

CATERING TRAILER



WEST WOOD
TRAILERS



In Safe Hands

When you invest in a Catering Unit from Ifor Williams you do so with the reassurance that it is designed and built without compromise by the UK's leading trailer manufacturer.

For over 50 years, people have put their trust in our trailers, just ask an owner they're not difficult to find. As specialists in trailer design and engineering, we have continued to set the standard both in the UK and throughout much of Europe.

We are an independent company with one focus: to build the best products on the market. More than 30,000 people choose our trailers each year - but we're not standing still. Our dedicated investment in new technologies and materials ensures that our products continue to exceed the expectations of our customers. We know that quality, strength, value and ease of maintenance are of vital importance to you. That's why we've made them the driving force behind everything we do.





Mobile Catering

The UK is currently experiencing a boom in dining out and this includes the quick service sector of fast-food and counter-service available from mobile caterers.

The standard of mobile catering has not always been considered very highly, however now the benefits of taking your business traveling have attracted many gourmet and high quality catering companies to invest in mobile units.

As high street rates continue to rise and other overheads associated with occupying traditional retail spaces mount up, the mobile Catering Unit offers the perfect alternative. You can provide customers with great food and maximise your company's profitability without the same risks involved with brick and mortar investments.

In the past, mobile kitchens have been limited to poor appliances and cramped working conditions. Ifor Williams Trailers have developed a stunning Catering Unit which includes high quality appliances and efficient working space, ensuring you serve the quality of food and drink that will keep your customers coming back again and again.



Mobile Catering

- Event Catering
- Street Food
- Function Catering
- Roadside Catering
- Crew/Location Catering
- Market Catering





Why choose an Ifor Williams Catering Trailer?

As Britain's leading trailer manufacturer, we pride ourselves on delivering the best.

We have over half a century of trailer manufacturing expertise which is demonstrated in the quality of all our products. Our design engineers have perfected all the major components including axle assemblies, suspension and chassis ensuring the trailers constantly perform at their best. Unlike many of our competitors, we have invested in the latest production facilities and galvanizing plants, giving us full control of the quality of all the key components assembled on our trailers.

Our trailer manufacturing pedigree is clear to see in our new Catering Trailer. The modern, arched aesthetic of the trailer sets it apart from its competitors. Our specialist design engineers can give you one to one support whilst you design your trailer and will offer advice based on previous builds. Before you commit to the design we will create scaled computer models for you to review. We can also fully kit out your trailer to your exact specifications. Whether you want a fully functioning kitchen or a bar unit, we will provide you with top of the range appliances. As an optional extra we can even wrap your trailer, our graphic designers will work with you to create a design that gives the impact that will draw customers to your business.

Design & Build

There are many reasons why you should choose a Catering Trailer over a market stall or pop up restaurant, the main reason being convenience. Your Catering Trailer can be taken anywhere, whether you cater for large parties or functions, you're a street food vendor, you run a roadside café or you're an event caterer. Our trailer offers you the flexibility to trade in any location and make your business more accessible to your clients. Buying a Catering Trailer means that set up time is minimal, your equipment is fully fitted and ready for use, you simply arrive on site, prep your food, open the hatch and begin trading.

So, whether you are looking for a basic concession trailer, a vending trailer or a fully equipped professional stainless steel kitchen, you have come to the right place. Ifor Williams Trailers will help you plan, design and build a perfect trailer, exactly as you want it.



Standard Features



Lowered Floor

A lowered central floor means that the work tops are more ergonomic, benefiting you and your staff as you prepare your food. It also means that the hatch can be lower down for your customers.



Serving Hatch

The hatch is a two piece design that doubles as a serving counter and weather protection. The top half is supported with gas struts and the serving counter is the perfect place to prepared food.



Insulated Roof

The insulated roof not only allows for a sleeker external design but also aids in combating condensation on cold days. This will save you the time normally spent drying the cold work tops.



Hygiene

Food grade brushed stainless steel or gloss white GRP surfaces combined with tough non-slip flooring allows for a clean and sanitary environment.

Optional Features



Flag Poles

Optional flag poles are available to the rear of the trailer giving your trailer additional branding to ensure you're seen at events.



LED Lighting

Durable internal lighting for a bright and safe working environment, perfect for early mornings and late nights.



Display Boards

Magnetic display boards can be applied with magnetic vinyl designs to allow quick application and removal of marketing material.



Corner Steadies

Optional corner steadies are available for when you need to stabilise the trailer.

Optional Features Continued



Kitchen Appliances

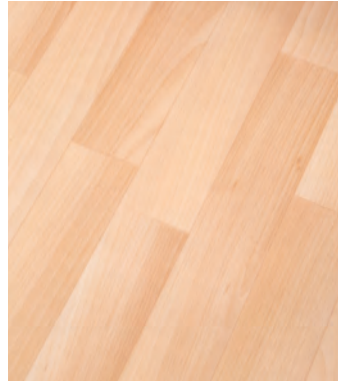
We have a large range of kitchen appliances that can be fitted to your trailer. We will work with you to design the perfect work space solution for your business.



LPG Power Source

Our Catering Unit includes a compartment for gas bottles to power kitchen appliances.

(Not all appliances are compatible with LPG.)



Floor and Wall Covering

We can apply a layer of high grip vinyl on the floor of the trailer. Not only does it look great but provides a hygienic and practical floor in your work space.

The walls can be covered by either stainless steel or GRP panels. These panels are easy to clean, hygienic and corrosion resistant.



Electric Power Source

There is the option for either a 12v or 230v power source supply to your trailer. The 12v source is an on-board supply. The 230v option is a socket for connecting to an external main source.



Roof Light

Inserting a roof light will provide extra lighting in the trailer and will help to cut your electricity usage.



Alloy Wheels

Give your trailer the wow factor by adding a set of exclusive alloy wheels with Ifor Williams Trailers branded centres (excludes spare wheel).



Bar Unit

Our design engineers can design and fully equip your trailer into a working bar unit customised to your exact specifications. Perfect for anyone starting a business selling hot or cold drinks.

Bespoke Service

Here at Ifor Williams Trailers we know that ultimately it is the design of the Catering Unit which has been crucial to its success. From a carefully designed interior layout that perfectly accommodates food preparation, to the customizable exterior wrapping, every design element has an important part to play.

If you would like additional assistance making the perfect trailer for your needs, our experienced design engineers are here to advise you on the layout and to help select the best appliances for you; get in touch and ask about our bespoke service.

With this service we work closely with you to design the best trailer possible for your business. Our design engineers have the experience to offer valuable advice based on previous builds.

Our team can create 3D scale renders to show you how the finished product will look. This is also the ideal stage to review your trailer and make any changes to the design before production commences.

Choice of Appliances

We offer a variety of appliances to accommodate your every need. We only work with trusted suppliers to ensure you get the equipment that suits your business and suits the way that you work. Here is a small selection of appliances available.



Appliance Options



Griddle

The option of both gas and electrical griddles are available in a variety of sizes ranging from 280x345mm to 900x500mm.



Ovens

The option of gas, electrical and combi ovens are available in a variety of internal volume sizes.



Water Boiler

We offer a range of gas and electric water boilers. The electric ones can be manually or automatically filled. The volume ranges from 12.5 to 20 litres.



Plate Warmer

There are many different electrical plate warmers available in a variety of different sizes. They range from approximately 60 plates to 240 plates.



Bain Marie

There is a range of both gas and electrical griddles either dry or wet welled available in a variety of sizes ranging from 1-pot to 6-pot.

Fryers

Both gas and electrical pedestal or worktop fryers are available in a variety of sizes ranging from 4.6 litres to 9 litres.

Hobs

A range of both gas and electrical hobs are available in a variety of sizes ranging from 1-pot to 6-pot.



Food Warmer

We offer a wide variety of food warmers. You can have hot cupboards, heated base, savoury and pie cabinets.

Food Display

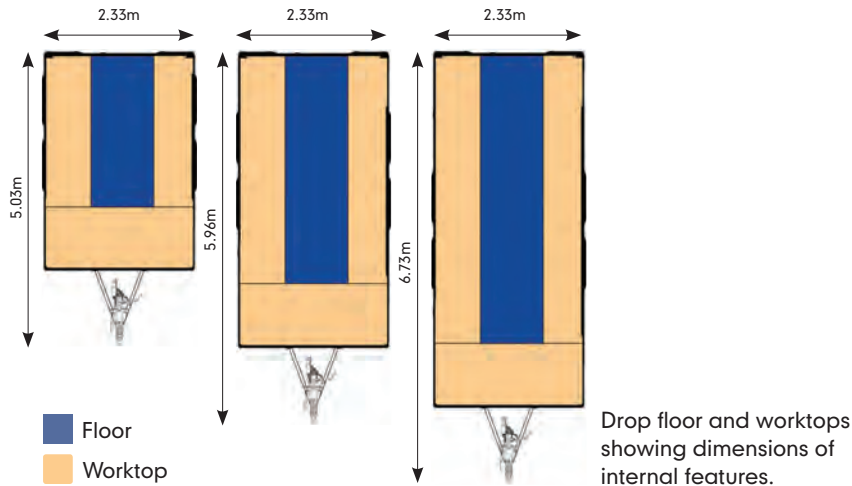
There are a range of merchandisers available to display hot, cold or refrigerated food.

Appliances are available from a variety of suppliers that specialise in commercial catering equipment. If you have any enquiries about the availability of any appliance not shown in this brochure please contact your nearest Ifor Williams distributor.

Specifications

Please note that weights will vary depending on the floor and wall construction and any additional features chosen.

Ask your local distributor for more details or customise your own catering trailer with our online form.



Model	Tyres	Gross Weight	Unladen Weight	Internal Length	Internal Width	Overall Length	Overall Width
BIAB S	195/60R12C	3500kg	1400kg	3.755m	2.18m	5.03m	2.33m
BIAB M	195/60R12C	3500kg	1310kg	4.45m	2.18m	5.96m	2.33m
BIAB L	195/60R12C	3500kg	1450kg	5.22m	2.18m	6.73m	2.33m
BIAB L Tri-Axle	195/60R12C	3500kg	1560kg	5.22m	2.18m	6.73m	2.33m

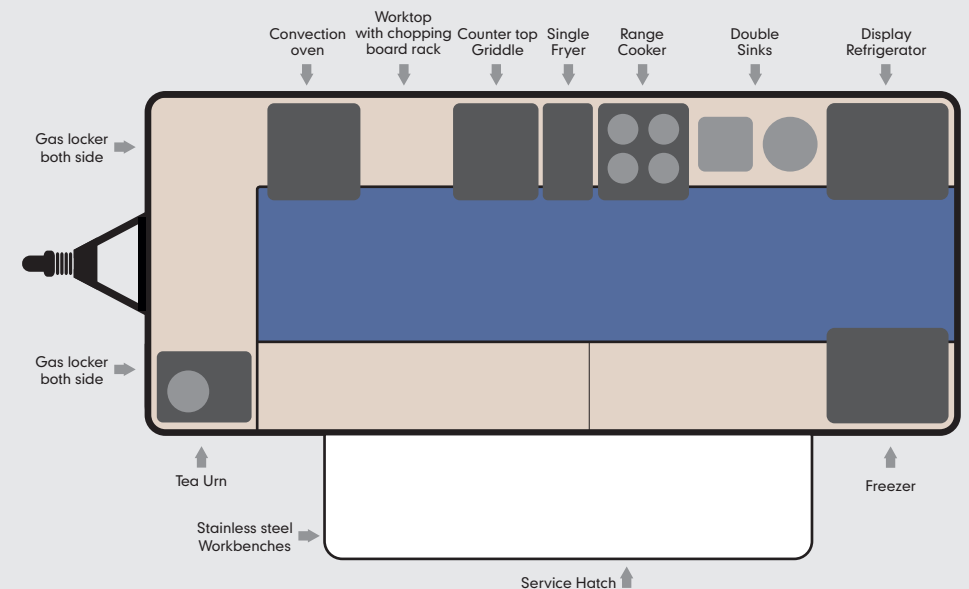
Please note that the BIAB Small is 250mm lower than the Medium and Large models. The overall length is subject to change depending on type of rear; this is due to spare wheel mounting position.

Choice of Appliances

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Example Layout



Trailer Wrapping

Vinyl graphics can be used to add a logo to your trailer, or even cover the entire body with intricate, full colour imagery for maximum impact. Transform your trailer into a mobile billboard and stand out from the crowd. Your trailer can be your 'shop window', and can help make a lasting impression on your customers. Trailer wrapping and vehicle graphics are a great way to strengthen your brand identity.



COST

From the smallest Boxvan up to the largest Catering Unit, wrapping your trailer can start from as little as a few hundred pounds. The cost is dependent on the size of the trailer and the finish chosen. Your trailer will be seen by hundreds of people every day, therefore making whatever you choose as the wrapping a very effective and affordable method of advertising your business.

WRAPPING

Our fully trained wrapping technicians will complete the wrapping process on your trailer to your specifications and the trailer will be delivered through the Lfor Williams Trailers distribution network.

MAINTENANCE

The vinyl wrap is exceptional quality and acts as a protective barrier to your trailer. It protects paintwork and panels from stone chips and minor abrasions. The wrap will last many years because of the anti-UV fade technology. It can easily be removed should you wish to update the graphics or return the trailer to its original state and colour. The trailer can be washed by hand or jet washed but we advise against the use of mechanical car washes as the abrasive action could damage the wrap.

The only limitation is your imagination.



WEST WOOD

TRAILERS



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