



LOGIXO

burledge
TOGETHER, WE WORK.

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LOGIKO



LOGIKO uno

Logiko **Uno 10**

Logiko **Uno 12**

Logiko **Uno 13**

Logiko **Uno 15**



LOGIKO duo

Logiko **Duo 20**

Logiko **Duo 24**

Logiko **Duo 26**

Logiko **Duo 30**





1.1 LESS BUT BETTER

The Most Perfectly Practical Trolley

Introducing Burlodge's Logiko

One trolley, two independent chambers and four doors mark a revolutionary development for our industry. A first look at Burlodge's Logiko makes that clear. Upon closer inspection, you'll realize we've engineered a trolley that will fundamentally improve your operations.

Top line? Simply this: now you can deliver hot and cold in one trolley while never compromising temperature quality. Logiko is lighter and shorter than any trolley in its class, adaptable to room service models, clinics, long-term care hospital markets, and ready to make an immediate impact on speed of service and meal satisfaction.

In short, the search is over. Your solution has arrived.

LOGIKO

1.2 IQ-CONTROLS

Smarter

This is not just intelligent equipment, but intuitive so it can ease and enhance the way you conduct service. We've built that thinking into every element of Logiko. **Touchless control and Bluetooth access allows for contactless management** while ensuring precision with every interaction.

The IQ-Control App communicates trolley status, temperatures, HACCP events and parameters for your entire fleet while mode lighting communicates silently, respectful of the patient environment.



1.3 ERGONOMICS

Smoother

Beyond creating the lightest and shortest trolley on the market, Logiko's ergonomics emphasize **optimum comfort, safety and ease of use**. Note the **unique large centre-wheel pivot point** for effortless manoeuvrability. Our signature door slide latch is designed for sensible, single-handed operability, and the tray loading symmetry allows operators to consistently load and serve trays the same way (hot one side, cold the other) every time. Status lights and colour-coded gaskets convey status at a glance – even at a distance – while the four-doors reduce space requirements and ease access to hot and cold compartments.



1.4 TRAY DESIGN

Sleeker

Recognizing that patient needs come first, Logiko comes with a **new fine-dining style tray**.

The Full Surround Tray (FST) is designed to better showcase food while inherently providing safer handling and infection control (patent pending). An Anti-Microbial tray version is available.

The tray features a perimeter border that reduces liquid spills, rounded edges and special handles, which cool faster than typical trays. It promotes simpler handling for staff and more dignified dining for patients.



1.5 ENVIRONMENT

Greener

Because you demand more of your equipment, Logiko gives you decidedly less. **Less plastic, raw materials** and weight for starters. **Less energy consumption**, because we believe truly effective equipment should shave costs and time.

Our improved insulation system uses a CFC-free foam to boost temperature quality and shrink heat emissions. Despite all that 'less', the strength and structural integrity of our equipment is never in question.



1.6 HYGIENE

Cleaner

Impeccable hygiene standards have never been more vital, especially in health and long-term care settings. This is where the Logiko design excels. Its numerous **anti-microbial touchpoints** and **Touchless IQ-Control** restrict cross-contamination.

The trolley is jet washable and the quick-removal ventilation panels allow for thorough cleaning. A meticulous clean with short turnarounds, and your service is always ready to roll.

1.7 APPLICATION

Easier

However you size it up, we have the perfect unit for your operation, whether room service style, clinics or health care facilities. Choose from a **variety of tray capacities** that allow you to extend your serving periods and easily adapt service style to ensure nutritional success.

Serving from one compartment at a time maintains temperature integrity and contributes to improved presentation. It's at once a simple ideal and our overarching ambition at Burlodge: to serve hot food hot and cold food cold. No other trolley does that as confidently and efficiently as Logiko.



Industry First

Burlodge is committed to designing solutions and engineering advancements that help our clients do their jobs with greater ease, efficiency and success. This includes a number of industry firsts on Logiko, including:

- Construction** – Two trolleys in one with operator-facing doors
- Manageable Size** – Lightest and shortest trolley on the market
- IQ-Control** – A touchless operating system combined with an app
- Mode lighting** – To communicate quickly, confidently and silently
- Easy Access Cleaning** – 100% cleanable also behind ventilation panels
- Tray Design** – Easily accommodates various dishware and improves presentation
- Greener** – Less plastic, material, maintenance and energy consumption, and longer life

Why is the Equipment a Game Changer?



SIZE

This equipment punches above its weight. The shortest trolley of its kind does so much more.



PERSONALITY

The equipment is an asset that works with you. It communicates silently via coloured lights or connected by Bluetooth to your handheld. Highly manageable and responsive.



OUTCOME

Food served at the perfect temperature using all kinds of trayware (china, plastic, single-use). Operators can be flexible in how they present food and are not locked into specific trayware shapes or flat bases.



NUTRITION IS KEY

Passive systems like heated pellets along with huge thermal bases and lids are marginally effective, and cold food is typically compromised. Logiko serves food at its optimum temperature – hot or cold – which improves the prospect of nutritional intake.

Let's get in touch!

Great relationships begin with a conversation. Let us know your needs and your ongoing challenges, and we'd be pleased to initiate that discussion at your convenience. Together, let's begin. We've got work to do.

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burlodge
TOGETHER, WE WORK.

Together, We Work.

It's a pledge and a promise to our customers. Cooperation, interaction, teamwork – however you best identify with the idea, Burlodge believes strength comes from forging great working relationships

We actively involve ourselves at all levels of client operations and promote an ongoing dialogue for the life span of our partnership. For some manufacturers that conversation stops once the sale is complete. Not Burlodge. From the decision makers who invest in our equipment to frontline staff who trust in our workmanship to perform day-to-day, meal-after-meal, our aim is to connect our expertise with your staff.

Together, We Work as one towards the common goal of streamlining operations, providing excellent nutrition and putting smiles on your clients' faces.

Concept & Art Direction
Hangar Design Group



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The Spirit of Excellence