



RTS CT

Single tray meal service

Cook-Serve or
Rethermalization

burlcdge
TOGETHER, WE WORK.

When you demand hot food hot and cold food cold and you want a lightweight and multi-purpose cart, Ready To Serve Carbon Tech (RTS CT) is the solution.



Ready To Serve Your Needs - Cook-Serve or rethermalization, the RTS can be manufactured to support any meal assembly process.

For hot meal assembly, the RTS CT has a built-in boosting capability so you are assured of hot food temperatures, while the on-board active chilling of cold food also enhances the dining experience.

In rethermalization applications the RTS CT can be configured with single or double refrigeration for holding of cold plated foods in advance of heating. Moreover, the RTS CT accommodates this process with meals on a single tray and it can be located in an ambient space such as a kitchen or pantry.

The RTS CT has been designed with style and function in mind - the unique use of Carbon Fiber in the construction of the doors provides for a neutral yet striking appearance, it also provides strength while reducing the overall weight of a typical stainless steel equivalent by as much as 15%, providing an ideal ergonomic solution.

Many options are available for the RTS CT in all its applications. Now you are Ready To Serve your clientele.



Quality Construction

- Stainless steel interior and chassis
- Carbon fiber doors
- Anti-static high impact thermoplastic top and side panels
- Anti-microbial door latch
- High density injected insulation throughout
- Wrap around bumper
- Jet washable inside and out

Human Factor Friendly

- 4 vertical handles
- Optional horizontal handle add-on
- 15% lighter than the RTS stainless steel model
- Easy to maneuver
- Low noise emission
- Removable tray rack cassette option for easy distribution

Unique Hygiene Features

- Anti-bacterial door latch
- Jet washable inside and out - rated IP 55
- Water capture system and foot pedal drain release
- Removable ventilation panels (no tools required)
- Disassemble centre gasket with no tools
- Frame gaskets easily removed and replaced by hand

Features



BCardWise slot located on control panel side with twist slot protector for exterior cart washing.



Additional handles on other side of the RTS CT provides optional push/pull capability.



Thermal barrier can be easily disassembled without tools for deep cleaning or maintenance.



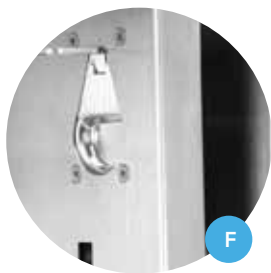
Carbon fiber doors overlap and stay open using bumper mounted clasp. Doors have removable gasket.



Antimicrobial door latch positioned on door frame to prevent accidental damage.



Inside base made from stainless steel with indentation to capture and drain liquids from cleaning or condensation.



Removable tray slides and ventilation baffles to facilitate cleaning.



Condensation collection tray under cart. Foot pedal draining system for improved ergonomics and safety.

Options



Foot operated central brake.



Fold down side shelf with trash bag.



Fold down tow bar.



Breakfast tray rack supports.



Horizontal handle for increased ergonomic integrity.



Four-sided, top-mounted, guard rail.



6 wheels for increased manoeuvrability.



Drawer for enhanced cooling with CO2 pellets during transportation.



Temperature probe with control panel display of food temperatures.



4 door option.

Electronic Controls with Liquid Quartz Display

- Three (3) Heating Cycle Touch Buttons
- Error Code Display
- Food Probing Menu
- Audible Alarm to indicate cycle completion
- BCardWise smart card user recognition
- Count Down Timer. Cycle in progress and hot and cold temperature LQD display
- BCardWise smart card HACCP Monitoring System
- Automatic Cycle Start Timer with summer and winter time change
- Programmable control panel capabilities to suit individual client requirements
- Automatic additional holding cycle after rethermalization / boosting cycle
- Sleep mode and programmable automatic wake up
- Smart-Temp cycle compensation system to reduce electrical consumption and regulate food temperature dependant upon number of trays loaded

Remote Monitoring and Programming

In addition to the on-board BCardWise system, users that require remote real-time access to data, programs and controls with centralised administration, can opt for BNetWise+ functionality. BNetWise+ can connect equipment to local networks devoted to legacy devices within the users' facilities. The BWISE application can be installed on a central workstation offering many features that allow for simultaneous communication with equipment throughout the facilities.



BNetWise+

- An "up to the minute" control HACCP monitoring system
- Remote control of start and stop functions of each cart
- Historical view of all cart events,
- Alarm notification through the use of on-screen prompts
- At a glance view of all cart activities such as time remaining in a cycle, temperature of hot and cold cavities of a cart
- Review of food temperatures using the on-board food temperature probe. Become a paperless system



Cook-Serve

- On-board heating and cooling
- Active temperature maintenance
- Boost-Cycle for hot food
- Automatic holding cycle for all trays
- Sleep mode for display panel



Rethermalization

- On-board heating and cooling
- Double refrigeration (both sides of tray)
- Rethermalization of food
- Smart-Temp Ready
- Programmable controls
- Boost-Cycle
- Sleep mode for display panel
- Optional removable tray rack



Rethermalization Enhancements and Options

Use a removable tray cassette called the Trans-Rack to reduce space and facilitate extended cold holding and transport of chilled meal trays.

The Trans-Rack can roll into the RTS CT for rethermalization.

Roll out the Trans-Rack onto the RTS Dolly for transport to patient meal service areas.

Cover the Trans-Rack or leave it uncovered for short distances.



A thermal or disposable cover can be used to protect the trayed meals.

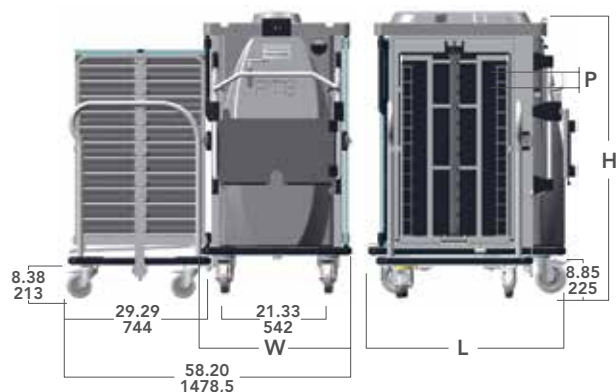


Trans-Rack and Dolly preparing to connect to the RTS CT for loading.

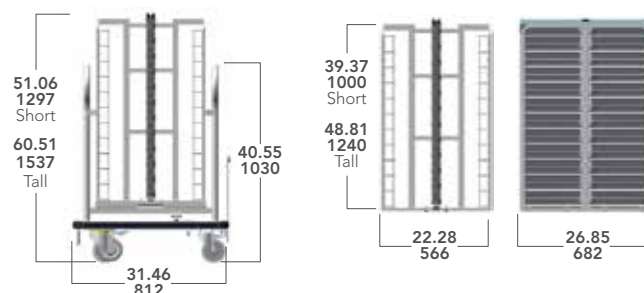


The Trans-Rack rolls easily into the RTS CT here. Optional fold down dolly available.

RTS CT



Dolly



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Description	Trays Capacity	Electrical Specifications				Dimensions			
		TOTAL		REFRIGERATION ONLY		H inch	L inch	W inch	P inch
		Amps	kW	Amps	kW				
RTS CT Short Single Refrigeration - 3 ph - 208V / 60Hz	20/24	22	6,9	6	1,1	58.07/1475	40.35/1025	30.78/782	3.15/80 or 3.6/92.3
RTS CT Short Double Refrigeration - 3 ph - 208V / 60Hz	20/24	22	6,9	7,8	1,4	58.07/1475	40.35/1025	30.78/782	3.15/80 or 3.6/92.3
RTS CT Tall Single Refrigeration - 3 ph - 208V / 60Hz	26/30	22	7,1	6	1,1	67.52/1715	40.35/1025	30.78/782	3.15/80 or 3.6/92.3
RTS CT Tall Double Refrigeration - 3 ph - 208V / 60Hz	26/30	22	7,1	7,8	1,4	67.52/1715	40.35/1025	30.78/782	3.15/80 or 3.6/92.3

Tray RTS

Description	Dimensions L x W inch/mm
Regular Sized Flat Tray for RTS Available in Beige, Onyx, Lobster and Light Green	21 x 13 / 530 x 325
Large Flat Tray for RTS Available in Beige, Onyx, Lobster and Light Green (Not suitable for use with Trans-Rack)	23 x 13 / 575 x 325

Options

6 Wheel Configuration	Top Guard Rail
Tow Bar - 4 wheel option only	Inlet Flange
Fold Down Side Table	Destination Plate Holder
Horizontal Push Handle	CO2 Compartment
Central Braking	Food Probe

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