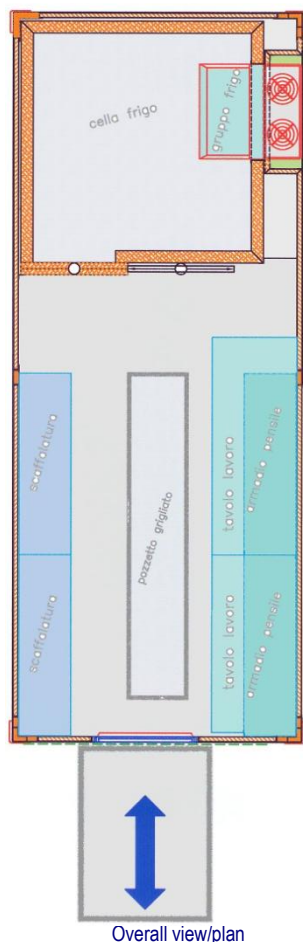
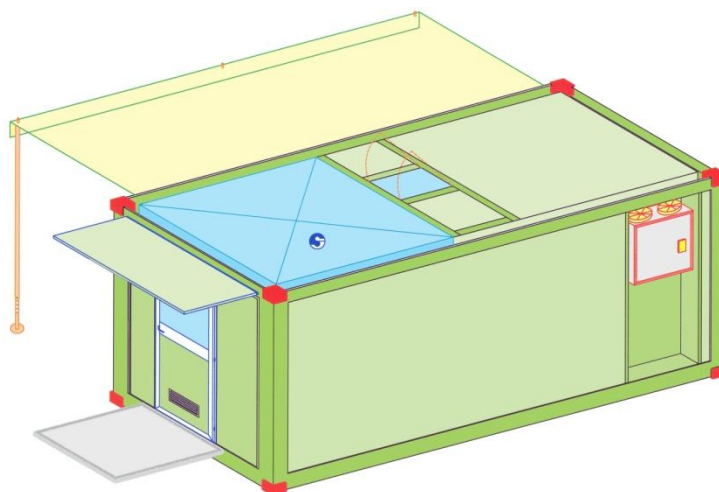
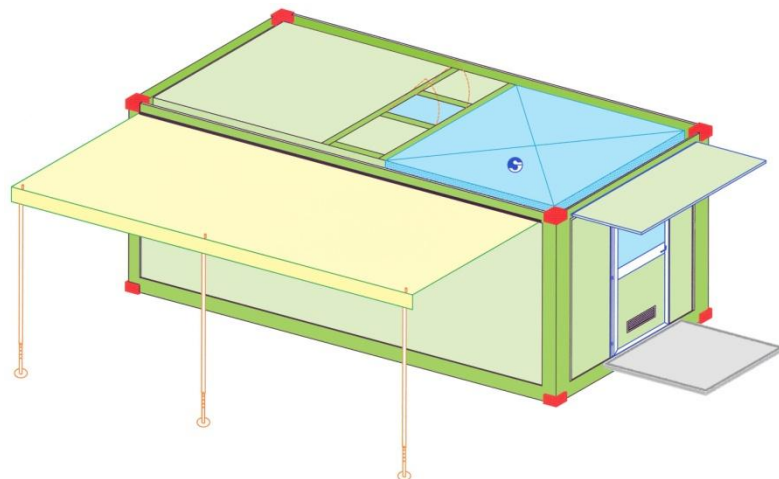


DATA SHEET 21.6


Overall view/plan



Overall external view on right side



Overall external view on left side

Mobile Refrigerated Storage / mobile food preparation unit on Iso 20ft Container
MOD. CON-CFP-X1/A1

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| <ul style="list-style-type: none"> a) Sturdy support structure in extruded aluminium profiles (L. 5754 and/or 6082) with corner blocks welded to the eight corners, all in compliance with standard ISO 20' b) Transportable with ordinary vehicles, as well as international standard vehicles (ship- train-container transport vehicles etc.). c) Footboards and steps for access, which can be hooked to the structure and transported inside. d) Sheet metal floor in stainless steel with non-skid strips, on waterproof multi-layer wood, with an ample grid-covered well to collect internal cleaning water. e) Curtain walls in 10/10 double aluminium sheet panels with 40 mm insulation (polystyrene or polyurethane). f) Perfectly smooth interior and exterior, with fastening to the structures using polymeric structural sealant glue and total internal sealing. g) Door in extruded aluminium profiles with safety glass and panic bar. h) Internal self-supporting cell fixed to the support structures, equipped with specific standard door. i) Possible use on board the vehicle or on the ground. j) Intermediate and side (veranda/tents) structures to cover transit and outdoor work zones. k) Custom paint and finishing for higher visibility. l) Dimens. of module in mm: length 6058 x width 2438 x height 2591. (ref. standard ISO 20'-ICC). | <ul style="list-style-type: none"> 1. Electricity from 380 V external source (or different on request). 2. Internal electrical control panels for external branches and safety devices in compliance with current regulations. 3. External shunt and internal distribution according to standards in force. 4. Equipment on module includes: <ul style="list-style-type: none"> ➢ Refrigeration cell, 100 mm thick, temp. -18/-20°C., volume 6.5 m³, stainless steel floor, refrigerator type VTK201 or similar. ➢ 2 work benches covered in stainless steel with drawers, refrigerated at temp. +2°C.; ➢ 2 shelving cabinets in stainless steel with shelves and sliding doors; ➢ 2 stainless steel shelves with perforated shelves or in welded wire; ➢ 1 electrical boiler 30 l, with hand wash on shelf and relevant system 5. Hydraulic system with autoclave pump, for "autonomous" operation, even for drawing from tanks. 6. 1 tank on roof for approx. 400 l drinking water (water reserve). 7. Equipment to connect external drains and hydraulic branches, with connection accessories. 8. grounding system with connection and relevant rods. 9. Set up time for "ready state": approx. 1/2 hour., with trained staff. 10. Ideal as a support module for mobile kitchens for about 250+350 meals/h. |
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Price: Ex-works Gruaro – Italy
1. MOD. CON-CFP-X1/A1 (with equipment indicated): €uro/each _____ + VAT -
