



Burlodge
Company Profile
Innovative Meal
Delivery Systems

burlodge
TOGETHER, WE WORK.



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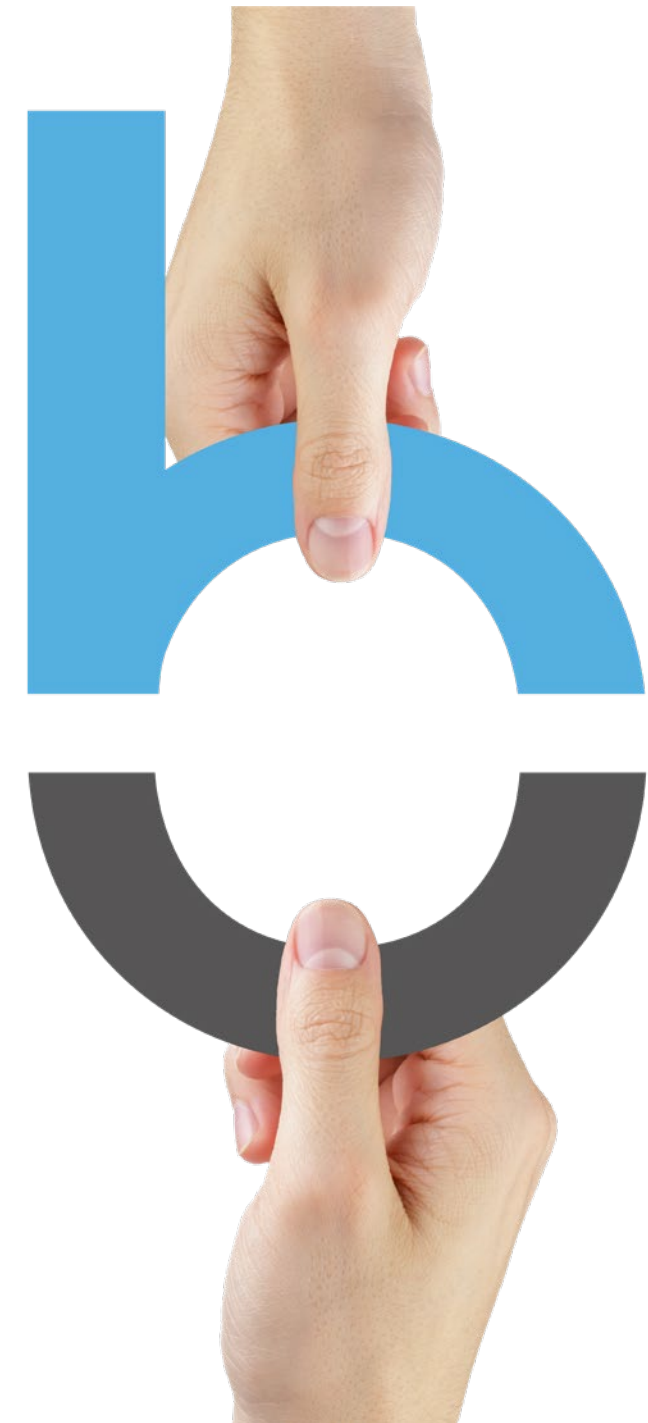
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Our priority is to provide the equipment, systems and solutions that enhance the efficiency of food service to ensure every meal is delivered at its optimal temperature and that every client is absolutely satisfied.

We operate in hospitals, clinics, educational institutions, correctional facilities and long-term care residences.

There is a better way. That belief drives every decision we make at Burlodge.

How can we help you overcome the daily demands that your food service operation faces? How can we work together to make it stronger, more efficient and economical? What can we do to better equip and service you to help deliver the best food for your clients? This is the thinking that radiates throughout our company, from our designers and tech specialists through to sales, support and our executive ranks. That's why we believe the better way is with Burlodge. Let us show you why.





Together, We Work.

It's a pledge and a promise to our customers. Cooperation, interaction, teamwork – however you best identify with the idea, Burlodge believes strength comes from forging great working relationships. We actively involve ourselves at all levels of client operations and promote an ongoing dialogue for the life span of our partnership. For some manufacturers that conversation stops once the sale

is complete. Not Burlodge. From the decision makers who invest in our equipment to frontline staff who trust in our workmanship to perform day-to-day, meal-after-meal, our aim is to connect our expertise with your staff. Together, We Work as one towards the common goal of streamlining operations, providing excellent nutrition and putting smiles on your clients' faces.





We're problem solvers.

That's how genuine innovation evolves. We pair that mindset with one simple principle: put customers first. See the world from their perspective. Place ourselves at the frontline of an operation, which isn't difficult as many Burlodge employees have lived those experiences firsthand. After all, we're chefs, dietitians, catering managers, engineers, facilities managers and more. We understand the critical details, so we can better tackle the issues and develop the answers that create client advantage.

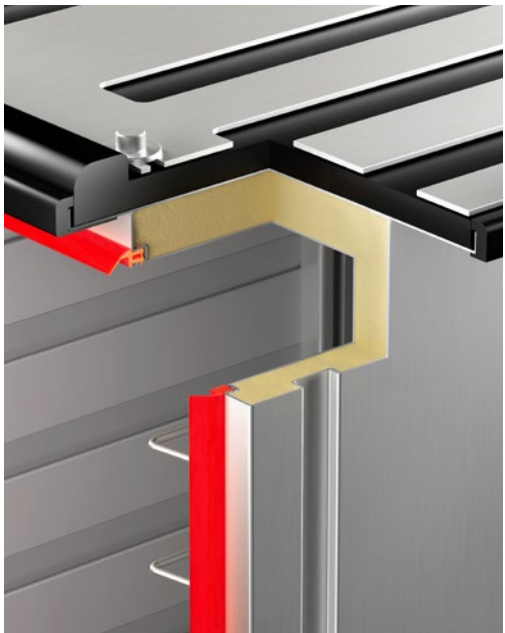
That cross-pollination of talents promotes a spirit of advancement. Many of our breakthroughs have become industry standard. The design, ergonomics and touch control user-interface of our Multigen system, for example, revolutionised the industry.

The removable tray rack of the Alphagen transformed multi-site regional distribution. Our HACCP monitoring system was not just the first of its kind on the market, but it remains the measure of excellence. A particular point of pride is the thermal integrity of our equipment and its ability to safely and consistently hold proper temperatures. And as scores of competitors who imitated us can attest, the way we integrated ergonomic elements into our flat tray fundamentally altered tray design. That's because our ideas work. More to the point, that's why clients choose us.

Right page:
R&D team
at work



One-piece stainless steel construction. Cloud-based wireless monitoring and energy regulating intelligent systems. Carbon fibre doors, advanced temperature maintenance and optimum thermal design.



We could go on about how Burlodge technology outpaces the competition. The distinction, though, is the thinking that goes into each component part of our equipment. This is what truly drives our engineers.

We constantly challenge ourselves to bring together form and function, efficiency and adaptability. We maintain separate R&D and technical teams to help devise highly practical technologies that perform in the most demanding environments. As part of that process we carry on consultations with clients, and then constantly assess and refine. Plus we draw on our global network to design technologies that adhere to multiple regulations and standards so our equipment can readily reach international markets. Which means we're ready to serve whenever you are.

Precision injected, high density polyurethane insulation provides maximum thermal properties and further strengthens the structure





Top: Oxyhydrogen welding: no CO2 or toxic emission, better quality welds
 Bottom: Trolley assembly line
 Right page: In-house designed modular polyurethane foaming jigs





You work in a physically demanding environment where speed and productivity are a priority.

Add to that the inherent risks of any food service environment and you need equipment that is going to optimise safety and efficiency. That's why we are so thoroughly invested in developing ergonomic designs to provide comfort and instill confidence in your staff.

Every piece of Burlodge equipment is meticulously designed with human factor-friendly features. We constantly test, assess and refine our designs. We collaborate with third party ergonomics experts who help us to uphold the best standards possible. Pushing and pulling forces, brake access, handle heights and control panel features – we construct them to be highly responsive and practical because interactions with your equipment should be as effortless as possible. That means incorporating special materials such as soft touch handles for easier control and durable castors that run quietly. Trolley doors built from carbon fibre are lightweight, resistant and incredibly sturdy. We build these features right into our equipment. And when you choose Burlodge, you build that sense of security, functionality and safety right into your operation.

Ergonomic soft-touch,
moulded handles



Patrick Saulnier
European Georges-Pompidou Hospital in Paris

“They are well-thought-out pieces of equipment – light, well-designed and easy to manoeuvre. They’re much more professional compared to other companies.”

Patrick Saulnier

Better equipment design grows out of constructive client relationships. At Burlodge we encourage a direct exchange of ideas with clients to help us develop equipment for today’s operations. Patrick Saulnier has witnessed firsthand how smart ergonomic design improves performance and how human friendly factors contribute to smoother operations, ease of movement and reduced physical strain for his staff. “Once this work involved pulling or pushing a a 200kg / 400lb cart when empty,” he recalls. Now with the

Burlodge Trans-Rack/Cassette system, which requires only moving the inner section, the equipment only weighs 60kg / 132 lb.

“The load has been reduced significantly which means staff find it far easier to handle. It’s a massive advantage.” That investment is made all the more worthwhile thanks to the equipment’s outstanding performance, durability, easy maintenance, and by extension, longevity. Which means, of course, that better ergonomics adds up to great economics.

**Every food service operation
has specific requirements.
Let's work together to assemble
a solution that works best for you.**

Our Products

Multigen

RTS Class-e

BSmart Class-e

Logiko

BPod Class-e

Tray-Line



Multigen Multi-portion hostess trolley



Our multi-portion hostess point of service trolley is comprised of an oven, a refrigerated section and heated serving counter.

- Easy access dual oven
- Intuitive touch controls
- Durable and loaded with options



RTS Class-e Heated and refrigerated tray delivery trolley



A tray delivery trolley with a built-in heating and cooling system. It is also available with a Transfer-Rack, our roll-in-out tray carrying insert for off-site transportation.

- Efficient vertical air flow
- Effortless maneuverability
- Light yet solid stainless steel construction



BSmart Class-e

Docking system for tray service



This tray delivery system combines an Insulated Tray Shuttle that connects to a Docking Station for heating and cooling.

- Ergonomic Docking Station with Smart-Temp heating logic
- Light and solid multiple tray capacity shuttles
- Touch control and IQ-Control 2.0 App



Burlodge's IQ Control 2.0 App offers a touchless operating system that ensures secure and detailed monitoring of the trolleys, while minimising human error and reducing touch points.

Logiko

Room service tray boosting and temperature holding trolley



Our tray delivery trolley with a built-in air heating and cooling system. Designed for room service or extended holding of meal trays.

- Small and compact
- Easy-wheel for added maneuverability
- Clever and simple controls



BPod Class-e

Nesting system for tray service



The BPod is a roll-in, roll-out nesting system comprised of a Base Station for heating and cooling and a Pod Shuttle for transporting trays.

- Ergonomic and easy to nest
- Tunnel washable Pod
- Space efficient with easy reach controls



Tray-Line

Food portioning systems, mobile dispensers and bain-marie equipment



A wide range of ambient, heated and refrigerated tray line portioning systems that consists of tray dispensers, plate dispensers, basket dispensers, bain-maries, conveyor belts and lean work cell equipment.

- Stainless steel AISI 304 construction
- Durable
- Ergonomic Design



At Burlodge we expect to care for customers for the life of our products.

It's our intention to work with you and grow with you over the long term. That's why we believe support is much more than a call centre conversation. We don't hold service to a term limit. We consider them active functions of our business. En route, we strengthen our ties, better understand your operation, deliver effective maintenance and training programs, support our extensive distributor network and prepare for each successive stage of your growth. Combined, these help to dramatically reduce the life costs of your equipment. Providing solutions that work – that's how we define true service and support. That's the promise we make



We're proud of our effort to expand our program of recycling a majority of our products and extend their life where possible through refurbishment.

It comes to us naturally, creating equipment that is designed for durability and longevity. We also look to develop stronger products with less material, and with properties that minimise energy consumption. That should be expected. What's important is to promote a company culture that values more sustainable measures. For Burlodge, we have a responsibility to never stop trying to improve so we can share the benefits with our clients.

Achieving an ISO 14001 standard at our production factory is just one example of standing behind that promise. We're proud of our effort to expand our program of recycling a majority of our products and extend their life where possible through refurbishment. Even those smaller endeavours count: we reduce unnecessary building materials, limit waste and continually identify ways to integrate new advancements into our equipment. Even the photovoltaic system within our plant generates renewable energy. Modest measures, yes, but collectively they add up to a vital and necessary change in thinking.



ISO 14001



Recycling Program



Target carbon emissions zero by 2045

Since launching, Burlodge has introduced a number of innovations to the market that have quickly become industry standard.

History

1989

Ovengen, TrayGen



Introduction of the two compartment trollies with hot and cold sections. Enhanced service with unique tray-on-tray system to transfer food from hot to cold section.

Friogen

First trolley to feature a refrigerated oven for Cook-Chill.

1994

Multigen 102

Launch of the buk hostess trolley.

1996

Alphagen

The trolley that launched us onto the global market. The first single tray trolley with a refrigerated oven and cold section, transfer system and flat tray design.

1999

HIT System (HACCP Information Technology)



First ever HACCP monitoring system developed for food service trollies.

2005

Multigen 105

The original dual oven hostess trolley.

Bwise

First to introduce live remote HACCP monitoring (Wi-Fi / LAN).

2004

RTS



First to market with a Cook-Serve boosting trolley. This featured vertical airflow, adjustable hot and cold tray spacing, and airtight injected moulded removable dividers.

2002

Novaflex



Featured single tray with variable tray spacing. Introduced removable dividers for easier cleaning and our Smart-Temp intelligent heating cycle control.

1999

Electronic food probing system

Paperless food probing becomes standard on all equipment.

Multigen 103

First refrigerated oven and cold section bulk hostess trolley with a transfer system to reduce manipulation, and first automatic cycle start and paperless food probing system.

2007

B-Pod



The first nesting manipulation-free tray shuttle system.

2009

B-Pod CT



Aluminium constructed shuttle with carbon fibre doors version.

RTS CT

Development of Cook-Chill model with transfer system, carbon fibre doors and jet washable IPX5.

2011

Cube

Launch of our tabletop hot and cold tray holding unit.

2012

Optima RS



First heated and refrigerated room service maintenance trolley featuring transparent doors.

2017

Multigen



Remodel of signature dual oven hostess trolley.

2016

B-Smart Docking System



Mobile ergonomic station, which easily docks to multiple tray capacity shuttles.

Multigen 106

Featuring Intuitive touch control and cloud based HACCP monitoring system and easy-reach shallow dual oven.

2015

RTS HL



Introduced the Cook-Serve model.

BCloud

First cloud-based HACCP monitoring system for trolley monitoring unveiled.

2021

Logiko



Smallest, lightest Cook-Serve trolley to date. Ideal for Room Service.

IQ-Control



First touchless operating system for meal delivery trolley.

Steri Station

Development of a Station to completely UVC sanitise trollies and other hospital rolling stock both inside and out.

2024

BSmart Class-e



Development of our docking system featuring the lightest and most ergonomic shuttle and R290 refrigeration gas.

BPod Class-e



A remodel of our unique nesting system.

2024

IQ Control 2.0 App



An evolution of the original IQ-Control system with better UX and advanced features.

2025

RTS Class-e



A classic made better with more advanced features and a low-GWP refrigeration gas.

History

We're not in the habit of looking back.

Businesses that lean on the crutch of ‘what was’ are not thinking about ‘what’s next?’ So when we talk about the history of Burlodge what’s most revealing is the fact that we’ve always looked forward, stayed ahead of the pack and constantly pushed ourselves to make a difference to our clients.

The beating heart of Burlodge is its entrepreneurial drive. We are undeniably ambitious. That has forever been at the heart of this family run business since it was founded in 1984. The Speranza family invoked a progressive approach to innovation that continues to reverberate throughout the company. Since then, our run of successful product development, growth, international expansion, hands-on service and industry accolades has earned us a reputation for excellence among our clients. That’s a story worth telling at some point, but for now we’d prefer to get on with making more history.

Offices

As we’ve grown our global reach, Burlodge has established operations in the following markets:

- 1984 UK
- 1989 Italy
- 1990 Canada
- 1994 US
- 2008 France

Let's get in touch!

Great relationships begin with a conversation. Let us know your needs and your ongoing challenges, and we'd be pleased to initiate that discussion at your convenience. Together, let's begin. We've got work to do.



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