# Multigen 106 Operational and Technical

Manual



### **OPERATIONAL AND TECHNICAL MANUAL**

ORIGINAL INSTRUCTIONS

### Multigen 106





\*Multigen M 106 only

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#### **1.** GENERAL SAFETY INFORMATION

This "User Manual" complies with the relevant EU guidelines and forms an integral part of the Multigen 106 series including XS, S and M which are hostess bulk food service delivery trolleys.

All installation and maintenance work on the Multigen 106 must be performed by service personnel who have been approved by Burlodge.

To ensure the safe operation of the Multigen 106, the operating instructions set out in this User Manual must be adhered to at all times during the installation, operation and maintenance of the Multigen 106. In cases of doubt, or if problems arise that are not dealt with, or are not covered in sufficient detail in the User's Manual, please contact Burlodge.

Before connecting the Multigen 106 to the mains, make sure that the mains power supply complies with the mains power specifications set out in this User Manual and with the relevant safety standards for electrical appliances.

The Multigen 106 was designed and constructed for the purpose of Cook-Serve, Cook-Chill and Cook-Freeze food service applications. Burlodge accepts no liability for damage to persons or property, or, specifically, to the Multigen 106 if such damage has resulted from the incorrect use, or from their use for purposes other than those for which these units were designed and constructed.

Instructions of particular importance in this manual are characterized by the following symbols:

**Warning.** This symbol indicates a warning and is explained in more detail in the accompanying text. Direct or indirect danger to life and limbs of the user and / or third parties when the instructions are not followed precisely.

**Caution.** This symbol indicates a caution and is explained in more detail in the accompanying text. Potential risk of injury or damage to property when the instructions are not followed precisely.



Read Operator's Manual before using this product.

#### Instructions related to Safe Operation

#### **>** WARNING

- Always disconnect the appliance from the power supply before attempting to move it or carrying out any cleaning or maintenance work.
- Never pull on the power cable to unplug it.
- Some surfaces will be hot during and after a cycle.
- Always switch off the appliance when not in use.
- Service work should only be carried out by fully trained or authorised personnel.
- > Do not attempt to use the appliance if the power cable is damaged, worn or frayed. Call our Service Department or your Authorised Service Agent to replace the cable immediately.

#### 

- > Apply brakes whenever the Trolley is standing to prevent the Trolley from rolling away.
- The trolley can only be operated on flat and even surfaces and with the parking brakes active. In case of temporary placement on surfaces with inclination up to 4° (7%), the trolley must have the parking brakes engaged and must not be left unattended. Use on surfaces with steeper inclination is not endorsed
- > Never place this product close to any sources of heat i.e. gas ranges or dishwashers etc.
- > Never use sharp instruments on the control panel fascia always use your fingers.
- The Multigen 106 is fitted with a device designed to prevent electrostatic discharges (ESDs). If you find that users are suffering shocks caused by electrostatic discharges, attention should be paid to the surfaces of the floors along which the trolley is moved, and also to the clothes and footwear of the serving staff. Environmental factors such as heat or a dry atmosphere may also exacerbate the problem of ESDs.

This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

#### 2. APPLIANCE DATA

ADDUANCE TVDE	MULTICEN 106
APPLIAINCE LI PE.	IVIULIIGEN 100

MODEL DESIGNATIONS:	
	-

Multigen S 106 BLM600.100 - 1P/N/E - 220/240V 50Hz BLM600.300 - 3P/N/E - 380/400V 50Hz Multigen XS 106 BLM601.100 - 1P/N/E - 220/240V 50Hz BLM601.300 - 3P/N/E - 380/400V 50Hz Multigen M 106 BLM602.100 - 1P/N/E - 220/240V 50Hz BLM602.300 - 3P/N/E - 380/400V 50Hz BLM602.700 - 3P/N/G - 208V 60Hz

MANUFACTURER: Burlodge Srl Via Ca' Bertoncina No. 43 24068 Seriate (BG) – Italy Tel. 0039 035 4524900 Fax 0039 035 302994

The Multigen 106 complies with the following harmonized European and North American directives:

DIRECTIVES: 2014/35/EU Low-Voltage Directive (LVD) 2014/30/EU Electromagnetic Compatibility (EMC) Directive 2006/42/EC Machine Directive 2011/65/EU Directive Restricting the Use of Certain Hazardous Substances (RoHS2)

The Multigen 106 complies with the following European standards (in their applicable version and with related Amendments):

EN 60335-1 EN 60335-2-49 EN 60335-2-89

EMC:

EN 55014-1 EN 55014-2 EN 61000-3-2 EN 61000-3-3 EN 62233





\*Multigen M 106 only

#### 3. DESCRIPTION OF THE MULTIGEN 106 SERIES

The Multigen 106 series of trolleys deliver a new level of intelligence to multiportion point of service. And with it, the means to deliver excellent food quality. Developed for Cook-Serve, Cook-Chill and Cook-Freeze applications, it allows food portioning and distribution closer than ever to your patients. The gantry allows for food to be served under safe hygienic conditions and enhances food appeal with its LED lighting. The un-obstructed glass fronted gantry has a flat top for serving. The toughened glass is protected on edges and the dark, heated hot top maintains food temperatures and enhances food appeal.



The **Multigen M 106** has a dual air convected oven and a cold compartment; both can be refrigerated. Each compartment can fit up to 8 GN 1/1 grids.



The **Multigen S 106** has a dual air convected oven which can be refrigerated. The compartment can fit up to 8 GN 1/1 grids.



The **Multigen XS 106** has an air convected oven and a cold compartment; both can be refrigerated. The oven can fit up to 4 GN 1/1 grids and the cold compartment accommodates 6.

The dual temperature air convected oven enables you to regenerate products at different temperature settings within the same time thus having a high quality regeneration, without the need for split loading (not applicable to S model).

The Multigen 106 is controlled by a Intuitive, Intelligent Touch control system which provides simplicity of use and limits operator errors. Equipped with colour coded mode lighting to indicate trolley status from a distance.

Construction is in AISI 304 and 430 stainless steel with thermoformed exterior panels.

The window on the oven door allows the user to see inside the oven. Easily removable colour-coded perimeter gaskets (red = oven section, blue = cold section) ensure an air tight seal with the doors.

#### 4. UNPACKING

- 1. Remove outer box and inner packaging.
- 2. Remove straps and batons which are holding the wheels in position on the pallet.
- 3. Lift or roll the Trolley off the pallet carefully by means of a ramp. Do not drop the Multigen 106 from the pallet onto the floor.
- 4. Always push and pull the Multigen 106 from the right hand side (opposite control panel side) as it is the section where swivel wheels are mounted as standard.
- 5. All packaging must be disposed of in compliance with local laws and regulations.

#### ▲ Caution:

Ensure that no damage is caused to persons or to the trolley when unloading from the pallet by using a ramp or by following manual handling local safety guidelines.

#### 5. INSTALLATION

- 1. Ensure that no nearby protruding edges or items can damage the trolley.
- 2. Ensure the power supply is located in a position where it cannot be damaged by the trolley and is easily accessible at all times.
- 3. Ensure that the supply cable is not over stretched.

#### Warning:

- Before the trolley is set to work for the first time, tests should be performed to ensure that the electrical set-up complies with all applicable safety standards and accident-prevention regulations.
- Ensure that the wall socket and the mains power wiring have been installed and earthed by a qualified electrician in accordance with recognized electrical safety standards.
- Check that the local mains voltage complies with the rating specified on the trolley's ID plate.
- The trolley should be connected to a switch-interlocked socket with a ground-fault circuit interrupter and an overcurrent protection device.

#### 6. CONTROL PANEL

The Multigen 106 is fitted with an Intuitive, Intelligent Touch Control panel with a pictorial interface. It is one of the most sophisticated but yet simple to use control panels.

Below is an overview. The screen used is shown when the trolley is in cycle.



Note:

- > Picture above is representative only and may vary according to Multigen 106 model.
- > Temperature values shown are examples only and are in °C.
- Audible Warnings
  - Quick intermittent beeps denote the alarm status
  - A slow intermittent beep denotes normal status, i.e. end of cycle
  - Every time a button is pressed a short beep sounds.

#### 🗥 Caution:

Do not use sharp instruments or excessive force on the Touch screen as this could damage or shorten the life of the screen.



Note:

> When text is red, it indicates an alarm

#### d) Info bar

Info bar for ward name, any optional extras, battery and clock



e) Switching your Trolley on



- 1. Plug trolley in to power supply
- 2. Press the ON/OFF button
- 3. The welcome screen will appear for a few seconds

#### f) Manual Cycle

Once the Trolley has been switched on, it automatically starts in refrigeration mode on both hot and cold sides (dependant on refrigeration options fitted).



- 1. To start a cycle press one of the cycle buttons on the right (1, 2 or 3).
- 2. At the end of a cycle, when the trolley beeps and the timer flashes "0", press STOP.



Note:

- To cancel a cycle, press STOP. The text box will say "Cycle interrupted. Press Stop to confirm'. Press STOP again to stop the cycle.
- If the oven side door is opened while in cycle, the 'door open alarm' will be activated.
- ➤ If the oven side door is opened for more than 30 seconds outside of a cycle, the 'door open alarm' will be activated.
- A Maintenance cycle can be programmed to automatically start at end of cycle. During the Maintenance cycle the timer will count up next to a '+' symbol. 3 beeps will sound at the beginning of a Maintenance cycle.

#### g) Wake-up and automatic cycle

The Multigen 106 can be programmed to automatically wake-up 4 times a day at pre-selected times. Cycles can also be programmed to automatically start and be ready for serving at the set 'Ready' time. It is possible to program only the wake-up or only the automatic cycle start time or both.



Timeline shows wake-up time, cycle start time and ready at time together with day of the week.

Note:

- An automatic cycle will not start if the 'Press to confirm rack loaded' button has not been pressed to confirm that the rack has been loaded into the oven chamber (see picture below). This only applies if the option has been activated.
- If either the trolley is plugged in or the rack is confirmed after a pre-set cycle start time, then the cycle will still start only if within a 30 minute window from pre-set cycle start time. The text box will indicate, in red, the delayed cycle time.
- A manual cycle can still be activated at any time and will override any automatic cycles.



#### 7. APPS SCREEN

The Multigen 106 is preloaded with a range of Apps.

PROBING PROBING HACCP EVENTS	BOOSTING BOOSTING AUTOSTART	KEEP HOT KEEP HOT SETTINGS SETTINGS	
HUTTOP	burlodg	e	
			78
C:/> PASTE PROGRAM			
PASTE PROGRAM			
PASTE PROGRAM			

- 1. Press the App button
- 2. Select the desired App
- 3. To exit the App screen press the App button

#### Note:

- > The Apps can be accessed even when the trolley is in cycle.
- > Apps will automatically exit after 30 seconds of inactive use.

#### a) Food probing App

Using the dedicated probe, food temperature can be recorded and associated to product type.



- 1. Connect the probe to the socket.
- 2. Select the desired product. Scroll left (<) or right (>) for additional product types.
- 3. Insert the probe into the food. Two short beeps will sound when the temperature is correct. i.e. below low set-point (e.g. 10°C) or above high set-point (e.g. 75°C)
- 4. To log the temperature press confirmation button ( $\checkmark$ ).
  - A long beep will sound and a green icon will appear if the temperature is correctly recorded.
  - A short beep will sound and a red icon will appear if the temperature is incorrect, i.e. in between the low and high set points (e.g. 10°C and 75°C)



#### Note:

- > The low and high set points can be pre-programmed to meet individual requirements.
- Products are colour coded: red is protein, yellow is starch, green is vegetable and blue is cold items/others
- If three dashes (- -) are displayed instead of the food temperature, the probe is not connected or is faulty.
- Make sure that the probe is sanitized in between and before every use by using an antiseptic wipe.

#### ⚠ Caution:

- When probing, be aware of hot surfaces and tray ware temperatures use appropriate safety wear.
- > Do not place the probe or measure temperatures inside either the oven or refrigerated chambers.
- > Do not use the probe on frozen products.
- Do not overstretch the probe cable as this may cause damage to the wiring either at the plug end or probe end.

#### b) Boosting Cycle App

The Boosting Cycle is required when food has not reached desired temperatures.



1. Select and press the Boosting App, the cycle will automatically start using the pre-set time and temperature.

#### Note:

> A Boosting cycle can be cancelled by pressing STOP once.

#### c) Keep Hot App

The Keep Hot cycle is used during food service to maintain the temperature of the oven, fridge, hot top and lights at the correct temperature.



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#### d) HACCP events App

The HACCP events menu keeps a log of all events with their proper time and temperatures.

1. Select the required date

	1/1/17	2/1/17	3/1/17	4/1/17				
	5/1/17		7/1/17	8/1/17				
	9/1/17	10/1/17	11/1/17	12/1/17				
$\bigcup$	13/1/17	14/1/17	15/1/17	16/1/17				
burlodge								

- 2. Scroll event list for selected date.
- 3. Press the alarm button (<sup>11</sup>) to sort and display all alarms consecutively.

(	Ð		6/1/17		*		
	12:00	START OVEN	CYCLE 1	25	25	$\sim$	
<u> </u>	12:08	FRIDGE AT T	° SET	60	4		
	12:15	OVEN AT T	SET	145	4		
ļ	12:45	CYCLE END		140	5		U
$\equiv$	12:45	HEATED SUR	FACE ON	40			$\equiv$
(1)	12.50	DOOR ALA	₩RM			$\sim$	
			burlod	3e			

Note:

- > The date highlighted in red indicates an alarm has occurred that day.
- A row with red text on the event list shows an alarm.
- > Data is stored for approximately 3 months.

#### e) Autostart App

The Autostart App allows programming of wake-up times, cycles and meal ready times.

- 1. Select and press the Autostart App
- 2. Enter password 888888
- 3. Select Breakfast, Lunch, Supper or Other in the first row to program identical weekly settings.
- 4. Enter the desired settings and press confirm ( $\checkmark$ ) to validate for each of the following parameters:

  - Wake-up time
    Automatic cycle i.e 1, 2 or 3
    Meal ready time
    Option top plate, press → (bottom left if the screen) to select 100%, 50% or 0%
    Option no lights & Hot top, press → to select Y or N

	4							
	Week prog. Breakfast	Lunch	Supper	Other				
	MON	MON	MON	MON				
	TUE	TUE	TUE	TUE				
$\bigcirc$	WED	WED	WED	WED				
burlodge								

Note:

- > Individual meal settings can be programmed by pressing the required meal.
- Up to 48 meal settings can be programmed individually
- Text in red denotes an error i.e. wake-up too late, cycle too long, meal ready time too early. This will invalidate the setting and the Autostart will not work
- > If Wake-up time or Meal ready time are not required, the parameter should be set to -----

#### f) Settings App

The Settings App allows for programming of all parameters. There are various password protected levels which allow for setting for different user groups.



- 1. Enter password, 124782
- 2. Scroll through the parameters and select the parameter to be modified (list of parameters below).
- 3. Enter the new value and confirm ( $\checkmark$ ).



#### Note:

> To scroll through non-numerical parameters (e.g. language) use the  $\rightarrow$  arrow only

Paramet er code	ENG	Default	MIN	МАХ	Valid values	Parameter not applicable to these machine codes
1	Ward Name	""				
5	Phase One Time	20	0	30		271, 272
10	Phase One Temperature	120	50	155		271, 272
15	Cycle 1 Temp Top Oven	145	0	155		
20	Cycle 1 Time Top Oven	60	3	120		
25	Cycle 1 Temp Bottom Oven	120	0	155		271, 272
30	Cycle 1 Time Bottom Oven	20	0	120		271, 272
35	Cycle 1 Temp Ventilation	145	0	155		
40	Cycle 1 Time Ventilation	5	0	= (par20- par5)- 1minute		
45	Cycle 1 Temp Fridge	4	0	26 = off		220, 240, 200, 201
50	Cycle 2 Temp Top Oven	145	0	155		
55	Cycle 2 Time Top Oven	60	3	120		
60	Cycle 2 Temp Bottom Oven	120	0	155		271, 272
65	Cycle 2 Time Bottom Oven	20	0	120		271, 272
70	Cycle 2 Temp Ventilation	145	0	155		
75	Cycle 2 Time Ventilation	5	0	= (par20- par5)- 1minute		
80	Cycle 2 Temp Fridge	4	0	26 = fridge off		220, 240, 200, 201
85	Cycle 3 Temp Top Oven	145	0	155		
90	Cycle 3 Time Top Oven	60	3	120		
95	Cycle 3 Temp Bottom Oven	120	0	155		271, 272
100	Cycle 3 Time Bottom Oven	20	0	120		271, 272
105	Cycle 3 Temp Ventilation	145	0	155		
110	Cycle 3 Time Ventilation	5	0	= (par20- par5)- 1minute		
115	Cycle 3 Temp Fridge	4	0	26 = fridge off		220, 240, 200, 201
120	Boosting Cycle Time	5	0	30		
125	Boosting Temp Top Oven	155	40	155		

130	Boosting Temp Bottom Oven	120	40	155		271, 272
135	Boost Temperature Fridge	4	0	26 = fridge off		200, 201
140	Fridge Set Temperature	5	0	26 = fridge off		220, 240, 200, 201
145	Oven Fridge Set Temp	6	0	26 = fridge off		220, 221, 240, 241, 200, 271
160	Plate Warmer Temp	60	50	100		220, 221, 222, 200, 201, 271, 272
165	Top Plate Temperature	80	50	90		
170	Keep Hot Cycle Temp Oven	80	0	90		
175	Keep Hot Cycle Temp Fridge	5	0	26 = fridge off		220, 240, 200, 201
180	Keep Hot Cycle Time	30	0	120		
185	Maintenance Cycle Temp Oven	80	0	90		
190	Maintenan Cycle Temp Fridge	5	0	26 = fridge off		220, 240, 200, 201
195	Maintenance Cycle Time	0	0	120		
200	Cookies Cycle Temperature	155	40	155		
205	Cookies Cycle Time	30	1	120		
210	RapidCool Temp oven chamber	43	0	90		
215	RapidCool Time Oven Chamber	15	1	120		
220	Language	EN			EN-IT-FR-DE-NL	
221	Screen Lock ID code		0	999999		
222	Screen Unlocked Time	10	5	60		
223	Screen Lock ID Time Span	10	5	20		
225	Layout Food Icons	en01			en01-en02- fr01-it01-it02	
230	Ext Probe High Set Point	76	40	90		
235	Ext Probe HLow Set Point	10	0	40		
240	Date and time	29/06/20 17/10:00				
245	Daylight Saving	EU			eu,na,au,sa,n o-dst,custom	
250	C/F Degrees	°C			°C,°F	
255	Time 02:00>03:00	//				
260	Time 03:00>02:00	//				
265	Fridge On/Off In	0	0	1		
270	Probe Offset St1	0	-5	5		
275	Confirm rack option	0	0 (no)	1 (yes)		

280	Automatic Start Delay Time	30	0	60	
285	Cycle Power Cut temperature	70	10	100	
290	Plate Warmer On/Off	1	0 (off)	1 (on)	220, 221, 222, 200, 201, 271, 272
295	Single/Dual Temp Display	0	0 (sing)	1 (double)	
300	LED Mode Lighting	1	0 (no)	1 (yes)	
305	Display Brightness	6	1	10	
310	Serial Number	0	0	999999	
345-354	Machine Code				
385	Welcome	1	1	5	
386-394	Machine Code				
400	Fridge Delta	2	2	5	
405	Single Phase fridge On	0	0 (off)	1 (on - 3 mins before cycle end)	
410	Top Plate Delta	2	2	5	
415	Probe Offset St2	0	-5	5	
420	Probe Offset St3	0	-5	5	
425	Probe Offset St4	0	-5	5	
430	Probe Offset St5	0	-5	5	
435	Probe Offset Ntc1	0	-5	5	
440	Probe Offset Ntc2	0	-5	5	
445	Probe Offset Ntc3	0	-5	5	
450	LED Lights	1	0 (no)	1 (yes)	
455	Machine Code	0	-99	999	
460	Plate Warmer Temp Delta	2	2	5	220, 221, 222, 200, 201, 271, 272
465	P/W Heater Element set temp	80	50	120	220, 221, 222, 200, 201, 271, 272
470	P/W Heater Element delta	5	3	10	220, 221, 222, 200, 201, 271, 272
475	Max Temp Top Oven	155	155	155	
480	Max Temp Bottom Oven	155	155	155	
485	Temperature Limit St1	180	100	180	
490	Temperature Limit St2	180	100	180	
495	Temperature Limit St3	180	100	180	
500	Temperature Limit St4	180	100	180	
505	Temperature Limit St5	180	100	180	
510	Temperature Limit Ntc1	150	100	150	
515	Temperature Limit Ntc2	150	100	150	
520	Temperature Limit Ntc3	150	100	150	
555-564	Machine Code				
565	Not Used	100	40	180	

894	Wake Up Time	:				
895	Automatic Cycle 1-2-3	-			-,1,2,3	
896	Meal Ready Time	:				
897	Top Plate option	0%			0%,50%,100%	
899	Lights option	Ν			N,Y	
900						
901						
902	Bottom oven phase 1 temp	0	0	1		271, 272

#### g) Hot Top App

For the M model, the Hot top has 3 settings; full (100%), half (50%) or off.

For the XS and S models, the Hot top has 2 settings; full (100%) or off. The screen however will still display 3 options.

	<b>У</b> Нот тор	HOT TOP 50%	HOT TOP OFF	
$[\bigcirc$				

Note:

- The Hot top plate can be used manually or programmed to come on automatically at the end of a cycle.
- > For M model, if Hot Top is selected at 50%, the left hand side (above the oven) is activated.
- For XS and S models, the Hot Top will be switched on fully by either selecting the Hot Top or Hot Top 50% button.
- > The optional gantry halogen lights work in conjunction with the hot-top settings.

#### f) LED light App (optional)

The LED lights light up the serving area.

1. Select and press the LED lighting App to switch ON or OFF

Note:

The LED lights can be used manually or programmed to come on automatically at the end of a cycle.

#### g) Fast Cooldown App

The Fast Cooldown allows rapid cooling of the oven chamber to allow refrigeration to start

- 1. Open the oven side door
- 2. Select and press the Fast Cooldown App. The cycle will start and 'Fast Cooldown cycle' will be displayed on screen.
- 3. At the end of the Fast Cooldown cycle, a buzzer will sound and 'Fast Cooldown Cycle complete' will appear.

- 4. Press Stop to end the cycle
- 5. Close the door and refrigeration, if programmed, will start

Note:

- > If the door is closed at the beginning of the Fast Cooldown cycle, a beep will sound with an error message 'Door Closed'
- > If the door is left open at the end of the Fast Cooldown cycle, an error message 'Door open' will appear
- The oven temperature must be below 45 degrees for the refrigeration to activate. When setting the Fast Cooldown cycle time, ensure that this allows for sufficient cool down
- Oven temperature is not shown during Fast Cooldown and substituted by "---"

#### h) Paste Program App

Under development

#### i) HACCP download App

The HACCP download App allows for download of all events stored on the trolley

- 1. Insert USB key in to slot
- Select and press HACCP Download App
  After a few seconds, a screen will appear with a message 'Data Download Successful'
- 4. Remove key

Note:

- USB key must not store more than 4MB of data. Key should be wiped once data has been uploaded to BCloud
- Dedicated Burlodge USB key must be used

#### j) Wi-Fi & LAN App

Under development

#### k) Info App

The Info App provides information about the trolley you are using including machine code, firmware version, serial number and ward name.

#### 8. ERROR CODES

The following is a list of error codes that could appear in red text in the text box:

Probe 1 alarm = Faulty fridge probe Probe 2 alarm = Faulty bottom oven probe Probe 3 alarm = Faulty top oven probe Probe 5 alarm = Faulty plate warmer heater probe Probe 6 alarm = Faulty hot top probe Probe 8 alarm = Faulty plate warmer probe Thermostat Alarm = Tripped overriding thermostat Safety Alarm = Tripped fan motor or refrigeration pressure switch Main Alarm = Faulty main contact LX power = Supply line L2 or L3 fault

#### 9. POWER CUT

After a power cut, the trolley will:

- Restart from when it was interrupted if the temperature of the oven is above 70°C/158 °F. The text box will indicate the delayed cycle end time: 'POWER CUT CYCLE 1 ON (60') DELAYED AT 12:05'.
- Cancel the cycle if the temperature is below 70°C/158 °F. The text box will indicated 'POWER CUT' in red

#### 10. MODE LIGHTING

Our mode lighting allows operators to quickly and efficiently interact with the appliance by lighting up in different colours



Blue indicates the trolley is switched on

Solid green signals that a cycle is in progress.

Flashing green means cycle has ended and trolley is ready for service

Red is an alarm status. Corrective actions are required to ensure service

#### 11. DUAL OVEN CONFIGURATION AND LOADING (not applicable to XS model)

Our intelligent convected dual oven technology (2 fans independently time and temperature controlled), combined with smart controls and oven temperature dynamic feedback, can precisely split the temperature within one heating chamber. Delicate and denser foods can achieve the preferred serving temperature at the same time.

#### a) Configuring your dual oven

- 1. Position the divider on one of the three middle shelves depending on the quantity of dense and delicate products i.e. oven split 60-40%, 50-50% or 40-60%
- 2. Adjust the deflector level according to the position of the divider e.g. if oven split 60-40%, the deflector should be set in the low position as shown in picture
- b) Loading your dual oven
  - Remove lids from any containers of food that require browning or crisping according to the food manufacturer's instructions.



- 2. Place dense items on the upper grids and delicate items on the lower grids.
- 3. Distribute the containers evenly throughout the oven compartment to allow air circulation between the containers.

Note:

- Never overload the grids the trolley is designed to regenerate an average of 4kg per shelf to 75°C/167°F
- Special diets where small containers are used should be placed in the bottom oven keeping the containers close together.

#### 12. FOLD DOWN TRAY RAIL AND LATERAL FOLD DOWN SHELF (OPTION)

- 1. To lift, use the central cut out. Pull slightly as it is kept in its rest position by two magnets
- 2. Ensure that it is lowered and locked into its home position so that it is secure
- 3. To lower, use the central cut out to lift it and unlock it from its home position. Fold down

Note:

- > The lateral shelf can be fitted with an optional waste bag holder which slides underneath.
- Ensure that the waste bag holder does not protrude when moving the trolley through doorways and that it is in the home position when opening and closing doors to prevent damage.

#### 13. DOLLY FOR TRANSFER MODULE (OPTION FOR M MODEL ONLY)

The Multigen 106 can be configured to work with a Dolly to transport transfer modules (racks) from the kitchen to the Multigen 106.

- 1. Parallel park the Dolly in front of the Multigen 106
- 2. Disconnect the directional lock wheels
- 3. Remove the covers
- 4. Push the Dolly gently against the Multigen 106 ensuring that they are correctly aligned
- 5. Apply the brakes
- 6. Press the transfer module foot pedal release mechanism and slide the transfer modules into their respective sections
- 7. Remove Dolly
- 8. Lift the side, upper retaining catch to lock the transfer module into position (see picture right)

#### 14. PLATE WARMER (OPTION FOR M MODEL ONLY)

The plate warmer option keeps plates hot for service. It has a pull-out drawer to facilitate loading and un-loading of plates.

#### Note:

> Ensure sufficient time is allowed to pre-heat the plates to the required temperature.

#### \Lambda Caution:

Please take care when removing plates from the plate warmer compartment, as the bottom shelf is hot. Wear protective equipment to avoid burns.

#### 15. CLEANING

The Trolley should be regularly cleaned and sanitised both inside and out. This will ensure continued and safe food regeneration and ensure longevity of the Trolley.

#### a) General remarks

- > All external surfaces should be cleaned after every use with a damp cloth
- Internal surfaces with hard-to-remove deposits of dirt should be cleaned with a solution of water and soap applied with a cloth



- Do not use abrasive pads
- The Trolley should be left to dry for as long as necessary after cleaning

#### ✓ Warning:

- Before commencing any cleaning of the Trolley, ensure that it is disconnected from the mains power supply, that the fans have stopped and that it has cooled down.
- If there is any spillage or ingress of water into the electrical components (e.g. the power supply plug) under no circumstances should the trolley be used until it is completely dry and an authorized electrician has checked and passed it safe to use.

#### Caution:

- When cleaning the hot top and surrounding frame, use a soft cloth with a pH-neutral detergent (i.e. with a pH value of between 6 and 8).
- > Under no circumstances should the trolley be hosed clean

#### 16. TOWING

The Multigen and Dolly can be fitted with an optional fold-down tow bar.

Coupling

- 1. Release the brakes on the castors.
- 2. Align the fold-down tow bar with the towing pin
- 3. Lower and locate the tow bar onto the towing pin
- 4. Secure the safety pin

#### Uncoupling

- 1. Remove the safety pin
- 2. Lower the towing bar and disengage it from the towing pin
- 3. Lift the bar to its vertical position
- 4. Apply the brakes

#### Note:

- > Check the folding tray rail is in the down position
- > Ensure all doors are closed correctly and the power cable is stored
- > Check that all items not secured are removed from the Multigen

#### ▲ Caution:

- Do not tow more than 2 Multigens at any time.
- Do not tow more than 4 Dollys at any time.
- > Do not exceed a maximum speed of 4km / 2.5 miles per hour. Reduce speed when negotiating corners and inclines.
- > Do not couple or un-couple the Trolley on a sloped or uneven floor.
- > The towing arm is spring loaded take care to accompany it up or down.
- > Trolleys should not be towed outside or on uneven surfaces.

#### 17. TECHNICAL

Burlodge expressly disclaims all responsibility for problems arising from modifications that have been undertaken by unauthorised technicians, or without the consent of the manufacturer. Burlodge further disclaims responsibility for any malfunctions resulting from the fitting of non-original spare parts.

Non-authorised changes to, or modifications of, the original design and operating features of the Burlodge System could lead to the violation of safety, health and/or environmental regulations, which in turn could result in the voiding of the Certification of Conformity granted in respect of various component parts of the Trolley.

#### a) Technical Data

Climate class: Climate class 5.

### Tropical compressor 43°C/110°F. Recommended ambient working temperature between 10°C/50°F and 30°C/86°F during heating cycle. Maximum relative humidity should not exceed 65%.

Refrigerant Data: see data plate for gas quantity

#### Multigen XS/S

ensions i00 h mm	<b>Refrigerant Gas</b> (CFC Free) R134a GWP=1430	Shipping Weight 195 kg	Actual We 175 kg*	ight	Sound Pres. Lev. 55 dBA	(ISO 69 UDOOR= ULAT-SIDE	<b>al Transmit.</b> 4 <b>9)</b> 1,22W/m²K =0,98W/m²K
Model	GN 1/1 capacity (hot-cold)	Tray pitch (mm)	Rated voltage	Rated power	Maximum rated current	Heat output	Av. cycle consumption****
Multigen S 106	8 or 7 levels	8 levels = 71.5	240V 50Hz 1P/N/E 230V 50Hz 1P/N/E	3.1 kW* 3.4 kW	* 12.9 Amps 7 14.5 Amps		2.7 kWh
Multigen S 106		7 ieveis = 82	380-400V 50Hz 3P/N/E	7.5 kW*	** 10 Amps	1 5 k\\/	3.1 kWh
Multigen XS 106	4 or 3 levels (hot) 6 levels (cold)	4 levels = 73 3 levels = 97	240V 50Hz 1P/N/E 230V 50Hz 1P/N/E	3.1 kW* 3.4 kW	** 12.9 Amps 7 14.5 Amps		2.7 kWh
Multigen XS 106		6 levels = 40	380-400V 50Hz 3P/N/E	4 kW**	* 7Amps		3.1 kWh
les gantry, ra	acks and single refr	igeration					
lug BS1363/A	A – also available w	ith single pha	ase, 16A sup	ply			
on with a sing	le phase (220-240)	//13A UK plug	) or 220-240\	//16A El	J market) cord	set	
	ensions 00 h mm Model Multigen S 106 Multigen S 106 Multigen XS 106 Multigen XS 106 Multigen XS 106 Multigen XS 106	ensions    Refrigerant Gas      00 h mm    (CFC Free)      R134a    GWP=1430      Model    GN 1/1 capacity (hot-cold)      Multigen S    8 or 7 levels      Multigen S    8 or 7 levels      Multigen S    4 or 3 levels (hot)      Multigen XS    4 or 3 levels (cold)      Multigen XS    106      Multigen XS    20      Multigen XS    106      Multigen XS    106	ensions 00 h mmRefrigerant Gas (CFC Free) R134a GWP=1430Shipping Weight 195 kgModelGN 1/1 capacity (hot-cold)Tray pitch (mm)Multigen S 106GN 1/1 capacity (hot-cold)Is levels = 71.5Multigen S 1068 or 7 levels8 levels = 71.5Multigen S 1064 or 3 levels (hot) 6 levels (cold)4 levels = 73 3 levels = 97 6 levels (cold)Multigen XS 1064 or 3 levels (hot) 6 levels (cold)4 levels = 73 3 levels = 97 6 levels (cold)Multigen XS 1061064 or 3 levels (hot) 6 levels (cold)4 levels = 73 3 levels = 97 6 levels = 40Multigen XS 106106106106106Multigen XS 106106106106 <td< td=""><td>ensions 00 h mmRefrigerant Gas (CFC Free) R134a GWP=1430Shipping Weight 195 kgActual We 175 kg*ModelGN 1/1 capacity (hot-cold)Tray pitch (mm)Rated voltageMultigen S 106GN 1/1 capacity (hot-cold)Tray pitch (mm)Rated voltageMultigen S 1066 or 7 levels8 levels = 71.5240V 50Hz 1P/N/EMultigen S 1064 or 3 levels (hot) 6 levels (cold)8 levels = 71.5240V 50Hz 1P/N/EMultigen XS 1064 or 3 levels (hot) 6 levels (cold)4 levels = 73 3 levels = 97 6 levels = 40380-400V 50Hz 3P/N/EMultigen XS 1064 or 3 levels (cold)4 levels = 73 3 levels = 97 6 levels = 40380-400V 50Hz 3P/N/EMultigen XS 106</td><td>ensions 00 h mmRefrigerant Gas (CFC Free) R134a GWP=1430Shipping Weight 195 kgActual Weight 175 kg*ModelGN 1/1 capacity (hot-cold)Tray pitch (mm)Rated voltageRated powerMultigen S 106Sor 7 levels8 levels = 71.5240V 50Hz 1P/N/E3.1 kW* 3.4 kWMultigen S 106a or 7 levels8 levels = 71.5230V 50Hz 1P/N/E3.4 kWMultigen S 1064 or 3 levels (hot) 6 levels (cold)4 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#### Multigen M

<b>Shipping</b> 1320 x 760 52″ x 29	Shipping Dimensions 1320 x 760 x 1500 h mm 52" x 29.9" x 59" h Dimensions		<b>it Gas</b> ee) a 430	S E	Shipping Weight 247 kg 544.5 lbs	<b>Actual</b> 213 470	Weight* 8.5 kg 9.7 lbs	Sou	<b>und Pres. Lev.</b> 55 dBA
<b>Dimensions Dolly</b> 1139 x 640 x 993 h mm / 44.8" x 25.2" x 39.1" Shipping: 1160 x 660 x 1130 h mm / 45.7" x 26" x 44.5"					Actual W 28kg /	eight Dolly			
Code	Model	GN 1/1 capacity (hot-cold)	Tray pito (mm)	ch	Rated voltage	Rated power	Maximum rated current	Heat output	Av. cycle consumption****

	Multigen M 106	8 or 7 levels		240V 50Hz 1P/N/E	3.1kW**	12.9 Amps**		2.7 kWh
BLM602.100	Plate warmer	8 or 7 levels (oven)	8 levels = 71.5	230V 50Hz	3.4kW	14.5 Amps		
		4 levels (fridge)	7 levels = 82	1P/N/E				2.9 kWh
	Multigen M 106	8 or 7 levels	4 levels = 82 (fridge)	380-400V			1.5 kW	3.1 kWh
BLM602.300	Plate warmer	8 or 7 levels (oven)		50Hz 3P/N/E	7.5 kW***	12 Amps		3.3 kWh
		4 levels (fridge)						
BLM602.700	Multigen M 106	7 levels	82/3.2"	208V 3PN/G 60Hz	5.5 kW	16 Amps		2.7 kWh
* Weight inclu	des gantry, ra	cks and single refriq	geration					
**UK13 Amps	olug BS1363/A	- also available w	ith single phase	e, 16A supply				

\*\*\* Can function with a single phase (220-240V/13A UK plug or 220-240V/16A EU market) cord set

\* Cook-Chill regeneration cycle of 50 minutes

#### b) Electrical Connections

The electrical installation must conform to the National and local Electrical Codes.

#### <u>EUROPE</u>

#### 380-400V 3P+N+E 50Hz/60Hz

PhaseR (L1): BrownPhaseS (L2): BlackPhaseT (L3): GreyNeutralNEarthE: Yellow/Green

Plug fitted is a 16 amp 400V, N+E plug (BS4343 - EN60309-2)

#### 220-240V 1P+N+E 50/60Hz

PhaseL1: BrownNeutralN: BlueEarthE: Yellow/Green

Plug fitted is a 13 amp 230V+E plug (BS1363 - EN60950-1) or a 16 amp 230V+E plug (EN60309-2)

#### NORTH AMERICA

208 3PH+N+E 60HzPhaseX (L1): OrangePhaseY (L2): BlackPhaseZ (L3): RedNeutralN : WhiteEarthE/G : Green



Plug fitted is a 208V-3 PH+G 30A NEMA L21-20P type HBL 2511 This plug has a water protection class IPX0

#### **A** Caution:

If trolley supplied with detachable cord set, it should only be replaced with manufacturer's cord set. Replacement with any other cord set will cause risk of fire and electric shock

#### c) Fault finding

Fault finding should only be carried out by authorized and qualified personnel. The wiring diagram is located inside the technical compartment.

Before placing a service call ensure that power is to the Trolley is available:

Problem	Explanation	Possible Cause	Action
Touch control panel not ON	No power to the trolley	Power supply failure	Check the power supply
Touch control panel not ON	No power to the trolley	Line fuse blown	Find and rectify cause for the failure then replace the line fuse
Touch control panel not ON	No supply from the transformer	Transformer safety fuse blown	Find and rectify cause for the failure then replace transformer safety fuse
Thermostat alarm on display	Internal oven high limit thermostat tripped	Temperature in the oven chamber has exceeded 215°C / 419°F	Find and rectify cause of oven temperature, then reset the oven high limit thermostat
Safety alarm on display	Pressostat trip on refrigeration or thermal cut out on oven motors.	Oven motor blocked or high pressure on refrigeration circuit.	Find and rectify cause for the failure. Even if motor has cooled down or refrigeration is at normal pressure, alarm remains on display. Switch off and on to restart the alarm
Probe L(1-8) alarm on display	Probe open or in short circuit	Faulty probe	Substitute faulty probe
Main alarm on display	Main contactor	Main contactor blocked or faulty	Find and rectify cause for the failure on main contactor.
L(2 or 3) alarm on display	Power missing on line L(2 or 3)	Main isolating contactor faulty or blown fuse	Find and rectify cause for the failure. Check fuse if blown, cable or plug defective

#### d) Condenser cleaning

The condenser is a part of the refrigeration unit. It is housed in one of the technical compartments on the back side of the Trolley.

In order to clean the condenser, proceed as follows:

- 1. Disconnect the Trolley from the mains and ensure that it is safe to work on.
- 2. Remove the ABS back panel to access the electrical compartment. Lift the tray rail and remove the two centre screws (magnet fixings) and three screws at the top of the panel. Remove panel by lifting it from its bottom locating pins.
- 3. Remove the steel condenser cover by unscrewing the three screws.
- 4. Remove accumulations of dirt with a vacuum cleaner (if necessary with a wet/dry version).
- 5. Reapply the condenser cover and ABS back panel.

Note:

- > The condenser should be checked and cleaned on a regular basis
- > Do not bend the condenser-fins out of shape during cleaning. If necessary, straighten the fins with a fin evaporator comb

#### e) Service calls

Before you contact the Burlodge Service Department or Authorised Service Agent, please make sure that a competent electrician has carried out the following checks:

- 1. Check the power supply.
- 2. Check the power cable, plug and internal fuses.
- 3. Check for any visual damage.

#### ✓ Warning

Under no circumstances should you remove or interfere with any part of the Trolley even if it is disconnected from the power supply. If the trolley still does not operate, contact your local service agent or Burlodge Service Department.

Please ensure that you give the following information when placing a call with the Service Department (refer to the rating plate at the rear of the trolley):

- The Series name
- Model code
- Date of manufacture
- Serial number
- The location of the equipment.
- A detailed description of the problem.
- Your name, department, position and phone number.

Date:      12/11/2019      Made in El        Serial n./N. de Serie:      BLC 154282      IPX4        Supply:      380-4000~      220-240V~      50/60Hz      Clim Class:        Amps:      12A      12A      Clim Class:      Clim Class:      Gas:        Watts:      7500W      2700W      Gas:      R134a      Gas Qty:      (22,902)      650g      Machine code:      220	via ca Bertoncina,43	- Seriate(BG) - Italy	Contraction of the	
Gas: R134a Gas (ty: (22,902) 650g Machine code : 222	Date: 12/11/2019 Serial n./N. de Ser Supply: 380-400V Amps: 12A Watts: 7500W	9 rie: BLC 154282 ~ 220-240V~ 12A 2700W	2 50/60Hz	Made in EU IPX4 Clim Class: 5
	Amps: 12A Watts: 7500W Gas: R134a Gas Q	12A 2700W ty: (22,9oz) 650g	) Machin	e code : 222

#### f) Spare parts

Use only original Burlodge spare parts, they are an exact replacement. Use of other spare parts may compromise the safety and performance of the trolley. Burlodge, or its authorised service agents, must carry out any repairs during the period of warranty. Failure to comply with these requirements may invalidate the warranty and all certifications of the trolley. When ordering spare parts or requesting technical assistance, always refer to the data plate to identify the trolley.

#### g) Warranty

The standard warranty is one-year parts and labor or as per contract. Commencing 14 months from the date of delivery or 12 months from the date of commissioning, whichever expires first.

All equipment except china, trays and consumable components is covered against faulty material or workmanship. In the unlikely event of any valid failures, Burlodge or its authorised agents will repair the trolley free of any charges.

The following will not be covered by the warranty and may invalidate it:

- Damage during unloading or storage
- Incorrect installation
- Neglect or misuse of the equipment
- Use of the trolley other than described in this manual
- Fire, water or frost damage
- Using parts not supplied by Burlodge/Authorized Service Agent
- Service carried out by service companies not authorized by Burlodge
- False calls
- Voltage fluctuations exceeding ± 10 % of the nominal voltage
- Power failure
- Damaged power cord or plug
- Re-programming after commissioning and after initial training will not be covered by the warranty.
- Use in an ambient temperature greater than 30°C / 86°F.

Only authorised persons may carry out repairs during the warranty period or in compliance with the Burlodge contract. Should the Customer fail to comply with these requirements, both the initial warranty period of the trolley will automatically become invalid.

This manual is provided to assist you in resolving some of the problems you may incur. Please make sure that you refer to this manual before placing a service call as we reserve the right to charge for any calls that could have been resolved by reading this manual.

#### h) Preventative Maintenance

Correct preventative maintenance is essential to ensure the reliable and safe operation of the trolley and to ensure the longest economical lifespan of the equipment. All equipment should be serviced at six monthly intervals. Only competent and fully trained personnel may carry out servicing to the manufacturer's specifications.

Burlodge offers a wide range of service contracts covering this equipment provided such equipment is operated and maintained in accordance with the manufacturer's recommendations. You will have the



peace of mind that comes with having a fully trained service force able to support this product anywhere it is located through preventive maintenance contracts and after sales service.

For further information and for specialized contracts, please contact the Burlodge Technical Department.

#### i) End-of-life disposal and recycling

It is the responsibility of the user to ensure that local laws and regulations are complied with when dismantling the product and disposing of the trolley. All fluorinated greenhouse gases contained in the equipment (excluding those contained in foams) shall be recovered. The recovery of these gases shall be as provided for in the Regulation 517/2014/EU.



Whenever possible, we will arrange for the appropriate recycling / disposal of Multigen units that have reached the end of their useful working lives. Contact us for further information.

#### Burlodge reserves the right to amend this User's Manual from time to time at its discretion.

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