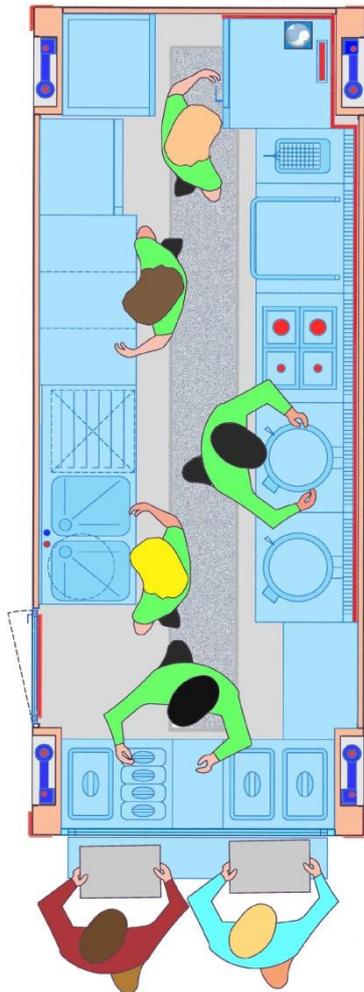




DATA SHEET 23.3



View/plan view of the unit



View of the unit onboard the transport vehicle



Interior view of the module, looking towards the distribution area

Containerized Kitchen Unit - ISO 20ft

MOD. CONCUC-X1/J

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| <ul style="list-style-type: none"> a) sturdy supporting structure with galvanized steel section bars and corner fittings and compartments for forklifts as per ISO 20'-1CC standards. 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 customers outside the unit, retractable into the structure. d) Stainless steel floor with non-skid strips on waterproof, multi-layer wood support. e) Interior walls and ceiling entirely covered in stainless steel. f) Exteriors covered in galvanized, corrugated and painted metal sheets. g) Insulated with polyurethane panels, without interior/exterior thermal bridges. h) Aluminium door and window frames with safety glass and panic bars. i) Staff entrance on the side of the unit, separate from the customer distribution area. j) Can be used on board a vehicle or set on the ground (on request, also "self-dismounting") k) Middle and side structures cover external work areas and walkways. l) Custom paint and finishing work for higher visibility. m) Module size in mm.: length 6058 x width 2438 x height 2590. (as per the ISO 20' standard). | <ul style="list-style-type: none"> 1. electrical power supply from 380 V external source 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 includes: <ul style="list-style-type: none"> ➢ 6 gr. convection oven; deep fryer; bratt pan; 4 ring-stove with oven; 2 60 l saucepans, 2 temperature controlled display units; refrigerated work counter; refrigerator cabinet; chest freezer; ventilation hood; 2 basin kitchen sink; "quick" dishwasher; instantaneous boiler; cupboard units; shelves and neutral units; outside shelf for distribution. 5. Plumbing system with surge tank pump, for "autonomous" operation even during tank draft 6. 2 roof tanks for a total of 800 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 (required ≈ 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 and distribution of approx. 250-350 meals/ hour for a complete menu. |
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Prices: Ex-Works Gruaro - Italy

1. MOD. CONCUC-X1/J (including all equipment listed): Euro/each _____ + V.A.T.-

