

Delivered and Operational Quickly

IDEAL FOR:

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

PAC KITCHEN®



Unloads itself – integrated hydraulic powered legs (Pac Jac®) facilitate the unloading of the unit from the delivery truck flatbed.



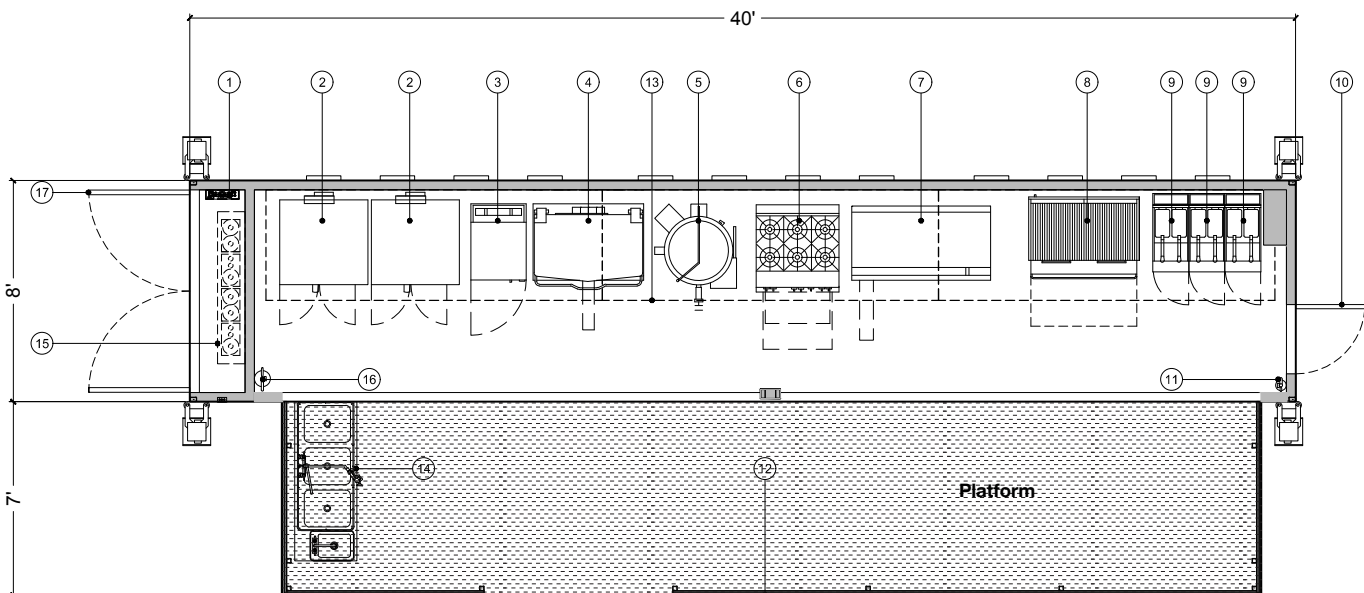
Features

- 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[®]

Sample Floorplan



Equipment List*

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

*Cookline can be configured to meet specific requirements.

Kitchens To Go[®] 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