Question For Customers and Health Dept. Requirements

How To Start: Think of having two table one in front one in the back, table top is the counter for cooking equipment prep and work space and under the table is storage area water tanks, hot or cold product storage etc. What is your menu, the process to make the items on your menu and the equipment needed. then talk with your health department for what they require.

Our Food Buggy can be designed to work with the menu you want to offer within limits, we need to know information from you. In order to design what will work for you.

Buggy questions for food serving needs

• Have you talked with your health and fire department about you menu and their requirements?
• What will your menu offer? How will you prepare it? How will you serve it?
• What certification is required for equipment?
• What sink size do you require? Location of sinks?
• What size clean and waste water tanks are required? What type stainless steel or plastic type material?
• What type of hot water required propane, electric with or without a hot water tank
• What size and type of cooking equipment propane or electric 110V or 220V counter top, drop-in or built-in.

Note: For the Food Buggy Models the equipment you want to us need to fit on or within a counter top for a BCF4 17” normal – 20” Max. BCF6 20” Normal - 24"Max. counter top BCF8 23.5” Normal - 26"Max. counter top. Because of the curved bottom shape which start about 6" from the floor for this reason anything that is installed on the floor will be pushed out around 4 " in relation to the counter. The HOE City Roller counter is 30” Max.

Note: Review your layout a key point for the food Buggy is that the bottom of a cabinet because of the curve is only 17" deep vs top counter 6 Series or 8 Series 20". The deeper the equipment on the floor like freezer and refrigerated cabinet will take space away from the center walkway Example 23in depth will take away 6" from walkway. if the equipment is not built as a front air unit additional space most be give for air flow.

• How do you plan to keep food warm, size and type steam table, oven, warmer display etc.
Power by propane or electric, counter top or built-in the equipment you want to us need to fit on see list above for counter size.
• Is a vent hood required?

Note: Our vent hood can be in the back or tow bar side of the buggy.

• Do the vent hood needed a fire suppression system?

Note: We can install down draft venting systems for some applications.

• How do you plan to keep food cold size and type fridge, freezer, cooler, cold well etc.?

Note: For the Food Buggy Min. - Max. Size? The curve shape does put limits on height and depth of equipment.

• Do you have dimension requirements, base on exterior space requirements for you location?
• Any special requirements for door or windows?

Will my vehicle tow a Food Buggy: Guide weight 8 series 2200 lbs. 6L series 1800 lbs. 6 Series 1600 lbs. 4 Series 1500 lbs. Go to these links: https://axleadvisor.com/towing-capacity/ https://rv.campingworld.com/towguide

After you have answered our questions, we can send you a grid sheet, so that you can show us the location needed for sinks and equipment etc.

We can recommend equipment that may work best for you after you have answered our

Question For Customers and Health Dept. Requirements

About Working with Commissary Support

Based on your menu and how you plan to execute it with the use of a commissary. Ideas to consider. We have a number of clients that:

1. Prepare in advance larger portions of product(s) using vacuum seal and heat using steam table.
2. Prepare in advance larger portions of meats and other items vacuum seal and heat using steam table or heat quickly on a griddle under a lid or top.
3. A deep fryer with a glass cover & oil tight seal, if OK with your HD & FD for the fried chicken, and fish.
4. Use Cambro(s) type equipment to keep food hot or cold as needed without power or warming oven with power.
5. Sterno chafes and Butane burner can be a useful option to address some power limitation situations.

Custom Design Questions.

- Any doorway opening requirement or secondary exits?
- Special requirements for window or door opening and closing?
- What is the minimum size requirement for Freezer/Refrigerator?
- What is the minimum size requirement for Griddle?
- What is the minimum size requirement for Fryer single or double tub?
- What is the minimum size requirement for other cooking equipment?
- What is the minimum size requirement for other equipment?
- What is the largest item you are required to wash in your sink on mobile unit?
- What are the minimum water tanks requirements?
- What type of water heating is required?

LP Gas Options:

1. Our propane gas line uses 5/16 inch copper lines with connectors. With ½ inch shutoff for each LP appliance. Check with your local health and fire departments to check compliance with your local codes.

2. We can install ½ inch black pipe with ½ in shutoff for each LP appliance along with Dormont blue hose for connection to appliances and one emergency outside shutoff valve. See price list for cost.

3. Have your local plumber to install gas lines inside and outside of the Food Buggy to your local requirements.

After you have answered our questions, we can send you a grid sheet, so that you can show us the location needed for sinks and equipment etc.

We can recommend equipment that may work best for you after you have answered our questions about your requirement and your health and fire department requirements.

We are flexible about equipment that can be installed. Basically if the equipment is approved for your application by your health and other local departments. If it can be installed on, in or under the counter safely we will work with you. for that reason equipment cost can range from hundreds to thousands of dollars.

Sincerely,
Ron Nelson