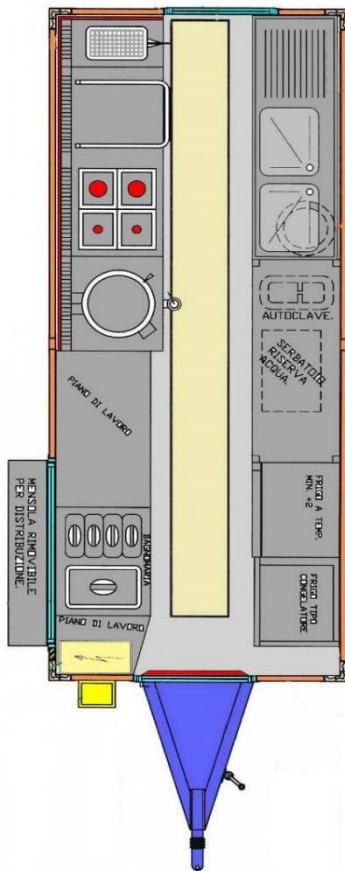




DATA SHEET 23.15



View/plan view of the overall unit in operating conditions



View of the unit from the "distribution" side, placed on the trailer transport system



Interior view of the unit from the entry door



Trailer-mounted mobile Kitchen

MOD. CARCUC5/2-200 MOD. CARCUC5/2.L-200A

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| <ul style="list-style-type: none"> a) Sturdy supporting structure with aluminium section bars obtained from press-formed L. 5754 sheet, welded at the joints to form a self-supporting, free standing unit. b) The area equipped for distribution can be "pulled out" from the shelter structure and moved as a block unit on expandable support rails to expand the work area. c) Transportable by a trailer with an overall load capacity of 25-27q, or by standard vehicles with a loading platform large enough for the overall dimensions indicated below. d) Platforms and steps for access and/or distribution to costumers outside the unit, detachable from the structure. e) Stainless steel, non-skid floor on waterproof, multi-layer wood support. f) Cooking area wall covering, with ventilated stainless steel wall panel. g) Curtain walling with sandwich panels in 10/10 double aluminium sheets coated with 40 mm polyurethane insulation. h) Aluminium door and window frames with safety glass and panic bar on the door. i) Staff entrance on the shorter side of the unit, separate from the customer distribution area. j) Can be used on board a vehicle or set on the ground (set down from the trailer). k) Small awning (on the side) provides shelter to the external work areas. l) Custom paint and finishing work for higher visibility. m) "Basic" model size: freestanding unit (in mm.): length 5000 x width 2050+700 (like flatbed trailer) x height 2300; approx weight 1750 Kg. (includes equipment listed). - ON REQUEST: WIDTH 2400 mm on 2700/3000 Kg trailer. | <ul style="list-style-type: none"> 1. Electric power supply from 220 V external source on external EEC plug. 2. Internal electrical control panel for external branches and safety devices, in compliance with current regulations. 3. External branch on the ramp and internal gas distribution, compliant with current regulations, with a modular piping kit for keeping gas bottles separate. 4. Unit equipment by "Grandi Impianti" 700 x 800 series machines, including: <ul style="list-style-type: none"> > Cooking: fryer with 1 basket; tilting braising pan; 4-ring stove on static oven; 60 litre saucepan with baskets; 4 gr. fan-assisted oven; 2800 ventilation hood with centrifuge motor and filters; > Distribution/preparation: 400 litre refrigerator cabinet; 1800 kitchen sink with 2 basins and drainer; work tops with drawers; cupboard units; wall shelves; temperature-control display unit; 5. Plumbing with surge tank pump and/or attachment to an external system with 1 80l tank for drinking water + electric boiler for hot water to the sink. 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": approx. 1 hour with trained staff. 9. Productivity: preparation and distribution of approx. 150-200 portions per hour for a complete menu. 10. Trolley/trailer provided, approved for standard transportation of goods, 2 axles and ball hitch, with 2700 kg capacity, with the appropriate width for the model (2050 or 2400 mm). |
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Prices: Ex-Works Gruaro - Italy

- 1. MOD. CarCuc5/2-200A (width 2050, including listed equipment): Euro/each _____ + V.A.T.-
- 2. MOD. CarCuc5/2L-200A (width 2400, including listed equipment): Euro/each _____ + V.A.T.-

Trailer excluded

