

B-Smart Station– EU Specification

Description

The B-Smart is an innovative air convected heated and refrigerated food delivery system for either cook-chill or temperature maintenance applications. The B-Smart is made up of two components, a Station and a Shuttle. The station is fitted with the heating, refrigeration and all mechanical parts while the shuttle is the tray transport trolley. The two easily dock by simply pushing them against each other. The Station is a truly mobile unit, it can be safely moved due to it's unique, stable layout. It does not require any floor fixings or feet as it is mounted on 4 adjustable wheels.

Construction

- Stainless steel frame construction X5CrNi 18-10 / 1.4301
- Insulated with high density material
- Four adjustable swivel non marking castors (diam.125mm) with brakes
- Station automatically starts when shuttle is docked via magnetic plate situated at the bottom

Control Panel

- Electronics controls mounted on the station.
- Ergonomically placed for easy access even when shuttle is docked.
- Features:
 - HACCP monitoring
 - Time and temperature programmable
 - Three heating cycles
 - Cut down timer
 - Automatic Maintenance Cycle
 - Auto-start Programming

Refrigeration and Heating

- On docking, corresponding heating and cooling chambers from the station marry with the shuttle
- Powerful heating fans surrounded by heating elements and/or evaporators
- Even temperature ensured throughout hot and cold section

Safety Features and Precautions

- Fully fuse protected, safety class I appliance.
- Safety Extra Low Voltage control panel.
- Operative temperature range from 10°C to 32°C
- Maximum relative humidity 65%

Options & Accessories

- Remote HACCP monitoring system B-Wise and remote monitoring with either LAN or WLAN (802.11b) connection
- Food temperature probe
- Wall fixing bracket or foot pedal fixing bracket (mandatory)

Performance

For best results food should be loaded below 10°C and above 63°C into the cold and hot section respectively, while the temperature should be between 1°C and 3°C for cook-chill.

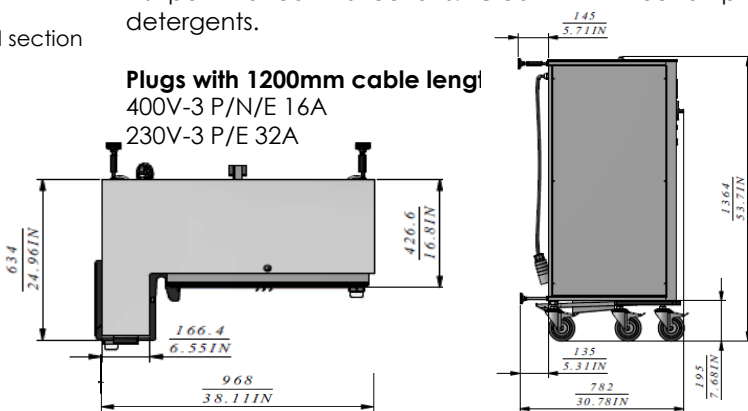
Cleaning

As per manual instructions. Clean with neutral pH detergents.

Plugs with 1200mm cable length

400V-3 P/N/E 16A

230V-3 P/E 32A



Approvals: **CE**

- Certificated following the EN 60335-1 and 2nd parts: -2-49, -2-89.
- Climatic Class: 5 (ISO 23953-2)

IPX 4

Shipping Dimens. (mm)		Refrigerant Gas		Shipping weight	Actual weight	Sound Press. Lev. 59.7 dB(A)
1005 x 800 x 1800		Gas R507 (50% HFC-143a+50% HFC-125), GWP =3985, Gas Qty 1000g		180kg	165kg	
Model	Code	Refrigeration	Rated Voltage (50/60 Hz)	Rated Power (KW)	Rated Current L1/L2/L3 (A)	Heat Output kW – (Btu/h) Max/typical*
Station	BLDM0A.360	Single/Double	380- 400V-3 P/N/E	8.1	12/11/11	1.86/1.26* (6340/4300)
	BLDM0A.380			10.0	16/15/15	
	BLDM0A.460	Single/Double	230V-3 P/E	8.1	23/23/24	1.86/1.26* (6340/4300)
	BLDM0A.480			10.0	25/25/26	

* While in cooling and heating in a typical cycle

COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DIN
ISO 9001:2008

BURLODGE SRL
Via Ca' Bertonecina, 43
24068 Seriate - Bergamo
ITALY
Phone +39 035 4524900
Fax +39 035 302.994
Internet www.burlodge.com
E-mail info@burlodge.it

BURLODGE LTD
60 Barwell Business Centre
Leatherhead Rd - Chessington
Surrey KT9 2NY - UNITED KINGDOM
Phone +44 020 8879.5700
Fax +44 020 8397.6187
Internet www.burlodge.com
E-mail sales@burlodge.co.uk

BURLODGE SA
16 Avenue Graham Bell
ZAC Léonard de Vinci
77600 Bussy Saint Georges - FRANCE
Phone +33 01 60 17 66 74
Fax +33 01 64 11 43 10
Internet www.burlodge.com
E-mail accuei@burlodge.fr

BURLODGE USA Inc.
P.O. Box 4088, 3760 Industrial Dr.
Winston - Salem 27115 - 4088
North Carolina - USA
Phone 001 336 7761010
Fax 001 336 7761090
Internet www.burlodge.com
E-mail info@burlodgeusa.com

BURLODGE CANADA LTD
10, Edvac Drive,
Brampton, Ontario L6S 5P2 - CANADA
Bureau au Québec (514) 339-5552
Tel. 001 905 790.1881
Fax 001 905 790.1883
Internet www.burlodge.ca
E-mail info@burlodgeca.com

burlodge

li
GROUP