



MOBILE



1. **HAND-WASHING UNIT**
with wastewater container, sensor tap with hot and cold water
2. **GAS PIPES**
approved for connecting to two gas containers, with a regulator and a gas pressure gauge
3. **JUNCTION BOX**
with the main switch and switches for lighting and infrared light for bain-marie
4. **GAS FRYER**
14 kW power, two 10 liter fry pots, easy oil change
5. **SPARE LEG**
possibility of placing the cart on height-adjustable legs
6. **LED LIGHTING**
built-in LED lighting night lighting and for lighting the front of the cart



1



2



3



4



5



6



SURF'n'FRIES MOBILE

is designed as the perfect way to sell French fries at beaches, tourist locations, fairs, events, etc. The cart is equipped with a 14 kW deep fryer with two 10 liter fry pots. The fryer is powered by gas from standard gas containers, connected with specially designed gas pipes. Infrared light added to the bain-marie keeps fries warm. Our dips serve as a perfect accompaniment to our fries, so we have designed a space for 4 surf dips. Surf'n'Fries Mobile meets all legal requirements † it is made of stainless steel and its use has been completely approved † for which you will receive all necessary documentation. Regarding sanitary conditions, the cart has a built-in hand washing unit with hot and cold water, sensor tap and a container for wastewater. To make the cart attractive, we have applied our well-proven design, and for a better effect, we have added LED lighting to make Surf'n'Fries particularly noticeable in the evening. When it comes to safety, the cart is designed so that after working hours or in the case of rain, the top can be lowered and folded. The cover with steel cables over the cart provides protection against rain, vandalism, etc. For easier handling, the cart has built-in wheels and height-adjustable legs. If you purchase this cart, you will gain the right to work under the best-known brand for selling fries, and you will also receive staff training and a warranty for technical elements as well as distribution, supply of goods and packaging.

SPECIFICATIONS

Dimensions: 1.80 * 0.80 m
Weight: ca. 200 kg
Capacity: 500 portions per day
Fryer power: 14 kW
Fryer volume: 2 * 10 liters
Fryer type: gas
Bain-marie heater: Infrared light
Night lighting: LED technology
Material: stainless steel 2.5 mm





CONTACT:

Mare Altum d.o.o.

Markovići 17

51000 Rijeka

CROATIA/EUROPE

T./F 051/30 11 28

GSM 091/41 82 525

info@surfnfries.com