KT-32A — 32-Foot Kitchen Trailer

California Mobile Kitchens • “Keep Your Kitchen Cooking”

Unit Identification

Unit	KT-32A — 32-ft commercial kitchen trailer
VIN	1T9VS3237HA282002
Year / Make	2017 TRLUN trailer
Plate	California permanent trailer registration — 4RD6097
Configuration	Triple-axle, towable trailer; stainless-steel commercial interior
Capacity	Up to 1,000 meals per service period
HCD insignia	California HCD Special Purpose Commercial Modular — SPCM 29456

Cooking Equipment (as fitted)

Cooking station	Cook Rite by Atosa gas griddle / charbroiler station (ATMG-36) on an Atosa 36-in two-drawer refrigerated chef base
Range	Cook Rite by Atosa 6-burner gas range with oven below
Deep fryer	Avantco floor-model deep fryer — twin baskets (installed in the 2026 refit)
Convection ovens	CPG (Cooking Performance Group) double-stacked convection ovens — two full-size decks, French doors with viewing windows
Holding	Full-height heated holding cabinet with glass door and humidity control
Exhaust hood	HoodMart Type I exhaust hood for commercial cooking equipment — ETL Listed (Intertek), conforms to UL STD 710; NSF; baffle filters
Fire safety	Buckeye fixed fire suppression system under the hood — State Fire Marshal tagged, serviced by MBB Fire Protection Co. (Lic. C16-906926); portable fire extinguisher
Refrigeration	Atosa two-door reach-in units (refrigerator and freezer) — stainless steel, top-mount, digital controls
Climate control	ApooDr split-type air conditioner — outdoor unit model ASF16-12H1B, 115V / 60 Hz, R410A, UL Listed

Electrical

Shore power inlet: 50-amp, 125/250V twist-lock (SS2-50P), IP66 weatherproof — CMK standard service is 208–220V, single-phase, 50-amp. Interior breaker panel with labeled circuits: roof A/C, ceiling lights, water heater and pump, refrigerator and freezer receptacles, warmer, hood fan, and prep-table outlets. Generator available separately if shore power is unavailable (not included by default).

Propane

Four vertical LPG tanks mounted on the front tongue rack, manifolded to the cooking line.

Water & Plumbing

- Stainless steel 3-compartment sink (GSW SEE-18183D) with 18-in drainboards both sides, pre-rinse spray faucet, enclosed base cabinets, and overhead shelving
- 20-gallon water heater
- Hand-wash sink with splash guards, plus a prep sink; paper-towel and soap dispensers
- Onboard fresh-water tank with exterior fill hatch
- Washdown hose connection
- Exterior drain valve
- Fresh-water connection: ¾-inch; wastewater: 1½-inch (CMK standard)
- 250-gallon waste holding tank available where no sewer connection exists

Support Services

Delivery, setup, and removal by CMK; ADA ramps and decking available. Rental includes scheduled service support — operators obtain local health permits (CMK supplies documentation).

Unit Photos — KT-32A



Exterior — triple-axle, CMK livery



Propane — four vertical LPG tanks, front rack



Cook Rite charbroiler/griddle on refrigerated chef base



Atosa two-door reach-in refrigeration



HoodMart Type I exhaust hood



Utility connections — power inlet, water fill, washdown hose, drain



Split-type A/C outdoor unit — ApooDr ASF16-12H1B



California permanent trailer plate 4RD6097



3-compartment sink with pre-rinse faucet



Hand-wash sink and prep sink



California HCD insignia — SPCM 29456



Interior breaker panel — labeled circuits



Avantco deep fryer — twin baskets



CPG double convection ovens and holding cabinet



Cook Rite 6-burner range with oven

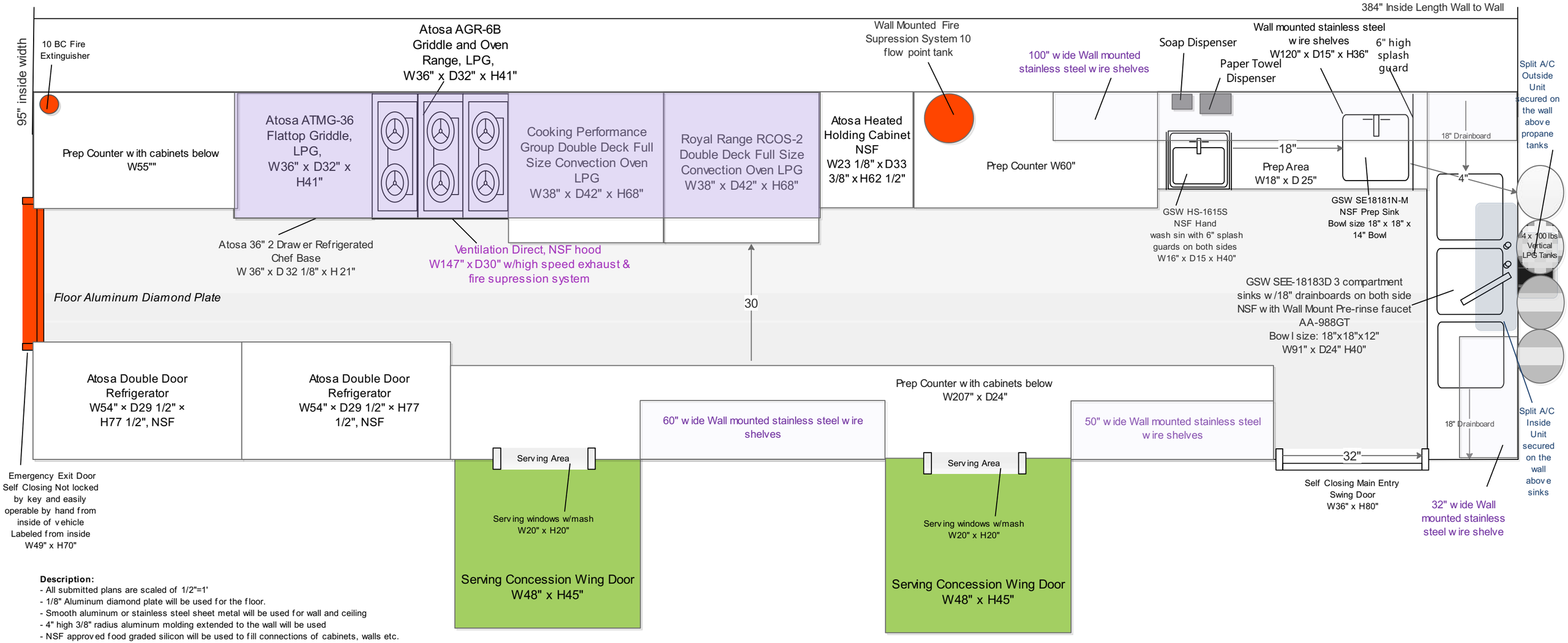
Trailer Plans — KT-32A

The following pages are the KT-32A plan set: top view (floor plan), passenger and driver side interior and exterior elevations, plumbing view, and front elevation.

Source: California Mobile Kitchens plan set for KT-32A (californiamobilekitchens.com).

KT-32A Trailer

1. Top View

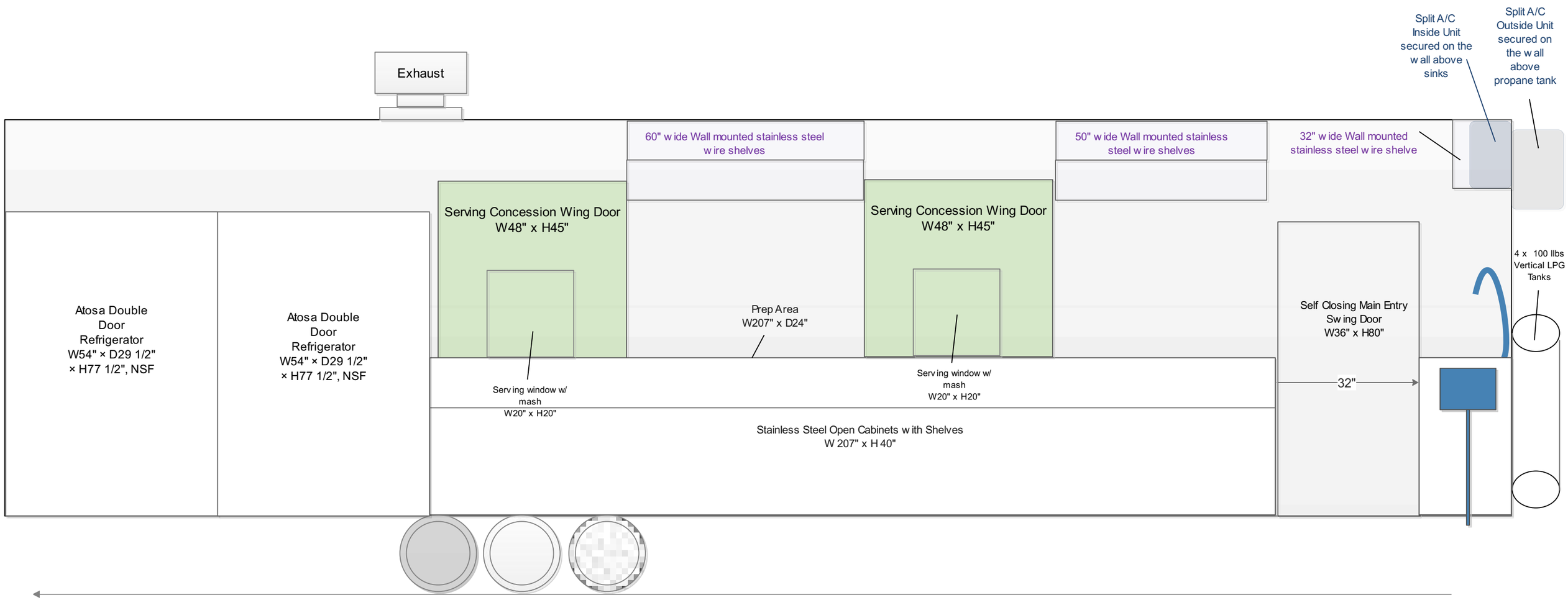


Description:

- All submitted plans are scaled of 1/2"=1'
- 1/8" Aluminum diamond plate will be used for the floor.
- Smooth aluminum or stainless steel sheet metal will be used for wall and ceiling
- 4" high 3/8" radius aluminum molding extended to the wall will be used
- NSF approved food graded silicon will be used to fill connections of cabinets, walls etc.
- Aluminum diamond plate floor will be welded to fill gaps and connections to make it water resist
- Specification sheet has been attached for all equipment used
- All stainless steel cabinets installed with security latch to ensure doors reliability while moving
- Shurflo water pump will be used model#: 2088-422-144, water delivery range 1.5-2.8 GPM.
- Potable water inlet is 1" above overflow
- 147" Type I hood has been provided
- Utensil drawer is smooth and has rounded corners and can be easily pull out for cleaning
- sanitizing buckets are mounted to the cabinet shelve and they have covers to prevent spillage while vehicle is in motion
- Wash down hose is located under the 3 compartment sink in custom built stainless cabinet. It is not located above any food equipment. The length of the hose is as long as the truck
- Preparation area is stainless steel smooth and cleanable
- Hand wash sink bowl size is 14" x 10" x 6"
- All appliances are NSF approved (please see NSF letters attached)
- Trailer inside height is 85"
- Shatterproof LED light will be used
- All equipment mounted securely to the framing structure and/or counter top.
- all gas-fired appliances properly insulated in a manner that will prevent excessive heat buildup and/or injury
- All units will be build to the Los Angeles County Health Code requirement
- All equipment are sealed to floor or have minimum 6" cleaning space under.

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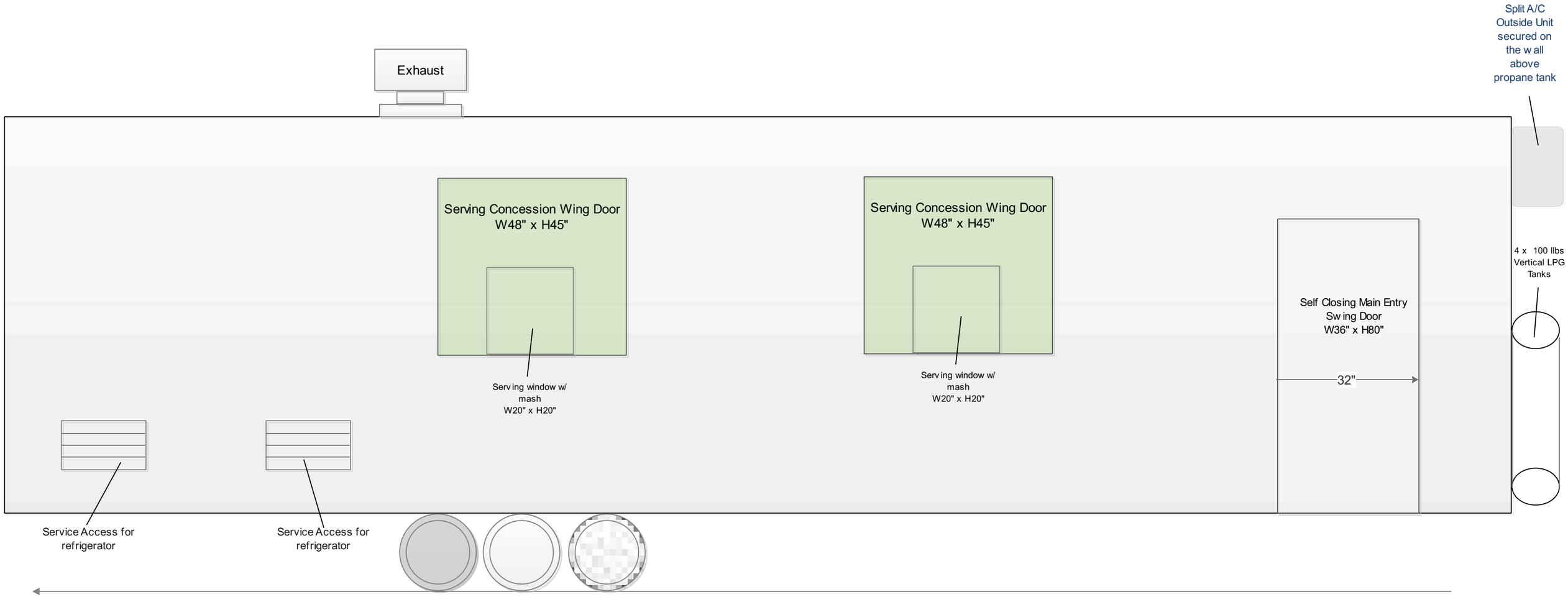
2. Passenger Side Interior View



Description:
- Utensil Drawer is easily cleanable stainless steel material.
- Under sinks area will be covered with stainless steel and door.
- Washdown hose is equipped with pistol grip hose nozzle

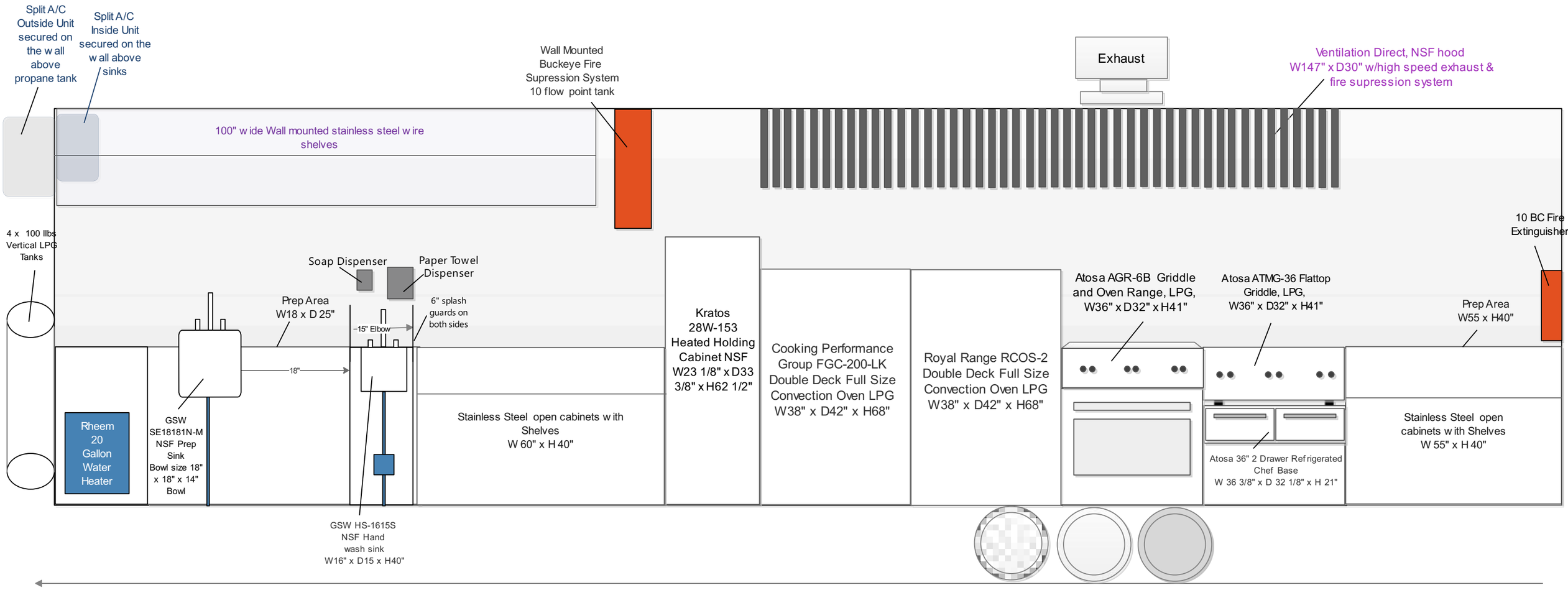
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3. Passenger Side Exterior View



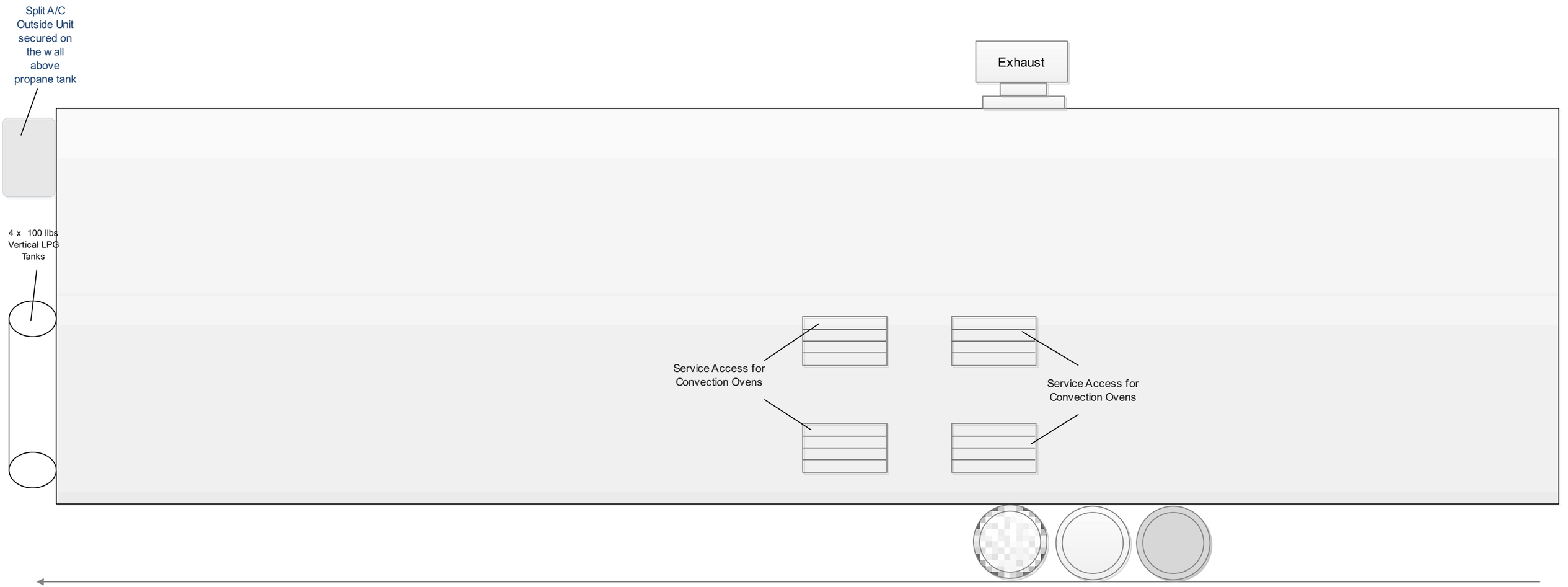
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4. Driver Side Interior View



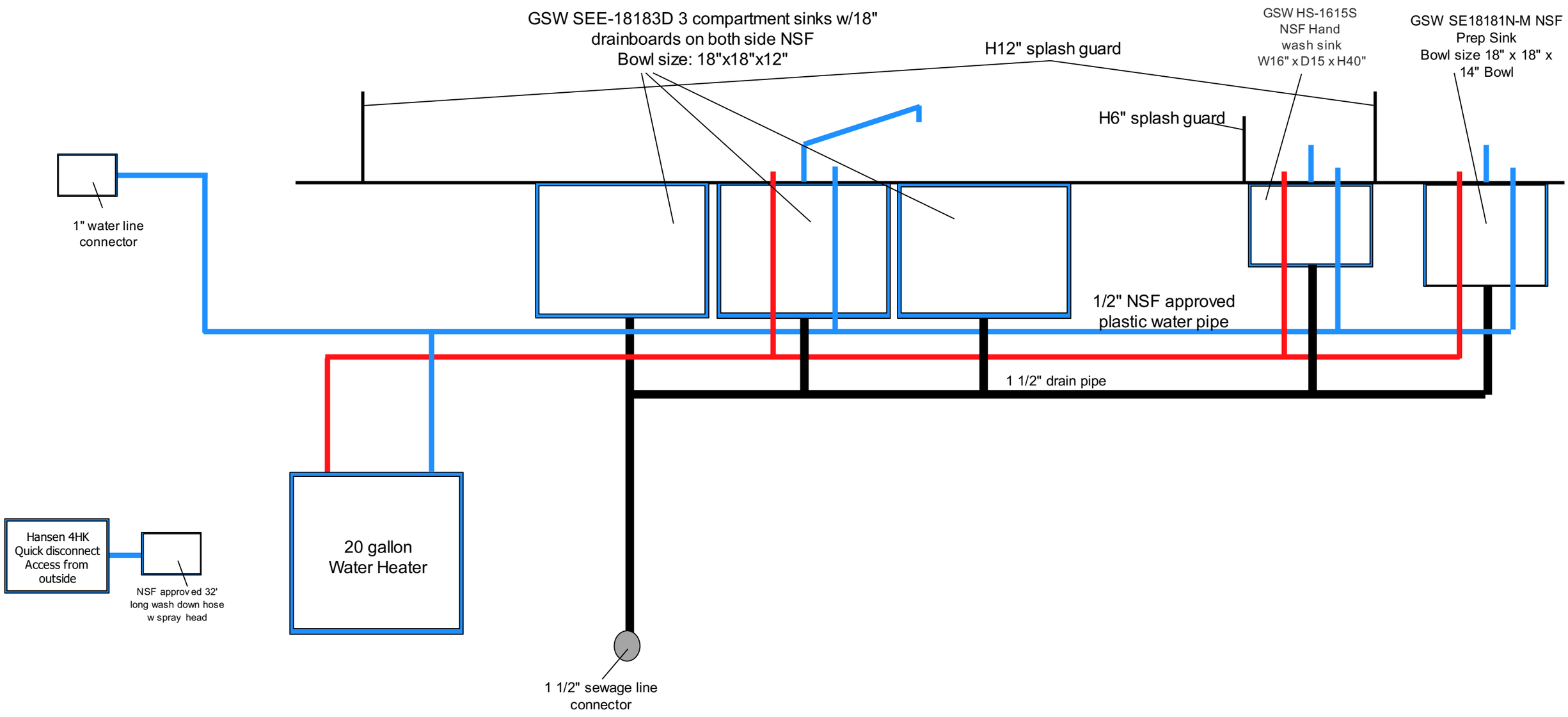
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5. Driver Side Exterior View



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6. Plumbing View



7. Front Side Exterior View

