

Technical data

MODELS	MLU 154 Standard	MLU 154 Food Business	MLU 154 Accommodation	MLU 154 Contractor	MLU 151 Ranger	MLU 150 Compact Range	
Areas	3	3	3	1	3	2	
Sinks	2	2	1	2	1	1	
Lockers with electric supply	8	8	8	8	6	4	
Gas water heaters LPG	Yes	No	Yes	No	Yes	Yes	
Generator LPG	Yes	No	Yes	Yes	Yes	Yes	
Waste management system	Yes	No	Yes	Yes	Yes	Yes	
Water tank (l)	125	N/A	125	125	125	125	
Electrical							
Mains supply or generator voltage	230V	230V	230V	230V	230V	230V	
Supply frequency	50Hz	50Hz	50Hz	50Hz	50Hz	50Hz	
Maximum demand	25A	25A	25A	25A	25A	25A	
Dimensions							
External height (inc. flue where fitted) (mm)	2810	2585	2810	2585	2810	2710	
Internal height (mm)	2150	2150	2150	2150	2100	2000	
Overall length (including A frame) (mm)	6385	6385	6385	6385	4525	4290	
External box length (mm)	5060	5060	5060	5060	3200	3000	
External box width (mm)	2200	2200	2200	2200	1750	1400	
Front overhang (mm)	3540	3540	3540	3540	2900	2735	
Rear overhang (mm)	2195	2195	2195	2195	1625	1555	
Towing and Weights							
Number of axles	2	2	2	2	1	1	
Wheel base (fully loaded) (mm)					2865	2700	
Maximum chassis capacity (kg)	1600	1600	1600	1600	1300	750	
Distribution of this mass (kg)	Axle 1	750 - 850	750 - 850	750 - 850	750 - 850	1200 - 1300	675 - 750
	Axle 2	750 - 850	750 - 850	750 - 850	750 - 850	N/A	N/A
	Coupling	0 - 100	0 - 100	0 - 100	0 - 100	0 - 100	0 - 75
Actual unit mass (kg)	1500	1500	1500	1500	960	720	
Distribution of this mass (kg)	Axle 1	700 - 750	700 - 750	700 - 750	700 - 750	860 - 960	645 - 720
	Axle 2	700 - 750	700 - 750	700 - 750	700 - 750	N/A	N/A
	Coupling	0 - 100	0 - 100	0 - 100	0 - 100	0 - 100	0-75
Permissible maximum mass on each axle (kg)	800	800	800	800	1300	750	
Permissible maximum mass on vehicle coupling (kg)	100	100	100	100	100	75	
Maximum design speed (km/h)	140	140	140	140	140	140	
Wheels and tyres	155 R 13	155 R 13	155 R 13	155 R 13	175 R 13C	175 R 13C	
Tyre pressure (kPa)	300	300	300	300	450	450	
Wheel size	4/4 1/2 /5J x 13	4/4 1/2 /5J x 13	4/4 1/2 /5J x 13	4/4 1/2 /5J x 13	4 1/2 /5/5 1/2 J x 134 1/2 /5/5 1/2 J x 13		

Standard features

- Track rail system
- Electric hoist
- Sprinkler and sink wash down facilities
- Built-in chilled air unit
- Insulated chilled storage area

Optional extras

Discuss your requirements with us directly – possible options include:

- Built-in generator
- Additional rails
- Additional work surfaces
- Chiller unit adapted to run off the towing vehicle to provide chilling while in transit

Contact us for more information and advice on selecting the appropriate mobile larder unit for your project:

Southampton 01794 52 4000	London 01277 81 0035	Cardiff 02920 780 790	Birmingham 0121 328 6000	Nottingham 01623 720121
St Helens 01744 26660	Leeds 0113 279 9003	Newcastle 0191 456 6002	Glasgow 0141 556 6600	

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SMH

Mobile Larder Unit range



Electric hoist

Processing area with PVC divider curtain

Track rail system

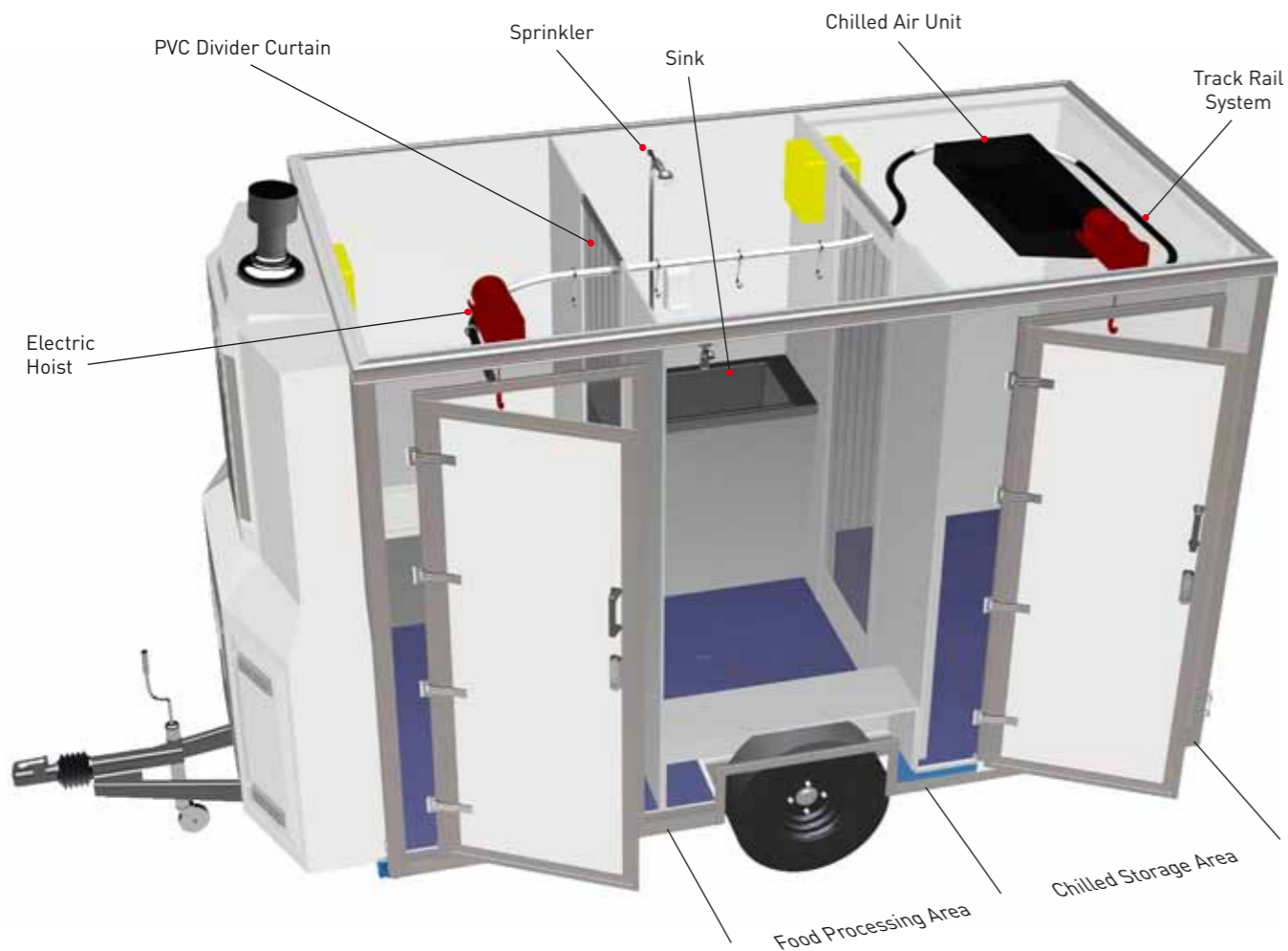
Sprinkler and twin sinks with hand hygiene station

SMH has developed a range of mobile larder units (MLUs) to provide versatile facilities for small- to large-scale carcase handling and food processing. Available in a range of sizes and configurations, our MLUs have food-grade processing and chilled storage areas to ensure carcasses can be handled safely and hygienically, in line with industry best practice. As most units can be fully self-supporting, they are the ideal solution for year-round work in remote locations.

www.smhproducts.com

Key benefits

- External access to generator, water pump and waste water filter system, and gas bottle storage, making the unit easy to maintain
- Hoist and track rail system providing easy processing and transport of carcasses from area to area
- Fully compliant with all relevant food hygiene regulations
- Insulated food-grade storage area with a chilled air unit (optional upgrade to mobile chilling) to ensure carcasses are kept at an appropriate temperature
- Manufactured from smooth moulded GRP, the internal areas of the MLU are hygienic, waterproof and easily hosed down after use
- Wide doors to provide easy loading of carcasses



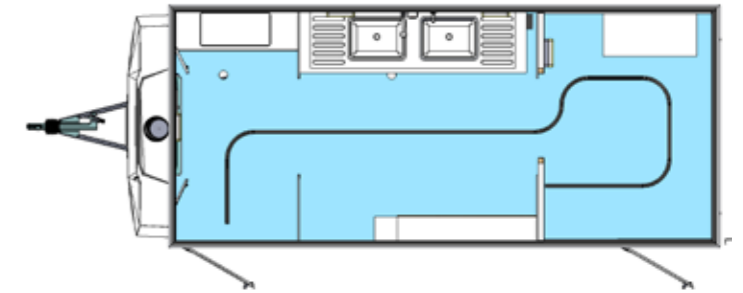
Looking for something specific?

All our MLUs are custom - built at our factory in South Shields and can be designed to meet your specific requirements. Talk to us now about how this could work for you.

Range of standard models

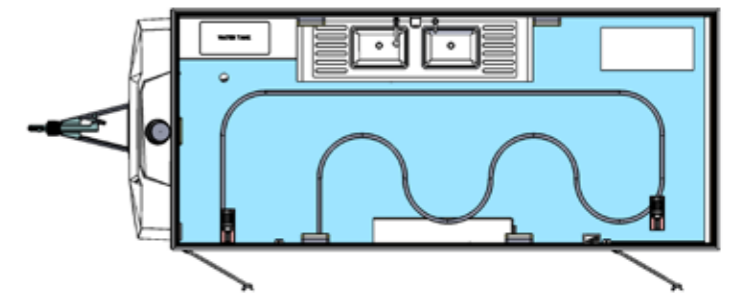
MLU 154 Standard

This unit provides an all-round, self-sufficient solution for carcass handling or a food business, with hot and cold water, power from the built-in generator, heating and a chiller unit. It can be either fully mobile or sited permanently as required.



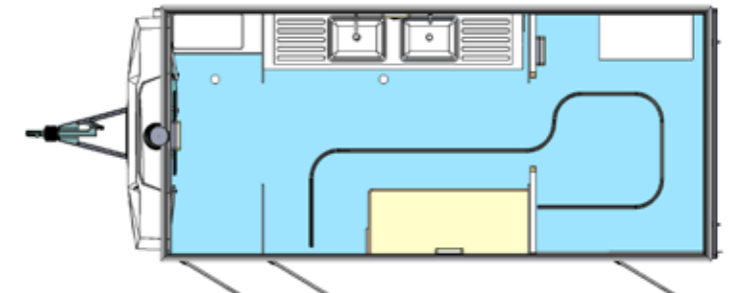
MLU 154 Contractor

An open plan chilled storage and processing area and a rear roller shutter door make this unit ideal for the processing and storage of a large number of carcasses.



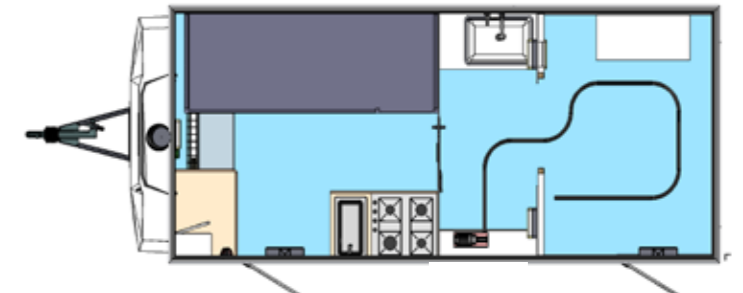
MLU 154 Food Business

This model is designed to be installed as a static unit, running off mains water and electricity, providing a solution for a small-scale food business that combines the benefits of a fixed building but with the flexibility to relocate.



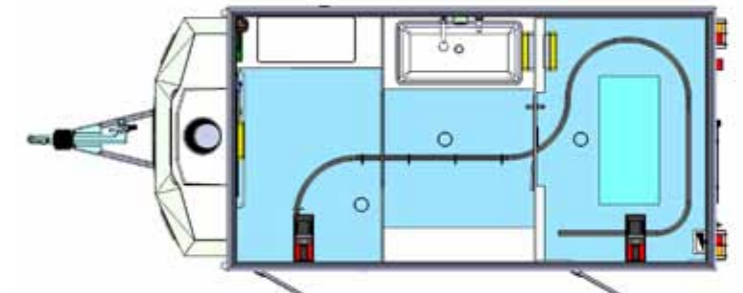
MLU 154 Accommodation

In addition to the processing and chilled storage areas, this unit has a welfare area with sleeping and cooking facilities, providing fully self-sufficient accommodation.



MLU 151 Ranger

This model is a more compact version of the 154 Standard – still with the food processing and storage facilities to allow best practice carcass handling.



MLU 150 Compact Ranger

The smallest and lightest model in the range, this unit is easily towable to the most isolated of locations. It is suitable for handling smaller carcasses, up to sika deer.

