## **SPECIFICATIONS**

Provide Aerowerks SpaceMiser Tray Accumulator of size and shape as shown on plan. Unit shall be Aerowerks model SMTA.

#### SIZE

Height shall be approximately 55" from the floor to the highest tray carrier. Length of conveyor shall depend upon the application type and number of carrier used. Width shall be approximately 30" plus optional tabling accessories (if required).

#### TRAY CAGES

Each tray cage shall be constructed of 16 ga. stainless steel (s/s) formed in a box shape suitable for standard cafeteria trays. Each box shall be capable of carrying 3 trays, one on the "floor" of the box, and the second and third tiers being cut-out and folded inward like louvers to accept the trays.

#### CAGE HANGERS

The cage hangers shall be constructed of ½" diameter s/s rods suspended across the two monorail tracks and attached to the s/s monorail drive chain.

#### SWIVEL SUPPORT

The cages shall be attached to the hanger rods with swivel supports to allow the cages to remain in a vertical plane as they transverse in a closed vertical loop.

#### DRIVE MECHANISM

The dual monorail shall be driven by a single caterpillar drive system and motor/worm gear reducer, sized to suit length of system. Entire drive unit shall be housed in a s/s enclosure, mounted above the top monorail tracks.

#### DRIVE MOTOR

Provide variable speed AC motor, using AC inverter to vary speed. Maximum speed 12 ft. /min.

#### 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 shall conform to the latest U.L. standards. The electrical contractor shall bring 15A/208V/3Ø 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 liquid tight 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.

#### GENERAL

Aerowerks shall be responsible for all interconnections of plumbing and electrical work. Final connections to building services shall be completed by others. Aerowerks shall install and adjust the system to the owner's satisfaction and shall provide adequate instruction 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.

## **SUPPORT SERVICES**



## **DESIGN SUPPORT**

Our Application Engineers to custom configure a warewash handling solution to meet the needs of your unique dishroom operation.



### **FACTORY INSTALLATION**

Each Aerowerks System is installed by experienced Aerowerks factory technicians. We take pride in our equipment and want to make sure it is put together the way it was designed for. That is why we send down our factory installation crew.



## SERVICE SUPPORT

We are being able to service our system around the world. You can contact us at toll free # 1-905-363-6999



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Toll Free: 1-888-774-1616 (North America ) Phone: 905-363-6999 Fax: 905-363-6998 www.aero-werks.com





## **EXCEPTIONAL FLEXIBILITY**

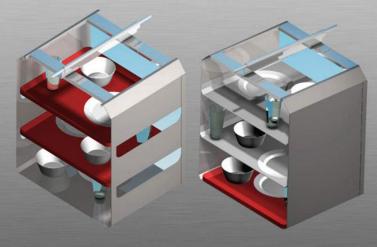
The Aerowerks SpaceMiser is a new form of tray accumulation. The system frees up valuable floor space in a tight dishroom the unique design uses vertical space underneath the scrapping table or the space above to form a continuous loop from the tray drop window at the cafeteria to the dishroom.

Customers deposit trays into individual holding compartments. The conveyor transports these trays to the dishroom where operators remove them to begin the scrapping and sorting

This method of Tray Accumulation opens up an array of design possibilities. Renovation costs can be minimized due to the SpaceMisers small front to back design.







The SpaceMiser is ideal for Trayless dining applications. The designs simplicity allows both tray and Trayless design within the same system.

# **INCREASED LABOR SAVINGS AND EQUIPMENT PAY BACK**

Fast paced dishroom operations will see increased labor savings immediately with the SpaceMiser automated tray accumulation. Staff can now perform other duties in the dishroom while trays accumulate instead of waiting for each one. The capital cost of the system will see a quick payback thanks to operator efficiency and minimal construction cost.





SPACEMISER MULTI-FLOOR

**ACCUMULATION SYSTEM**