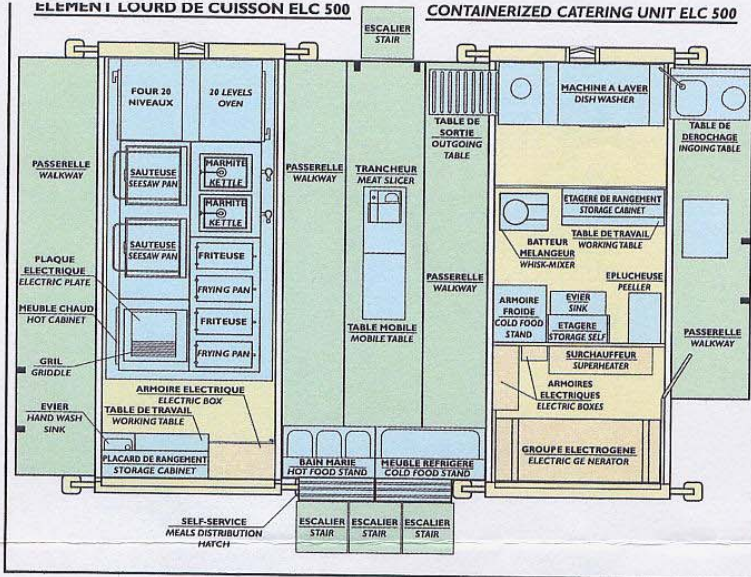


Zone composée de :  
 - 1 Whisk mixer of 30 L with accessories.  
 - 1 multi-function peeling machine.  
 - 1 vegetable washing sink.  
 - 1 refrigerator (600 L) with 20 levels GN 2/1.  
 - 1 meat slicer.  
 - 1 bread slicer.  
 - 1 professional bottle opener.  
 - 1 professional can opener.  
 - 1 cabinet, forming a work table on top.  
 - 2 wall standing storage cabinets.  
 - 2 removable tables with rollers.  
 - 1 kitchen utensils set.

**ZONE CUISSON**

Zone composée de :  
 - 2 ovens 20 levels GN 2/1.  
 - 2 kettles of 150 L directly heated.  
 - 2 seesawing pans of 48 dm².  
 - 4 deep fryers of 25 L with cold zone.  
 - 1 corrugated griddle of 18 dm² (600 x 300 mm).  
 - 1 hot plate of 30 dm² (600 x 500 mm).

Zone composée de :  
 - 2 ovens 20 levels GN 2/1.  
 - 2 kettles of 150 L directly heated.  
 - 2 seesawing pans of 48 dm².  
 - 4 deep fryers of 25 L with cold zone.  
 - 1 corrugated griddle of 18 dm² (600 x 300 mm).  
 - 1 hot plate of 30 dm² (600 x 500 mm).



**AREA including :**

- 1 whisk mixer of 30 L with accessories.
- 1 multi-function peeling machine.
- 1 vegetable washing sink.
- 1 refrigerator (600 L) with 20 levels GN 2/1.
- 1 meat slicer.
- 1 bread slicer.
- 1 professional bottle opener.
- 1 professional can opener.
- 1 cabinet, forming a work table on top.
- 2 wall standing storage cabinets.
- 2 removable tables with rollers.
- 1 kitchen utensils set.

**2) COOKING AREA including :**

- 2 ovens 20 levels GN 2/1.
- 2 kettles of 150 L directly heated.
- 2 seesawing pans of 48 dm².
- 4 deep fryers of 25 L with cold zone.
- 1 corrugated griddle of 18 dm² (600 x 300 mm).
- 1 hot plate of 30 dm² (600 x 500 mm).



- 1 hot cabinet.
- 1 ventilation hood with filters.
- 1 work table with sink (400 x 400) knee activated.
- 1 wall standing storage cabinet.
- 1 main electric box including the inverter.

**3) SERVING AREA including :**

- 1 mobile refrigerated serving stand with 2 shelves.
- 1 mobile stand with 3 bain-marie vats GN 1/1 on stove with shelves.

**4) DISH WASHING AREA including :**

- 1 automatic drive dish washer (120 baskets/h) with dryer.
- 1 ingoing table with sink, faucet and chute.
- 1 outgoing table with rolls.
- 2 trolleys.
- 1 ventilation hood.

**5) TECHNICAL AREA including :**

- 1 diesel powered electric generator of 110 KVA, 1500 RPM, liquid cooled.
  - 1 water feeding pump.
  - 1 water softener.
  - 1 electric superheater.
  - 2 electric boxes.
- Options :** Pillow tank.

Zone composée de :  
 - 1 hot cabinet.  
 - 1 ventilation hood with filters.  
 - 1 work table with sink (400 x 400) knee activated.  
 - 1 wall standing storage cabinet.  
 - 1 main electric box including the inverter.

**ONE DISTRIBUTION composée de :**  
 - 1 mobile refrigerated mobile avec présentoir 2 niveaux et rampe de distribution.  
 - 1 mobile bain marie 3 bacs GN 1/1 sur étuve avec présentoir et tpe de distribution.

**ONE LAVAGE composée de :**  
 - 1 machine à laver la vaisselle à entraînement automatique, 120 ers/h, avec tunnel de séchage et jeu de casiers.  
 - 1 table d'entrée avec orifice vide déchets, évier et douche.  
 - 1 table de sortie à rouleaux.  
 - 1 chariots à débarrasser.  
 - 1 table de ventilation.

**ONE TECHNIQUE composée de :**  
 - 1 groupe électrogène diesel de 110 Kva, 1500 tr/mn, à refroidissement liquide.  
 - 1 pompe d'alimentation d'eau.  
 - 1 moulinet d'eau.  
 - 1 surchauffeur électrique.  
 - 1 armoires électriques.  
 - 1 options : Citerne souple.

DIMENSIONS / SIZES & MEASUREMENTS	
Longueur hors tout / overall length	6.05 m
Largeur hors tout / overall width	2.43 m
Hauteur hors tout / overall height	2.59 m
Poids module 1 / container 1 weight	9 000 kg
Poids module 2 / container 2 weight	9 000 kg
Surface modules 1 + 2 déployés	6.05 x 11 m
Longueur containers 1 + 2 unfolded	6.05 x 11 m

**REALISATIONS S.E.R.T. SUR REMORQUES OU EN CONTAINERS :**  
 - douches, sanitaires, buanderie, remorque multifonction ...  
 - cuisine, 250/500/800, rationnaires, boulangerie, réfrigération ...

**S.E.R.T. PRODUCES TRAILERS OR CONTAINERS SUCH AS :**  
 - showers, sanitary, laundry, multipurpose trailer ....  
 - kitchen, 250/500/800, meals, bakery, fridge & freezer, ...



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