

# CB350 Container Commercial Kitchen

## Specification

<b>Model:</b>	CB350
<b>Dimensions:</b>	350*220*210cm
<b>Color:</b>	RAL7014
<b>Window:</b>	Hydraulic concession window, with a flip-out shelf
<b>Electrical:</b>	110V/60Hz
<b>Material:</b>	Frame: Galvanized steel Exterior wall: Corrugated steel Insulation: 40mm black cotton Interior wall: ACM Workbench: 201 stainless steel Floor: Non-slip aluminium checkered floor
<b>Electrical System:</b>	Electrical panel board Circuit breaker Power sockets Generator receptacles Interior light bars Red reflectors
<b>Water Sink Kits:</b>	3 compartment water sink with drain board & side splashes hand sink Commercial faucets for cold & hot water Floor drain
<b>Water Supply System:</b>	24V water pump 25L food-grade plastic clean water tanks & cley water tank
<b>Kitchen Equipment:</b>	Stainless steel workbenches with cabinets Gas stove Deep fryer Gas grill Commercial under-counter fridge Electric Bain Marie 2.5m stainless steel range hood Drop lights
<b>Warranty:</b>	One-year warranty for free

## Details



- Front -



- Side -



- Rear -



- Door -



- Concession Window -



- Vents -



- Ceiling -



- Cooking Equipment -



- Lights -



- Sink -



- Refrigeration -



- Storage -

## Features

### ➔ - Prime Location Solution -

The shipping container kitchen is easily transportable, offering the freedom to relocate your business to the heart of bustling areas quickly. With everything pre-installed, there's no need for complicated installations or special equipment.

### ➔ - Compact Kitchen Size -

The container kitchen offers a compact room measuring 11x7ft, designed to comfortably accommodate 2-3 chefs who work together to deal with a high volume of orders. The worktables are fixed against the walls, with all cooking appliances organized on the countertops, allowing for smooth movement and optimizing workflow, and ensuring a well-ordered and functional kitchen setup.

### ➔ - Compliance with US Codes & Regulations -

Constructed in compliance with health and safety regulations in the USA, this shipping container kitchen is equipped with all required equipment by the local department. It features adequate hand washing and dishwashing facilities, refrigeration, storage, standard plumbing, proper ventilation, and the capability to keep the equipment running - through a generator.

### ➔ - 3 Compartment Water Sink -

Designed to meet the demands of commercial kitchens, this sink features three separate compartments for efficient cleaning tasks. Equipped with a drainboard and splash guard, it guarantees a clean and safe workspace. Plus, enjoy the convenience of an additional hand sink nearby. Positioned near the cooking area, all sinks provide easy access to clean water, facilitating both cooking and thorough cleaning processes.

### ➔ - Brand New Kitchen Equipment -

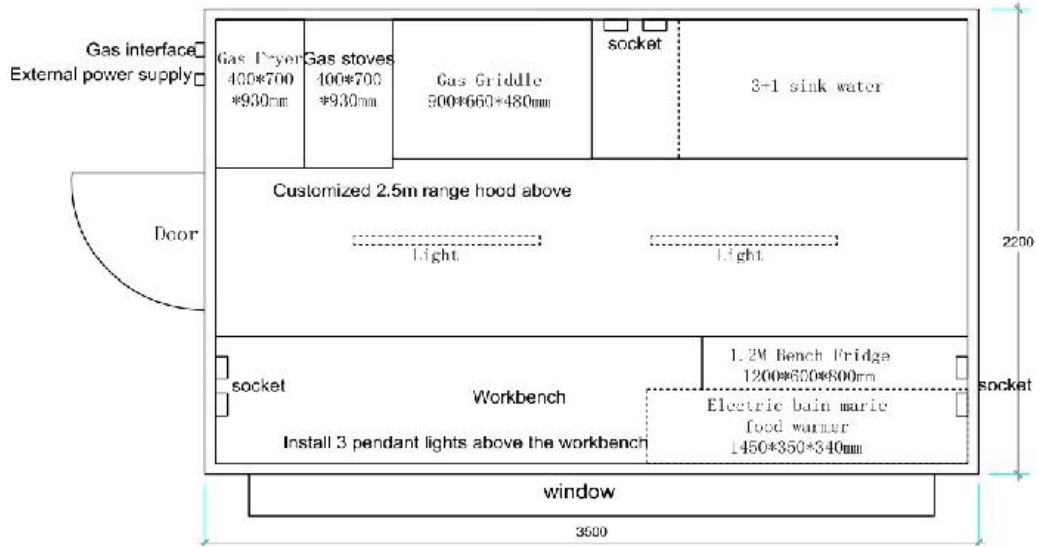
The kitchen is equipped with restaurant-quality equipment and appliances. From the gas fryer and stove to the fridge and Bain Marie, each item is chosen to enhance your cooking efficiency and maintain the highest food standards.

### ➔ - Gas Piping -

In this shipping container kitchen, you can cook with flame. Gas pipes are installed and connected to the fryer, grill, and stove by our certified workers, ensuring that they won't get damaged when cooking or moving equipment.

# Floor Plan

350\*220\*210cm\*1, 110V/60HZ RAL7014



# Designs

