



Quality.
Experience.
Innovation.

ANNO 1885



Mobile kitchen

Food Trucks, Fully Equipped
for Street Food Operations



55 days delivery*
*depends on configuration
and production load



Wide range
of options



Mobile
service team

Professional Kitchen on Wheels

Carlsen Baltic develops and manufactures high quality mobile business units, ranging from gourmet food trucks to sales displays and mobile bars that can serve any number of guests at a festival, fair, corporate event, private party or any other occasion.

Our food trucks are fully functional, with all the equipment you would find on a regular kitchen, and can be easily customized to suit your requirements. Each food truck is designed to efficiently utilize every millimetre for work surfaces, storage and refrigeration. The vehicle is self-sufficient with water, gas and electricity.

Why choose Carlsen Baltic?

- Premium quality food trucks tailored to your needs
- Fully compliant with local laws and regulations
- A wide range of available options
- High quality appliances with the market's lowest gas / electricity consumption
- Fast production time
- 12-month warranty valid in Europe
- Comprehensive after sales service to ensure a smooth operation throughout the entire life cycle of your food truck

Standard Chassis

- Fiat Ducato, WB 3643 mm
- Requires only a **B category driver's license**
- Custom-built with low AL-KO chassis frame which enables eye level contact with customers
- 24-month warranty with no mileage restriction
- Building on other chassis upon request



Overall Dimensions	L 6099 × W 2312 × H 2680 mm
Body Dimensions	L 3713 × W 2312 × H 2228 mm
Interior Dimensions	L 3605 × W 2205 × H 2111 mm
Side Flap	L 2655 × H 1340 mm
Rear Doors	W 790 × H 2080 mm
Internal Volume	16.7 m ³
Body Weight	~3050–3350 kg (incl. equipment)
Gross Vehicle Weight (GVW)	3500 kg
Body Material	Fiberglass



Available Utilities

Shore power:

- 1P 220V; 16A
- 3P 380V; 16A

Generators:

- Integrated generator
- Outdoor use generator

Solar and lithium system

Avoid refueling and associated operating costs for the generator with:

- **Lithium batteries (12.8V max up to 600Ah)** (7 kWh) to ensure you many hours of electricity running in the open. Charge the batteries when driving the vehicle or from shore power at night using off-peak electricity.
- **Solar panels**, 2 × 290 Wp. With solar panels on the roof, you are ensured another 2–3 hours of operation when the sun shines.

You can always connect to the shore power.

Ventilation

- Stainless steel extractor hood over the cooking area, W 1700 × D 800 × H 480; up to 645 m³/h; up to 250 W
- Roof fan up to 390 m³/h; up to 15 W
- Roof hood

Electric Installation and Lighting

- Electric installation with RCD relay
- LED ceiling lights
- LED lighting in the extractor zone and under cupboards, brightens your work space, illuminating counter tops and offering great functionality
- Dimmer switch to adjust light intensity
- Side flap lighting with LED strip lights increase visual appeal and visibility while the vehicle is standing
- Possibility to connect additional electrical appliances

Gas

- Installation for liquified petroleum gas (LPG) cylinders (2 × 11 kg; up to 30 kW)

Water

All Carlsen's food trucks have an independent water system with hot water:

- Cold water tank, 40 l
- Hot water boiler, 10 l (gas/electricity)
- Waste water tank, 40 l



Available Equipment

The appliances offered are selected for the best quality and performance, focusing on warranty and service suppliers. Furthermore, our recommended appliances are tested for the market's lowest consumption of gas / electricity to ensure the optimum food truck operation.

Electric / gas equipment

Choose the right appliances that match your business needs. Our standard food truck fits up to 3 cooking range units of your choice, 400 mm each (max. 1200 mm).



Refrigerators

- GN standard fridge / freezer, 603 l
- Small fridge / freezer, 160 l



Electric options:

Available electric cooking ranges include plates, wok and well fryer.

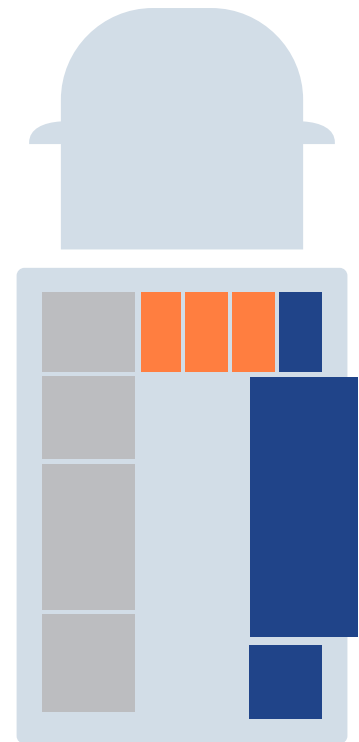
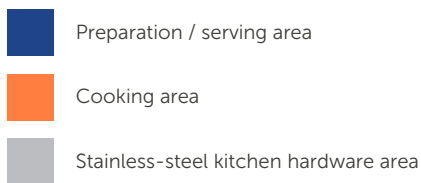
Gas options:

Gas cooking range includes such options as gas burners, fry top, well fryer, grill, pasta cooker, and gas convection oven.



Professional stainless-steel kitchen hardware

- Sliding table, W 2058 x D 809 x H 935
- Table with double sink, W 2750 x D 685 x H 890 mm
- Wall cupboards, W 625 x D 400 x H 709 mm, 3 units
- Cupboard under sink table, W 600 x D 610 x H 845 mm
- Up to 3 cupboards under cooking module, 400 mm each
- Table with shelves, for the cash register, W 500 x D 600 x H 935 mm
- Stainless steel heat protection shield, W 1700 x H 720 mm



Other equipment

- Kingstep
- GN trays
- Soap and paper dispensers
- Trash bin
- Stainless steel floor grates for cleaning the kitchen
- Fire extinguishers and fire blanket

Additional options

- Rear view camera
- Vehicle wrapping
- Stereo system
- Integrated TV stand

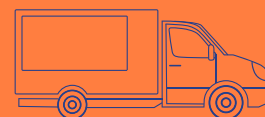
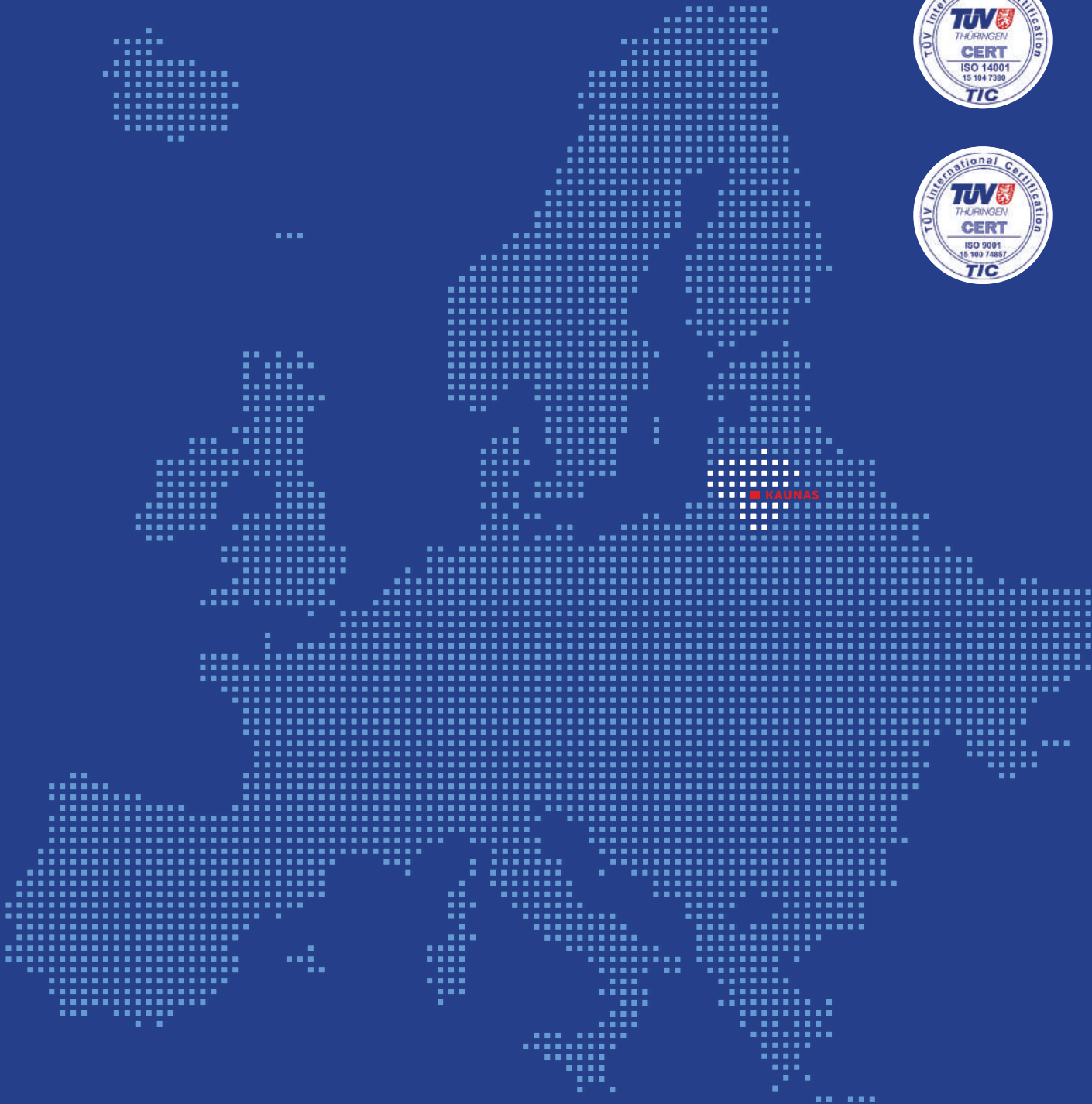
... and many more! Please inquire about the possibility of installing other equipment that is necessary for your business.



Best-in-class after sales support



- Full 12-month warranty valid all over Europe
- Service and technical assistance throughout the EU and beyond by our mobile service team or our partners
- Spare parts supply



Discover more lightweight solutions at www.carlsenbaltic.com

Carlsen Baltic, UAB
Veiveriu g. 150, LT-46391 Kaunas, LITHUANIA
+370 37 407343, info@carlsenbaltic.com

Follow us:

