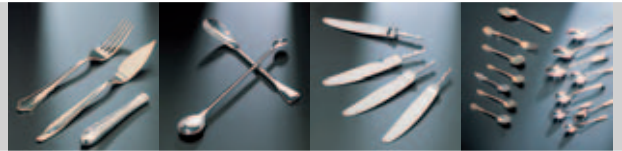
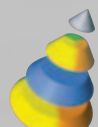


www.rosler.com



*Systems for cleaning,
drying and polishing cutlery
Models RCT, RCC / RCD and CD*



Shiny and spot-free cutlery is essential for any gastronomical establishment, be it a large cafeteria or a mobile catering operation. Rösler offers systems that produce clean and properly sanitized cutlery without time consuming and costly manual cleaning and polishing.

Rösler, the world's leading supplier of surface finishing solutions, has applied our more than 60 years of surface finishing experience to cleaning, drying and polishing of cutlery, resulting in the installation of numerous cutlery cleaning and drying systems throughout the world.

When it comes to perfectly cleaned and polished cutlery, the operators of large cafeterias and catering services apply the same high standards regarding functionality, performance and reliability we are used to from all our other customers. This is not an easy task, because frequently, cutlery coming out of the dishwasher still contains food residue and removal of this residual food as well as the subsequent drying and polishing of the cutlery requires a lot of time consuming manual labor.

Rösler offers a range of different cutlery cleaning & polishing systems allowing easy selection of the right equipment and processing media for any kind of cleaning application. Since process development, engineering and equipment manufacturing are all done in-house at Rösler, our customers are assured of obtaining solutions that are tailor-made to their specific requirements.

Our equipment range starts with small, mobile driers/polishers and goes all the way up to fully automatic and integrated cleaning and drying/polishing systems. Depending on your specific quality and capacity requirements we can offer you a cutlery cleaning, drying and polishing system that exactly suits your needs.

RCC "Rösler Cutlery Cleaner" with RCD "Rösler Cutlery Dryer"



The Rösler cutlery cleaner (RCC) in combination with the Rösler cutlery dryer (RCD) work together to provide a germfree cleaning of "dirty" cutlery as well as the subsequent drying and polishing. Our results are excellent, even if the cutlery has been sitting for a while after being used. This unique machine combination replaces a dishwasher, saves electricity and does no longer require any manual cleaning.

CD "Cutlery Dryer"



The cutlery dryer (CD) provides germ free drying and polishing of different types of cutlery. Wet cutlery taken out of the dishwasher is placed in the CD dryer and after a single pass in the rotary drier the cutlery is completely dry and polished.

Time consuming manual drying and polishing is no longer necessary! longer necessary!

Rösler Cutlery Cleaner RCC

Rösler Cutlery Dryer RCD

The Rösler cutlery cleaner (RCC) is available as stand-alone system, or it can be upgraded to a complete cutlery cleaning & polishing system by combining it with a Rösler cutlery dryer (RCD).

The Rösler cutlery cleaner (RCC) in combination with the cutlery dryer (RCD) offers many features which ensure economic and high quality cleaning and drying of cutlery and other cooking utensils like skimming spoons, ladles, etc. For example, depending on the degree of contamination on the cutlery parts the system can be run in continuous feed mode or in batch mode with variable treatment times. Thanks to the intensive and, at the same time, gentle cleaning process with specially developed cleaning media and food grade compounds, even dried food residue that has been on the cutlery for many hours is quickly removed without any manual pre-cleaning of the cutlery pieces.



After the cleaning stage the parts are passed through a rinse station utilizing fresh water and are then directly transferred into the vibratory drier. There the wet cutlery is placed into a mass of special germfree organic granular media heated to a preset temperature. Since the cutlery pieces are completely embedded in this media mass, the end result is a shiny, absolutely spot-free surface finish.

Applications:

- ▶ Effective and efficient washing/cleaning of cutlery after use – even if food residues on the cutlery are already dry; with subsequent drying and spot-free polishing in a RCD drier.
- ▶ Cutlery of all types – from small pastry forks to large soup ladles.
- ▶ Stainless steel and other high quality cutlery receives a high quality finish. For example, traces of oxidization and scratches are completely removed
- ▶ Quick cleaning of cutlery, which often is the bottleneck during the cleaning process



ISO 9001: 2000

In addition to the  mark, all standard equipment produced by Rösler also carries the  mark

Features and benefits:

- ▶ The elimination of manual labor yields considerable cost and time savings
- ▶ No pre-cleaning of the cutlery is required
- ▶ Low energy cost
- ▶ No extensive cleaning or maintenance of the equipment is required
- ▶ The mechanical cleaning process takes place with specially developed polishing media resulting in an extremely low consumption of water and detergent
- ▶ The continuously operating cleaning and drying/polishing system prevents spots on the cutlery due to premature drying
- ▶ Built to hygiene standard DIN 10510.2008-06
- ▶ No water puddles around the equipment
- ▶ The immediate environment remains free of moisture and dust
- ▶ No mixing of contaminated/used and already cleaned cutlery pieces during the rinse cycle



Technical data RCC series:

	RCT 1	RCC 05	RCC 1	RCC 2	RCC 3	RCC 4	RCC 6
Space requirements - length x width (approx. in mm)	650 x 400	500 x 500	900 x 900	1200 x 1200	1300 x 1300	1600 x 1600	1700 x 1700
Processing capacity - depending on the degree of contamination (pcs/batch)	50	50	100	200	300	400	600
Media load (kg)	25	25	100	200	300	450	650
Separation	no	no	yes	yes	yes	yes	yes
Continuous flow (1)/batch (2) processing	2	2	2	2	1+2	1+2	1+2
Power vibratory motor (kW)	0.65	0.65	0.75	3	3	3	7.5
Electrical connection 3Ph/N/PE (V)	400	400	400	400	400	400	400
Water consumption (l/h)	5	5	10	15	20	30	40

state 02/10

Technical data RCD series:

	RCD 1	RCD 2
Media load (kg)	20	40
Power vibratory motor (kW)	0.75	1.5
Electrical connection 3Ph/N/PE (V)	400	400

state 02/10

Three treatment stages:



1. Cleaning of the cutlery

Mechanical cleaning in a mass of polishing media. Processing times are variable and depend on the degree of contamination. No pre-cleaning is required.



2. Rinsing

Final rinse after cleaning with fresh water



3. Drying and polishing

RCD dryer with heated and germfree drying media (organic granules)

Media and compounds – Development, production and know-how

For decades our company has developed high quality media for mass finishing applications. The media is complemented by cleaning compounds and drying & polishing media. With over 8,000 different articles we can offer our customers the by far biggest choice of high quality media and compounds anywhere in the world. Our company uses only environmentally friendly raw materials, and we comply with the highest ecological standards in the manufacturing of our media and compounds.

Rösler Cutlery Dryer CD – models CD 3000, CD 5000 and CD 8000 L

Water spots and other blemishes on knives, forks and spoons create not only a poor optical impression, but they can also have a significant negative impact on the reputation of a restaurant or a catering service. The time tested Rösler cutlery drying, polishing and sterilizing systems, model range CD, are designed for 3000, 5000 or 8000 cutlery pieces per hour help preventing this problem.

Wet cutlery coming from the dish washer is transferred into the CD unit where it passes through a spiral work channel filled with a bed of special, germfree, organic granular media. During this process the cutlery pieces are completely embedded in the media resulting in a spot-free and polished surface finish. Cutlery made from stainless steel or other high value materials exits the drying/polishing system absolutely dry and shiny in food grade hygienic condition. The CD systems are equipped with a UVC lamp that sterilizes the cutlery and drying/polishing media, as they pass under this lamp. The highly energy efficient, built-in heating system - with a 30% higher heat output compared to similar systems - maintains a constant temperature of the drying/polishing media, thus allowing continuous evaporation of the absorbed moisture.

Features and benefits:

- ▶ No labour intensive manual drying and polishing after dishwashing
- ▶ Drastic reduction of personnel cost
- ▶ Low drying times allow quick turnaround of the cutlery
- ▶ High quality and fast drying/polishing of the cutlery in food grade hygienic condition
- ▶ Consistent and absolutely repeatable high quality drying and polishing results
- ▶ Easy, simple operation
- ▶ The spiral bottom process channel ensures gentle, nick free processing
- ▶ Rösler CD systems are working on a continuous feed basis with the parts travelling through the work channel in one single pass
- ▶ 230 V electrical connection with very low energy consumption
- ▶ Complete fabrication made in stainless steel
- ▶ Compact design results in low space requirements
- ▶ CD systems are mounted on wheels and can be easily moved
- ▶ All systems are equipped with a UVC lamp (in compliance with EU hygiene standard 93/43/EWG) sterilizing the cutlery pieces and media
- ▶ CE certified
- ▶ CD systems can be easily and quickly cleaned

*On average the germfree drying media must be replaced every 4 to 8 weeks.
The media, along with all required spare parts is available ex stock.*

Technical data CD series:

	CD 3000	CD 5000	CD 8000L
Processing capacity (pcs/h) *	up to 3000	up to 5000	up to 8000
Length x Width x Height (mm)	620 x 520 x 850	720 x 620 x 810	720 x 620 x 910
Outlet height (mm)	600	540	560
Weight (kg)	160	180	190
Power (kW)	1.5	1.5	1.5
Voltage (v)	220/230	220/230	220/230

* depending on the size of the cutlery

Rösler...the complete process solution!

When it comes to dealing with cleaning, drying polishing of cutlery, Rösler offers the total process solution! Through extensive processing trials, we always find the right finishing solution for our customer's needs.



Our power package RCC1 with RCD1 – cleaning, drying and polishing of cutlery. Ideal for caterer with huge amounts.

Our compact solution RCC1 with CD 5000 – cleaning, drying and polishing of cutlery

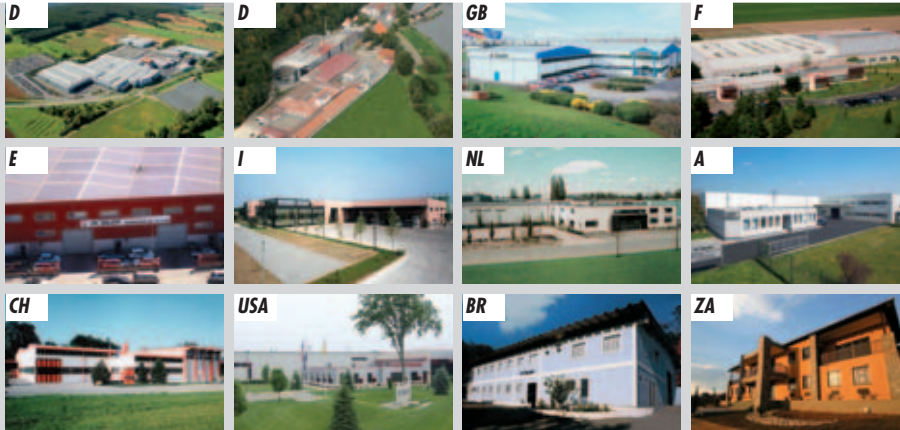


RCC 05 and RCT1 – the small alternative for cleaning cutlery



Reprocessing of worn out cutlery:
special process Keramo® Finish –
High gloss finish for your cutlery!

We would be happy to advice you!



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