



YOUR RESTAURANT ON WHEELS

The VS Food Truck has been conceived to be autonomous, certified, safe, ergonomic and functional. This model guarantees more productivity than any other food truck on the market.

Thanks to direct sales it becomes a profit multiplier; additionally, it reduces operational costs to nothing in comparison with permanent locations.

With this vehicle you have the possibility to travel great distances and, once positioned, the model's ease of use and set up speed allow for highly-convenient operation.

It is equipped with a special lowered frame that allows for service while staying near the client's height, creating an equal relationship between workers and patrons.

The internal layout is decided together with the clients, based on their needs.

AN ICON OF THE THIRD MILLENIUM

With the size and carrying capacity of a real and true mobile restaurant, it puts the trucker at the direct service of the customer and creates a relationship based on trust. A street food vehicle and not only: practical, fast and impactful, it is immediately able to communicate your brand's identity.



PATENTED

An original, one of a kind vehicle.



CATEGORY B DRIVER'S LICENSE

Drivable with a European category b driver's license.



ERGONOMIC

An ergonomically designed professional vehicle



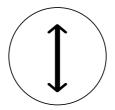
CUSTOMIZABLE

It can be customized in every detail: color, lighting, material, artwork and accessories.



AUTONOMOUS WITH NO MAINTENANCE

100% autonomous with easy maintenance.



LOW CHASSIS

Internal flooring less than 15cm from the ground.



LIGHT AND ROBUST

Robust and at the same time light, enough so to carry 500 to 700 kg



LOGISTICS

Being a new vehicle, it can even travel for long distances



TECHNICAL DETAILS

Model with health certification

Dimensions: L 5945 x W 2100+1225 x H 2660

Weight: 2900-3100 kg

Fiberglass structure with specific painting

Support legs x4

Anti-slip and antibacterial floor

Side door with easy lock system, without external lock

Autonomous water system with hot water supply and drain tank

Full internal LED lighting

Electrical system protected by circuit breaker

Rear camera

PROFESSIONAL FOOD TRUCK



- O COMMISIONING TIME: 3 Min.
- POWER SUPPLY
 A 220 V connection is necessary. Alternatively, it is possible to install an electrical generator with a range up to 20h
- REFRIGERATED SPACE Up to 1200 liters
- WHILE DRIVING
 Possibility to maintain cold chain
- 1 REAR CAMERA
 Rearview while parking
- 2 KITCHEN AREA
 Up to 2m in autonomous version. Possibility to change equipment
- 3 LOW FLOOR
 Internal flooring less than 15cm from the ground
- 4 LINE MANAGEMENT
 Being only open on one side, the vehicle leads customers into one single line, making it simple to manage
- 5 INTERNAL SPACE
 4 workstations for a maximum of 4 workers

MAKE YOUR BRAND STAND OUT WITH THE MOST ORIGINAL FOOD TRUCK ON THE MARKET

The customization of your food truck is key to making you stand out and communicating your brand and product in the right way. We know this so we follow your project with you over time, even after delivery.



INTERIORS

- Ergonomic spaces and equipment
- Interior sturdiness
- System integration
- Easy cleaning and maintenance
- 4 workstations



DETAILS

- Built-in spotlights
- Matching car body profiles and back fenders
- Internal corridor stainless steel base protection
- Built-in electrical panel
- Built-in refrigerating thermostats



OPTIONAL

- Video camera
- Logo milling
- Signs
- Shelves
- Whiteboards
- External lighting
- Customized adhesive artwork

