



CADDY CORPORATION

Food Service Equipment

Air Systems

Tray Make-Up
Conveyor
Systems



TRAY MAKE-UP CADDY-VEYOR "XL" SERIES



MODEL XL-1 SINGLE TRACK POWERED
recommended for institutions with 150 TO 400 BEDS

TRAY STARTER
UNDERLINER DISPENSER
COLD FOOD UNITS
MILK AND ICE CREAM DISPENSER
HOT FOOD UNITS
UTILITY CART
COFFEE AND MUG DISPENSER
HEATED PLATE DISPENSER
DOMED COVER DISPENSER
TRAY DELIVERY TRUCK

Single track powered unit for time-saving tray completion in medium to moderately large institutions. Elevated conveyor bed reduces operating space, cuts down on stretching and turning to lessen fatigue.

Double track powered unit for maximum efficiency in large hospitals. Serves as two conveyors in one without requiring large extra floor space. Trays are served from both sides simultaneously, thus double tray production.

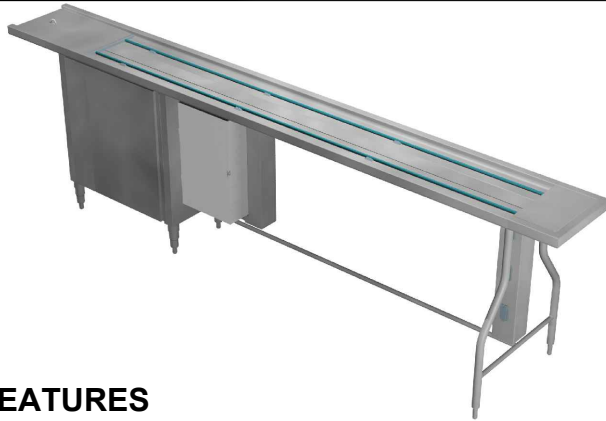
MODEL XL-2 DOUBLE TRACK POWERED
recommended for institutions with 400 TO 650 BEDS

TRAY STARTERS
ICE CREAM & BEVERAGE DISPENSERS
HEATED PLATE DISPENSER
COLD FOOD UNIT
HOT FOOD UNITS
COFFEE URN STAND
TOASTER CADDY & MUG DISPENSER
HEATED PLATE DISPENSER

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**TRAY MAKE-UP CADDY-VEYOR
XL-1 SERIES**



FEATURES

- Elevated design to accommodate tray assembly support equipment underneath, thereby saving 15-20% floor space as compared to conventional assembly lines.
- Single track powered unit for time-saving tray completion in medium to moderately large institutions.
- Elevated conveyor bed cuts down on stretching and turning to lessen fatigue.

SPECIFICATIONS:

Series XL-1 EXPRESS LINE Tray make-up conveyor to be as manufactured by Caddy Corporation Unit shall be 19" 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 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).

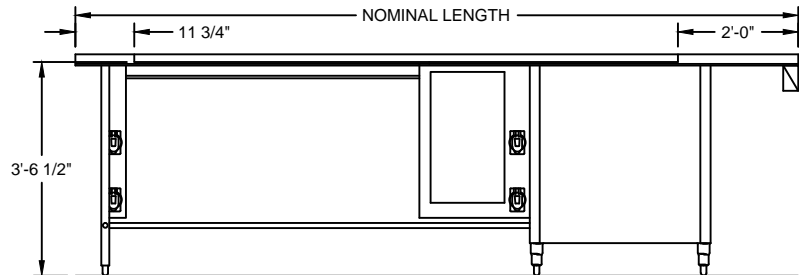
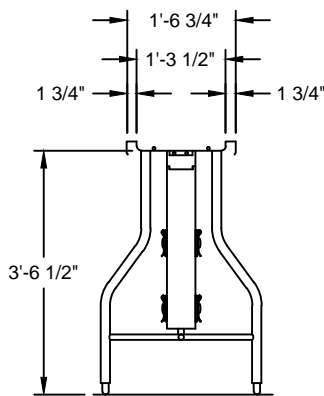
Leg assembly of 16 gauge tubular stainless steel 1 5/8" O.D. and 1" O.D. crossbracing completely welded.
(Continue specifications by selecting stationary or mobile model)

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-1 SERIES



Optional Features:

Wireway with Factory Installed Electric Outlets

Caddy-veyor to be furnished with a stainless steel wireway recessed under conveyor bed with removable screw cover. Wireway will distribute to power risers located at each leg assembly. Both sides of power riser to be provided with moisture-proof electric outlets with hinged covers for adjoining mobile equipment, 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.

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 electrical 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.

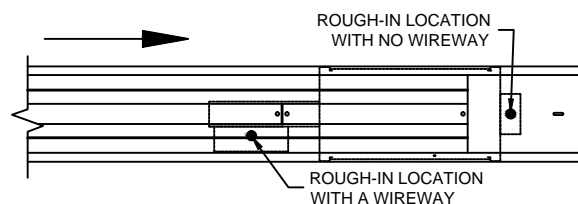
Undermount Starter Shelf

Undermount tray starter shelf to be **Model T-566** and to be mounted under conveyor bed with two 14 gauge stainless steel 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 pan) for T-565 or T-566

Stationary Conveyor

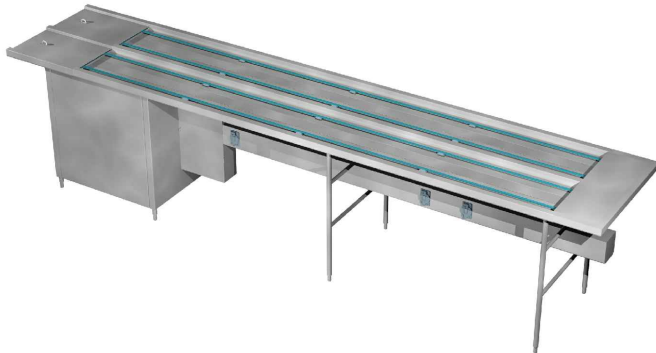


Sketches shown are for general layout purposes only, subject to changes without prior notice consistent with latest design changes. For final dimensional and roughing data, special drawings applicable to a specific order should be requested from Caddy Engineering Department.

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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.

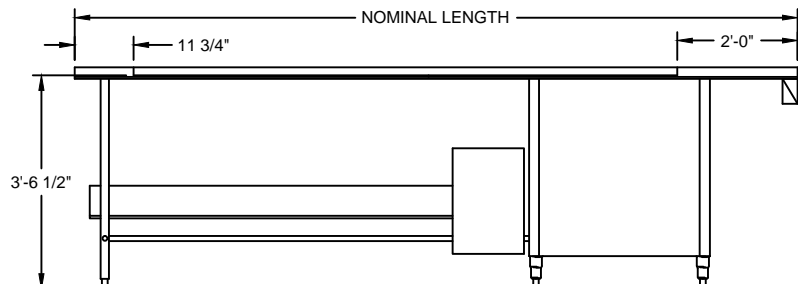
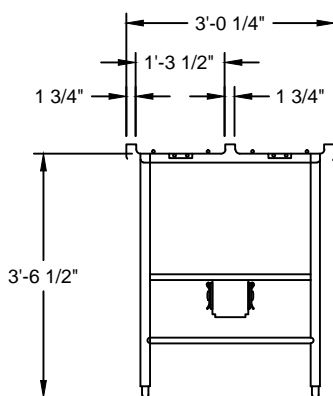
(Continue specifications by selecting stationary or mobile model)

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.

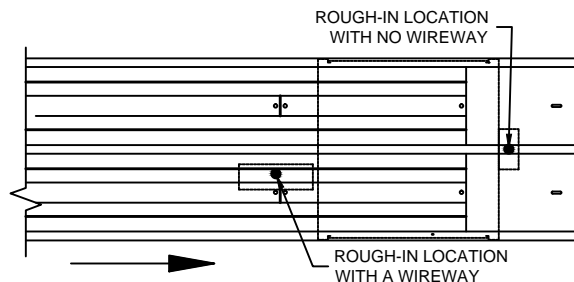
Undermount Starter Shelf

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



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**TRAY MAKE-UP CADDY-VEYOR
XL-1C PRISON PACKAGE**



FEATURES

- No parts can be removed.
- No concealed places to store contraband
- All exposed fasteners are heavy duty stainless steel tamper-proof fasteners.
- Elevated designed to accommodate tray assembly support equipment underneath, thereby saving 15-20% floor space as compared to conventional assembly lines.
- Single track powered unit for time-saving tray completion in medium to moderately large institutions.
- Elevated conveyor bed cuts down on stretching and turning to lessen fatigue.

SPECIFICATIONS:

Series XL-1C PRISON LINE Tray make-up conveyor to be as manufactured by Caddy Corporation Unit shall be 19" 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. Legs to be 16 gauge tubular stainless steel 1-5/8" O.D. with 1" O.D. crossbracing completely welded. Conveyor bed height to be 42-1/2" and to elevated over support equipment.

Structural supports to be stainless steel and welded to underside of conveyor bed. Conveyor to be provided with an access panel at tail end providing access to bearings. Panel to be screwed in place with tamper-proof stainless steel security screws.

Drive housing to consist of 18 gauge stainless steel enclosure on two sides with removable 18 gauge panels. Panels to be fastened with tamper-proof stainless steel security screws. Housing to have 6 1/2" high adjustable stainless steel feet. Bottom of housing to have perforated stainless steel panel welded in place. No place to store contraband will be allowed.

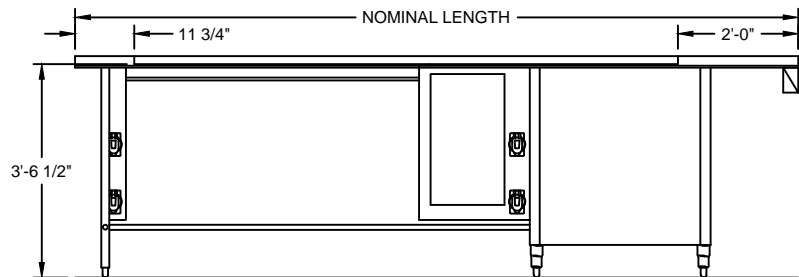
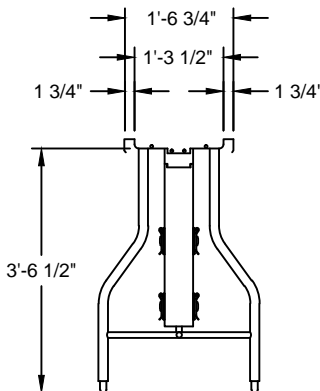
Conveyor belt to direct drive by variable speed motor with range of belt speed 5 to 40 feet per minute rated for 120/208/60/3 phase, 4 wires plus separate ground.

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 controls and wiring to be protected from disassembly and unauthorized adjustments.

(Continue specifications by selecting stationary or mobile model)

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-1C PRISON PACKAGE



Optional Features:

Wireway with Factory Installed Electric Outlets

Caddy-veyor to be furnished with a stainless steel wireway recessed under conveyor bed with removable screw cover. Wireway will distribute to power risers located at each leg assembly. Both sides of power riser to be provided with moisture-proof electric outlets with hinged covers for adjoining mobile equipment, 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 wireway fasteners and receptacle fasteners to be heavy duty tamper-proof stainless steel security type. 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

If total amperage exceeds 100 amp, 3phase, a second circuit breaker panel may be required. For mobile tray make-up conveyor the maximum allowable amperage for each circuit breaker panel with 6'-0" cord and plug is 100 amps. A separate electrical 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 legs 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.

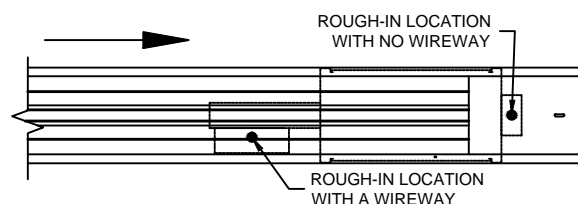
Undermount Starter Shelf

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



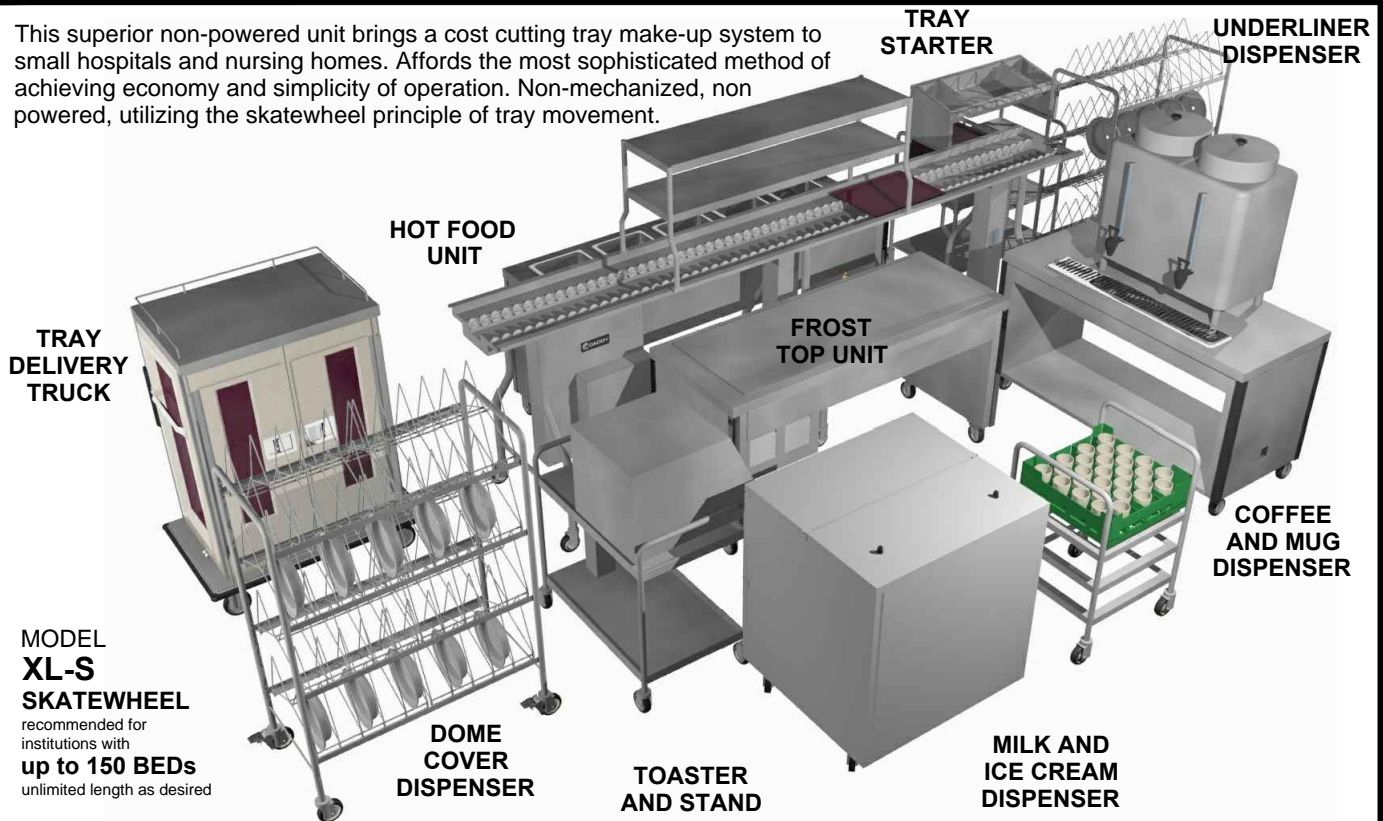
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TRAY MAKE-UP CADDY-VEYOR NON-POWERED XL-S



This superior non-powered unit brings a cost cutting tray make-up system to small hospitals and nursing homes. Affords the most sophisticated method of achieving economy and simplicity of operation. Non-mechanized, non powered, utilizing the skatewheel principle of tray movement.



MODEL XL-S SKATEWHEEL
recommended for institutions with up to 150 BEDs
unlimited length as desired

FEATURES

- Most economical non-mechanized, non-powered Caddy-veyor. Use only for flat bottom trays. (Not used for trays with irregular bottoms).

Specification:

Series XL-S Skatewheel tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19 1/4" wide x _____ long, and to accommodate flat bottom trays up to 16" wide. (Specify dimensions of trays to be used.)

Conveyor bed to have two rows of 1.9" O.D. plastic skatewheels with stainless steel ball bearings spaced on approximately 2-1/4" centers and mounted with stainless steel hardware. Conveyor to be provided with 16 gauge stainless steel bed of welded construction, ground and

polished. Conveyor bed height to be 42-1/2" and to be elevated over support equipment. Both longitudinal curbings for conveyor bed to have channeled edges with 1" turndown and extending 1-1/2" above the top of the skatewheels. Structural supports to be stainless steel and welded to underside of conveyor bed. Each end of conveyor bed to be provided with tray stop and hand lift access with bed cleanout provision.

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

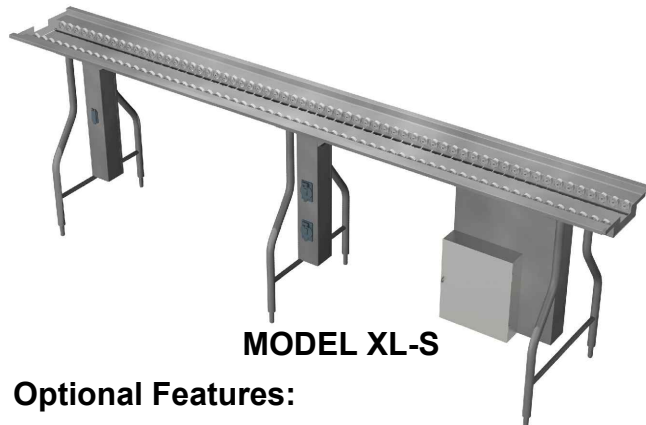
Fitted with adjustable stainless steel bullet feet.

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 NON-POWERED XL-S



MODEL XL-S

Optional Features:

Wireway with Factory Installed Electric Outlets

Caddy-veyor to be furnished with a stainless steel wireway recessed under conveyor bed with removable screw cover. Wireway will distribute to power risers located at each leg assembly. Both sides of power riser to be provided with moisture-proof electric outlets with hinged covers for adjoining mobile equipment, 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.

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 electrical connection is needed in the field for EACH circuit breaker panel on the conveyor.

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

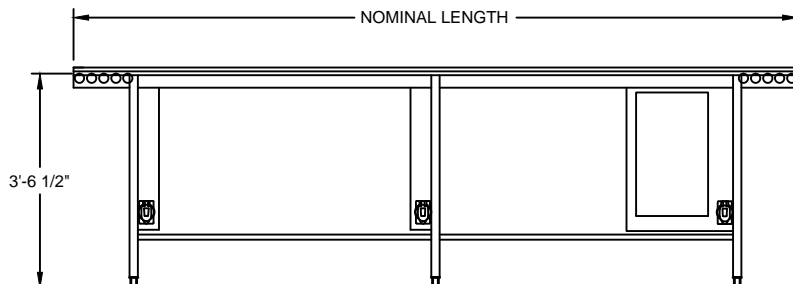
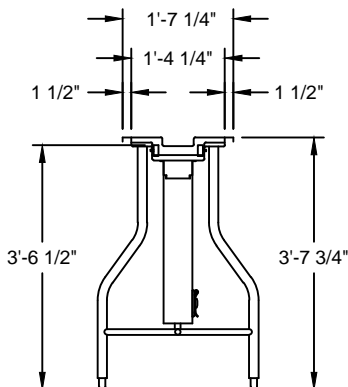
Overhead tray starter shelf to be **Model T-565** and to set on curbing of conveyor. To be approximately 3'-0" long with sloped shelf of 16 gauge stainless steel turned down 1" on front and back. Cutout in shelf to accommodate three pans 4" deep. Mounted on legs of 1" O.D. 16 gauge stainless steel tubing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



TRAY MAKE-UP CADDY-VEYOR NON-POWERED XL-R



FEATURES

- Heavy duty deluxe tray make-up Roller-veyor, will handle any type trays (flat bottom or irregular bottom). Non-mechanized, non-powered.

Specification:

Series XL-R Roller tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19-1/4" wide x _____ long, and to accommodate trays up to 16" wide. (Specify dimensions of trays to be used.)

Conveyor bed to have a single row of full width 1-1/4" O.D. plastic rollers with stainless steel balls in nylon bearings, spaced on approximately 3" centers with stainless steel hardware. Conveyor to be provided with 16 gauge stainless steel bed of welded construction, ground and polished. Conveyor bed height to be 42-1/2" and to be elevated over support equipment. Both longitudinal curbing for conveyor bed to have channeled edges with 1" turndown and extending 1-1/2" above the top of the skatewheels. Structural supports to be stainless steel and welded to underside of conveyor bed. Each end of conveyor bed to be provided with tray stop and hand lift access with bed cleanout provision.

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 if optional is included with conveyor.

Optional Features:

1-1/4" O.D. Spring Loaded Plastic Rollers

Provide single row of full width 1-1/4" O.D. plastic rollers with stainless steel balls in nylon bearings, spaced at approximately 3" centers with stainless steel spring loaded hexagon snap-in shafts.

Wireway with Factory Installed Electric Outlets

Caddy-veyor to be furnished with a stainless steel wire way recessed under conveyor bed with removable screw cover. Wireway will distribute to power risers located at each leg assembly. Both sides of power riser to be provided with moisture-proof electrical outlets with hinged covers for adjoining mobile equipment, 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.

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 electrical connection is needed in the field for EACH circuit breaker panel on the conveyor.

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

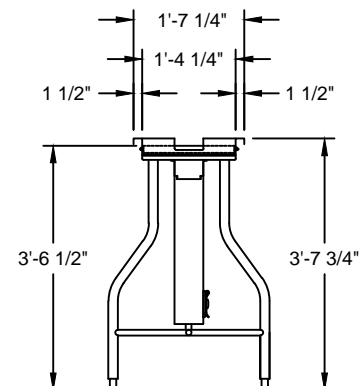
Overhead tray starter shelf to be **Model T-565** and to set on curbing of conveyor. To be approximately 3'-0" long with sloped shelf of 16 gauge stainless steel turned down 1" on front and back. Cutout in shelf to accommodate three pans 4" deep. Mounted on legs of 1" O.D. 16 gauge stainless steel tubing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





TRAY MAKE-UP CADDY-VEYOR TM-10 SERIES



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-veyor 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:

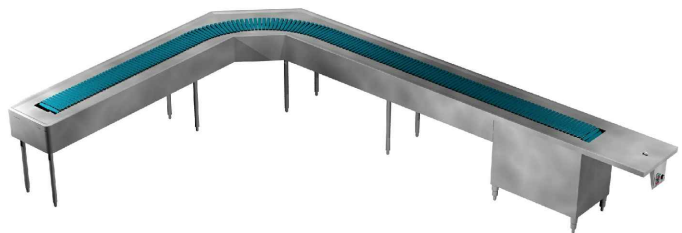
Provide a welded 16 gauge stainless steel beltwasher **Model BWF** with top and bottom fan shaped sprays arranged so lukewarm water thoroughly washes all belt surfaces after which belt is wiped continuously. Beltwasher to have hinged drop-down splash proof stainless steel access door. Washer to be fitted 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 straight:
Specify **Model TM-10 with turns**



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TRAY MAKE-UP CADDY-VEYOR TM-10 SERIES



(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.)

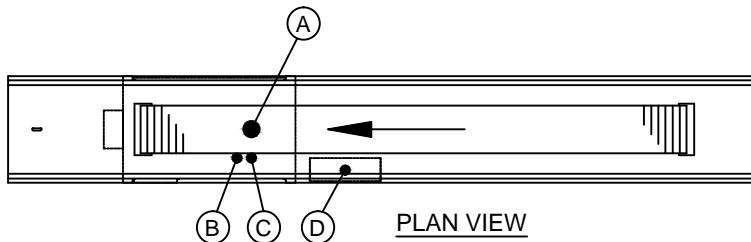
A siphon type detergent injector working in conjunction with the beltwasher water supply is to be furnished.

Removable Work and Storage Shelf

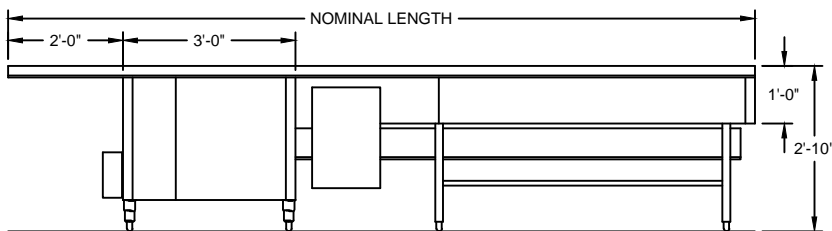
Work and storage shelf to be **Model ACC-2010** made of 16 gauge stainless steel flanged up at rear and both sides. Shelf is supported by stainless steel tubular leg with an adjustable stainless steel bullet foot. Shelf size is 20" x 10". Rear of shelf to be contoured to fit over and slide along the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



PLAN VIEW

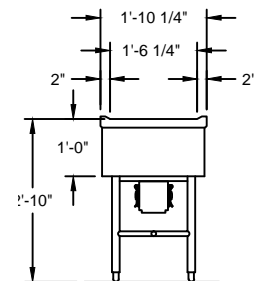


ELEVATION VIEW

ROUGH-IN SCHEDULE

NOTE: ALL ROUGH-INS TO BE 4" AFF

SYM	QTY	DESCRIPTION
A	1	1 1/2" I.P.S. WASTE
B	1	1/2" I.P.S. HOT WATER
C	1	1/2" I.P.S. COLD WATER
D	1	ELECTRICAL CONNECTION



END VIEW

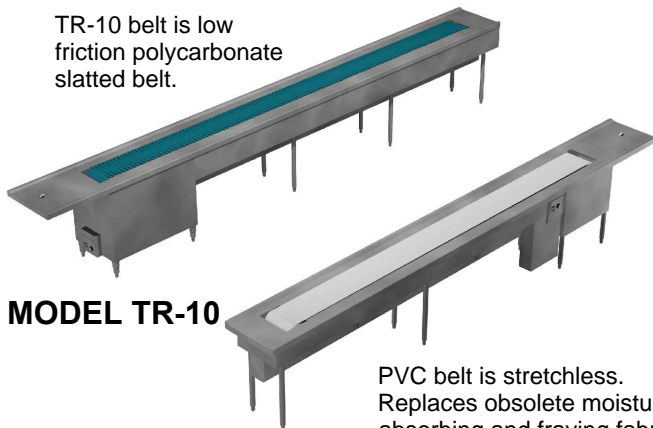
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TRAY MAKE-UP CADDY-VEYOR

Choice of Polycarbonate Slatted
or Stretchless PVC Belt



TR-10 belt is low friction polycarbonate slatted belt.



MODEL TR-10

MODEL SM-10

PVC belt is stretchless. Replaces obsolete moisture absorbing and fraying fabric and neoprene belts. PVC belt is FDA approved.

FEATURES

- Ideal as banquet or assembly conveyors for tray up to 17" wide.
EX.: airlines, school lunchrooms or convention centers.

GENERAL SPECIFICATIONS:

(Select one)

Traymaster TR-10

Tray Make-Up Conveyor shall have variable speed 10" wide self-tracking stainless steel chain. Chain shall have snap on/off low friction polycarbonate slats removable without the use of tools. Slats shall not overlap for ease of cleaning and sanitation.

Servmaster SM-10

Tray Make-Up Conveyor shall have variable speed 10" wide X 1/8" thick deep fused moisture-proof double sided PVC belt with adjustable take-up device for tracking.

SPECIFICATIONS:

Unit shall be 20-1/4" wide x 34" high and _____ long, which includes 12" starter section and 24" tray pickup at discharge end.

Top of 14 gauge stainless steel (with raised sides including stainless steel drive housing). Unit shall have 2 removable 18 gauge stainless steel panels and a removable crumb shelf inside housing.

Drive with 1/4 h.p. washdown-type motor, reduction gear, on/off switch, limit switch with tripper arm interwired in a NEMA 4 enclosure. Unit shall be overload protected and U.L. listed stationary or mobile.

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.

Optional Features:

Wireway with Factory Installed Electric Outlets

Provide a recessed stainless steel wireway and electrical outlets with hinged moistureproof covers for adjoining mobile equipment on both sides. Outlets wired to one or more circuit breaker panel(s) as determined by application with each receptacle having its own circuit breaker control with manual reset feature and shutoff. All electrical work to be ready for single final connection by others to each circuit breaker panel at 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 electrical 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

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.

Heat Lamp

Hot Food Wells

Cold Food Wells



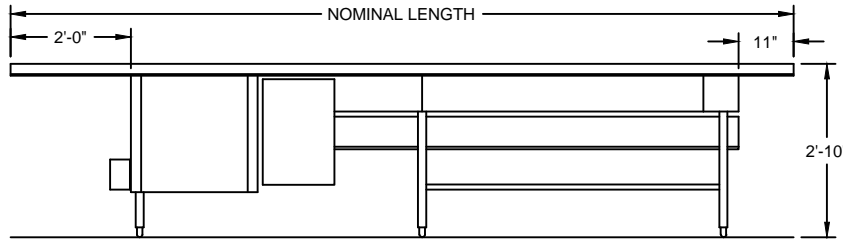
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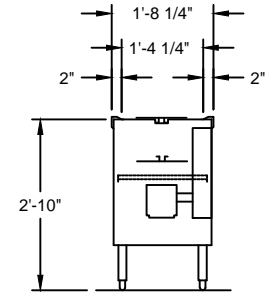
TRAY MAKE-UP CADDY-VEYOR



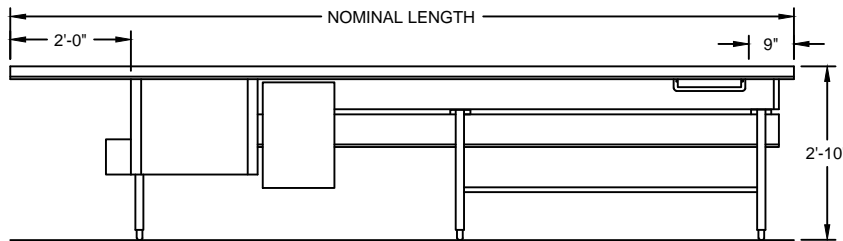
Choice of Polycarbonate Slatted
or Stretchless PVC Belt



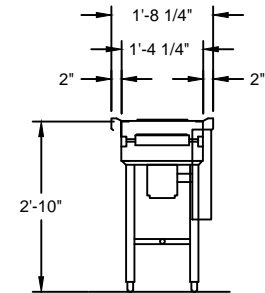
TR-10 ELEVATION VIEW



TR-10 SECTION

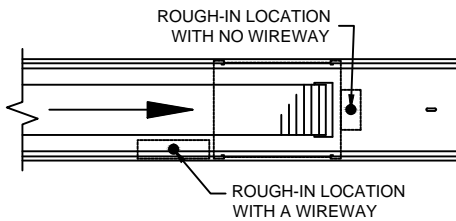


SM-10 ELEVATION VIEW



SM-10 SECTION

Stationary Conveyor



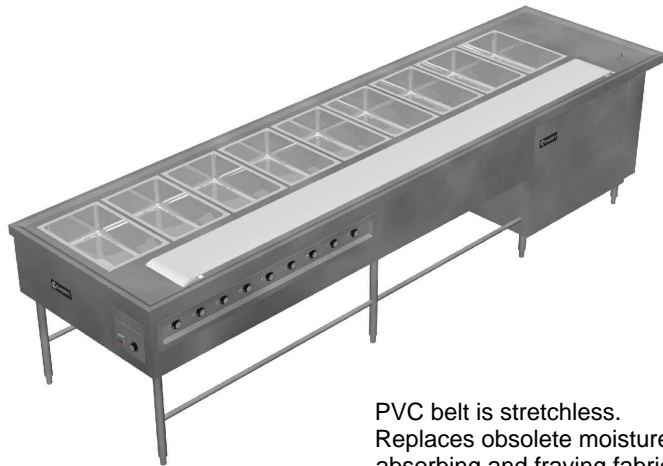
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TRAY MAKE-UP CADDY-VEYOR

Stretchless PVC Belt



MODEL SM-10-H

PVC belt is stretchless.
Replaces obsolete moisture
absorbing and fraying fabric
and neoprene belts.
PVC belt is FDA approved.

GENERAL SPECIFICATIONS:

Servmaster SM-10-H

Tray Make-Up Conveyor shall have variable speed 10" wide X 1/8" thick deep fused moisture-proof double sided PVC belt with adjustable take-up device for tracking.

SPECIFICATIONS:

Unit shall be 41" wide x 34" high and _____ long, which includes 12" starter section and 24" tray pickup at discharge end.

Top of 14 gauge stainless steel (with raised sides including stainless steel drive housing). Unit shall have 2 removable 18 gauge stainless steel panels and a removable crumb shelf inside housing.

Drive with 1/4 h.p. washdown-type motor, reduction gear, on/off switch, limit switch with tripper arm interwired in a NEMA 4 enclosure. Unit shall be overload protected and U.L. listed stationary or mobile.

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

Hot food wells to measure 12" x 20" x 6-3/8" deep, of seamless drawn stainless steel with coved corners, fully insulated and encased in separate metal housing. Each hot food well to be provided with a heating element of not less than 1 KW, hi-heat thermostatic limit switch, pilot light and infinite heat control allowing operator to select and stabilize any level of holding heat from 0 to maximum input. Infinite heat control and pilot light for each well to be recessed in easy-to-observe tilted front panel. Wells to be for moist and dry heat operation and to accommodate full or partial size pans up to 6" deep.*

Frame structure to consist of 18 gauge stainless steel formed pedestals to be reinforced with 16 gauge stainless steel channels, to have full height extruded plastic vertical bumpers. Casters are to be 4" diameter heavy duty, double ball bearing, swivel type with polyurethane tires. Two casters to be provided with foot brakes. Unit to be completely wired and provided with a 6'-0" long cord and plug located on side specified at time of order.

(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.

Optional Features:

Wireway with Factory Installed Electric Outlets

Provide a recessed stainless steel wireway and electrical outlets with hinged moistureproof covers for adjoining mobile equipment on both sides. Outlets wired to one or more circuit breaker panel(s) as determined by application with each receptacle having its own circuit breaker control with manual reset feature and shutoff. All electrical work to be ready for single final connection by others to each circuit breaker panel at 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 electrical 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

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.

Heat Lamp

Cold Food Wells

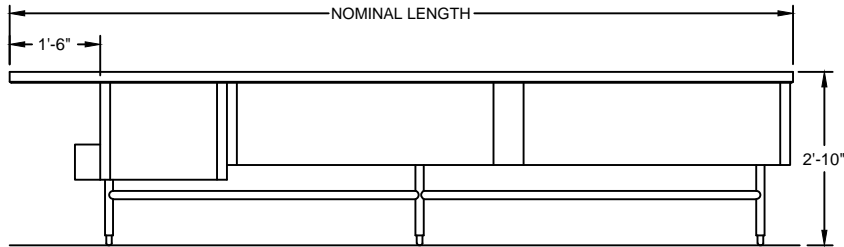
Additional 10" Belt



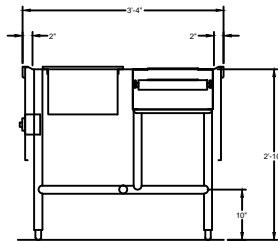
TRAY MAKE-UP CADDY-VEYOR



Choice of Polycarbonate Slatted
or Stretchless PVC Belt

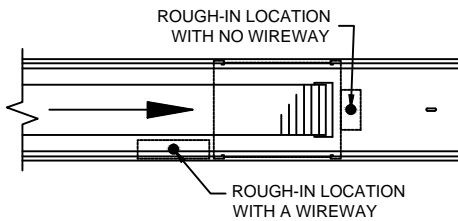


SM-10-H ELEVATION VIEW



SM-10-H SECTION

Stationary Conveyor



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Stretchless PVC Belt



MODEL SM-H-10-H

PVC belt is stretchless. Replaces obsolete moisture absorbing and fraying fabric and neoprene belts. PVC belt is FDA approved.

GENERAL SPECIFICATIONS:

Servmaster SM-H-10-H

Tray Make-Up Conveyor shall have variable speed 10" wide X 1/8" thick deep fused moisture-proof double sided PVC belt with adjustable take-up device for tracking.

SPECIFICATIONS:

Unit shall be 60" wide x 34" high and _____ long, which includes 12" starter section and 24" tray pickup at discharge end.

Top of 14 gauge stainless steel (with raised sides including stainless steel drive housing). Unit shall have 2 removable 18 gauge stainless steel panels and a removable crumb shelf inside housing.

Drive with 1/4 h.p. washdown-type motor, reduction gear, on/off switch, limit switch with tripper arm interwired in a NEMA 4 enclosure. Unit shall be overload protected and U.L. listed stationary or mobile.

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

Hot food wells to measure 12" x 20" x 6-3/8" deep, of seamless drawn stainless steel with coved corners, fully insulated and encased in separate metal housing. Each hot food well to be provided with a heating element of not less than 1 KW, hi-heat thermostatic limit switch, pilot light and infinite heat control allowing operator to select and stabilize any level of holding heat from 0 to maximum input. Infinite heat control and pilot light for each well to be recessed in easy-to-observe tilted front panel. Wells to be for moist and dry heat operation and to accommodate full or partial size pans up to 6" deep.*

Frame structure to consist of 18 gauge stainless steel formed pedestals to be reinforced with 16 gauge stainless steel channels, to have full height extruded plastic vertical bumpers. Casters are to be 4" diameter heavy duty, double ball bearing, swivel type with polyurethane tires. Two casters to be provided with foot brakes. Unit to be completely wired and provided with a 6'-0" long cord and plug located on side specified at time of order.

(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.

Optional Features:

Wireway with Factory Installed Electric Outlets

Provide a recessed stainless steel wireway and electrical outlets with hinged moistureproof covers for adjoining mobile equipment on both sides. Outlets wired to one or more circuit breaker panel(s) as determined by application with each receptacle having its own circuit breaker control with manual reset feature and shutoff. All electrical work to be ready for single final connection by others to each circuit breaker panel at 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 electrical 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

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.

Heat Lamp

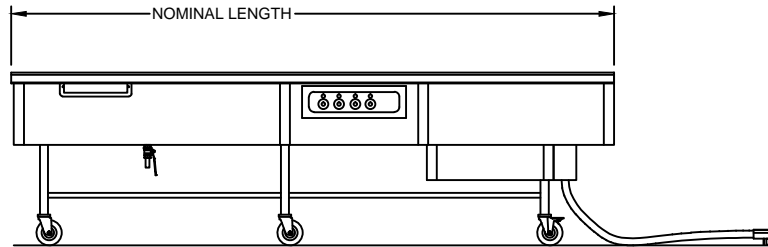
Cold Food Wells

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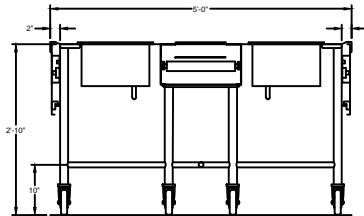
TRAY MAKE-UP CADDY-VEYOR



Choice of Polycarbonate Slatted
or Stretchless PVC Belt

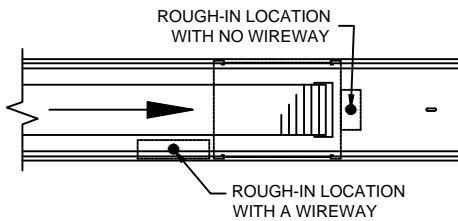


SM-H-10-H ELEVATION VIEW



SM-H-10-H SECTION

Stationary Conveyor



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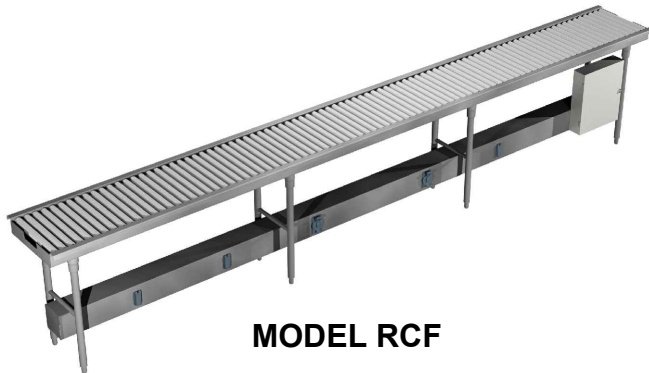


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TRAY MAKE-UP CADDY-VEYOR NON-POWERED / RCF



MODEL RCF

FEATURES

- Heavy duty deluxe tray make-up Roller-veyor, will handle any type trays (flat bottom or irregular bottom). Non-mechanized, non-powered.

Specification:

Series RCF Roller tray make-up conveyor to be as manufactured by Caddy Corporation Unit shall be 19-1/4" wide x _____ long, and to accommodate trays up to 16" wide. (Specify dimensions of trays to be used.)

Conveyor bed to have a single row of full width 1-1/4" O.D. plastic rollers with stainless steel balls in nylon bearings, spaced on approximately 3" centers with stainless steel hardware. Conveyor to be provided with 16 gauge stainless steel bed of welded construction, ground and polished. Conveyor to be 34" high to top of rollers. Both longitudinal curbing for conveyor bed to have channeled edges with 1" turndown and extending 1-1/2" above the top of the roller. Structural supports to be stainless steel and welded to underside of conveyor bed. Each end of conveyor bed to be provided with tray stop and hand lift access with bed cleanout provision.

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 if conveyor includes optional wireway.

Optional Features:

1-1/4" O.D. Spring Loaded Plastic Rollers

Provide single row of full width 1-1/4" O.D. plastic rollers with stainless steel balls in nylon bearings, spaced at approximately 3" centers with stainless steel spring loaded hexagon snap-in shafts.

Wireway with Factory Installed Electric Outlets

Provide a recessed stainless steel wireway and electrical outlets with hinged moistureproof covers for adjoining mobile equipment on both sides. Outlets wired to one or more circuit breaker panel(s) as determined by application with each receptacle having its own circuit breaker control with manual reset feature and shutoff. All electrical work to be ready for single final connection by others to each circuit breaker panel at 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

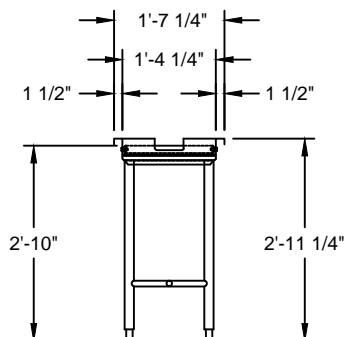
Maximum allowable amperage for mobile tray make-up conveyor is 100 amps, 3 phase. If total amperage exceeds 100 amp, 3 phase, a second circuit breaker panel will be required. A separate electrical connection is needed in the field for EACH circuit breaker panel on the conveyor.

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.

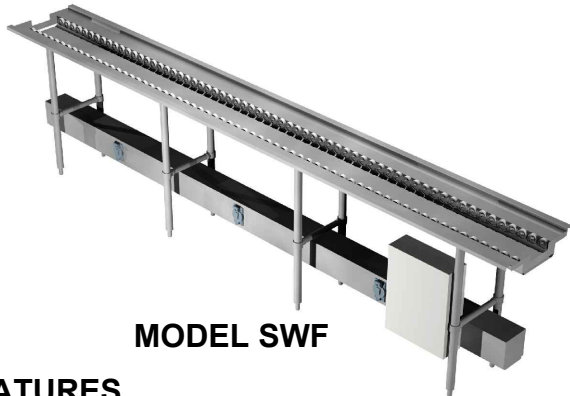
Double overshelf to be **Model ACC-6015** and to set on curbing of conveyor. to be approximately 5'-0" long with two shelves 15" wide of 16 gauge stainless steel turned down 1" on all four sides, supported by splayed legs of 1" O.D. 16 gauge stainless steel tubing with guides at bottom to slide to any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



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 Bridgeport, NJ 08014-0345
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 internet: www.caddycorp.com



TRAY MAKE-UP CADDY-VEYOR NON-POWERED / SWF



MODEL SWF

FEATURES

- Most economical non-mechanized, non-powered Caddy-veyor. Use only for flat bottom trays. (Not used for trays with irregular bottoms).

Specification:

Series SWF Skatewheel tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19-1/4" wide x _____ long, and to accommodate flat bottom trays up to 16" wide. (Specify dimensions of trays to be used.)

Conveyor bed to have two rows of 1.9" O.D. plastic skatewheels with stainless steel ball bearings spaced on approximately 2-1/4" centers and mounted with stainless steel hardware. Conveyor to be provided with 16 gauge stainless steel bed of welded construction, ground and polished. Conveyor to be 34" high to top of skatewheels. Both longitudinal curbing for conveyor bed to have channeled edges with 1" turndown and extending 1-1/2" above the top of the skatewheels. Structural supports to be stainless steel and welded to underside of conveyor bed. Each end of conveyor bed to be provided with tray stop and hand lift access with bed cleanout provision.

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 if optional wireway is included with the conveyor.

Optional Features:

Wireway with Factory Installed Electrical Outlets

Provide a recessed stainless steel wireway and electrical outlets with hinged moistureproof covers for adjoining mobile equipment on both sides. Outlets wired to one or more circuit breaker panel(s) as determined by application with each receptacle having its own circuit breaker control with manual reset feature and shutoff. All electrical work to be ready for single final connection by others to each circuit breaker panel at 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

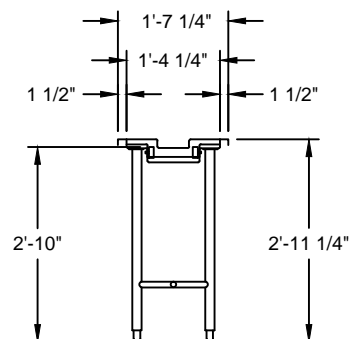
Maximum allowable amperage for mobile tray make-up conveyor is 100 amps 3 phase. If total amperage exceeds 100 amp, 3 phase, a second circuit breaker panel will be require. A separate electrical connection is needed in the field for EACH circuit breaker panel on the conveyor.

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.



PRECISION SKATEWHEELS
WITH STAINLESS STEEL
BALL BEARINGS ON 2 1/4"
CENTERS

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TRAY MAKE-UP CADDY-VEYOR



**CANTILEVERED MOBILE CONVEYOR (RCC/SWC)
TABLE OR HOT FOOD MOUNT CONVEYOR (SKW)**



MODEL SWC



MODEL RCC

FEATURES

- Provides maximum flexibility in the positioning of Roller or Skatewheel conveyor during serving time in conjunction with hot food Caddy. Conveyor can be rolled away and stored when not in use.

Specification:

Cantilevered support structure of all welded stainless steel construction with all welds ground smooth and polished. Base to be formed of two 12 gauge stainless steel channels fitted with four heavy duty 4" swivel casters, two with brakes. Uprights to be 1-5/8" O.D. stainless steel tubing. Support braces of 12 gauge stainless steel welded to stainless steel sleeves allowing vertical adjustment of conveyor bed from 14-1/2" to 20-1/2" above top deck of hot food Caddy.

Conveyor (covered under separate specifications section) to be bolted to the two cantilever brackets resulting in unitized mobile assembly. Entire assembly to be:

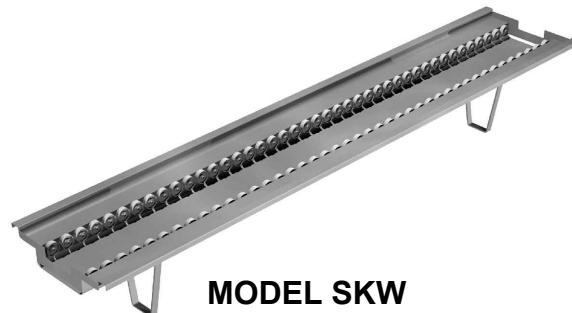
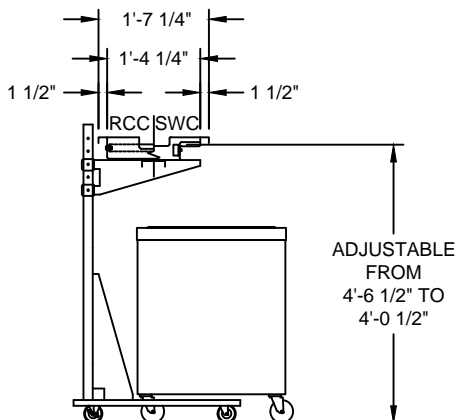
(Select one)

Model SWC

Tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19 1/4" wide x _____ long, and to accommodate flat bottom trays up to 16" wide. (Specify dimensions of trays to be used.)

Model RCC

Tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19 1/4" wide x _____ long, and to accommodate trays up to 16" wide. (Specify dimensions of trays to be used.)



MODEL SKW

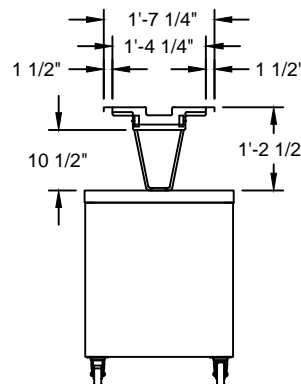
FEATURES

- Skatewheel conveyor can turn any table or hot food unit into an efficient system for assembling trays for up to 150 beds.
- Most economical non-mechanized, non-powered Caddy-veyor. Use only for flat bottom trays. (Not used for trays with irregular bottoms).

Specification:

Series SKW Skatewheel tray make-up conveyor to be as manufactured by Caddy Corporation. Unit shall be 19-1/4" wide x _____ long, and to accommodate flat bottom trays up to 16" wide. (Specify dimensions of trays to be used.)

Conveyor bed to have two rows of 1.9" O.D. plastic skatewheels with stainless steel ball bearings spaced on approximately 2-1/4" centers and mounted with stainless steel hardware. Conveyor to be provided with 16 gauge stainless steel bed of welded construction, ground and polished. Conveyor to be 10-1/2" above hot food unit or table. Both longitudinal curbing for conveyor bed to have channeled edges with 1" turndown and extending 1-1/2" above the top of the skatewheels. Structural supports to be 1" x 1/4" stainless steel flat bar with mounting holes and welded to underside of conveyor bed. Each end of conveyor bed to be provided with tray stop and hand lift access with bed cleanout provision.



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