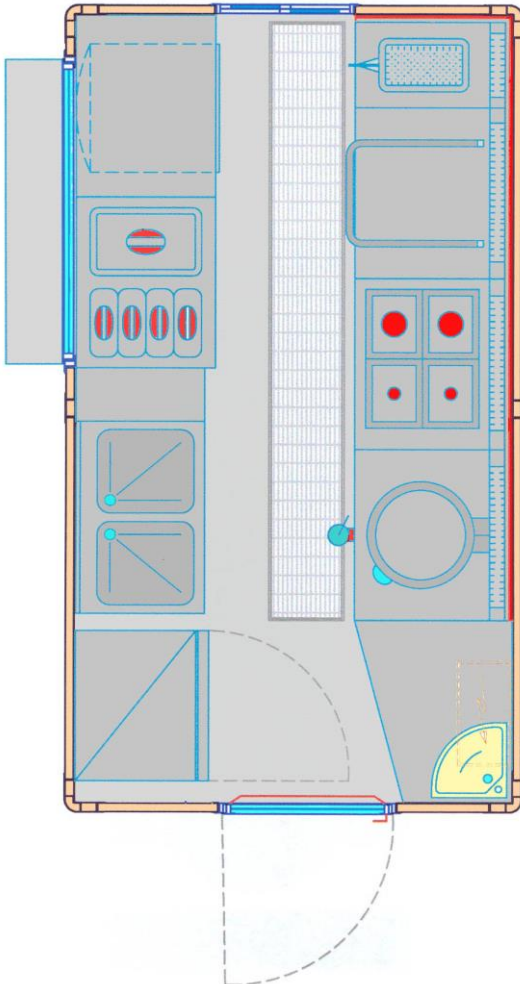


DATA SHEET 23.14



View/plan view of the unit



View of the unit loaded onto a 'Daily' vehicle



Interior view from the entrance

Mobile Kitchen Trailer

Mod. MBCUC-DY50C15-150A

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| <ul style="list-style-type: none"> a) Sturdy supporting structure with aluminium section extruded and/or press-formed L. 6063 sheet, welded at the joints to form a self-supporting, freestanding shelter unit. b) Transportable by a trailer with a load capacity of 16 q, or by standard vehicles with a loading platform large enough for the overall dimensions indicated below (e.g. Fiat Daily). c) Platforms and steps for access and/or distribution to costumers outside the unit, detachable from the structure. d) Stainless steel, non-skid floor on waterproof, multi-layer wood support. e) Cooking area wall covering, with ventilated stainless steel wall panel. f) Curtain walling with sandwich panels in 10/10 double aluminium sheets coated with 40 mm polyurethane insulation. g) Aluminium door and window frames with safety glass and panic bar on the door. h) Staff entrance on the shorter side of the unit, separate from the customer distribution area. i) Can be used on board a vehicle or set on the ground (set down from the trailer). j) Small awning (on the side) provides shelter to the external work areas. k) Custom paint and finishing work for higher visibility. l) Nom. dimensions: freestanding unit (in mm.): length 3780 x width 2130 x height 2300 (also suitable for Fiat Daily); approx. weight 1600 Kg. (including proposed fitting).- | <ul style="list-style-type: none"> 1. Electrical power supply from 220 V external network on external EEC socket. 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. 4. Module equipment includes: <ul style="list-style-type: none"> ➤ Cooking: fridge; bratt pan; 4 hobs on static oven; 60 l pan with baskets; fan-assisted over 4 grills; 2800 ventilation hood with centrifuge motor and filters; ➤ Distribution/preparation: 400 litre refrigerator unit; 2 basin kitchen sink; work surfaces 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. 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. 30 minutes with trained staff. 9. Productivity: preparation and distribution of approx. 100-150 portions per hour of a complete menu. 10. Can be provided with trailer approved for standard "transportation of objects", 2 axles and ball hitch, with 2000 kg capacity |
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Prices: Ex-Works Gruaro - Italy

1. MOD. MBCUC-DY50C15-150A (including all equipment listed): Euro/each _____ + V.A.T.-
Trailer excluded

