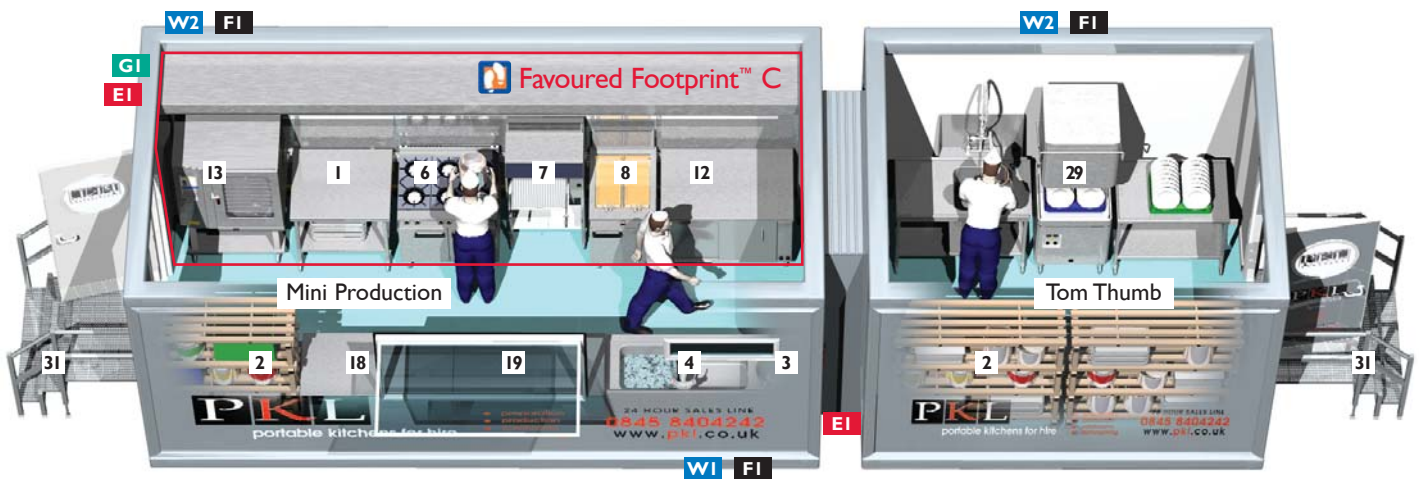
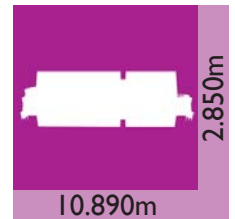


Proven Packages™ PP3

We have seen over 100 hires involving this combination, where up to 200 meals per sitting can be produced depending upon the Favoured Footprint chosen.

PP3 is an excellent all round solution to a kitchen closure in a small school, hotel or staff canteen.

PP3 has been used by several clients as a semi-permanent solution, where they have freed up valuable table space in their pub/restaurant and bolted this option onto the back of the building - providing fantastic value for money whilst at the same time generating room for more covers.



Equipment Key

- | | |
|------------------------------------|-------------------------------|
| 1 Preparation Table | 18 Undercounter Fridge 354lt |
| 2 Racking | 19 Undercounter Freezer 354lt |
| 3 Water Heater 70lt | 29 Hood Dishwasher 40 Basket |
| 4 Double Bowl Sink 1800mm | 31 Steps |
| 6 Six Burner Oven Range | |
| 7 Salamander Grill and Table Stand | |
| 8 Double Basket Fryer | |
| 12 Hot Cupboard 1200mm | |
| 13 Combination Oven 10 Rack | |

Services Key

- | | |
|----|--------------------------------|
| EI | 63amp 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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