OPERATIONAL



TECHNICAL MANUAL



NOVAFLEX II Series



BURLODGE

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2. Introduction

In choosing the Burlodge Novaflex II trolley you have the most advanced, purpose designed unit of its kind available today. With careful use and regular maintenance your unit will give you many years of trouble free service.

This manual is an integral part of the safety of your trolley and a guide for all operators and maintenance staff. It contains important information on the operation and maintenance of your Burlodge trolley.

Ensure all personnel read this manual carefully, are fully conversant with its contents and receive any additional training that may be required to enable them to operate and maintain the trolley in a safe and correct manner. Pay particular attention to the safety information included in the text.

Keep this manual in a safe place where it is accessible to all personnel at all times. This manual is a guide only and will be supplemented by on-site training designed for your individual requirements.

It is important to note that the program settings in this manual are purely an example and will vary to the actual settings for your trolley and site. When you receive your trolley, it will be programmed to the standard default factory settings but will be re-programmed to suit your specific conditions.

Please Note: Before installing or using your Burlodge trolley, it must be checked by a licensed electrician to ensure that it will be connected to an appropriate power supply. The voltage and frequency must correspond with the data plate. Refer to the instructions given in the "Installation" section.

It is important to use the trolley only in the way that is described in this manual. Burlodge will not be responsible for any damage that may result through incorrect use or failure to follow the instructions in this manual.

This manual relates to all trolleys in the Novaflex series.

The following abbreviations are used in this manual to identify each individual model and options:

Options

The following symbols are used in this manual to highlight important text:



Read carefully highlights text that is important to safety



Electrical Caution Required



Caution Required



Correct action or procedure



Prohibited action or procedure

3. **Product Identification**

MANUFACTURER

BURLODGE Srl

ADDRESS

Via CÁ BERTONCINA No 43 24068 Seriate (BG) Tel. 0039 035 4524900 Fax 0039 035 302994

TYPE OF DOCUMENT

TYPE MODEL SERIAL NUMBER YEAR OF MANUFACTURE Regeneration/Hot Line Single Tray Trolley Novaflex II

Operating and Maintenance Instructions

4. Trolley Identification

A data plate as shown below is attached above the cold right hand door and contains all the data necessary for the identification of the trolley.

Under no circumstances should this plate be removed, as this would invalidate the warranty. It would also no longer be possible to identify the trolley for future technical assistance and correct spare parts.



Nord America only

Date of Issue 11/12/2013 R6

5. Standards and Certification

EC Directives and Standards Applied

The Novaflex II has been designed to the following standard

Low Voltage Directives

• 2006/95/CE

EMC Directives

• 2004/108/CE

Safety standards

- EN60335-1:2002, EN 60335-1/A1:2004, EN 60335-1/A11:2004, EN 60335-1/A2:2006,
- EN60335-1/A12:2006, EN 60335-1/A1/EC :2007, EN 60335-1/A13:2008, EN 60335-1/A14:2010
- EN60335-2-89:2002, EN60335-2-89/A1:2005-04, EN60335-2-89/A11:2004-07
- EN60335-2-89/A2:2007-03
- EN60335-2-42:2003, EN60335-2-42/A1 :2008
- EN60335-2-49: 2009

EMC standards

- EN55014-1:2006, EN55014-2:1997, EN55014-2 Ec:1997, EN55014-2/A1:2001
- EN55014-2/IS1:2007, EN55014-2/A2:2008
- EN 61000-3-2:2006, EN61000-3-3:2008
- EN 62233 :2008

Accessories directives and standards

Low voltage directive

• 2006/95/CE

EMC directive

• 2004/108/CE

R&TTE directive

• 1999/05/CE

Accessories Safety Standard

EN60950-1 :2006, EN60950-1/A11 :2009-03

Accessories EMC Standard

- EN55022:2006-09, EN55022/A1:2007-10, EN55024/A1:2001-10,
- EN301 489-1 V1.8.1, EN301 489-17 V1.3.2
- •

Essential requirements under article 3.2 of the R&TTE Directive (Spectrum effective use)

• EN300 328 V1.7.1

USA & Canada:

FCC Standard

• Title 47 , Part 15 (47 CFR 15) *

Safety Standards

- ANSI/ UL 471 ISSUE Ed : 10 Date: Nov 24 2010**
- ANSI/ UL 197 ISSUE Ed : 10 Date: Mar 17 2010**
- CAN/CSA C22.2 No. 109 ISSUE : 1981/06/01 (R2009)**

• CAN/CSA C22.2 No. 120 ISSUE : 1991/01/01 (R2008) **

Sanitation Standards

- NSF/ANSI 592002e ***
- NSF/ANSI 169-2009 ***
- NSF/ANSI 4-2009 ***
- NSF/ANSI 7-2009 ***



6. Packaging , Handling, Forwarding and Transport

When received, all shipments must be inspected for any damage to the pallets or packaging. Any damage found or any discrepancy in the number of items delivered must be noted on the carrier's consignment note. This document shows the number of pallets and packages delivered while an itemised description of the goods is listed on the Burlodge packing slip attached to the consignment note. This documentation may vary.

If the packaging is not removed while the carrier is present, the terms "Unopened" or "Contents Unexamined" or similar should be noted on the consignment note. The goods must be thoroughly checked for any physical signs of damage and any damage found must be reported to Burlodge by fax or telephone within 2 days from date of delivery. A written confirmation must follow within 5 working days together with a photocopy of the accompanying document on which the Model and Serial number of the damaged trolley/goods must be indicated.

Unloading and handling in the Shipping/Receiving warehouse is the responsibility of the client. Burlodge is not responsible for any damage that may occur within this area. For unloading and unpacking, proceed as follows:

Unloading:

- > Unloading must be carried out by qualified staff (forklift operator) using a forklift truck with a suitable loadbearing capacity for the weight of the trolley, which is indicated on the packaging.
- > The trolley is packed on a single pallet and may contain other small items inside the trolley.

The following data is indicated on the packaging:

- > Destination
- > Order no.
- > Pallet no.
- Gross weight
- Sender
- Contents

Unpacking:

Proceed as follows:

- > Carefully cut the nylon straps.
- Remove the cardboard box.
- > Cut the nylon straps holding the trolley to the wooden pallet.
- > Remove the wooden slats blocking the castors.
- > Unlock the brakes on the front swivel castors.

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- > With the use of a ramp, carefully wheel the trolley from the pallet paying **particular attention to the refrigeration system underneath the trolley, (when applicable)**
- > At least 2 people may be required to unload the trolley from the pallet. Ensure that protective clothing and eyewear are worn and that the correct tools are used to carry out the above operation.
- > NB: The consignee, in compliance with the local laws and regulations, must dispose of packaging material.

Cleaning:

The trolley should be cleaned prior to being used. Follow the instructions that are given in the "Cleaning Procedure" section. If the trolley is to be stored, it must be repacked and protected by the original packaging.

7. Trolley Description



Novaflex II front view

Novaflex II side view

For identification purposes the section of the trolley where the control panel is located is referred to as the front of the trolley. This then identifies all right and left-hand components of the trolley.

	Key to figures								
1	Control Panel	4	Lower Bumper	7	Door Latch				
2	Power Plug	5	Swivel Castor with Brake	8	Hot Door				
3	Push Handles	6	Cold Door	9	Fixed Castor				

8. Safe Mode



It is essential to have the trolley in a safe condition before any cleaning or maintenance takes place.

This is referred to in this manual as the SAFE MODE.

The trolley is in the SAFE MODE under the following conditions:

- > Fully isolated from any power source.
- > The cable, if supplied, is correctly secured in the holder.
- > The oven chamber is at ambient temperature, i.e. below 30 °C (86 °F).
- > Brakes are applied on the swivel castors.
- > Oven and cold side fans are stopped.

9. Correct Use

The Novaflex II has been designed for the following uses:

- > Regeneration of plated, chilled meals from $+3^{\circ}$ C to $+75^{\circ}$ C ($+37^{\circ}$ F to $+162^{\circ}$ F).(*)
- Meal service of hot and cold foods. (**)
- Holding of cold plated meals prior to Regeneration.(***)

(*) versions with double fridge, single fridge or without refrigeration

(**) versions with double fridge or single fridge only

(***) version with double fridge and single fridge only. Single fridge can hold only on cold side while hot side is only for rethermalization.

It is not recommended that the trolley be used for any other purpose than described above.

10. Working Environment

In order to guarantee the correct and safe functioning of your Burlodge trolley, it should be used in a clean, dry environment the compressor is tropically rated at 43 degrees with temperatures the working ambient range is between $+10^{\circ}$ C but the maximum ambient temperature should never exceed 30°C (86°F) ISO 15502. Maximum relative humidity does not exceed value of 65%.

Failure to comply will invalidate the warranty and may reduce the life span of certain components of your trolley

Your Burlodge trolley is designed for **indoor use only** and must be protected from external weather conditions at all times.

11. Trolley Disposal

It is the responsibility of the user to ensure that local laws and regulations are complied with when dismantling the trolley and disposal of all packaging and freight materials.



Ensure that all door locking mechanisms are removed before to dispose the trolley.

If your trolley is fitted with the **Battery Display System** option remove the battery and dispose of it correctly, before dismantling the trolley.

() Do not dispose of it into a fire as it may explode, Do not short circuit and neither tamper or damage it.

12. General Safety Precautions



WARNING - The trolley must be properly connected to earth through the power supply cable.

Always disconnect the trolley from the power supply before attempting to move it.

Always hold the plug and not the cable when connecting and disconnecting the trolley.

Always clean the optional food probe with a sterile alcohol wipe before and after every use, remove the probe and store it in a secure place.



Before starting any cleaning always disconnect the trolley from the power source and wait at least one minute to allow the fans to stop rotating. Refer to the "Safe Mode" section.

Secure the trolley by using the brakes on the two swivel castors to prevent the trolley from rolling away. Avoid moving the trolley over uneven door thresholds, steps and irregular flooring to ensure that both the castors and the refrigeration system are not subjected to mechanical damage.

X

Never pull on the power cable to withdraw the plug.

Do not attempt to use the trolley if the power cable is damaged, worn or frayed. Call our Service Department or your Authorized Service Agent to replace the cable immediately.

Do not let the power cable rest on or touch hot surfaces or hang over sharp edges.

Never open the doors fully at the end of the cycle open the doors slowly to allow excess heat to escape.

After regeneration cycle take care in touching items in the hot side: risk of burns

Never place the trolley close to any sources of heat i.e. gas ranges, dishwasher's etc.

Never use sharp instruments on the control panel facia - always use your fingers.

WARNING. It is dangerous for anyone other than a fully trained authorized service agent or other fully trained personnel to perform a service repair.

All transport routes should be checked for any obstructions that may damage the trolley or cause a hazard to operating personnel.



This appliance is not intended for use by persons (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.

13. Warning sign against danger of scalding

Warning: To avoid scalding, do no not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed

A label with the right marking (as shown here at right side) is added on ABS top at about height of 160 cm above the floor and over each trolley door

14. Connecting to the Power Supply



Connecting

Proceed as follows:

- > Ensure that the power supply is switched off before introducing the plug to the socket.
- > Allow adequate space around the trolley so that it is safe and accessible
- > Apply the brakes on the swivel castors.
- > Ensure that the power cord is clear of any hazards and not being stretched.
- ➤ Hold the plug firmly in your hand.
- The blue display will light



Disconnecting

Proceed as follows:

- > Ensure that the brakes on the swivel castors are still applied.
- > Hold the plug firmly, and withdraw it from the socket.
- > Place the plug in the holder on the front of the trolley.

The above are given as general guidelines, but may vary depending on the type of plug and socket used. Therefore, it is essential that you follow the instructions given by the manufacturer of the specific type and model of plug and socket used.



- > Always check the power cord before every use.
- > Always hold the plug body and not the power cable to withdraw the plug.
- > Always store the plug in the plug holder.



- > Never use the trolley if there are any signs of damage or fraying to the power cord.
- > Never use wet hands and ensure that both the plug and wall sockets are dry.
- Never disconnect the trolley during a retherm cycle. ALWAYS stop the cycle and turn the trolley off before disconnecting from the power supply.

15. Control Panel



Touch pads Controls And Displays

The Novaflex II has the control panel shown in the following Figure



Control Panel

- 1. Power On/Power Off touch pad.
- 2. Function pad *.
- 3. Display: it shows the two temperatures hot and cold side together
- 4. String (I-> 3 @ 19:00) indicating the next automatic start. In this example, oven cycle 3 will start at 19:00

In case no automatic start is programmed the display would remain blank.

- 5. Start/Stop touch pads for cycle 1, 2 and 3
- 6. Window for BCardWise smartcard insertion

Display when trolley is in "Off" status



Trolley connected to main supply but not operative

Display outside an oven cycle:



- > Left side indicates the oven chamber temperature
- > Right side indicates the fridge chamber temperature

Display during the oven cycle:



- > Left side: indicates the remaining time up to the cycle end
- > Center side: indicates the hot and cold temperatures
- > Right side: indicates the oven cycle actually running (1,2 or 3).

16. Function menu "F"



*The Function Pad enables you to view different functions of the program.

Press once: The temperature of the external food probe is displayed for two minutes after the last operation. If the probe is not connected they are three dashes in display 2 and the display will revert to normal mode after 2 seconds. The start time of next oven cycle along is at the bottom of the display If this has not been programmed only the probe temperature will appear

F>	1	a	10:50		

PROBE NOT INSERTED



PROBE INSERTED

> Press twice: The Wastage menu appears

1	W SOUP		8
	W Soup	Ь	0
UII	W Soup	C	0
	W SOUP	d	0

> Press three times: The actual time is displayed along with the display.



17. Programming



Special Touch Pad Functions and Displays in Programming Mode.

When in programming mode the touch pads on the control panel take on different functions compared to normal use.

- > Cycle 1 touch pad reduces the set value of the parameter.
- > Cycle 2 touch pad increases the set value of the parameter.
- \rightarrow Cycle 3 touch pad confirms the set value of the parameter and advances to the next parameter.

Access to Programming Mode

Apply the brakes on the castors.

Connect the trolley to the power supply. The blue display will illuminate.

If "OFF" appears proceed to the next step otherwise press the "On" key to put the trolley in Stand by Simultaneously firmly press cycle 1 and cycles 3 touch pads, press the "On" touch pad and the following display will appear:



Display will show firmware revision and trolley serial number.

Press now cycle 2 for set up, oven cycle programming and auto start timer programming.

Grouping of Parameter Settings

In order to facilitate the entry of the parameters that can be set, they have been divided into different groups, appearing on the display subdivided in "frames", as shown below:

- > Group "0'' = settings for technical functions, frames 1 and 2
- Group "1" = settings for the regeneration Cycle 1, frame 3
- > Group "2" = settings for the regeneration Cycle 2, frame 4
- > Group "3'' = settings for the regeneration Cycle 3, frame 5
- ▶ Group "CL" = settings for the automatic start, actual time and date, daylight savings, frames 6,7,8a & 8b.

18. Programming the Oven Cycles and automatic starts (standard procedure)

Simultaneously firmly press cycle 1 and cycles 3 touch pads, and press the "ON" touch pad: the word "Program", together with two icons appears on window.



Release cycle 1 and 3 and immediately (within 2 seconds) press cycle 2 touch pad: the first program frame will appear.

If any errors have been made in the above procedure, the panel will revert to its normal operating mode. Repeat the above procedure until the correct frame will appear.



The first parameter under modification will flash.

By pressing the keypad "3" is possible to move to the following parameter.

By pressing the keypads 1 and 2 is possible to move the value up and down; once reached the requested value press 3 to confirm and to move to the next parameter.

After "SC1" setting the display goes to a second screen



Repeat the above procedure until all the parameters intended to be modified have been set to the required value. After "C/F" parameter the display goes automatically to Group 3 frame 3,4,5 (refer to next paragraph)

Note : When keypad 3 is pressed the value just modified is memorized inside the cpu memory.

Press the "On/Off" key to exit from programming mode.

The following tables summarises both the range of values that can be modified and the pre-set default values of firmware N2. The settings will remain in the memory even if the trolley is disconnected from the mains network. Please note that the default settings may vary depending on the issue date of the Firmware.

> Frames 1 and 2 parameters are as per following table





FUNCTIONS VALUES Symbol / Icon or position Default Individual Allowable on display Settings Settings range User must keep Function pad "F" pressed Together with Cycle 3 pad while in the 0 parameters Parameters appearing in Frame number 1 °F °C Fridge Temperature. $000 \Leftrightarrow 025$ (off) 03 38 迷 System Settings Oven Cold Temperature. * ******8 000 ⇔ 025 (off) 03 38 Refrigeration Hysteresis 002 ⇔ 005 02 02 Δ Security 1** SC1 10 50 (T fridge + 1) \Leftrightarrow 44 - OFF Parameters appearing in Frame number 2 Security 2*** 15 59 (Security 1 + 1) \Leftrightarrow 45 – OFF SC2 Boosting Cycle**** 00 $OFF \Leftrightarrow 5'$ 8+ Touch Pad Lock (smartcard) 00 000 (off) ⇔ 001 (on) Temp. (°C or°F) °C/°F 00 000 (°C) ⇔ 001 (°F)

Frame 1

Frame 2

* If set to the off position, the refrigeration in the oven section is automatically switched off.

** If security 1 is set to the off position, security 2 is automatically switched off.

** The minimum setting of security 1 is the fridge set temperature plus one step.

*** The minimum setting of security 2 is the set temperature of security 1 plus one step.

**** Boosting cycle can be deactivated (display indicates OFF) or set to 5 minutes (display indicates 5')

➢ Group 3,4,5 ; Frames 3, 4 and 5 will look as shown below:



FUNCTIONS Symbol / Ico									
	on VALUES								
or position	n Default Individual Allowable								
on display	y Settings Settings range								
Display	°C °F								
Release Refrigeration pad Press	s Cycle 3 Each Time to Continue								
Parameters appearing in Frame n	number 3 ("1" in the central window)								
Oven Set Temp. top left	135 275 060 ⇔ 140								
Cycle 1 Total Cycle Time bottom left	ft 038 003 ⇔ 060 Minu	tes							
Ventilation Temp. top right	110 230 59 ⇔ Oven set temp	o1° C							
Ventilation Time bottom right	ht 005 2 min \Leftrightarrow cycle time -	- 1 min							
ler l									
Parameters appearing in Frame n	number 4 ("2" in the central window)								
Oven Set Temp. top left	135 275 060 ⇔ 140								
Cycle 2 Total Cycle Time bottom left	ft 045 003 ⇔ 060 Minu	tes							
Ventilation Temp. top right	110 230 59 ⇔ Oven set temp)1° C							
Ventilation Time bottom right	ht 010 2 min \Leftrightarrow cycle time -	- 1 min							
Parameters appearing in Frame n	number 5 ("3" in the central window)								
Oven Set Temp. top left	135 275 060 ⇔ 140								
Cycle 3 Total Cycle Time bottom left	ft 045 003 ⇔ 060 Minu	tes							
Ventilation Temp. top right	110 230 59 ⇔ Oven set temp	o1° C							
Ventilation Time bottom right	ht 010 2 min \Leftrightarrow cycle time -	- 1 min							

**** Maximum ventilation time is the total oven cycle time less one minute.

> Groups 6, Frame 6 appears as shown below:



Within the frame 6 is possible to program three automatic starts by day, intended as cycle number and time. The first row contains the numbers from 1 to 7, that correspond to the days of the week.

The other 3 rows, divided in two columns, permit to select automatic start for breakfast, lunch and dinner.

	Parameters appearing in Frame number 6										
		When these parameters	are under modific	ation number	s 1,2,3,4	and 5 will flash					
V	1 st Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
ekd	Of the day	Time		07:30		02:00 ⇔ 23:59					
lay S	2 nd Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
ietti	Of the day	Time		12:00		02:00 ⇔ 23:59					
ngs	3 rd Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
	Of the day	Time		17:30		02:00 ⇔ 23:59					
		When these paramet	ers are under mod	lification num	bers 6 and	d 7 will flash					
We	1 st Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
eke	Of the day	Time		07:30		02:00 ⇔ 23:59					
nd S	2 nd Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
ŝetti	Of the day	Time		12:00		02:00 ⇔ 23:59					
ngs	3 rd Meal	Cycle number		OFF		$OFF \Leftrightarrow 03$					
	Of the day	Time		17:30		02:00 ⇔ 23:59					

> Groups 7, Frame 7 will look as shown below:



The next frame permit to program the actual time and date

		Frame 7 : ac	tual	date and time	
	Year			05	
Da	Month			10	
te/	Day			18	
H	Day of the week***			02	
me	Hour			00	
	Minutes			00	

The latest two frames permit to program the daylight savings jump dates and the actual time and date.

> Groups 8, Frame 8a &8b will look as shown below:



When programming the daylight savings, keep note that the date to insert will correspond to the "Sunday" date; e.g., if the 1 hour shift is expected to happen during the night between 29 and 30 March, date to program is March 30.

Note: In case no daylight savings are needed the same date has to be put in the two slots.

Frame 8a & 8b : Daylight savings							
0	Month for hour increase (+)				03		01 to 12
l o	Day for hour increase (+)				26		01 to 31
×	Month for hour decrease (-)				10		01 to 12
	Day for hour decrease (-)				31		01 to 31

19. User's Recognition (use of BCardWise card)



BCardWise for trolley setup

The BCardWise card avoids the use of the trolley by unauthorized persons. Setting the password parameter on "Y", the use of the keyboard is allowed by means of a programmed BcardWise only.

> Set the password parameter on "Y"; (refer to frame 2 programming)



> All the keyboard keypads are locked

> To unlock the keypad inserts the BcardWise



- > The display shows user name and code number
- The trolley will load an event "USER" recording the hour, minute and card number (in this example, 001).
- > Now it is possible to use the keyboard

N.B.: this event occurs only after each power ON and only after the first time the card is inserted. Inserting more than one time card 001 will be recorded only the first time. But inserting another card with another number will generate another event with the other card number.

20. Programming The Oven Cyles and automatic starts (use of BCardWise card)

This procedure permits to program the trolley using the Burlodge BCardWise card. The user needs to be provided of a BCardWise card containing a copy of the Novaflex II program. It is possible to load the program in the card by reading from another Novaflex II or by using the programming functions of the software BWise (please see related manual).

Firmly press cycle 2 touch pad, and press the "ON" touch pad: the word "Program", together with an icon appears on window.





Release cycle 2 and insert the BCardWise card in the opening at the bottom of the display: this icon appears on display



Data will be uploaded within few seconds, and the following icon will appear:



Remove the card Press the "On/Off" key to exit from programming mode.

21. Programming a New Machine and From a Reset

Appears the frame indicating "reset"



Press key number "3"



The frame "Serial no" will appear, the words "Serial No" will flash

Press key number "3" to insert the first 2 digits of the serial number (move up and down with keys 1 and 2) In the same way insert the other 4 digits of the serial number

Press 3 again to return to "Serial no" flashing

Press now key 2 to access to the programming frame 1 (see previous paragraph)



22. Detectable external food probe

The detachable external food probe is connected to the trolley by plugging it in to the external white probe socket, which is located on the front panel next to the touch pads. The probe is used to check the temperature of food products prior to and after regeneration. The temperature read out of the probe, will only be displayed when none of the regeneration cycles are selected. The type and temperature of the food product, together with time and date is recorded by pressing firmly the switch and then immediately releasing it, or by pressing the touchpad "3". An audible long bleep follows immediately to confirm that the data has been recorded.

Do not hold the probe switch down for more than two seconds or the display will revert to its normal mode.

The user can choose between 4 series (a,b,c and d) of 8 different food items (Soup, Protein, Carbohydrate, Vegetable, Cold Item, Dessert and Others) by pressing the buttons 1 and 2.

Note : The letters (a,b,c & d) shown beside the food type may be the temperatures of one tray products. Therefore: soup a, protein a, etc., are the temperature values of the soup and protein at the first tray. Soup b, protein b, are those at the second tray and so on for a total of 4 trays.

Correct Use

- > Ensure that the oven is not in cycle.
- > Connect the food probe to the external white socket on the trolley.
- > Remove from one product at a time from the oven or cold side and close the door.
- > Clean the probe with an antiseptic wipe.
- > Insert the probe into the centre of the food product.
- > Press the Function key : the following display will appear



- > The product temperature will be displayed, and the first food item will be highlighted.
- > Select with the buttons 1 and 2 the desired food item (i.e. "Protein d")



- > Ensure that displayed temperature value is stable.
- > Press and release the probe switch releasing it within two seconds, or press the touchpad 3.
- > An audible LONG beep will follow, to confirm that the data has been recorded
- > Display will indicate temperature just recorded and the next food item will be highlighted.



- > In case that only a short beep, or no beep occurs, it is needed to press again the probe button or the touchpad.
- > Return the food product to its original compartment and close the door.
- > Clean the probe with an antiseptic wipe. A new wipe should be used for each item tested.
- > Repeat the above procedure for further temperature testing of food products.
- > Make sure the probe has been cleaned before storing.



- > Do not place the probe or measure temperatures in side either the oven or cold chambers.
- > Do not attempt to probe frozen products.
- > Do not hold the switch down for more than two seconds.
- > Do not over stretch the cable.
- > Do use for any other purpose than food temperature testing.
- Do not use external food probes with blue plug because they will indicate wrong temperature

\checkmark

- > Do use with care
- > Do keep the probe clean
- > Ensure that the probe is stored safely

This probe is an accurate measuring instrument and must be treated with great care

The sharp tip of the probe can represent a hazard if misused. Remove the probe from the trolley at the end of every meal service and store it away safely. The tip of the probe must be cleaned thoroughly using a sterile wipe before and after every use.

This feature must only be used with a Burlodge probe. Caution: The probe is not designed to be inserted into frozen products.

23. Wastage

The Wastage Function allows the user to notify to the kitchen how many portions, at the end of each meal, are wasted as they were not eaten by the users.

To specify the number of portions, the user has to enter, on the trolley keypad, the corresponding number.

Correct use:

- > Ensure that the oven is not under cycle.
- > Press twice the "F" key: The display shows the following screen.

	W Soup	a	[]
	W SOUP	Б	0
UU	W Soup	Ģ	0
	W Soup	d	0

Using keys 1 and 2, select the menu item which you wish to notify a wastage of

- Press key 3 to confirm
- > Using keys 1 and 2, select the number of portions wasted
- Press key 3 to confirm
- Proceed selecting the following item
- > Finally, press several times the "F" key until the display returns to its initial screen.

Here is an example of wastage of 3 portions of proteins and of 4 portions of carbohydrates

m	w Protein c w Protein d	03
	w Carbohyd.a w Carbohyd.b	B 4

All the items selected will be listed in the list of operations the trolley executed, together with the corresponding values stated by the user.

24. Datalogger (Event Logger)

Datalogger allows all events to be recorded . Events can be shown on the display or can be transmitted or downloaded using the BCardWise+.

Reading events on the trolley display

Keep the cycle 1 touch pad depressed and press the "ON" touch pad. The word "Events", together with a book icon, will appear on the display.



Press key "3" to confirm. The latest event will appear (see picture below).



"010" is the progressive event number "Power OFF" is the event description "10:51" is the time at which the event occurred "25 °C" and "8 °C" are the hot and cold side temperatures

To scroll the events list, press key 2 (Up) and key 1 (down). To exit from the events list, press the "F" key.

25. Downloading the events list on the BCardWise+ card

Keep the cycle 1 touch pad depressed and press the "ON" touch pad. The word "Events", together with a book icon, will appear on the display.





Press key "2" to access "Datalog". BCardWise+ card icon will appear. (Note the "+" sign on the card icon.)



Insert the card and wait a few seconds. A new icon, to remove the card, will appear.



Data has been correctly downloaded onto BCardWise+.

26. Downloading the trolley setup on the BCardWise card

This feature will allow the user to copy the setup from the trolley to the BCardWise card Keep the cycle 1 touch pad depressed and press the "ON" touch pad. The word "Events", together with a book icon, will appear on the display.



Press key "2" twice to access the third topic on the menu. The word "Program", together with an icon prompting the user to insert the BCardWise card will appear. (Note that this card icon does not have a "+" sign.)



Insert the card and wait a few seconds. A new icon, prompting the user to remove the card, will appear.



Remove the card. Data has been correctly downloaded onto BCardWise.

27. Changing the events list language

The events list and other text strings can be examined in different languages. The user can choose between **Italian, French, English, German and Dutch** using the following procedure:

Keep the cycle 1 touch pad depressed and press the "ON" touch pad. The word "Events", together with a book icon, will appear on the display.



Press key 2'' three times to access the fourth topic on the menu. The current language will appear on the display.



Press key "3", the word will flash. Select a new language using keys "1" and "2". Press key "3" to confirm the new language.

28. Monitoring the signal communication (Bwise Option)

This function allows the user to check if the trolley is reached by a data signal emitted by the computer where BWise is installed.

Keep the cycle 1 touch pad depressed and press the "ON" touch pad. The word "Events", together with a book icon, will appear on the display.



Press key "2" four times to access the latest topic the menu. The word "Line", together with a computer icon and will appear on the display.



If the trolley is receiving a signal, the word "In" will appear next to the computer. When the trolley recognises its slave address and sends out the answer, the word "Out" will appear. If nothing appears, the trolley is not receiving communications. Refer to the installation procedures in the BWise technical manual for details.

29. Special features

Boosting Cycle

The Boosting cycle replaces the function of the normal cycle by overriding the set time with a 5-minute heating cycle at the set temperature of the selected cycle. If Cycle 1, Cycle 2 or Cycle 3 are selected after the normal cycle is finished, a five-minute boost cycle will commence. The Boosting cycle can be repeated as often as required. N.B. this feature will only operate if it has been programmed and the oven temperature is above 70°C (158°F).

Memorised Power Supply Failure

Various start-up procedures and oven cycle settings are kept in memory. In the case of a power failure, the cycle will restart automatically as soon as the mains supply will return. The same in case that the trolley is in refrigeration mode. The cycle will continue from where it was interrupted. During the interrupted cycle or power failure, if the temperature of the oven goes below 70°C (158°F) the oven cycle time is reset and a new cycle will need to be started.

If the trolley is in Stand By (blue display indicating "OFF"), when the mains comes back the machine will return in stand by mode (again blue display indicating "OFF").

Audible Warning

Quick intermittent beeps denote the alarm status. A slow intermittent beep denotes normal status i.e. end of a cycle.

Memory Back Up

The default settings remain in the memory even if the microprocessor batteries are discharged. Refer to the Programming Data Table that summarises both the permissible ranges of the values that can be modified and the pre-set default values. The battery has an expected life of four years and it is recommended that it be replaced after this period. Contact the Burlodge Technical Department.

Battery Display System

This option allows the control panel to be switched on for a period of 20 seconds without the unit being connected to a power source. All the displays will function normally and permit the use of the external food probe for temperature product testing. The control panel will automatically be switched off after 20 seconds. This function can be repeated as many times as required.

If the trolley is switched off immediately after the oven cycle and transported to the ward during the transportation time and before of the service hot and cold temperatures will be recorded every 5 minutes and for a maximum time of 1 hours.

After this time battery system is disabled. If the trolley is connected en unconnected from power supply the battery system works for a hour more.

Touch Pad Lock & User recognition BCardWise blue

It restricts the use of the trolley to authorized personnel; the trolley can be programmed so that all the keyboard toucpads will be ignored until the user inserts the blue BcardWise properly programmed with his name and progressive number. This function can be setted by setting on "Y" touch pad lock parameter in frame 2 (parameter with key icon). See also paragraph "User's Recognizing (use of BCardWise card)" for further details

NOTE : This feature will not affect the refrigeration system, that will work as usual. The same applies to oven cycles launched by automatic starts or via Bnetwise.

30. Safety Parameters

SECURITY 1: (SC1)

The regeneration cycle will not start if the temperature of the cold section is above the set temperature (i.e. 10° C (50° F)) and "SC1" will be displayed on display instead of the hot side temperature. Selected time will be displayed on display. Refrigeration will continue to work and cycle will start automatically when the proper set temperature will be achieved.

SECURITY 2: (SC2)

If, during the regeneration cycle, the cold section exceeds the set temperature (i.e. 15°C [59°F]), "SC2" is displayed instead of the hot side temperature along with an audible alarm. The cycle will continue in the normal manner even though the unit is in alarm status with the buzzer emitting a fast intermittent beep.

31. Safety Features

Your Burlodge trolley includes the following built-in safety features:

Active Safety Features:

- > High limit temperature thermostats.
- > Thermally protected motors.
- > Castors with brakes.
- > Auto shut down for oven probe failure.
- Microprocessor based software.
- Error codes.
- > Display showing all relevant data at the same time.

Passive Safety Features:

- Fixed fan guards .
- > All-round rubber bumpers to absorb impacts.

32. Tray Layout

Keep the products that are to be kept cold and the products that are to be heated or boosted on separate sides of the tray allowing a space for the divider between the two sets of products.



33. Tray Loading

Tray loading into Novaflex II with Fixed Rack or with the Transflex module.

Apply the brakes on the castors on the front of the unit when loading (**always use your feet and never your hands**).

- Open the door and start loading from the bottom level. Align the space on the tray between the two sets of products with the divider and push the tray into position.
- Load the tray with the items to be heated on the left-hand side. Ensure the tray is fully home and the divider has dropped down into place, continue loading the trays progressively up.
- Close the door, turn the Novaflex II and open the opposite door, commence loading from the bottom level again ensuring that the side of the tray with the items to be heated are now on the right-hand side.
- Close the doors.

Never force the tray.



NEVER LEAVE TRAYS NOT FULLY INSERTED. FAILURE TO DO THIS CONSEQUENTLY DAMAGE THE DOOR, THE TRAY OR DIVIDERS.

Tray loading into the Isoflex with the Transflex module.

Apply the brakes on the castors on the front of the unit when loading (always use your feet and never your hands).

Open the door and start loading from the bottom level. Align the space on the tray between the two sets of products with the divider and push the tray into position.

- Load the tray with the items to be heated on the left-hand side, when loading from the front of Isoflex (the side which has the handles and swivel castors). Ensure the tray is fully home and the divider has dropped down into place, continue loading the trays progressively up.
- Close the door, turn the Isoflex around and open the opposite door, commence loading from the bottom level again ensuring that the side of the tray with the items to be heated are now on the right-hand side.
- Close the doors.

Tray loading into the Dollyflex with the Transflex module.





Apply the brakes on the castors on the front of the unit when loading (always use your feet and never your hands).

- When loading from the handle end of the Dollyflex, align the space on the tray between the hot and cold products with the divider and push the tray into position.
- Load the tray with the items to be heated on the left-hand side. Ensure the tray is fully home and the divider has dropped down into place, continue loading the trays progressively up.
- Turn the Dollyflex around and commence loading from the bottom level again ensuring that the side of the tray with the items to be heated are now on the right-hand side.

Never force the tray and do not move the tray laterally once it has been inserted.

34. Transferring the Transflex Module with the Dolly

Allow adequate space around the Novaflex II so that it is safe and accessible and apply the brakes on the swivel castors. To insert the Transflex module into the Novaflex II:

- ▶ Ensure both right hand doors are closed correctly (as viewed from the control panel).
- > Open the left-hand hot and cold doors until the retaining catch holds the doors in the open position.
- Align the Dollyflex with the centre of the Novaflex II chamber and push it into position. Apply the brakes on the swivel castors.
- Pull down the handles on the Transflex to release the module from the dolly and gently push the module into the Novaflex II chamber until it is fully home.
- > Push the handles back up and this will lock the module into the chamber.
- Release the Dollyflex brakes and move it away.
- Close both hot and cold doors.

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Caution never leave the handles in the down position at any time.

To remove the Transflex module simply reverse the above instructions.

However take care that at the end of the oven cycle the items in the oven section are hot. Once the Transflex has been transferred back to the Novaflex II ensure the handles of the Transflex have been pushed up and it is locked into position the unit is now ready for transport.

35. Transferring to the Novaflex II the Isoflex

Allow adequate space around the Novaflex II so that it is safe and accessible and apply the brakes on the swivel castors. To insert the Transflex module into the Novaflex II:

> Ensure both left hand doors are closed correctly (as viewed from the control panel).

$(\mathbf{I}) \succ$ Take care that after regeneration cycle itemns in the oven section are HOT

> Open the right-hand hot and cold doors until the retaining catch holds the doors in the open position.

- > Open the both doors of the Isoflex
- Pushing the Isoflex from the front where the swivel castors are located. Align the Isoflex with the centre of the Novaflex II chamber and push it into position. Apply the brakes on the swivel castors.
- Slide back the top of the Isoflex.
- Pull down the handles on the Transflex to release the module and gently push the Transflex module into the Novaflex II chamber until it is fully home.
- > Push the handles back up and this will lock the module into the chamber.
- > Release the Isoflex brakes and move it away.
- > Close both hot and cold doors.

Caution never leave the handles in the down position at any time.

To remove the Transflex module simply reverse the above instructions. Once the Transflex has been transferred back to the Isoflex ensure the handles of the Transflex have been pushed up and it is locked into position close the doors and top and the unit is now ready for transpor

36. Connection to the Power Supply

- Check that all the doors are tightly closed. Allow adequate space around the trolley so that it is safe and accessible and that the brakes have been applied.
- Ensure that the power supply is switched off.
- > Ensure that the power cord is clear of any hazards and not being stressed.
- > Holding the plug firmly in your hand, align and introduce the plug into the wall socket.
- The blue display will light showing "OFF"
- Press the 'On/Off' pad
- > The refrigeration will commence automatically.

N.B.: if the trolley powers on as soon as power is connected it means that it was disconnected from the mains supply before to press the On/Off pad.

The above are given as general guidelines, but may vary depending on the type of plug and socket used. Therefore it is essential that you follow the instructions given by the manufacturer for the specific type and model of plug and socket used.

37. Starting Sequence

- Select the required cycle, e.g. Cycle 1. Display will revert as indicated in paragraph "CONTROL PANEL" display during the oven cycle". The set time and temperature will be briefly displayed in the relevant sections.
- > Display will continuously show countdown timer together with temperatures of the cold and oven compartments.
- Two minutes prior to the end of the cycle, the clock icon will start to flash on and off to inform you that the cycle is near completion.
- At the end of the cycle, the oven will automatically switch off. The buzzer will sound, the clock icon and the countdown timer will flash "00" until the cycle has been cancelled.
- > To cancel the cycle and buzzer, press the cycle touch pad corresponding to the oven cycle just elapsed.
- > The Refrigeration in the cold compartment will now remain on until the Power OFF touch pad is pressed.

> Take care that after regeneration cycle, items in the oven section are HOT

38. Tray Service

Service can be from either the Novaflex II or directly from the Transflex using the Dollyflex or the Isoflex.

Transferring The Module From The Novaflex II

Take care that after regeneration cycle, items in the oven section are HOT

- Allow adequate space around the trolley so that it is safe and accessible and apply the brakes on the swivel castors.
 Remove the Transflex with either the Isoflex or Dollyflex v Follow in reverse order the guidelines in the 'Transflex Module Transferring' sections.
- > Wheel the Novaflex II, Isoflex or the Transflex to a suitable area ensuring that doors and passageways are not blocked.
- Engage the brakes.
- Using gloves, remove the trays from the module, one at a time, starting from the top.
- Serve the trays.

39. Tray Collection

> Return all the trays to the Transflex following the same procedure as described in the tray-loading section.

) Ensure that all the not eated food, remained on the trays after the meal is properly disposed.

- > Do not insert more than one tray to each level.
- > Tidy tray before inserting the tray allowing a space for the divider
- Ensure that the Novaflex II is completely isolated from the power supply and the plug has been returned to its holder on the front of the trolley and the trolley is in the SAFE MODE.
- > Carry out Daily Cleaning Procedure.



41. Daily Cleaning Procedure

- > Move the trolley to a safe area before cleaning.
- Ensure the trolley is in the SAFE MODE before commencing cleaning. If the Transflex is in the Novaflex II remove with the aid of the dolly following the instructions previously given in the Paragraph "Transferring the Module from the Novaflex II".
- When required, the silicon chamber gaskets can be easily removed. Remember to do this one section at a time and remember which one goes where! Always remove the silicon gasket by pushing on the back edge and never by pulling on the front thin edge.
- Use a hot soapy solution to wipe both compartments then rinse with water. Cleaning solutions should be food safe and must be thoroughly rinsed and wiped dry.
- > Leave heavily soiled surfaces to soak for about fifteen minutes in order to allow ease of cleaning.
- > All exterior panels can be cleaned with hot soapy water and rinsed with clean water.
- > Clean the control panel with a damp cloth only.
- Once all cleaning has been completed polish the exterior of the trolley with food safe stainless steel polish. Do not polish any interior surfaces including the inner faces of the doors.
- Never use any type of abrasive cleaning pads or abrasive cleaners, as these will damage the surface of the A.B.S. protection panels and top.

42. Cleaning Schedule

Cleaning Schedule After Every Meal Service

COMPONENT	HANDWASH	SANITIZE	DISHWASH	JETWASH	POLISH	NOTES
Oven Compartment	\checkmark		×	×	×	Wipe dry after cleaning
Chilled Compartment	\checkmark	\checkmark	×	×	×	Wipe dry after cleaning
Interior Surfaces	\checkmark	\checkmark	×	×	×	Never use polish
Silicon Gaskets	\checkmark	\checkmark	×	×	×	Can be left to soak before cleaning
Exterior ABS Panels	\checkmark	\checkmark	×	×	\checkmark	Wipe dry after cleaning
Exterior st.steel Panels	\checkmark	\checkmark	×	×	\checkmark	Use non abrasive hard surface cleaner
Touch Pad Controls	\checkmark		×	×	×	Use slightly damp cloth only
ABS Front Panel	\checkmark		×	×	\checkmark	Use slightly damp cloth only
External Food Probe	\checkmark	\checkmark	×	×	×	Use sterile wipes
Trays	\checkmark	✓	✓	×	×	Do not use abrasive cleaning pads
Dollyflex	\checkmark	 ✓ 	×	\checkmark	~	Wipe dry after cleaning
Transflex	\checkmark	~	×	\checkmark	\checkmark	Wipe dry after cleaning
Isoflex	\checkmark	\checkmark	×	\checkmark	\checkmark	Wipe dry after cleaning
Aluminum Bumpers	\checkmark	×	×	×	×	Wipe dry after cleaning
Aluminum Tray Supports	\checkmark	×	×	\checkmark	×	Wipe dry after cleaning
Dividers	\checkmark	\checkmark	\checkmark	\checkmark	×	It is allowed to put them in a dishwasher

Failure to carry out daily cleaning may lead to discoloration of the stainless steel and silicon gaskets.

Caution! Any over spray of polish or other cleaning products on the floor can cause a serious hazard.

Deep cleaning should be scheduled so that the trolley is maintained at the correct level of cleanliness. Under normal conditions, deep cleaning should be carried out at monthly intervals. This may be varied to suit site conditions.



Divider

Divider Gasket

Remove the fan protection panels every six months for cleaning. For safety reasons trained staff only should remove these panels, with the use of the correct hand tools.

Caution! Do not use any abrasive or caustic products for cleaning. Use of these products will permanently damage the components and surfaces of the trolley.

43. Power Washing Novaflex II

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Under no circumstances should the NovaFlex II be subject to any form of power washing

The Novaflex II trolley was designed with an IPX4 waterproof degree.

44. Cleaning by Hand Novaflex II

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Use two containers: one containing water plus detergent and one containing clean warm water with an added sanitizer (hard water should be avoided wherever possible), with separate soft lint free cloths. Each cloth should be rinsed and wrung in its appropriate container.

Clean with a cloth using the water with the added detergent, wringing the cloth so that all the water is removed, then rinse with the clean cloth, using clean warm water in conjunction with a sanitizing agent and dry.

If there is any spillage 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. Burlodge, or its authorized service agents, are permitted to carry out any repairs during the period of warranty. Failure to comply with these requirements may invalidate the warranty of the trolley.

45. Washing Detergent Compatibility

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A few items of the trolleys are made of alkali sensitive materials, such as aluminium alloys and silicone rubber . Heavy duty caustic alkaline liquid detergents which are specific for kitchen ware washing and soil removal may cause damage to these items. The use of such products will cause discoloration and surface alteration to metals and lead to early tear of silicone rubber parts (gaskets). The compatibility of the products can be assessed consulting their technical documentation or the Material Safety Data Sheet at paragraph "Handling and disposal Procedures", point "Incompatibility (material to avoid)". Most washing detergent producers make available an "aluminium safe" grades of their products, which is not affecting the cleaning features. In order to avoid the above mentioned issues these grades should be specified if the trolley is washed in systems common to the kitchen ware. In any case, accurate rinsing is required.

For any question please get in touch with your Burlodge interface.

46. Dollyflex and Isoflex Power Washing

Power washing is only recommended for the Dollyflex and the Isoflex .This must be carried out by a competent operator using extreme care and must be confined to a designated area only, and must not be carried out on or near the Novaflex II

- Maximum permitted water pressure 1.5 bar (21PSI).
- Minimum permitted distance 0.5 meters (18 inches).
- Power washing must only be carried out in areas that have been specifically designed for this process.
- Dry thoroughly immediately after cleaning.
- The use of hard water may cause a build up and leave a white residue.

For manual cleaning please refer to instructions in Cleaning by Hand

47. Transflex Dividers

To remove the dividers for deep cleaning or replacement of the gasket:

- > Remove the pin as shown in Figure 1.
- > Pull the divider away from the centre bar.
- The divider can be cleaned either in a dishwasher or by hand.
- > To replace the gasket simply pull the gasket towards pin location end of the divider and remove it Figure 2



Figure 1





48. Towing Attachement

The Novaflex II, Dollyflex and Isoflex can be fitted with a tow bar. The towing attachment has been designed and constructed to be used in conjunction with a towing hitch towing up to a maximum of two Novaflex and four Dollyflex or Isoflex at a time at a maximum speed of 4 km / 2,5 miles per hour.

Warning: Maximum speed 4km/h., towing no more than two Novaflex II at a time.

49. Towing Procedure for the Novaflex II



Coupling

- ▶ Ensure all doors are closed correctly and the power cable has been stored.
- > Check that all items that have not been secured are removed from the Novaflex II.
- > Ensure the floor is flat and even.
- Release the brakes on the castors.
- > Align the front of the Novaflex II to the rear of the towing hitch
- > Lower and locate the tow arm ring on to the towing pin of the towing hitch.
- Secure the safety pin on the towing hitch
- > If towing two Novaflex II, align the front of the second Novaflex II to the rear of the first Novaflex II.
- > Push the second Novaflex II and connect the tow arm ring to the rear-towing pin of the first Novaflex II.
- > Do not forget to use the safety pin.

Un- Coupling

- > If there is more than one Novaflex II always commence from the last Novaflex II being towed.
- > Ensure the floor is flat and even.

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- Remove the safety pin.
- Press down the towing arm and release it from the towing pin, raise the arm to the upright position then lower the arm side ways to its storage position.
- > Caution! The towing arm is spring loaded, so take additional care when carrying out this procedure.
- > Apply the brakes before leaving the Novaflex II.
- Repeat this operation for the first Novaflex II to uncouple it from the towing hitch (this part of the operation may vary slightly depending on the towing attachment fitted to the towing hitch).

50. Towing Procedure for the Dollyflex and Isoflex



Coupling

- > Check that the locking pin has secured.
- Ensure the floor is flat and even.
- > Release the brakes on the castors.
- > Align the front of the dolly to the rear of the towing hitch.
- Raise the towing arm side ways to the upright position then pull the arm forward until it is slightly below the horizontal position and locate the tow arm ring on to the towing pin of the towing hitch.
- If towing more than one Dolly align the front of the second Dolly and follow the above procedure. Never tow more than four units at a time

Un-coupling

- > If there is more than one unit always commence from the last dolly being towed.
- Ensure the floor is flat and even.
- Press down the towing arm and release it from the towing pin, raise the arm to the upright position then lower the arm side-ways to its storage position.
- > **Caution!** The towing arm is spring loaded, so take additional care when carrying out this procedure.
- > Apply the brakes before leaving the Dolly.

Repeat the above operation until there is only one dolly left. Uncouple the first dolly from the towing hitch (this part of the operation may vary slightly depending on the towing attachment fitted to the towing hitch).

51. Towing Safety



DO ENSURE

- > Extra care is taken in areas where there are patients and pedestrians.
- > The floor is flat and even.
- All doors are closed.
- > All unsecured items have been removed from the Novaflex II prior to transportation.
- > The cable is stored in the correct position and cannot be snagged during transportation.
- > That the towing arm is fully extended and located correctly.
- > The safety pin has been inserted.
- > Reduce speed when negotiating corners and inclines.



DO NOT

- > Tow more than two Novaflex II at one time.
- > Tow more than four Dollyflex and Transflex at one time.
- > Uncouple on uneven floors or inclines.
- > Exceed the speed of 4km / 2,5miles per hour.
- > Tow outside or over rough or uneven surfaces including expansion joints.
- > Leave the tow bar in the extended position when the units are not being towed.
- Couple Dollies together with the tow bars at other than right angles to the Dolly other wise this will result in excessive side to side movement during towing or damage the tow bar.

52. Error Codes

The operator is informed of any abnormalities by a series of error messages that appear on the displays in code form. If the abnormality prevents the use of the trolley, it is accompanied by an audible alarm. The error codes are fully explained together with the possible causes and the suggested corrective action in the following table.

CODE	EXPLANATION	POSSIBLE CAUSE				
	Display is light but when trying to	Password parameter set to "Y"				
	operate the trolley via keyboard nothing					
	happens.					
ACTION	Use the BSmartWise card to unloc	k the keyboard				
H1	Fault on the chilled side probe.	Probe failure or loose connection.				
ACTION	Request Technical Assistance					
H1	Fault on the chilled side probe.	Temperature has exceeded the safety limit of 190°C / 374°F.				
ACTION	ACTION Request Technical Assistance.					
H3	Auto shut down of all functions.	Oven probe failure or loose connection.				
ACTION	Request Technical Assistance					
H3	Auto shut down of all functions.	Oven temperature has exceeded the safety limit of 190°C /				
		374°F.				
ACTION	Request Technical Assistance					

L3	Oven set temperature has not been achieved during the cycle.	Program set incorrectly.				
ACTION	Refer to the PROGRAMMING secti	on to reprogram the trolley to the correct Settings.				
OL	Thermal Limit prevents the start of a Regeneration cycle	Continuous use of a Regeneration cycle.				
ACTION	Allow the oven section to cool do	wn below 60°C / 140°F then restart cycle				
RESET	Auto shut down trolley in safe mode.	Electrical disturbances through power supply.				
ACTION	Press touch pad 3: this will reset the "Programming a New Machine and the programming a New Machine and the	he Trolley and will enter in programming mode (see section d From a 'Reset')				
RESET	Auto shut down trolley in safe mode.	CPU unit Faulty				
ACTION	Request Technical Assistance					
SC1	Cycle will not start	Above set temperature in cold section				
ACTION	Wait until cold side temperature re	eaches SC1 threshold (10°C default)				
SC2	Warning, temperature is above the set limit in the cold side	Cold side door is open or transfer rack is missing				
ACTION Close the cold side door or insert properly the transfer rack						
?	BCardWise data not recognized	BCardWise is empty or contains programming data of a different trolley.				
ACTION	Reprogram the BCardWise with BWise so	ftware using a Novaflex II parameter list.				

53. Fault Finding

The two tables below are a guide for authorized technical personnel and should only be carried out by a competent electrician.

Table one refers to checks that should be made before placing any service calls.

TABLE ONE							
PROBLEM	EXPLANATION	POSSIBLE CAUSE					
No blue DISPLAY	DISPLAY No power to the trolley. Power supply failure.						
ACTION Check power supply to wall plug.							
No blue DISPLAY No power to the trolley. Power supply failure.							
ACTION Check connections in the plug.							
No blue DISPLAY No power to the trolley. Power supply failure.							
ACTION Check power supply cable for any damage and continuity.							

Table two refers to checks that can only be carried out by Authorized technical personnel during the period of warranty.

TABLE TWO							
PROBLEM EXPLANATION		POSSIBLE CAUSE					
No blue DISPLAY	No power to the trolley.	Line fuse blown.					
ACTION Find a	nd rectify cause for the failure	e, then replace the line fuse.					
No blue DISPLAY	No supply from the	Transformer safety fuse blown.					
	transformer.						
ACTION Find a	nd rectify cause for the failure	e, then replace transformer safety fuse.					
No blue DISPLAY	Internal oven high limit	Temperature in the oven chamber has exceeded 165°C /					
	thermostat tripped.	329°F.					
ACTION Find a	nd rectify cause of oven temp	erature, then reset the oven high limit thermostat					
No blue DISPLAY	Internal cold side high limit	Temperature in the chilled side has exceeded 40°C /					
	thermostat tripped	104°F.					
ACTION Find and rectify cause for the failure, the thermostat will automatically reset when the							
temperature of the cold side has stabilized below 35°C / 95°F							
No blue DISPLAY Internal motor safety switch		Motor overheat					
ACTION Find and rectify cause for the failure. The thermostat will automatically reset when the							
temperature of the motor cools down							

54. Regular Maintenance

The maintenance checks listed in the table below should be carried out as an interim service between the full six monthly service. It is also valid as quarterly checks in the first twelve months of use. At the end of this period a full service is required to the manufacturer's specification.

Novaflex II				
COMPONENT	VISUAL	OPERATIONAL	NOTES	
Power Supply Plug	\checkmark		Check the plug for damage to the pins or strain relief and that all screws are tight.	
Power Supply Cable	\checkmark	~	Check for any damage, abrasion, cuts, or fraying which could compromise the insulation and the integrity of the power supply cable.	
Cable gland	\checkmark	\checkmark	Check the cable gland nut is tight and the power supply cable is firmly gripped in the connector.	
External Probe	\checkmark	\checkmark	Check the cord is firmly inserted and secured and the probe tip is not damaged.	
ABS Front Panel	\checkmark	\checkmark	Check all the retaining screws are in place and not loose. Check the panel has not been damaged and is held firmly against the seal.	
Touch Pad Controls	\checkmark	\checkmark	Check the membrane is not damaged. Ensure all the displays, LEDs and touch pads function correctly.	
Door Latches	\checkmark	~	Check the latch for correct operation, loosen the setscrew on the striker plate to adjust the cone, tighten the screw after any adjustment.	
Doors	\checkmark	\checkmark	Check that they close correctly against the silicon gaskets.	
Door Hinges	\checkmark	\checkmark	Check for excessive wear in the bushings or in the up and down movement of the door. Ensure the top screw jam nut is tight.	
Towing Unit Pole End (Optional)	\checkmark	~	Check the spring to ensure it holds the pole at the correct tension so that it does not drop down and it springs back instantly when pushed down. The spring must be replaced annually .	
Towing Unit Female End (Optional)	\checkmark	\checkmark	Check the retaining nuts are tight and that the safety pin is still attached.	
Castors	\checkmark	\checkmark	Ensure the brakes function correctly and the wheels are free and not damaged. Check that the retaining nuts are tight and not entangled with mop strings or other materials.	
Transflex rollers	\checkmark	\checkmark	Clean and lubricate with food grade silicone spray.	
Docking System	\checkmark	\checkmark	Check that both units align and dock correctly and that the locating pins are not damaged.	

55. Regular Maintenance Cont.

Novaflex II Transflex and Dolly				
COMPONENT	VISUAL	OPERATIONAL	NOTES	
Towing Unit Pole End (Optional)	\checkmark	~	Check the spring to ensure it holds the pole at the correct tension so that it does not drop down and it springs back instantly when pushed down. The spring must be replaced annually.	
Towing Pin (Optional)	\checkmark	\checkmark	Check the pin to make sure it is not damaged.	
Castors	\checkmark	~	Ensure the brakes function correctly and the wheels are free and not damaged. Check that the retaining nuts are tight and not entangled with mop strings or other materials.	
Transflex Locking System	\checkmark	\checkmark	Check to make sure the Blocks locate and locks the Transflex into place correctly	
Transflex Locking Handles.	\checkmark	\checkmark	Check to make sure it is not damaged and that it locates and locks correctly.	
Docking Arm and Pedal	\checkmark	\checkmark	Check to make sure it is not damaged and that it locates and locks correctly into the Novaflex docking plate.	
Docking Pin	\checkmark	\checkmark	Check the pin to make sure it is not damaged and that it locates correctly into the Novaflex docking plate	
Transflex Rollers	\checkmark	\checkmark	Clean the bottom nylon rollers and lubricate with food grade silicone spray. Ensure the module is not damaged.	
Transflex support Arms	\checkmark	\checkmark	Check all support runners.	
Transflex Gasket	\checkmark	\checkmark	Check condition of all the gaskets.	
Transflex Dividers	\checkmark	\checkmark	Check that they have not been damaged and that they function correctly.	

56. Maintenance

Safety Precautions And Preparing For Maintenance

A maintenance program to maintain the trolley in optimal condition is clearly defined in four different categories.

Daily cleaning (refer to Daily Cleaning Procedure and Cleaning By Hand sections) Periodic cleaning (refer to Daily Cleaning Procedure and Cleaning By Hand sections) User maintenance (refer to Interim Maintenance section) Maintenance schedule to manufacturer's recommendations. Contact Burlodge Technical Department for specialized training.

Checks Before Every Use

EQUIPMENT	VISUAL	OPERATIONAL	NOTES
Power Supply Plug	\checkmark		Do not use if there are any signs of damage
Power Supply Cable	\checkmark		Do not use if there are any signs of damage
External Probe	\checkmark	\checkmark	Do not use if there are any signs of damage
Touch pad Controls	\checkmark	\checkmark	Do not use if there are any signs of damage
Door Latches	\checkmark	\checkmark	Report any defect for immediate repair
Tow Unit	\checkmark	\checkmark	Do not use if there are any signs of damage
Castors	\checkmark	\checkmark	Do not use if there are any signs of damage
Doors	\checkmark	\checkmark	Do not use if there are any signs of damage

The trolley operator should carry out the checks referred to in the above table.

Servicing

All servicing must be performed by Burlodge authorized agents and must be to the manufacturer's specification and at the required intervals.

57. Regular Maintenance Transflex, Dollyflex and Isoflex

Transflex Dollyflex and Isoflex				
COMPONENT	VISUAL	OPERATIONAL	NOTES	
Towing Unit Pole End (Optional)	✓	~	Check the spring to ensure it holds the pole at the correct tension so that it does not drop down and it springs back instantly when pushed down. The spring must be replaced annually.	
Towing Pin (Optional)	✓	\checkmark	Check the pin to make sure it is not damaged.	
Castors	✓	~	Ensure the brakes function correctly and the wheels are free and not damaged. Check that the retaining nuts are tight and not entangled with mop strings or other materials.	
Transflex Locking Pin	 Image: A second s	~	Check to make sure the pin locates and locks the Transflex into place correctly.	
Docking Arm and Pedal	✓	✓	Check to make sure it is not damaged and that it locates and locks correctly into the docking plate.	
Docking Pin	 Image: A second s	>	Check the pin to make sure it is not damaged and that it locates correctly into the docking plate	
Transflex	 ✓ 	~	Check all support guides.	
Transflex Rollers	√	~	Clean the bottom nylon rollers and lubricate with food grade silicone spray. Ensure the module is not damaged.	
Transflex support Arms	✓	>	Check all support runners.	
Transflex Gasket	√	~	Check condition of all the gaskets.	
Transflex Dividers	✓	✓	Check that they have not been damaged and that they function correctly.	

58. Evaporator cleaning

These operations shall be carried out according to the specific site HACCP procedures. Preparation:

- Safety First! Ensure the trolley is in the SAFE MODE before starting cleaning
- Take the baffle off the side of the chamber removing the screws in corners and in the middle.



For safety reasons, trained staff only should clean the evaporators with the use of the proper cleaning materials and tools.

Many products can be used for evaporator cleaning and sanitation. Acidic products should be avoided. It is possible to use, as a reference, a product which is in compliance to the following standards:

- Bactericide: EN 1040
- Better product destroys all bacteria cells in 5 minutes maximum when the temperature is 20°C. Legionella : EN 1276 •
- Better product destroys all Legionella Pneumophila cells in 15 minutes when the temperature is 20°C. Fungicide: EN 1275
- Better product destroys all mould spores and vegetable cells in 5 minutes maximum when the temperature is 20°C.

Please, refer to Burlodge maintenance staff for recommended cleaning products.

- Use a wet-dry vacuum cleaner to suck out any excess dirt, debris or build-up that has occurred in the unit
- Slide a fin comb down from top to bottom of coil. The fin comb should straighten the fins, making the evaporator fins fully cleanable



- Spray the cleaning product on the surface of the evaporator(s)
- Wait at least 10 minutes and then rinse with water, using a hand sprayer or a low pressure powered tool

Baffle Removed

Evaporator



- Check the air distribution area and reassemble the baffle.
- This procedure is valid for standard (bare aluminum) and hydrophilic (blue coated, see upper left picture) evaporators. **DO NOT** use aggressive products (ex.: acid)

59. Technical Assistance After Sales Service

Technical Assistance

Burlodge offers a wide range of service contracts. Standard, Comprehensive and Fully Comprehensive contracts are available along with the option to have your in-house staff trained to act as Burlodge Service Agents. For further information and for specialised contracts contact our Service Department. The Burlodge support team is unrivalled in its experience in the field. Burlodge technical service has been designed to ensure our customers experience the minimum delay possible when a fault or problem is encountered. This brings you the benefit of after sales support with a strong technical network. Burlodge is well aware that down time must be minimised. Our Authorised Service Agents are in your locality to provide comprehensive, quick service.

60. Preventive Maintenance

All equipment must be serviced at six monthly intervals. Correct preventative maintenance is essential to ensure the reliable and safe operation of the trolley and to ensure the longest economical life of the equipment. Competent and fully trained personnel only 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 specialised contracts, please contact the Burlodge Technical Department:

61. Warranty and 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:

- check the power supply
- > check the power cable, plug and internal fuses
- check for any visual damage

Under no circumstances remove or interfere with any part of the Novaflex II 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.





Eur others

North America only

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 (i.e. Novaflex II)
- > 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

Caution:

Any electrical testing by untrained personnel is extremely hazardous and may cause permanent damage to the onboard electronics if not carried out correctly.

62. 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.

How To Order Spare Parts

The Spare Parts Table section is divided into different categories to assist you in identifying the parts you may require.

This table also highlights the parts that we recommend you keep in your stock.

Refer to the Diagrams in the Spare Parts section to initially identify the component.

When ordering spare parts or requesting technical assistance, always refer to the data plate to identify the trolley. This information is essential to identify correctly the parts required for the trolley.

BURLODGE	NOVAFLEX BLN2S.320.0271
Date 12.10.2009 Serial n. BLC 106641 Supply: V: 400 3N~ Hz:50 Amps 12,5 A Watts 7600 VV Gas Qty (45,85oz) 1300g	Made in EC Clim Class: N IP 20 Gas: R134a
]



Please supply the following information:

- > The Series name (i.e., Novaflex II etc.)
- Model code
- > Date of manufacture
- Serial number
- Part number
- Description of part
- > Quantity required
- > Your name, department, position and phone number
- Delivery address
- Invoicing address
- Purchase Order number

63. Warranty

Standard 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 which ever 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 the nominal voltage +/- the range guaranteed by the local energy supplier but in any case not more than +/- 10%.
- > Power failures.
- > Damaged power cord or plug.
- Re-programming after commissioning and after initial training will not be covered by the warranty

Only authorized 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 and all certification of the trolley will automatically become invalid.

This manual is provided to assist you to resolve 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.







65. Installation Europe

The plug and cord on the trolley will be of a type and rating that meet the required electrical voltage and current requirements of the trolley. The measured supply voltage must be within the range guaranteed by the local energy supplier and in any case not more than +/- 10% of the name plate rating. Check the rating plate on each piece of equipment for further details. If the power supply available does not suit the electrical requirements of the trolley, contact our Service Department or an Authorized Service Agent.

Check that the wall plug or cord set has been installed by a qualified electrician and is correctly connected to Earth. Ensure the power supply is compatible to that which is stated on the rating plate. Ideally the trolley should be connected to a interlocked switched socket incorporating both earth fault device and over current protection.

Ensure the plug or cord set is located so that the trolley cannot damage it, yet remains easily accessible to the operator without stressing the power cable.

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

The transportation route and access should be checked for any obstructions that may cause damage to the trolley.

Plug Connections Novaflex 400V 50Hz 3P+N+E

N.B.: If the plug is to be replaced, ensure that the plug is of the appropriate rating to correspond with the trolley data plate and that the conductors are connected to conform with the table below. The trolley is fitted as standard with a 16 amp 400v,N+E plug (BS4343 - IEC/EN60309-2)

Three Phase, Neutral and Earth

PhaseR:BrownPhaseS:BlackPhaseT:Black /GreyNeutralN:BlueEarthE:Yellow/Green

Cord set: (This will permit all of the functions of the Novaflex II to operate with the exemption of the heating elements in the oven compartment.).

Single Phase, Neutral and Earth Phase R : Brown Neutral N: Blue

Earth E: Yellow/Green

Plug Connections Novaflex 230V 50Hz 3P+E

N.B.: If the plug is to be replaced, ensure that the plug is of the appropriate rating to correspond with the trolley data plate and that the conductors are connected to conform with the table below. The trolley is fitted as standard with a 32 amp 230v+E plug (IEC/EN60309-2)

Three Phase, Neutral and Earth

- Phase R : Brown
- Phase S : Black

Phase T : Black /Grey

Earth E : Yellow/Green

Extended Cables Novaflex 400V 50Hz 3P+N+E



Do not use extended cables

Always avoid long cables. It is much safer to reposition the plug to a more appropriate location.

66. Installation CANADA / USA

The plug and cord on the trolley will be of a type and rating that meet the required electrical voltage and current requirements of the trolley. The measured supply voltage must be within 10% of the name plate rating. Check the rating plate on each piece of equipment for further details. If the power supply available does not suit the electrical requirements of the trolley, contact our Service Department or an Authorized Service Agent.

Check that the wall plug or cord set has been installed by a qualified electrician and is correctly connected to Earth. Ensure the power supply is compatible to that which is stated on the rating plate. Ideally the trolley should be connected to a interlocked switched socket incorporating both earth fault device and over current protection.

Ensure the plug or cord set is located so that the trolley cannot damage it, yet remains easily accessible to the operator without stressing the power cable.

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

The transportation route and access should be checked for any obstructions that may cause damage to the trolley.

Plug Connections Novaflex II 208v 60Hz 3P+N+E (Upon Request)

NOTE. If your trolley is supplied without a plug on the power supply cable or the plug must be replaced, ensure that the plug is an exact NEMA replacement (L21-30P) and that it corresponds with the trolley data plate. The conductors must be connected to conform to the table below.

Three Phase, Neutral and Earth

<u>PLUG</u>	<u>SUPPLY</u>
Phase X :	Orange
Phase Y :	Black
Phase Z :	Red
Neutral N :	White Note : This conductor is not connected
Earth E/G:	Green



Plug Connections RTS 208v 60Hz 3P+E (Standard Version)

NOTE. If your trolley is supplied without a plug on the power supply cable or the plug must be replaced, ensure that the plug is an exact NEMA replacement (L15-30P) and that it corresponds with the trolley data plate. The conductors must be connected to conform to the table below.

Three Phase, Neutral and Earth

<u>PLUG</u>	<u>SUPPLY</u>
Phase X :	Orange
Phase Y :	Black
Phase Z :	Red
Earth E/G:	Green



67. Installation JAPAN

Plug Connections Novaflex II 200 V 50/60Hz 3P+N+E



NOTE. If your trolley is supplied without a plug on the power supply cable or the plug must be replaced, ensure that the plug is an acceptable plug for the rated voltage and current and that respects the local safety standards. Check also with the trolley data plate. The conductors must be connected to conform to the table below.

Three Phase, Neutral and Earth

<u>PLUG</u>	<u>SUPPLY</u>
Phase X :	Orange
Phase Y :	Black
Phase Z :	Red
Earth E:	Green

In some cases there could be a White conductor. Leave it insulated.

Extended Cables 200v 50/60Hz 3P+N+E



Do not use extended cables

Always avoid long cables. It is much safer to reposition the plug to a more appropriate location.

68. Electrical Specification

EUROPE

Novaflex II 400v 50Hz 3P+N+E

RÉF.	FRIDGE	Total		FRIDGE Total		Réf	Réfrig.only	
400V 50Hz 3P+N+E		AMPS	KW	AMPS	KW			
BLN2S.320	BLN2S.710.00- single refrigeration	11	7.6	4.0	1.0			
BLN2S.320	BLN2S.720.00- double refrigeration	11	7.6	4.0	1.0			
BLN2T.320	BLN2S.110.00- single refrigeration	11	7.6	4.0	1.0			
BLN2T.320	BLN2S.120.00- double refrigeration	11	7.6	4.0	1.0			

Novaflex II 230v 50Hz 3P+E

RÉF.	FRIDGE		Total		rig.only
230V 50Hz 3P+E		AMPS	KW	AMPS	KW
BLN2S.420	BLN2S.710.00- single refrigeration	18	7.6	4.0	1.0
BLN2S.420	BLN2S.720.00- double refrigeration	18	7.6	4.0	1.0
BLN2T.420	BLN2S.110.00- single refrigeration	18	7.6	4.0	1.0
BLN2T.420	BLN2S.120.00- double refrigeration	18	7.6	4.0	1.0

USA/ CANADA

Novaflex II 208V 60Hz 3P+N+E Novaflex II 208V 60Hz 3P+E

RÉF.	FRIDGE	Total		Réf	rig.only
208V 60Hz		AMPS	KW	AMPS	KW
BLN2S.720	BLN2S.710.00- single refrigeration	22	7.1	7.0	1.5
BLN2S.720	BLN2S.720.00- double refrigeration	22	7.1	7.0	1.5
BLN2T.720	BLN2S.710.00- single refrigeration	22	7.1	7.0	1.5
BLN2T.720	BLN2S.720.00– double refrigeration	22	7.1	7.0	1.5

Japan

Novaflex II 200V 50/60Hz 3P+E

RÉF.	FRIDGE To		Total		rig.only
200V 60Hz		AMPS	KW	AMPS	KW
BLN2S.821	BLN2S.710.00- single refrigeration	20	6.5	7.0	1.3
BLN2S.821	BLN2S.720.00- double refrigeration	20	6.5	7.0	1.3
BLN2T.821	BLN2S.710.00- single refrigeration	20	6.5	7.0	1.3
BLN2T.821	BLN2S.720.00- double refrigeration	20	6.5	7.0	1.3

- R2 : CAP 18 Aggiornata icona vers software
 CAP 20 Aggiornate indicazioni sonda esterna con selezione menu
 CAP 20 Inserite note per letture vassoi a,b,c,d
 CAP 21 Aggiornato datalogger
 CAP 22 Aggiornato scarico eventi su carta gialla
 CAP 25 Monitor di line opzione Bwise
 CAP 48 Errore carta non riconosciuta
 CAP 62 Aggiornati dati elettrici
- R3: 06/2008 WASTAGE ; FOTO DIV+ TRANSF, CODICI BL ; SONDA EXT
- R4: 15-10-2009 etl etichette logo
- R5: aggiunto Japan, scaling, ipx4, evaporator cleaning
- R6: 12_2013 condizioni ambientali