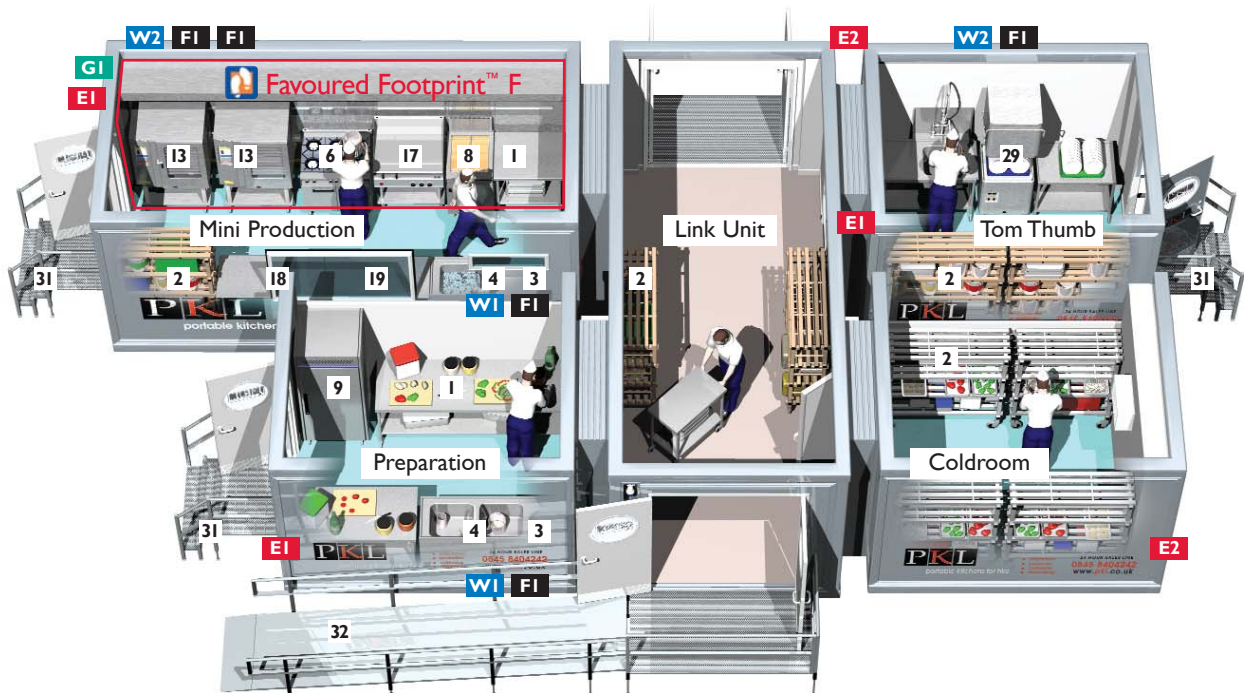
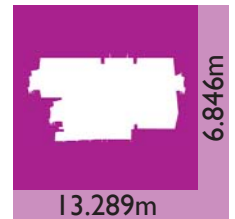


Proven Packages™ PP6

This is the largest Proven Package featuring the Mini production kitchen. It represents excellent value for money and provides everything for a complete kitchen, including dry goods storage, refrigerated storage, prep and production areas, dishwashing facilities and plenty of circulation space.

PP6 is widely used during kitchen refurbishment projects for hotels with good restaurant trade, busy food pubs, larger nursing homes, and where the hire length is usually from 4 weeks to 12 months. It also provides a great central production kitchen at major event sites. With the use of the Mini kitchen and the smaller prep rooms, it keeps the overall size down to a minimum, which, as we know at these major events, is imperative due to being charged per m² of ground covered.



Equipment Key

- | | |
|-----------------------------|--------------------------------|
| 1 Preparation Table | 18 Undercounter Fridge 354lt |
| 2 Racking | 19 Undercounter Freezer 354lt |
| 3 Water Heater 70lt | 25 Till Point |
| 4 Double Bowl Sink 1800mm | 27 Refrigerated Servery 1200mm |
| 6 Six Burner Oven Range | 28 Hot Servery 1900mm |
| 8 Double Basket Fryer | 29 Hood Dishwasher 40 Basket |
| 9 Upright Fridge 610lt | 31 Steps |
| 13 Combination Oven 10 Rack | 32 Ramps |
| 17 Griddle 900mm | |

Services Key

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

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



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