



# BURLODGE

United Kingdom

Italy

France

U.S.A.

Canada

## NOVAFLEX II

MEAL  
DISTRIBUTION  
SYSTEM

Convection heating  
system for regeneration  
or temperature maintenance

Heated and refrigerated

Section including HACCP  
monitoring software





Contemporary style  
and functional operation.  
Quality meal service for your patients.



BURLODGE





# NOVAFLEX II

## Operating efficiency and HACCP security.

The NOVAFLEX II meets today's requirements for an efficient, well-constructed meal distribution system, which also allows for personalisation of individual patient trays. It is suitable for both traditional cook-serve systems and for cook-chill.

Novaflex incorporates new manufacturing methods and materials with a unique design, making it the most innovative meal distribution system available.

## A "flexible solution™" for every requirement.

The trolley is constructed of a combination of 304 Stainless steel and aluminium, which makes it strong and durable as well as light and easy to move. The construction and design of the trolley makes the mechanical and electrical components readily accessible for ease of maintenance, repairs and part replacement.

- Regeneration or hot holding is accomplished by forced air convection. Cold and hot temperatures are consistent throughout the trolley, whether it is used for hot and cold holding or for regeneration of meals; cold items remain under refrigeration until the trays are removed from the trolley.
- The Burlodge System allows for the use of a variety of dishware styles and materials (china, high temperature plastics, aluminium foil and high temperature paper products).
- The new divider wall construction allows for the separation of hot and cold sections of the tray, without additional manipulation. The size of the hot and cold sections of the tray can be different for each patient.
- The NOVAFLEX II is available with either a fixed tray slide

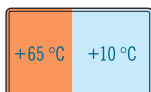
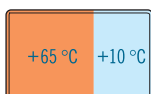
support and the insulated or dividing wall, or a removable rack, the TRANSFLEX.

- The NOVAFLEX II oven doors open to 180°, and the cold side doors open to 270°, with hold open latches, for complete accessibility to the trays.
- The display panel, located on the side of the trolley, is easily visible and accessible during the operation of the trolley.
- The front and top cover panels are made of high impact ABS Materials. The NOVAFLEX II comes in 3 colours: light green, teal green or cinnamon orange; the trolleys can be personalised with the Hospital name or for particular wards like paediatrics.
- Standard electrical connection is by cable opposite the control panel, or by panel mounted socket, which eliminates the mains cable on the trolley
- All interior corners are rounded for ease of cleaning and sanitation.
- The DOLLYFLEX and ISOFLEX are available with optional fold down tow bars for transporting the TRANSFLEX rack.



### Unique single tray system

The trays are loaded into a fixed insulated divider wall inside the trolley, which separates the hot and cold sides of the trolley. Every patient may choose a different number of hot or cold



items, thus requiring more space on either the hot or cold side. The unique NOVAFLEX II single tray system allows varying space on the hot and cold sides of the tray, based on individual patient choices, allowing for maximum flexibility in menu choices and types of dishware.

**A special gasket seals the gap between**

**hot and cold even when a tray is not present. The tray is flat and stackable and is available in two dimensions: 530 by 325mm or 575 by 325 mm, it can be used with tray mats and is available in 3 colours: Beige, Light green and Lobster.**



### LCD electronic control panel

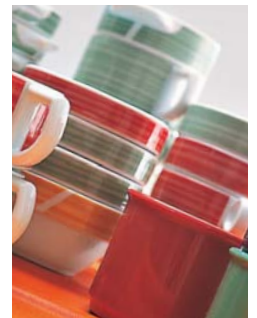
- User friendly LCD controls
- Smartcard reader, user ID, event downloading
- On/Off Touch Pads
- 3 programmable regeneration cycles
- Temperature readouts  
Refrigeration temperature  
Oven temperature  
Food Probe Temperature
- Automatic Programmable Timer
- Audible Buzzer for end of cycle
- Visible Alarm Readout.



### On-Line monitoring and HACCP control system

The Novaflex II is fitted with HACCP Monitoring System as standard. Time and temperature events can be easily read on the LCD controls and downloaded by a smartcard (BCardWise). Data can be stored on a PC via the dedicated software.

The NOVAFLEX II can also be monitored online (BNetWise+) giving full real time data and access to the trolley remotely, either from a LAN or WiFi network.



### Personalisation of trays

Patient trays can be further personalised and enhanced by the use of high quality china.

A wide assortment of shapes and sizes with attractive reusable lids is available to co-ordinate with all your menu needs. Burlodge China is available in three colours, including classic white.



For cook chill or for offsite transport, an enclosed, insulated transport trolley - the ISOFLEX - this is available to transport the assembled trays on the TRANSFLEX Rack.

Transfer of the Removable Rack, TRANSFLEX from the Insulated ISOFLEX to the NOVAFLEX II.

As an alternative, the open platform, DOLLYFLEX, may be used to transport the assembled trays.





The TRANSFLEX Rack, protected by a washable cover, and transported on the DOLLYFLEX.



Optional food temperature recording system linked to menu items information, can either be stored on a trolley or download via B Wise software to a PC.



The TRANSFLEX is constructed with retractable handles, which allow the TRANSFLEX RACK to be ergonomically loaded and unloaded.



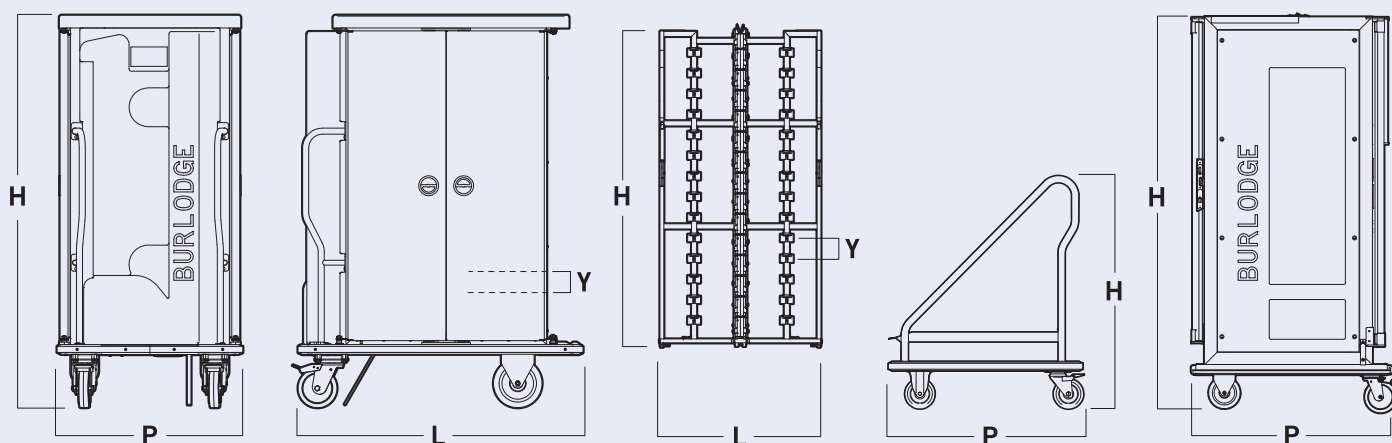
All of the gaskets and dividers are easily removable to facilitate quick cleaning and replacement.

## NOVAFLEX II

## TRANSFLEX

## DOLLYFLEX

## ISOFLEX



## NOVAFLEX II

REFER.	DESCRIPTION	Tray Pitch Y mm	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
			Total		Refrigeration Only		H mm	L mm	P mm
			AMPS	Max kW	AMPS	kW			
N2S.320	NOVAFLEX II - SHORT - Three Phase - 400V - 50 Hz	80 / 92	11	7,6	4,0	1,0	1380	1197	765
N2T.320	NOVAFLEX II - TALL - Three Phase - 400V - 50 Hz	80 / 92	11	7,6	4,0	1,0	1620	1197	765
N2S.420	NOVAFLEX II - SHORT - Three Phase - 230V - 50 Hz	80 / 92	20	7,6	4,0	1,0	1380	1197	765
N2T.420	NOVAFLEX II - TALL - Three Phase - 230V - 50 Hz	80 / 92	20	7,6	4,0	1,0	1620	1197	765

## REFRIGERATION

REFER.	DESCRIPTION	ELECTRICAL SPECIFICATIONS		
		Refrigeration Only		
		AMPS	kW	
N2S.110.00	SINGLE REFRIGERATION for NOVAFLEX II "S" SHORT MODEL	4,0	1,0	
N2T.110.00	SINGLE REFRIGERATION for NOVAFLEX II "T" TALL MODEL	4,0	1,0	
N2S.120.00	DOUBLE REFRIGERATION for NOVAFLEX II "S" SHORT MODEL	4,0	1,0	
N2T.120.00	DOUBLE REFRIGERATION for NOVAFLEX II "T" TALL MODEL	4,0	1,0	

## TRANSFLEX

REFER.	DESCRIPTION	Tray Pitch Y mm	Tray Capacity 530 x 325 mm 575 x 325 mm	DIMENSIONS		
				H mm	L mm	P mm
N3G.001	TRANSFLEX for NOVAFLEX II "S" - 20 Trays - 8 Wheels	92	20	996	629	665
N3I.001	TRANSFLEX for NOVAFLEX II "S" - 24 Trays - 8 Wheels	80	24	996	629	665
N3W.001	TRANSFLEX for NOVAFLEX II "T" - 26 Trays - 8 Wheels	92	26	1237	629	665
N3N.001	TRANSFLEX for NOVAFLEX II "T" - 30 Trays - 8 Wheels	80	30	1237	629	665

## DOLLYFLEX

REFER.	DESCRIPTION	DIMENSIONS		
		H mm	L mm	P mm
NOA.001	DOLLYFLEX - TRANSFER PLATFORM for TRANSFLEX	951	765	793

## ISOFLEX

REFER.	DESCRIPTION	Tray Capacity 530 x 325 mm 575 x 325 mm	DIMENSIONS		
			H mm	L mm	P mm
N1S.005	ISOFLEX - Enclosed insulated transport trolley for NOVAFLEX II "S" - Wheels 125 Mm	20 / 24	1325	800	840
N1T.005	ISOFLEX - Enclosed insulated transport trolley for NOVAFLEX II "T" - Wheels 125 Mm	26 / 30	1565	800	840

## TRAYS

REFER.	DESCRIPTION	DIMENSIONS		
		L x P mm		
S00.000_01	Single tray Pearled beige	575 x 325		
S00.000_02	Single tray Pearled light green			
S00.000_03	Single tray Lobster	530 x 325		
S00.000_30	Single tray Pearled beige			
S00.000_32	Single tray Pearled light green	530 x 325		
S00.000_34	Single tray Lobster			



**BURLUDGE**™



**BURLUDGE LTD**  
Unit 5 Hook Rise, Business Centre  
225 Hook Rise South - SURBITON  
Surrey KT6 7LD - UNITED KINGDOM  
Phone +44 020 8879.5700  
Fax +44 020 8879.5701  
Internet [www.burlodge.com](http://www.burlodge.com)  
E-mail [sales@burlodge.co.uk](mailto:sales@burlodge.co.uk)

**BURLUDGE SRL**  
Via Ca' Bertocina, 43  
24068 Seriate BERGAMO  
ITALY  
Phone +39 035 4524900  
Fax +39 035 302.994  
Internet [www.burlodge.com](http://www.burlodge.com)  
E-mail [info@burlodge.it](mailto:info@burlodge.it)

**BURLUDGE SA**  
40 Boulevard de Nesles  
77420 Champs sur Marne  
FRANCE  
Phone +33 01 60 17 66 74  
Fax +33 01 64 11 43 10  
Internet [www.burlodge.com](http://www.burlodge.com)  
E-mail [accueil@burlodge.fr](mailto:accueil@burlodge.fr)

**BURLUDGE USA Inc.**  
P.O. Box 4088, 3760 Industrial Dr.  
Winston - Salem 27115 - 4088  
North Carolina - USA  
Phone 001 336 7761010  
Fax 001 336 7761090  
Internet [www.burlodge.com](http://www.burlodge.com)  
E-mail [info@burlodgeusa.com](mailto:info@burlodgeusa.com)

**BURLUDGE CANADA LTD**  
10, Edvac Drive,  
BRAMPTON Ontario L6S 5P2 - CANADA  
Bureau au Québec (514) 339-5552  
Tel. 001 905 790.1881  
Fax 001 905 790.1883  
Internet [www.burlodge.com](http://www.burlodge.com)  
E-mail [info@burlodgeca.com](mailto:info@burlodgeca.com)