

CATERING CARGO CONCEPT

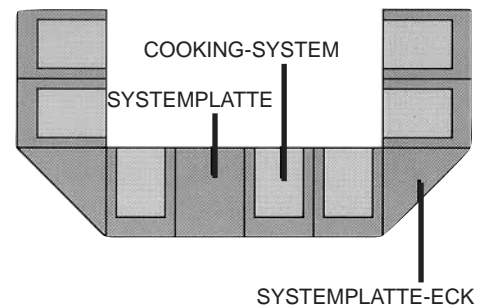


- safe transport
- fast assembly and dismantling
- Simple handling
- professional appearance
- high-quality equipment
- individual layout of constructed sections



The Concept

High quality equipment in the COUNTER SL and HOTLINE services are easily and safely transported, quickly equipped with *neubauer* system accessories and are linked together via the HOLES and POINT slide-in system. Flexible and professional implementation within the SHOW-COOKING AREA cannot be easier. Individual SYSTEM PANELS can be integrated without difficulty between the COOKING SYSTEMS. You define your own individual layout depending on the event and the local space conditions, irrespective of whether it is straight, angled or u-shaped.



Contains everything !

Every COOKING SYSTEM is fully equipped for flexible implementation. The integrated work surface becomes visible after removing the transit locking hoods. Remove it, push it in, it's ready to use ! The accessories include connection bridges as well as individual SYSTEM PANELS that make it possible to link two or more COOKING SYSTEMS together.

The Basics

High-quality equipment from the COUNTER SL and HOTLINE series - combined with "flightcases" from "amptown cases professional - series" create the basis. Inspired by their conductivity, we have developed a COOKING SYSTEM that combines transit safety, simple handling and the professional appearance in one. Our original concept leaves all wishes fulfilled.



- Safe transportation
- First class equipment technology
- Quick assembly and dismantling
- Firm interconnection of individual modules
- Non-leaking connection of work surfaces
- COUNTER SL and HOTLINE compatibility

The COOKING SYSTEM 500 Counter SL / 400 Counter SL

For simple handling and diversity during use. Suitable for all COUNTER SL equipment by MKN in 400 and 500 mm widths. Creates a professional catering solution by adding *neubauer* system accessories. The 2 mm thick nickel chromium steel work surface is transported in cases. The precisely positioned HOLES and POINTS PLUG-IN

SYSTEM is integrated into this work surface along with the SYSTEM PLATES and CONNECTION BRIDGES and thereby facilitates a firm interconnection between the individual COOKING SYSTEMS. "Flightcases" from the "amptown cases professional services" guarantee safety and ensure they meet highest and toughest requirements. The impact resistant plastic surface coating which is applied under high pressure on to 10 mm thick birch plywood is available in thirteen colours.



The COOKING SYSTEM 500 HotLine / 400 HotLine

complies with the 500SL / 400 SL COOKING SYSTEM, and is suitable for all HOTLINE STANDING EQUIPMENT in 400 mm and 500 mm widths. The lower CNS section with its integrated doors, drawers and disposal system is absolutely convincing. These multifunctional units will make all Chefs' hearts beat faster.



All COOKING SYSTEMS can be inter-combined and can be integrated within your personal concept. Naturally, you can also use the existing MKN equipment of the above series. If gas fuel equipment is used, the gas bottles are stored in a separate transit case to ensure trouble-free and safe handling.



The programme Counter SL table Equipment

Electrical equipment	Models	Connection Values	Front lengths
Cooker range, 2 burner		5,2 kW, 3 NPE AC 400 V	400 mm
Cooker range, Vitro-Ceramic		4,6 kW, 3 NPE AC 400 V	400 mm
Induction cooking range		7,0 kW, 3 NPE AC 400 V	400 mm
Induction Wok range		3,5 kW, 3 NPE AC 400 V	500 mm
Deep-fryer, 1 basin, London 1	Adjus. heating output (10kW), bottom drain	6,0 kW, 3 NPE AC 400 V	400 mm
Deep-fryer, 2 bowl, London 2	Adjus. heating output (2x10kW) bottom drain, electronic lifting unit	2 x 6,0 kW, 3 NPE AC 400 V	500 mm
Deep fryer, 1 bowl, Paris	Adjus. heating output (20 kW) bottom drain, electronic lifting unit	10,0 kW, 3 NPE AC 400 V	500 mm
Griddle plate 1, smooth	Smooth, smooth hard chrome plating, semi ribbed	7,2 kW, 3 NPE AC 400 V	500 mm
Infra Grill	CNS-Grill grid, grey cast iron grilling grid	7,0 kW, 3 NPE AC 400 V	500 mm
Bainmarie 1/1 GN		2,0 kW, 1 NPE AC 230 V	400 mm
Sausage tray 1/1 GN		2,0 kW, 1 NPE AC 230 V	400 mm
Infra warming tray		1,0 kW, 1 NPE AC 230 V	400 mm
Work surface 400			400 mm
Work surface 500	Drawer module		500 mm

Gas equipment	Models	Nominal heat load	Front lengths
Cooker, 2 burner		9,1 kW, Natural or liquid gas	400 mm
Griddle plate	Smooth, semi ribbed	7,0 kW, Natural or liquid gas	500 mm
Bainmarie 1/1 GN		2,2 kW, Natural or liquid gas	400 mm
Roasting unit		7,0 kW, Natural or liquid gas	500 mm

HotLine stand-alone device with CNS-subunit

Electrical equipment	Models	Connection Values	Front lengths
Cooker range, 2 burner		5,2 kW, 3 NPE AC 400 V	400 mm
Cooker range, Vitro 2 Ceramic		4,6 kW, 2 NPE AC 400 V	400 mm
Cooker range, Induction 2		7,0 kW, 3 NPE AC 400 V	400 mm
Deep-fryer, 1 bowl, London 1	Adjus. heating output, bottom drain	6,0 kW, 3 NPE AC 400 V	400 mm
Deep-fryer, 2 bowl, London 2	Adjustable heating output, bottom drain, electronic lifting unit	2 x 6,0 kW, 3 NPE AC 400 V	500 mm
Deep-fryer, 1 bowl, Paris	Adjus. heating output (20 kW) bottom drain, electronic lifting unit	10,0 kW, 3 NPE AC 400 V	500mm
Griddle plate 1, smooth	Smooth, hard chrome plating, semi ribbed	7,2 kW, 3 NPE AC 400 V	500 mm
Griddle pan 1	Disposal system	7,2 kW, 3 NPE AC 400 V	500 mm
Infra Grill	CNS-Grill grate, grey cast iron grilling grate	7,0 kW, 3 NPE AC 400 V	500 mm
Bainmarie 1/1 GN		2,0 kW, 1 NPE AC 230 V	400 mm
Cook-Marie 1/1 GN	Disposal system	7,5 kW, 3 NPE AC 400 V	400 mm
Sausage tray 1/1 GN		2,0 kW, 1 NPE AC 230 V	400 mm
Infra warming tray		1,0 kW, 1 NPE AC 230 V	400 mm
Work surface 400			400 mm
Work surface 500			500 mm

Gas equipment	Models	Nominal heat load	Front lengths
Cooking range, 2 burner		9,1 kW, Natural or liquid gas	400 mm
Deep-fryer, 1 bowl, Bern (10-13l)		8,0 kW, Natural or liquid gas	400 mm
Deep-fryer, 1 bowl, Prag (23-28l)		16,0 kW, Natural or liquid gas	500 mm
Griddle plate	Smooth, semi ribbed	7,0 kW, Natural or liquid gas	500 mm
Bainmarie 1/1 GN		2,2 kW, Natural or liquid gas	400 mm
Roasting unit		7,0 kW, Natural or liquid gas	500 mm

Product Description

Measurement closed	500 SL / 500 HotLine:	Width 600 mm / Depth 740 mm	Height 1130 mm
	400 SL / 400 HotLine	Width 500 mm / Depth 740 mm	Height 1130 mm
Measurement open	500 SL / 500 HotLine	Width 700 mm / Depth 900 mm	Height 900 mm
	400 SL / 400 HotLine	Width 600 mm / Depth 900 mm	Height 900 mm
Material	100 willow plywood, 7 ply lamination		
Surface	Tough, flexible, textured plastic		
Protected edges	Aluminium angle 35x35 mm and 2 mm rounded steel corners, galvanised		
Ironmongery	rotating latch locks and hinged handles (inset) 2 mm galvanised steel		
Rollers	Guide rollers 100 mm. supporting load / each 150 kg		
Colours	black, grey, white, red, blue, turquoise, pink, varied purple, gentian blue, mint green, petrol, silver		
Equipment	COUNTER SL and HOTLINE in 400 mm and 500 mm widths		
Work surface	Nickel chromium steel, 2 mm, integrated in case		

Accessories / System expansion

System plate, large	CNS, 2 mm:	Width 400 mm	Height 30 mm	Depth 900 mm
System plate, small	CNS, 2 mm:	Width 300 mm	Height 30 mm	Depth 900 mm
System plate Corner	CNS, 2 mm:	Width 900 mm	Height 30 mm	Depth 900 mm
Connecting bridge	CNS, 2 mm:	Width 15 mm	Height 30 mm	Depth 900 mm

Let yourself be inspired ...

Straight lines and a decisive design. Exciting technology, which is unsurpassed. We are the partners for you; we will tailor-make your transit safety packaging requirements, and provide you with fully designed units conceived to allow you to act effectively and professionally in the today's market.

