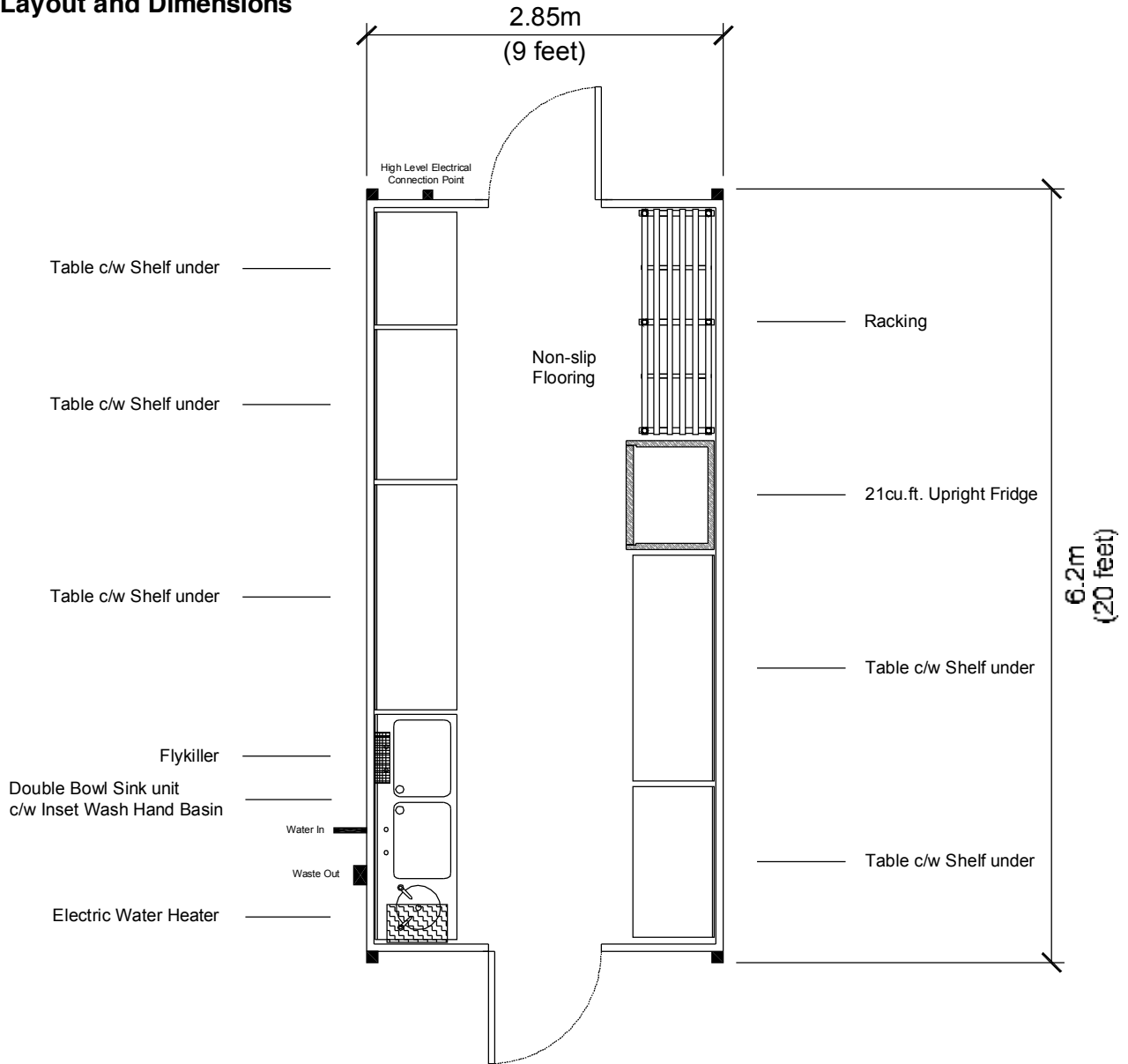


PK 28/62 PREPARATION KITCHEN



Layout and Dimensions



SCALE 1:50

General Description

The PK 28/62 is a versatile and convenient unit designed for use as a dedicated and hygienic pre-cooking food preparation area. Offering a large number of practical worksurfaces this cabin has sufficient space for several chefs to prepare or assemble a wide range of meals. However, the equipment layout can be adapted to meet your specific operational requirements by choosing other items of optional equipment.

PK 28/62 PREPARATION KITCHEN



Equipment Specifications - Standard Layout

Single Door 21cu.ft. Upright Refrigerator

7 metres of SS Tables and Undershelves

4 Tier Storage Racking

Double Bowl Single Drainer Sink unit
c/w Inset Wash Hand Basin and
Undershelf

Electric Wall-mounted Water Heater

Foodsafe wipe-clean walls and ceiling surfaces

Non-slip safety flooring in either heat-welded vinyl
or aluminium dural checker-plate finish

Hygienic Vapourproof Fluorescent lighting

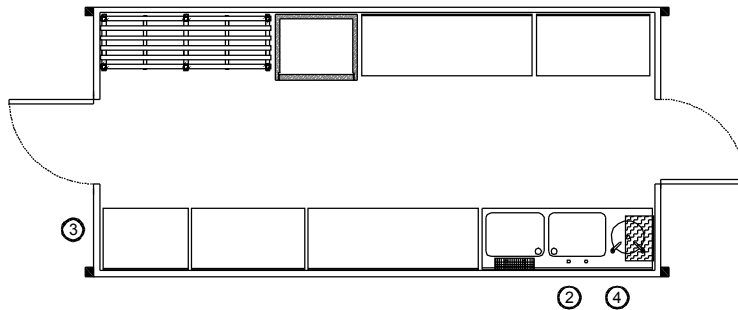
Wall-mounted Flykiller

Wall-mounted Soap Dispenser

Wall-mounted Disposable Towel Dispenser

Fire Extinguisher

First Aid Kit



Technical Specifications

Internal height:	2.3m (7 feet 6½")
External Length:	6.2m (20 feet 4")
External Width:	2.85m (9 feet 4¼")
External Height:	2.84m (9 feet 3¾")
External Height on Lorry:	4.5m (14 feet 9¼")
Weight:	2.75 tonnes (approx.)

Services Connections

- ① Gas: *Not available in this cabin*
- ② Water: 15mm Cold Water Inlet for connection to Mains supply @ 2 bar minimum pressure.
- ③ Electrics: 63 Amp 230 Volt 1Ø (Single Phase) high level connection via Commando Socket. Amperage rating is for connected load total without allowance for diversity.
- ④ Waste: 40mm (1½") Plastic Waste outlet connection.