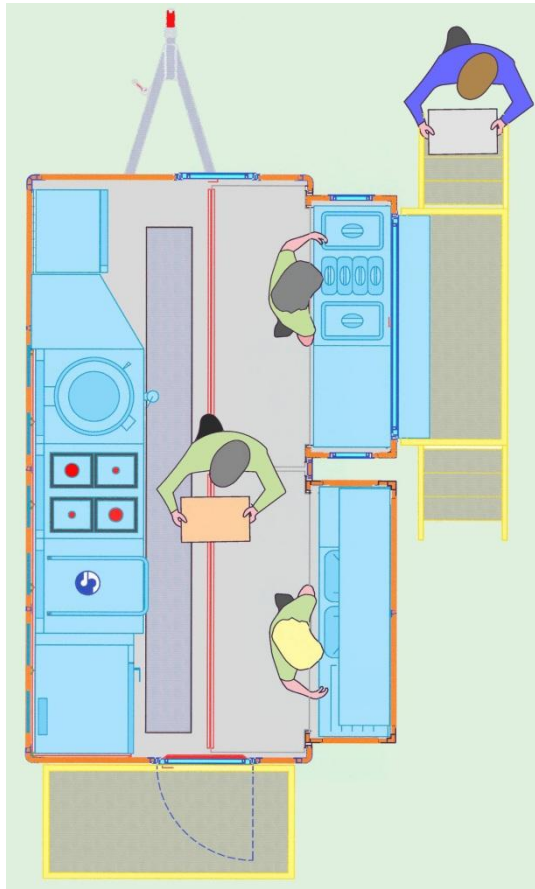




DATA SHEET 23.7

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



View/plan view of the unit in operating conditions



Interior view of the unit from the entrance door and interior view of the volume expanding system, with the distribution area and the sink area "pulled out" from the supporting structure

Expandable Kitchen Trailer

MOD. CARCUC5/2L-2GV.S900-350A

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| <ol style="list-style-type: none"> a) Sturdy supporting structure with aluminium section bars obtained from press-formed L. 6082 sheets and/or extruded shaped sheets, welded at the joints to form a self-supporting, free standing unit. b) Side with two expandable/detachable bodies in a single block on support rails of which one is for the area equipped for distribution and one for the sink and work top area, to achieve a wide operating area. c) Transportable by a trailer with an overall load capacity of 35 q, 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/polystyrene 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) Awnings and / or complete verandas on request for the coverage of distribution and/or outside working areas. l) Custom paint and finishing work for higher visibility. m) Size of "closed" freestanding unit (in mm.): length 5000 x width 2050+700 (like flatbed trailer) x height 2300; approx weight 2280 Kg. (including proposed fitting).- | <ol style="list-style-type: none"> 1. Electric power supply from 220 V external source on external EEC plug. 2. External wall-mounted 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" 900 x 800 series machines, including: <ul style="list-style-type: none"> ➤ Cooking: convection, oven with 10 grills, 80 l tilting bratt pan; 4 ring-stove on static over; 150 l saucepan with 4 baskets; 2400 ventilation hood with centrifugal motor and labyrinth filters. ➤ Distribution/preparation": 400 litre refrigerator cabinet; 1600 kitchen sink with 2 basins and drainer; work tops with drawers; cupboard units; wall shelves; temperature-control display unit; 5. Plumbing system with surge tank pump and/or connection to an external network for drinking water + electrical boiler for hot water to the kitchen 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. 300-400 portions per hour for a complete menu. 10. Trolley/trailer provided, approved for standard 'transportation of goods', 2 axles and ball hitch, with 3500 kg capacity, with the appropriate width for the model (2400 mm). |
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Prices: Ex-Works Gruaro – Italy

1. MOD. CarCuc5/2L-2GV.S900-350A (width 2400, including listed equipment):€ _____ + V.A.T.-

2. TRAILER EXCLUDED

