

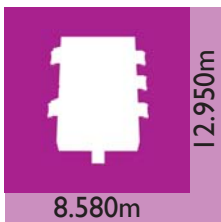
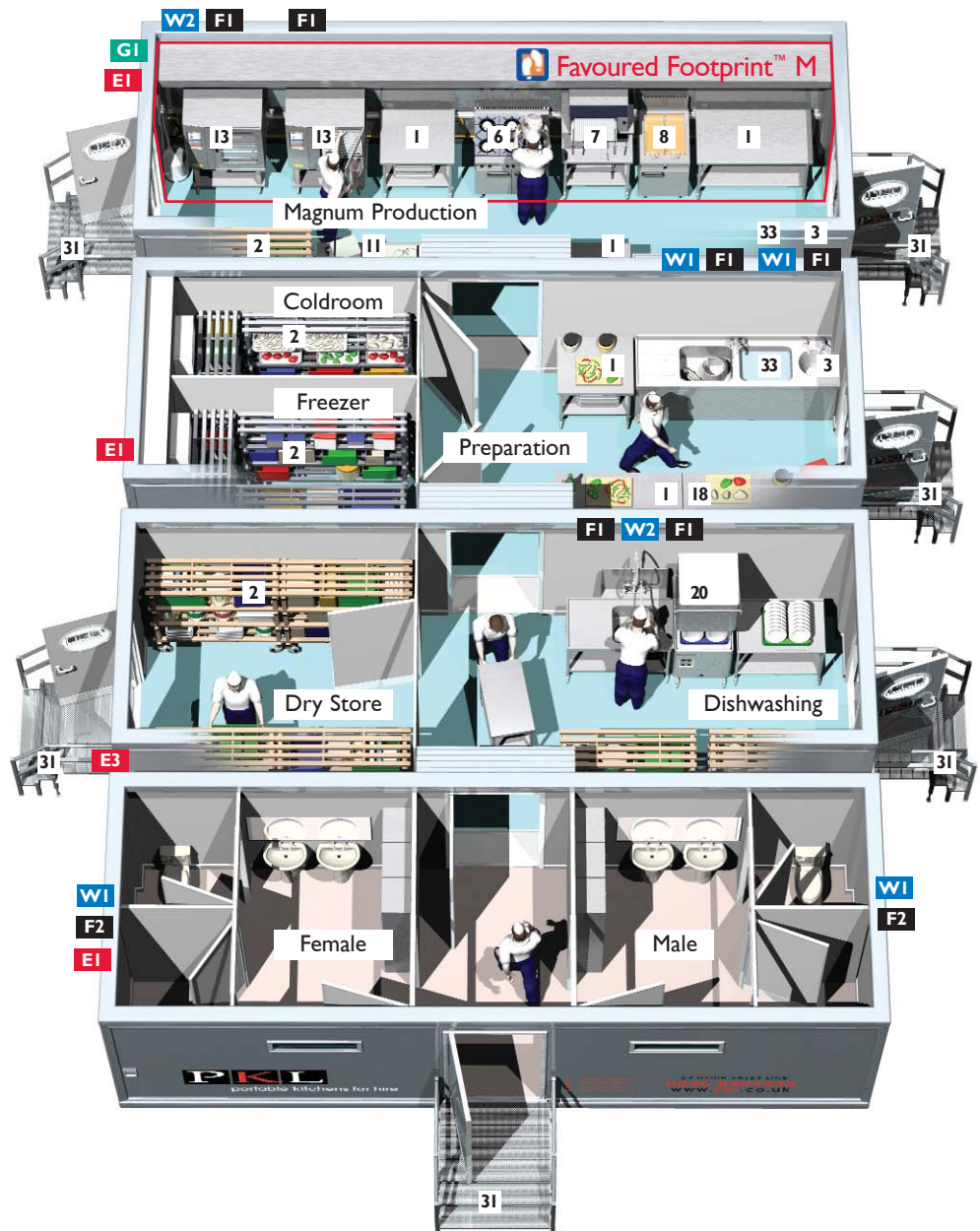
Proven Packages™ PP9

The revolutionary **PP9** has been the solution for more than 300 projects to date.

As you can see it provides caterers with an excellent use of space.

The Triton kitchens are widely used for long term requirements. This facility provides caterers with a first class cooking and working environment as well as incorporating a staff changing facility.

The Triton is also tremendously popular with event caterers. They often use **PP9** with additional stand-alone 3.6m or 6.2m freezer/fridge units alongside. This leaves the walk-in fridge and freezer unit of the Triton ideally suited for daily storage.



Equipment Key

- | | |
|---|-------------------------------------|
| 1 Preparation Table | 20 Hood Dishwasher 55 Basket |
| 2 Racking | 31 Steps |
| 3 Water Heater 70lt | 33 Double Bowl Sink 2400mm |
| 6 Six Burner Oven Range | |
| 7 Salamander Grill and Table Stand | |
| 8 Double Basket Fryer | |
| 11 Hot Cupboard 1900mm | |
| 13 Combination Oven 10 Rack | |
| 18 Undercounter Fridge 354lt | |

Services Key

- | |
|--|
| E1 63amp Single Phase |
| E3 63amp Three Phase |
| W1 15mm Water Inlet |
| W2 22mm Water Inlet |
| F1 40mm Waste Outlet |
| F2 100mm Foul Outlet |
| G1 Gas Inlet (Propane or Natural) |

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



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