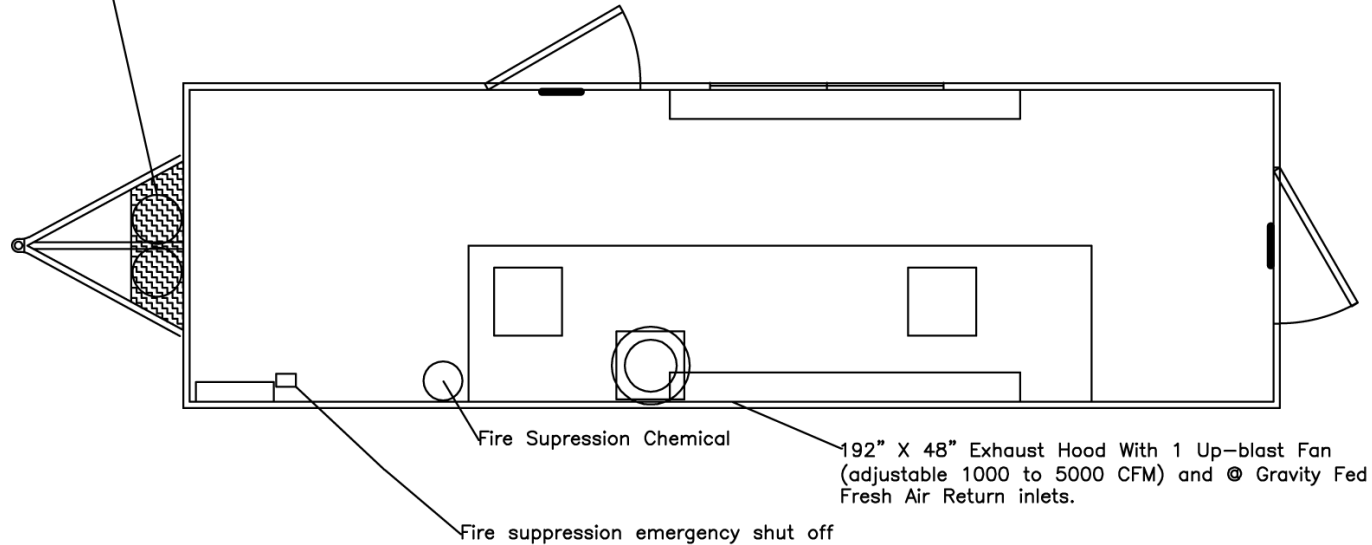


2- 100lb Removable LP Tanks



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 Mobile Kitchens Canada. Any reproduction in whole or part must have written permission from Mobile Kitchens Canada.
4. This drawing shows the typical configuration of the HVAC system but does not necessarily show the HVAC system in this specific unit.
5. BDU13 fan comes with adjustable speed pulley's(1000-5000CFM) and are adjusted to accommodate equipment specific units.
6. All hood construction is from 20 Ga. #304 polished stainless steel, all seams are completely welded as well as the ends. The fresh air diffuser is constructed of 20 Ga. #304 stainless steel with 1' holes @ 1 $\frac{1}{2}$ ' \square /C for the return flow of fresh air. All collars protruding through the roof are constructed of a minimum 16 Ga stainless steel and welded solid to the appropriate side of the hood.
7. All fire suppression is a minimum $\frac{1}{2}$ " steel pipe. Fire suppression nozzles are pointed on equipment specific angles with a minimum of one nozzle per appliance. All systems are charged with R102 liquid agent or comparable, quantity is based on the appliances and the # of nozzles required per appliance.

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MOBILE KITCHENS

Mobile Kitchens
CANADA, INC.

28' Mobile Kitchen