

Maximize space, increase productivity.

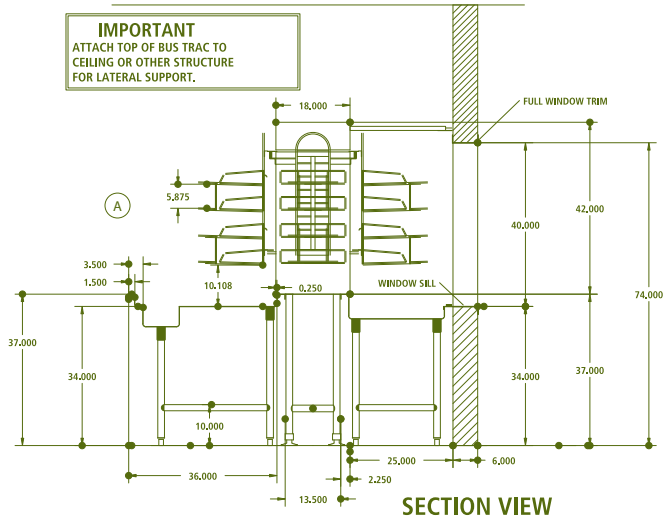
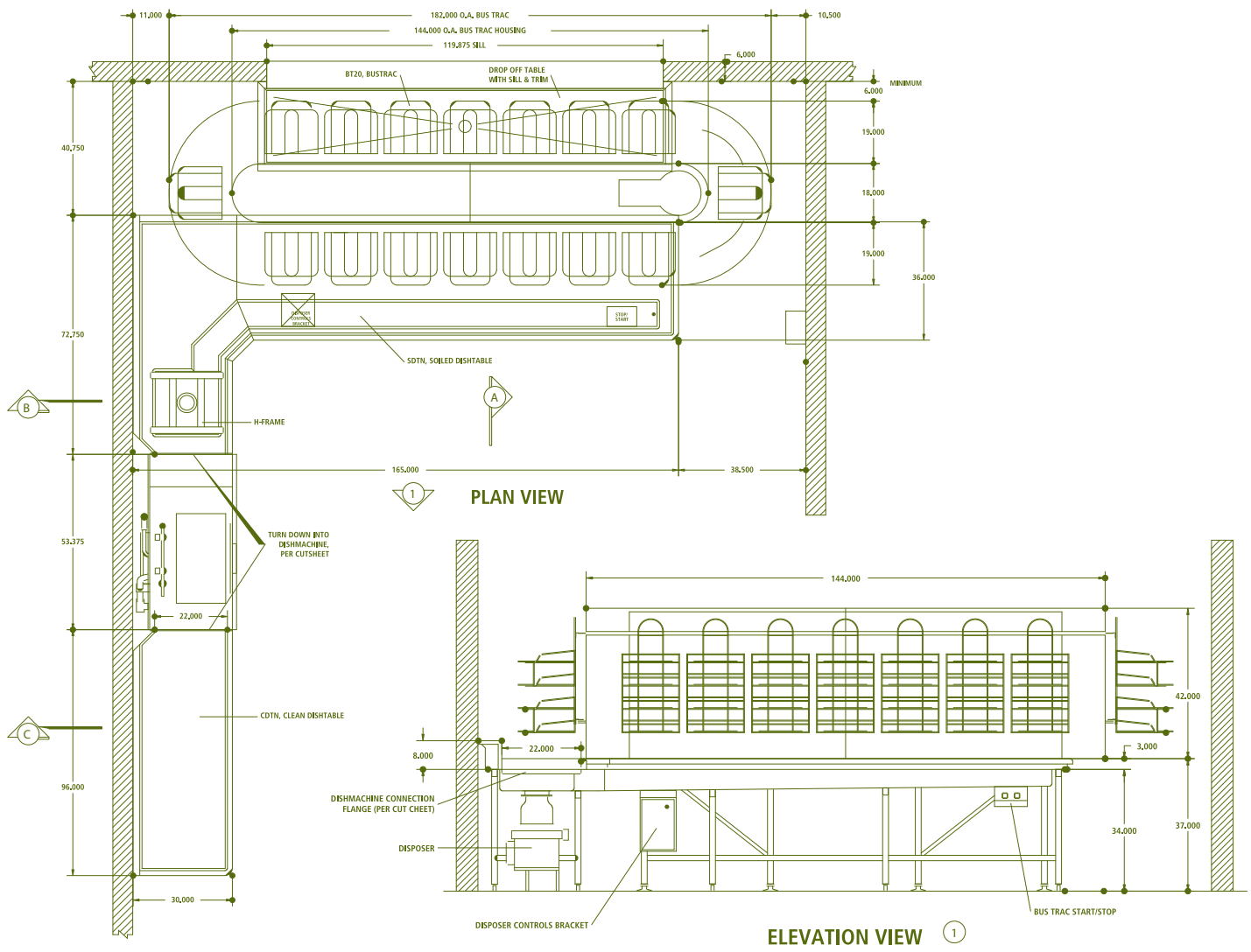
BUS-TRAC SOILED TRAY RETURN CONVEYOR SYSTEM



The Avtec Bus-Trac System utilizes vertical accumulation of soiled trays, 2-5 tiers, to form a “buffer” between the dining area and dish room, and brings the trays to your personnel by continuously rotating.

- **Efficient** Eliminates “stack up” at the cafeteria tray drop off area – handles up to twenty times the trays of conventional single belt conveyors.
- **Labor savings** The cantilever design over the dishtable provides efficient scrapping, saving labor costs in a reduced footprint. FTE’s (Full Time Equivalents) are reduced during peak labor by accumulating trays at the initial start of the meal period, or slower dining periods.
- **Cleanability** Stainless steel tray carriers and uprights are easily removable and will fit in any conveyor dishmachine for daily cleaning.
- **Versatile and flexible** Stainless steel carrier heights are field adjustable and are available in 2, 3, 4 and 5 tier configurations. Tray carrier inserts are standard on the bottom tray carrier for single items such as hollowware and utensils, and additional inserts are available. Scrapping conveyors, troughs and dishtables are available to minimize floor space and maximize FTE’s through creative layout solutions. Decorative color packages are available to enhance the tray drop off area matching the cafeteria décor.
- **Heavy duty, high quality** Heavy duty motor, sprocket, axle and stainless steel chain link drive assembly. All stainless steel, heavy gage channel internal construction. Infrared, polarized retro-reflective beam 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.





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.

Bus-Trac Application Data

*OA Length	Housing Length	Optional Base Length	No. of Tray Hangers	No. of Tray Carriers			
				2-Tier	3-Tier	4-Tier	5-Tier
9'	5' 10"	4' 2"	8	16	24	32	40
10' 6-1/2"	7' 4-1/2"	5' 8-1/2"	10	20	30	40	50
12' 1"	8' 11"	7' 3"	12	24	36	48	60
13' 7-1/2"	10' 5-1/2"	8' 9-1/2"	14	28	42	56	70
15' 2"	12'	10' 4"	16	32	48	64	80
16' 8-1/2"	13' 6-1/2"	11' 10-1/2"	18	36	54	72	90
18' 3"	15' 1"	13' 5"	20	40	60	80	100
19' 9-1/2"	16' 7-1/2"	14' 11-1/2"	22	44	66	88	110
21' 4"	18' 2"	16' 6"	24	48	72	96	120
22' 10-1/2"	19' 8-1/2"	18' -1/2"	26	52	78	104	130
24' 5"	21' 3"	19' 7"	28	56	84	112	140
26'	22' 10"	20' 2"	30	60	90	120	150
27' 6-1/2"	24' 4-1/2"	22' 8-1/2"	32	54	96	128	160
30' 7-1/2"	27' 5-1/2"	25' 9-1/2"	36	72	108	144	180
33' 8-1/2"	30' 6-1/2"	28' 10-1/2"	40	80	120	160	200
36' 9-1/2"	33' 7-1/2"	31' 11-1/2"	44	88	132	176	220

*Required 5" clearance each side.

- Molded carrier inserts can be specified on all tiers for trayless operations.
- Variable speed control for maximum utilization.
- Many drop-off area details available — designed with the facility in mind.
- Dish tables, troughs, conveyors, etc., can easily be designed to work with the Bus-Trac inside the dishroom.
- Custom designs available with rectangular or triangular layouts and unusual sizes.



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