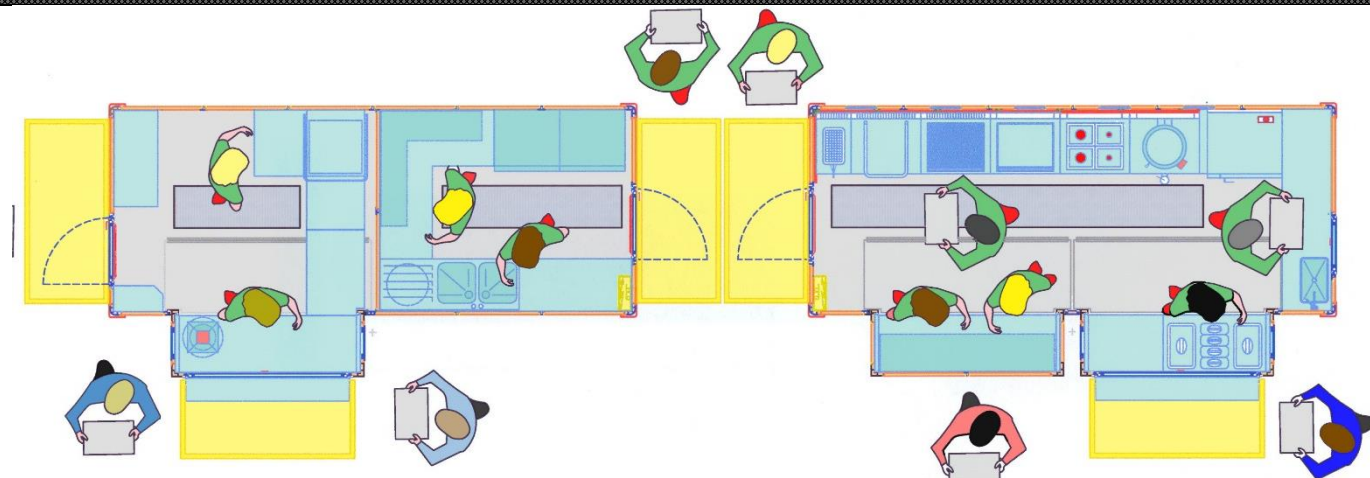
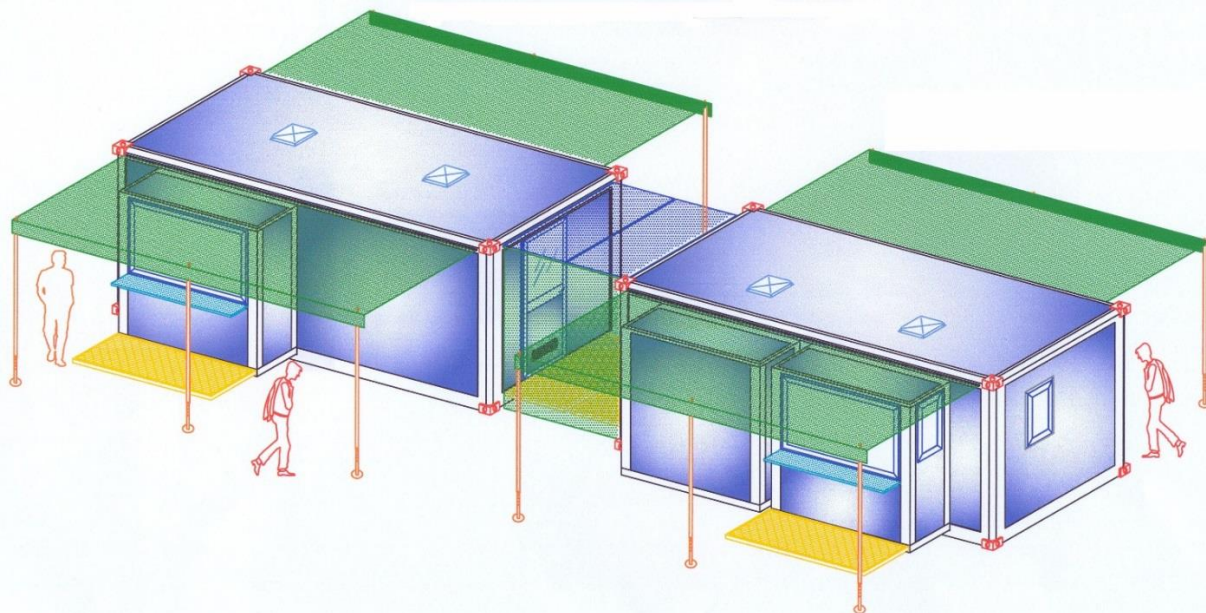


## DATA SHEET 23.2/B



Plan view of the two modules that make up the complete unit: to the left, the module provided with preparation/storage area and the delivery area for dishwashing at the back - centrally, the two modules are connected by platforms covered with grids, with blackout tarp cover near the area of public transit - to the right, the module equipped with kitchen equipment and distribution area



Perspective view of the two modules in operating position with the areas "removed" from the modules, complete with connecting walkway and tarpaulin covering, on opposite sides, ideal for work and washing outside of the unit.

### Mobile Kitchen Unit in 2 ISO 20' Aluminium Modules with con expandable components

#### Mod. 2C20/2AP-CPL600.3F-1 -

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>a) Sturdy supporting structure with aluminium section bars (L.5754 and/or 6082) with corner fittings welded to the eight points of each, all in accordance with the norms defined by the ISO 20' standard.</li> <li>b) Transportable with 3.0+3.5 ton trolleys/trailers or with ordinary vehicles.</li> <li>c) Platforms and steps for access and/or distribution to customers outside the unit, can be inserted into the structure.</li> <li>d) Stainless steel floor with non-skid strips, completely sealed, on waterproof, multi-layer wood support with wide grated drains to collect sullage.</li> <li>e) Curtain walls with panels in 10/10 double aluminium sheets coated with 40mm insulation (polystyrene or polyurethane).</li> <li>f) Perfectly smooth interior and exterior, fastened to the structures with polymer structural adhesive, interior completely sealed.</li> <li>g) Aluminium door and window frames with safety glass and panic bars on the doors.</li> <li>h) Staff entrance at the shorter end (entrances facing each other) separate from the user transit area.</li> <li>i) Can be used on board a vehicle or set on the ground.</li> <li>j) Equipped areas extractable from the shelter bodies for extension of operating areas and movement of staff.</li> <li>k) Custom paint and finishing work for higher visibility.</li> <li>l) Size in mm. each: length 6058 x width 2438 x height 2590 (as container standard ISO-20'-1CC) x 2.</li> </ul> | <ul style="list-style-type: none"> <li>1. Independent electrical power from external 220 V. source (400 V on request), or "bridge" connection between the two modules.</li> <li>2. Internal electrical control panel for external shunts and distribution to installed utilities, with safety devices in compliance with current regulations.</li> <li>3. External branch in the specific junction box and internal gas distribution compliant with current regulations.</li> <li>4. Unit equipment includes, respectively: <ul style="list-style-type: none"> <li>&gt; <b>"Cooking/Distribution" Module:</b> convection oven 6 grills, 1 60 l pans with baskets; 4 hobs on static oven; striped fry-top; smooth fry-top; tilting bratt pan; single basket fryer; 3 GN-1/1 temperature-control display unit, worktops, extractor hood, wall cupboards and auxiliary equipment; separate hand-washing. ( series 700 machines).</li> <li>&gt; <b>"Storage/Preparation/Washing" Module:</b> <u>area connected to the kitchen:</u> 1 refrigerator cabinet and 1 deep freezer cabinet, 1600 sink unit, worktops, wall cupboards, shelves and auxiliary equipment</li> </ul> </li> <li>5. Middle and side structures cover external work areas and walkways.</li> <li>6. Plumbing system with surge tank pump, for "autonomous" or integrated operation between the two modules.</li> <li>7. Grounding system with connection and rods.</li> <li>8. Set-up time for "ready state": about 1 hour and 30 minutes with trained staff.</li> <li>9. Productivity: preparation and distribution of approx. 300-400 meals/ hour for a complete menu.</li> </ul> |
|--|--|

#### Price:

1. Mod. 2C20/2AP-CPL600.3F-1 (including all equipment listed): ..... **€uro compl.** \_\_\_\_\_,00 + V.A.T.-



## DATA SHEET 23.4

Plan of the unit in "open" operating position



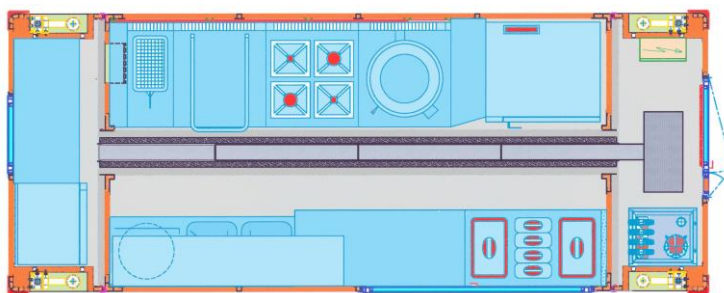
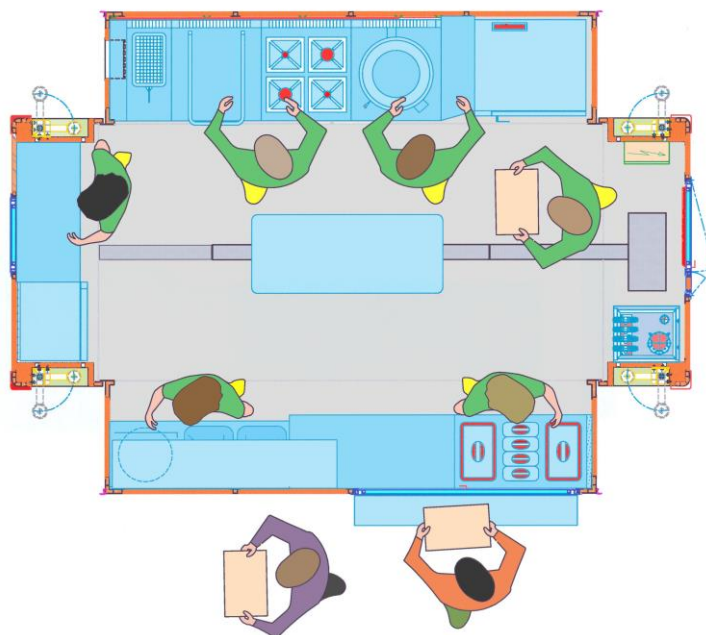
Front view with expanded sides



Side view on expanded side



Partial internal view



Plan of the unit in "closed" mode for transport

### Mobile Kitchen Unit on 1 ISO 20' – 1CC-type Module

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

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

#### Prices:

1. Mod. CON-X1/J (including all equipment listed): ..... **€uro/each** \_\_\_\_\_ + V.A.T.-

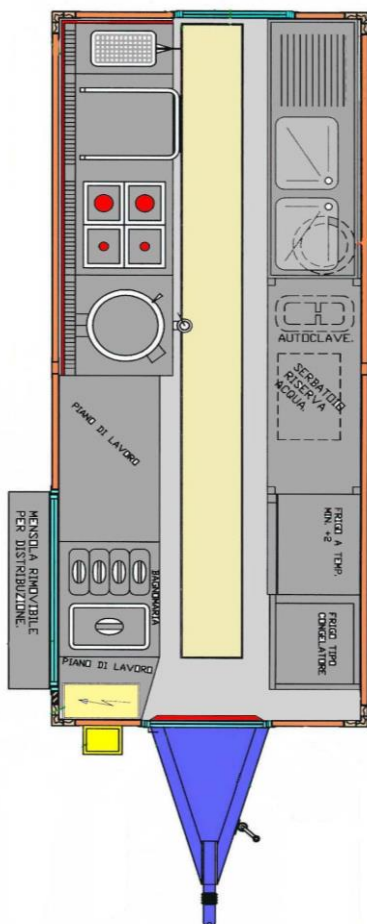
Excludes transport vehicle and hydraulic winching system.

Hydraulic winching system: €. \_\_\_\_\_ .00 + V.A.T.-





## DATA SHEET 23.A/2



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



### Single Module Mobile Kitchen Unit for Trailer Transport

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

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>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.</li> <li>Platforms and steps for access and/or distribution to costumers outside the unit, detachable from the structure.</li> <li>Stainless steel, non-skid floor on waterproof, multi-layer wood support.</li> <li>Cooking area wall covering, with ventilated stainless steel wall panel.</li> <li>Curtain walling with sandwich panels in 10/10 double aluminium sheets coated with 40 mm polyurethane insulation.</li> <li>Aluminium door and window frames with safety glass and panic bar on the door.</li> <li>Staff entrance on the shorter side of the unit, separate from the customer distribution area.</li> <li>Can be used on board a vehicle or set on the ground (set down from the trailer).</li> <li>Small awning (on the side) provides shelter to the external work areas.</li> <li>Custom paint and finishing work for higher visibility.</li> <li>"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.</li> </ol> | <ol style="list-style-type: none"> <li>Electric power supply from 220 V external source on external EEC plug.</li> <li>Internal electrical control panel for external branches and safety devices, in compliance with current regulations.</li> <li>External branch on the ramp and internal gas distribution, compliant with current regulations, with a modular piping kit for keeping gas bottles separate.</li> <li>Unit equipment by "Grandi Impianti" 700 x 800 series machines, including:               <ul style="list-style-type: none"> <li>➤ <b>Cooking:</b> 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;</li> <li>➤ <b>Distribution/preparation:</b> 400 litre refrigerator cabinet; 1800 kitchen sink with 2 basins and drainer; work tops with drawers; cupboard units; wall shelves; temperature-control display unit;</li> </ul> </li> <li>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.</li> <li>Additional ceiling exhaust fan with adjustable thermostat for exhaust or intake of air at adjustable speed.</li> <li>Grounding system with connection and rods.</li> <li>Set-up time for "ready state": approx. 1 hour with trained staff.</li> <li>Productivity: preparation and distribution of approx. 200-250 portions per hour for a complete menu.</li> <li>Trolley/trailer provided, approved for standard 'transportation of goods', 2 axes and ball hitch, with 2700 kg capacity, with the appropriate width for the model (2050 or 2400 mm).</li> </ol> |
|--|---|

#### Prices:

- MOD. CarCuc5/2-250A** (width 2050, including listed equipment): ..... Euro/each ..... + V.A.T.-
  - MOD. CarCuc5/2L-250A** (width 2400, including listed equipment): ..... Euro/each ..... + V.A.T.-
- Includes trailer transport system

