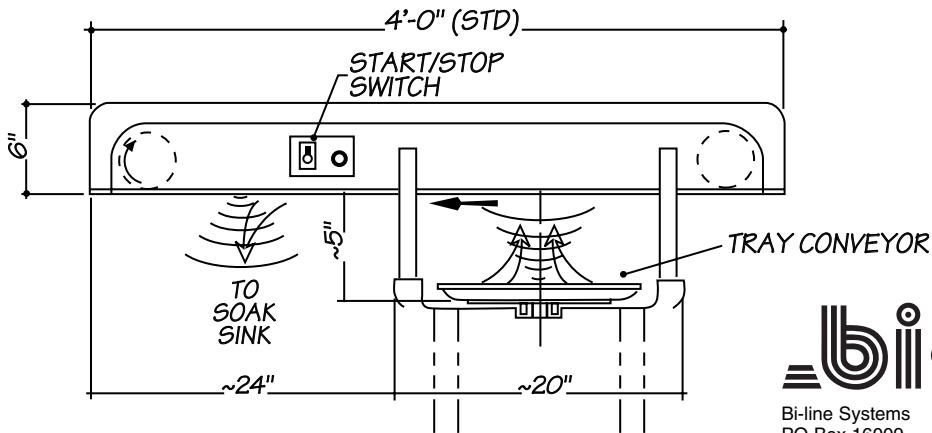




FEATURES

- All stainless steel construction
- 3-ply white food-grade cleated belt
- Powerful magnet system assures positive pick-up/ discharge of cutlery
- 1/3 HP; 120/208 volts, single phase
- Hinged access cover for ease of servicing



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For detailed specifications, see page #2

SPECIFICATIONS**A. DESCRIPTION**

Provide conveyor structure of all 14 ga. stainless steel (s/s), 4-ft. long (usually) x 14" wide. Provide an 18-ga. s/s hinged cover for servicing. Mount conveyor usually at the end of, and right-angles to, a soiled tray conveyor, 5" above surface. Cutlery is left on the trays, and as they pass underneath, the cutlery is picked up by the magnet.

B. CONVEYOR BELTING

Provide a 10" wide heavy-gauge food grade vinyl-fabric belt fitted with integral cleats spaced at 12" ctrs.

C. DRIVE SYSTEM

Provide a s/s watertight motorized pulley and a s/s tail end idler pulley with adjustment for alignment & take-up.

D. MAGNETICS

Provide a system of permanent magnets mounted within the conveyor body, sealed from moisture. Magnets are designed to positively remove cutlery from trays passing underneath and release it when directly over the discharge point (usually a soak sink).

E. CONTROLS

Conveyor is controlled by a start/stop switch usually mounted on the side of the conveyor.

F. SERVICES

1/3 hp, 120 or 208-volt, 1-phase, 60 cycle approx. 42" A.F.F.