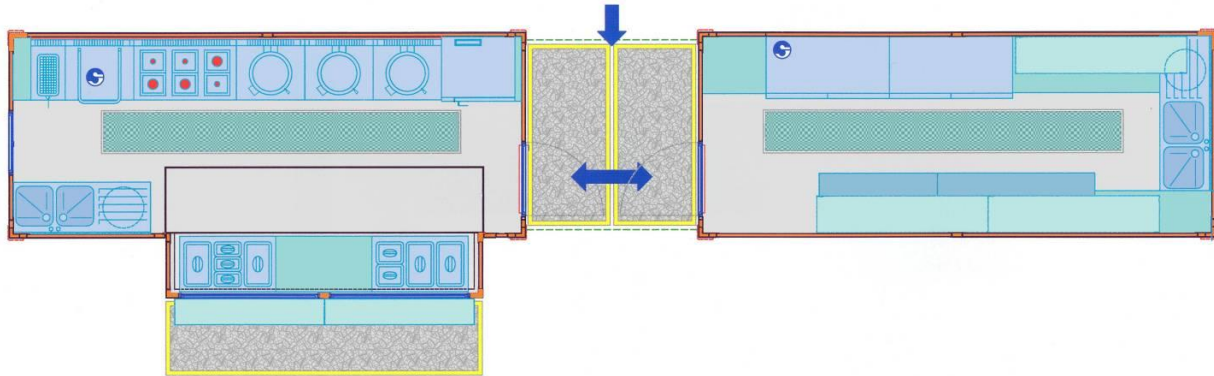
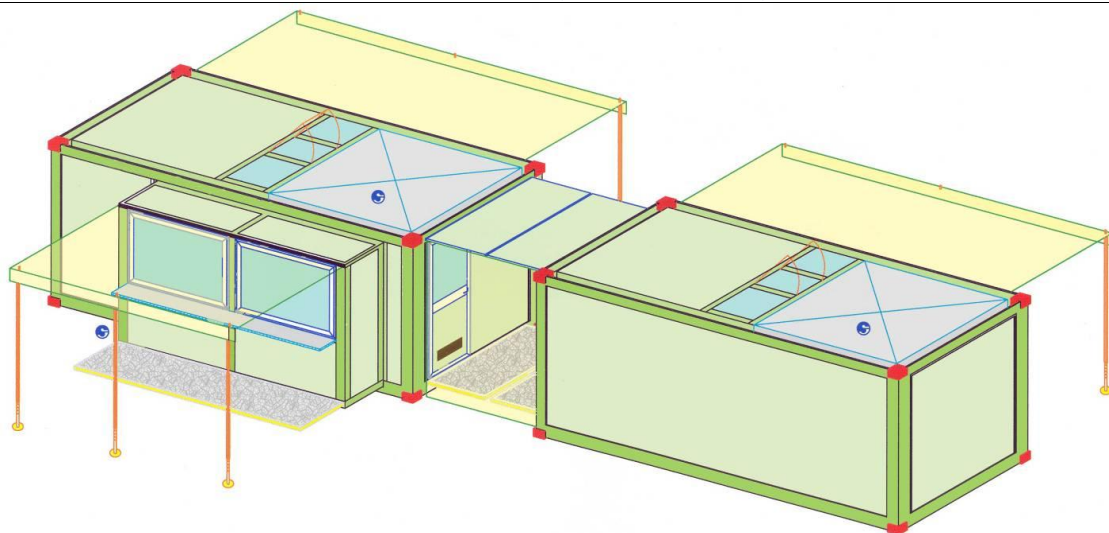




DATA SHEET 23.2



Plan view of the two modules that make up the complete unit: on the left, the kitchen module shown with the distribution area removed from the unit body - in the middle, the entry/exit area, protected by overhead and side tarpaulins – on the right, the preparation and storage module



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

Mobile Kitchen on 2 ISO 20ft Containers

MOD. COCUC-C2AR/x2-800

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| <ul style="list-style-type: none"> a) Sturdy supporting structure with aluminium section bars (L- 6060 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 by 35+50 q trailers or standard vehicles, as well as international standards (ship-train-container vehicles, etc.). c) Platforms and steps for access and/or distribution to customers outside the unit, retractable 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 on the shorter side (entrances facing each other), separate from the customer distribution area. i) Can be used on board a vehicle or set on the ground. j) Distribution area is "removable" from the main structure of the kitchen module. k) Middle and side structures cover external work areas and walkways. l) Custom paint and finishing work for higher visibility. m) Size in mm. each: length 6058 x width 2438 x height 2590. (as per ISO-20'-1CC container standards) 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: 6 grill convection oven, 3 saucepans (60 l) with baskets, 6-ring stove with static oven; tilting grill, fryer with one basket, 2 temperature controlled display units each with 3 Gn-1/1; compensatory work surfaces; ventilation hood; cupboard units; 1600 kitchen sink and accessory equipment. (series 700 machines) > "Storage/Preparation" Module: 2 refrigerator cabinets, 2 door freezer cabinet; dishwasher, 1800 kitchen sink, work surfaces, cupboard units, shelves and accessory equipment. 5. Can be supplied with complete electrical installation, on request (required ≈ 140 KW) 6. Plumbing system with surge tank pump, for "autonomous" or integrated operation between the two modules. 7. 1 tank each for a total of 400 + 400 litres of drinking water. 8. Emergency generator to ensure operation of refrigerator and security devices. 9. Grounding system with connection and rods. 10. Set-up time for "ready state": approx. 1 hour with trained staff. 11. Productivity: preparation and distribution of approx. 600-800 meals/ hour for a complete menu. |
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Prices: Ex-Works Gruaro - Italy

1. MOD. COCUC-C2AR/x2-800 (including all equipment listed): Euro + V.A.T.-

