OPTIMA RS

Temperature Maintenance Tray System

The Best Solution for Room Service (RS). Hot Food Hot and Cold Food Cold.
The Optima RS cart is an innovative heated and refrigerated food cart developed to maintain hot and cold food temperatures. The design of the unique single tray system enables the delivery of plated meals on a one piece flat tray.

Compared to traditional induction pellet systems, the Optima RS does not require specific tray ware components, specific support equipment, or heavy heated pellets. Moreover, the Optima RS keeps food cold without having to add expensive and clunky chill packs or cold base containers. It is an all-in-one solution. Plug it in, load your trays, hold in the kitchen, transport when ready and serve. You can even plug the Optima RS in at patient service levels to ensure food is kept hot and cold.

The Optima RS is the result of years of research and development, competitor benchmarking, and over 30 years of industry leading innovation and manufacturing. Burlodge has created the optimal solution for food service professionals. The Optima RS will keep meal components at serving temperature (both hot and cold) during holding in the kitchen, transport, and service.
Features

- Multifunction graphic LCD display.
- Mechanical side panel made of anti-static high impact thermoplastic service area for temperature maintenance.
- Ergonomic push handle.
- Optional electrical connection at patient ward.
- Divider wall can be disassembled for deep cleaning, repair, maintenance.
- Magnetic latching doors with access to hot and/or cold sides of tray with easily removable door gaskets.
- Removable tray slides inside the unit to facilitate cleaning and maintenance.
- Four castors, two swivel and two fixed for ease of movement and turns.
- Flat top to help transport other items to and from units.
- Made of 304 18/10 stainless steel and aluminum.
- Access trays from either side of the cart.
- Electrical connection to kitchen power to gain maximum heating and cooling capability.
- Easy to use controls with automatic start/stop and audible alarm.
- Quiet operation.

Options

- Top guard rail.
- Destination name plate holder.
- Tow bar.
- 6 wheel configuration.
- SIS castors.
- Decorative side/front panels.
- Side shelf.

Optima RS

<table>
<thead>
<tr>
<th>Cart Type</th>
<th>Description</th>
<th>Tray Configuration</th>
<th>Tray Spacing</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 Tray Cart</td>
<td>Each tray has dedicated heating pad</td>
<td>4 trays per chamber</td>
<td>160mm or 6.3 inch</td>
</tr>
<tr>
<td>12 Tray Cart</td>
<td>Heating pads spaced out within each chamber</td>
<td>6 trays per chamber</td>
<td>92.3 mm or 3.63 inch</td>
</tr>
<tr>
<td>12 Tray Cart Plus</td>
<td>Each tray has dedicated heating pad</td>
<td>6 trays per chamber</td>
<td>92.3 mm or 3.63 inch</td>
</tr>
<tr>
<td>16 Tray Cart</td>
<td>Heating pads spaced out within each chamber</td>
<td>8 trays per chamber</td>
<td>80mm or 3.15 inch</td>
</tr>
</tbody>
</table>

Electrical requirement is 120/208V, single phase, 60 Hz, 20 AMP.
The Burlodge Tray

Meat trays can be seen inside the Optima RS through protective polycarbonate doors. At a glance, users know the status of each of their Optima RS carts without having to open doors and peek inside. Inside the Optima RS there is a divider wall that completely separates the hot from the cold side of each tray. The tray simply slides into the divider wall and there is no more handling.

You can use a large style flat tray 575mm 22.6” x 325mm / 13” or you can use a smaller size flat tray 530mm 20.9” x 325mm / 13”.

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.