

CONTAINERIZED KITCHEN UNIT

Our Containerized Kitchen Units (CKUs) provide a fully functional, stainless steel kitchen inside standard ISO containers.

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, a hand-wash sink, and an easily removable grease trap for quick and easy cleanup.

These Kitchen units include power, propane, wastewater storage, and a hot water heater with potable water 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.

For short term or rapid response requirements, two units on a chassis are fully operational in under an hour and are capable of serving 500 people.

For larger requirements or extended durations, a four-unit configuration is capable of serving 1,000 people.



SPECIFICATIONS

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



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**WATER
INLET** 1" NPT

POWER Power Requirements for Containerized kitchen setups vary by design and whether gas or electric.

HVAC One-Ton Heat/AC Unit

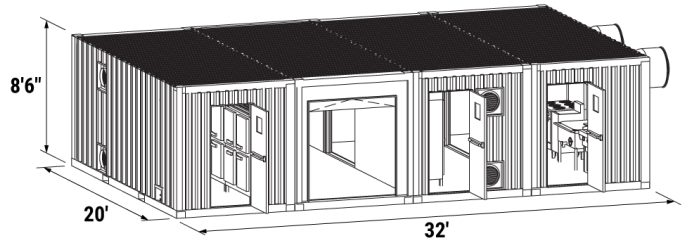
COLOR OPTIONS

-  Sand
-  Custom

Specifications may vary.

Contact [Deployed Resources](https://www.deployedresources.com) for more information.

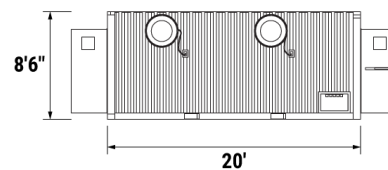
CONTAINERIZED KITCHEN UNIT



CONTAINERIZED KITCHEN UNIT
FRONT VIEW



CONTAINERIZED KITCHEN UNIT
RIGHT SIDE VIEW



Contract Holder

