

Support Services



Design Support

You can call on our expertise and experience to help you achieve your dishware handling goals. The AEROWERKS specialists can contribute to providing the right solution, for the best possible results.



Service Support

you can also depend on our full support, from preventive maintenance, routine service, emergency response, service contracts, genuine AEROWERKS parts, technical assistance - whatever it takes to help keep your equipment up and running right - AEROWERKS is the one to call.



Tel: 1 888 774 1616 www.aerowerks.com

Bringing new solutions to the table

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Tray Accumulator System



EXCEPTIONAL FLEXIBILITY

From simple to complex, no two systems are alike. AEROWERKS understands that the needs of every operation are unique, so every AEROWERKS™ conveyor system is custom configured using a variety of equipment options. You're assured of the exact solution, designed for your individual operation's volume and space requirements.

- It will combine the system components that are best for each part of the conveyor operation - from drop-off and breakdown, to delivery, and loading of the warewasher.
- The system will offer you up to 5 times more tray storage capacity than a conventional conveyor system, by utilizing the vertical space.
- Available in 3, 4 and 5 tier design to match your operation and dishware needs.
- The system is tailor designed to accept trays of any size.
- We can integrate a variety of accumulation conveyors for your bussing needs; whether it's a Slat Belt, Powered Rollers or Gravity Rollers (whatever your requirements are, we can meet them).
- With the established alliance between AEROWERKS, we will custom configure your complete system to give you the best total solution.

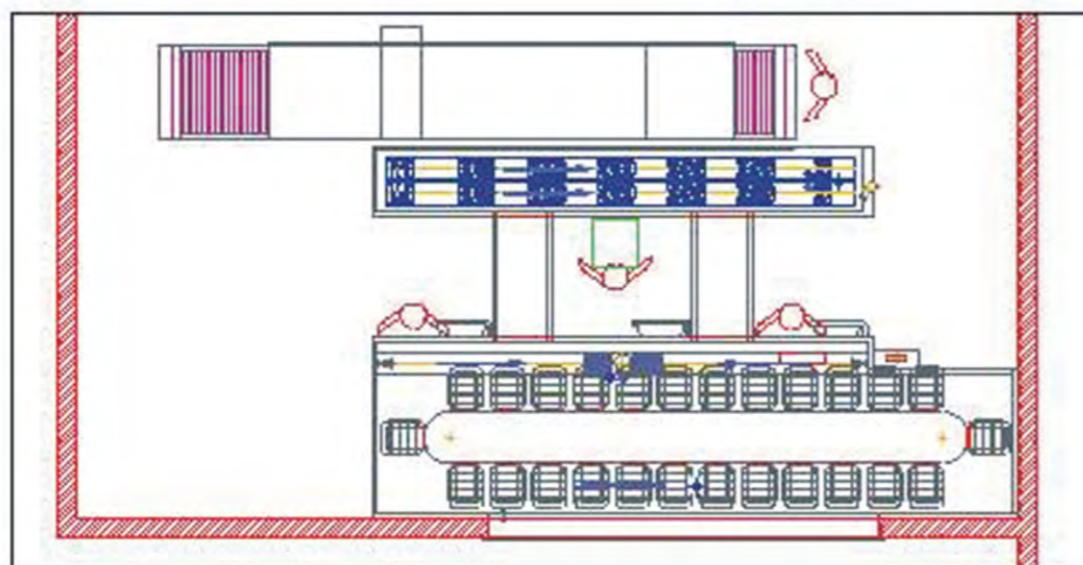
**Ideal for Colleges, Universities,
Corporate Headquarters
and Hospitals**



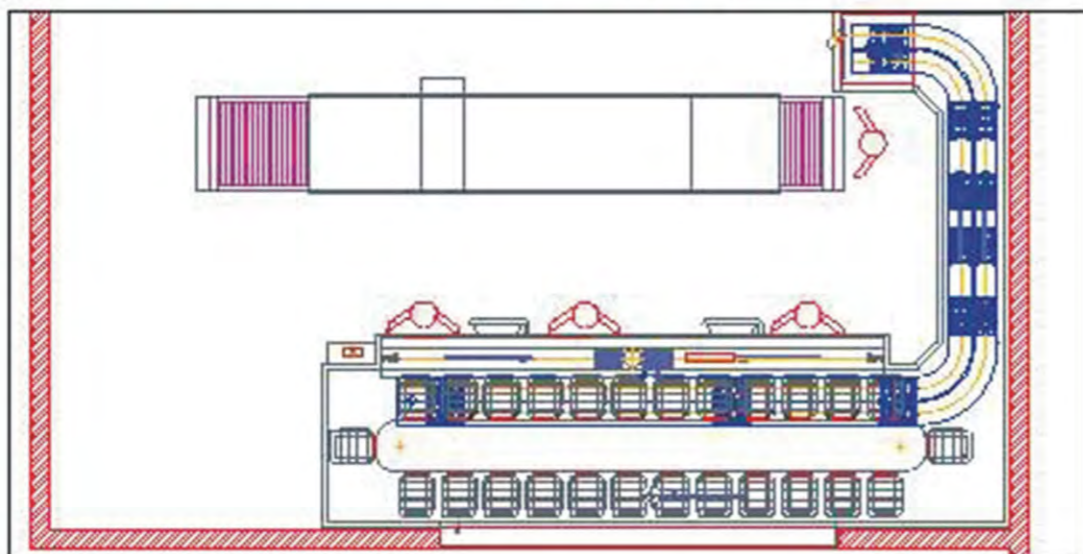
An AEROWERKS™ Soiled Tray Accumulator System can accumulate up to 5 times more volume of trays in the same space compared to a conventional belt conveyor system. A dishroom operator can receive the trays, scrap, sort and accumulate the dishware to the dishwasher, all at one place.

OPERATING EFFICIENCY & LABOR SAVINGS

By integrating the accumulation conveyor into the scrapping table, an AEROWERKS™ system allows you to achieve major savings in manpower needs, cost and space. AEROWERKS™ Tray Accumulator System works efficiently with a minimal dishroom staff. By having a multi-level circular accumulator, the system allows for maximum accumulation. Sorting out dishes is easy with an integral dishtable and distrack conveyor.



Dishroom layout with a traditional Tray Accumulating System. The Tray Accumulator and scrapping table are separate, resulting in constant 180 degree movement of the operators to transfer dishware from the scrapping table to the accumulation conveyor.



Dishroom efficiency is instantly increased by integrating the dishware accumulation conveyor with the tray accumulator. The operator need not turn 180 degrees to transfer the wares onto a separate accumulating conveyor. All the scrapping, sorting and accumulation can be done in one place.

EASY OPERATION

AEROWERKS™ has designed the Tray Accumulator System to be simple for the operator to both control and monitor. All main controls are together on a single panel, with some controls remotely located for convenience and efficient operation. The Tray Accumulator speed is adjustable, so that management has the ability to increase or decrease the speed to match peak and low times of meal service.



Your operating space can be further optimized by having the optional soak sink and tray stack. These two units free up space on the scrapping table for your other rackable items.



EASY CLEANING

It takes minimal effort and time to keep an AEROWERKS™ System clean, which is a key to its cost savings. All of the components are designed to make the cleanup job simple.

All carriers and ladders are completely removable, allowing them to be run through the dish machine.



Cleanup is a breeze with a standard 30 foot heavy duty wash down hose and gun that is conveniently located underneath the scrapping table.



Removeable tray carriers for easy maintenance, replacement and cleaning.



Removeable Ladders ride on UHMW (Ultra High Molecular Weight) runners for smooth and quiet operation.



The tabling provided around the accumulator avoids spillage to floors and facilitates easy cleaning.

RELIABILITY

AEROWERKS™ Conveyors are designed with the most advanced components to assure reliable performance. They include the latest features to make sure your system delivers dependable, cost-efficient results.



Both at the top and bottom, carriers ride on the UHMW (Ultra High Molecular Weight) guides. These guides are designed to reduce friction and give you a smooth and quiet operation.



Maintenance will no longer be a headache either; the direct drive system has fewer components to maintain or replace. The removable top provides quick and easy access to the drive system for servicing the parts.



The carrier hangers are attached to a heavy duty #60 chain. The chain rides between nylon runners that are locked in an aluminum track. This design ensures the ladders are always in an upright position while the system is in operation.

SPECIFICATIONS

Size:

Height shall be approximately 63" from the floor to the highest tray carrier.

See chart to determine length of Conveyor. The width shall be approximately 72" depending on the optional tabling accessories (if required).

#of carriers	Conveyor size
10	6'-0" wide x 11'-4 1/2" long
12	6'-0" wide x 12'-10 1/2" long
14	6'-0" wide x 14'-4 1/2" long
16	6'-0" wide x 15'-10 1/2" long
18	6'-0" wide x 17'-4 1/2" long
20	6'-0" wide x 18'-10 1/2" long
22	6'-0" wide x 20'-4 1/2" long
24	6'-0" wide x 21'-10 1/2" long
26	6'-0" wide x 23'-4 1/2" long

Tray Carriers:

Tray carrier size shall be determined by the size of trays to be used on the system (eg: for 14"x18" trays the carrier size shall be 15"x16"x5" high). The tray carriers shall be constructed of 1/4" diameter stainless steel rods all welded and polished. Tray carriers shall be removed from carrier hanger without the use of tools.

Carrier Hangers:

The hangers shall be constructed of 1/2" diameter stainless steel rods all welded and polished. The carrier hangers shall be attached to a stainless steel 'J' bracket. The carriers shall be removable without the use of tools.

'J' Brackets:

'J' Brackets shall be formed from 12 gauge stainless steel. Brackets are attached to and driven by the conveyor chain.

Drive Mechanism:

The tray carriers are to be driven by a #60 conveyor chain which is driven by sprockets. The drive mechanism is supported by stainless steel structural members fitted with stainless housing and access panels.

Drive Motor:

Provide variable speed 3/4 HP D.C. motor, with double reduction gear box reducer. Speed is to be changed by turning speed control knob on control panel.

Safety Switch:

Provide safety switch to shut off conveyor in the event that the trays are not fully loaded into the tray carriers.

Electrical:

Provide Main Control Center with start-stop and disconnect circuit breaker. All components shall be neatly contained in a stainless steel watertight enclosure. All wiring conforms to the latest U.L. standards. The electrical contractor shall bring power to the main panel, but wiring from the equipment to this panel shall be done by AEROWERKS, and all wiring shall be carried in liquidtight conduits, including conveyor motor and controls. All electrical controls shall be approved for wet conditions and shall comply with all applicable codes. All enclosures for electrical components must be watertight.

Electrical Connections:

The requirement shall be 208 Volts, 15 Amps, 1 Phase, 3 Wire, 60 cycle and located according to conveyor layout drawing.

General:

The conveyor contractor shall be responsible for all interconnections of plumbing and electrical work. Final connections to building services to be completed by others. The conveyor contractor shall install and adjust the system to the owner's satisfaction and shall provide adequate instructions to the operating personnel.

Warranty:

The system shall be guaranteed for a period of one year for parts and labor under normal operating conditions, from the date that the system is turned over to the owner.