

## Politica della Qualità e dell'Ambiente

La BURLODGE S.r.l., dal 1984, detiene una posizione di prestigio nel settore della ristorazione collettiva nel contesto internazionale in cui opera. Questa posizione è mantenuta grazie ad una continua innovazione del prodotto, ad un continuo miglioramento di tutti i processi aziendali, a costi competitivi, assicurando questi requisiti sia con la massima attenzione e rispetto a tutela dell'ambiente sia mantenendo un alto livello di Qualità nel senso più ampio. Qualità è una sfida verso il "rischio zero" nel prodotto, nei processi, nei materiali e nell'ambiente. Vogliamo costantemente implementare un sistema che tenda a zero difetti in tutti i reparti aziendali; questo può essere raggiunto solo se ogni dipendente si sente coinvolto e responsabilizzato nella soddisfazione del Cliente interno ed esterno e nel miglioramento di ogni processo.

La Politica della Qualità e dell'ambiente esprime l'impegno della Burlodge al miglioramento continuo dei Sistemi di Gestione Qualità e Ambiente, e a perseguire la propria **missione**, che si esprime come riportato di seguito "**con il nostro costante impegno, l'esperienza maturata in anni di attività, il talento dei nostri collaboratori, vogliamo offrire ai nostri clienti sistemi per la distribuzione dei pasti innovativi, pensati per un servizio di qualità**".

Burlodge S.r.l. si impegna inoltre a:

- ✓ Soddisfare i requisiti applicabili e i propri obblighi di conformità
- ✓ Proteggere l'ambiente e prevenire l'inquinamento

Per adempiere alla propria **missione** Burlodge S.r.l si propone quindi di:

- ✓ Mantenere un efficace Sistema Gestione Qualità secondo i requisiti di Norma UNI EN ISO 9001:2015 e un efficace Sistema Gestionale Ambientale secondo i requisiti della Norma UNI EN ISO 14001:2015
- ✓ Garantire che tutti i dipendenti comprendano le proprie responsabilità in materia ambientale e l'importanza del proprio contributo nel rispettare i requisiti del Sistema di Gestione
- ✓ Migliorare la sensibilità, lo spirito di collaborazione e l'attenzione di tutto il personale verso gli aspetti della Qualità anche tramite azioni mirate di formazione con conseguente incentivazione al raggiungimento dei risultati
- ✓ Assicurarsi che la presente Politica integrata e i relativi Sistemi di Gestione siano compresi ed attuati a tutti i livelli e sostenuti da adeguate attività di formazione;
- ✓ Produrre e fornire prodotti e servizi di Qualità adeguata, con efficienza, efficacia e flessibilità, tali da soddisfare le esigenze e le aspettative dei Clienti, conseguendo contemporaneamente il profitto necessario al continuo sviluppo e miglioramento dell'azienda; selezionare tutti i tipi di fornitori sulla base della loro capacità a fornire beni e servizi conformi ai requisiti del Sistema Qualità ISO 9001 e Ambiente ISO 14001.
- ✓ Saper comprendere e prendere in considerazione le esigenze e le aspettative di tutte le parti interessate (personale, fornitori, Clienti.) creando una struttura organizzativa efficiente e con la giusta mentalità, conducendo l'organizzazione verso il miglioramento delle sue prestazioni senza essere mai soddisfatti del livello raggiunto;
- ✓ Assicurare un alto livello di soddisfazione di tutti i dipendenti attraverso la ricerca della massima lealtà, senso etico e di responsabilità;
- ✓ Incoraggiare il personale ed il management affinché possa realizzare le proprie attitudini, interessi e predisposizioni, e sviluppare le proprie competenze tecniche ed organizzative;
- ✓ Velocizzare la distribuzione di prodotti e servizi mediante l'adozione degli strumenti più innovativi ed affidabili, rendendo più efficiente l'organizzazione, utilizzando tutte le potenzialità necessarie

Annualmente, in sede di riesame della Direzione, vengono elaborati gli obiettivi per il Sistema Gestione Qualità e Ambiente. La Tabella Obiettivi costituisce il documento che evidenzia l'impegno della Direzione



## Kokybės ir aplinkos politika

BURLODGES.rl, nuo 1984 m., užima prestižinę poziciją kolektyvinio maitinimo sektoriuje tarptautiniame kontekste, kuriame veikia. Ši pozicija išlaikoma dėl nuolatinių produktų inovacijų, nuolatinio visų įmonės procesų tobulinimo, konkurencingų sąnaudų, šių reikalavimų užtikrinimo tiek skiriant didžiausią dėmesį ir geriant aplinkos apsaugą, tiek išlaikant aukštą Kokybės lygį plačiaja prasme. Kokybė yra iššūkis siekiant „nulinę riziką“ gaminyje, procesuose, medžiagose ir aplinkoje. Nuolat norime diegti sistemą, kuri išliktų nulinių defektų visose įmonės dalyse; tai galima pasiekti tik tada, kai kiekvienas darbuotojas jausis įtrauktas ir atsakingas už vidinių ir išorinių klientų pasitenkinimą bei kiekvieno proceso tobulinimą.

Kokybės ir aplinkosaugos politika išreiškia Burlodge įsipareigojimą nuolat tobulinti kokybės ir aplinkos vadybos sistemas ir vykdyti savo misiją, kuri išreiškiama, kaip nurodyta toliau, „su nuolatiniu įsipareigojimu, veiklos metų patirtimi, mūsų talentu, bendradarbiavimu, norime savo klientams pasiūlyti inovatyvias patiekalų paskirstymo sistemas, skirtas kokybiškai aptarnauti“.

BurlodgeS.rl be to įsipareigoja:

- Laikytis taikomų reikalavimų ir savo įsipareigojimų laikytis
- Saugoti aplinką ir išvengti taršos

Todėl, kad įvykdytų savo misiją, BurlodgeS.rl siekia:

- Išlaikyti veiksmingą kokybės vadybos sistemą pagal UNIEN ISO 9001:2015 standarto reikalavimus ir veiksmingą aplinkos vadybos sistemą pagal UNIEN ISO 14001:2015 standarto reikalavimus.
- Užtikrinti, kad visi darbuotojai suprastų savo atsakomybę aplinkosaugos srityje ir savo indėlio svarbą įgyvendinant vadybos sistemos reikalavimus
- Pagerinti visų darbuotojų jautrumą, bendradarbiavimo dvasią ir dėmesį tam tikriems aspektams  
Kokybė taip pat per tikslingus mokymo veiksmus, skatinančius siekti rezultatų
- Užtikrinti, kad ši Integruota politika ir susijusios valdymo sistemos būtų suprantamos ir įgyvendinamos visais lygmenimis ir būtų remiamos atitinkama mokymo veikla;
- Gaminti ir tiekti tinkamas kokybės produktus ir paslaugas efektyviai, efektyviai ir lanksčiai, kad būtų patenkinti klientų poreikiai ir lūkesčiai, kartu siekiant pelno, reikalingo nuolatinei įmonės plėtrai ir tobulėjimui; pasirinkti visų tipų tiekėjus pagal jų galimybes tiekti prekes ir teikti paslaugas pagal ISO9001 kokybės ir ISO14001 aplinkosaugos reikalavimus.
- Mokėjimas suprasti ir atsižvelgti į visų suinteresuotų šalių (darbuotojų, tiekėjų, klientų) poreikius ir lūkesčius, sukuriant efektyvią organizacinę struktūrą ir laikantis tinkamo mentaliteto, vedant organizaciją link veiklos gerinimo, nepasitenkinus pasiektas lygis;
- Užtikrinti aukštą visų darbuotojų pasitenkinimo lygį, siekiant maksimalaus lojalumo, etikos ir atsakomybės jausmo;
- Skatinti darbuotojus ir vadovybę, kad jie suvoktų savo gabumus, interesus ir polinkius, ugdyti savo techninius ir organizacinius įgūdžius;
- Paspirtinti produktų ir paslaugų platinimą, naudojant pažangiausias ir patikimiausias priemones, organizacijos efektyvinimas, išnaudojant visą reikiamą potencialą

Kasmet vadovybės peržiūrų metu nustatomi Kokybės ir aplinkosaugos vadybos sistemos tikslai, o tikslų lentelė yra dokumentas, išryškinantis vadovybės įsipareigojimą.

June 2017

# The RTS HL

## Unique Features and Benefits



# Construction

## 1. Stainless steel single-frame structure.

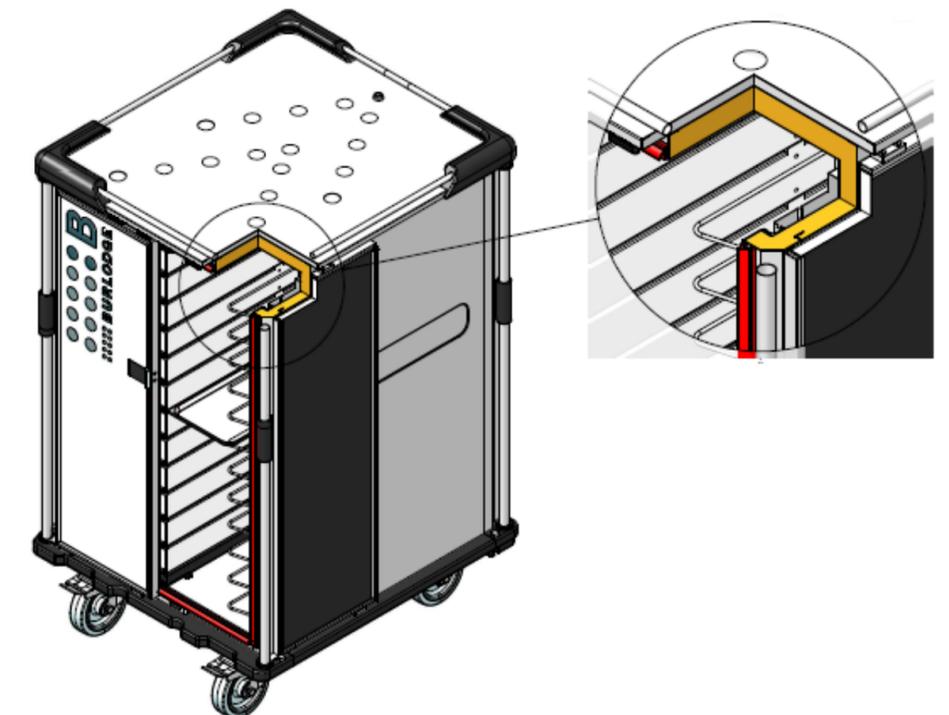
- Strong
  - Long-lasting
  - Light weight
  - Easy to maintain
- Other competitive systems are made with aluminium frame construction which, although is light, is easily prone to damage or staining from detergents. Moreover, the structure of the equipment is built in sections therefore, it is not long-lasting as the components become loose and many components that become damaged are time-consuming and expensive to replace. Culinary professionals know 99% of kitchen equipment is made in stainless steel for many durability and hygiene reasons including the above..

## 2. Foam injected insulation

- Improved thermal insulation
  - Steam and water proof
  - Prevents ingress of foreign bodies
  - Fills in every cavity
  - Adds strength to construction
  - Burlodge has invested in foaming tools, equipment and technology to attain this unique technological advantage
- Competitive meal delivery systems use materials such as Armaflex or rock-wool which are familiar to the construction industry requiring multiple patches and layers. These materials and overall process yields a lower insulation value (up to 30% less) compared to the Burlodge foam injected insulation process., Furthermore, these Armaflex or rock-wool methods of insulation do not cover all areas and are prone to ingress of foreign bodies and can perish or lose insulation properties once exposed to steam or water

## 3. ABS exterior with Fiberglass Laminated interior doors

- Improved thermal insulation
  - Greater structural rigidity
  - Greatly reduced weight
  - Without any visible mechanical fixings – one-piece construction
  - Optional, Independent Four Door Model (doors made of Carbon Fibre) - small profile door swing
- Competitive system manufacturers assemble doors in multiple components with fixings that are prone to loosening and overall, their doors are not rigid, easily flex, are heavier and are easily damaged



## Hygiene

### 1. Evaporators can be easily disinfected as the RTS is the only trolley available with removable ventilation panels

- Prevents build-up of mould and potentially harmful bacteria.
  - NB. A food trolley is prone to heating and cooling three times a day and if ventilation panels are not easily removable for cleaning then it can become a breeding-ground for bacteria
- Other manufacturers do not have removable ventilation panels as they need to be permanently fixed to cover electrical moving parts (e.g. fans). With the RTS's vertical air flow system, the fans are located in a different plenum from the evaporators.

### 2. External foot-pedal operated condensation drain pan

- Pan located outside the internal chamber as per hygiene regulation recommendations in order to prevent bacteria growth
- Easily drainable by simple foot-pedal mechanism
- Other manufacturers locate the condensation pan inside the chamber which makes it difficult to empty and it can easily overflow.

### 3. IPX5 jet washable, independently certified

### 4. Anti-microbial door latch

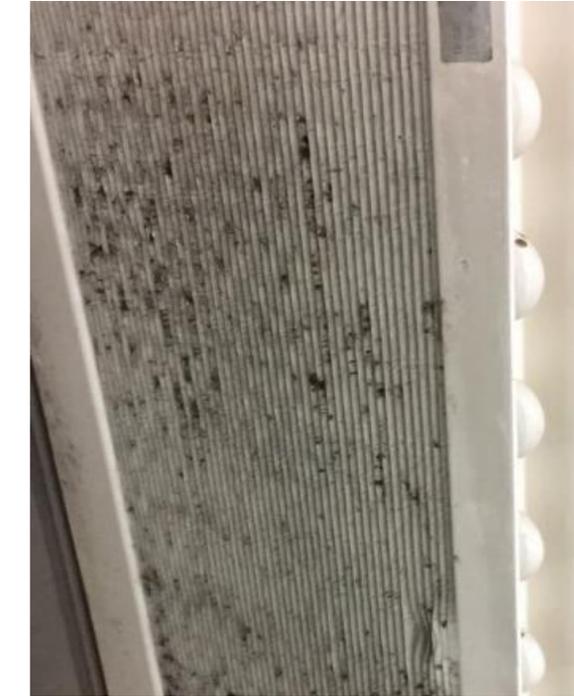
- In-house designed and built – injected with silver ion additives to prevent micro-bacteria growth

### 5. Internal radius corners

- Certified to NSF169 (National Sanitation Foundation) standards



Burlodge ventilation panel



Competitor coil with bacteria (ventilation panel removed during repair work)



Anti-microbial latch



External condensation pan

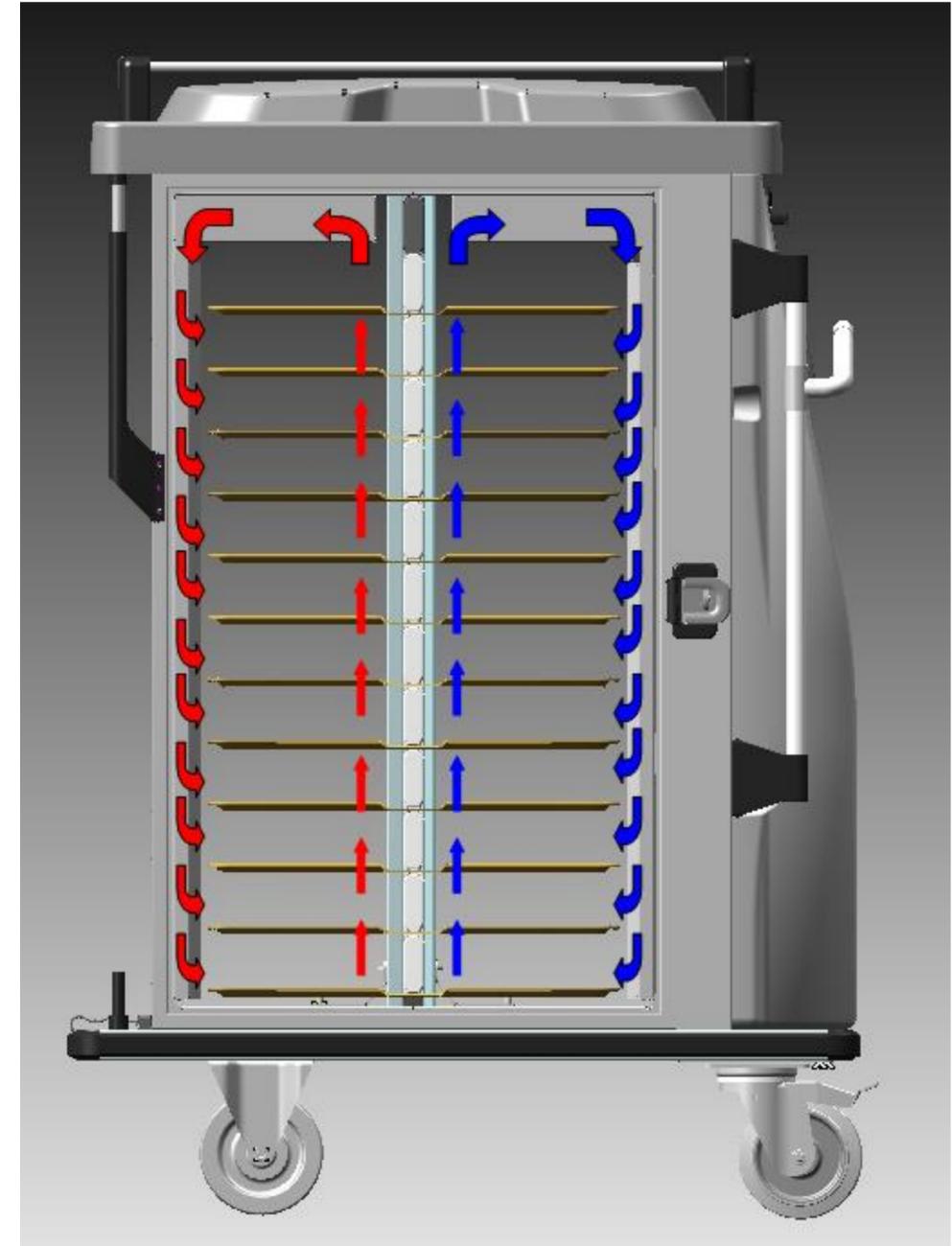
## Heating and Ventilation

### 1. Unique vertical air-flow system

- Allows individual trays to be independently and equally ventilated through a ventilation plenum.
- One high-efficiency fan per chamber located at the top. Maintains optimal heating and cooling performance.
- The use of a low number of high-efficiency fans reduce energy consumption, maintenance cost and weight.
- Other manufacturers (and Burlodge did this 15 years ago) locate multiple fans vertically on the side of the trolley. Multiple fans cause increased turbulence and temperature variance within the cavity. Some manufacturers have up to 8 fans with inferior results compared to the use of two fans on the RTS.

### 2. Smart-Temp technology

- Calculates amount of trays loaded into the cavity and adjusts the power and heating accordingly
- Improved food quality and temperature performance
- Competitive systems set a fixed time and temperature regardless of food-tray loads



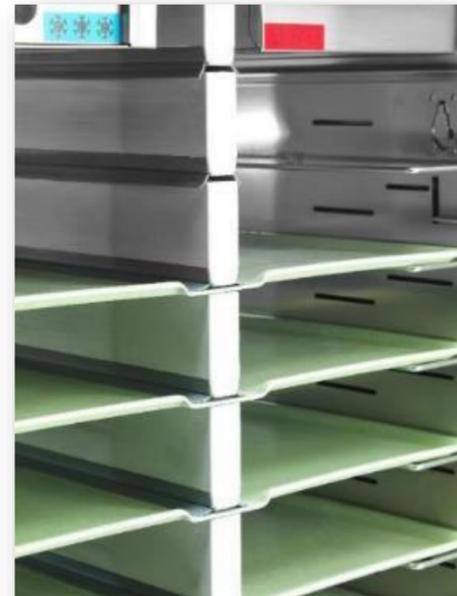
## Flat home-style Tray

### 1. Flat home-style tray

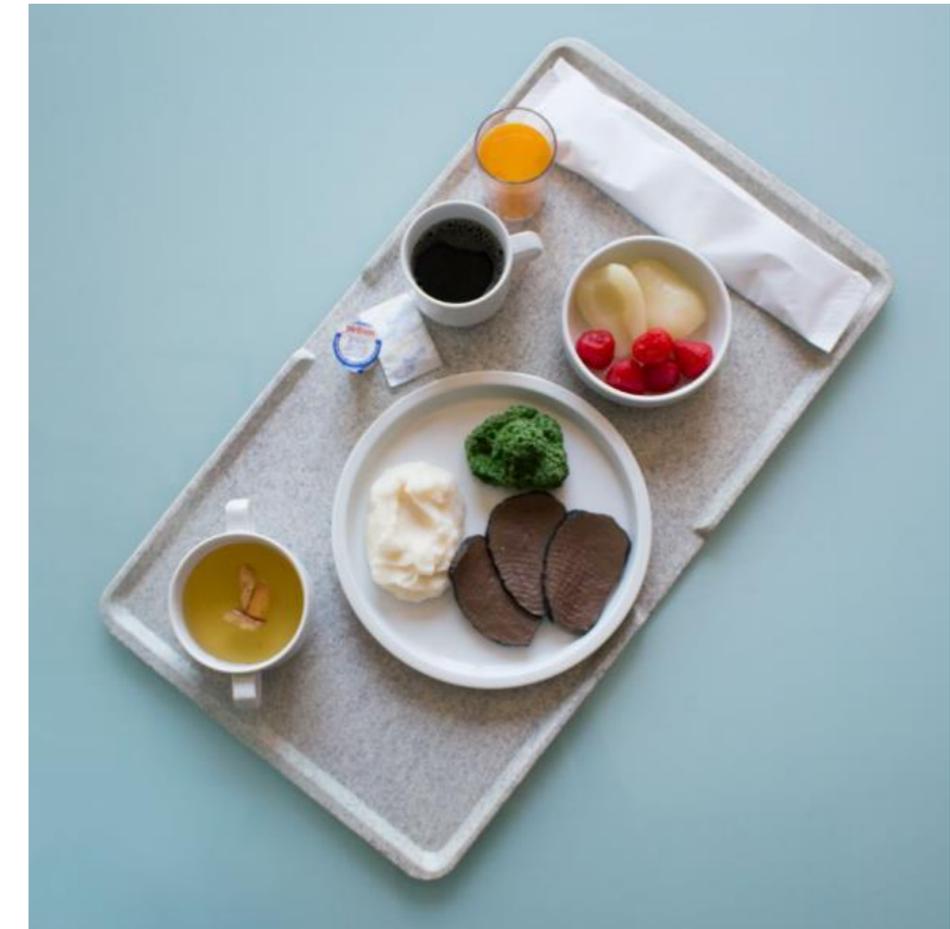
- Burlodge designed – no middle ridge
- Large tray increases width rather than depth.
- Unlike other manufacturers who have ridges or odd cut-outs, Burlodge Flat trays give freedom to patients to position food anywhere they like on the tray. Food is always within easy reach due to increase in width.

### 2. Dividing wall with tight seal between hot and cold sections

- Thick foam injected dividers
- Easily removable gaskets that create an effective functional barrier between hot and cold sections
- Dividing wall can be disassembled without using special tools – one divider at a time
- Removable for cleaning
- Competitive systems use one entire wall that is expensive and heavy to replace when the need arises.



**burlodge**



Burlodge Flat Tray



Competitor's tray with ridge and cut-outs

**burledge**  
TOGETHER, WE WORK.

This is a translation of the certificate FI14/1112

The management system of

# Metos Oy Ab

Ahjonkaarre, 04220 Kerava, Finland

has been assessed and certified as meeting the requirements of  
**ISO 14001:2015**

For the following activities

Professional kitchen equipment design and manufacturing, sales and marketing of kitchen solutions with planning, training and maintenance services for customers locally, through international distributors and marine sector.

This certificate is valid from 05 June 2023 until 11 May 2026 and remains valid subject to satisfactory surveillance audits.

Issue 7. Certified since 12 May 2011

Certified activities performed by additional sites are listed on subsequent pages.



Authorised by  
Harri Kaartinen

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# Metos Oy Ab

## ISO 14001:2015

Issue 7
<b>Sites</b>
Metos Oy Ab Ahjonkaarre, 04220 Kerava, Finland
Professional kitchen equipment design and manufacturing, sales and marketing of kitchen solutions with planning, training and maintenance services for customers locally, through international distributors and marine sector.
Metos Oy Ab Putkitie 4, 79130 Sorsakoski, Finland
Professional kitchen equipment design and manufacturing, sales and marketing of kitchen solutions with planning, training and maintenance services for customers locally, through international distributors and marine sector.
Metos Oy Ab Paalukatu 1 A, 53500 Lappeenranta, Finland
Sales and Aftersales service.
Metos Oy Ab Sarankulmankatu 12 B, 33900 Tampere, Finland
Sales and Aftersales service.
Metos Oy Ab Pulkamontie 3C, 96900 Saarenkylä, Finland
Sales and Aftersales service.



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# Metos Oy Ab



## ISO 14001:2015

Metos Oy Ab Idealinja 13 B, 90410 Oulu, Finland
Sales and Aftersales service.
Metos Oy Ab Rantakatu 14 D, 65100 Vaasa, Finland
Sales and Aftersales service.
Metos Oy Ab Vasarakatu 19, 40320 Jyväskylä, Finland
Sales and Aftersales service.
Metos Oy Ab Tellervonkatu 3, 70500 Kuopio, Finland
Sales and Aftersales service.
Metos Oy Ab Fiskarsinkatu 7 B, 20750 Turku, Finland
Sales and Aftersales service.
Metos Oy Ab Nuijamiestentie 5C, 00400 Helsinki, Finland
Aftersales service.



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## ISO 14001:2015

Metos AS Saha Tee 18 Loo, 74201 Harjumaa, Estonia
Sales and Aftersales service.
Metos AS Rosenholmveien 4A, 1252 Oslo, Norway
Professional kitchen equipment sales and marketing with planning, training and maintenance services for customers locally.
Metos AS Kanaveien 46, 5068 Bergen, Norway
Sales and Aftersales service.
Metos AS Ægirsvei 10, Inngang B, 4632 Kristiansand, Norway
Sales and Aftersales service.
Metos AS Hornebergveien 4A, 7037 Trondheim, Norway
Sales and Aftersales service.
Metos AS Elvesletta 43, 2323 Ingeberg, Norway
Sales and Aftersales service.



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# Metos Oy Ab

## ISO 14001:2015

Metos Storkök AB Storsåtragränd 26, 12739 Skärholmen, Sweden
Professional kitchen equipment sales and marketing with planning, training and maintenance services for customers locally.
Metos Storkök Ab Bronsyxegatan 9B, 21375 Malmö, Sweden
Sales and Aftersales service.
Metos Storkök Ab Västermalmsvägen 5, 79177 Falun, Sweden
Sales and Aftersales service.
Metos Storkök Ab Skvadronvägen 11, 70227 Örebro, Sweden
Sales and Aftersales service.
Metos Storkök AB Hilma Anderssonsgata 15 , Västra Frölunda, 42131 Göteborg, Sweden
Sales and Aftersales service.
Metos Storkök AB Metallgatan 13B 26272 Ängelholm, Sweden
Sales and Aftersales service.



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# Metos Oy Ab

## ISO 14001:2015

UAB METOS  
Kalvarijų g. 163A, 08311 Vilnius, Lithuania

Sales and Aftersales service.



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