





On-board Ovens & Refrigeration



Cater to your crowd with our Jr., Standard, or Executie Models



Chef's Express

When it's time to take your product to the customer, nothing is a better value than the Custom Executive Chef's Express. Whether you're delivering steaming hot pizzas or chilled salads, Custom Hot/Cold Units will get your product to the customer at just the right temperature. Our Custom Delivery Vehicles can be built with any combination of Hot, Cold, or Dry storage compartments. It can then be outfitted with either permanent or adjustable shelving inside the compartments so the possibilities really stack up.

FEATURES

- Molded Fiberglass Body
- Largest Capacity Compartments Available
- Non-Corrosive Hinges and Handles
- All Stainless Steel Racks
- Electronic Temperature Indicators
- Back Up Beeper
- A "Door Open" Indicator
- Cooling System with a Skirt Mounted Condenser
- Radiant Convection Heat
- 12v Interior Lighting
- Oversized Door Stops
- Pass Thru Access

OPTIONAL FEATURES

- Remote Start
- Full Wrap Graphics, Logos, Custom Designed
- Extended Cabs
- II5v Pre-heat
- Propane Burners
- Custom Colors
- Sink Systems
- Freezers
- Stand By Refrigeration



Custom reserves the right to change the design and specifications for any improvement without notice.

It is the responsibility of the purchaser to research Health, Fire, & Zoning Codes prior to ordering.





