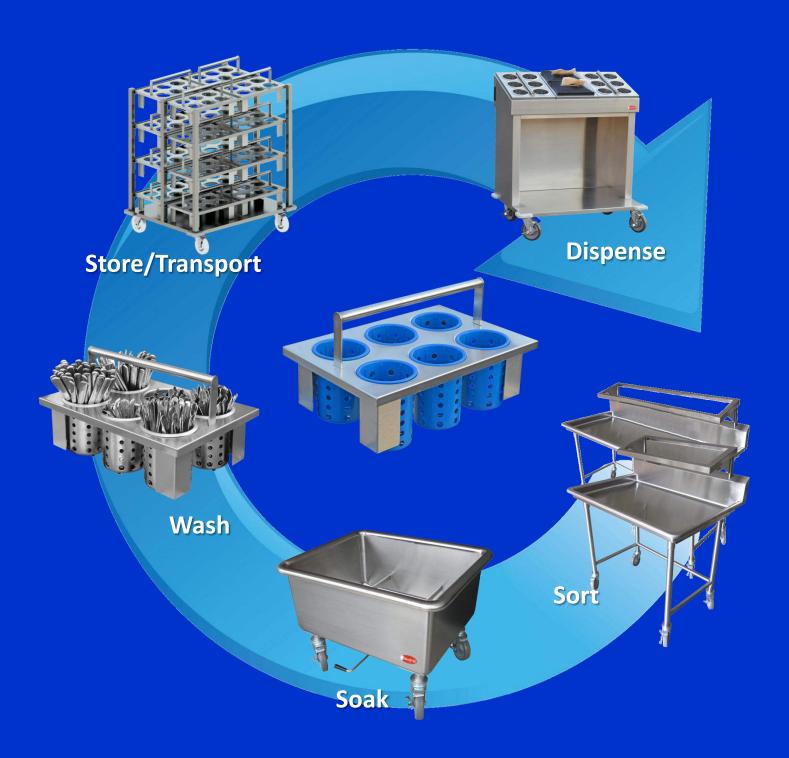


E1 Silverware Handling System



800-784-5537 www.sterilsil.com

E1 SILVERWARE HANDLING SYSTEM

Labor Savings by Design

Silverware has been one of the most inefficiently handled items in a commercial food service operation. The E1 Silverware Handling System changes that. It saves labor by handling more silverware with less effort saving valuable labor time and creates a more organized kitchen while keeping your silverware cleaner.

The E1 System drop-in silverware basket handles six cylinders at one time. It's ability to be used throughout the entire silverware handling cycle is what creates great efficiency. The speed at which silverware is handled through soaking, washing, storage, transporting and recharging is greatly increased saving labor and just as important, creates a safer and more organized dishroom and kitchen.

Whether the application is new construction or an existing operation, adaptation of the E1 System is fast and simple. Because of its flexibility, it can save labor at any step in the silverware cycle. Incorporation of the system in an existing process can be achieved in a variety of ways and at many different steps in an operation. The ability to be creative with the system is just one of its many great features.

The E1 System is fresh and innovative and by implementing the system into an operation, the operation becomes better. The system is simple to implement and easy to use with little to no training required. Incorporate the E1 System to create a more efficient and organized operation.







Any Operation

From chain operators, college and universities, healthcare, employee feeding, banquet halls, diners, even white table cloth restaurants and much more, the E1 Silverware Handling System can be applied to a wide variety of operations to handle silverware more efficiently and create a more organized operation. The flexibility to incorporate the complete or partial system allows for a wide range of applications.

No matter your type of operation, if you use permanent silverware, the E1 System can help you operate more efficiently.

Watch the video at www.sterilsil.com

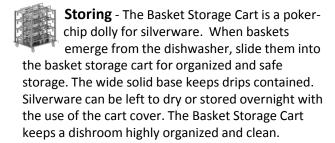
A Complete System for Every Stage in the Cycle

The E1 Silverware Handling System efficiently handles silverware throughout the entire cycle. The system addresses all stages of silverware handling and creates an efficient, clean and organized dishroom and kitchen environment for any food service operation.

Sorting - The E1 Sorting Tables' ergonomic design holds drop-in silverware baskets above the work surface in an angled elevated shelf saving valuable work space while creating a fast sorting environment and easy lifting of the baskets. The open base keeps soak sinks in close proximity to the work space for fast transition to the next step in the silverware cycle.

Soaking - E1 System Soak Sinks include an integrated basket handle lift that keeps the basket handle above the soak solution while silverware is being soaked. This allows dishroom employees to remove the basket without reaching into the solution with their hands creating a safer and cleaner environment.

Washing - The use of the Drop-In Silverware
Basket throughout the entire silverware
handling cycle creates great efficiency and its
ability to be used through the dishwasher is no
exception. Run the E1 Basket with silverware through
the dishwasher and handling silverware at both ends
of the dishwasher becomes faster and safer.



Transporting - Silverware can be transported to its point of use with Basket Storage Carts or by carrying baskets using their integrated handle. Transporting is fast and easy with the use of the E1 System drop-in silverware basket.

Recharging – Recharging is where the labor savings is most visible. Instead of grabbing individual cylinders or the silverware directly, simply lift out the empty E1 Drop-In Silverware basket and replace it with a full one. It's that fast.

Dispensing - There are a wide variety of dispensers to accommodate any need. They include several configurations of carts, countertop dispensers, drop-in countertop dispensers and wall-mount dispensers.





MANY DISPENSING OPTIONS

E1 System Dispensing

The E1 system offers a wide variety of dispensers to solve any need and adapt to any operation. Having a full range of options helps solve the most demanding design and operating requirements.

- Carts
- Countertop Dispensers
- Drop-In Angled Countertop Dispensers
- Drop-In Flush Countertop Dispensers
- Wall-Mount Dispensers

The component design of the E1 System along with 14 dispenser options offer a wide variety of configurations, a total of 440 dispensing combinations to solve any dispensing need.

Operators can rearrange E1 Inserts to fit varying dispensing needs during a year, a season or even a day. The quick change of components for specific meal parts can allow a reduction in servery space further saving additional labor. The flexibility and applied labor savings makes the E1 System standout in countless applications.

The multiple dispensing options and E1 Inserts and their component design make the E1 System the most flexible silverware handling system in the food service industry.





A Drop-In Profile for Any Design

The use of drop-in dispensers create a more meaningful and purposeful design. There are two drop in dispenser options in the E1 System, angled and flush mount.

Because of the unique design of the E1 System components, the angled dispensers drop-in neatly without the use of a flange. The front of the dispenser sticks up 1 inch while the back of the dispenser is elevated keeping the standard E1 dispenser angle. Not having a flange on the angled dispensers creates a clean look in any high-end counter design.

The flush mount dispenser allows a designer to keep a low profile on the countertops. The use of the 1 inch flange allows the E1 inserts to rest on it while protecting the countertop such as quartz or Corian from chips and scratches.

All drop-in dispensers include a bottom to prevent loose items or drips from reaching the cabinet base.



Countertop Dispensers



Drop-In Angled Countertop Dispensers



Drop-In Flush-Mount Countertop Dispensers



Wall-Mount Dispensers



10 Cylinder Options



E1 System Inserts

Drop-in Silverware Basket - Creating efficiencies in silverware handling throughout the entire silverware handling cycle, dispensing is no exception with the sleek and functional design.

Dual Napkin Dispenser - Set flush in a single insert are two 5" napkin dispensers from SCA Tissue's Tork brand. Napkins are refilled quickly with the flip up dispenser face. The highest quality dispensers for the highest quality napkins in the best silverware system.

Napkin and Straw Dispenser - One 5" SCA Tissue Tork brand napkin dispenser and two SC-750 stainless steel containers to hold straws, stir sticks, condiment packs, sweeteners and more.

Flat Top Adapter - Creating a flat surface in the E1 System allows an even wider range of dispensing possibilities. Most commonly used in the carts, the Flat Top Adapter works in any angled E1 dispenser.

Half-Size Hotel Pan - Holding either a single half-size or two quarter-size hotel pans, the use of the insert allows a user to build in even broader applications including condiment dispensing, wrapped plastic ware and more.

ITS ALL ABOUT THE BASKET

The Baskets Save Labor

The E1 Silverware Handling System offers many different dispensing options, but it started with the single concept of creating a system to handle silverware more efficiently. And the drop-in silverware basket was developed from that need.

At its core, the E1 System it is about handling silverware in the most efficient manner possible. Its cornerstone is the drop-in silverware basket that handles six high-capacity silverware cylinders at one time. The baskets ability to be used throughout the entire silverware handling cycle is what creates great efficiency. Moving silverware from each phase of the cycle so quickly saves labor while creating a safer and more organized operation.

Many Applications

Being creative when incorporating the system into an operation is important. The earlier an operation incorporates the use the E1 Basket into the silverware cycle, the more efficiencies are gained. And it's not always the operations that you expect which can gain efficiencies.

In a restaurant, that may mean using the E1 system in the back of the house all the way up to the waitress station where silverware is wrapped or taken directly to a table. For other applications, consider dispensers in wrapped graphics, powder coated or simply the use of a flush mount dispenser to keep the profile low. Adding efficiency in an operation never looked so good.





Details in Design

Carry Position

In the Carry Position, the basket handle is fully extended and locks into place allowing the handling of unbalanced loads. The large diameter stainless steel handle makes carrying heavy loads of silverware easy and comfortable.

At-Rest Position

When set on a solid surface, the basket is in the At-Rest Position. The basket handle is retracted and the cylinders extend %" above the basket so they can easily be removed and handled.

Drop-In Position

In the Drop-in Position, the cylinders and basket handle are retracted creating a clean look while providing easy access to the silverware. The well-balanced design and fully welded construction offer a clean look in a highly functional design.

SIZING A SYSTEM

By The Numbers

TYPICAL INSTALLATION PER MEAL SERVICES	Drop-In Baskets	Sorting Stations	2V Carts or Countertop Dispensers	3V Carts or Countertop Dispensers	2-Basket Soak Sinks	Basket Storage Carts	Napkin, Straw, Hotel Pan and Flat-top Inserts		
	E1-BS-6OE-SS E1-BS-6OE-RP	E1-STE-2H E1-STE-4H	See Below	See Below	E1-SK-2	E1-BSC-16			
<250	8	1	3	or ₂	1	1	As needed. See the E1 System Accessories specification sheet for models and descriptions.		
250-500	10	1	3	or ₂	1	1			
500-750	15	1	4	or ₃	1	1			
750-1,000	18	2	5	or ₄	2	1			
1,000-1,250	23	2	7	or ₅	2	2			
1,250-1,500	24	2	8	or ₅	2	2			
1,500-1,750	28	2	9	or 6	2	2			
1,750-2,000	31	3	10	or 7	3	2			
2,000+	Contact your local Steril-Sil representative or factory sales person.								
NOTE	These are minimum product quantities for the stated number of meal services before having to recharge the dispensing units. You may determine you need more dispensing units and drop-in baskets for a scatter system or multi-line design or if you displace drop-in silverware baskets with napkin or straw dispensing inserts. Less dispensers are required when anticipating recharging silverware baskets during a meal.								

Dispensing Options

Dispenser Styles	Horizontal Co	onfiguration	Vertical Configuration					
and Configurations	1-Hole	2-Hole	1-Hole	2-Hole	3-Hole			
Carts	-	-	E1-CRT36-1V1HP	E1-CRT24-2V	E1-CRT36-3V			
Countertop	E1-CBD-1H	-	E1-CBD-1V	E1-CBD-2V	E1-CBD-3V			
Drop-In Angled	-	-	-	E1-DDA-2V	E1-DDA-3V			
Drop-In Flat	E1-DDF-1VH	-	E1-DDF-1VH	E1-DDF-2V	E1-DDF-3V			
Wall-Mount	-	E1-WDB-2H	-	-	E1-WBD-3V			
Cylinder Options	S-500 stainless steel. RP-25 series plastic in black, white, gray, yellow, red, green, orange, blue and brown.							
NOTE:	For specification sheets and complete details, visit our website at www.sterilsil.com							





#1 in Silverware Dispensing

