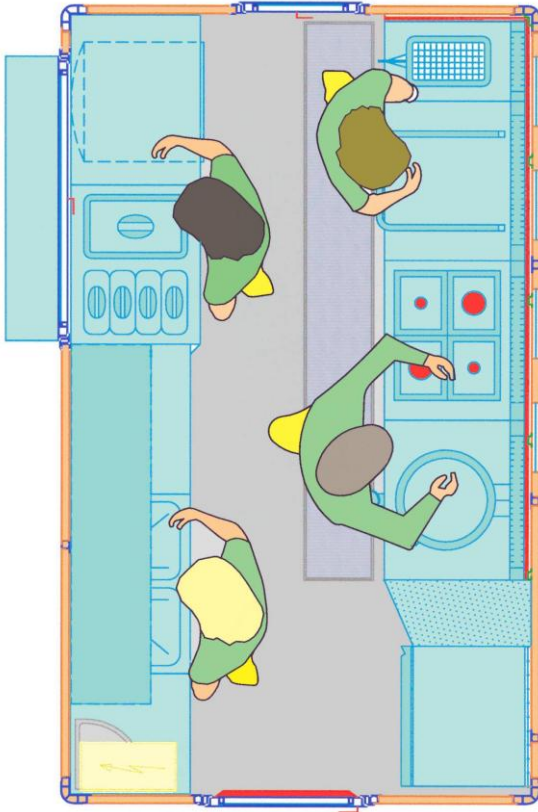




DATA SHEET 23.11



View/plan view of the unit



View of the entrance/distribution side



Interior view from the entrance

Trailer-mounted mobile Field Kitchen

MOD. MBCUC-DY4/2L-250A

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| <ul style="list-style-type: none"> a) Sturdy supporting structure in extruded and/or press-formed aluminium sheets, alloy series 6063, welded at the joints to form a self-supporting, freestanding shelter unit. b) Transportable by a trolley with a load capacity of 20 h.kg., or by standard vehicles with sufficient platform and load capacity for the overall dimensions indicated below. c) Detachable platforms and steps for access and/or external distribution. d) Stainless steel, non-skid floor on waterproof, multi-layer wood support and wide central drain for sullage collection and cleaning. 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 on the ground (removed 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) Standard size of freestanding unit (in mm): length 4000 x width 2400 x height 2400; approx. weight 1800 kg. (including proposed fitting). | <ul style="list-style-type: none"> 1. Electrical power supply from 220 V external source on external CEE socket. 2. Internal electrical control panel for external branches and safety devices, in compliance with current regulations. 3. External branch on equipped compartment and internal gas distribution compliant with current regulations. 4. Module equipment includes: <ul style="list-style-type: none"> > Kitchen: fryer; 60 litre bratt pan; 4 hobs on static oven; 60 litre pan with baskets; fan-assisted 4-grill oven; 2800 ventilation hood with centrifuge motor and filters; > Distribution/preparation: 400 litre refrigerator cabinet; kitchen sink with 2 basins; work tops with drawers; cupboard units; shelves; hand wash sink; temperature-control display unit; 5. Plumbing system with surge tank pump for drafting external tanks and/or connection to an external network; electric boiler for hot water to the kitchen sink; distribution with multilayer aluminium pipes. 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': approximately 30 minutes with trained staff. 9. Productivity: preparation and distribution of approx. 200-250 portions per hour for a complete menu. 10. Can be provided with trailer approved for standard "transportation of objects", 2 axles and ball hitch, with 2000±2500 kg capacity. |
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Prices: Ex-Works Gruaro - Italy

1. MOD. MBCUC-DY4/2L-250A (including all equipment listed): **€uro/each** _____ **+ V.A.T.-**
2. TRAILER EXCLUDED

