

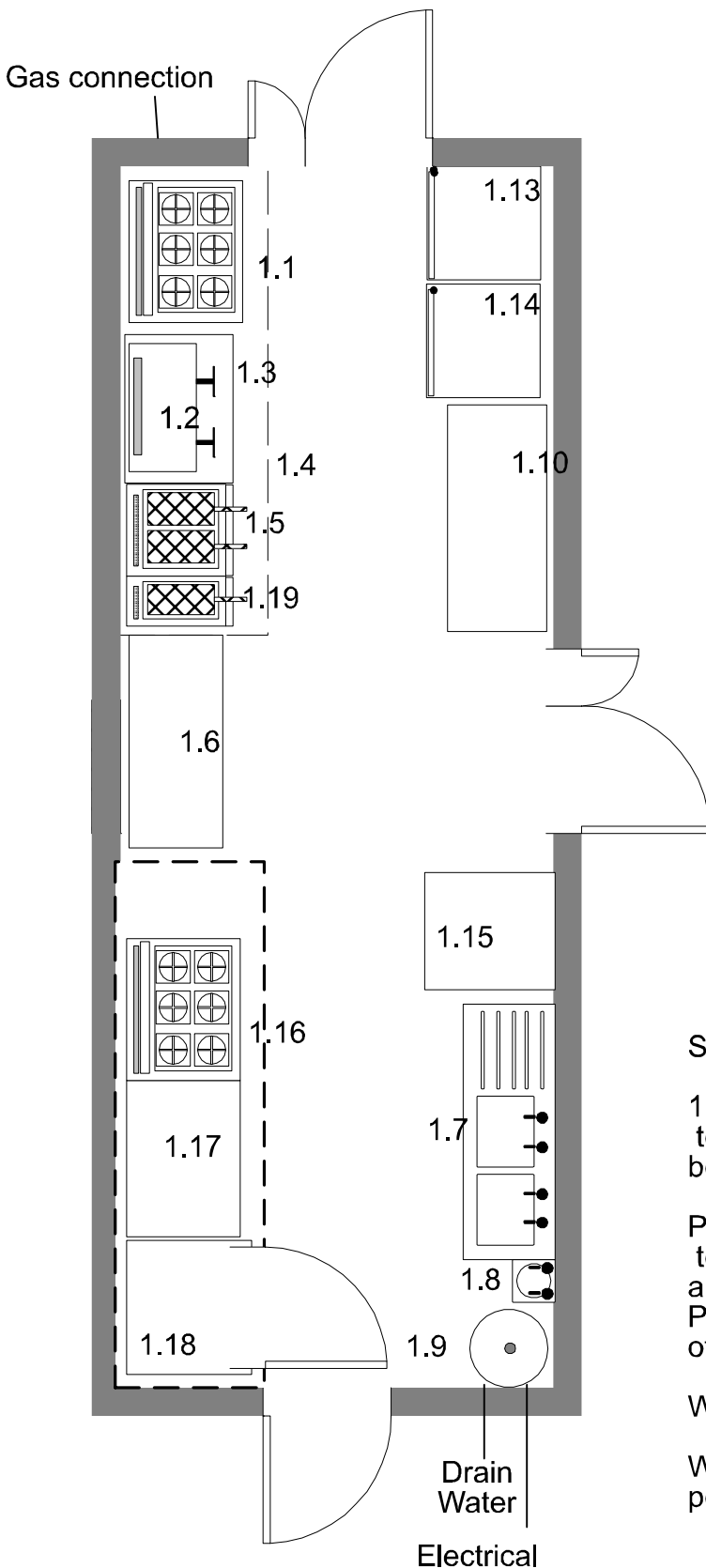
## MULTI KITCHEN 106

### LAYOUT AND DIMENSIONS

#### Standard Catering Equipment Specifications

#### Schedule:

- 1.1 6 Burner range
- 1.2 Grill
- 1.3 Table
- 1.4 Canopy
- 1.5 Fryer
- 1.6 Table
- 1.7 Sink
- 1.8 Wash Hand
- 1.9 Sink Water Heater
- 1.10 Table
- 1.11 Rack
- 1.12 Table
- 1.13 Fridge
- 1.14 Freezer
- 1.15 Dishwasher



#### DIMENSIONS

A. LENGTH	8.534M
B. WIDTH	3.010M
C. WIDTH INC	3.30M
D. HEIGHT	2.755M



#### Service Details:

1 Gas 28 mm Propane Gas connection supplied to a automatic changeover valve requiring 2x 47 kg bottles.

Power 63 amp single phase high level connection to a male commando socket, incorporating a fuse box and RCCB for additional safety. Please advise prior to delivery if you will use any other electrical equipment in this kitchen.

Water 20 mm Blue poly pipe connection 2/4 bar.

Waste 40 mm push fit plastic spigot connection point 1 1/2 inch.

The Maxi Kitchen is a high output unit with the capability of producing 1,000 meals a day, it also has non slip flooring throughout with a high output hot water system. Ask about optional extra equipment to upgrade the output of the MK3010.