



Food and Beverage

Stainless Steel Food Trucks



Location Brazil

Environment Outdoor

Fabrication process Drawing, Welding

Grade/surface 439/Polished

Main thickness or diameter 0.50 mm and above

Manufacturer Aços Macom

Material supplier Aperam South America

Source of information Aperam South America

Stainless steel has become the material of choice for the interiors of food trucks. In these examples we show the use of ferritic grade 439 with highly polished surfaces in industrial and professional fittings for mobile street kitchens. Stainless steel has been used to manufacture the plates, ovens, fryers, hoods and refrigerator units. These specialty fittings use very precise design specifications, to prevent units or appliances moving or opening when the vehicle is in motion. As food trucks require very demanding standards of hygiene, the relative ease with which stainless steel may be cleaned and sterilized provides one of its prime advantages for this application. Another important point of differentiation is that stainless steel has been independently proved to be safe for use in food applications and does not taint or in any way interfere with the taste of the food. Stainless steel is also used for manufacturing the structural accessories such as awnings and doors for the trucks because its high mechanical strength and durability contributes to a longer design life and a reduction of maintenance costs. The trucks look good, they look clean, they are hygienic and they will last a long time - an imaginative use of stainless steel to serve our daily lives. One often sees photographs of gleaming stainless steel kitchens in up-market restaurants and hotels - and you can get the same effect from a street vendor.

