

conveyor systems

safety. space and labor saving solutions. cleanability.

slat belt
conveyors

bus-trac
conveyors

cordveyor
conveyors



conveyor systems

We Serve Your Needs.

Let's face it, no two commercial foodservice kitchens are alike. Avtec designs and engineers conveyor systems with the largest available design variations to meet the exact needs of foodservice facilities.

With Avtec's outstanding reputation for innovative technology and reliability, we have the experience to deliver a customized solution that will fit any need or budget.

Avtec Advantages.

Avtec conveyors are constructed of a uni-body 100% stainless steel construction and are assembled and tested prior to shipping to the field. Due to the uni-body assembly, field adjustments to the frame are a thing of the past.

Increased Reliability

- Slat Belt conveyors utilize a UHMWP type sprocket with an auto tensioning system to reduce wear, stretching and breaking of the conveyor chain.
- NEMA #4 rated, waterproof infrared limit switches eliminate tray or rack stack up while also assuring a lifetime of trouble-free service.
- CordVeyor Micro Roller turn assemblies are designed to relieve the stress by spreading the tensioned load across a larger surface area in a smaller space.
- All conveyors utilize sealed stainless steel bearings, requiring no lubrication.

Product Safety

Control panels are supplied with a main disconnect switch to be utilized when the unit is not in operation or is being serviced. These panels include multiple controls giving you the flexibility to adjust and override standard programming for special uses. And for added security, all safety switches are designed for low voltage actuation assuring line voltage is not accessible to workers or employees.

Select systems, such as our patented *slat design*, allow trays and racks to slide on the surface if held back, with no risk of injury to the operator. The overlapping slats eliminate the possibility of catching fingers or utensils between individual slats, not only during straight-line operations, but also through turns in the table bed. To eliminate slat jams, our anti-jam safety plate located on the drive opening utilizes a safety switch to terminate conveyor operation immediately.

Space and Labor Saving Design Solutions

Systems design solutions conserve valuable floor space by paralleling the support equipment in the dishroom. This allows workers to face the unit so that more tasks can be completed in less time, saving the facility valuable FTE's (Full Time Equivalents). The vertical accumulation capabilities provide unparalleled capacity to assure maximum holding and transfer capability and are available with a variety of options to meet your needs.

Cleanability

Units are easy to clean with features such as field replaceable UHMWP slide rails, programmable automatic wash systems and removable elements.

The fully electronic programmable automatic wash systems integrate one of the industries most dependable peristaltic pumps, allowing detergent and sanitizers to be programmed to meet each individual facilities requirements. An automatic detergent flush system sanitizes the lower slider bed and drip pan assuring all slat surfaces and edges are fully covered with the correct amount of solution. This assures a clean and disinfected conveyor assembly.



bus-trac conveyor

IDEAL FOR CAFETERIA SOILED TRAY RETURN



Cantilever design saves in labor costs

Features & Benefits

Eliminates “stack up” at the cafeteria tray drop off area – handles up to twenty times the trays of conventional single belt conveyors.

Cantilever design over the dishtable **provides efficient scrapping, saving labor costs in a reduced footprint.**

Stainless steel **tray carriers and uprights are easily removable** and will fit in any conveyor dishmachine for daily cleaning.

Stainless steel **carrier heights are field adjustable** and are available in 2, 3, 4 and 5 tier configurations.

Tray **carrier inserts standard on the bottom tray carrier** for single items such as hollowware and utensils.

Additional inserts are available as an option.

Heavy duty motor, sprocket, axle and stainless steel chain link drive assembly.

Reduces FTE's [Full Time Equivalents] during peak labor by accumulating trays at the initial start of the meal period.

All stainless steel, heavy gage channel internal construction.

Infrared, polarized retro-reflective bam type **limit switch prevents tray jams at tray drop off area.**

Control panel includes start/stop buttons, variable speed drive control, hour meter and panel disconnect switch. Additional remote start/stop switch provided as standard.

Ask about our **decorative color packages** to enhance the tray drop off area matching the cafeteria décor.

Scrapping conveyors, troughs and dishtables are available to **minimize floor space and maximize FTE's** through creative layout solutions.



Infrared limit switch prevents jams



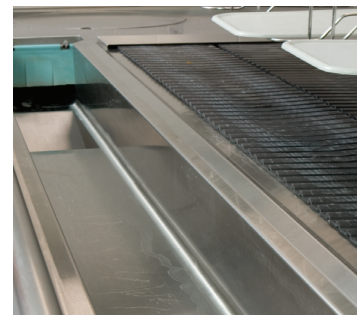
Highly visible and easily operated control panel



Easily removable/adjustable stainless steel carriers



Standard tray carrier inserts



Built-in trough for scraps minimizes floor space



slat belt conveyor

IDEAL FOR CAFETERIA SOILED TRAY RETURN & DISHROOM ACCUMULATION

Features & Benefits

Patented slanted rollers on belt slats allow for virtually **frictionless belt operation**. This allows for longer belt runs and additional turns without adding horsepower to the drive motor.

Patented slanted rollers also allow **easy removal of the belt at turns** for more efficient cleaning.

Self-cleaning return track keeps the refuse and spills from accumulating in the return track of the conveyor. No more “drip pans”, which accumulate spills and refuse and are very difficult to clean, often encouraging odors and vermin, especially in difficult to reach places between walls.

Slat belt is the most **efficient method of moving stacked dishes and/or racks** through the dishroom. For rack type dish machines, only a single belt is required to move racks.

“Uni-body” construction of the drive and wash housing, all stainless steel, allows for **perfect alignment of bearings**. Precision, laser-cut, inter-locking parts eliminate the need for adjustable bearings and rolled steel framework that rusts and goes out of square.

Patented drive shaft collet design allows for **easy assembly of belt and additional safety and belt slat protection** during jams.

Permanently **sealed bearings require no lubrication** and are **easily serviced**.

Sealed stainless steel motors.

Highly visible and easily operated control panel can be located in multiple locations in the dishroom, from the backsplash to a wall mounted position.

UHMW slides extend the life of the conveyor bed by eliminating friction.

Jam switch located at drive housing **prevents utensils from breaking slats**.

Dry housing hinged access door with safety shut off switches.

End of the line infrared proximity switch stops the conveyor to **work at the employees speed**. Can be adjusted to auto start when the tray is removed.



Slanted rollers allow for virtually frictionless belt operation



Sealed bearings require no lubrication



Dry housing showing stainless steel motor, detergent reservoir and removable scrap basket



Self-cleaning return track keeps the refuse and spills from accumulating



Safety jam switch



Slanted rollers allow easy removal of the belt at turns



cordveyor conveyor system

IDEAL FOR CAFETERIA SOILED TRAY RETURN & TRAY MAKE-UP



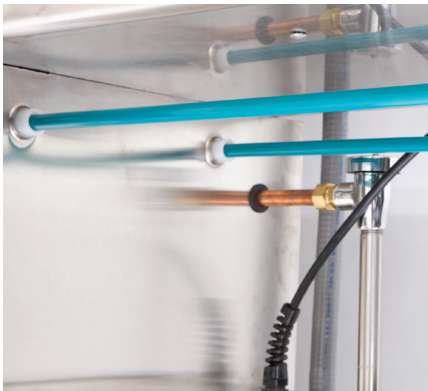
Micro roller design allows the cord assemblies to be lifted for easy cleaning



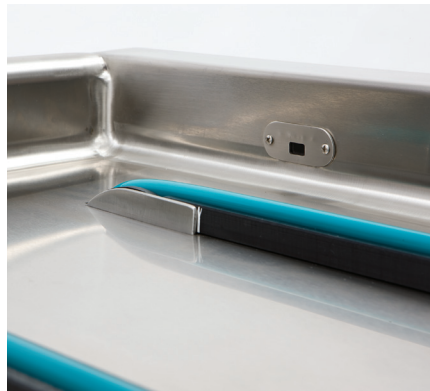
Easy access to removable scrap basket



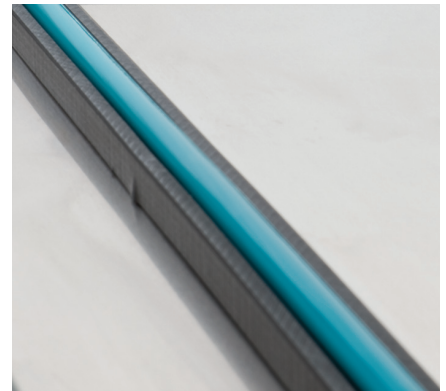
Belt wash cabinets where the cord is washed clean by spray jets



Cords are cleaned dry prior to exiting the drive housing



Infrared limit shut off switch



Cord rides in a continuous UHMW track

Features & Benefits

The **cleanest operating conveyor** in its class.

The only conveyor to feature belt wash cabinets where the **cord is washed clean by a series of knife edge spray jets and dried.**

Strategic placement of **spray jets keep the cords clean from spillage and contamination.**

Turns are supplied with micro rollers allowing the cord assemblies to be lifted for **easy cleaning of the turn and cord, as well as longer conveyor lengths utilizing smaller HP motors.** Micro rollers will fit in any dish machine for thorough cleaning.

Utilizes **three strands of Kevlar** to strengthen the cord and eliminate stretching.

Sealed stainless steel motor.

Cords glide in a **continuous UHMW track to assure straight tracking and minimal friction.**

The **cord is returned through the dry area beneath the sealed conveyor bed.** Other cordveyors in the industry return on top of the conveyor soil bed.



factory installed conveyor conversions

Update your current conveyor for a fraction of the cost of a total replacement and limit down-time!

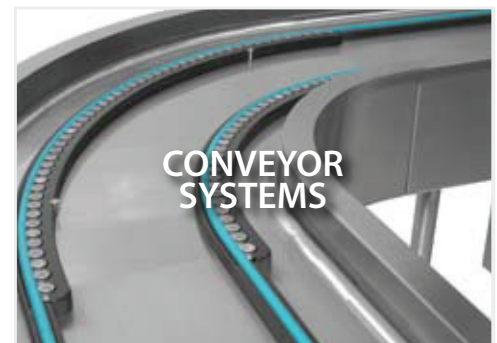
- **Lower Cost.** Use existing beds, surfaces and support structure.
- **Less Down-Time.** Complete conversion in 3-4 days.
- **Quality-Built.** Professionally converted by trained authorized Avtec personnel.
- **Improved Performance.** Upgrade to a better slat-belt or poly-cord style.
- **Full One-Year Warranty.**
- **All Stainless Steel Components.**
- **Easy-to-Clean Drive Housing and Top-Slider Beds. Slider Bed is Self-Cleaning.**
- **Solid-State Control Packages.**
- **Micro-Roller Corners on CordVeyors for Frictionless Turns.**

Conveyor system maintenance is costly. A series of patches eventually will lead to the replacement of the entire system. More than 7,000 institutions in the U.S. alone, including hospitals, military installations, B & I feeders, colleges and universities are using broken, unsightly or grimy conveyor systems that are decades old.

To remove an existing system and replace it with an entirely new one is an expensive process involving considerable down-time, additional construction and the disruption of operations.

Avtec's technicians will use your existing stainless steel table work and support structure to transform your old unit into an updated system at a fraction of the cost of total replacement.

Let Avtec's team of factory experts convert your old equipment into an efficient new state-of-the-art Avtec conveyor system.



Contact us about our fabric belt conveyor for the application of banquet plate make-up!



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