

FOOD  
BIKE®  
Mobile food vehicles

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# Coffee Bikes, Coffee Carts

PRODUCT OFFER



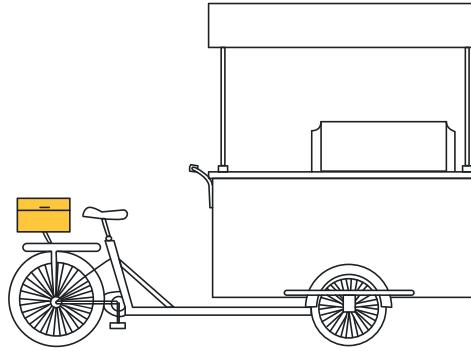
## Coffee Carts and Coffee Bikes

We present mobile coffee bikes and coffee carts designed as complete, professional barista workstations. These solutions are built for operators who want to serve high-quality coffee anywhere, without relying on fixed infrastructure. Each unit is engineered for real-world use, combining reliability, flexibility, and refined design, and can be configured to match individual business requirements.

A coffee bike or coffee cart is a fully autonomous barista workstation, designed to operate in virtually any location and under a wide range of conditions. It offers freedom of placement, independence from fixed infrastructure, and full control over the quality of the coffee you serve.

### SPECIAL OFFER!

For every order placed in November or December, you will receive a rear rack storage box **FREE OF CHARGE**.



At the heart of the setup is a professional **1- or 2-group espresso machine** in a dual-fuel configuration. It can operate entirely on gas (propane) or on 230V electricity, allowing you to choose the most convenient power source depending on the venue—whether it's an outdoor event or an urban location with grid access.

An integrated pump system ensures a consistent and reliable water supply to the espresso machine, maintaining stable pressure and repeatable extraction quality. Gel batteries or a power station enable independent operation of electrical devices such as the grinder, water pumps, and the espresso machine's electronics, if included in the selected configuration.

The design focuses on practical logistics. In the **U-Shape version**, the semi-rounded front section perfectly accommodates an 11 kg gas cylinder. The long version provides space for approximately **2-3 five-gallon water bottles**, commonly used in water dispensers, significantly extending operating time without refilling.



The setup can also be equipped with an **all-season tent**, protecting both equipment and staff from weather conditions and allowing coffee service throughout the entire year. This is a mobile coffee solution built to work when and where you need it—without limitations and without downtime.

## Coffee Bike

SHORT



## Coffee Bike

LONG



Our food bikes and carts meet all sanitary requirements and European Union regulations, allowing them to pass health inspections without difficulty. Each unit comes standard with a double-bowl sink, tanks for hot and cold fresh water, and a wastewater tank. The setup is completed with a stainless-steel worktop approved for direct contact with food.



## TWO FRONT DESIGN OPTIONS AVAILABLE



U-SHAPE VERSION



CLASSIC VERSION

You can choose between two front design options. The standard package includes the classic front, while the U-SHAPE version is available for an additional charge.

### COFFEE CART SHORT/ LONG VERSION





## TECHNICAL SPECIFICATION-GENERAL INFORMATION

### DIMENSIONS

	HEIGHT	WIDTH	LENGTH
COFFEE BIKE SHORT	100 CM + 115 CM	90 CM	290 CM CLASSIC 315 CM U-SHAPE
COFFEE BIKE LONG	100 CM + 115 CM	90 CM	320 CM CLASSIC 345 CM U-SHAPE
COFFEE CART SHORT	100 CM + 115 CM	90 CM	190 CM CLASSIC 215 CM U-SHAPE
COFFEE CART LONG	100 CM + 115 CM	90 CM	220 CM CLASSIC 245 CM U-SHAPE

### POWER SUPPLY

- **Gel batteries (2400Wh) or Power Station(2050Wh)** BC
- **Inverter with built-in charger max.1800W(2500W)** BC
- Operation on 230V mains supply and on batteries BC
- **Gas supply for a coffee machine** BC

### SANITARY INSTALLATION

- **Double-bowl sink** BC
- **Hot and cold water tap** BC
- 6.5L hot water tank (hand wash system) BC
- 6.5L waste water tank (hand wash system) BC
- **Water pump** BC
- Water heating module BC

**Key**  
B- Specification for the gastronomic bike  
C- Specification for the gastronomic cart

### BRAKES

- Front: disc brakes B
- Front parking brake B
- Single-speed drive B
- **Parking brake** C

### MATERIALS

- Acid-resistant stainless steel worktop BC
- Body made of lightweight aluminum BC
- Steel bike frame, powder-coated in any color B

### INCLUDED IN THE PRICE

- Removable, fold-down canopy. A fabric sample book is provided. BC
- Bike frame powder-coated in the selected RAL color. B
- Body powder-coated in the selected RAL color. BC



## ADDITIONAL OPTIONS - OPTIONAL EXTRAS AVAILABLE

In addition to the standard equipment, Foodbike offers the option to purchase additional accessories tailored to individual needs.



**Storage box**  
Rear rack enclosure



**Plexiglass**  
Transparent cover



**LED lighting**



**Retractable canopy**  
Additional canopy module  
providing sun protection



**E-bike drive system**  
Bafang 750W



**Cash box**  
Mounted on the door



**Cup holders**  
For espresso cups  
and/or 350-710 ml cups



**Coffee grinder**  
Manual / electric  
Price determined individually



**Additional water tank**  
Adapted  
for the coffee machine



**Coffee machine**  
2-group version  
Price determined individually



## Retro 1 Dual Fuel

This model is intended for small gastronomic points, mobile gastronomy, as well as points with hot drinks outside the premises or restaurant. It is the most compact and least space consuming of our models. Due to the manual operation of the brewing process, it can be used for more advanced coffees and drinks.

Usage: manual

Advancement level:



## Retro 2 Dual Fuel

Twice as large, more efficient, while maintaining manual operation of its smaller counterpart. The model is proposed to slightly larger catering outlets that employ a greater number of baristas. Two lever groups allow brewing several drinks at the same time.

Usage: manual

Advancement level:



## Retro 3 Dual Fuel

The largest three-group coffee maker from Retro models. Perfect choice for larger, stationary gastronomic points, which offer more advanced drinks. It will be invaluable support for an experienced group of baristas, allowing you to brew many high-class drinks at one time.

Usage: manual

Advancement level:



## Contempo 1 Semi-automatic

The Contempo model takes up even less space than its Retro counterpart, due to the lack of manual lever. It is recommended for mobile food outlets with a wider range of drinks than the basic one, being a perfect complement for food trucks.

Usage: semi-automatic

The amount of coffee dispensed, can be adjusted

Advancement level:



## Contempo 1 Electric

Bestseller

Electric models are above all comfortable to use, which is especially recommended for less experienced baristas. This model is great for banquet halls or in buffets, where guests make their own drinks. It will also be a great solution for restaurant gardens, as a coffee spot outside.

Usage: electric

Advancement level:





## Contempo 2 Semi-automatic

The two-group semi-automatic model is much more convenient to brew both the simplest and more advanced drinks. Stationary food outlets or larger mobile ones will certainly appreciate its versatility in use at high efficiency.

Usage: semi-automatic

The amount of coffee dispensed, can be adjusted

Advancement level:



## Contempo 2 Electric

Bestseller

The larger electric model is directed to branches that need to process a large number of orders in the shortest possible time. Its small space and fully automatic coffee dispensing will certainly relieve baristas who work with more customers.

Usage: electric

Advancement level:



## Contempo 3 Semi-automatic

The largest, three-group semi-automatic model is primarily targeted at larger, stationary gastronomic points and restaurants, which want to offer more advanced drinks and employ more experienced baristas. Certainly, this will be an additional advantage of the entire restaurant, adding its high quality in the field of brewed coffees, while providing very large possibilities with creating additional items from the card at the same time.

Usage: semi-automatic

The amount of coffee dispensed, can be adjusted

Advancement level:



## Contempo 3 Electric

The most ergonomic model from the entire Food Bike offer. The Contempo three group electric espresso machine is directed to the largest restaurant and chain outlets, with a large crew that is just gathering baristas' experience. Ease of use and the ability to brew three drinks at the same time, it is not only simplicity and comfort for workers but also a small waiting time for large groups of customers.

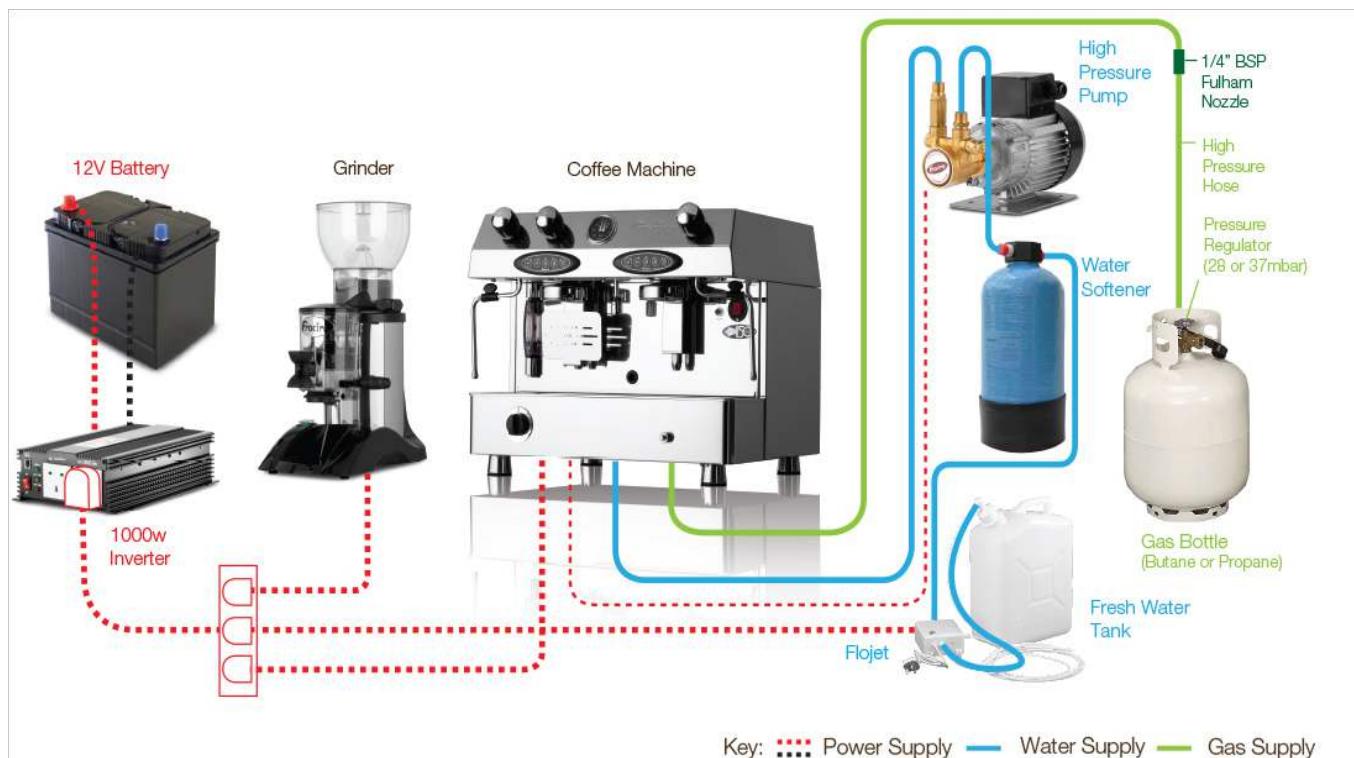
Usage: electric

Advancement level:





# Operating system of the coffee machine in a professional installation



*Source: Fracino informational materials*

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## FOODBIKE CONFIGURATOR

**Scan the QR code with your phone  
and go to the application.**

The configurator allows you to preview a visualization of the design and fully tailor it to your needs. After creating your configuration, you will receive an instant product price estimate.





# CONTACT

FOR ANY QUESTIONS, WE ARE AT YOUR DISPOSAL:



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