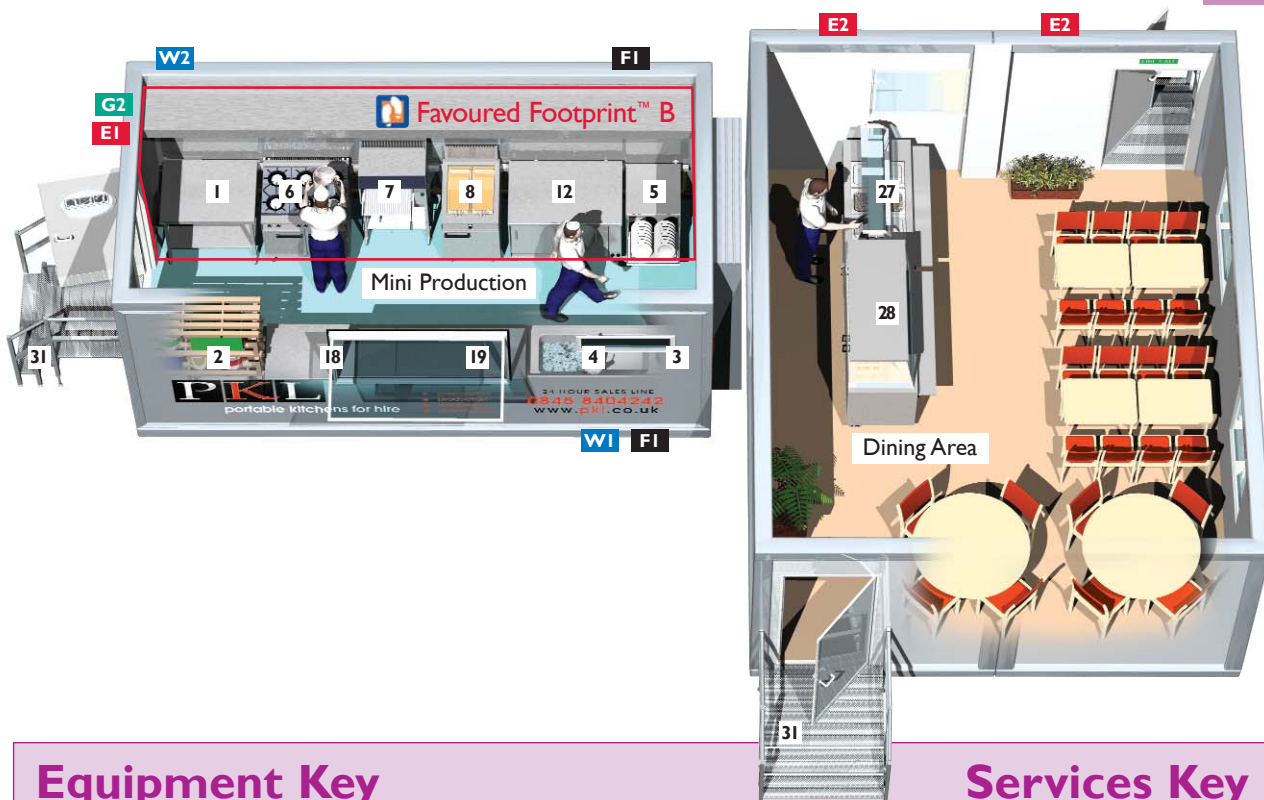
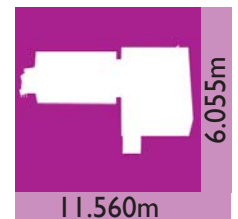


# Proven Packages™ PP2

**PP2** has proved itself to be the solution to almost every type of catering requirement known to PKL.

This ranges from use as an à la carte hospitality suite at one of the top motor racing events of the season, to a temporary staff canteen due to our client's own being refurbished. With the Mini kitchen changed to Favoured Footprint D, you have got an impressive banqueting kitchen. Remove the furniture in the dining area, add some upright hot cupboards and you have an excellent holding and plate-up area.



## Equipment Key

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 Preparation Table                | 18 Undercounter Fridge 354lt   |
| 2 Racking                          | 19 Undercounter Freezer 354lt  |
| 3 Water Heater 70lt                | 27 Refrigerated Servery 1200mm |
| 4 Double Bowl Sink 1800mm          | 28 Hot Servery 1900mm          |
| 5 Undercounter Dishwasher          | 31 Steps                       |
| 6 Six Burner Oven Range            |                                |
| 7 Salamander Grill and Table Stand |                                |
| 8 Double Basket Fryer              |                                |
| 12 Hot Cupboard 1200mm             |                                |

## Services Key

- |           |                                |
|-----------|--------------------------------|
| <b>E1</b> | 63amp Single Phase             |
| <b>E2</b> | 32amp Single Phase             |
| <b>W1</b> | 15mm Water Inlet               |
| <b>W2</b> | 22mm Water Inlet               |
| <b>FI</b> | 40mm Waste Outlet              |
| <b>G1</b> | Gas Inlet (Propane or Natural) |

Above are maximum connected loads, please contact PKL Group for average running loads.

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