



# #streetfoodbox

Basic information for franchisees and premises owners

## What is a street food box?

Forky's „Street food box“ (SFB) is a unique high-end concept of street food stands. Only professional gastronomic equipment enables to prepare the highest quality dishes. Prior to finalizing the dish in SFB, some ingredients need to be prepared in another hygienically suitable space that is not demanding in terms of location and rent. However, the system solution and setting of the dishes allows to supply the SFB only once every 2 to 3 days.

## What do we offer?

We offer domestic and international cuisine prepared only from plant-based ingredients. It is a healthy form of fast food with zero cholesterol and a high content of fiber, vitamins and minerals. Forky's proves that food, completely without animal ingredients, can be healthy and environmentally friendly, as well as appealing and very tasty.

## Forky's products

In the street food box, you can also buy popular Forky's branded products such as nut butters, breakfast cereals, but also dietary supplements such as vitamin B12 or excellent plant proteins with exceptional composition.

## Packaging

Forky's cares about the environment, that's why you can take any food with you in 100% biodegradable packaging, made exclusively from plant biomass (corn, beets, potatoes, cereals), which can be easily decomposed.

## SFB specifications

- Dimensions: 5.9 x 2.4 m
- SFB weight: approx. 5t (depending on equipment and supplies)
- Catering equipment, cooling, freezing and presentation in a high standard
- Easy transport by truck with hydraulic arm
- Effective insulation of the perimeter shell enabling year-round operation
- 6 stable points and alignment thanks to rectifiable feet
- Quality sound of reproduced ambient music
- Perfect extraction and ventilation
- Stainless steel wall paneling, vinyl flooring and stainless steel plinth for easy sanitation
- Start of operation within a few days after establishment
- Possible individual adjustments
- Effective perimeter lighting with positional LED lights
- Menu on LED screens connected to the editing web system
- LED lighting of the interior space, ensuring a comfortable place for food preparation
- An automatic window ensures immediate locking of the space and at the same time offers a roofing for queuing customers. (graphic elements on both sides)

## Power and connection:

- Connection to electricity together with gas supply from gas cylinders
- In order to approve the operation of the local hygiene station, a water connection is required. Connection to waste is not necessary, but advantageous.
- The option of collection tanks is prepared, if waste is not available.

## What is advantageous to have available in the given place:

- Accessible toilet for staff
- The possibility of using local waste management
- The possibility of a smaller additional space for storage (freezer, shelf...)

## Our hashtags

- #respectforlife
- #foodevolution
- #thinkdifferent
- #eatdifferent
- #feeldifferent

## Contacts

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