

## RTS HL – EU Specification

### Description

The RTS HL is an innovative self contained air convected heated and refrigerated food trolley developed for serving hot and cold food on a single tray. Designed for temperature maintenance applications. Available in two sizes 20/24 and 26/30 tray capacities. The serving tray is ergonomically designed, without ridges, and available in two dimensions ; 575mm/22.6" or 530mm/20.9" wide and 325mm/12.8" deep. The repositioning of the tray 530mm into the chambers allows better adapting to the patients meal requirements .

### Construction

- Sub frame and chassis - S/S AISI 304 or X5CrNi "18-10" (EN10088-1)
- Top and front panels made from high impact thermoplastic
- High density insulation throughout
- Heavy duty bumper constructed from aluminium extrusion with wrap round a hard resin bumper
- Two ergonomic handles placed on control panel side
- Four heavy duty double bearing (EN 12532) non marking castors (diam.160mm)
- Removable gaskets without the use of tools
- Chambers designed to be easily accessible and in compliance with hygienic standards (EN ISO 14159): smooth angles, right sealed, easily cleanable of any soiling material

### Dividing Barrier

- Individually removable dividers for easy cleaning and replacement
- Self sealing when tray is not inserted
- Injection moulded divider filled with high density insulation polyurethane

### Tray Supports

- S/S tray supports easily removable without the use of tools
- Removable ventilation panels without the use of tools

### Doors

- 2 ABS foam insulated doors with aluminium frame
- Antimicrobial and fungistatic materials used on door latch mounted on frame preventing bacteria growth.
- Heavy duty 270 degrees opening hinges
- Stay open catch

### Control Panel

- Electronics controls;
  - Fully programmable
  - Hot & Cold temperatures and time display
  - Maintenance Cycle
  - Audible alarms

### Refrigeration

- Efficient vertical air flow ventilation
- Self contained with R507 refrigerant
- Refrigeration circuit enclosed in the technical compartment
- Condensation drain pan



### Heating

- Efficient vertical air flow ventilation
- S/S elements and high efficient fan motors

### Safety Features

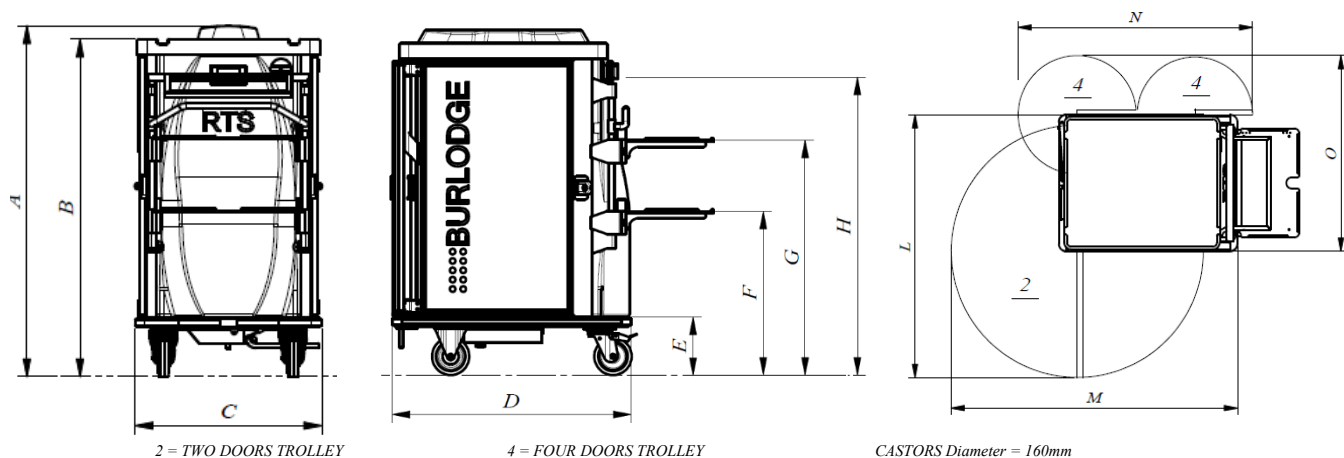
- Fully fuse protected, safety class I, appliance
- Safety Extra Low Voltage control panel
- High temperature security thermostat
- High pressure security pressure-switch
- Enclosed and ventilated electrical compartment

### Options & Accessories

- 4 Carbon fibre, aluminium framed, lightweight doors with relative stay open catch
- Electronic controls with HACCP & BCardWise and LAN or Wi-Fi online remote monitoring
- Top guardrail
- Condiment and/or side shelf with waste bag holder (two adjustable heights)
- Ward destination tag
- Tow Bar
- Castors configurations (4 or 6 wheels), available in S/S or galvanized and with normal or central brake.
- Food probe
- Breakfasts tray supports
- Ergonomic front push/pull handle
- Dry ice (CO2) drawer to reach colder maintenance temperature into the cold chamber.
- Flat ABS top
- Vertical tray separator
- Melody kit
- Door stickers for Paediatric Ward trolleys.
- Additional rear push handles

### Performance

For best results food temperatures should be loaded below 10° C and above 63° C into the cold and hot section respectively.



2 = TWO DOORS TROLLEY

4 = FOUR DOORS TROLLEY

CASTORS Diameter = 160mm

|                                                       |                                                       |                      |
|-------------------------------------------------------|-------------------------------------------------------|----------------------|
| A = 1476mm / 58.11in (SMALL), 1716mm / 67.52in (TALL) | E = 248mm / 9.76in                                    | L = 1465mm / 57.66in |
| B = 1420mm / 55.90in (SMALL), 1660mm / 65.35in (TALL) | F = 699mm / 27.54in                                   | M = 1673mm / 65.88in |
| C = 782mm / 30.79in                                   | G = 1004mm / 39.55in                                  | N = 1425mm / 56.10in |
| D = 1025mm / 40.35in                                  | H = 1298mm / 51.08in (SMALL), 1530mm / 60.24in (TALL) | O = 1134mm / 44.66in |

| Shipping Dimensions                                                                                     | Refrigerant Gas (CFC Free)                     | Shipping Weight                           | Actual Weight                             | Sound Press. Lev. | Thermal Transmitt. (ISO 6949)                          |
|---------------------------------------------------------------------------------------------------------|------------------------------------------------|-------------------------------------------|-------------------------------------------|-------------------|--------------------------------------------------------|
| Tall: 1065 x 800 x 1960mm / 41'9" x 31'5" x 77'2"<br>Short: 1065 x 800 x 1700mm / 41'9" x 31'5" x 66'9" | Gas R507 (50% HFC-143a+50% HFC-125), GWP =3850 | Tall: 232kg/511lbs<br>Short: 218kg/481lbs | Tall: 209kg/461lbs<br>Short: 192kg/423lbs | 55 dB(A)          | $U_{DOOR} = 1,22W/m^2K$<br>$U_{LAT-SIDE} = 0,98W/m^2K$ |

| Mode I | Code       | Refrigeration | Tray Capacity | Tray Pitch (mm) | Rated Voltage (50 Hz) | Rated Power (kW) | Rated Current L1/L2/L3 (A) | Cord set power option * | Heat Output (kW) ** | Av Cycle Consumption (kWh)** |
|--------|------------|---------------|---------------|-----------------|-----------------------|------------------|----------------------------|-------------------------|---------------------|------------------------------|
|        | BLS10S.310 | Single        | 20/24         | 92/80           | 400V 3P/N/E           | 5.8              | 11/11/7                    | ✓                       | 0.6                 | 1.5                          |
|        | BLS10S.410 | Single        | 20/24         | 92/80           | 230V 3P/E             | 5.8              | 14/17/12                   | na                      | 0.6                 | 1.5                          |
|        | BLS10T.310 | Single        | 26/30         | 92/80           | 400V 3P/N/E           | 6.2              | 11/9/9                     | ✓                       | 0.7                 | 1.5                          |
|        | BLS10T.410 | Single        | 26/30         | 92/80           | 230V 3P/E             | 6.2              | 15/17/12                   | na                      | 0.7                 | 1.5                          |

\* Dual voltage trolley (single and three phase): single phase is supplied by an adaptor cord having a max current value of 13A

\*\* Hot-Line cycle 20' on three phases, 40' for single phase

**Approvals:**  Certificated following the EN 60335-1 and 2nd parts: -2-42, -2-89.

#### Cleaning

Jet Washing, as per manual instructions: use right IP rated socket or plugs  
Only stainless steel castors suitable for jet washing  
Clean with detergents in the pH range from 4,5 to 8 and aluminium-safe

#### Safety Precautions

Maximum recommended food load: 5kg / 11lbs per tray (tray included)  
Side shelf – maximum weight 20kg / 44lbs  
Towing Maximum 3 trolleys - 4km/h (2.5mp/h) maximum speed  
Tropical refrigeration (max ambient temperature 43° C)

**IPX5** Climatic Class: 5 (ISO 23953-2)

#### Plugs with app 1800mm / 6ft cable length

230V- 1P/N/E 13A IPX5  
400V-3 P/N/E 16A IPX5  
230V- 3P/E 32A IPX5

#### Panel mounted receptacle

230V-1 P/N/E 13A IPX5  
400V-3 P/N/E 16A IPX5  
230V- 3P/E 32A IPX5

Plugs and receptacles are available with different IP rating. **CE** certification requires at least IPX4.

COMPANY WITH QUALITY MANAGEMENT  
SYSTEM CERTIFIED BY DNV  
= ISO 9001:2008 =

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