



- All surfaces are food service grade non-absorbent material
 All mobile kitchens conform to ESA, NFPA, UL, CSA, and DOT standards.



28' MOBILE KITCHEN STANDARD EQUIPMENT AND UTILITY SPECIFICATIONS

Refrigeration

Double door reach-in stainless cooler (True) Sandwich refrigerated table (True) Chest freezer

Cooking/Production Equipment

Double stack Convection oven – (Blodgette)
4-Burner/ 12" griddle - range with under oven (Garland)
24" Char broiler (Garland)
Double basket deep fryer (Pitco)
Two 6-foot stainless work tables
Stainless steel above shelving

Sanitation

3-Compartment sink Stainless hand sink with towel and soap dispenser 35,000 BTU Tankless "On demand" hot water heater 55 Gallon freshwater tank 65 Gallon grey water tank

HVAC / fire suppression

10' Stainless Steel ventilation hood with make-up air Full fire suppression system K-12 Hand held fire extinguisher 15,000 BTU roof top air conditioner 5000 watt wall heater

Trailer Specification

6'x3' Serving window with tempered glass
2- 36" X 78" doors with screens
3- 48" Vapor proof florescent lights
Full blown insulation floors, walls and ceilings
Full LED lights on trailer
Trailer weight is 9800 lbs – 2 -5/16" ball hitch
7 pin flat regular RV style electrical plug
¾ ton minimum tow vehicle
Overall length – 28'
Overall width – 8.5'
Deck height – 25"

Utility Connections

60 amp single phase 220v ¾" food grade fresh water hose connection 2" PVC grey water disposal line













