

## Tray Assembly Line



Designed for the correctional environment with security, efficiency and longevity in mind, this extra heavy duty integrated conveyor and hot/cold well unit is the best solution available for tray assembly. Extremely stable with a wide base, this unit puts workers close to the trays for increased speed and efficiency. And with a gravity conveyor that moves trays at about 17 to 20 trays per minute, you can anticipate production of about 1,000+ trays per hour.

- **Lockable Control Cover**

Recessed control panel can be locked when not in use improving security and includes heavy duty top hinge to limit inmate abuse and breakage

- **Heavy Duty Frame**

All welded frame features 16 gauge legs with stainless steel leg gussets welded to 12 gauge stainless steel cross channels

- **Easy Cleaning**

Removable roller assembly lifts out for easy cleaning in your pot sink. Roller assembly sits in 14 gauge stainless steel roller pan to contain spills and facilitate easy clean up

- **Optional Hot/Cold Well Design**

Buyer selects the quantity and location of hot and cold wells to meet their needs

- **Innovative Design**

Design places workers closer to the line for increased speed and efficiency

- **Enhanced Safety**

Rollers in the roller assembly are constructed so that shafts and frame pieces cannot be removed and used as a weapon

- **Stable Design**

Wide track base is designed to be stable and prevent inmate 'tip-overs' reducing potential for damage to the unit

- **Long Lasting Wells**

All welded, 16 gauge stainless steel pans are stronger and will last longer than commonly used drawn wells

- **Heavy Duty Swivel Casters**

5" casters with 325 lbs load weight each, zinc plating to resist rust and corrosion, double ball bearings with hardened raceways and all (4) include brakes for stability

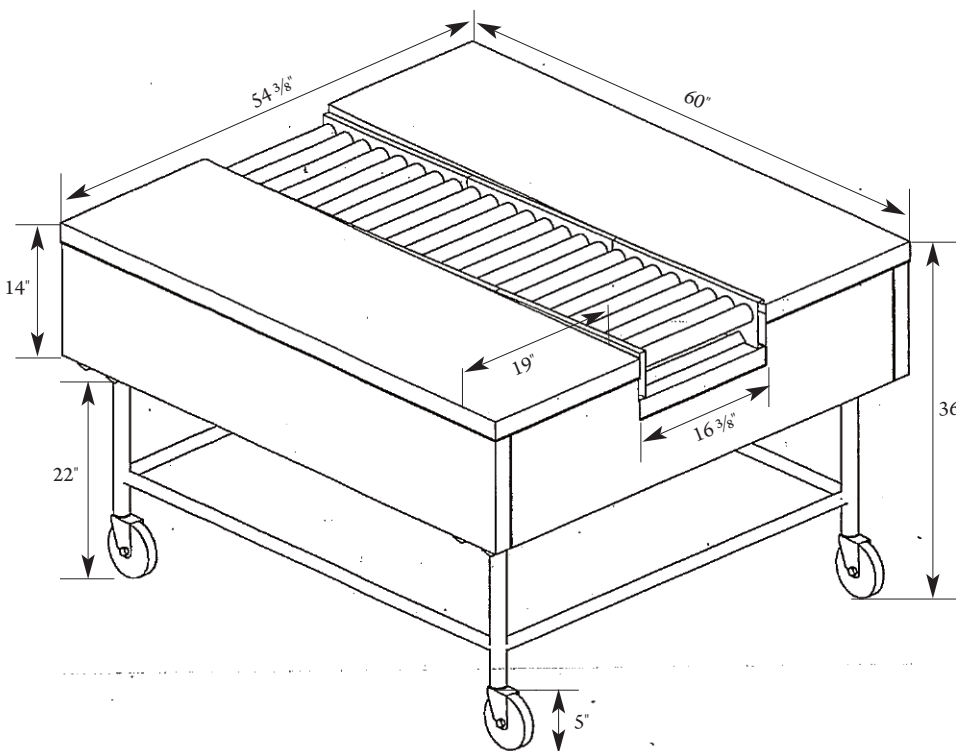
- **Model #'s**

GC100 Tray Assembly Line  
GC200 Single Sided Tray Assembly Line  
GC21 Hot Well  
GC31 Cold/Insulated Well

- Manufacturer:** Cook's Brand
- Product:** Correctional Tray Assembly Line  
GC100 Tray Assembly Line  
GC200 Single Sided Tray Assembly Line  
GC21 Hot Well  
GC31 Cold/Insulated Well
- Dimensions:** 60" L x 54 3/8" W x 36" H
- Materials:** Top and Conveyor Trough: Type 304, 14 ga. Stainless Steel  
Roller Assembly: Stainless Steel sectional and removable frames constructed of 14 ga. Stainless Steel welded channels. Frames fitted with 12 ga. Stainless Steel continuously welded angle brace at each end. Welded frames provided with Interroll gray PVC rollers. Rollers provided with Stainless Steel bearings, threaded rods and hex nuts. Outside nuts tack welded to frame for security.  
Base: Skirt is 16 ga. Stainless Steel, mounted on 1 5/8" OD 16 ga. Stainless Steel tubing legs and 1 1/4" OD 16 ga. Stainless Steel perimeter cross rails fully welded to uprights. Uprights fitted with Stainless Steel fully enclosed gussets welded to 12 ga. Stainless Steel channel bracing.  
Wells: all welded 16 ga. Stainless Steel inside liner, fully insulated.  
Units include cord, plug and Stainless Steel cord bracket welded to leg.
- Shipping Information:** Call for a quote.
- Warranty:** 1-year Warranty against manufacturing defects

**Specifications:**

Note: Specifications are subject to change without notice as necessitated by continuing product improvement.



### Best Practices for Tray Assembly Lines

Pre-portioning meals on insulated trays for delivery to pods or units is efficient and economical. Yet it's amazing how many tray assembly operations end up inefficient because of the order of foods on the line. Here are some helpful hints:

- Hot foods should go on trays last, not first.
- Minimize the distance a worker has to move food from well to tray.
- Keep the conveyor line moving fast enough to keep workers busy, with no time for mischief.
- Allow 30" per worker for adequate shoulder space.
- Pitch the conveyor line 1/4" per 1'0" from the head of the line to the end.
- Cover hot food after portioning as quickly as possible to keep heat in.
- Since cold trays chill hot food fast, keep trays in warm traywashing or other area.
- Always strap together to retain temperature.