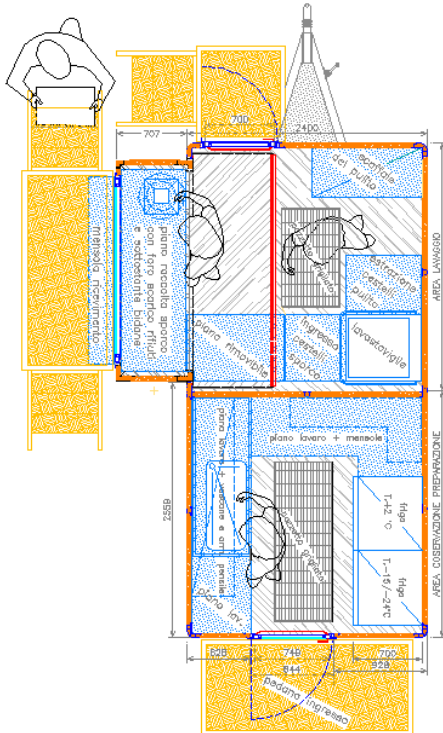


DATA SHEET 23.19



Entrance of the washing area and the expandable body



Entrance area of the preparation



Pictures of the internal equipment

Mobile unit for food cooling, storage, preparation and dishwashing on trailer

MOD. CAR-FCPL-2V-2

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| <ul style="list-style-type: none"> a) Sturdy supporting structure made of aluminum profiles, bent from sheet metal (alloy 6082) and/or molded profiles, welded to a self-supporting monobloc shelter. b) Transportable with trailer with a total load capacity of 3 to 3.5 tons or with ordinary vehicles, provided they have flatbed dimensions suitable for the dimensions mentioned below. c) Removable/retractable platforms and access stairs. d) Stainless-steel floor with non-slip adhesive strips on a water-repellent, multi-layered wooden base. e) wall panels of 1+1mm aluminum double sheet metal panels and 40mm thick insulation. Partition for two separate rooms, with sealed wall panels. f) Inner and outer surfaces perfectly smooth with fixation of the panels with structural polymer bicomponent glue and appropriate sealing. g) Front doors made of aluminum profiles, safety glazing and anti-panic push bar. h) Extractable element in the dishwashing area, with large window for return of dishes. i) Can be used both aboard the trailer or truck and on the ground. j) Attachment of awnings and/or porches (on request), to cover the outdoor areas. k) painting and external labeling according to customer requirements. l) Dimensions of the "closed" module (in mm): length 5000 x width 2400 (like trailer platform) x height 2300, weight approx. 2.2t (equipment included). | <ul style="list-style-type: none"> 1. 380V power supply from external mains (or 230V on request). 2. Internal electrical switchboard for external branches with safety devices, in accordance with applicable regulations. Earthing system with connection and relative piles. External derivation and internal distribution according to standard. 3. Interior equipment of the highest quality, brand mark "Professional": <ul style="list-style-type: none"> > preparation area/Refrigerators: <ul style="list-style-type: none"> - 1 freezer and 1 refrigerator each with 700L and a temperature of min. -18° to 22°C and from 0° to -2°C. - 1 sink with two basins + drainer, lower shelf and boiler - perimeter worktops and shelves > dishwashing area: <ul style="list-style-type: none"> - 1 hood dishwasher with baskets for various dishes - rinsing area with rinsing spray - Expandable body, equipped with a full-length worktop with a fall hole for emptying waste on the underlying container, shelf by the window. - Shelves for stowing clean dishes. 4. External drainage connections, complete with accessories. 5. Ideal as a support module for mobile kitchens from about 100 to 250 meals per hour. |
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Price: ex works Gruaro (Venice), Italy

1. MOD. CAR-FCPL-2V-2 (inclusive a.m. equipment): Euro _____ + VAT
2. TRAILER IN ADDITIONAL: Euro _____ + VAT

