# Convection-cooled food distribution conveyor RSPV-UK

**Dimensions**

Length: 3,000 – 12,000 mm

Width: 630 mm

Height: 900 mm

**Model**

The convection-cooled food service conveyor belt consists of a conventional round-belt feeder conveyor, to which the cooling modules can be installed.

The round-belt conveyor, made entirely of chrome-nickel-steel 18/10, is a self-supporting, stable and torsion-free unit. The surface is micro-polished. The thickness of the conveyor material is 1.5 mm.

The conveyor sections are joined by a screw joint/insertion seam. The conveyor is driven via a drum motor integrated into the conveyor body (an additional drum motor must be used for conveyor lengths 9 m long or longer).

The conveyor length can be selected in 1 m increments (from 3 to 12 m). A 0.5 m section at both the beginning and the end of the conveyor is not cooled.

The round belts are 15 mm thick and are made of abrasion- and food-resistant polyurethane. The space between the round belts is 220 mm. Euronorm and Gastronorm trays can be used (lengthwise only).

The conveyor is activated/deactivated via the switch on the short side. The conveyor speed can be changed using the rotary knob on the switch cabinet door. The drive can be regulated continuously from 2.5-12 m/min. Cooling and conveyor operation can be switched independently of one another. The limit switch sensor is located at the end of the conveyor. The emergency stop button is positioned directly at the start of the conveyor (right-hand side). The main switch on the switch cabinet also serves as an emergency stop. A cable duct runs along the bottom of the conveyor on both sides.

The controller is integrated in a switch cabinet made of CNS 18/10.

A cooled shroud of air keeps the food on the conveyor to be portioned at a temperature of +7℃ to +15℃with an ambient temperature of +32℃. The temperature can be regulated by the degree. Thus the cooling chain is not broken, and the hygiene guidelines are complied with.

Cooling is stopped every 4 hours for a defrosting phase lasting 30 minutes. The cycle and duration of the defrosting phase can be set as desired.

The conveyor is connected to a customer-supplied central cooling system.

### Accessories / options

* Cooling integrated in the conveyor (conveyor lengths up to 5 m)
* 230V Schuko socket outlet
* 400 V CEE socket outlet
* Additional ON/OFF button
* Foot switch with isolating transformer (ON/OFF)
* Bumper rail profile on both sides
* Swing-out table for patient cards (max. load 5 kg)

**Technical data**

Material: CNS 18/10

Polyurethane round belts

Space between round belts: 220 mm

Round belt thickness: 15 mm

Drive regulation: 2.5 - 12 m/min

##### Connected load: 400V/ 3/ N/ PE

Cold-air supply: customer-supplied central cooling system

Central cooling system R134a or R507/ R449A

refrigerant:

Cooling capacity: per cooled meter

 0.6 kW at

- Evaporation temperature

 at evaporator: Te=-10°C,

- Air temperature above
 conveyor

 (cooled shroud of air):
 Ta=10°C

Temperature range: Temperature can be regulated from +7°C to +15°Cwith an ambient temperature of +32°C

Emissions: The workplace-specific noise level of the unit is less than 70 dB(A).

### Special features

* Protected against splashed water (IPX 4)
* Maintenance-free drum motor

**Make**

Manufacturer: B.PRO

Model: RSPV-UK

 B.PRO INMOTION

Order No.: 383 737