

Logiko Uno and Duo – UK and 50/60 Hz Specification

Description

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

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

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

Construction

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

Hot/Cold Section Dividing Barrier and Tray Supports

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

Doors

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

IQ-Control Operating system

Operates the trolley in an autonomous way for each meal with contactless operation either in the kitchen or at ward level. This eliminates human error and contamination touch points

- Status light, colour coded to denote operation in process
- HACCP monitoring
- IQ-Control App (Android) communicates trolley status, temperatures, HACCP events and parameters

Refrigerated section

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



Oven section

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

Safety Features

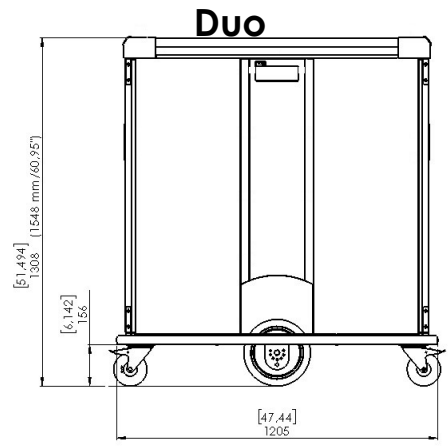
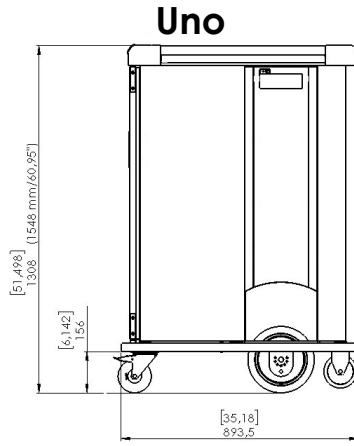
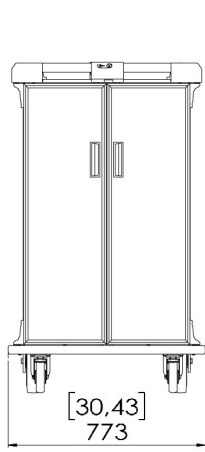
- Fully fuse protected, safety class I, appliance
- Safety Extra Low Voltage control panel
- High temperature security thermostat
- High pressure security pressure-switch
- Enclosed and ventilated electrical compartment

Options & Accessories

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

Performance

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



Shipping Dimensions (mm)			Refrigerant Gas (CFC Free)	Shipping Weight		Actual Weight		Sound Press. Lev.	Thermal Transmitt. (ISO 6949)
Logiko Uno 10-12 790x975x1513h Logiko Uno 13-15 790x975x1763h Logiko Duo 20-24 790x1255x1513h Logiko Duo 26-30 790x1255x1763h			Gas R134a GWP =1430 Gas Qty 450g/15.9oz	Logiko Uno 10-12 147kg Logiko Uno 13-15 165kg Logiko Duo 20-24 204kg Logiko Duo 26-30 229kg		Logiko Uno 10-12 132kg Logiko Uno 13-15 150kg Logiko Duo 20-24 186kg Logiko Duo 26-30 211kg		45 to 58 dB(A)	$U_{DOOR} = 1,22W/m^2K$ $U_{AT, SIDE} = 0,98W/m^2K$
Model	Code	Tray Capacity	Tray Pitch (mm)	Rated Voltage (50/60 Hz)	Rated Power (kW)	Rated Current L1/L2/L3 (A)	Power adapter option *	Heat Output (kW) **	Av Cycle Consumption (kWh)**
Uno	BLLK0.UNO.10	10	92	400V 3P/N/E	3.5	7.6/4.2/4.2	230V 1.4kW 7.5A	0.6	0.9
	BLLK0.UNO.12	12	80						1.0
	BLLK0.UNO.13	13	92						
	BLLK0.UNO.15	15	80						
Uno 13A	BLLK0.UNO.10	10	92	220-230V 1P/N/E	2.9	12	n/a	0.6	0.9
	BLLK0.UNO.12	12	80						1.0
	BLLK0.UNO.13	13	92						
	BLLK0.UNO.15	15	80						
Uno 10A	BLLK0.UNO.10	10	92	220-230V 1P/N/E	2.15	9.8	n/a	0.6	0.9
	BLLK0.UNO.12	12	80						1.0
	BLLK0.UNO.13	13	92						
	BLLK0.UNO.15	15	80						
Duo	BLLK0.DUO.20	2 x 10	92	400V 3P/N/E	5.5	10/8.4/8.4	230V 2.0kW 10A	0.6	1.3
	BLLK0.DUO.24	2 x 12	80						1.4
	BLLK0.DUO.26	2 x 13	92						
	BLLK0.DUO.30	2 x 15	80						
Duo 2 x 10A	BLLK0.DUO.20	2 x 10	92	2 x 220-230V 1P/N/E	2.15/1.9	9.5/8.2	n/a	0.6	1.3
	BLLK0.DUO.24	2 x 12	80						

* Dual voltage trolley can also work with a single power phase adapter
 ** Cook-Serve cycle 15' on three phase
 *** 2 cable power supply

IPX5 Climatic Class: 5 (ISO 23953-2)

Approvals: **UK CA** **CE**

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

Cleaning

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

Plugs with app 1270mm cable length
 400V-3 P/N/E 16A IPX5
 230V-1 P/N/E 13A IPX5

Safety Precautions

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

Single phase Adapter Cable : Fitted with 13 Amp 230V 1P+N+E UK 3-pin plug

UNITED KINGDOM
 Burlodge Ltd
 C60 Barwell Business Park
 Leatherhead Road
 Chessington, Surrey KT9 2NY
 United Kingdom
 +44 (0)20 8879 5700
 sales@burlodge.co.uk
 www.burlodge.co.uk

ITALY & EXPORT
 Burlodge Srl
 Via Ca' Bertocina, 43
 24068 Seriate, Bergamo
 Italy
 +39 035 452 4900
 info@burlodge.it
 www.burlodge.it
 www.burlodgeexport.com

CANADA
 Burlodge Canada Ltd
 3400 Ridgeway Drive, Unit 14
 Mississauga, Ontario L5L 0A2
 Canada
 TF 888 609 5552
 1 905 790 1881
 info@burlodgeca.com
 www.burlodgeca.com

USA
 Burlodge USA Inc.
 3760 Industrial Drive
 Winston-Salem,
 North Carolina 27115
 USA
 TF 877 738 4376
 1 336 776 1010
 info@burlodgeusa.com
 www.burlodgeusa.com

FRANCE
 Burlodge SAS
 ZAC Léonard de Vinci
 16 Avenue Graham Bell
 77600 Bussy Saint Georges
 France
 +33 (0)1 60 17 66 74
 accueil@burlodge.fr
 www.burlodge.fr