

## ***USEFUL INFORMATION TO CONSIDER WHEN BUYING A MOBILE CATERING TRAILERS.***

Wheeliebox, specialists in building unique high quality catering trailers made to order. Many of our customers find that our catering trailers are an ideal way to expand their existing businesses or enter into new areas involving catering ventures.

We have thought about every aspect of your new business

### *Ease of towing and on-site set-up*

We ensure that our trailers are well balanced and set up for easy towing and easy set-up once you reach your trading location. We will advise on the suitability of your current vehicle for towing your Travel Gourmet catering trailer, so you will be able to tow our well balanced catering trailer behind your existing vehicle to any location of your choice and then set up and begin trading quickly and easily.

### *Individuality - made to your specific requirements*

You want your mobile catering business to stand out from the competition. No problem. Our trailers are fitted out to your own individual specification. They can be built to deal with any catering situation, the choice is yours - just tell us what you want to cater for and we will build the right unit for you.

### *Security - Our tracking system ensures peace of mind*

Security is a concern to every one who invests in a catering trailer for business. Wheeliebox are able to do microdot data tagging with transponders registered in a national database. In addition we offer Wheeliebox' unique internet trailer tracking system, available only from us to our clients.

### *Quality of materials and manufacture*

Quality is our top priority. During the manufacture of your catering trailer, only quality materials are used, ensuring that you receive the best possible value for your money. Throughout construction we work to a specific and personal checklist so that nothing is missed and every detail is taken into consideration.

### *An affordable investment*

In comparison to most other business opportunities, catering offers the ordinary individual a realistic chance to start a business for a reasonable level of investment. Many people find mobile catering as a profitable, and indeed enjoyable way of life. Whether you operate at a profit that is satisfactory to you is down to how you run your own business - our hire charges equate to approx. £39 per day, you will have to ask yourself if you can at least earn this amount and more for yourself.

# Wheeliebox Catering

QuickTime™ and a  
TIFF (Uncompressed) decompressor  
are needed to see this picture.

Your back-up from Wheeliebox

We can deliver anywhere in the country or alternatively you can collect the catering trailer from us any day, seven days a week.

After you have collected your purchase, we will contact you to make sure that everything is to your satisfaction and check to see if we can be of any more assistance.

All purchases come with a twelve month guarantee for parts and labour, with a speedy and efficient service to get you back to normal as soon as possible - so with everything you purchase you will have peace of mind knowing that if something fails, someone is there to help.

What you need to do

We cannot stress enough, the need for research into finding the correct site or events. This is the most important factor of success in the mobile catering business.

You must make sure the local council or private landowner has given permission for you to trade on the site you have chosen.

Before you start to trade you will have to contact your local health authority to arrange a visit to the catering trailer in order to inspect it and give you permission to trade. All our builds meet the European standards, plus the Scottish requirements. However you MUST check with your local council in the area you wish to operate from, for any additional requirements or changes they may require to the catering trailer before you can trade.

*ALWAYS TRY AND BUY A NEW CATERING TRAILER WHERE POSSIBLE. If you have to buy second hand then read on*

*POINT TO LOOK FOR WHEN BUYING A SECOND HAND CATERING TRAILER*

You should make sure of the following

- The trailer box is well made and if using GRP board has proper alloy corner and main center rail casting to support the box. Check the GRP has not rippled or swelling up
- Ensure that the chassis is built to a high standard using steel no less than 3mm thick.
- Ensure that the axles, wheels and hitch conform to EU legislation and the designed trailer weight. Ask for a certificate of conformance. Check hitch for wear.
- Make sure you have a solid roof and NOT a lightweight fibreglass opaque roof. ( fire risk)
- Using LPG gas make sure that ALL LPG appliances have cut off valve within reach of each appliances. The inside gas pipe is of a suitable size to run all

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the equipment. ( normal is 15mm and can be stepped down to 10mm at each appliance. Light all appliances and run to see if each thing is working ok.

- Ensure the catering trailer has High and Low level ventilation inside the main unit and gas box.
- A none slip floor and washable walls
- Worktop MUST not be made of wood when using LPG (stainless steel is best)
- All stainless steel must be of 304 grade to compile health and safety ( to test use a magnet if it stick to the stainless steel its NOT 304 grade and WILL rust)
- Has a valid gas certificate and electrical certificate or PAT
- The hatch and door open and close properly
- Road lighting which conforms to EU legislation
- ALL trailers of 750kg and over must be have working brakes and a hand brake
- Make such all stabilizing jacks work
- The 240v electrics are fitted with a RDC system. (Check it works)
- Check the water system works and that the hot water runs through a mixer tap.

DON'T BUY A CATERING TRAILER BIGGER THAN WHAT YOU REQUIRE AND CONCIIDE WHAT VEHICLE YOU ARE GOING TO TOW THE TRAILER WITH. CHECK YOUR VEHICLES TOWING WEIGHT IN THE VEHICLES HAND BOOK.