



# BURLODGE

United Kingdom

Italy

U.S.A.

Canada

Belgium



**RTS** READY TO SERVE

MEAL DISTRIBUTION TROLLEY

- Heated and refrigerated single tray serving trolley
- HACCP





OPERATIONAL  
EASE AND EFFICIENT  
PERFORMANCE



# READY TO SERVE

When you require hot and cold foods be served to your patients, Ready To Serve RTS is the solution.

The Ready To Serve supports hot line preparation of trays and provides an effective way of transport and distribution of hot and cold meals. The RTS is an innovative, state of the art trolley, which promotes quality results and high standards of food safety.

The RTS helps your staff to serve excellent meals at the right temperatures while using ergonomically safe equipment that is flexible in application and simple to operate.

## Burlodge Manufacturing.

The RTS is constructed using a combination of 304, 18/10 stainless steel and aluminum, making it strong and durable as well as easy to manoeuvre throughout your facility.

The RTS is manufactured in a unique way: the structure is a solid frame to which all components and panelling are mounted ensuring easy access, inexpensive maintenance and upkeep. The base is extruded aluminium surrounded by a rubber bumper. Burlodge manufacturing conforms to Environment System Standards ISO 14001.

### Unique Benefits and Applications:

- Heating and hot holding of foods is accomplished by using thermo-convection, which is designed to circulate hot air throughout the oven side of the RTS. This allows for longer hot temperature holding periods. Cold food items remain refrigerated through the use of a forced air circulation system. Hot and cold foods are maintained at excellent serving temperatures inside the same trolley on the same service tray.
- With the RTS you can use any type of dishware such as china, high heat plastics, disposables, or high temperature paper products.
- The RTS has two doors that fold back and overlap allowing the operator easy and quick access to both sides of the trolley, trays and all trayed meal components both hot and cold.
- The RTS control panel is easily visible when the doors are open or closed.
- The side panels and the top of the trolley are made of ABS, a thermoplastic that is strong, long-wearing, and resistant to stains and chemicals.
- The RTS is available in four tray capacity sizes : 20, 24, 26, or 30
- Two lateral handles allow safe and easy movement of the trolley by staff.

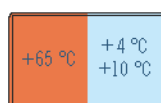
### Options include:

- A guard rail on the top of the unit to support the transport of other items to service areas such as ward stocks, nourishments, and bread baskets.
- A breakfast tray and interior trolley configuration to support continental breakfast service.
- A six wheel configuration to improve push/pull factors in challenging environments such as carpeted floors, slopes, and tight corridors.
- A tow bar to facilitate multiple trolley delivery using a motorized towing system.
- A side shelf with two waste bag holders and cutlery/condiments containers.
- A ward ID plate.

### On One Tray - Two Different Temperatures.

#### Single handling-You are Ready To Serve with style and ease.

Inside the Ready To Serve a divider wall completely separates the hot from the cold side of the tray. You demand hot and cold holding of food simply, and the RTS supplies it. Your expectations are further enhanced with your choice of tray size. You can use a large style flat tray (575mm x 325 mm) or a standard size flat tray (530mm x 325mm). The tray slides into the divider wall this immediately guarantees the separation of the tray components and keeps your foods at the right serving temperature, separation is also guaranteed when a tray is not inserted. When you are ready to serve your clients, the Burlodge RTS is ready to serve you with a tray that is simply removed in one motion.



The divider wall that helps separate the cold and hot sides of the RTS can be easily removed to facilitate cleaning. Furthermore individual dividers can be removed for deep cleaning without the need for tools.

Also wire grids can be put in place to create shelving so that the trolley can be used for cold holding of bulk or portioned foods



BURLODGE







## The Ready To Serve Burlodge Difference

### Attractive tray presentation without clutter.

The Burlodge home-style flat tray has no ridges, holes, or recesses and it can be personalised to your needs. The surface area of the tray and the methods of heating and cooling provide each food service expert an opportunity to create a complete meal that is pleasing to the eye, totally flexible, and tempting to each individual and their specific need. The trays are reversible, stackable, and available in beige, pastel orange and pastel green colours.

### Hygiene and cleaning.

The RTS is UL Sanitation approved and all internal corners are radiused to facilitate cleaning. The divider wall can be removed completely or partially for deep cleaning or simple maintenance of individual dividers. Tray wire supports are easily removed for cleaning.

The RTS can be hosed and tunnel washed and is IPX5 approved.

### Simplicity of operation

Due to its design the RTS is simple to operate and implement. Manipulation has been reduced to a minimum and the LQC control panel is easy to operate with ready to program functions and includes:

- On and Off touch pads.
- Three temperature holding cycles with double programming of the hot and cold sides.
- Constant reading of hot and cold temperatures.
- Audible alarm at the end of a cycle.
- Automatic additional ventilation holding cycle.

The RTS can suit different operating procedures by either preheating or boosting cycles or a combination of both

### Personalisation of trays.

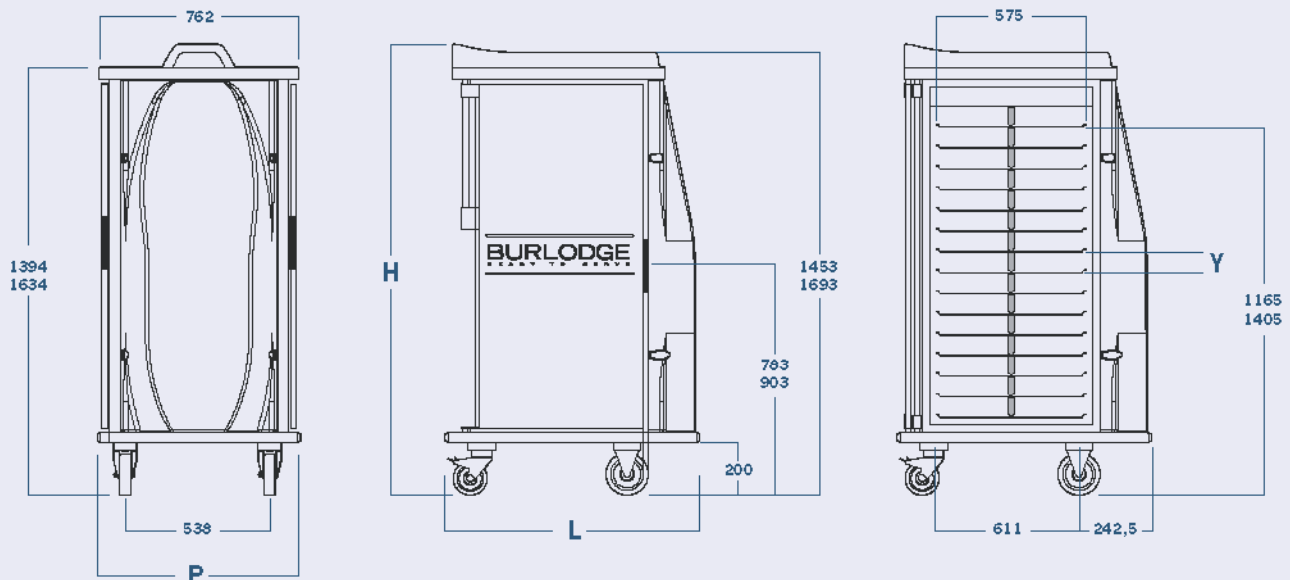
Patient trays can be further personalised and enhanced by the use of high quality china. A wide assortment of shapes and sizes with attractive reusable lids is available to co-ordinate with all your menu needs. Burlodge China is available in three colours, including classic white.



*A flexible solution for every requirement*



# RTS



## RTS Ready To Serve

REF.	DESCRIPTION	Tray Pitch Y mm	ELECTRICAL SPECIFICATIONS				DIMENSIONS		
			Total		Refrigeration only		H mm	L mm	P mm
			AMPS	MAX kW	AMPS	kW			
SOS.100	RTS short with integrated single refrigeration - single phase - 230V - 50 Hz	80/92	13	3,0	4,0	1,0	1.482	986	778
SOS.300	RTS short with integrated single refrigeration - three phases - 400V - 50 Hz	80/92	12	8,2	4,0	1,0	1.482	986	778
SOT.100	RTS Tall with integrated single refrigeration - single phase - 230V - 50 Hz	80/92	13	3,0	4,0	1,0	1.722	986	778
SOT.300	RTS Tall with integrated single refrigeration - three phases - 400V - 50 Hz	80/92	12	8,2	4,0	1,0	1.722	986	778

## Trays

REFERENCE	DESCRIPTION	DIMENSIONS
		L x P mm
S00.000._ _	01 RTS Single Tray Beige	575 x 325
	02 RTS Single Tray Pastel green	
	03 RTS Single Tray Pastel orange	
S00.000._ _	30 RTS Single Tray Beige	530 x 325
	32 RTS Single Tray Pastel green	
	34 RTS Single Tray Pastel orange	

## Accessories

REF.	DESCRIPTION
S0A.300	Top barrier
S0A.320	Lateral shelf
S0A.340	Ward I.D.
S0A.360	6 wheels kit
S0A.380	Tow Bar
S0A.400	Lockable Door Latch



# BURLODGE™



**BURLODGE LTD**  
Unit 5 Hook Rise, Business Centre  
225 Hook Rise South - SURBITON  
Surrey KT6 7LD - UNITED KINGDOM  
Phone +44 020 8879.5700  
Fax +44 020 8879.5701  
E-mail sales@burlodge.co.uk  
Internet www.burlodge.com

**BURLODGE SRL**  
Via Ca' Bertocina, 43  
24068 Seriate BERGAMO  
ITALY  
Phone +39 035 4524900  
Fax +39 035 302.994  
Internet www.burlodge.com  
E-mail info@burlodge.it

**BURLODGE USA Inc.**  
P.O. Box 4088, 3760 Industrial Dr.  
Winston - Salem 27115 - 4088  
North Carolina - USA  
Phone 001 336 7761010  
Fax 001 336 7761090  
Internet www.burlodge.com  
E-mail info@burlodgeusa.com

**BURLODGE CANADA LTÉE**  
5995 Boulevard Guin  
Ouest Bureau B-305 Montréal, QC  
CANADA - H4J 2P8  
Phone 001 514 339.5552  
Fax 001 514-339-2555  
Internet www.burlodge.com  
E-mail infoquebec@burlodgeca.com

**BURLODGE CANADA LTD**  
10, Edvac Drive,  
BRAMPTON Ontario L6S 5P2  
CANADA  
Phone 001 905 790.1881  
Fax 001 905 790.1883  
Internet www.burlodge.com  
E-mail info@burlodgeca.com

**BURLODGE BELUX**  
Boekfos, 48  
B1730 Asse  
BELGIUM  
Phone +32 2 4530101  
Fax +32 2 4530771  
Internet www.burlodge.com  
E-mail sales@burlodge.be