

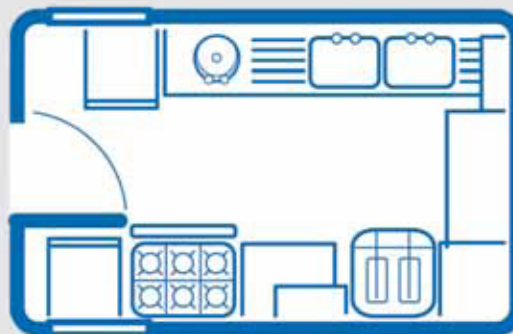
Companion unit

4.6m x 2.9m x 3.0m high

- Wall finish - stainless steel
- Ceiling finish - stainless steel
- Floor finish - welded non-slip polysafe
- Firebond wall and roof panels
- Hot water
- Stainless steel roof-mounted filters/extraction

Electrical	Water	Waste	Gas
63 amp single phase 'Commando' connection (32 amp power supply)	¾" BSP female connection	1½" BSP plastic waste outlet	LPG supply via automatic change over valve and hose system (supplied)

- The only suppliers of temporary kitchens who design, build, hire, sell, install and service equipment.
- Same day design suggestions, and CAD-scaled drawings to help evaluate your project.
- Commercial flexibility to take a large or small part in your project, from single items of catering equipment to a complete turnkey catering complex.
- Popular brand name catering equipment supplied that your staff have confidence in and are familiar with.
- Conforms to all hygiene, safety and performance standards, giving peace of mind and the ability to maintain your own high standards.



Companion layout



Standard equipment includes:

- Full automatic fire suppression
- Variable extraction system
- Stainless steel tabling
- Wash hand basin
- Double bowl d/drain sink
- Six burner range
- Double basket fryer
- Grill branding plate
- Hot cupboard
- 21 cu.ft fridge
- 21 cu.ft freezer
- Stainless steel racking
- Spare power sockets

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