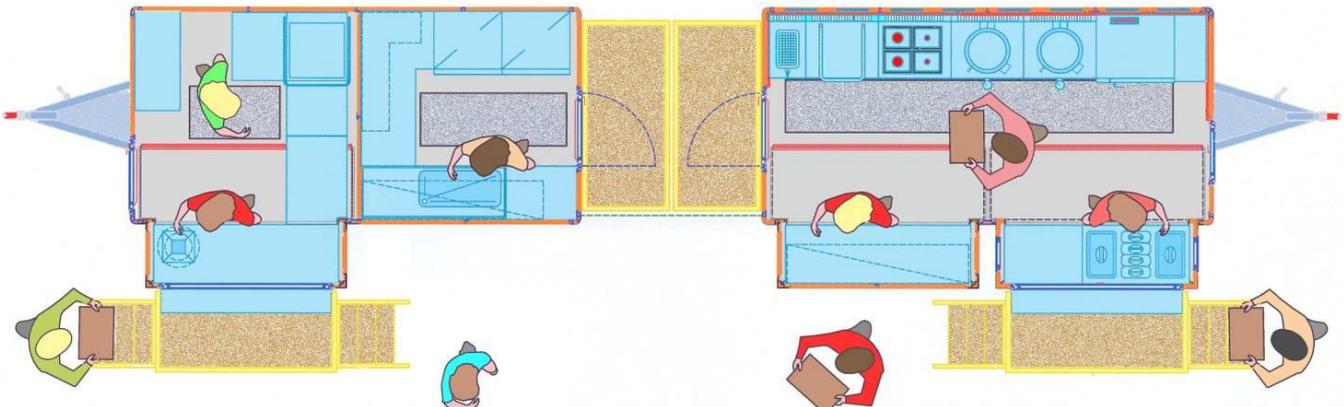




## DATA SHEET 23.6

Delivery and dishwashing area    Preparation/storage area    Discharge area    Cooking and distribution area



Perspective view of the two modules in operating position with:

- to the left, the module provided with preparation/storage area and the delivery area for dishwashing at the back ; to the right, the module equipped with kitchen equipment and distribution area;
- centrally, the two modules are connected by platforms covered with grids, with blackout tarp cover near the area of public transit.

### Complex of 2 mobile Kitchens on Trailer

#### MOD. CARCUC5/2L-2GV.CPL-300A

- |   |  |
|---|--|
| <p>a) Sturdy supporting structure with aluminium section bars (L- 6060 and/or 6082) junction welded to form free standing shelters.</p> <p>b) Equipped areas extractable from the shelter bodies, with freestanding block movement on telescopic rails, for extension of operating areas and movement of staff.</p> <p>c) Transportable with 3.0÷3.5 ton trolleys/trailers or with ordinary vehicles.</p> <p>d) Platforms and steps for access and/or distribution to customers outside the unit, can be inserted into the structure.</p> <p>e) Stainless steel floor with non-skid strips, completely sealed, on waterproof, multi-layer wood support with wide grated drains to collect sullage.</p> <p>f) Curtain walls with panels in 10/10 double aluminium sheets coated with 40mm insulation (polystyrene or polyurethane).</p> <p>g) Perfectly smooth interior and exterior, fastened to the structures with polymer structural adhesive, interior completely sealed.</p> <p>h) Aluminium door and window frames with safety glass and panic bars on the doors.</p> <p>i) Staff entrance at the shorter end (entrances facing each other) separate from the user transit area.</p> <p>j) Can be used on board a vehicle or set on the ground.</p> <p>k) Custom paint and finishing work for higher visibility.</p> <p>l) Size in mm. each: length 5000 x width 2400 x height 2300 x 2 (as flatbed trailer); approx. weight 2200 Kg/each. (including proposed fitting).-</p> | <ol style="list-style-type: none"> <li>1. Independent electrical power from external 220 V. source (400 V on request), or "bridge" connection between the two modules.</li> <li>2. Internal electrical control panel for external shunts and distribution to installed utilities, with safety devices in compliance with current regulations.</li> <li>3. External branch in the specific junction box and internal gas distribution compliant with current regulations.</li> <li>4. Unit equipment includes, respectively: <ul style="list-style-type: none"> <li>&gt; "Cooking/Distribution" Module: convection oven 6 grills, 2 60 l pans with baskets; 4 hobs on static oven; tilting bratt pan; single basket fryer; 3 GN-1/1 temperature-control display unit, worktops, extractor hood, wall cupboards and auxiliary equipment. (series 700 machines)</li> <li>&gt; "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</li> </ul> </li> <li>5. Middle and side structures cover external work areas and walkways.</li> <li>6. Plumbing system with surge tank pump, for "autonomous" or integrated operation between the two modules.</li> <li>7. Grounding system with connection and rods.</li> <li>8. Set-up time for "ready state": about 1 hour and 30 minutes with trained staff.</li> <li>9. Productivity: preparation and distribution of approx. 300-400 meals/ hour for a complete menu.</li> </ol> |
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#### Prices: Ex-Works Gruaro - Italy

1. MOD. CarCuc5/2L-2GV.CPL-300a (including all equipment listed): .....€uro \_\_\_\_\_ + V.A.T.-
2. TRAILER EXCLUDED

