CADDY Food Service Systems

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TRAY MAKE-UP CADDY-VEYOR TM-10 SERIES

| (NSF) |
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|-------|

PROJECT: LOCATION:

ITEM NO:



SPECIFICATIONS:

Series TM-10 Tray Make-Up Conveyor to be as manufactured by Caddy Corporation, of length as indicated on plan and for trays up to 17 1/2" wide. Conveyor to be U.L. and N.S.F. listed with labels affixed.

Conveyor belt to consist of a stainless steel chain having approximately 3/4" pitch with 10" wide snap-on slats. Slats to have tapered edges on all sides and molded with integral hold-down tabs. Slats of low friction polycarbonate compound replaceable without the use of special tools and disassembling of belt chain. Slats not to overlap in any position to provide effective access of cleaning agents to all parts of the assembled belt and conveyor bed. Start end to be provided with 12" long tray rest. Discharge end to have 24" long tray pickup area, with limit switch activated by stainless steel lever protruding through slot in belt bed. All bearings to be heavy duty ball type, with sealed lubrication.

Caddy-vevor bed to be constructed of 14 gauge stainless steel Type 301 with all edges turned down into 2" wide channels. Top of bed at longitudinal edges to be raised. All joints to be continuously welded, ground and polished. Between the drive and tail ends, unit to have 3-1/2" wide stainless steel channel bracing on approximately 5'-0" centers. Conveyor to be provided with stainless steel catch pan running the full length and pitched to beltwasher.

Conveyor to be enclosed on both sides by full length skirting approximately 12" high consisting of removable 18 gauge stainless steel panels to provide full access.

Drive housing to consist of 18 gauge stainless steel enclosure on two sides with removable rear panel and opposite hinged access door with full height pull. Housing to set on 6-1/2" high adjustable stainless steel feet. Balance of conveyor to be supported by 1-5/8" O.D. stainless steel legs with adjustable stainless steel feet and welded 1" O.D. stainless steel lateral and longitudinal braces. Conveyor to be chain driven by variable speed motor with range of belt speed 0 to 40 feet per minute rated for 120/208/60/3 phase, 4 wire plus separate ground.

Motor to be controlled manually through an on/off push button switch and automatically through a limit switch, both located at discharge end. All wired to splash proof SCR controller with low voltage and overload protection. All electrical components above, as well as the motor to be conveniently located in drive enclosure and to be completely inter wired through waterproof flexible conduit and splash proof circuit connectors.

Caddy-veyor to be furnished with a recessed stainless steel wireway and electric outlets with hinged moisture proof covers for adjoining mobile equipment on both sides, all as

indicated on plan. Outlets wired to one or more circuit breaker panels with each receptacle having its own circuit breaker control with manual reset feature and shut-off. All electrical work to be ready for single final connection by others to a circuit breaker panel at the job site.

Specify number of outlets, as well as voltage, phase, wattage or motor size and location for each electrical plug-in outlet required. Preferred input voltage is 120/208v, 3ph, 5 wire system including ground.

Fresh Water Beltwasher:

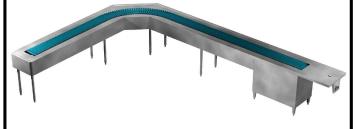
Provide a welded 16 gauge stainless steel beltwasher **Model BWF** with top and bottom fan shaped sprays arranged so lukewarm water thoroughly washes all belt surfaces after which belt is wiped continuously. Beltwasher to have hinged drop-down splash proof stainless steel access door. Washer to be fitted with interconnected water pressure reducing valve, water pressure gauge, shutoff valve and thermostatically controlled mixing valve with check valves. Bottom of beltwasher to have 1-1/2" drain with tailpiece and two removable stainless steel perforated scrap basket. Beltwasher piping to be complete with approved type vacuum breaker and check valve. All piping exposed to view to be chrome plated.

(for conveyor over 24 feet long, add the following paragraph)

Auxiliary drain to be provided near start end of conveyor to obtain proper pitch of drain pan.

(for conveyor with a turn, add the following paragraph)

Conveyor to be of configuration as shown on plan. Curved section to have positive hold-down tracks made of non-metallic material at least 1/2" thick with built-in solid lubricant for continuous lubrication of conveyor belt. Materials which transmit heat due to high friction and resistance are not acceptable. Belt capable of movement through a turn of 22" (standard) radius to the center of the conveyor belt. (Other radii available upon request.)



Model with turn should be specified where building limitations or obstacles prohibit the use of a straight conveyor. May be specified in L-shaped, U-shaped, serpentine or practically any shape. Can't go

Specify Model TM-10 with turns



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| (NSF) |
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PROJECT:

ITEM NO:

LOCATION:

(Continue specifications, indicating applicable service)

Optional Features:

Automatic Water Saver Control for Fresh Water Beltwasher

Operation of beltwasher to be controlled by solenoid valve integrally wired to on/off switch of conveyor to provide automatic operation of beltwasher while conveyor is running. A separate on/off switch to be provided to permit operation of conveyor without beltwasher.

Beltwasher with Recirculating Water

(Recommended for reduction of water consumption and / or in conjunction with detergent injection.)

Provide a welded 16 gauge stainless steel beltwasher Model BWR with top and bottom fan shaped sprays arranged so lukewarm water thoroughly washes all belt surfaces after which belt is wiped continuously. Beltwasher to have hinged drop-down splash proof stainless steel access door. Washer to be fitted with interconnected water pressure reducing valve, water pressure gauge, shutoff valve and thermostatically controlled mixing valve with check valves. Bottom of beltwasher to have two removable stainless steel perforated scrap baskets and 1-1/2" drain with tailpiece and removable constant overflow standpipe to maintain water level. A pump to be provided to recirculate water from reservoir through spray nozzles. Recirculating system to include a removable filter to facilitate cleaning. Operation of beltwasher is continuous. A separate on/off switch to be provided to permit operation of conveyor without beltwasher. All piping exposed to view to be chrome plated.

☐ Timed Belt Washing Cycle

(for clean-up operations.)

Beltwasher to be controlled by automatic timer activated by a push button switch inside beltwasher housing in such a manner that the conveyor and beltwasher will operate without interruption for an adjustable cycle of up to 16 minutes. After completion of wash cycle the conveyor is ready for the next start-up.

Detergent Injector

(Select for maximum sanitation. Recirculating beltwasher optional feature is recommended with this option.)

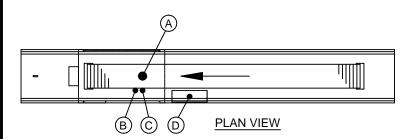
A siphon type detergent injector working in conjunction with the beltwasher water supply is to be furnished.

□ Removable Work and Storage Shelf

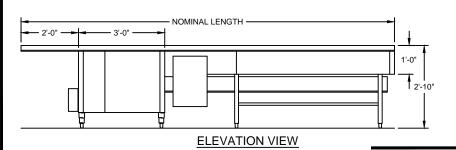
Work and storage shelf to be **Model ACC-2010** made of 16 gauge stainless steel flanged up at rear and both sides. Shelf is supported by stainless steel tubular leg with an adjustable stainless steel bullet foot. Shelf size is 20" x 10". Rear of shelf to be contoured to fit over and slide along the curbing of the conveyor and provided with a positive locking clip to engage the lower edge of the conveyor bed.

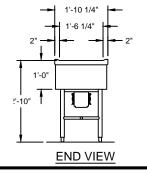
☐ Double Overshelf

Double overshelf to be **Model ACC-6015** and to set on the curbing of the conveyor. Two shelves to be 5'-0" long x 15" wide of 16 gauge stainless steel turned down 1" on all four sides, supported by splayed legs of 1" O.D. 16 gauge stainless steel tubing with guides at the bottom to slide to any convenient location.



| ROUGH-IN SCHEDULE | | | |
|---------------------------------|-----|------------------------|--|
| NOTE: ALL ROUGH-INS TO BE 4"AFF | | | |
| SYM | QTY | DESCRIPTION | |
| Α | 1 | 1 1/2" I.P.S. WASTE | |
| В | 1 | 1/2" I.P.S. HOT WATER | |
| С | 1 | 1/2" I.P.S. COLD WATER | |
| D | 1 | ELECTRICAL CONNECTION | |





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