

ISO 9001 CERTIFIED

BICON KITCHEN UNIT

Our Bicon Kitchen Units (BKUs) provide a fully functional kitchen inside standard ISO containers. 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.

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

BICON KITCHEN UNIT

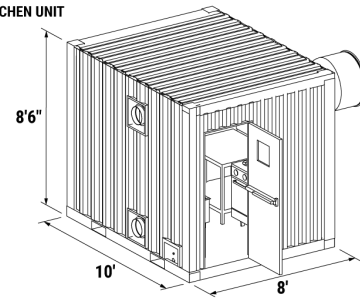
- Size:** 8'W x 8'6"H x 10'D
- Footprint:** 8' x 10'
- Weight:** 5,280 lbs
- Water Inlet:** 1" NPT
- Power:** 50A 220V Plug
- HVAC:** 1-Ton Heat/AC unit

COLORS

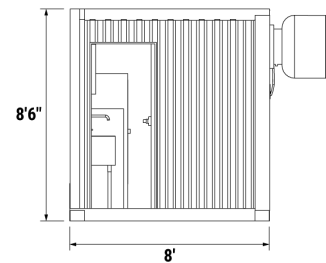
- Sand
- Custom

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

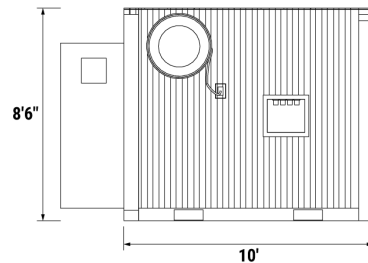
BICON KITCHEN UNIT



BICON KITCHEN UNIT
FRONT VIEW



BICON KITCHEN UNIT
RIGHT SIDE VIEW



BICON KITCHEN UNIT
TOP VIEW

