This **bespoke catering van conversion** is designed to provide a highly functional, safe, and mobile commercial kitchen workspace. Built with industrial-grade materials and an independent onboard system, it mirrors the structured, high-spec approach seen in commercial builds by Fleet Service Ltd..

Interior & Kitchen Equipment

- Heavy-Duty Workspaces: Features custom-fitted stainless steel countertops for durable, slip-resistant food preparation areas.
- Commercial Cooking Appliances: Equipped with a large commercial gas griddle/hotplate featuring multi-burner dial controls, an integrated bain-marie for food warming, a double sink setup with a dedicated tap, and a high-capacity stainless steel water boiler.
- Storage & Cabinetry: Fitted with hygienic, easy-clean white overhead and under-counter storage cabinets with secure latches to keep items safe while transit.

Onboard Power & Gas Utilities

- Integrated Gas Supply: Features a dedicated internal storage compartment securing two large gas cylinders via heavy-duty safety straps to power the main cooking line.
- Electrical Outlets & Illumination: Equipped with multiple standard UK three-pin sockets and a custom low-voltage LED lighting array, including blue auxiliary accent strip lights and recessed ceiling spotlights.

Exterior Hatch & Customer Interface

- Large Serving Aperture: A side-loading gas-strut assisted hatch opens upward to create an open-air service window protected from weather elements.
- Integrated Digital Menu Board: The rear portion of the hatch features a built-in widescreen TV display functioning as a dynamic, high-visibility digital menu or entertainment board for customers.

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