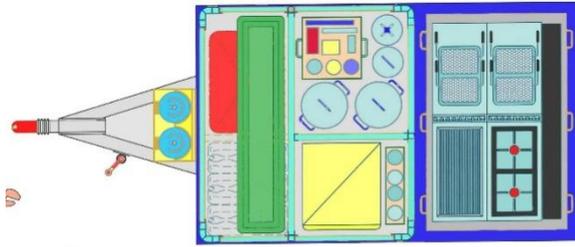


DATA SHEET 23.13



Overall plan of equipped shelter + kitchen unit



Aluminium shelter mounted on trailer



Overall view in transport position



Shelter detail with equipment



Free standing field kitchen unit detail

Provision Unit: Mobile Field Kitchen for Operating Units autonomy

MOD. CAR/US-CUPAL-BS1/A

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| <p>a) Monolithic shelter made entirely in welded aluminium (L. 5754), with perimeter doors with key locking and internal partition walls;</p> <p>b) can be lifted both using top coupling points and pockets for forklifts;</p> <p>c) division of usable volume in spaces suitable for the equipment defined below.</p> <p>d) dimensions length 1380 x width 1520 x height 1370;</p> <p>e) empty weight approx. 230 Kg.;</p> <p>f) positioning on standard commercial trailer, with a 2550 x 1550 platform with usable capacity of 1200 kg.</p> <p>g) Basic shelter equipment:</p> <ul style="list-style-type: none"> • 2 folding gazeboes with pre-assembled roof in polyester fabric, with operating dimensions of 3000 x 3000 x usable h. no less than 2000 + ridge with 4 pitches; • 4 lights on adjustable stand, with cable and bulbs; • nr. 1 generator set of approx. 3000 W sound-proofed to standard, with sockets, tank, battery, automatic switch-on and wheels for movement; • 1 shunt and distribution panel for 230 V electrical mains or generator set; • containers for drinking water (total approx. 80 l); • 1 fridge with one door, approx. 100 l; • removable drawers for bulk materials and/or provisions; • basic cooking kit composed of: pans of various sizes, shapes and dimensions, bowls, chopping boards, specific utensils, various ladles, various dishware and accessories to prepare full meals for at least 50 people; <p>h) Front independent protected locker to transport gas cylinders.</p> | <p>1. Cooking module independent and pre-built (we can also manufacture this separately as Mod. CucPal-MM1/2-20A) can be handled by means of standard forklift and/or by hand, if necessary.</p> <p>2. In brief, it is defined as:</p> <ul style="list-style-type: none"> • a special "pallet" type support base in aluminium, with a protective cover that can be used as a worktop, including two folding tables designed to widen the usable surface. • further equipped with handles for lifting and placing the equipment on the ground manually; <p>3. equipped with:</p> <ul style="list-style-type: none"> • 4 burner hob on cabinet base, 600 x 700 professional series; • hob/grill in cast iron with two burners; • 2 pasta cooking modules, 600 x 350 professional series, each with 2 baskets; • side cabinet for utensils/equipment; • removable side shelf to widen the worktop; • cavity wall-mounted gas supply and distribution system, protected with safety valves. • piping kit, which can be dismantled for safety of gas connection; • dimensions 900 x 1400 x h 980; • weight approx. 190 kg. <p>4. Set-up time for "ready state": approx. 15 min., with trained staff.</p> <p>5. Output: preparation of approx. 20÷50 servings for a full menu (according to set-up and organisational layout).</p> |
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Prices: Ex-Works Gruaro - Italy

1. **MOD. CAR/US-CUPAL-BS1/A** (as described and including all equipment listed): **€uro** + **VAT-**
2. **TRAILER EXCLUDED**