

#### LOGIKO

#### LCGIKO

#### Assemble the tray – hot food and cold food



Put the tray in LOGIKO – a divider wall separates the two sides from one another





Take LOGIKO to the dining area and
serve trays or connect LOGIKO to power to hold foods hot and cold while clients eat course by course or serve a tray when they are ready



3 LOGIKO boosts the hot food and cold food temperatures



#### LCGIKO uno

- One compartment
- Extremely small and light, easy to maneuver



#### LCGIKO duo

- Two individual compartments = two trolleys/carts in one
- Better temperature maintenance during service because while one compartment is served, the other remains closed
- Reduce energy required

#### burledge



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Logiko Uno 10 Logiko Uno 12 Logiko Uno 13

Logiko Uno 15

#### LCGIKO





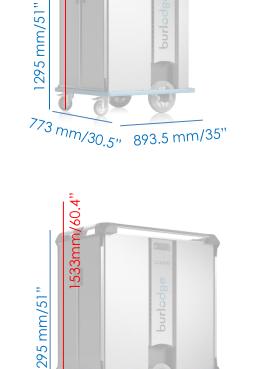
Logiko Duo 20 Logiko Duo 24 Logiko Duo 26 Logiko Duo 30

 1 product
 2 models
 4 sizes
 8 capacities

 burlcdge



HELLO my name is LOGIKO



773 mm/30.5" 1205 mm/47.5"

1533mm/60.4"

















uno

# EASIER

- Color coded gaskets to help staff immediately see hot and cold food sections for added safety and eliminate incorrect food loading
- Easy tray passing in narrow corridors or when parked along a wall as trays are accessible from the front and back of LOGIKO and not on the sides
- Symmetrical tray loading

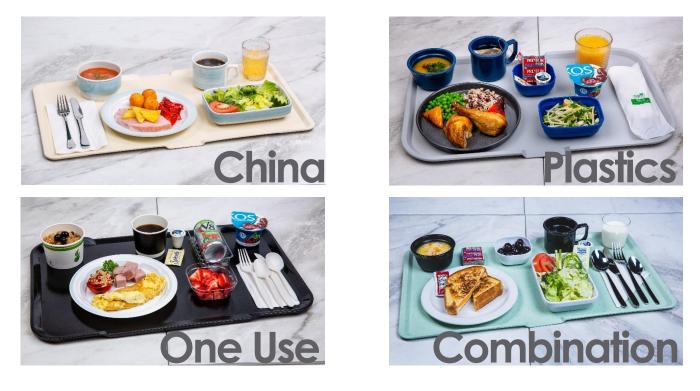




CGIKO



Freedom – you decide what trayware you want



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# SMOOTHER

- Smallest and lightest cart in its class in the marketplace
- Easy handling with 6 wheels and 4 doors (132kg – 211kg)



**Easy-Wheel** : 250mm wheel positioned at the centre of gravity which facilitates handling



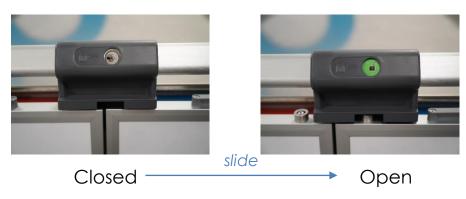
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LOGIKO uno 12 level shown here

## SMOOTHER

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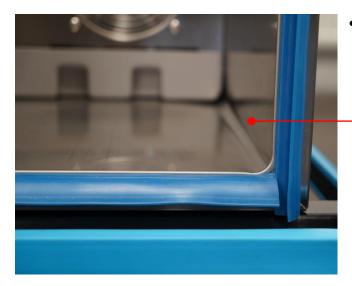
Two doors operate with one latch Door key lock feature optional



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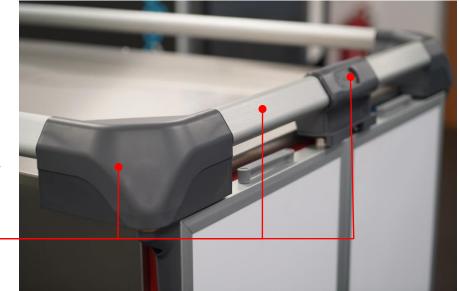
2 doors (uno) or 4 doors (duo) with recessed handles minimize door swing. 270 degree opening with stay open catch. Doors are contained within the bumper when open

## CLEANER



 Rounded internal chamber corners to make cleaning easier

 Anti microbial touch points – corner bumpers, aluminium push handles and sliding latch



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#### CLEANER

 Easily removable ventilation panel allowing LOGIKO to be completely washed and sanitized throughout (no build up of dirt in hard to access areas). LOGIKO is fully IPX5 enabling the use of jet wash inside and out.



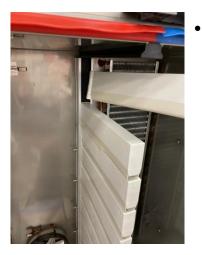
Lift rear ventilation panel away

Use the key to unlock the ventilation panel

## CLEANER



Gaskets are easily removed and replaced by hand



Divider Wall can be disassembled without tools for deep cleaning routines

• Easily drained and fully washable condenser pan





• Status lights visually communicate LOGIKO's status:

STATUS LIGHTS	
*	🔊 🖄
* 🕘 🚽	* 🔊 🛛 🛶 🛶
* <u>*</u> +	<b>A</b>
Status Lights Legend	
Refrigeration	Temperature warning on hot side
In cycle – it will flash 3 times and sound 3 beeps at cycle end	Temperature warning on cold side
Holding cycle	Alarm - continuous beeps
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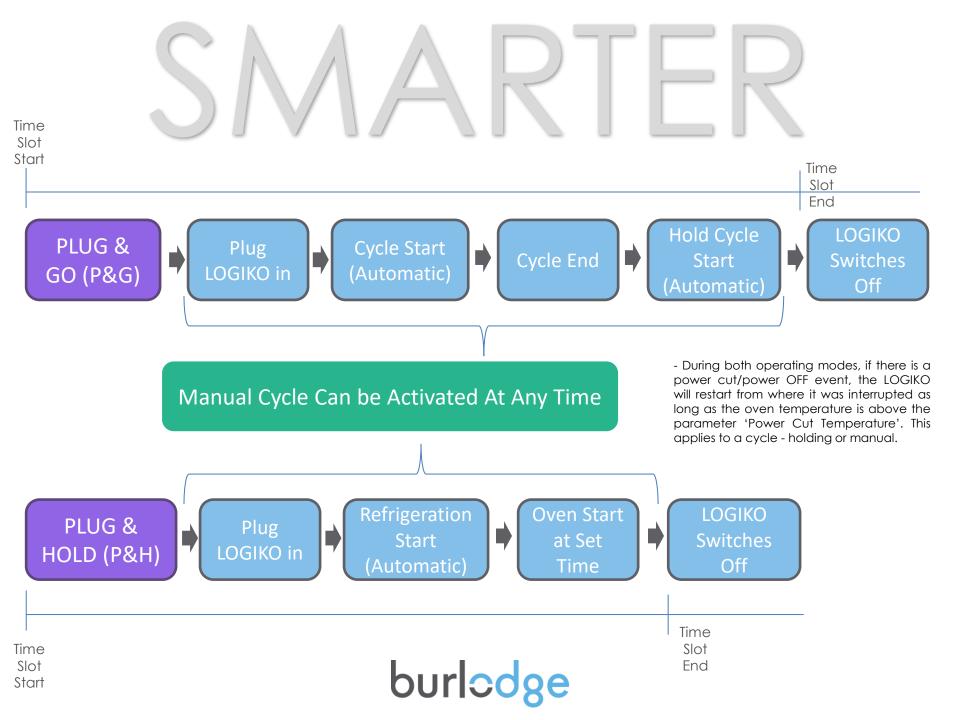
- Touchless IQ-operating system\* = no-contamination risk and reduced human error
- Bluetooth connectivity
- Easily programmable



- Two modes of operating i.e. Plug&Go (Boost) and Plug&Hold (Room Service)
- HACCP monitoring (time and temperature event tracking)

\* Android compatible device





#### Control Panel Style - your choice:

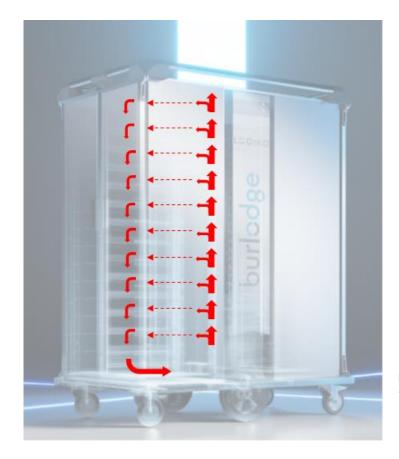
 LOGIKO with on-board display showing real time temperatures of the hot and cold sections as well as the cycle time remaining, the temperature of the probe when in use and in the case of Plug & Hold one can see the Hot Side Start time and the Time Slot End time.

 LOGIKO without on-board display. In this case, the operator relies on the cart LED Status Lights as well as the IQ-Control App to check cart times and temperatures. It is logical to assume that if LOGIKO is operating as programmed then there is no need to look at a control panel.









 Vertical convected air flow on both heated and refrigerated section allowing individual trays to be independently and equally ventilated

Hot Side Air Flow shown here (cold side is similar). Hot air pushed through baffle at the rear and across each tray toward the door and then pulled downward to recirculate.

#### SLEEKER

Home-like food service tray – just the right size for bedside tray tables. Your need ? Your choice.



GN 1/1 Flat Tray 325mm x 530mm 20 7/8in x 12 13/16in

Large Flat Tray 325mm x 575mm 22 5/8in x 12 13/16in

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ECONOMY GN 1/1 Flat Tray 325mm x 530mm 20 7/8in x 12 13/16in

### SLEEKER

Full Surround Tray (FST) – a rim around the entire edge of the tray



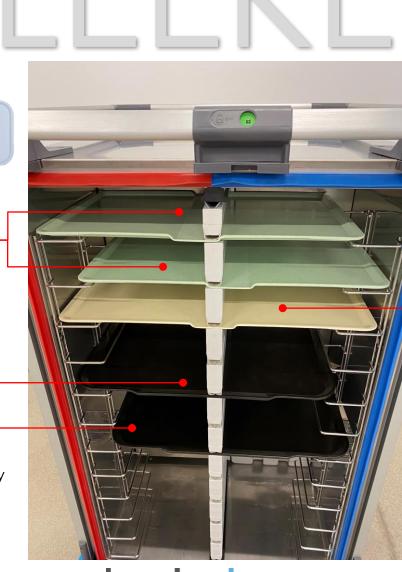


GN 1/1 Flat Tray 325mm × 530mm 20 7/8in × 12 13/16in



GN 1/1 Flat FST 325mm × 530mm 20 7/8in × 12 13/16in ANTI-MICROBIAL GN 1/1 Hot FST 325mm × 530mm 20 7/8in × 12 13/16in

The GN 1/1 Flat Tray and FST Tray can be positioned to the left when more space is needed for Hot Food while placed more to the right side when more cold food is requested by the client



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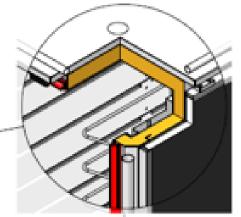
Large Flat Tray 325mm × 575mm 22 5/8in × 12 13/16in

The Large Flat Tray is positioned in the LOGIKO so as to provide the greatest amount of space for both hot and cold foods on the tray.

## GREENER

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- Unique construction allows for reduced materials:
  - less plastics
  - less stainless steel
- CFC-free foam, no crevices, no humidity absorbing insulation
- Lower energy consumption
- R134A refrigerant



New stainless steel construction method with CFC-Free Foam – solid and lightweight

### GREENER

Canada 120/208 Volt / 20 amp / 2 phase USA 120/208 Volt / 20Amp / 1Phase Canada & USA 120/208 Volt / 30 amp / 3 phase



#### HOLD

120 Volt Single (1) Phase 20 AMP dedicated circuit Service connected via an additional auxiliary cord (Hot and Cold Side)



duo

uno

#### Equipment that Works for You.





