Description:
The AVTEC Model CBSW is a soiled tray/dish return conveyor utilizing an overlapping style plastic slat attached to a stainless steel chain to return soiled trays from the dining room to the dish room or to move dishes or racks within the dish room. Belt is returned in self-cleaning slider pan for easy cleaning and maintenance. Turns are accomplished by use of an internal roller in each slat, which takes the strain off of the belt and relieves stretching and extends belt life. Unit is provided with automatic detergent injection wash system.

Specifications:
Provide AVTEC NSF Approved soiled tray/dish conveyor system, Model CBSW. Unit shall be integral with dish table and tray scrapping system and will be size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 ½” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Motor is to be located in separate housing from wash tank compartment. Housing is to be provided with door safety shut-off switch. Unit is to include wash housing with strategically designed spray jets for cleaning of both sides of belt. Belt returns on self-cleaning return track system. Detergent designed to drip on belt for maximum exposure to cleaning action. Wash housing is designed with large access panels for inspection of wash chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Belt is to be overlapping style black plastic with integral rollers to minimize belt friction, riding in continuous length UHMW tracks, driven by a stainless steel sprocket mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- S/S drive housing
- S/S drive motor
- Door conveyor shut off safety switch(s)
- Removable scrap basket in drive and tail housings
- Access panel for wash housing
- 1 ½” Drain in drive
- Anti-jam safety switch at drive opening
- Detergent pump housing
- Belt wash, with auto wash option (PIC programmed timer for optimal cleanliness and performance)
- Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect.
- Limit switch
- Auto belt tensioner
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Work surface: 14 ga S/S construction, fully welded and polished.
- 1/2 HP S/S drive motor (typ. for under 60’ with one turn)
- 3/4 HP S/S drive motor (typ. for over 60’ with one or more turns)
- S/S side flexing #60 chain
- Side flexing slats with rollers, for smooth turns. Standard color black, also available in gray, and blue.
- Self cleaning return track
- S/S drive sprocket
- Lifetime drive bearings
- Tail cover
- Slats can be easily replaced

Optional Accessories:
- Hinged tail access door
- Auto (APRs) or manual (MPRs) plate rinses
- Additional start/stop box(s)
- Auto-index
- Wall or post mounted overshelf
- Wall or post mounted tubular overshelf
- Hose reel:
  - 30’ hose
  - 50’ hose
- Laminated or S/S panels at drop off
- Sight and sound barrier
- Security door
- Dual belt
- Side skirting:
  - Hinged
  - Removeable
Model CBSW

Front, Top & Side Views

Plan View

Section View A

Section View B

Section View C

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Conveyors Conveyor System  model CIDW

Description:
The AVTEC Model CIDW is a dual belt soiled tray/dish return conveyor utilizing an interlocking style plastic slat connected by stainless steel pins. The model CIDW is used to return soiled trays from the dining room to the dish room or to move dishes or racks within the dish room. Belt is returned in self-cleaning slider pan for easy cleaning and maintenance. The model CIDW is used for straight applications only and cannot make turns. Unit is provided with automatic detergent injection wash system.

Specifications:
Provide AVTEC NSF Approved dual soiled tray/dish conveyor system, Model CIDW. Unit shall be integral with dish table and tray scrapping system and will be size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 ½” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Motor is to be located in separate housing from wash tank compartment. Housing is to be provided with door safety shut-off switch. Unit is to include wash housing with strategically designed spray jets for cleaning of both sides of belt. Belts ride on self-cleaning return and top track system. Detergent designed to drip on belt for maximum exposure to cleaning action. Wash housing is designed with large access panels for inspection of wash chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Belts are to be interlocking style gray plastic on continuous length UHMW, driven by a UHMW sprocket mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
• S/S drive housing
• S/S drive motor
• Door conveyor shut off safety switch(s)
• Removable scrap basket in drive and tail housings
• Access panel for wash housing
• 1 ½” Drain in drive
• Anti-jam safety switch at drive opening
• Detergent pump housing
• Belt wash, with auto wash option (PIC programmed timer for optimal cleanliness and performance)
• Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect.
• Limit switch
• Auto belt tensioner
• 1 5/8” S/S legs with 1 1/2” S/S crossmembers
• Work surface: 14 ga S/S construction, fully welded and polished.
• 1/2 HP S/S drive motor (typ. for under 60’)
• 3/4 HP S/S drive motor (typ. for over 60’)
• S/S side flexing #60 chain
• Side flexing slats with rollers, for smooth turns. Standard color black, also available in gray, and blue.
• Self cleaning return track
• S/S drive sprockets
• Lifetime drive bearings
• Tail cover
• Slats can be easily replaced

Optional Accessories:

- Hinged tail access door
- Additional start/stop box(s)
- Wall or post mounted overshelf
- Wall or post mounted tubular overshelf
- Hose reel:
  - 30’ hose
  - 50’ hose
- Side skirting:
  - Hinged
  - Removeable
Model CIDW

Front, Top & Side Views

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Description:
The AVTEC Model CCSW is a soiled tray/dish return conveyor utilizing a dual poly cord to return soiled trays from the dining room to the dish room. Dual poly cords are easy to maintain and keep clean. Turns are accomplished by use of micro-roller sections, which take the strain off of the cord and relieve stretching and extend cord life. Unit is available with or without wash system.

Specifications:
Provide AVTEC soiled tray return conveyor system, Model CCSW. Unit shall be integral with dish table and tray scrapping system and will be size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 ½” diameter stainless steel with 1 ½” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Motor is to be located in separate housing from wash tank compartment. Housing is to be provided with door safety shut-off switch. Unit is to include wash housing with perforated stainless wash arm for cleaning of cords and separate detergent tank. Housing is to be provided with cord wipers to clean and dry cords upon exit from housing. Cords are to be ½” blue/green reinforced polyurethane, riding in continuous length UHMW tracks, driven by stainless steel pulleys mounted on stainless steel shafts and bearings. Corners are to be designed with Micro roller turn assemblies to relieve strain on the cords. Roller assemblies are designed to be easily removable for cleaning. Drive section includes auto-tensioning device to keep constant equal tension on the cords. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. CordVeyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- S/S drive housing
- Door shut off safety switch(s)
- Removable scrap basket in drive housing
- 1 ½” Drain in drive
- S/S drive motor
- Detergent pump housing
- Belt wash, with auto wash option (PLC programmed timer for optimal cleanliness and performance)
- Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect.
- Limit switch
- Cord take-up bracket
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Work surface: 14 ga S/S construction
- UHMW guide strip for cord
- 1/2” Blue/green reinforced poly-cord
- 1/2 HP S/S drive motor (typ. for under 60’ with one turn)
- 3/4 HP S/S drive motor (typ. for over 60’ with one or more turns)

Optional Accessories:
- Tail drip pan (under tail opening only)
- Tail loading deck (the drip pan is not offered or required with this option)
- Intermediate sump(s) with 1 ½” drain
- 1 ½” Drains over drive unit, at tray drop-off, or intermediate
- 90 and 45 degree micoturns
- Auto (APRs) or manual (MPRs) plate rinses
- Additional start/stop box(s)
- Auto-index
- Overskirt
- Tubular overshelf
- Hose reel:
  - 30’ hose
  - 50’ hose
- Laminated or S/S panels at drop off
- Sight and sound barrier
- Security door (door notched for cord)
- Side skirting:
  - Hinged
  - Removeable
Model CCSW

Front, Top & Side Views

Plan View

Section View

Avtec, Unified Brands
888-994-7636, fax 888-266-5244
Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Description:
The AVTEC Model CCTN is a tray assembly conveyor utilizing a dual poly cord to transport trays through a tray assembly system. Dual poly cords are easy to maintain and keep clean. Turns are accomplished by use of micro-roller sections, which take the strain off of the cord and relieve stretching and extend cord life. Unit is available with or without wash system.

Specifications:
Provide AVTEC NSF Approved tray assembly conveyor system, Model CCTN. Unit shall be size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 ½” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Motor is to be located in separate housing from wash tank compartment. Housing is to be provided with door safety shut-off switch. Unit is to include wash housing with perforated stainless wash arm for cleaning of cords and separate detergent tank. Housing is to be provided with cord wipers to clean and dry cords upon exit from housing. Cords are to be ½” blue/green reinforced polyurethane, riding in continuous length UHMW tracks, driven by stainless steel pulleys mounted on stainless steel shafts and bearings. Corners are to be designed with Micro roller turn assemblies to relieve strain on the cords. Roller assemblies are designed to be easily removable for cleaning. Drive section includes auto-tensioning device to keep constant equal tension on the cords. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. CordVeyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- S/S drive housing
- Door shut off safety switch(s)
- Removable scrap basket in drive housing
- 1 ½” Drain in drive
- S/S drive motor
- Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect.
- Limit switch
- Cord take-up bracket
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Work surface: 14 ga S/S construction
- UHMW guide strip for cord
- 1/2” Blue/green reinforced poly-cord
- 1/2 HP S/S drive motor (typ. for under 60’ with one turn)
- 3/4 HP S/S drive motor (typ. for over 60’ with one or more turns)
- Fixed side skirting

Optional Accessories:
- Tail loading deck (the drip pan is not offered or required with this option)
- 1 ½” Drains over drive unit, at tray drop-off, or intermediate
- 90 and 45 degree micoturns
- Additional start/stop box(s)
- Momentary run foot switch
- Overshelf
- Tubular overshelf
- Starter station
- Modular energy distribution system
- Belt wash, with auto wash option
- Detergent pump housing
Model CCTN

Front, Top & Side Views

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Conveyors Conveyor System model CRPN

Description:
Up-racking, soiled, S/S power roller conveyor.

Specifications:
21 1/2" long, 1.9dia S/S rollers on 5.5" centers. 22" BFR. 26.250” O.A. width, typical 8” tall back splash at rear, from 6’ to 30’ long. Power roller motor: 1/3 HP. When required main control connection changes from 15amp to 20amp.

Standard Features:
• A slip-type drive feature allows the operator to stop items on the rollers without damage or injury to the equipment or operator
• #50 S/S chain (bottom driven)
• 14 Ga S/S housings
• 18 Ga S/S removable access panels

Optional Accessories:
• Standard or inverted drive housing
• End load with standard drive
• Stacking plates
• Hose reel:
  • 30’ hose
  • 50’ hose
• Sliding racking stations:
  • Single basket station
  • Double basket station
**Conveyors Conveyor System** model CRGN

**Description:**
Gravity roller conveyor sections utilized to move trays/racks in the dish room environment. Rollers can be utilized for drop-off of trays, moving racks into and out of rack type dish machines or various other dish room applications. Rollers are available in removable sections and rollers can be spaced varying distances apart, depending on the product being conveyed. Rollers are available in PVC plastic or stainless steel.

**Specifications:**
Provide AVTEC model GRNP (gray PVC) (stainless steel) (straight) (curved) roller sections, (17") (21 ½") (26 ½") wide as shown on drawings. Roller shall consist of 1.9” diameter (PVC) (stainless steel) tubing with stainless steel bearings mounted in lift out sections. Removable sections shall be supported above dish table in recessed cavity. Rollers shall have anodized aluminum axles for maximum corrosion resistance and shall be mounted with stainless steel hardware.

**Standard Features:**
- 11 Ga side rails
- Easily removable sections
- 7/16” Hex aluminum shafts, tapped for 5/16-18 x 5/8” deep, anodized clear
- Roller sections, when applicable, are placed on pins for easy cleaning
- Interroll rollers with S/S bearings
- Three rollers per shaft, instead of one, for all turns
- 1 5/8” S/S legs with 1.5” cross-members

**Optional Accessories:**
- S/S rollers can be substituted for PVC
- Skate wheels substituted for rollers:
  - 1.9Dia skate wheels
  - Individually bolted through work surface
  - On 3” to 5” centers
- Pitched work surface to drain
- Open pan construction
- Rollers sections on work surface instead of pins
- Spring loaded shafts
- Blue rollers
- Rollers with side rails only
- Pitched down from power rollers
- Hinged roller bridge, counter weighted for easy lifting
Description:
The AVTEC Model CRTN is a gravity roller tray assembly conveyor utilizing PVC or stainless steel rollers to transfer trays between stations in a tray assembly system. The full length integral side rails guide the tray down the length of the unit. The conveyor is available in various lengths and several widths to accommodate a variety of tray sizes and tray assembly system designs.

Specifications:
Provide NSF approved AVTEC model CRTN gravity manual tray assembly conveyor. Unit is to be provided the size and shape as shown on drawings. Unit shall be mounted on (table) (floor) as shown. Entire unit shall be constructed of #300 series stainless steel with a #4 finish. Design to include integrally formed side rails for guiding trays and mounting over-shelves and accessories. Conveyor bed shall be constructed of 14 gauge stainless steel. Unit shall be provided with 1 5/8 “diameter stainless steel legs with 1 ½” diameter welded cross members. Legs shall be provided with telescoping sleeves for adjustment of height. Provide (gray PVC) (stainless steel) rollers, consisting of 1.9” diameter (PVC) (stainless steel) tubing with stainless steel bearings mounted in lift out sections. Rollers shall have anodized aluminum axles for maximum corrosion resistance and shall be mounted with stainless steel hardware.

Standard Features:
- Integral side rails
- Easily removable sections
- 7/16” Hex aluminum shafts, tapped for 5/16-18 x 5/8” deep, anodized clear
- Interroll rollers with S/S bearings
- 1 5/8” S/S legs with 1 1/2” cross-members
- Neoprene bumper stripping full length, both sides

Optional Accessories:
- S/S rollers can be substituted for PVC
- Skate wheels substituted for rollers:
  - 1.9Dia skate wheels
  - Individually bolted through work surface
  - On 3” to 5” centers
- Open pan construction
- Spring loaded shafts
- Blue rollers
- Rollers with side rails only
- Adjustable bullet feet in lieu of casters
- Starter station
- Modular energy distribution system
Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Conveyors Conveyor System model CISW

Description:
The AVTEC Model CISW is a soiled tray/dish return conveyor utilizing an interlocking style plastic slat connected by stainless steel pins. The model CISW is used to return soiled trays from the dining room to the dish room or to move dishes or racks within the dish room. Belt is returned in self-cleaning slider pan for easy cleaning and maintenance. The model CISW is used for straight applications only and cannot make turns. Unit is provided with automatic detergent injection wash system.

Specifications:
Provide AVTEC NSF Approved soiled tray/dish conveyor system, Model CISW. Unit shall be integral with dish table and tray scrapping system and will be size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 1/2” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Motor is to be located in separate housing from wash tank compartment. Housing is to be provided with door safety shut-off switch. Unit is to include wash housing with strategically designed spray jets for cleaning of both sides of belt. Belt returns on self-cleaning return track system. Detergent designed to drip on belt for maximum exposure to cleaning action. Wash housing is designed with large access panels for inspection of wash chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Belt is to be interlocking style gray plastic on continuous length UHMW tracks, driven by a UHMW sprocket mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- S/S drive housing
- Door conveyor shut off safety switch(s)
- Removable scrap basket in drive and tail housings
- Access panel for wash housing
- 1 ½” Drain in drive
- S/S drive motor
- Anti-jam safety switch at drive opening
- Detergent pump housing
- Belt wash, with auto wash option (PLC programmed timer for optimal cleanliness and performance)
- Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect
- Limit switch
- Auto belt tensioner
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Work surface: 14 ga S/S construction, fully welded and polished.
- 1/2 HP S/S drive motor
- Interlocking belt slats, gray
- UHMW drive sprockets
- Self cleaning top and return tracks
- Lifetime drive bearings
- Tail cover

Optional Accessories:
- Auto (APRs) or manual (MPRs) plate rinses
- Additional start/stop box(s)
- Auto-index
- Wall or post mounted overshelf
- Wall or post mounted tubular overshelf
- Hose reel:
  - 30’ hose
  - 50’ hose
- Laminated or S/S panels at drop off
- Sight and sound barrier
- Security door
- Hinged tail access door
- Side skirting:
  - Hinged
  - Removeable
Conveyors Conveyor System model CITW

Description:
The AVTEC Model CITW is a tray assembly conveyor utilizing an interlocking style plastic slat connected by stainless steel pins to move trays through a tray assembly system. Belt is returned in self-cleaning slider pan for easy cleaning and maintenance. The model CITW is used for straight applications only. Unit is provided with or without an automatic detergent injection wash system.

Specifications:
Provide AVTEC NSF Approved tray make-up conveyor system, Model CITW. Unit shall be the size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 ½” diameter welded cross members for support. Drive motor to be stainless steel (½)(¾) hp, 208/3 and shall be water resistant. Unit is to include wash housing with strategically designed spray jets for cleaning of both sides of belt. Belt returns on self-cleaning return track system. Detergent designed to drip on belt for maximum exposure to cleaning action. Wash housing is designed with large access panels for inspection of wash chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Housing is to be provided with door safety shut-off switch. Belt is to be interlocking style gray plastic on continuous length UHMW tracks, driven by a UHMW sprocket mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
• S/S drive housing
• Door conveyor shut off safety switch(s)
• Removable scrap basket in drive and tail housings
• Access panel for wash housing
• 1 ½” Drain in drive
• S/S drive motor
• Anti-jam safety switch at drive opening
• Detergent pump housing
• Belt wash, with auto wash option (PLC programmed timer for optimal cleanliness and performance)
• Main control panel with start/stop, wash selector, belt speed, limit switch, main disconnect
• Limit switch

Optional Accessories:
- Additional start/stop box(s)
- Post mounted tubular overshelf
- Starter station
- Hinged tail access door
- Modular energy distribution system
- Momentary run foot switch
- Side skirting: □ Hinged □ Removeable
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Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
Conveyors Conveyor System model CFBK

Description:
The AVTEC Model CFBK is a fabric belt conveyor utilized for tray or plate assembly lines. The conveyor uses a PVC coated fabric belt to move trays or plates through the tray assembly or banquet plating line. Belt material is durable and easily cleaned. Unit may be specified with a Modular Energy Distribution System for powering ancillary equipment, such as hot food tables or refrigerated units. This design is utilized for lengths up to 30 feet in length.

Specifications:
Provide AVTEC UL Listed and NSF Approved tray/plate make-up conveyor system, Model CFBK. Unit shall be the size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 1/2” diameter welded cross members for support. Drive motor to be stainless steel 1/2 hp, 208/3 and shall be water resistant. Belt returns on support roller return system. Housing includes belt scraper and is designed with large access panels for inspection of chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Housing is to be provided with door safety shut-off switch. Belt is 10” wide PVC coated fabric material, easily cleaned and connected with stainless steel pin assembly. Belt is driven by a chain driven 6” diameter drive pulley and s/s sprocket mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- Tail auto-belt take-up
- Hinged safety plate on drive opening
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Fabric belt scraper with removable scrap basket
- Limit switch
- Main control panel with start/stop, speed control, limit switch, and main disconnect
- PVC return rollers.
- 14 Ga S/S construction
- S/S ½ HP Motor with S/S drive housing
- Drive door shut off safety switches - the belt rides on an anti-spill raised edge, for easier cleaning and better performance

Optional Accessories:
- Momentary run foot switch
- Modular energy distribution system
- Casters, bullet or flange feet
- Cord and receptacle
- Floor box
- Stainless steel lift-off cover for covering unit with handles
- Starter Station
Conveyors Conveyor System model CFBS

Description:
The AVTEC Model CFBS is a fabric belt conveyor utilized for tray or plate assembly lines. The slim-line low profile design allows for only an 8 5/8” conveyor housing. The conveyor uses a PVC coated fabric belt to move trays or plates through the tray assembly or banquet plating line. Belt material is durable and easily cleaned. Unit may be specified with a Modular Energy Distribution System for powering ancillary equipment, such as hot food tables or refrigerated units. This design is utilized for lengths up to 15 feet in length.

Specifications:
Provide AVTEC tray/plate make-up conveyor system, Model CFBS. Unit shall be the size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8” diameter stainless steel with 1 ½” diameter welded cross members for support. Unit is driven by a 4 1/2” diameter drive pulley mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. No chain or sprockets required. Belt returns on support roller return system. Low-profile housing includes belt scraper and is designed with access panels for inspection of chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Belt is to be 10.75” wide PVC coated fabric material, easily cleaned and connected with stainless steel pin assembly. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

Standard Features:
- Tail auto-belt take-up
- Hinged safety plate on drive opening
- 1 5/8” S/S legs with 1 1/2” S/S crossmembers
- Fabric belt scraper with removable scrap basket
- Limit switch
- Main control panel with start/stop, speed control, limit switch, and main disconnect
- PVC return rollers.
- 16 Ga S/S construction
- 4.5” High output belt drive roller— the belt rides on an anti-spill raised edge, for easier cleaning and better performance

Optional Accessories:
- Momentary run foot switch
- Modular energy distribution system
- Casters, bullet or flange feet
- Cord and receptacle
- Floor box
- (2) 20 Amp duplex convenience outlets with water proof cover on each end
- Stainless steel lift-off cover for covering unit with handles
- Starter Station
Model CFBS

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.

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Front, Top & Side Views
Conveyors Dish Table models CDTN & SDTN

Description:
CDTN: Clean dish table.
SDTN: Soiled dish table.

Specifications:
None.

Standard Features:
- 14 ga S/S worksurface
- 1 5/8" S/S legs with
  1 1/2" S/S crossmembers

CDTN Optional Accessories:
- Sink
- H-frame
- Hose reel:
- Wall or post mounted overshelf
- Wall or post mounted tubular overshelf

SDTN Optional Accessories:
- Trough
- Trough extension with or without cover
- Pulper connection flange
- Bridge
- H-frame
- Hose reel:
- Weld in customer provided disposer ring
- Disposer controls bracket
- Mixing valve bracket
- Transfer edge
- Auto (APRs) or manual (MPRs) plate rinses
- Manual plate rinses
- Wall or post mounted tubular overshelf
  clean dish table
- Wall or post mounted overshelf
- Hinged drop-off panels:
- Laminated doors
- Stainless steel doors
- Sink
- Soak sink
- Mobile bridge
- Silver Saver:
- Dam type
- Sump type with lever drain
- Magnetic type
The AVTEC Tray Trac™ is a unique tray assembly system, designed for tray preparation for hospitals, nursing homes, prisons and anywhere an assembly line to prepare trays is required. The system utilizes a series of tray carriers mounted to a drive chain, rotating around a series of sprockets. The system utilizes the “work facing approach to tray assembly and thus eliminates the extraneous motion of twisting and turning associated with straight-line tray systems. The system utilizes consistent spacing, easy recognition of tasks, limited range of motion, and consistent delivery to increase tray production. The Model TTH, half-base unit, allows for the use of existing or other mobile hot and or cold units to standardize the tray line and utilize the Tray Trac™ “work facing” design.

Specifications:
Provide AVTEC UL listed, NSF approved, Tray Trac Assembly System, Model TTH, with half base, ______ long x ______ wide, with food holding surface 30 ½” to 34 ½ “ above finished floor. Conveyor track length to be ________ long. Table base side of unit shall contain non-refrigerated surfaces, integral refrigerated sections, integral hot food wells, and other items as specified and shown on drawings. System shall consist of a series of rotating removable tray carriers with UHMW polyethylene wear strips riding on a stainless steel track, cantilevered above the finished floor and 12” above the food holding surfaces. Removable tray carriers shall attach to a closed-path steel sprocket and chain located in a stainless steel housing. Top of drive housing shall be removable for access to all drive chain components.

Unit shall be constructed of stainless steel channel framing with exterior of 300 series, #4 finish stainless steel. Table top shall be 14 gauge, with all side panels access doors and mullions 16 gauge stainless steel. Access doors to be hinged and provided with recessed handles. Unit to be provided with adjustable leg assemblies with 4” adjustment. Unit to be complete with neoprene bumper guards on all four sides and stainless steel splash guards over work surfaces.

Power for drive to be provided by a (¾) (1) HP 120VDC motor with silicone controlled rectifier, solid state controls and automatic bearing lubrication. Speed control and hour meter to be located inside access doors. Start/stop controls to be located at starter (and/or) checker station of tray line. Unit to include main disconnect for drive mechanism and individual modular energy distribution systems.

Unit to be provided with UL listed, AVTEC Modular Energy Distribution System running full length on each side of base with main electrical disconnects. Modular system to house connection link plates consisting of point-of-use circuit breaker, and matching electrical outlet or connection. Link plates on 12” centers and shall provide power for all ancillary equipment as shown on drawing. Connection plates shall be interchangeable, with blank plates available for future connections.

KEC to determine size of crates that can be received at site and moved through building. If unit is to be shipped in sections, standard spline joints will be supplied at field joints. Field welding, if required, is the responsibility of the KEC. Mandatory supervision of assembly and start-up by factory authorized technician is required. Two weeks written notice of installation time required.

_______ Amps, 120/208/3F, _____ KW, 4-wire
_______ Amps, 120/208/3F, _____ KW, 4-wire
½” Hot and ½” cold water (Electrical) (Plumbing) services to terminate in (ceiling) (floor) by trades. Final connection by trades.

**Description:**

Conveyors Tray Trac™ model TTH

**Specifications:**

The AVTEC Tray Trac™ is a unique tray assembly system, designed for tray preparation for hospitals, nursing homes, prisons and anywhere an assembly line to prepare trays is required. The system utilizes a series of tray carriers mounted to a drive chain, rotating around a series of sprockets. The system utilizes the “work facing approach to tray assembly and thus eliminates the extraneous motion of twisting and turning associated with straight-line tray systems. The system utilizes consistent spacing, easy recognition of tasks, limited range of motion, and consistent delivery to increase tray production. The Model TTH, half-base unit, allows for the use of existing or other mobile hot and or cold units to standardize the tray line and utilize the Tray Trac™ “work facing” design.

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
### Standard Features:
- Chain link drive with removable tray carriers – no conveyor belt service problems
- Cantilevered tray carrier design saves floor space
- Tray carriers easily removable for cleaning
- Operator is facing tray line during operation – no turning or extraneous motions
- Tray interval remains constant
- Checker unload station allows continuous operation-no stoppage on the line for checking
- Uniform work surface on one containing hot or cold units, other side can accommodate mobile units
- Menu cards easily readable at 45% angle towards operator
- AVTEC Modular EDS allows for powering ancillary equipment w/one electrical service for entire system
- Allows for easy relocation or adding of electrical connection

### Optional Accessories:

<table>
<thead>
<tr>
<th>Item</th>
<th>Specification</th>
</tr>
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<tbody>
<tr>
<td>Integral starter station: (side mounted)</td>
<td>(end mounted) with: ____ additional bins in table top and top shelf</td>
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<tr>
<td>Floor mounted starter station: (2 tier, 6-bin)</td>
<td>(3 tier, 9-bin) with top shelf</td>
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<tr>
<td>Tray unload station: ____ (5'-0&quot; std.)</td>
<td>____ (Qty.) Hot food wells, standard configuration, (with covers)</td>
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<td>____ (Qty.) Hot food wells, “doubled” configuration, (with covers)</td>
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<td>Secondary start/stop station (Floor box)</td>
<td>____ (Qty.) Fill faucet(s) ½&quot; NPT (hot) (cold) water</td>
</tr>
<tr>
<td>Flat (single) (double) sided over shelf, ____” “</td>
<td>____ (Qty.) Slanted (single) (double) sided over shelf, ____” x ____</td>
</tr>
<tr>
<td>____ End over shelf, ____W x 72” L</td>
<td>____ Stainless steel fluorescent work light fixtures over work surface</td>
</tr>
<tr>
<td>____ Stainless steel fluorescent work light fixtures over tray carriers</td>
<td>____ Stainless steel fluorescent work light fixtures over shelf</td>
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<tr>
<td>Door locks</td>
<td>____ Checker audio call system, complete with microphone and 2 speakers</td>
</tr>
<tr>
<td>____ Heavy duty casters in lieu of legs</td>
<td>____ Matching cord sets for ancillary equip.</td>
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Front & Side Views

ELEVATION VIEW

ELEVATION VIEW

MOBILE HOT FOOD WELL CART

ELEVATION VIEW

ELEVATION VIEW
### Tray Trac Application Data

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*Maximum No. of Hot Food Wells

*If used with integral unload station. Add 3" in width if "double" hot food wells are used.
Conveyors Tray Trac™ model TTM

Description:
The AVTEC Tray Trac™ is a unique tray assembly system, designed for tray preparation for hospitals, nursing homes, prisons and anywhere an assembly line to prepare trays is required. The system utilizes a series of tray carriers mounted to a drive chain, rotating around a series of sprockets. The system utilizes the “work facing approach to tray assembly and thus eliminates the extraneous motion of twisting and turning associated with straight-line tray systems. The system utilizes consistent spacing, easy recognition of tasks, limited range of motion, and consistent delivery to increase tray production. The Model TTM, modular-base unit, utilizes AVTEC manufactured hot and or cold portable units to standardize the tray line, allow flexibility, and eliminate the need for many ancillary pieces.

Specifications:
Provide AVTEC UL listed, NSF approved, Tray Trac Assembly System, Model TTM, with table base, _____ long x _____ wide, with food holding surface 30 ½" to 34 ½" above finished floor. Conveyor track length to be ________ long. Modular System shall contain non-refrigerated surfaces, mobile refrigerated units, mobile hot food well units, and other items as specified and shown on drawings.

System shall consist of a series of rotating removable tray carriers with UHMW polyethylene wear strips riding on a stainless steel track, cantilevered above the finished floor and 12" above the food holding surfaces. Removable tray carriers shall attach to a closed-path steel sprocket and chain located in a stainless steel housing. Top of drive housing shall be removable for access to all drive chain components.

Unit shall be constructed of stainless steel channel framing with exterior of 300 series, #4 finish stainless steel. Table top shall be 14 gauge, with all side panels access doors and mullions 16 gauge stainless steel. Access doors to be hinged and provided with recessed handles. Unit to be provided with adjustable leg assemblies with 4" adjustment. Unit to be complete with neoprene bumper guards on all sides and stainless steel splash guards over work surfaces.

Power for drive to be provided by a (¾) (1) HP 120VDC motor with silicone controlled rectifier, solid state controls and automatic bearing lubrication. Speed control and hour meter to be located inside access doors. Start /stop controls to be located at starter (and/or) checker station of tray line. Unit to include main disconnect for drive mechanism and individual modular energy distribution systems.

Unit to be provided with UL listed, AVTEC Modular Energy Distribution System running on each side of base and as part of the individual mobile sections, with main electrical disconnects. Modular system to house connection link plates consisting of point-of-use circuit breaker, and matching electrical outlet or connection. Link plates on 12” centers and shall provide power for all ancillary equipment as shown on drawing. Connection plates shall be interchangeable, with blank plates available for future connections.

KEC to determine size of crates that can be received at site and moved through building. If unit is to be shipped in sections, standard spline joints will be supplied at field joints. Field welding, if required, is the responsibility of the KEC. Mandatory supervision of assembly and start-up by factory authorized technician is required. Two weeks written notice of installation time required.

_______ Amps, 120/208/3F, _____ KW, 4-wire
_______ Amps, 120/208/3F, _____ KW, 4-wire
½" Hot and ½" cold water (Electrical) (Plumbing) services to terminate in (ceiling) (floor) by trades. Final connection by trades.
Standard Features:
- Chain link drive with removable tray carriers – no conveyor belt service problems
- Cantilevered tray carrier design saves floor space
- Tray carriers easily removable for cleaning
- Operator is facing tray line during operation – no turning or extraneous motions
- Tray interval remains constant
- Checker unload station allows continuous operation-no stoppage on the line for checking
- Uniform work surface containing hot and cold units
- Menu cards easily readable at 45% angle towards operator
- AVTEC Modular EDS allows for powering ancillary equipment w/one electrical service for entire system
- Allows for easy relocation or adding of electrical connection

Optional Accessories:
- Integral Starter Station: Side mounted 2 tier, 6 bin with: 3 extra bins in table top and top shelf
- End mounted over trac, 2-tier, 10 bin w/top shelf
- Mounted under trac, 5-bin
- ______" x ______" cutout for tray dispenser
- (to be verified)
- Tray Unload Station, 5 ft. (5 ft. std.)
- ______(Qty) Portable 6-well (Cold)(Hot) Food Units
- ______(Qty) Portable 5 well (Cold)(Hot) Food Units
- ______(Qty) Portable 4 well (Cold)(Hot) Food Units
- ______(Qty) Portable Cold Top Units-
  - 3 Bun Pan size
- ______(Qty) Foot Operated Momentary
  - Stop Switch(es)
- ______(Qty)Angle Double Side Over shelf,
  - 38"d x ______ft. lg.
- S/S Fluorescent Work Light Fixtures
  - (over table base)
- S/S Fluorescent Work Light Fixtures
  - (over tray carrier)
- Checker Audio Call System w/ microphone & 2 speakers
- Timer/Programmer, 7-Day, single channel
- Door Locks (2)
- Heavy duty casters, in lieu of legs

Avtec, Unified Brands
888-994-7636, fax 888-266-5244
Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
## Tray Trac Application Data

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*Maximum No. of Hot Food Wells

*If used with integral unload station. Add 3" in width if “double” hot food wells are used.
Conveyors Tray Trac™ model TTB

Description:
The AVTEC Tray Trac™ is a unique tray assembly system, designed for tray preparation for hospitals, nursing homes, prisons and anywhere an assembly line to prepare trays is required. The system utilizes a series of tray carriers mounted to a drive chain, rotating around a series of sprockets. The system utilizes the "work facing approach to tray assembly and thus eliminates the extraneous motion of twisting and turning associated with straight-line tray systems. The system utilizes consistent spacing, easy recognition of tasks, limited range of motion, and consistent delivery to increase tray production. The Model TTB, full-base unit, utilizes built-in hot and or cold units to standardize the tray line and eliminate the need for many ancillary pieces.

Specifications:
Provide AVTEC UL listed, NSF approved, Tray Trac Assembly System, Model TTB, with table base, ______ long x ______ wide, with food holding surface 30 ½" to 34 ½ “ above finished floor. Conveyor track length to be ________ long. Table base shall contain non-refrigerated surfaces, integral refrigerated sections, integral hot food wells, and other items as specified and shown on drawings.

System shall consist of a series of rotating removable tray carriers with UHMW polyethylene wear strips riding on a stainless steel track, cantilevered above the finished floor and 12” above the food holding surfaces. Removable tray carriers shall attach to a closed-path steel sprocket and chain located in a stainless steel housing. Top of drive housing shall be removable for access to all drive chain components.

Unit shall be constructed of stainless steel channel framing with exterior of 300 series, #4 finish stainless steel. Table top shall be 14 gauge, with all side panels access doors and mullions 16 gauge stainless steel. Access doors to be hinged and provided with recessed handles. Unit to be provided with adjustable leg assemblies with 4" adjustment. Unit to be complete with neoprene bumper guards on all four sides and stainless steel splash guards over work surfaces.

Power for drive to be provided by a (¾) (1) HP 120VDC motor with silicone controlled rectifier, solid state controls and automatic bearing lubrication. Speed control and hour meter to be located inside access doors. Start /stop controls to be located at starter (and/or) checker station of tray line. Unit to include main disconnect for drive mechanism and individual modular energy distribution systems.

Unit to be provided with UL listed, AVTEC Modular Energy Distribution System running full length on each side of base with main electrical disconnects. Modular system to house connection link plates consisting of point-of-use circuit breaker, and matching electrical outlet or connection. Link plates on 12” centers and shall provide power for all ancillary equipment as shown on drawing. Connection plates shall be interchangeable, with blank plates available for future connections.

KEC to determine size of crates that can be received at site and moved through building. If unit is to be shipped in sections, standard spline joints will be supplied at field joints. Field welding, if required, is the responsibility of the KEC. Mandatory supervision of assembly and start-up by factory authorized technician is required. Two weeks written notice of installation time required.

Amps, 120/208/3F, ______ KW, 4-wire
Amps, 120/208/3F, ______ KW, 4-wire
½" Hot and ½" cold water (Electrical) (Plumbing) services to terminate in (ceiling) (floor) by trades. Final connection by trades.
### Standard Features:
- Chain link drive with removable tray carriers – no conveyor belt service problems
- Cantilevered tray carrier design saves floor space
- Tray carriers easily removable for cleaning
- Operator is facing tray line during operation – no turning or extraneous motions
- Tray interval remains constant
- Checker unload station allows continuous operation - no stoppage on the line for checking
- Uniform work surface containing hot and cold units
- Menu cards easily readable at 45% angle towards operator
- AVTEC Modular EDS allows for powering ancillary equipment w/ one electrical service for entire system
- Allows for easy relocation or adding of electrical connection

### Optional Accessories:

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<tr>
<th>Item</th>
<th>Specification</th>
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<tbody>
<tr>
<td>Integral starter station: (side mounted) (end mounted)</td>
<td>(Qty.) Additional bins in table top and top shelf</td>
</tr>
<tr>
<td>Floor mounted starter station: (2 tier, 6-bin) (3 tier, 9-bin)</td>
<td>(5'-0&quot;) standard</td>
</tr>
<tr>
<td>Tray unload station, ____ long</td>
<td>(Qty.) Hot food wells, standard configuration, (with covers)</td>
</tr>
<tr>
<td>____ x ____ cutout in base for tray dispenser</td>
<td>(Qty.) Hot food wells, “doubled” configuration, (with covers)</td>
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<td>Floor operated momentary stop switch(es)</td>
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<tr>
<td>Secondary start/stop station</td>
<td>(Qty.) Cold food wells, “doubled” configuration, with drains</td>
</tr>
<tr>
<td>____ x ____” end over shelf</td>
<td>____ (Qty.) Cold top,__ sheet pan size, “” x “”</td>
</tr>
<tr>
<td>____ (Qty.) Cold pan unit, __” L x ___” W x ___” D</td>
<td>____ (Qty.) Cold pan unit, __” L x ___” W x ___”</td>
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<td>____ (Qty.) Foot operated momentary stop switch(es)</td>
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<td>____ (Qty.) Flat (single) (double) sided over shelf, ___” x ___”</td>
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**Top View**

![Top View Diagram](image-url)

**PLAN VIEW**

![Plan View Diagram](image-url)
Model TTB

Front, Top & Side Views

Specifications subject to change without notice. For the most current specs, visit unifiedbrands.net.
### Tray Trac Application Data

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*If used with integral unload station. Add 3" in width if "double" hot food wells are used.
Bus Trac™
Soiled Tray Accumulator

Conveyors Bus Trac™ model BT

Description:
The AVTEC Bus Trac™ is a soiled tray accumulator, utilizing vertical accumulation of soiled trays to form a “buffer” between the dining area and patrons returning trays and the dish room and scrapping personnel. The system consists of a series of rotating tray carrier baskets, either three, four or five tier high. The unit is available in any number of lengths, depending on the sizing requirements.

Specifications:
Provide AVTEC UL listed & NSF approved Bus Trac™ Soiled Tray Return System, Model BT. System designed to be mounted on stainless steel legs, pedestal base or wall. Overall size shall be (56") wide x long, (minimum length 9'-0"), with tray holding capacity. Main housing shall be 18" wide x long. (minimum length 5'-10").

System shall consist of a series of rotating movable tray carriers, with inserts, hangers and UHMW self-lubricating glides cantilevered from a 1/8" steel track, attached to a concealed closed-path drive system. Unit to have removable stainless steel side panels for access to drive components.

Main frame to be constructed of stainless steel structural channel, with 16 gauge, 300 series stainless steel enclosure and 18 gauge, removable access panels.

Tray carriers shall be (3) (4) (5) tier with buff colored molded ABS plastic insert on bottom tier, and shall be easily removable, without tools, and shall be capable of being cleaned in any conveyor style dish machine. Carriers shall be constructed of 1/4” electro-polished stainless steel wire: hangers shall be constructed of 3/8” stainless steel wire, with spacer wheel at bottom.

Drive system shall consist of motor, drive chain, axle and sprockets powering a steel conveyor chain rotating in a concealed, milled UHMW inner channel and attached to individual tray carrier hangers with Chain tabs and UHMW glides. Provide 2” chain take-up, sprocket adjustment and 3% chain stretch allowance utilizing special offset links.

Motor to be (¾) (1) hp, 120 VDC, with variable speed drive and permanently lubricated bearings. Provide gasketed stainless steel control panel, (10" x 15" x 6") with SCR solid state control and infinite speed dial and hour meter. Mandatory supervision of assembly and start-up by factory authorized technician is required. Two weeks written notice of installation time required.

¾ HP drive motor, 15 amp 120/1F, incoming electrical service to AVTEC main control panel. Interconnection of 120 volt motor control circuit from control panel to drive motor. Interconnection of 120 volt circuit from start/stop switch to main control panel. Interconnection of 120 volt circuit from control panel to beam limit switch.
Optional Accessories:

- Half-round clear plastic insignia mounted at top of hanger, printed with logo or motto (Provide copy of logo or motto)
- Full base 13 ½” x ___, stainless steel
- Additional buff colored ABS molded plastic tray carrier inserts.
- Additional remote stop start switch(es) in stainless steel housing
- Custom fabricated front drop table, 14 gauge, #300 series stainless steel, per drawings
- Custom fabricated dish table, with
  - Scrapping trough
  - Silver saver
  - Sliding bridges
  - Pre-installed transition hardware for (pulper) (disposer) (Trayveyor) (Hardware supplied by KEC)
- Over shelf (wall) (table) mounted per drawings
- Sink, size and shape per drawings
- (Removable) (Mobile) bridges
- Vacuum breaker cutouts in backsplash
- Gravity Roller sections, recessed, per drawing

- Mobile silver soak sink (s)
- Mobile dish table bridge(s) with 14 gauge stainless steel tops, (and over shelf) for holding two 20” x 20” dish racks
- Cafeteria side front enclosure panels to be clad with #____color plastic laminate manufactured by ______, or equal
- Cafeteria side stainless steel base to be clad with #____color plastic laminate manufactured by ______, or equal
- Molded plastic tray carrier inserts to be ABS color #____(white, black, red, or gray standard colors available at additional price—additional colors available in quantities of 100 or more at additional price (twelve week delivery time required)

Standard Features:

- Chain link drive system with removable carriers—no belt service headaches
- Removable tray carriers—easily cleaned in any commercial conveyor dish machine
- Removable tray insert on bottom tier to accommodate patrons without trays
- Vertical accumulation offers 3-5 times the accumulation of soiled tray in the same space as standard tray return conveyors
- Infrared, polarized retro-reflective beam type limit switch, self contained and fully gasketed with stainless steel mounting brackets
Model BT

Front & Side Views

Bus Trac Application Data

<table>
<thead>
<tr>
<th>*OA Length</th>
<th>Housing Length</th>
<th>Optional Base Length</th>
<th>No. of Tray Hgrs.</th>
<th>2 Tier</th>
<th>3 Tier</th>
<th>4 Tier</th>
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*Required 5" clearance each side.

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Avtec, Unified Brands
888-994-7636, fax 888-266-5244
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