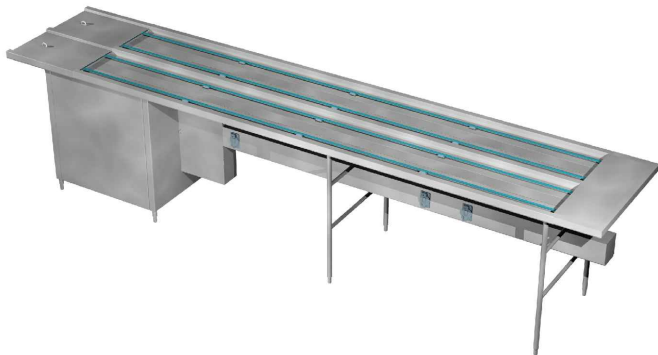




TRAY MAKE-UP CADDY-VEYOR XL-2 SERIES



FEATURES

- Serves as two conveyors in one without requiring extra large floor space.
- Double track powered unit for maximum efficiency in large institutions.
- Elevated conveyor bed cuts down on stretching and turning to lessen fatigue.

SPECIFICATIONS:

Series XL-2 EXPRESS LINE Tray make-up conveyor to be as manufactured by Caddy Corporation Unit shall be 36 1/4" wide x _____ long, and to accommodate flat bottom trays up to 15" wide. (Specify dimensions of trays to be used.)

Conveyor belt to consist of dual 1/2" diameter Dura-San belting. Belting itself is USDA accepted, highly resistant to abrasion, dirt, oil and most chemicals, maintains tension without springs, sprockets or links, continuous without ends or mechanical connection devices. Start end to be provided with 6" long tray rest. Discharge end to have 20" long tray pick-up area, with limit switch activated by stainless steel lever protruding through slot in belt bed. Belt

to be driven only on top surface of conveyor bed. No drain pans. All bearings to be heavy duty ball-type, with sealed lubrication.

Conveyor bed to be 14 gauge stainless steel of welded construction, ground and polished. Conveyor bed height to be 42-1/2" and to be elevated over support equipment.

Structural Supports to be stainless steel and welded to underside of conveyor bed. Conveyor to be provided with a screwed in place access panel at tail end providing access to bearings.

Drive housing to consist of 18 gauge stainless steel enclosure on two sides with removable 18 gauge panels.

Conveyor belt to be direct drive by variable speed motor with range of belt speed 5 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 splashproof SCR controller with low voltage and overload protection. All electrical components above, as well as the motor, to be completely interwired through waterproof flex conduit and splashproof conduit connectors, terminating in waterproof circuit breaker panel(s).

Leg assembly of 16 gauge tubular stainless steel 1 5/8" O.D. and 1" O.D. crossbracing completely welded.

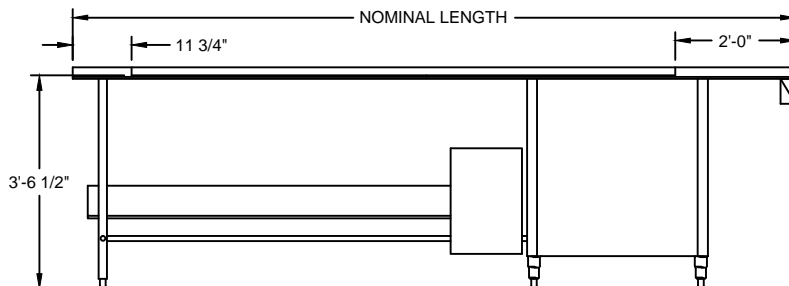
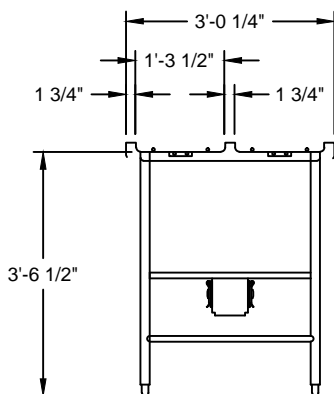
(Continue specifications by selecting stationary or mobile model)

Stationary Unit

Fitted with adjustable stainless steel bullet feet.

Mobile Unit

Fitted with 5" diameter polyurethane tired casters, two with brakes. Conveyor shall have 6'-0" long power cord.



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TRAY MAKE-UP CADDY-VEYOR XL-2 SERIES



Optional Features:

Wireway with Factory Installed Electric Outlets

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 plans. 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.

IMPORTANT NOTE ON ELECTRICAL DATA

Maximum allowable amperage for mobile tray make-up conveyor is 100 amps 3 phase. If total amperage exceeds 100 amp, 3 phase, a second circuit breaker panel will be required. A separate electric connection is needed in the field for EACH circuit breaker panel on the conveyor.

Removable Work and Storage Shelf for Advance Make-Up of Soup and Beverages

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

Double Overshelf for Storage of Cookies, Crackers, Desserts, etc.

Double overshelf to be **Model ACC-6015** and to set on curbing of conveyor. To be approximately 5'-0" long with two shelves 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 bottom to slide to any convenient location.

Overhead Starter Shelf

Overhead tray starter shelf to be **Model T-565** and to set on curbing of conveyor. To be approximately 3'-0" long with sloped shelf of 16 gauge stainless steel turned down 1" on front and back. Cutout in shelf to accommodate three pans 4" deep. Mounted on legs of 1" O.D. 16 gauge stainless steel tubing with guides at bottom to slide to any convenient location.

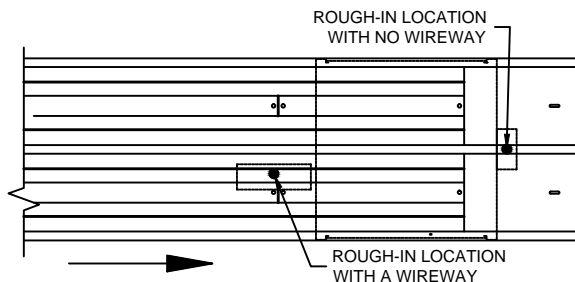
Undermount Starter Shelf

Undermount tray starter shelf to be **Model T-566** and to be mounted under conveyor bed with two 14 gauge brackets. To be approximately 3'-0" long with sloped shelf of 16 gauge stainless steel turned down 1" on front and back. Cutout in shelf to accommodate three pans 4" deep.

Stainless Steel Pans

A set of 3 stainless steel pans (one full, two 1/3 pans) for T-565 or T-566

Stationary Conveyor



Sketches shown are for general layout purposes only, subject to changes without prior notice consistent with latest design changes. For final dimensional and roughing data, special drawings applicable to a specific order should be requested from Caddy Engineering Department.

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