

RTS HL – EU Specification

Description

The RTS HL is an innovative self contained air convected heated and refrigerated food trolley developed for serving hot and cold food on a single tray. Designed for temperature maintenance applications. Available in two sizes 20/24 and 26/30 tray capacities. The serving tray is ergonomically designed, without ridges, and available in two dimensions ; 575mm/22.6" or 530mm/20.9" wide and 325mm/12.8" deep. The repositioning of the tray 530mm into the chambers allows better adapting to the patients meal requirements .

Construction

- Sub frame and chassis - S/S AISI 304 or X5CrNi "18-10" (EN10088-1)
- Top and front panels made from high impact thermoplastic
- High density insulation throughout
- Heavy duty bumper constructed from aluminium extrusion with wrap round a hard resin bumper
- Two ergonomic handles placed on control panel side
- Four heavy duty double bearing (EN 12532) non marking castors (diam.160mm)
- Removable gaskets without the use of tools
- Chambers designed to be easily accessible and in compliance with hygienic standards (EN ISO 14159): smooth angles, right sealed, easily cleanable of any soiling material

Dividing Barrier

- Individually removable dividers for easy cleaning and replacement
- Self sealing when tray is not inserted
- Injection moulded divider filled with high density insulation polyurethane

Tray Supports

- S/S tray supports easily removable without the use of tools
- Removable ventilation panels without the use of tools

Doors

- 2 ABS foam insulated doors with aluminium frame
- Antimicrobial materials used on door latch mounted on frame preventing bacteria growth
- Heavy duty 270 degrees opening hinges
- Stay open catch

Control Panel

- Electronics controls;
 - Fully programmable
 - Hot & Cold temperatures and time display
 - Maintenance Cycle
 - Audible alarms

Refrigeration

- Efficient vertical air flow ventilation
- Self contained with R452a refrigerant
- Refrigeration circuit enclosed in the technical compartment
- Foot or plunger operated condense drain pan



Heating

- Efficient vertical air flow ventilation
- S/S elements and high efficient fan motors

Safety Features

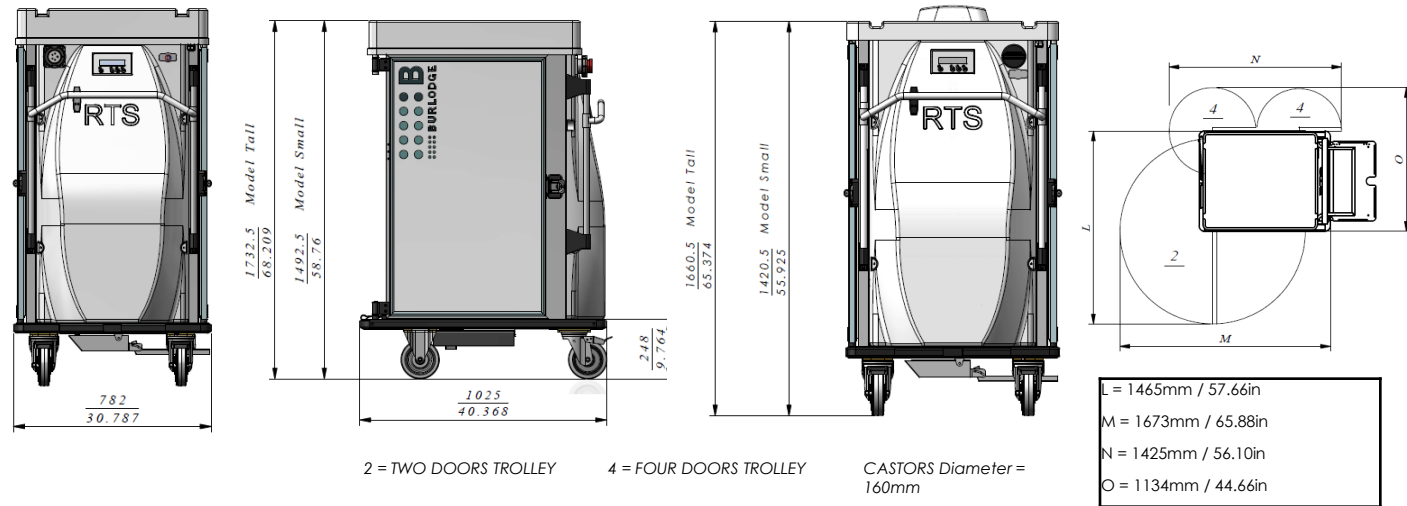
- Fully fuse protected, safety class I, appliance
- Safety Extra Low Voltage control panel
- High temperature security thermostat
- High pressure security pressure-switch
- Enclosed and ventilated electrical compartment

Options & Accessories

- 4 Carbon fibre, aluminium framed, lightweight doors with relative stay open catch
- Electronic controls with HACCP and LAN or Wi-Fi online remote monitoring
- Top guardrail
- Assisted Drive (motorization) with or without video monitor
- Lateral shelf with or without waste bag holder (two adjustable heights)
- Ward destination tag
- Tow Bar
- Castors configurations (4 or 6 wheels), available in S/S or galvanized and with normal or central brake.
- Food probe
- Breakfasts tray supports
- Ergonomic front push/pull handle
- Dry ice (CO2) for extended cold temperature retention
- Flat ABS top
- Vertical tray separator
- Tag datalogger to register temperatures during transport
- Battery operated display panel
- Additional rear push handles

Performance

For best results food temperatures should be loaded below 10° C and above 63° C into the cold and hot section respectively.



Shipping Dimensions		Refrigerant Gas (CFC Free)		Shipping Weight		Actual Weight		Sound Press. Lev.	Thermal Transmitt. (ISO 6949)	
Tall: 1065 x 800 x 1960mm / 41'9" x 31'5" x 77'2" Short: 1065 x 800 x 1700mm / 41'9" x 31'5" x 66'9"		Gas R452a, (59% HFC-125 + 30% HFC-1234yf + 11% HFC-32) GWP =2131, Gas Qty 750g/26.5oz		Tall: 232kg/511lbs Short: 218kg/481lbs		Tall: 209kg/461lbs Short: 192kg/423lbs		55 dB(A)	U _{DOOR} = 1,22W/m²K U _{LAT-SIDE} =0,98W/m²K	
Model	Code	Refrigeration	Tray Capacity	Tray Pitch (mm)	Rated Voltage (50 Hz)	Rated Power (kW)	Rated Current L1/L2/L3 (A)	Cord set power option *	Heat Output (kW) **	Av Cycle Consumption (kWh)**
RTS HL S (Short)	BLS10S.100	Single	20/24	92/80	230V 1P/N/E	3.1	13	na	1	1.9
	BLS10S.300	Single	20/24	92/80	400V 3P/N/E	5.8	11/11/7	✓	0.6	1.5
	BLS10S.400	Single	20/24	92/80	230V 3P/E	5.8	14/17/12	na	0.6	1.5
RTS HL T (Tall)	BLS10T.100	Single	26/30	92/80	230V 1P/N/E	3.1	13	na	1	1.9
	BLS10T.300	Single	26/30	92/80	400V 3P/N/E	6.2	11/9/9	✓	0.7	1.5
	BLS10T.400	Single	26/30	92/80	230V 3P/E	6.2	15/17/12	na	0.7	1.5
* Dual voltage trolley (single and three phase): single phase is supplied by an adaptor cord having a max current value of 13A										
** Hot-Line cycle 20' on three phases, 40' for single phase										

Approvals:



Certificated following the EN 60335-1 and 2nd parts: -2-42, -2-89.

IPX5

Climatic Class: 5 (ISO 23953-2)

Cleaning

Jet Washing, as per manual instructions: use right IP rated socket or plugs
Only stainless steel castors suitable for jet washing
Clean with detergents in the pH range from 4,5 to 8 and aluminium-safe

Safety Precautions

Maximum recommended food load: 5kg / 11lbs per tray (tray included)
Side shelf – maximum weight 20kg / 44lbs
Towing Maximum 2 trolleys - 4km/h (2.5mp/h) maximum speed
Tropical refrigeration (max ambient temperature 43° C)

Plugs with app 1800mm / 6ft cable length

230V- 1P/N/E 13A IPX5
400V-3 P/N/E 16A IPX5
230V- 3P/E 32A IPX5

Panel mounted receptacle

230V-1 P/N/E 13A IPX5
400V-3 P/N/E 16A IPX5
230V- 3P/E 32A IPX5

Plugs and receptacles are available with different IP rating. **CE** certification requires at least **IPX4**.

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