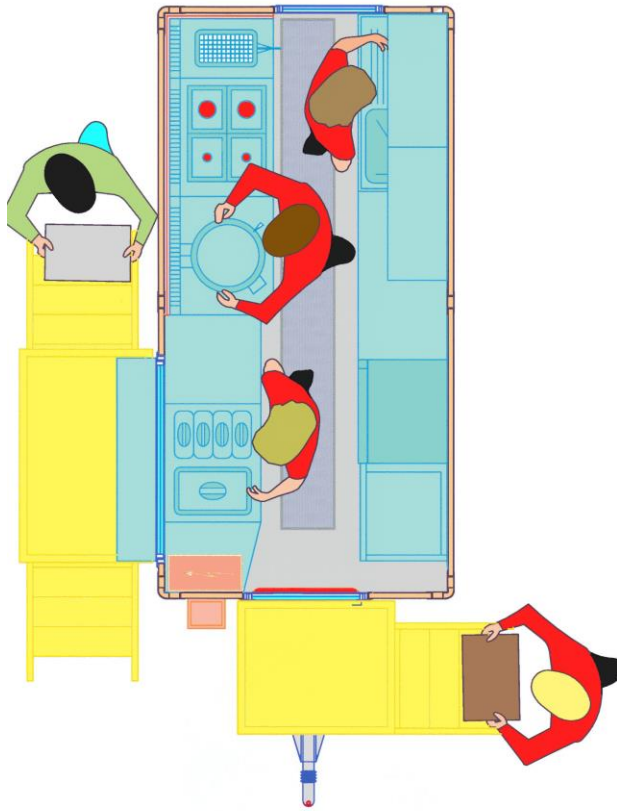




DATA SHEET 23.10



View/plan view of the unit



View of the unit from the "distribution" side, placed on the trailer transport system



Interior view of the unit from the entry door: to the left, the cooking and distribution side to the right, the sink and fridges side

Mobile Field Kitchen Trailer

MOD. CARCUC4/2-100A

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| <ul style="list-style-type: none"> a) Sturdy supporting structure with aluminium section bars obtained from press-formed L. 6082 sheets and/or extruded shaped sheets, welded at the joints to form a self-supporting, free standing unit. b) Transportable by a trailer with an overall load capacity of 20 q, or by standard vehicles with a loading platform large enough for the overall dimensions indicated below. c) Platforms and steps for access and/or distribution to costumers outside the unit, detachable from the structure. d) Stainless steel, non-skid floor on waterproof, multi-layer wood support. e) Cooking area wall covering, with ventilated stainless steel wall panel. f) Curtain walling with sandwich panels in 10/10 double aluminium sheets coated with 40 mm polyurethane insulation. g) Aluminium door and window frames with safety glass and panic bar on the door. h) Staff entrance on the shorter side of the unit, separate from the customer distribution area. i) Can be used on board a vehicle or set on the ground (set down from the trailer). j) Small awning (on the side) provides shelter to the external work areas. k) Custom paint and finishing work for higher visibility. l) Size of free standing unit (in mm): length 4020 x width 2035 x height 2300 (same as trailer loading platform), approximate weight 1350 kg. (including proposed fitting). | <ul style="list-style-type: none"> 1. Electrical power supply from 220 V external source on external EEC socket. 2. Internal electrical control panel for external branches and safety devices, in compliance with current regulations. 3. External branch on the ramp and internal gas distribution, compliant with current regulations, with a modular piping kit for keeping gas bottles separate. 4. Module equipment includes: <ul style="list-style-type: none"> > Cooking: fryer with 1 basket (on request); 4-ring stove on static oven; 60 litre saucepan with baskets; 1800 ventilation hood with centrifuge motor and filters. Optional ventilated convection oven 4 grids; > Distribution/preparation: chest freezer cabinet, 400 litre refrigerator cabinet; single basin sink and drainer; work tops with drawers; cupboard units; wall shelves; temperature control display unit. 5. Plumbing system with surge tank pump and/or connection to an external network for drinking water + electrical boiler for hot water to the kitchen sink 6. Additional ceiling exhaust fan with adjustable thermostat for exhaust or intake of air at adjustable speed. 7. Grounding system with connection and rods. 8. Set-up time for "ready state": approx. 1 hour with trained staff. 9. Productivity: preparation and distribution of approx. 100-150 portions per hour for a complete menu (depending on equipment). 10. Can be provided with trolley/trailer approved for standard "transportation of goods", 2 axles and ball hitch, with 2000 or 2500 kg capacity |
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Prices: Ex-Works Gruaro – Italy

1. MOD. CarCuc4/2-100A (including all equipment listed): Euro/each _____ + V.A.T.-
2. TRAILER EXCLUDED

