

AVAILABLE NOW!

Crew Kitchen



The Crew Kitchen is the first kitchen of its kind and is purpose designed for events such as county shows and festivals or major outdoor public occasions. The Crew Kitchen is a superior fast food unit with high specification equipment.

Standard Equipment

- Six Burner Range
- Double Fryer
- Salad Bar
- Refrigerated Salad Table (2400mm)
- Sink Unit with Basin
- Griddle Top & Hot Cupboard
- Hot Servery (1200mm)
- Cold Servery (1200mm)
- 100 cu ft Integral Coldroom
- Water Heater

Standard Features

- Serving Hatch
- Non-Slip Flooring
- Fire Blanket
- Paper Towel Dispenser
- Foodsafe wipe clean wall and
- Ceiling cladding
- 1 x Twin Socket
- Kitchen Width Extraction Canopy
- Soap Dispenser



With its large serving hatch either open or closed it is as much at home backstage catering for large production crews or opening as a fast food outlet in any situation.

Optional Stand Alone Equipment

- Oven Range
- Double Fryers
- Food Mixers
- Convection Ovens
- Griddle Pans
- Boiling Pans
- Potato Peelers
- Hot Serveries (1800mm)
- Hot Cupboards (1800mm)
- Large Grills
- Bratt Pans
- Stainless Steel Tabling
- Large Sink Units
- Fridges & Freezers
- Food Slicers
- Dishwashers
- Cold Serveries (1200mm)
- Combination Ovens

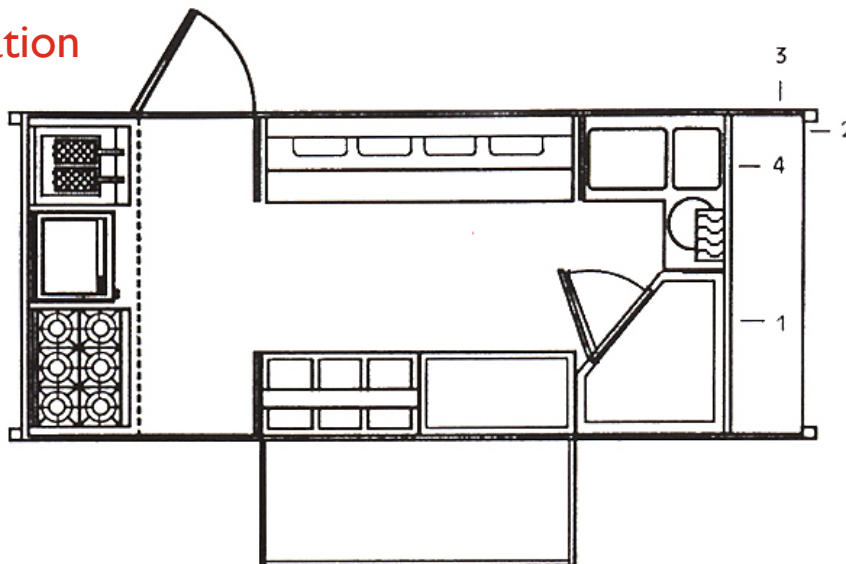
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Technical Information

These specifications are subject to change. Before delivery please consult PKL to confirm the details are as stated.



Connections & Services

1. Propane Gas Connection

3/4" female connection to automatic changeover valve and leads supplied. 4 x 47 kilo gas bottles required, one on line and one on automatic changeover and two space. The maximum Gas Rating is 300,000 BTU's. Please note integral gas cylinder storage for 4 x 47 kilo propane cylinders.

2. Electrical Inlet

Single phase high level external connection through a commando plug and socket is supplied. The kitchen alone can run on 32 amps. When additional electrical equipment is operated within the kitchen, the maximum supply rated for, is 63 amps.

3. Water Inlet

1/2" BSP female connection to head pressure supply between 1.5 to 6 bar.

4. Waste Outlet

1 1/2" BSP threaded connection point.

Siting your Kitchen

Delivery

The Crew Kitchen is normally delivered on a flat bed lorry with an overall length of 36', width of 8'5" and a height of 13'6". When planning for your kitchen, please check your access route carefully taking into account gateposts, low bridges, trees, overhead wires and turning circles.

Off Loading

A straightforward procedure normally carried out by our driver using hydraulic jacks. Alternatively, for problem sites the kitchen can be positioned by a minimum 20 ton crane.

Siting

The kitchen can be easily sited on firm ground such as concrete or tarmac with weight spreaders under each leg. Where the ground is otherwise unsuitable it is recommended to lay timbers or appropriate temporary foundations for delivery and for the unit to rest on.

Dimensions

Length	6.18	(20 ft)
Width	2.5m	(8 ft)
Width (inc. jacklegs)	3.70m	(8 ft. 5 ins)
Height	2.80m	(9 ft. 2 ins)
Height on lorry	4.10m	(13 ft. 6 ins)
Weight	2.75 tonnes	

Note: Should you require any advice or assistance regarding any technical or delivery aspect of a Portable kitchen, just call our experienced sales staff who will be pleased to help.

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