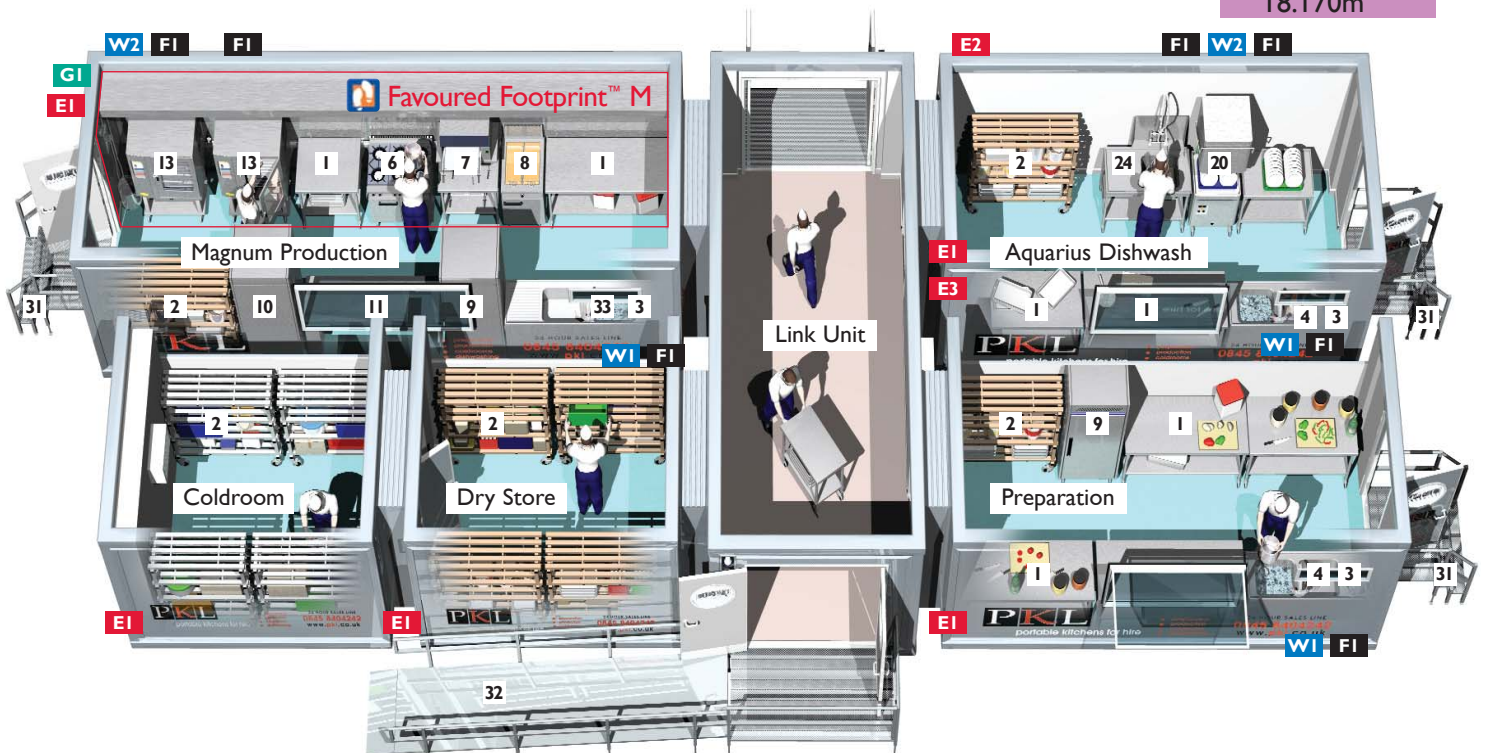
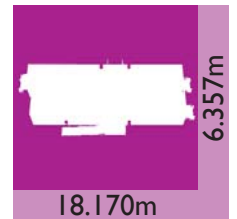


Proven Packages™ PPI0

PPI0 offers additional space for each of the kitchen areas, ie. production, prep and wash-up. It is capable of providing over 1,000 meals per day, especially if you choose one of the heavy-duty Favoured Footprints such as M or P.



We have often seen **PPI0** on hire for up to two years, where a kitchen has been lost through fire and the replacement has taken a considerable length of time to be built. It provides a great all round kitchen complex and will give the caterers a comfortable working environment over a long period of time.



Equipment Key

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