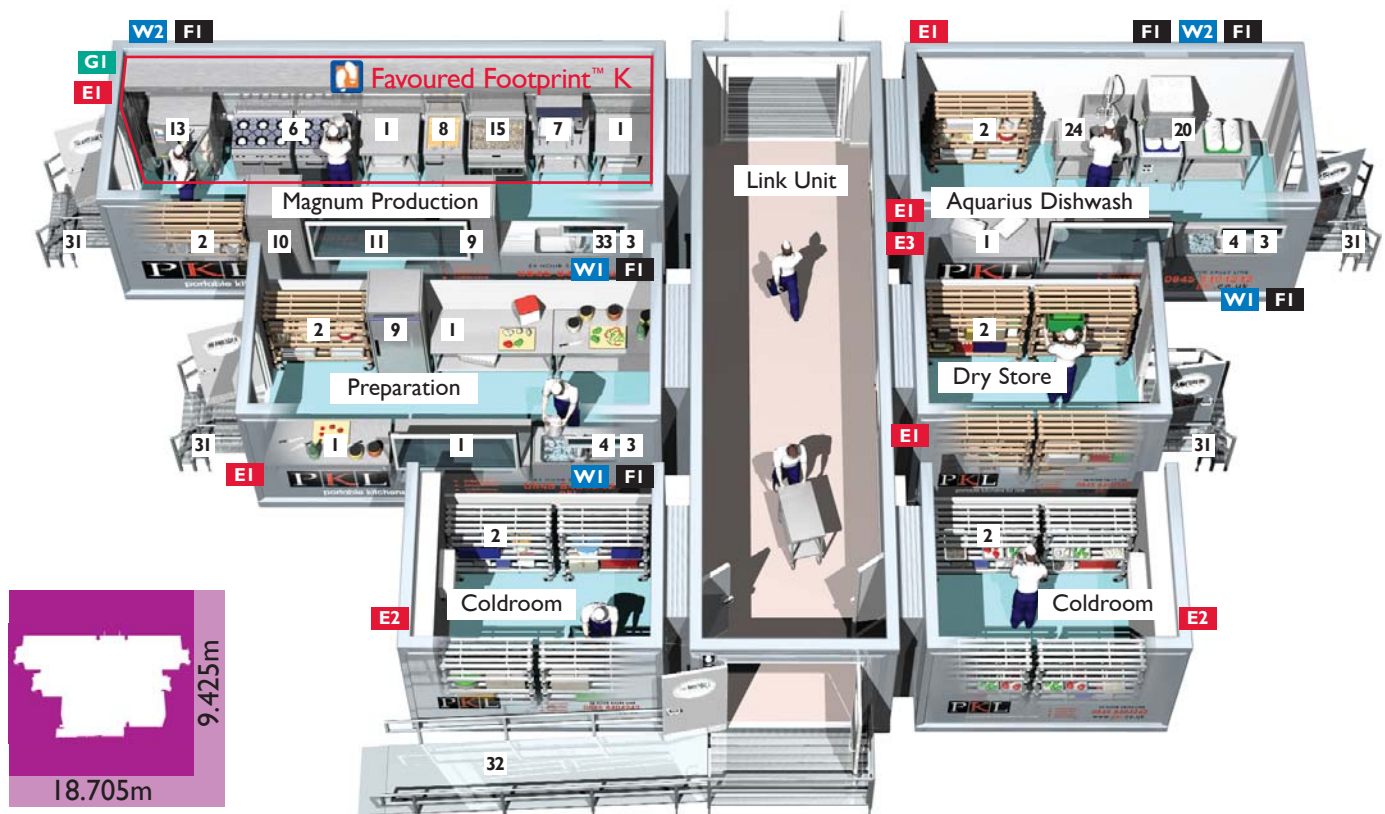


Proven Packages™ PP8

This Proven Package has everything that **PP7** provides but with additional storage facilities. Typically associated with major event catering, where several deliveries per day are not feasible, or with larger refurbishment projects, where the kitchen has been lost and dry storage and walk in coldrooms are also required.

This combination is capable of catering for 500 meals, 3 times a day, with storage for deliveries two to three times per week. It has proved to be a very popular design for some overseas requirements, as it has everything a permanent kitchen would have, with the distinct advantage of being able to be rapidly moved from one place to the next.



Equipment Key

- | | |
|------------------------------------|------------------------------|
| 1 Preparation Table | 11 Hot Cupboard 1900mm |
| 2 Racking | 13 Combination Oven 10 Rack |
| 3 Water Heater 70lt | 15 Bratt Pan 80lt |
| 4 Double Bowl Sink 1800mm | 20 Hood Dishwasher 55 Basket |
| 6 Six Burner Oven Range | 24 Waste Disposal Unit |
| 7 Salamander Grill and Table Stand | 31 Steps |
| 8 Double Basket Fryer | 32 Ramps |
| 9 Upright Fridge 610lt | 33 Double Bowl Sink 2400mm |
| 10 Upright Freezer 610lt | |

Services Key

- | | |
|----|--------------------------------|
| E1 | 63amp Single Phase |
| E2 | 32amp Single Phase |
| E3 | 63amp Three Phase |
| W1 | 15mm Water Inlet |
| W2 | 22mm Water Inlet |
| F1 | 40mm Waste Outlet |
| G1 | Gas Inlet (Propane or Natural) |

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

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