

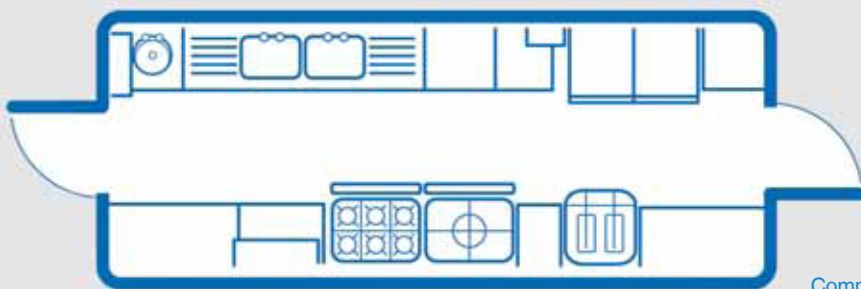
# Commander unit

7.6m 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.



**Standard equipment includes:**

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

15-16 Pucklechurch Trading Estate,  
Pucklechurch, Bristol, BS16 9QH

t: 0117 937 3310  
f: 0117 937 3310  
e: dr-tk@dawsongroup.co.uk  
w: www.dawsongroup.co.uk

0117 937 3310

www.dawsongroup.co.uk