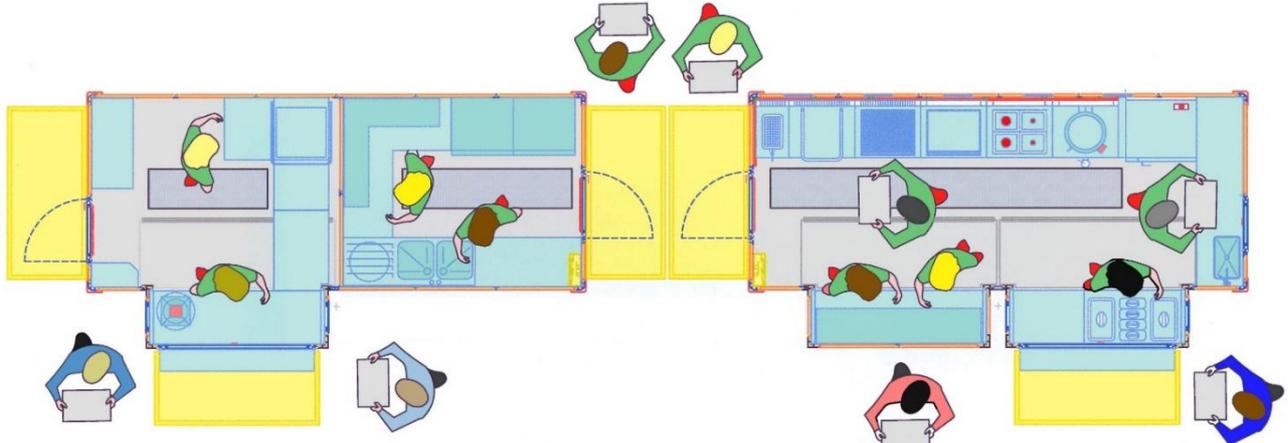
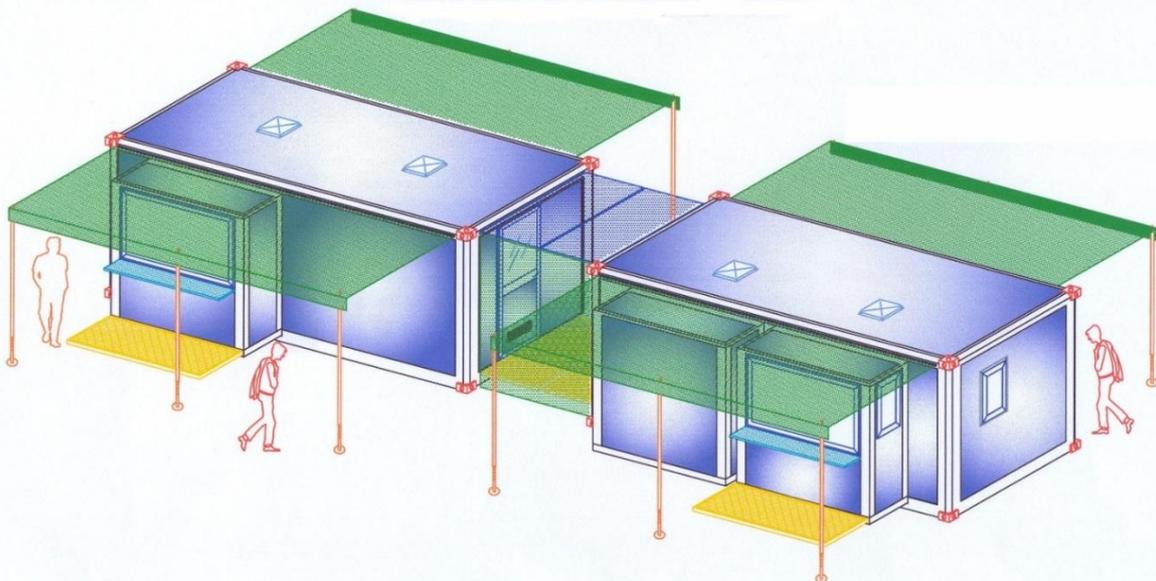




DATA SHEET 23.1



Plan view of the two modules that make up the complete unit: to the left, the module provided with preparation/storage area and the delivery area for dishwashing at the back - centrally, the two modules are connected by platforms covered with grids, with blackout tarp cover near the area of public transit - to the right, the module equipped with kitchen equipment and distribution area



Perspective view of the two modules in operating position with the areas "removed" from the modules, complete with connecting walkway and tarpaulin covering, on opposite sides, ideal for work and washing outside of the unit.

Mobile Field Kitchen on 2 expandable ISO 20ft Containers

MOD. 2C20/2AP-CPL600.3F-1

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| <ul style="list-style-type: none"> a) Sturdy supporting structure with aluminium section bars (L.5754 and/or 6082) with corner fittings welded to the eight points of each, all in accordance with the norms defined by the ISO 20' standard. b) Transportable with 3.0÷3.5 ton trolleys/trailers or with ordinary vehicles. c) Platforms and steps for access and/or distribution to customers outside the unit, can be inserted into the structure. d) Stainless steel floor with non-skid strips, completely sealed, on waterproof, multi-layer wood support with wide grated drains to collect sullage. e) Curtain walls with panels in 10/10 double aluminium sheets coated with 40mm insulation (polystyrene or polyurethane). f) Perfectly smooth interior and exterior, fastened to the structures with polymer structural adhesive, interior completely sealed. g) Aluminium door and window frames with safety glass and panic bars on the doors. h) Staff entrance at the shorter end (entrances facing each other) separate from the user transit area. i) Can be used on board a vehicle or set on the ground. j) Equipped areas extractable from the shelter bodies for extension of operating areas and movement of staff. k) Custom paint and finishing work for higher visibility. l) Size in mm. each: length 6058 x width 2438 x height 2590 (as container standard ISO-20'-1CC) x 2. | <ul style="list-style-type: none"> 1. Independent electrical power from external 220 V. source (400 V on request), or "bridge" connection between the two modules. 2. Internal electrical control panel for external shunts and distribution to installed utilities, with safety devices in compliance with current regulations. 3. External branch in the specific junction box and internal gas distribution compliant with current regulations. 4. Unit equipment includes, respectively: <ul style="list-style-type: none"> > "Cooking/Distribution" Module: convection oven 6 grills, 1 60 l pans with baskets; 4 hobs on static oven; striped fry-top; smooth fry-top; tilting bratt pan; single basket fryer; 3 GN-1/1 temperature-control display unit, worktops, extractor hood, wall cupboards and auxiliary equipment; separate hand-washing. (series 700 machines). > "Storage/Preparation/Washing" Module: <u>area connected to the kitchen</u>: 1 refrigerator cabinet and 1 deep freezer cabinet, 1600 sink unit, worktops, wall cupboards, shelves and auxiliary equipment 5. Middle and side structures cover external work areas and walkways. 6. Plumbing system with surge tank pump, for "autonomous" or integrated operation between the two modules. 7. Grounding system with connection and rods. 8. Set-up time for "ready state": about 1 hour and 30 minutes with trained staff. 9. Productivity: preparation and distribution of approx. 300-800 meals/ hour for a complete menu. |
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Prices: Ex-Works Gruaro - Italy

1. MOD. 2C20/2AP-CPL600.3F-1 (including all equipment listed): €uro + V.A.T

