MEALS ON WHEELS

DELIVERY VEHICLES

Our MOW delivery trucks (Meals on Wheels) are the perfect solution to keep your catered food hot or cold while being transported to your customers. Our experienced team have years of experience building and customizing quality catering vehicles for customers throughout the US. Our catering trucks can be customized to meet your individual specifications, just ask!

MODEL 9681 Delivery Truck Features

- 50/50 Body to include the following
- State of the Art Refrigeration System (NO MORE ENGINE DRIVEN COMPRESSOR!)
- Front Refrigerated Compartment is 41"W x 39 1/2"H x 81" Deep to include racking and accessible from either side.
- Rear Ambient Thermostatic Heated Compartment is 41"W x 38 1/2"H x 81" Deep to include racking and accessible from either side.
- HD Condenser Mounts directly to front of Catering Body. (this will stop major damage to roof and eliminate noise from movement)
- Interior to be 300 series polished Stainless Steel
- Exterior to be Bright Annealed Stainless Steel
- Urethane insulation with High R-factor for cooling efficiency
- Custom Racking per Customer spec. to be of aluminum
- Aluminum diamond plate flooring
- Rugged Tubular steel frame
- Roof will be 304 #4 Stainless Steel
- (4) Overhead Stainless Steel Access doors on Gas Props (which also protects you from rain, etc.)
- Recessed S.S. Corner Posts to avoid damage from Heavy Duty Stainless Steel Bumper
- Interior Lighting, Backup Alarm
- Interior Cab Switch plate for Controls
- Chrome Locking Deluxe Door Handles
- Stainless Steel hinges, fasteners, and components are used throughout production of body
- Rear Backup Camera
- Mounted on General Motors 1500HD 2-Wheel Drive Silverado chassis or similar
- Side Steps Installed & Lettering Pkg. are available
- Each Meals On Wheels delivery truck comes with everything you need to run your food delivery service. Looking for something that isn't listed here? Ask us about our options for customizing your catering truck: 860-432-0253