ISO 9001 CERTIFIED / GSA CONTRACT HOLDER VETERAN-OWNED



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

- ANSUL Fire Suppression systems
- Stainless Steel Interiors
- Onboard power, propane, wastewater storage & hot water heater



SPECIFICATIONS

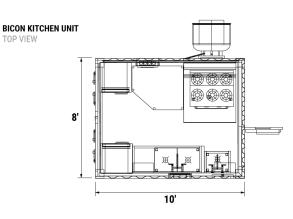
SIZE	8'W x 8'6"H x 10'D
FOOTPRINT	8' x 10'
WEIGHT	5,280 lbs
WATER INLET	1" NPT
POWER	200A 120/240V Single Phase
HVAC	1-Ton Heat/AC unit

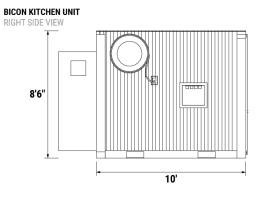
COLOR OPTIONS



Specifications may vary.

Contact Deployed Resources for more information.





BICON KITCHEN UNIT FRONT VIEW

