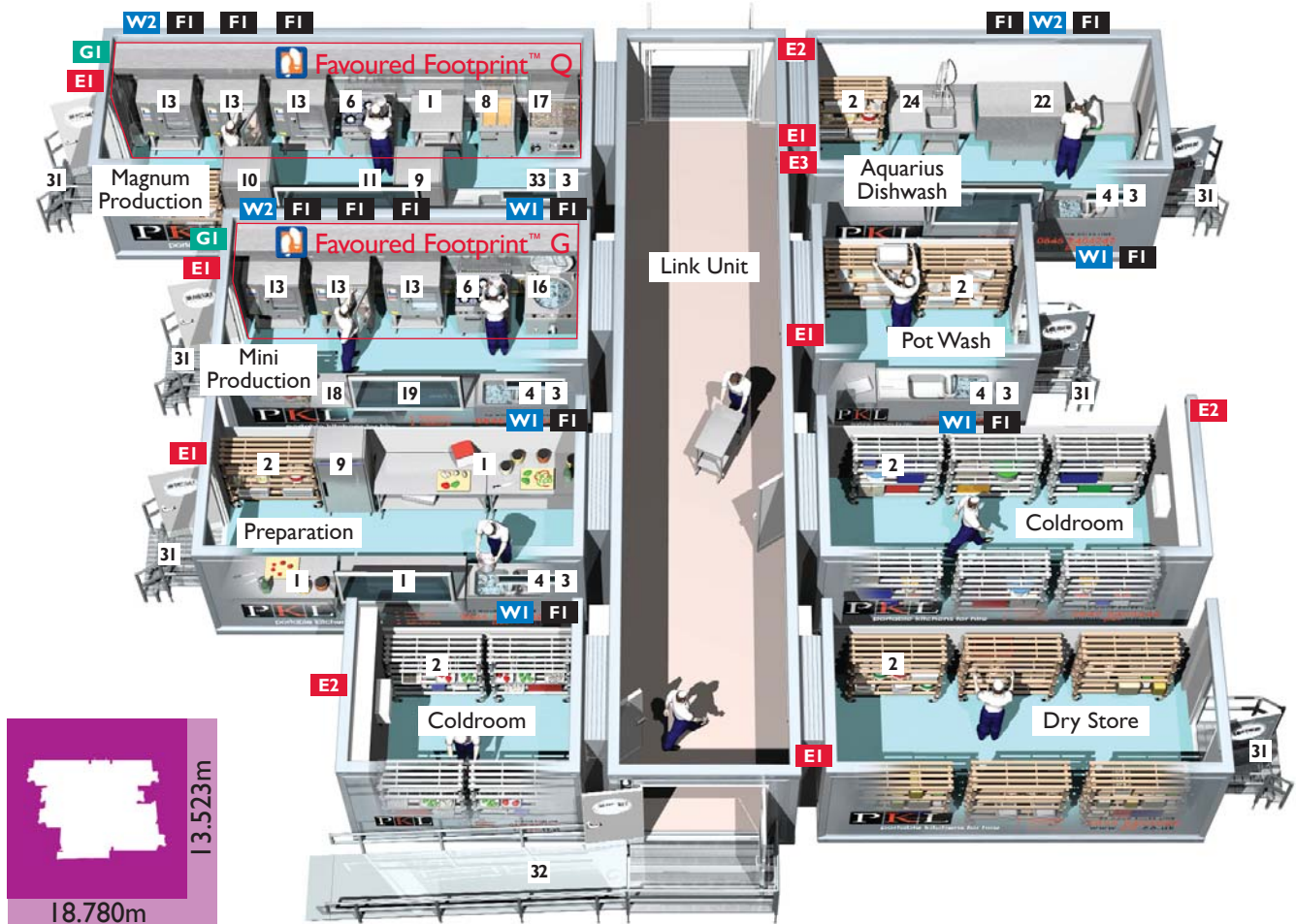


Proven Packages™ PPII

With the main production kitchen backed up by the Mini kitchen, this unit configuration is ideally suited for a complicated menu structure, where different food styles need to be catered for within one kitchen. **PPII** is an outstanding facility and has been used during many prison kitchen refurbishments and hospital projects.



Equipment Key

- | | | |
|---------------------------|-------------------------------|--------------------------------|
| 1 Preparation Table | 13 Combination Oven 10 Rack | 28 Hot Servery 1900mm |
| 2 Racking | 16 Boiling Pan 150lt | 31 Steps |
| 3 Water Heater 70lt | 17 Griddle 900mm | 32 Ramps |
| 4 Double Bowl Sink 1800mm | 18 Undercounter Fridge 354lt | 33 Double Bowl Sink 2400mm |
| 6 Six Burner Oven Range | 19 Undercounter Freezer 354lt | 69 Refrigerated Servery 1990mm |
| 8 Double Basket Fryer | 22 Rack Dishwasher 115 Basket | |
| 9 Upright Fridge 610lt | 24 Waste Disposal Unit | |
| 10 Upright Freezer 610lt | 25 Till Point | |
| 11 Hot Cupboard 1900mm | 26 Ambient Servery 1990mm | |



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