



Logiko Uno and Duo – EU Specification

Description

Logiko is an air convected Cook-Serve trolley developed for serving both hot and cold food on one tray. It comes with either one (Logiko Uno) or two (Logiko Duo) independent tray compartments each with convected heating and refrigeration with a tray capacity of between 10 and 30 trays.

Logiko is available with the new (patent pending) Full Surround Tray FST – 530 x 325 with full perimeter border for improved customer feeding satisfaction. Also available with the standard FT 530 x 325 or FT 575 x 325

IQ-Control operating system to eliminate any need for human input and possible user error

Construction

- Stainless steel construction - AISI 304 or X5CrNi "18-10" (EN10088-1)
- Stainless steel top with built in plastic corner bumpers
- Push/pull handle and perimeter barrier
- High density insulation throughout, non moisture absorbing, non-porous and non-perishable
- Heavy duty bumper with wrap round hard resin bumper
- Six heavy duty double bearing (EN 12532) non marking castors - 2 x 250mm fixed and 4 x 125mm swivel with brake
- Recessed and protected cable storage

Hot/Cold Section Dividing Barrier and Tray Supports

- Injection moulded with high density polyurethane insulation
- Dividing barrier is made up of individual dividers, each individually removable without tools for easy cleaning
- Each divider is fitted with 2 easily accessible gaskets
- Stainless steel tray supports easily removable without tools

Doors

- ABS exterior and stainless-steel interior and injected with high density CFC free polyurethane insulation
- Fitted with 4 self locking doors compliant to EU 60335-2-89 (doors of compartments in appliances with a free space are capable of being opened from the inside)
- Antimicrobial sliding locking latch
- Heavy duty hinges with 270 degrees opening
- Door stay-open catches

IQ-Control Operating system

- Operates the trolley in an autonomous way for each meal with contactless operation either in the kitchen or at ward level. This eliminates human error and contamination touch points
- Status light, colour coded to denote operation in process
 - HACCP monitoring
 - IQ-Control App (Android) communicates trolley status, temperatures, HAACP events and parameters

Refrigerated section

- Air convected refrigeration system
- Chamber with side rounded corners (DIN 18865-9) to facilitate cleaning in compliance with hygienic standards (EN ISO 14159)
- Easily removable ventilation panel for cleaning
- Removable condensing pan
- R134a refrigerant
- Blue colour coded, easily removable frame gaskets



Oven section

- Air convected heating system
- Chamber with side rounded corners (DIN 18865-9) to facilitate cleaning in compliance with hygienic standards (EN ISO 14159)
- Easily removable ventilation panel for cleaning
- Red colour coded, easily removable frame gaskets

Safety Features

- Fully fuse protected, safety class I, appliance
- Safety Extra Low Voltage control panel
- High temperature security thermostat
- High pressure security pressure-switch
- Enclosed and ventilated electrical compartment

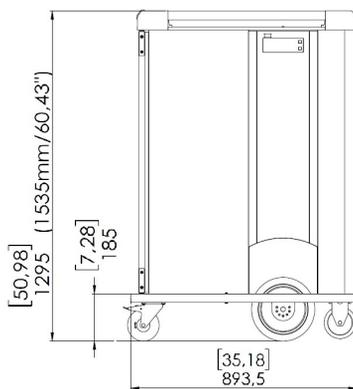
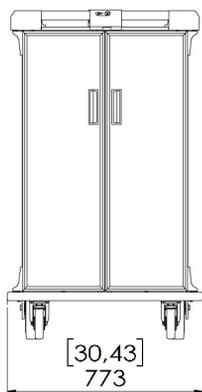
Options & Accessories

- OLED temperature display
- Lockable sliding latch
- Ward destination tag
- Stainless steel castors
- Food probe
- Vertical push/pull handle

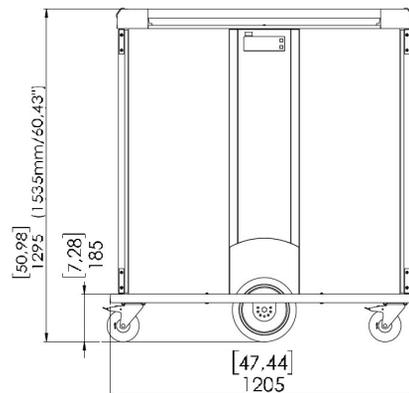
Performance

For best results food temperatures should be loaded below 10° C and above 63° C into the cold and hot section respectively.

Uno



Duo



Shipping Dimensions (mm)

Logiko Uno 10-12 790x975x1500h
 Logiko Uno 13-15 790x975x1750h
 Logiko Duo 20-24 790x1255x1500h
 Logiko Duo 26-30 790x1255x1750h

Refrigerant Gas (CFC Free)

Gas R134a
 GWP =1430
 Gas Qty
 450g/15,9oz

Shipping Weight

Logiko Uno 10-12 147kg
 Logiko Uno 13-15 165kg
 Logiko Duo 20-24 204kg
 Logiko Duo 26-30 229kg

Actual Weight

Logiko Uno 10-12 132kg
 Logiko Uno 13-15 150kg
 Logiko Duo 20-24 186kg
 Logiko Duo 26-30 211kg

Sound Press. Lev.

45 to 58 dB(A)

Thermal Transmitt. (ISO 6949)

$U_{DOOR} = 1,22W/m^2K$
 $U_{LAT-SIDE} = 0,98W/m^2K$

Model	Code	Tray Capacity	Tray Pitch (mm)	Rated Voltage (50 Hz)	Rated Power (kW)	Rated Current L1/L2/L3 (A)	Power adapter option *	Heat Output (kW) **	Av Cycle Consumption (kWh)**
Uno	BLLK0.UNO.10	10	92	400V 3P/N/E	3.2	9.0/2.8/2.8	230V 1.9kW 9.0A	0.6	0.9
	BLLK0.UNO.12	12	80						1.0
	BLLK0.UNO.13	13	92						
	BLLK0.UNO.15	15	80						
Uno	BLLK0.UNO.10	10	92	230V 1P/N/E	3.2	16	n/a	0.6	0.9
	BLLK0.UNO.12	12	80						1.0
	BLLK0.UNO.13	13	92						
	BLLK0.UNO.15	15	80						
Duo	BLLK0.DUO.20	2 x 10	92	400V 3P/N/E	5.8	14.5/5.6/5.6	230V 3.1kW 14.2A	0.6	1.3
	BLLK0.DUO.24	2 x 12	80						1.4
	BLLK0.DUO.26	2 x 13	92						
	BLLK0.DUO.30	2 x 15	80						

* Dual voltage trolley can also work with a single phase power adapter

** Cook-Serve cycle 15' on three phase

IPX5

Climatic Class: 5 (ISO 23953-2)

Approvals:



Certificated following the EN 60335-1 and 2nd parts: -2-49, -2-89

Cleaning

Jet Washing, as per manual instructions: only with IP rated plugs option and stainless-steel castors
 Clean with detergents in the pH range from 4,5 to 8 and aluminium-safe

Safety Precautions

Maximum recommended food load: 5kg / 11lbs per tray (tray included)
 Operative temperature range from 10° to 32° C, max humidity 65%

Plugs with app 1270mm cable length
 400V-3 P/N/E 16A IPX5

Single phase Adapter Cable : Fitted with 16 amp 230V 1P+N+E Blue CEE (EN60309-2) or Schuko plug

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