

## Delivered and Operational Quickly

### IDEAL FOR:

- Hospitality
- Special Events
- Disaster Relief
- Work Camps
- Military Applications

**PAC KITCHEN®**

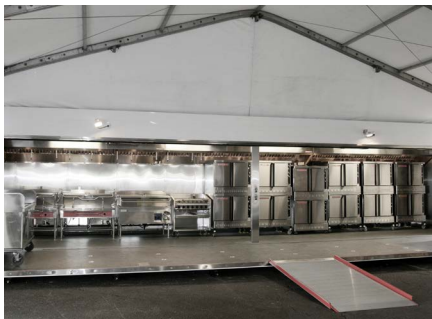


Unloads itself – integrated hydraulic powered legs facilitate the unloading of the unit from the delivery truck flatbed.



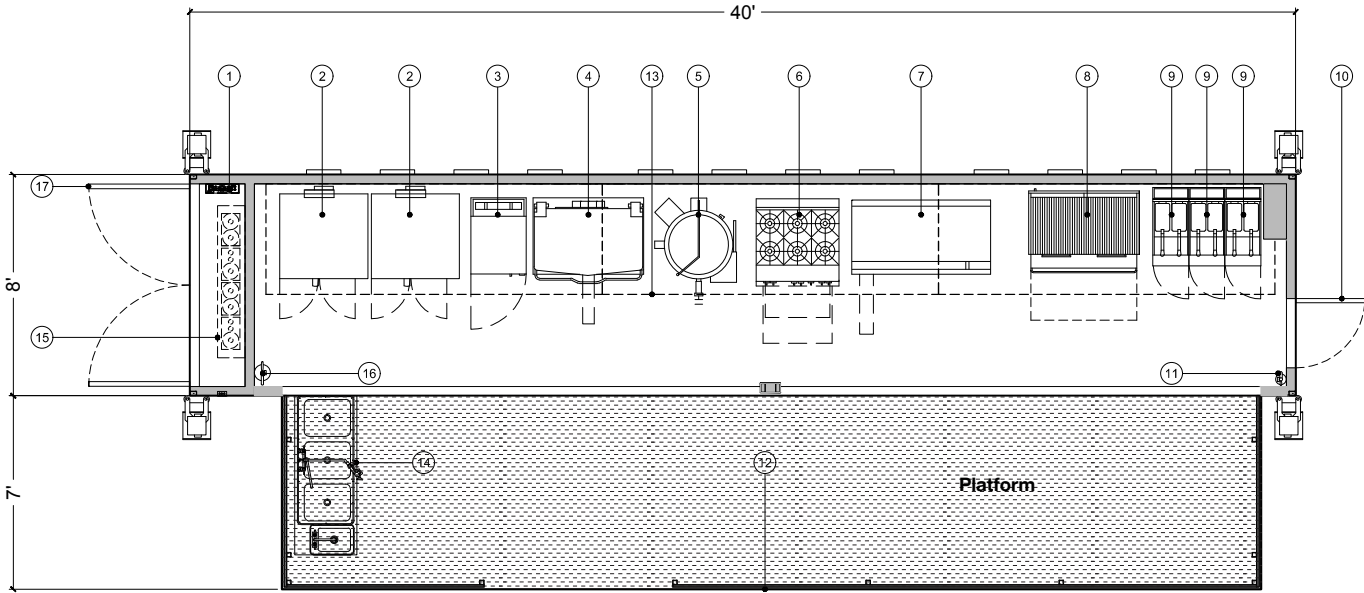
## Features

- PAC (Plug and Cook) Kitchen®
- 40' x 8'; high cube container
- Heavy production capacity
- Clients select equipment
- Easy-to-connect utilities
- Ground level profile
- Integrates easily with event tents
- Optional PAC SAC enclosure available
- Fire suppression system
- Propane or natural gas
- Lease or purchase



# PAC Kitchen<sup>®</sup>

## Sample Floorplan



### Equipment List\*

- 1) Electrical panel
- 2) Dual stack convection oven
- 3) Convection steamer
- 4) 40 gallon tilting skillet
- 5) 40 gallon kettle
- 6) 6-burner range w/ std oven below
- 7) 60" griddle w/ stand
- 8) 48" char-broiler
- 9) Gas fryer
- 10) Entry door
- 11) ABC-type fire extinguisher
- 12) Fold down platform
- 13) SSSL exhaust hood
- 14) 3-compartment sink cart w/ hand sink
- 15) Fire suppression system
- 16) K-type fire extinguisher
- 17) 44" doors

\*Cookline can be configured to meet specific requirements.

**Kitchens To Go**<sup>®</sup> is the leader in both interim and permanent solutions for foodservice providers who require flexible facilities to continue or expand operations. Specializing in small to complex projects, we equip your team with solutions that keep foodservice operations uninterrupted.

Contact Us: (888) 212-8011