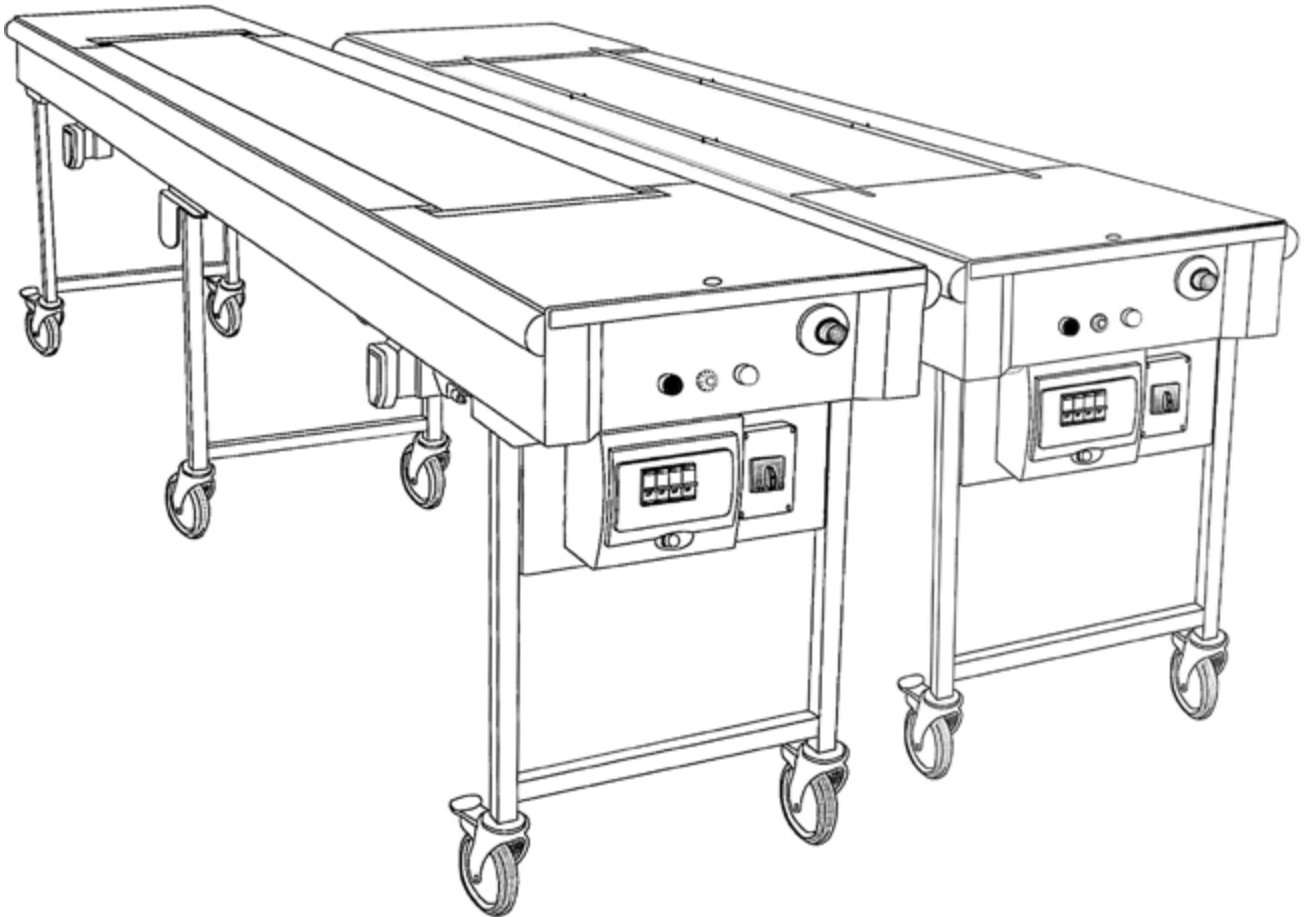




| Conveyors



Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

“If the supply cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person”

Appliance must be disconnected from the power supply during cleaning, maintenance and part-replacement”.

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	<i>Brown</i>	<i>Brown</i>
L2	<i>X</i>	<i>Black</i>
L3	<i>X</i>	<i>Grey</i>
Neutral	<i>Blue</i>	<i>Blue</i>
Earth	<i>Yellow & Green (Striped)</i>	<i>Yellow & Green (Striped)</i>



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

2: General Installation

The conveyor system is designed to convey trays loaded with crockery and food continuously and quickly. Trays with plated meals etc are then loaded into trolleys at the end of the belt ready to be transported to ward level.

These continuous conveyor systems are electrically powered and are constructed with a splash proof satin finish stainless steel superstructure. They are supported on robust tubular legs with adjustable feet for levelling off and floor fixing 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.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start /stop button, variable speed control, with the option of forward and reverse motion.

The belt speed is variable between 0 metres / seconds to 12 metres / minute.

Emergency stop switches are located at each end of the unit.

There is also an fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakage's.

At each end of the conveyor belt there is a 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.

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. Rubber cleaning scrapers are fitted which automatically clean the belt. There are also finger guards fitted providing belt safety.

Splash proof sockets if fitted are protected by R.C.B.O's. The easily assembled splash proof distribution switchboard and mains isolator are located at one end of the unit below the main control panel.

2: General Installation

Before installation please read the following points:

- When placing the conveyor in position ensure there is adequate access.
- Units over 6m in length are transported in sections. These sections must be leveled of and butted up together to form the complete unit.
- Before installing, it is recommended that the floor is swept clean.

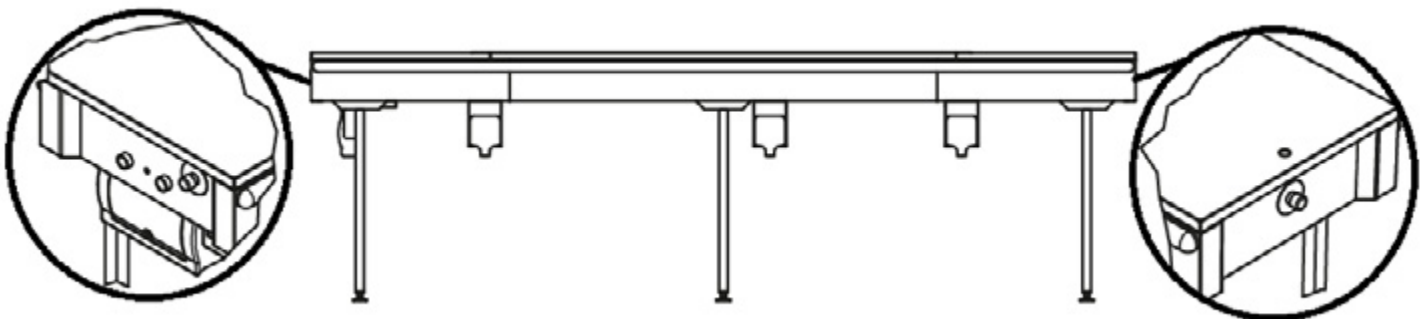


This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts.
4. Ensure all switches and controls are in the OFF position
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.



Emergency stop buttons are located at each end



2: General Installation

Before installation please read the following points:

- *The appliance must only be operated as intended, with awareness of safety and*
- *Only operate the conveyor system when all the safety devices or emergency stop devices are available and function properly.*
- *There should be easy access to the emergency stop button.*

Mobile Conveyor Systems

- *The conveyor systems are designed for transport by hand only.*
- *Switch off the conveyor system, pull out the mains plug before transporting.*
- *Never pull the mains plug out of the socket by the lead.*
- *Before moving the conveyor system, release the locking brakes.*
- *Do not move the appliance over inclined surfaces or stairs.*
- *When transporting the conveyor system, do not move it faster than a walking pace. It is difficult to steer heavily laden appliances.*
- *When moving the conveyor system, make sure that the appliance will not tip over.*
- *Brakes must be applied before powering up*
- *Do not stop the appliance on sloping floors. Before placing the appliance in position make sure that the floors are level and even.*

Photo-electric limit switch

The photo-electric limit switch is installed in the surface at the end of the belt.

If a non-transparent item, e.g. a tray, moves across the photo cell, a signal is triggered which stops the belt movements.

The belt automatically starts to run again once the photo cell is released.

3: Specification

	Model	L x W x H (mm)	Weight (kg)	Moving belt length (mm)	Electrical Supply and power rating Conveyor drive only
Mobile Flat Belt	CVB3M	3000 x 550 x 900	70	1858	13amp / 0.16kw
	CVB4M	4000 x 550 x 900	75	2858	13amp / 0.16kw
	CVB5M	5000 x 550 x 900	80	3858	13amp / 0.16kw
	CVB6M	6000 x 550 x 900	85	4858	13amp / 0.16kw
	CVB7M	7000 x 550 x 900	90	5858	13amp / 0.16kw
	CVB8M	8000 x 550 x 900	95	6858	13amp / 0.16kw
	CVB9M	9000 x 550 x 900	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	CVB3S	3000 x 550 x 900	70	1858	13amp / 0.16kw
	CVB4S	4000 x 550 x 900	75	2858	13amp / 0.16kw
	CVB5S	5000 x 550 x 900	80	3858	13amp / 0.16kw
	CVB6S	6000 x 550 x 900	85	4858	13amp / 0.16kw
	CVB7S	7000 x 550 x 900	90	5858	13amp / 0.16kw
	CVB8S	8000 x 550 x 900	95	6858	13amp / 0.16kw
	CVB9S	9000 x 550 x 900	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
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
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	CVC9S	9000 x 550 x 920	100	7858	13amp / 0.16kw

Flat belt type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation.

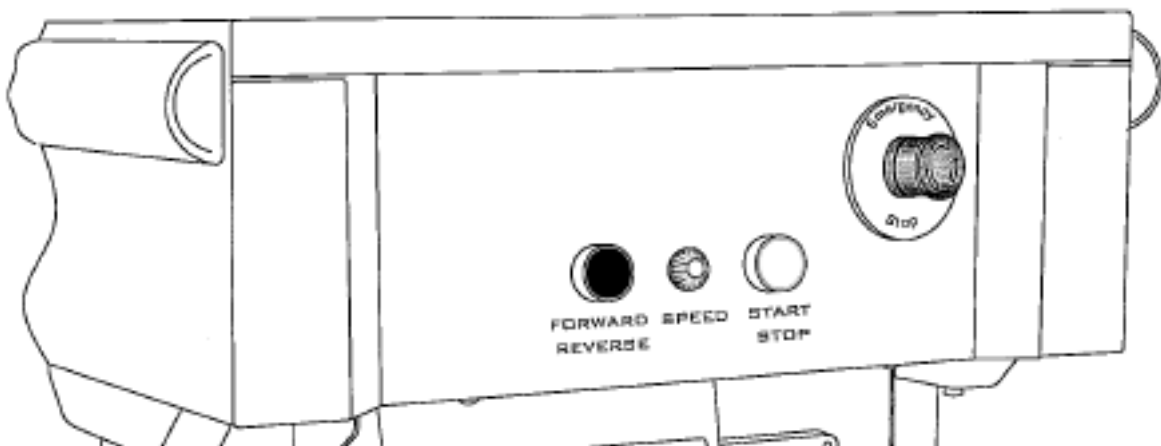
Round cord type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220 mm apart. Designed for maximum hygiene with minimum cleaning.

4: Operation

The following points should be observed when using and operating the appliance:

- Staff must be fully instructed in the use and operation.
- Loose items of clothing (e.g. scarf or tie) and jewellery must not be worn
- Clear access must be left to the Emergency Stop Buttons.
- At all times ensure no one is exposed to hazard when the conveyor is running.



1. Switch on at the isolator.
2. Press the white button to start the conveyor belt.
3. The speed is adjusted by turning the 'Speed' control knob.
4. Press the black button to reverse the direction of the belt.
5. Press the white button to stop the belt.
6. The sensor at the receiving end will stop the belt when a tray slides over it.
7. Lifting the tray to the side or straight up will not activate the sensor.



Emergency stop buttons are available at each end.

Press to stop the conveyor if required.

If an Emergency stop button is activated it must be reset before the conveyor will restart.

To reset the 'Emergency Stop' button, turn the Red part to the left until it releases & pops out.

4: Operation

The following points should be observed when using and operating the appliance:

- Place the trays on the conveyor belt uniformly to ensure smooth transportation.
- The conveyor system keeps on running automatically.
- You can manually intervene in the conveying process via the controls
- Stop start and reverse The speed belt can also be adjusted.
- The conveyor will automatically stop moving when a tray moves over the limit sensor.

5: Maintenance and care

The following points should be observed when carrying out maintenance.

- Switch off and secure against unauthorised reactivation when working on the electrical system.
- Close off the area and If necessary, place a warning indication sign.
- Lubricants must be compatible with foodstuffs (e.g. edible oil).
- Carry out all the checks and ensure a smooth free centralised running of the belt
- Cleaning instructions must be strictly observed for reasons of hygiene.
- Never clean the running conveyor system.
- Do not clean the conveyor system with steam -jet or high - pressure cleaners.

5: Maintenance and care

The following points should be observed:

- Round belts must have smooth welded joints.
- Make sure that the round belts do not get twisted.

Stretched cords

Cords can be cut and rejoined by hot welding this is a specialised job.

To connect the round belt ends, the material needs to be melted together using a special hot welding iron plate.

- The weld must be cut smooth and its stability must be confirmed.
- Use a sharp knife to gently cut off the weld bead on the round belts.
- Test the resilience of the weld seam by bending it by 180° several times.
- Check the tension of the round belt.

Belt and Cord tensioning

Insufficient tension may lead to an uneven speed of the conveyor, racing of the drive rollers and scraping. If this is the case, the belt or cords must be re-tensioned.



Warning: a competent person should only carry out belt tensioning and tracking

Tension and tracking of the conveyor belt can be adjusted at each end. By moving the tension screws located at each side of the motorised rollers.

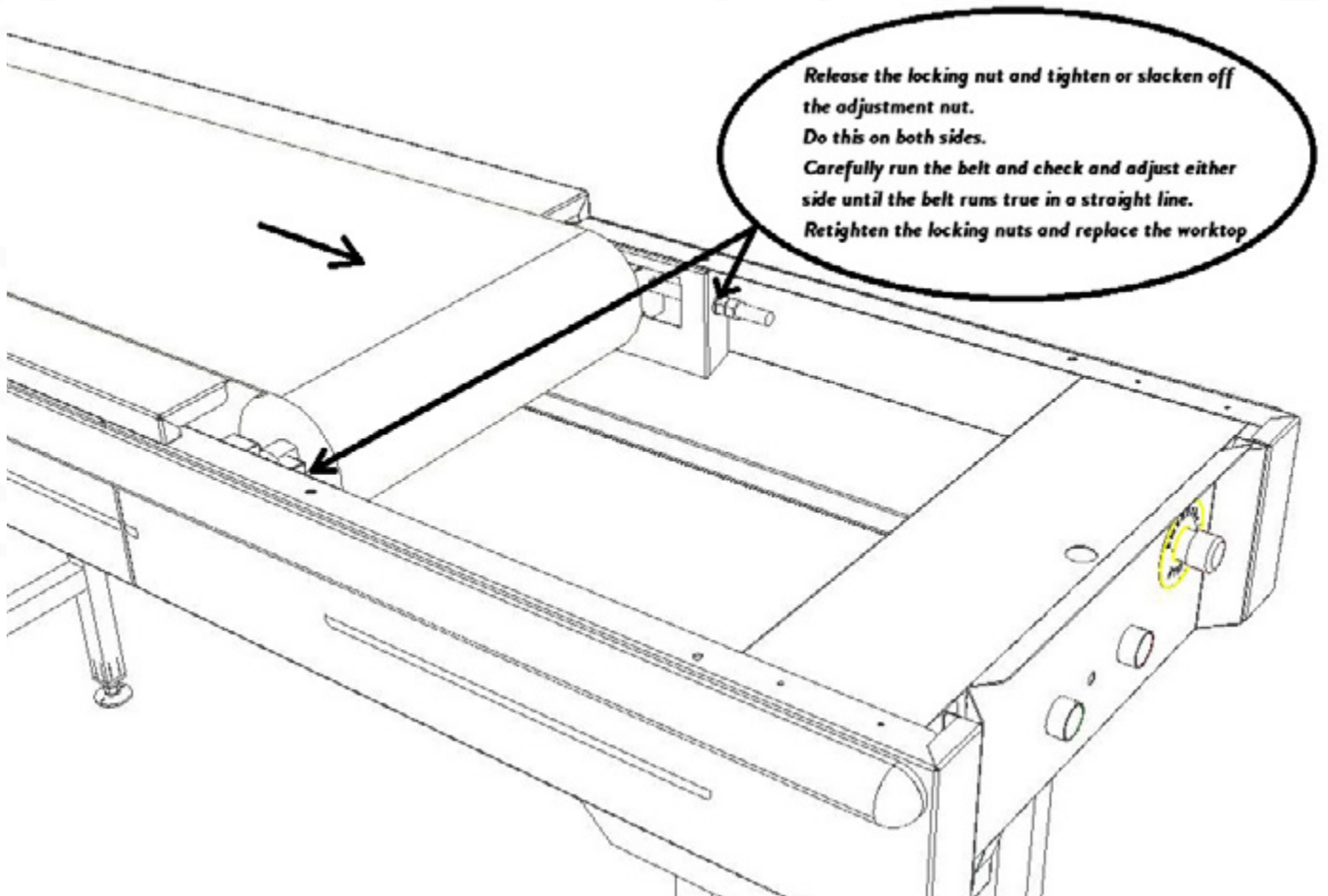
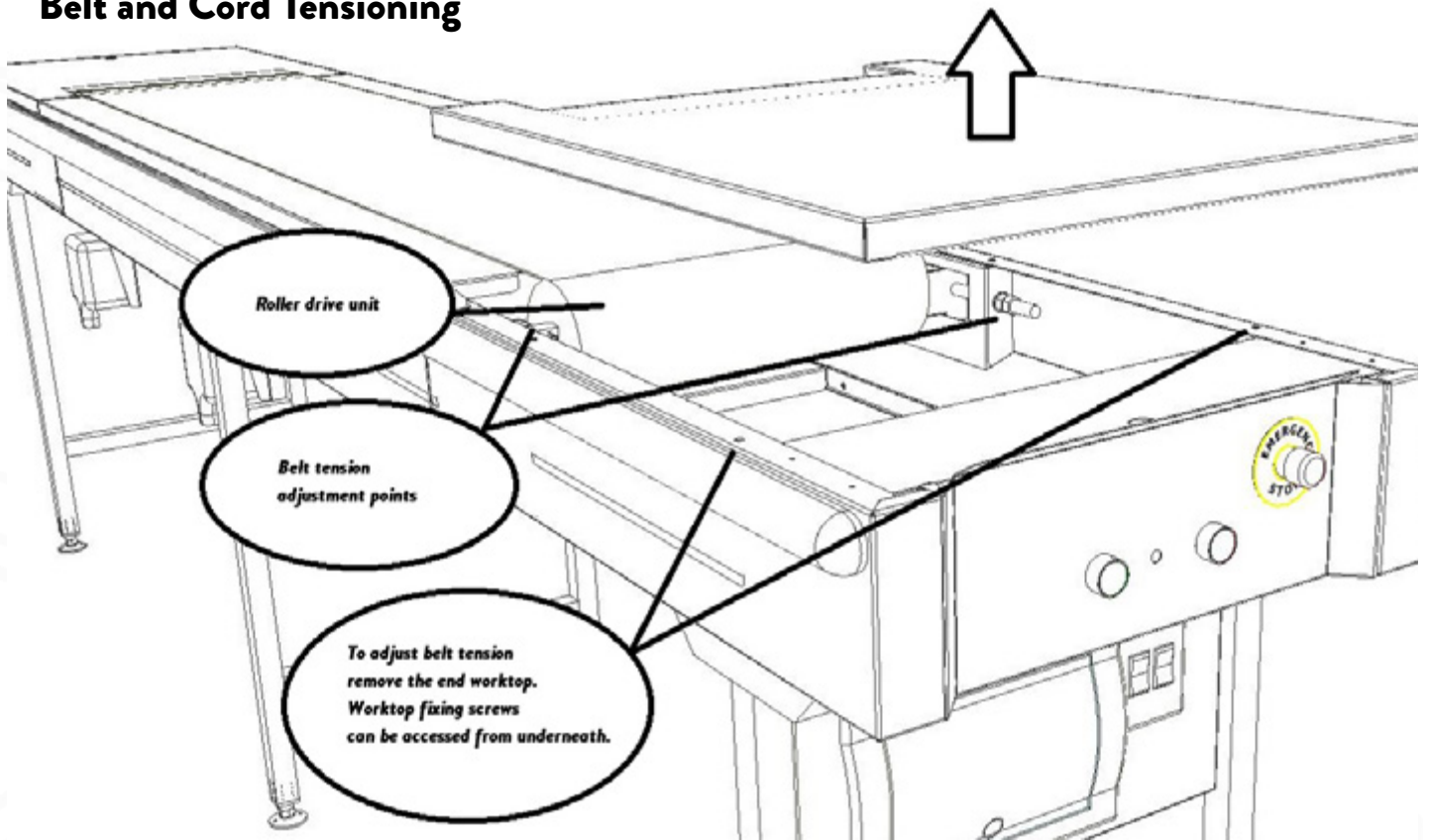
Access the tension screws by removing the end worktop plate which is held by two screws located underneath behind the control panel box.

Tension and tracking of the belt is factory set. Slight adjustment may be required over time.

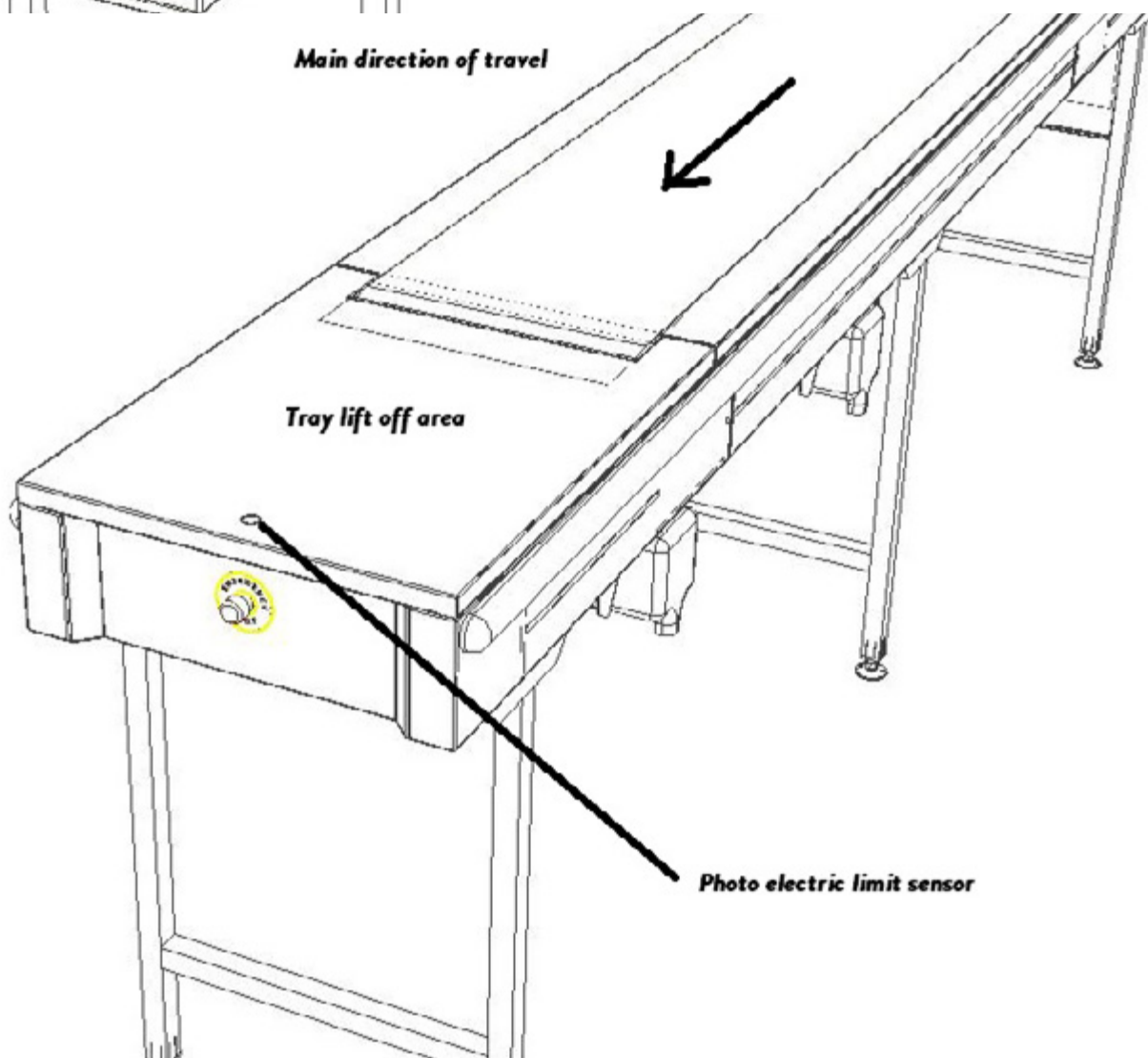
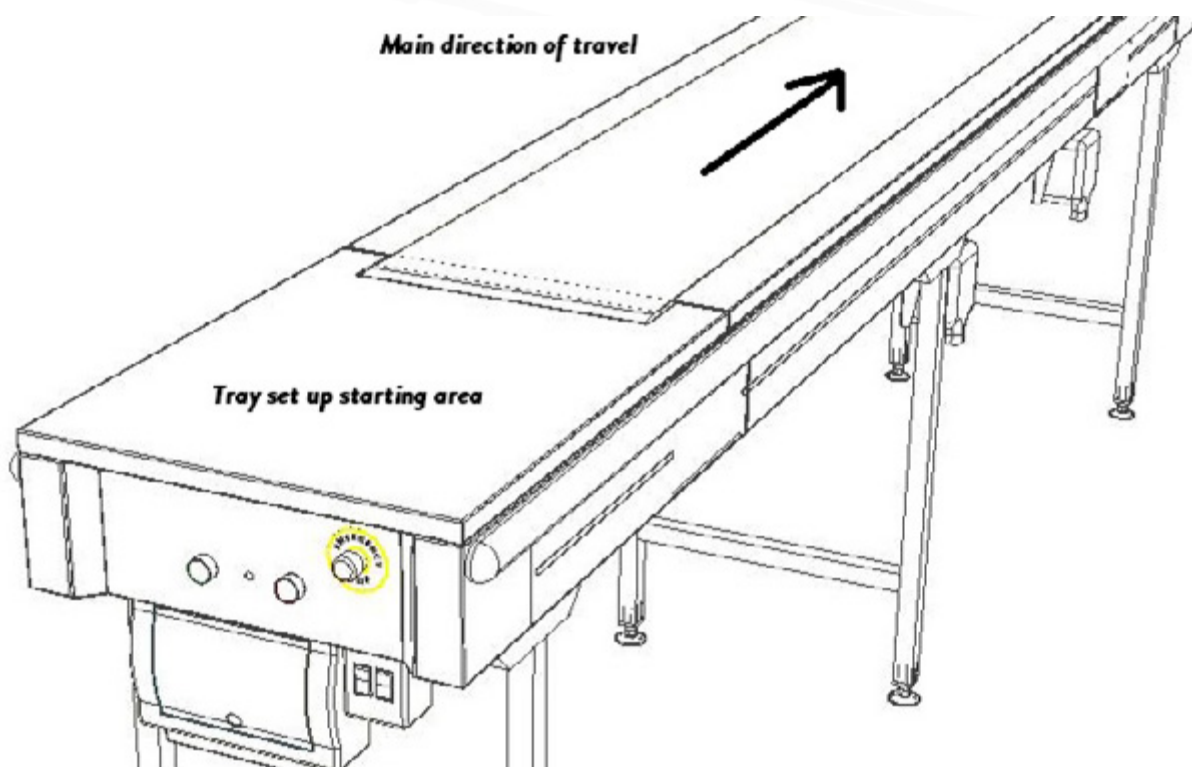
- Release lock nuts.
- Carefully adjust screws until the belt runs central to the roller and does not slip.
- Do not over tighten.
- Replace locknuts.

5: Maintenance and care

Belt and Cord Tensioning



5: Maintenance and care



6: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. *Disconnect from mains and wait until appliance has cooled.*
2. *Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.*
3. *Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.*
4. *Finish by carefully drying with a soft dry cloth or Kitchen Towels.*



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

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