

DATA SHEET 23.4

Plan of the unit in "open" operating position



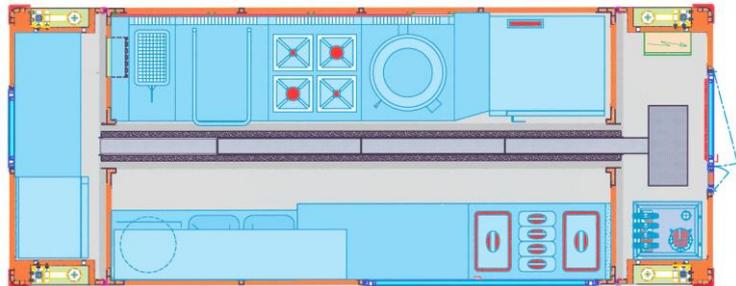
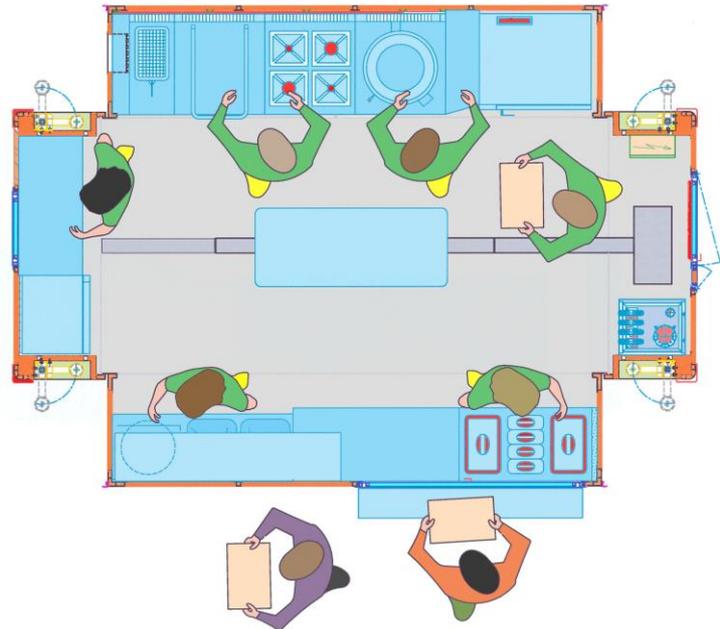
Front view with expanded sides



Side view on expanded side



Partial internal view



Plan of the unit in "closed" mode for transport

Expandable Shelter: mobile Kitchen on ISO 20ft

Mod. CUC-X1-2GV-S900-CD-800A

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| <ul style="list-style-type: none"> a) sturdy supporting structure with aluminium section bars with corner blocks as per ISO 20'-1CC standard and provisions for hydraulic equipment on the structure. b) Transportable by standard vehicles, as well as international standards (ship, train, container vehicles, etc.). c) Platforms and steps for access and/or distribution to costumers outside the unit, detachable from the structure. d) Non-skid aluminium sheet floor on waterproof, multi-layer wood, with moveable hinged elements for "expansion/closure". e) Curtain walls in specific insulated 40 mm panels in double aluminium 10/10 int/ext. sheets. f) Sides removable from the main body, freestanding and equipped with systems and machines. g) Aluminium door and window frames with safety glass and panic bars. h) Staff entrance at the front: distribution window on one side; window opposite the entrance; porthole opening on roof; centralised fan/ventilator. i) Can be used on board a vehicle or set on the ground (on request, also "self-dismounting") j) Accessory structures to cover external work areas and walkways. k) Custom paint and finishing work for higher visibility. l) Base size: length 6058 x width 2438 x height 2590 mm. (as per the ISO 20' standard). | <ol style="list-style-type: none"> 1. electrical power supply from 230 V external source (380V available on request) 2. Internal electrical control panel for external branches and safety devices, in compliance with current regulations. 3. External branch and internal gas distribution compliant with current regulations. 4. Module equipment with Professional machines - series 900 x 800 and neutrals , made up of: <ul style="list-style-type: none"> ➢ 10 gr convection oven, deep fryer, bratt pan, 4 ring-stove on oven, 150 l pan; temperature control display unit; work tops and benches with drawers, fridge cabinet, extractor hood, double basin sink, instant water heater, wall cupboards, shelves and neutral joining units; mobile folding table, shelf for external distribution 5. Plumbing system with surge tank pump, for 'autonomous' operation even during external tank draft 6. 1 roof tank for a total of 400 litres of drinking water (water reserve). 7. Exterior gas connection equipment (gas line and collector, can be dismantled). 8. Can be supplied with complete electrical installation, on request (requires ≈ 120 KW). 9. Grounding system with connection and rods. 10. Set-up time for 'ready state': approx. 1 hour with trained staff. 11. Productivity: preparation/distribution of approx. 300-500 meals per hour for a complete menu. |
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Prices: Ex-Works Gruaro - Italy

1. Mod. CUC-X1-2GV-S900-CD-800A (including all equipment listed):.... **€uro/each** _____ **+ V.A.T.-**

