



'THE BEAST'

57' MOBILE KITCHEN

Our 57-foot mobile kitchen is an industrial scale asset, which has been custom-designed for the diverse needs of varied deployment missions. It contains all the cooking and production, cold storage, food preparation and sanitation equipment on board to sustain an army division.

Nicknamed 'The Beast,' the 57-foot kitchen is capable of preparing and serving 10,000 meals every 3 hours! It rapidly delivers full industrial kitchen capabilities virtually anywhere, supporting up to 20,000 response professionals and displaced people per day.





SPECIFICATIONS

Nickname – ‘The Beast’

Dimensions: Overall Length – 57’

Trailer Specifications

Overall length – 57’; width 8.5’; height 13’ 2”; deck height 48”(ESA, NFPA, UL, NSF, DOT approved);

Cooking/Production Equipment

Convection ovens BLODGETT/ZEPH-100-G DBL
Zephyre Convection gas, standard depth, capacity (5) 18" x 26" pans per compartment; Dual Flow Gas system combines direct and indirect heat; two-speed fan motors; Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)

Restaurant range: 3' w/ (1) standard oven SOUTHBEND/S3D6
S-Series Restaurant 36" Range, gas, (6) 28,000 BTU open burners, (1) standard oven

Tilting skillets: 40 gal GROEN/BPM
Eclipse™ ergonomic braising pan, 40 gal, gas, 10" deep pan, 38" pan height

Tilting steam kettle: 40 gal GROEN/DH-40
Tilting Kettle, 40 gal capacity, gas, crank tilt

Fryers: 40 lb Pitco Frialator/35C+S
Fryer, gas, 40 lb. oil capacity, millivolt control

Countertop griddle: 4' WELLS/HDTG-4830G
Griddle, 47-3/4" W x 23-3/4" cooking surface, 3/4" griddle plate, (4) thermostat controls, gas

Hide-away production counters JOHN BOOS/EES8-3048-X
48"L x 30"W x 24"H, 18/430 stainless steel top

Refrigeration: 458 FT3 JOHN BOOS/EES8-3048-X
~307 1/4 cubic ft. walk-in cooler: (87 3/4" W x 80" D x 75 5/8" T); ~151 cubic ft. walk-in freezer: (50" W x 69" D x 75 5/8" T)

Sinks
(3) full-size sink compartments; hand wash sink with towel & soap dispenser

Towing & Hook-up

Vehicle: semi-trailer, 18-wheeler standard hook-up

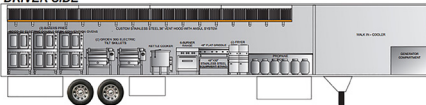
Electric: on board (30Kw) diesel generator w/80 gal on board tank & ship to shore switch: shore power (220V single phase) w/on board connectors to GE 200 AMP Electrical Panel

Propane: Uses (6) 40lb LP gas tanks in parallel, providing 80lb per cook line; OPD valve connector with automatic shut-off valve

Freshwater: Uses 3/4" standard food-grade city water hook-up w/backflow prevention to 800 gal tank

Grey Water: Uses 4" grey dump valve (convertible to 3" w/connector) from 1,000 gal tank

DRIVER SIDE



PASSENGER SIDE

