



RTS HL

Hot-Line Tray Delivery System

- On-Board Heating and Cooling
- Active Temperature Maintenance
- Boost Cycle for Hot Food

burledge
TOGETHER, WE WORK.

Hot food **HOT** and cold food **COLD**. All on one tray.

Burlodge's Ready To Serve Hot-Line (RTS HL) trolley defines the high standards today's institutional food service professionals demand. Developed to handle high capacity Hot-Line tray preparation and the transportation of hot and cold meals, the RTS HL incorporates leading technology and manoeuvrability, ensuring it is both easy to learn and operate.

The unit combines efficiency, style and durability, while featuring an ergonomic design that promotes safety in all aspects of its function.



One trolley maintaining two temperatures.

Keeping hot food hot and cold food cold may seem fundamental, but it's important to note the quality and consistency of the heat/chill function within RTS HL on the same service tray.

Our thermo-convection design ensures the heating and sustained holding of hot food by circulating hot air throughout the oven side of the unit. The cold side uses a forced air circulation system so items remain perfectly refrigerated.



Functional design and consistent results.

The design of the RTS HL reflects our experience with and understanding of the food service profession.

Note the Ready To Serve HL's unique tray holding design and the divider wall that separates hot and cold sides of the tray without compromising consistent temperature levels throughout. Whether using large style (575mm x 325mm) or smaller size (530mm x 325mm) flat trays, they slide securely into and out of the divider wall with minimal effort, and can be personalized as required.



Adaptability to meet all needs.

Adaptability is also a great feature of the RTS HL.

With two doors that fold back and open, operators have easy access to both sides of the cart as well as both the hot and cold components on the service tray. As well, any type of dishware can be used, including china, high heat plastics, single use, aluminum or high temperature paper products. The RTS HL can be fitted with 20 or 24 tray supports (short) or 26 or 30 tray supports (tall).





Standard Electronic Control Panel:

- Three (3) Heating Cycle Touch buttons.
- Temperature Maintenance Cycle.
- Error Code Display.
- Audible Alarm to indicate cycle completion.
- Count Down Timer display.
- Cycle in progress and hot cold temperature display.
- Programmable control panel capabilities to suit individual client requirements.
- Automatic maintenance cycle.

Upgraded Electronic Control Panel Option:

- Three (3) Heating Cycle Touch buttons.
- Temperature Maintenance Cycle.
- Error Code Display.
- Audible Alarm to indicate cycle completion.
- Count Down Timer display.
- Cycle in progress and hot cold temperature display.
- Programmable control panel capabilities to suit individual client requirements.
- BCloud HACCP system.
- 'Sleep' mode and automatic 'wake-up'.
- Food temperature probing on-board display.
- Smart-Temp energy reduction system.
- Automatic daylight saving clock change.

Optional

- 01 Four door model with carbon fiber construction for lighter weight.
- 02 Six wheels for increased manoeuvrability.
- 03 Drawer for enhanced cooling with CO2 pellets during transportation.
- 04 Ergonomic handle.
- 05 Fold down tow bar.
- 06 Foot operated central brake.
- 07 BCloud HACCP system.
- 08 Hand held food probe where temperatures can be recorded on the electrical control panel.
- 09 Four sided top mounted gantry railing.
- 10 Optional Ward destination tag.
- 11 Flat top with integrated display.
- 12 Fold down side shelf with trash bag holder.

Quality Construction

- Stainless steel interior and chassis.
- Aluminum framed doors with ABS exterior and fiberglass interior laminated door panels.
- Anti-static high impact thermoplastic top and side panel.
- High density injected insulation throughout.
- Wrap-around bumper.

Human Factor Friendly

- 2 vertical handles.
- Optional horizontal handle add-on.
- 13% lighter than the previous RTS stainless model.
- Easy to manoeuvre.
- Low noise emission.
- Optional flat top.
- Optional central brake.
- Ergonomic testing by third party.

Convenient Sanitation Features

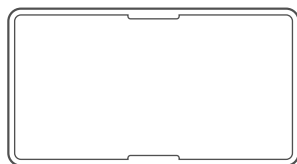
- Hose washable rated IPX5.
- Removable ventilation panels (no tools required).
- Disassemble centre wall with no tools.
- Frame gaskets easily removed and replaced by hand.
- Anti-microbial door latch mounted to frame.
- Rounded sanitary internal corners.

The Burlodge Tray

The RTS HL uses a flat tray that supports a 'home style' meal presentation enhancing the dining experience.

The Burlodge tray is completely flat without holes or grooves and has been approved by Occupational Therapists as the best type of tray surface for patients suffering from depth perception and spatial orientation challenges.

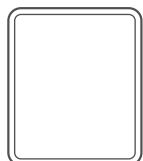
Trays are available in 3 sizes and 3 colors:



325 x 575 mm

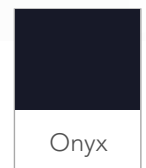
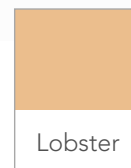
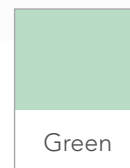
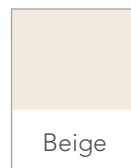


325 x 530 mm



325 x 265 mm

Not available in Onyx.





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UNITED KINGDOM
Burlodge Ltd
C60 Barwell Business Park
Leatherhead Road
Chessington, Surrey KT9 2NY
United Kingdom
+44 (0)20 8879 5700
sales@burlodge.co.uk
www.burlodge.co.uk

ITALY & EXPORT
Burlodge Srl
Via Ca' Bertoncina, 43
24068 Seriate, Bergamo
Italy
+39 035 452 4900
info@burlodge.it
www.burlodge.it
www.burlodgeexport.com

CANADA
Burlodge Canada Ltd
3400 Ridgeway Drive, Unit 14
Mississauga, Ontario L5L 0A2
Canada
TF 888 609 5552
1 905 790 1881
info@burlodgeca.com
www.burlodgeca.com

USA
Burlodge USA Inc.
3760 Industrial Drive
Winston-Salem,
North Carolina 27115
USA
TF 877 738 4376
1 336 776 1010
info@burlodgeusa.com
www.burlodgeusa.com

FRANCE
Burlodge SAS
ZAC Léonard de Vinci
16 Avenue Graham Bell
77600 Bussy Saint Georges
France
+33 (0)1 60 17 66 74
accueil@burlodge.fr
www.burlodge.fr

www.burlodge.com

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