

ISO 9001 CERTIFIED

## CONTAINERIZED KITCHEN UNIT

Our Containerized Kitchen Units (CKUs) provide a fully functional kitchen inside standard ISO containers. For short term or rapid response requirements, two units on a chassis (shown at right) can be fully functional in under an hour and are capable of serving 1,000 persons per meal. For larger requirements or extended durations, units can be placed directly on the ground adjacent to the dining area to allow easy access between the dining facility and kitchen. A four-unit configuration is capable of serving 2,000 persons per meal.

All containerized kitchens are provided with full exhaust hoods and ANSUL fire suppression systems, interior lighting, HVAC, refrigeration & dry storage, dual convection ovens, six-burner range, tilt skillet, warming cabinets, prep areas, three-bay sink, and a hand-wash sink. Complete stainless steel interiors and an easily removable grease trap allow for quick and easy cleanup. Units are self contained with onboard power, propane, wastewater storage, and a hot water heater. Water can be supplied from a municipal system or via water tankers and pumps. These units are built to the highest standards with equipment and floor plans that rival any existing fixed kitchen facility.



## KEY FEATURES

### CONTAINERIZED KITCHEN UNIT

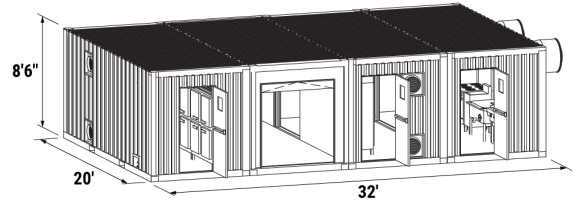
- Size:** 32'W x 8'6"H x 20'D, 8'W x 8'6"H x 20'D (Individual Unit)
- Footprint:** 32' x 20', 8' x 20' (Individual Unit)
- Weight:** 21,000 lbs
- Water Inlet:** 1" NPT
- Power:** 50A 220V Plug
- HVAC:** 1-Ton Heat/AC Unit

### COLORS

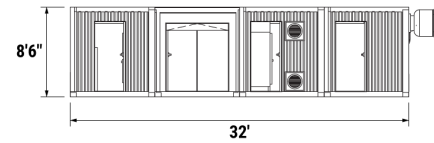
-  Sand
-  Custom

Specifications may vary. [Contact](#) Deployed Resources for more information.

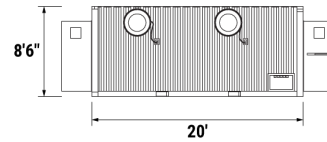
CONTAINERIZED KITCHEN UNIT



CONTAINERIZED KITCHEN UNIT  
FRONT VIEW



CONTAINERIZED KITCHEN UNIT  
RIGHT SIDE VIEW



CONTAINERIZED KITCHEN UNIT  
TOP VIEW

