

Overview

Specially designed food standard continuous cord conveyor system electrically powered and constructed with a splash proof satin finish stainless steel superstructure. Supported on robust tubular legs with adjustable for levelling off floor fixing feet or with the optional swivel/braked castors if mobility is required. Fitted with a full-length heavy-duty bumper on both sides for protection when used with ancillary equipment. Designed to be used as a part of a specific hospital grade food service system where reliability, ease of operation, and hygiene standards are of the utmost importance. Parallel 15mm diameter seamless synthetic round cords run 238mm apart. Designed for maximum hygiene with minimum cleaning. The cord type unit can transport various sizes of trays side-by-side, either longitudinally or lateral.



Mobile option

Key Features:

- The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.
- Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.
- At each end of the conveyor belt there is 571mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.
- As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build-up of debris or spillage.
- Any size of Conveyor up to 6m long can be transported in one piece, over 6m long Conveyor units must be split for transport and Installation.
- The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

Options:

- Splash proof 13amp power sockets with distribution switch board.



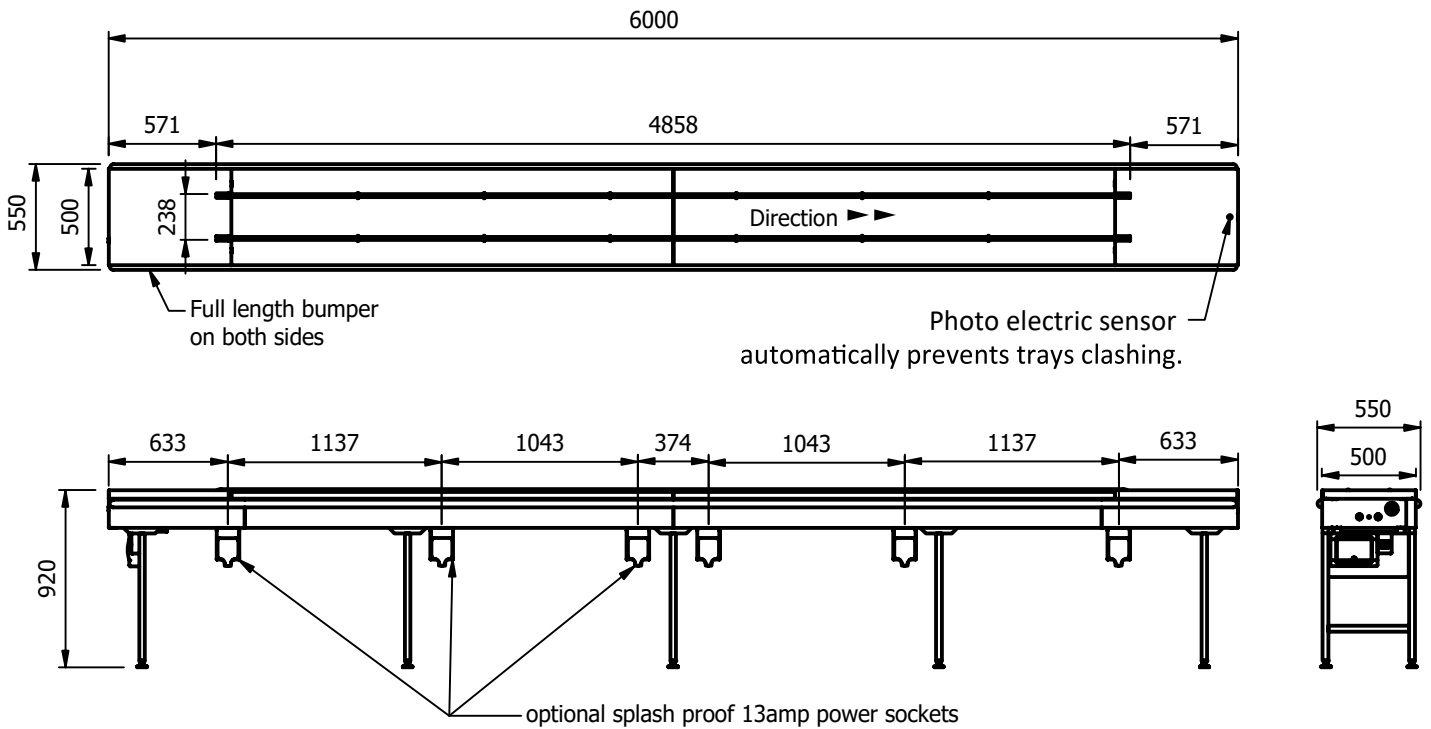
An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service.



	Model	L x W x H (mm)	Weight (kg)	Moving belt length (mm)	Electrical Supply and power rating Conveyor drive only
Mobile Flat Belt	CVC3M	3000 x 550 x 920	70	1858	13amp / 0.16kw
	CVC4M	4000 x 550 x 920	75	2858	13amp / 0.16kw
	CVC5M	5000 x 550 x 920	80	3858	13amp / 0.16kw
	CVC6M	6000 x 550 x 920	85	4858	13amp / 0.16kw
	CVC7M	7000 x 550 x 920	90	5858	13amp / 0.16kw
	CVC8M	8000 x 550 x 920	95	6858	13amp / 0.16kw
	CVC9M	9000 x 550 x 920	100	7858	13amp / 0.16kw

	Model	L x W x H (mm)	Weight (kg)	Moving belt length (mm)	Electrical Supply and power rating Conveyor drive only
Static Flat Belt	CVC3S	3000 x 550 x 920	70	1858	13amp / 0.16kw
	CVC4S	4000 x 550 x 920	75	2858	13amp / 0.16kw
	CVC5S	5000 x 550 x 920	80	3858	13amp / 0.16kw
	CVC6S	6000 x 550 x 920	85	4858	13amp / 0.16kw
	CVC7S	7000 x 550 x 920	90	5858	13amp / 0.16kw
	CVC8S	8000 x 550 x 920	95	6858	13amp / 0.16kw
	CVC9S	9000 x 550 x 920	100	7858	13amp / 0.16kw

Example of a 6000mm long unit



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