

A classic. Only better.

The all-new RTS Class-e



burlodge

TOGETHER, WE WORK.



Legacy performance. Engineered for the future.

For years, our RTS model has set the standard in meal delivery. Now, the RTS Class-e takes that proven performance and elevates it further. **Designed for Cook-Serve, Cook-Chill and Cook-Freeze applications**, it delivers exceptional temperature results to ensure food quality, effortless operation, and energy efficiency in a sleek, ergonomic design.

From its stainless-steel frame to its intuitive touchscreen, **every element is built for durability, efficiency, and simplicity**. Smart Bluetooth HACCP monitoring connectivity compliance is effortless, while our unique **Air-Tech variable airflow system** guarantees consistent temperature distribution — every meal, every time.

The RTS Class-e is everything our customers love about the RTS: refined, re-engineered, and ready for the future.

Meals served right. Every time.

Key benefits

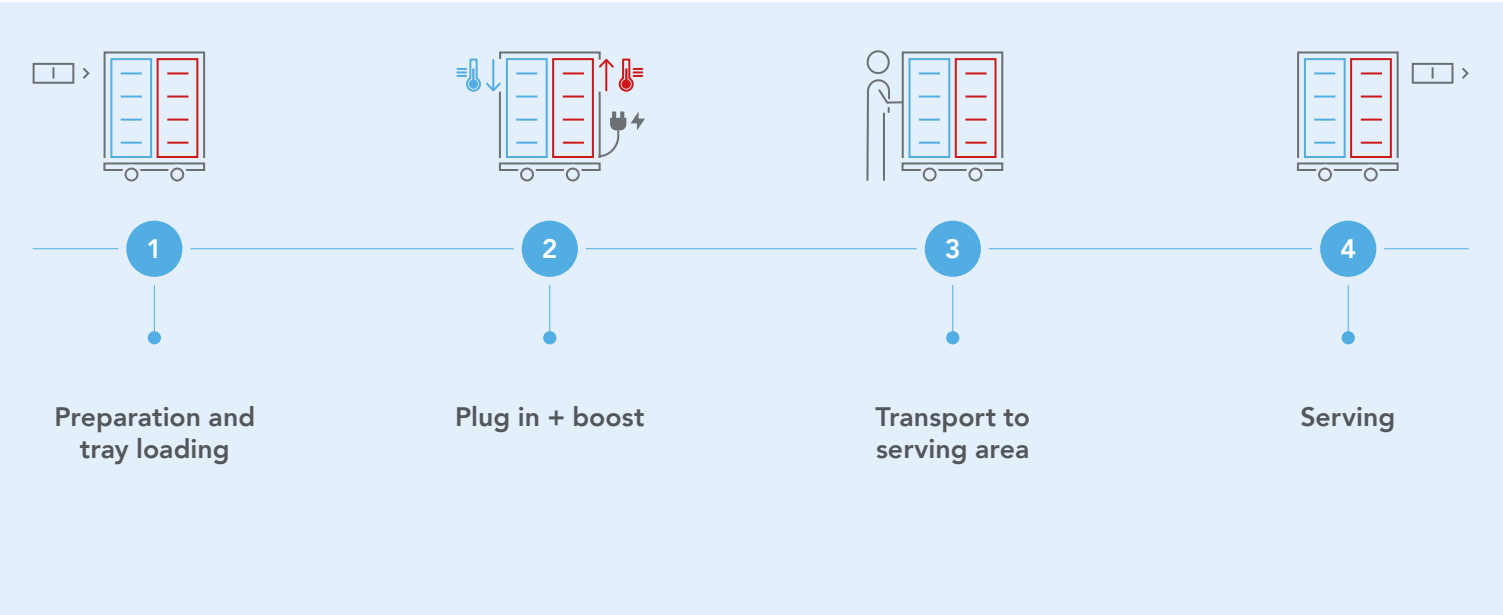
The RTS Class-e is built for efficiency. It ensures meals are served at the right temperature, giving food service teams confidence in every service.

- **Temperature precision**
Our unique vertical airflow system ensures uniform heat and cold distribution, keeping food at optimal temperatures.
- **Effortless manoeuvrability**
Four push-pull handles and smart wheel configuration make the RTS Class-e easy to handle and highly manoeuvrable, even in tight or busy spaces.
- **Built for durability**
A stainless steel frame, foam-injected insulation, and a seamless inner chamber for a trolley that withstands daily demands with ease.
- **Leaner, smarter operation**
Touchscreen controls and IQ-Control 2.0 App with Bluetooth connectivity make programming, HACCP monitoring, and whole fleet connectivity simple.
- **Hygienic construction**
Removable tray supports, dividers, and ventilation panels allow fast, tool-free cleaning.
- **Eco-friendly efficiency**
The R290 refrigerant system ensures energy efficiency while reducing environmental impact.



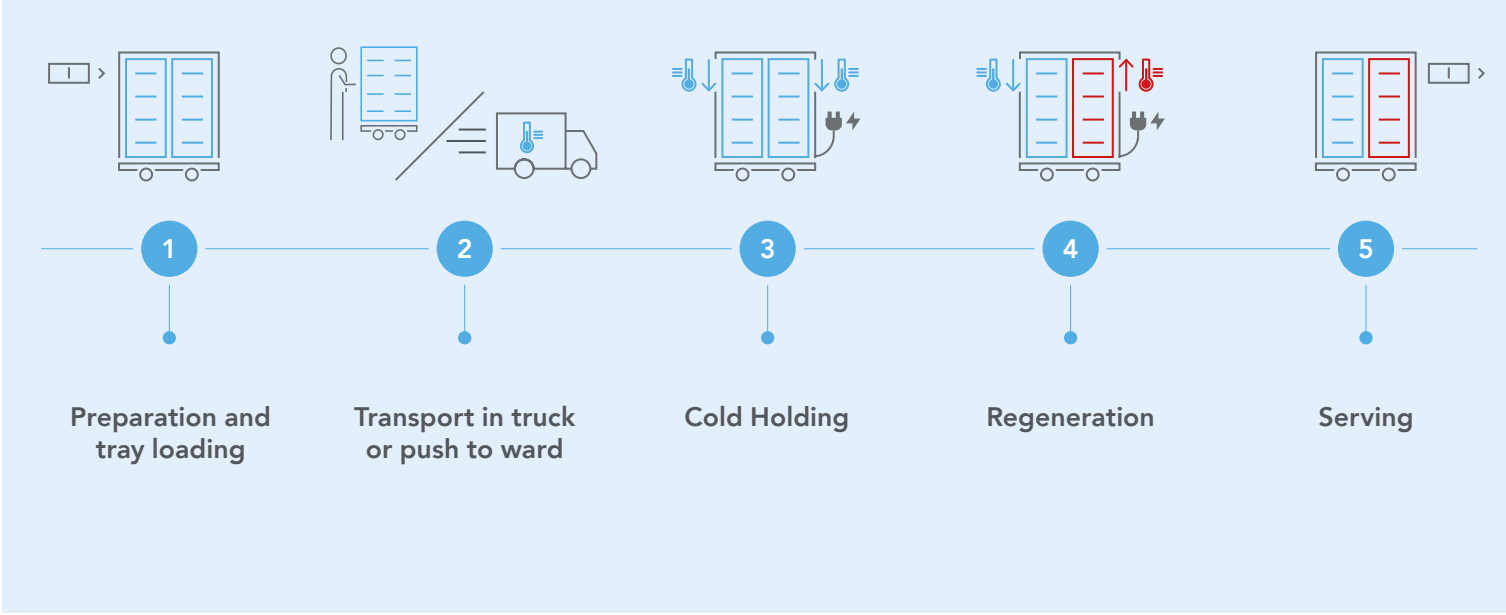
1. Cook-Serve

From loading through to service, the RTS Class-e simplifies the Cook-Serve process. Meals are cooked in the kitchen, then loaded directly into the RTS. The unit boosts and maintains temperature ensuring food is held safely and served at its peak.



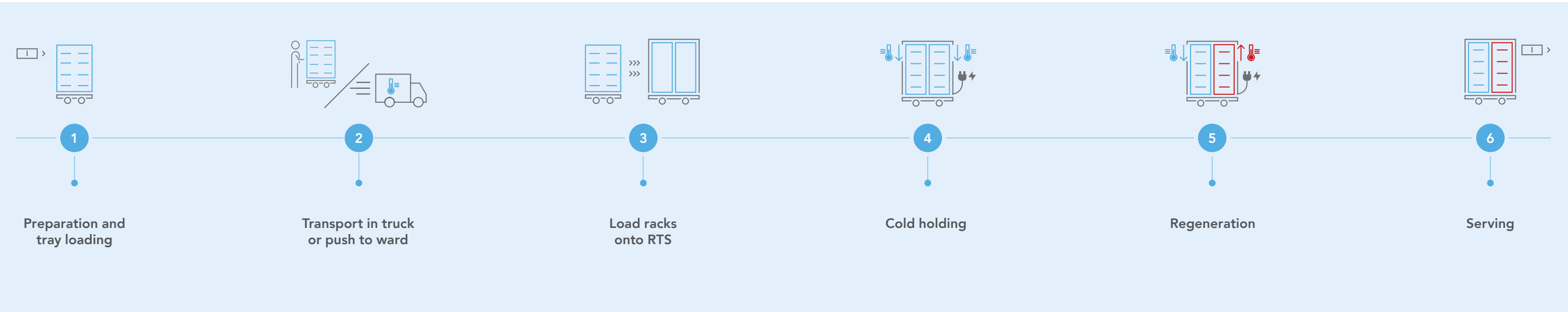
2. Cook-Chill & Cook-Freeze

Chilled or frozen meals are loaded, transported and held in a refrigerated environment before being regenerated.



3. RTS Transfer-Dolly Class-e

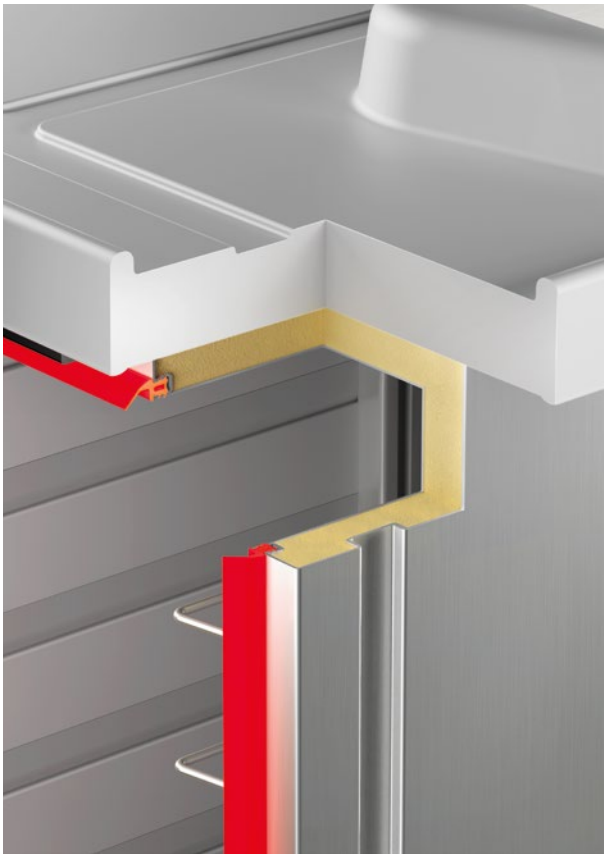
The Transfer-Dolly allows you to preload and transport meals on a lightweight dolly, which is inserted directly into the RTS for regeneration. It reduces handling, protects equipment, and adds no extra footprint.



Ready to serve. And perform.

Technical Performance

Every element, from air flow to insulation, is engineered to maintain stable temperatures throughout the trolley. With intelligent vertical airflow, high-performance dual fans and high-density insulation, it delivers consistently excellent results using less energy and fewer components.



High-density foam insulation

To further safeguard meal quality, high density, foam-injected insulation ensures that temperatures are maintained throughout service. This one-piece insulation system, free from air gaps or voids, enhances energy efficiency, prevents heat loss, and eliminates moisture absorption for long-lasting performance.

Air-Tech, variable airflow

Our enhanced **vertical airflow system** optimises heat and cold distribution, eliminating temperature fluctuations and ensuring even results. Unlike models that rely on multiple fans, the RTS Class-e achieves superior efficiency with just **two high-performance fans, delivering better temperature consistency with fewer components and less energy consumption.**



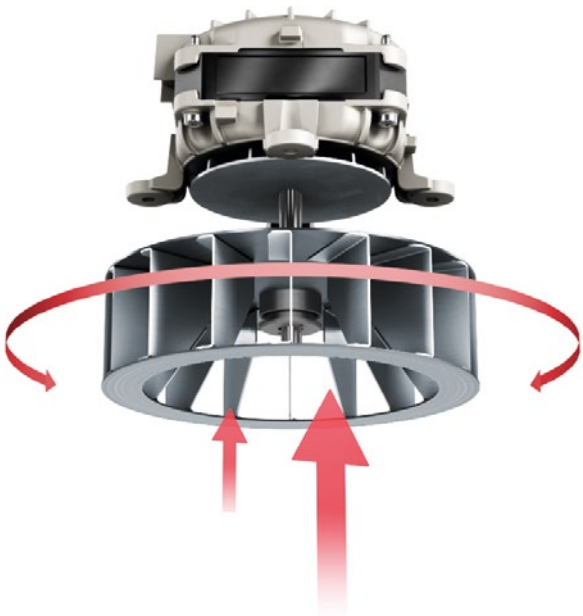
Two high performance fans



Homogeneous temperatures for high quality results



Energy efficient



Reversible rotation



Variable speed

The RTS Class-e features advanced brushless motors – a first in our category. These high velocity motors automatically adjust speed and direction to optimise airflow for both heating and cooling. This ensures more consistent temperatures, better product quality, and smarter energy use. It's intelligent ventilation that adapts in real time, keeping meals at their best, tray after tray.

Touch Control. Total Control.

Smart Technology

The RTS Class-e features our most **advanced touchscreen control panel** yet, combining intuitive design and a familiar layout to make meal service simpler than ever. The pictorial touch display provides a clear, at-a-glance view of system status, functions, and cycle progress, ensuring **operators can navigate meal service with ease and confidence**.

With **six programmable heating cycles** and **three operating modes** — Cook-Serve, Cook-Chill, and Manual — the RTS offers versatility to suit every operation. The **touchless operating system** reduces human input ensuring correct outcomes every meal.



Touchless operation

Reduces human input by automating processes.



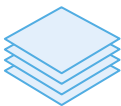
Advanced pictorial touchscreen

Clear, intuitive interface displays system status, cycles, and alerts in real-time.



Built-in HACCP monitor

Logs events via IQ-Control 2.0 App or BCloud remote monitoring system for easy auditing and reporting.



Time Slot Operation

Schedule up to four meal services per day with eight programmable slots.



Six programmable heating and cooling cycles

Fully adaptable to evolving menus, allowing precise customisation for different meal services, ensuring optimal temperature, consistency, and flexibility for every operation.

IQ-Control 2.0

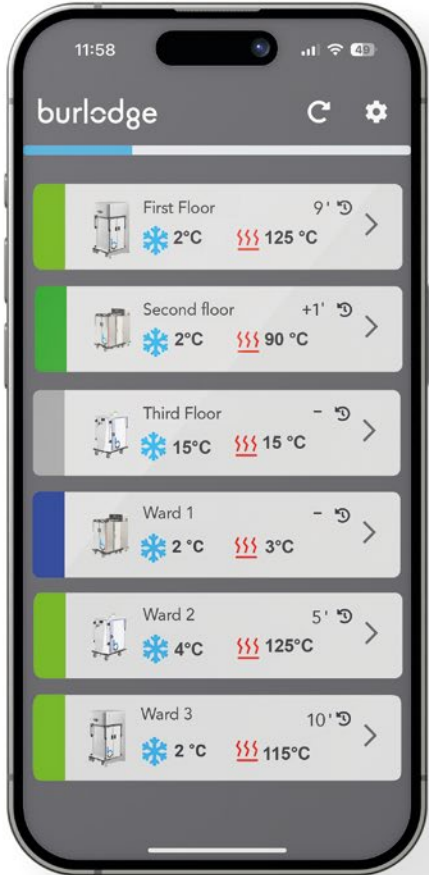
The RTS Class-e features **built-in Bluetooth connectivity**, offering seamless, wireless operation with no need for setup, **USB connections**, or manual data transfers. **The IQ-Control 2.0 App** allows you to both program and monitor your trolleys in range, ensuring complete control over meal service as well as food safety at every stage.

Real-time event logging is effortlessly accessible through the IQ-Control 2.0 App or **BCloud remote monitoring system**, giving operators complete oversight with minimal effort.

Wireless programming

Access all in-range trolleys

Real-time event logging



Location	Refrigeration (°C)	Heating (°C)	Distance
First Floor	2°C	125°C	9'
Second floor	2°C	90°C	+1'
Third Floor	15°C	15°C	-
Ward 1	2°C	3°C	-
Ward 2	4°C	125°C	5'
Ward 3	2°C	115°C	10'

4 user access levels

Bluetooth connectivity

Real-time trolley status

Status light

Color-coded status lights provide clear, at-a-glance updates on the trolley's current cycle. Positioned for maximum visibility, they help you stay informed without needing to interact with the unit.

		Refrigeration			Holding cycle
		In cycle			Alarm



Stronger, leaner, better.

Technical Specifications

The RTS Class-e is engineered for **strength, hygiene, and effortless usability**. Every detail has been refined to ensure it performs in even the most demanding environments. A solid stainless-steel frame provides unmatched durability, while high-performance

foam-injected insulation and a compact, ergonomic design make it lighter, easier to manoeuvre, and more space-efficient. Ergonomic handles on all four sides further enhance **control and ease of use**, ensuring **smooth navigation** in any setting.

- **Seamless stainless-steel frame**
No internal joints, a pressed steel bottom, and rounded corners prevent dirt buildup, ensuring exceptional hygiene and easy cleaning.
- **IPX5-rated hose-washable construction**
Designed for deep cleaning with minimal effort.
- **Tool-free removable components**
Tray supports, ventilation panels and dividers detach easily for quick maintenance.
- **Effortless manoeuvrability**
Smart wheel configuration and four vertical push-pull handles enhance control in tight spaces.

Clean design. Cleaner results.

Cleaning and maintenance are effortless. A **seamless internal chamber** with no joints or crevices prevents dirt buildup, while **removable components** — including dividers, tray supports, and ventilation panels — can be detached without tools for thorough

sanitation. With an **IPX5-rated hose-washable construction** and a foot pedal drain system, deep cleaning is quick and efficient.



Explore the lineup



Short

20 / 24 Trays

Dimensions
1379x1035x782 mm

Tall

26 / 30 Trays

Dimensions
1619x1035x782 mm

Tray options

The RTS Class-e is designed around a **home-style flat tray**, helping meals feel more familiar and dignified for the end user. With no ridges or recesses, it supports better presentation and has been approved by occupational therapists for patients with visual or spatial challenges.

The system accommodates both FT530, FT575 and divided trays. **Hot and cold side** spacing can be adjusted making it easy to customise tray configuration to suit your menu and maintain food quality from kitchen to service.



FT530: Dimensions: 530 x 325 mm Available in: beige, green, black



FT575: Dimensions: 575 x 325 mm Available in: beige, green, black



Divided tray: Dimensions: 575 x 325 mm with two wells Available in: beige, green



Personalise your RTS



Video camera



Additional push/pull handles



Lateral side shelf (with or without rubbish bag holder)



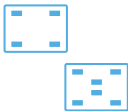
Motorisation



Tow bar



Vertical tray separation grids



4 or 6 wheels (stainless steel option) with central brake



Ward ID



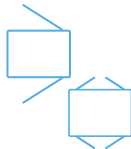
Top guard rail



Wi-Fi and LAN connectivity



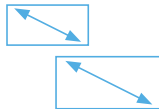
Status lights



Two or four door



Display and monitoring via battery backup



2.8 or 4.3 inch display

RTS Transfer-Dolly Class-e

The Transfer-Dolly enables chilled meals to be loaded and transported on a rack whilst leaving the RTS trolley near to the meal service location.

It's light, solid, easy to move, and removes the risk of damaging valuable equipment during offsite transport. And because the dolly inserts directly into the RTS chamber, it adds no extra footprint - saving space and keeping workflows smooth.

To further improve efficiency and reduce costs, a set of multiple Transfer-Dollies eases assembling several meals ahead of time.



Lower energy use. Higher impact.

Sustainability

We're constantly measuring and evaluating our actions and impact to be kinder to the planet. That starts with creating robust and reliable equipment that lasts longer, reduces the need for frequent replacements, and minimises waste.

The RTS has been **engineered with sustainability at its core**. It's built to last using recyclable components and fewer unnecessary materials, and it operates with energy-efficient technology.

- **High-density CFC, HCFC, and HFC-free foam**
- **Low GWP R290 refrigerant**
- **Smart-Temp feature for optimized energy use**

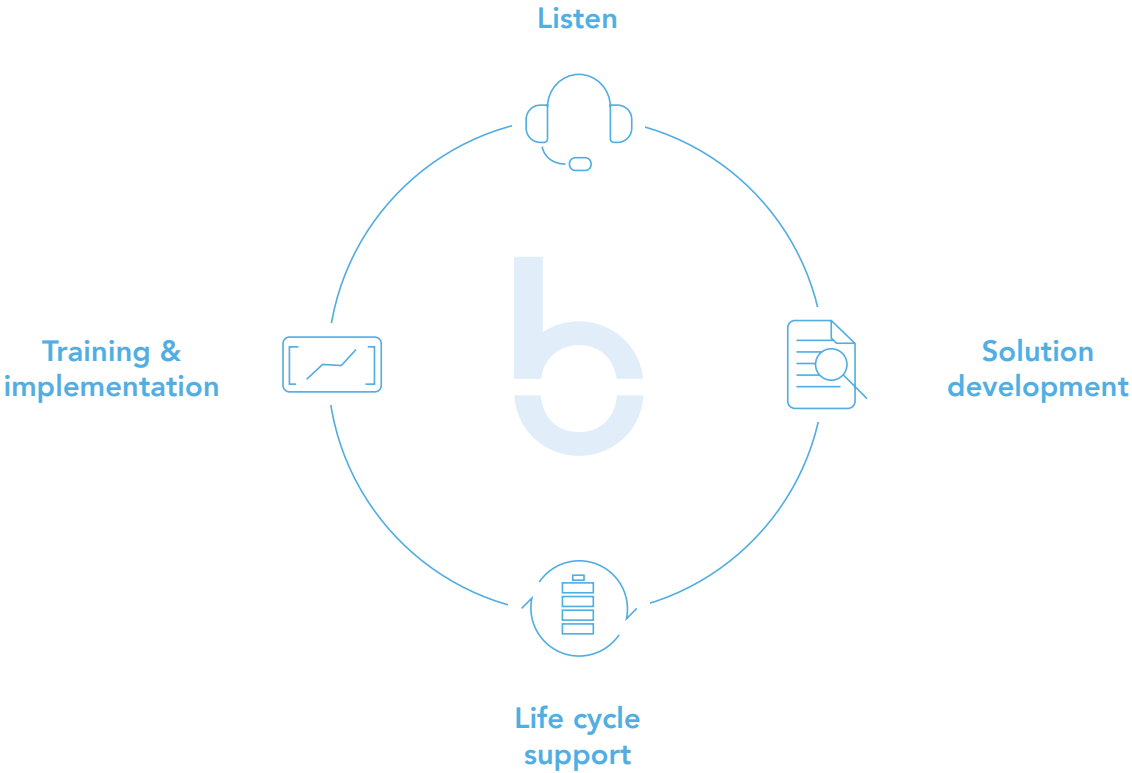


Together, we work.

Our Promise

Together we work is a pledge and our promise to customers. But it's more than a line, it's how we operate. We believe the best systems are built in partnership with the people who use them. That's why we work closely with our customers at every stage: listening to needs, solving problems together, and supporting them long after delivery. From initial planning to long-term performance, we're actively involved in helping foodservice teams deliver better outcomes. Whether that's

through improving workflows, ensuring HACCP compliance, or helping every meal arrive at the right temperature, every time. We don't disappear after installation. We remain a part of your operation, offering continuous training, smart service plans, and a global support network that keeps you in control. **Together, we work — to help your team deliver better meals, with less effort, every time.**



We are Burlodge.

Get in touch

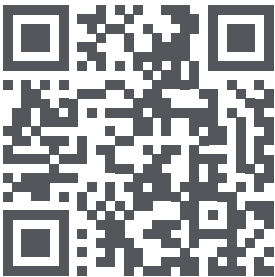
It started with a product idea and a strong sense of possibility. From its earliest incarnation in 1984, Burlodge has steadily evolved into one of the best-known names in meal delivery systems. As with our success, our ambitions have grown in tandem with our reach. We now operate directly in six countries in Europe and North America, with a distribution network that spans the globe.

Every meal matters. To us, to you and the person eating it. Our job is to do everything possible to ensure it arrives at the perfect temperature and is presented appealingly. It sounds simple. Everyone in a food operation knows that it's not. That's why we continue to dedicate every day to helping food professionals serve that singular goal.

It's all possible with the RTS.
Start making it happen today.



“Together, we work”





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The Spirit of Excellence