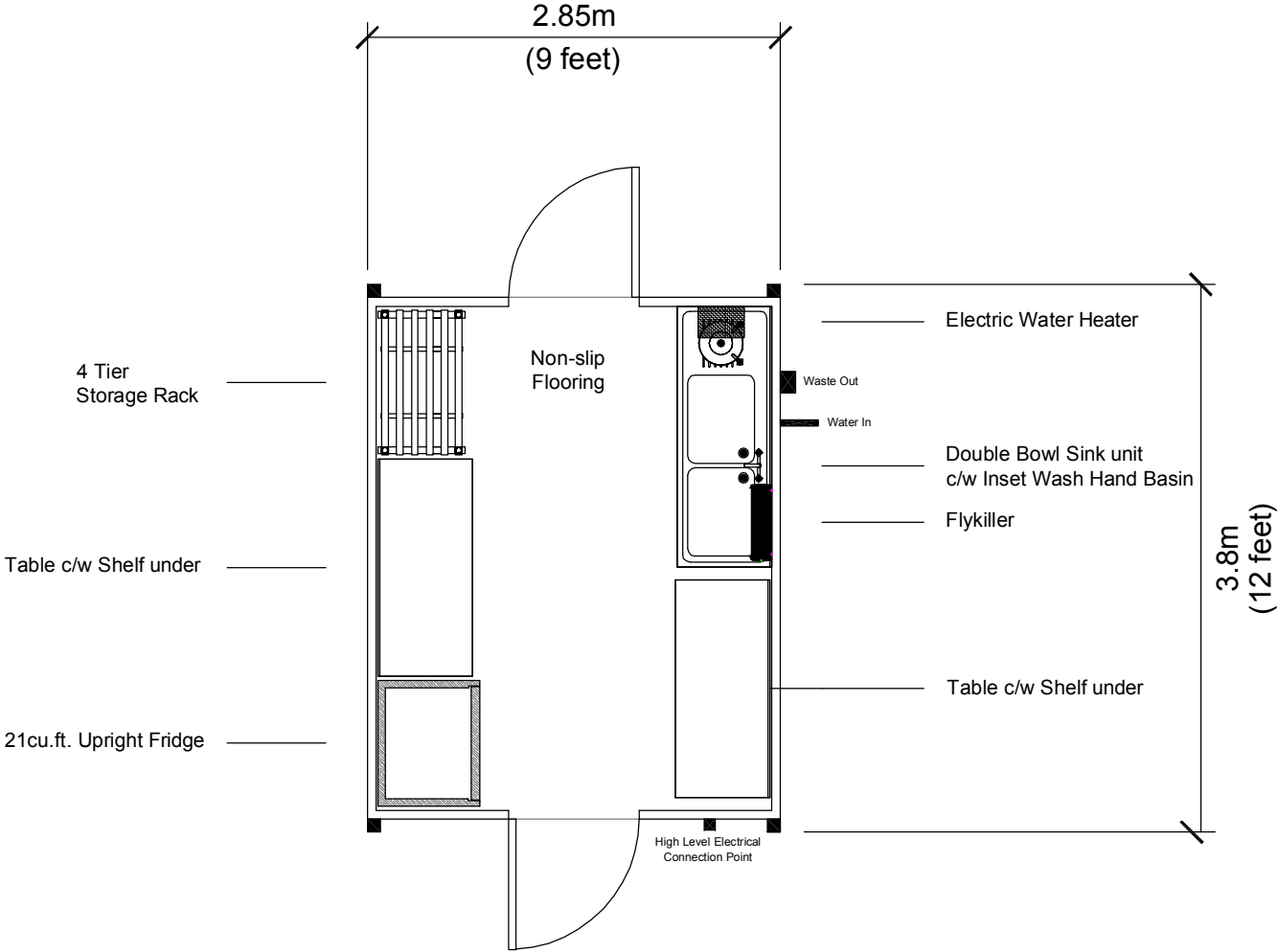


SPK 28/38 SMALL PREP KITCHEN



Layout and Dimensions



SCALE 1:50

General Description

The SPK 28/38 is a compact hygienic work area. Designed for use as a stand-alone preparation specific kitchen, it is also perfectly suited for addition to your existing facilities or for linking to a MK production kitchen, to maximise or expand the capability and output potential of any catering operation. With enough space for two people to work effectively, this simple and flexible unit is ideal for any pre-cook prep, vegetable, snack or sandwich production demands.

SPK 28/38 SMALL PREP KITCHEN



Equipment Specifications - Standard Layout

Single Door 21cu.ft. Upright Fridge

2 x Stainless Steel Tables c/w Undershef

4 Tier Storage Rack

Double Bowl Single Drainer Sink unit
c/w Inset wash Hand Basin and
Undershef

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

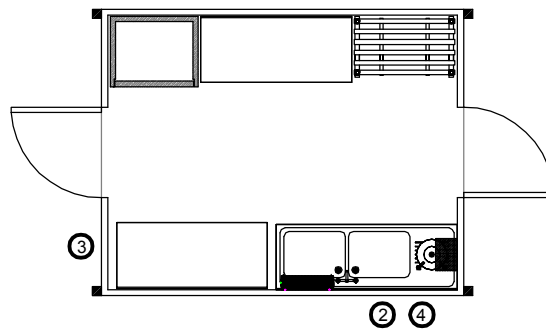
Wall-mounted Flykiller

Wall-mounted Soap Dispenser

Wall-mounted Towel Dispenser

First Aid Kit

Fire Extinguisher



Technical Specifications

Internal height:	2.3m (7 feet 6½")
External Length:	3.8m (12 feet 4¾")
External Width:	2.85m (9 feet 4¼")
External Height:	2.84m (9 feet 3¾")
External Height on Lorry:	4.5m (14 feet 9¼")
Weight:	2.5 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.