



1. All surfaces are built with food service grade non-absorbent material.
2. All mobile kitchens conform to ESA, NFPA UL CSA and DOT standards.
3. These plans are the property of American Mobile Kitchens. Any reproduction in whole or part must have written permission from American Mobile Kitchens.
4. This drawing shows the typical configuration of the HVAC system but does not necessarily show the HVAC system in this specific unit.
5. BDUI8 fan unit comes with adjustable speed pulley's (1000 to 5000 cfm capability) and are adjusted to accommodate equipment specific units.
6. All hood construction is from 20ga #304 polished stainless steel, all seams are completely welded, as well as the ends. The fresh air diffuser is constructed of 20ga #304 stainless steel with 1' holes @ 1 1/2" O.C. for the return flow of fresh air. Collars protruding through the roof are constructed of min. 16ga stainless steel, and welded solid to the appropriate side of the hood.
7. All fire suppression is a minimum 1/2" steel piping. Fire suppression nozzles are pointed on equipment specific angles with a minimum of one nozzle per appliance. All fire suppression systems are charged with a minimum of R102 liquid agent, quantity (lbs) based on the appliances and the number of nozzles required.



28' Mobile Kitchen