

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

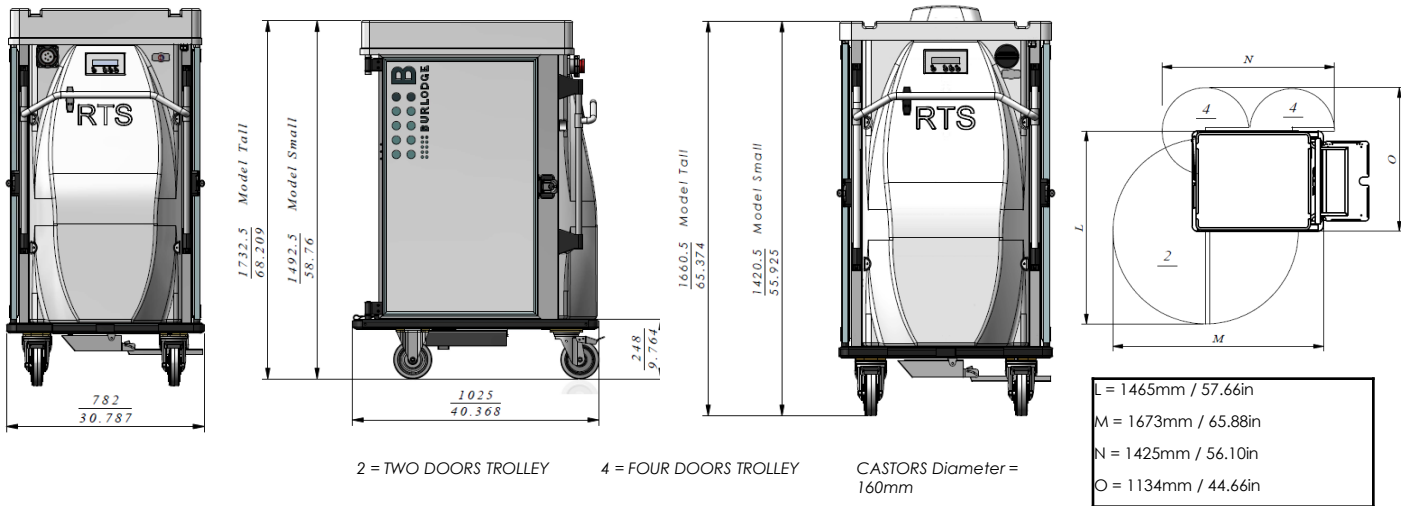
- Fully fuse protected, safety class I, appliance
- Safety Extra Low Voltage control panel
- High temperature security thermostat
- High pressure security pressure-switch
- Enclosed and ventilated electrical compartment

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.



L = 1465mm / 57.66in
M = 1673mm / 65.88in
N = 1425mm / 56.10in
O = 1134mm / 44.66in

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)	$U_{DOOR} = 1,22W/m^2K$ $U_{LAT-SIDE} = 0,98W/m^2K$

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: UK CA CE Certified 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.

UNITED KINGDOM
 Burlodge Ltd
 C60 Barwell Business Park
 Leatherhead Road
 Chessington, Surrey KT9 2NY
 United Kingdom
 +44 (0)20 8879 5700
 sales@burlodge.co.uk
 www.burlodge.co.uk

ITALY & EXPORT
 Burlodge Srl
 Via Ca' Bertoncina, 43
 24068 Seriate, Bergamo
 Italy
 +39 035 452 4900
 info@burlodge.it
 www.burlodge.it
 www.burlodgeexport.com

CANADA
 Burlodge Canada Ltd
 3400 Ridgeway Drive, Unit 14
 Mississauga, Ontario L5L 0A2
 Canada
 TF 888 609 5552
 1 905 790 1881
 info@burlodgeca.com
 www.burlodgeca.com

USA
 Burlodge USA Inc.
 3760 Industrial Drive
 Winston-Salem,
 North Carolina 27115
 USA
 TF 877 738 4376
 1 336 776 1010
 info@burlodgeusa.com
 www.burlodgeusa.com

FRANCE
 Burlodge SAS
 ZAC Léonard de Vinci
 16 Avenue Graham Bell
 77600 Bussy Saint Georges
 France
 +33 (0)1 60 17 66 74
 accueil@burlodge.fr
 www.burlodge.fr