

Transport and serving trolley Metos Burlodge Multigen L

The Multigen L is designed to provide a bulk meal service combining simplicity of use and appealing presentation. It is designed with an oven section with air convected heating technology for a better quality of regeneration. Developed for Cook-Serve, Cook-Chill and Cook-Freeze application, it allows food portioning and distribution closer than ever to your patients. Choose either container or pre-plated foods, as it supports both formats.

Stainless steel frame construction, solid and light. Four ergonomically designed handles. Recessed easy to reach and protected plug holder support. Heavy duty base with wrap around perimeter rubber bumper. Fitted on 4x160mm castors with non-marking tyres.

Electronics control with HACCP & BCloud. Fully programmable. Hot a nd cold temperature and time display. Audiable alarms. "Sleep" mode and automatic "Wake-up". Three (3) heating Cycle Touch Pads. Additional holding cycle. Food menu probing. Smart-Temp energy reduction system. Automatic daylight saving clock change.

- capacity: two heating chambers, both with 8 x GN1/1-65 (rail distance 74 mm)

- convection heating with 1 degree setting accuracy, max. temperature setting +170°C. Both chambers can be divided with an air guide plate into two different temperature areas with 5+2 or 3+4 division.

- both chambers is equipped with cooling technology that keeps the food cold prior to heating

- ideal for main course ingredients, high-energy side dishes, diets, texture modified foods etc. Cooling technology trolleys are also ideal for salads,



desserts, cold cuts, dairy products, snacks, etc.

Trolley top plate

- warm counter (temperature range +50°C +90°C)
- stainless steel guardrail on three sides
- suitable for both self-service and buffet service

General features:

- stainless steel structure, aluminium base plate

- excellent energy efficiency: seamless chambers and doors lined throughout with 30 mm injected polyurethane insulation that contains heat and cold. Surface temperature below +40°C

- rubber collision guard around the whole trolley

- three program options with selectable temperatures and program times. Pre-set program start with a push of a button. The program can also be scheduled to start later at a pre-set time. For example, in kindergartens, porridge ingredients (liquid+flakes) can be kept cold overnight, the program starts at the desired time, and in the morning porridge is ready to be served at the right time

- digital display with current temperature on both sides, remaining program time and buzzer at the end of the program

- four or six rubber wheels, two of which are fixed and two with brakes, 360° turnable for easy and convenient manoeuvring even in cramped spaces. Different wheel sizes available (100-200 mm). Light colour wheels do not leave marks on the floor.

- parts that wear, such as door gaskets and wheels are easy to replace, which reduces maintenance costs

Standard equipment included:

- electrical connection kit (plug or cable)
- door handle
- wheels
- 8xGN1/1 transport cassettes for heating and neutral chambers
- control panel next to door or in separate top plate
- cooling mode (both chambers)
- plug holder with cable clamp
- griddle s/s 565*325 desserts, cold cuts, dairy products, snacks, etc.

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Product capacity	2 x 8GN1/1-65
Item width mm	1508
Item depth mm	731
Item height mm	964
Package volume	1.812
Unit of volume	m3
Package volume	1.812 m3
Package length	151
Package width	75
Package height	160
Package unit of dimension	cm
Package dimensions (LxWxH)	151x75x160 cm
Net weight	200
Net weight	200 kg
Gross weight	230
Package weight	230 kg
Unit of weight	kg
Connection power kW	14.2
Fuse Size A	16
Connection voltage V	400
Number of phases	3N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	850
Remarks (electrical)	connection power 2x7,1 kW
Type of the refrigerant	R134a
Remarks (refrigeration)	GWP 1430
Sound level dB	55
Heat load sensitive W	1500

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Cleaning	hand wash
Function	cold+warm
Features	2x7,6kw Connection cable
Rail distance mm	72/82
Number of chambers	2