KITCHEN CONTAINER

Expandable, fully equipped meal preparation kitchen containers are designed to serve up to 300 people at a time. This versatile unit features a main section with essential utilities including switchgear, water connection, and line drainage, with sewage installation integrated beneath the container. The 28 m² container facilities include:

- Combi-Steam Ovens: For efficient and versatile cooking.
- Tilting and Electric Pans: For precise and controlled cooking.
- Boiling Pans: Ideal for large-scale cooking tasks.

- Refrigerators and Freezers: To ensure proper food storage.
- Steam Boilers: For consistent steam generation.
- Specialized Catering Equipment: Designed for processing meat, fish, and vegetables.
- Stainless Steel Sinks: For easy and hygienic cleaning.
- Stainless Steel Cabinets: Durable storage solutions for kitchen tools and supplies.
- This container offers a complete, expandable solution for large-scale meal preparation, combining functionality and efficiency for any high-capacity kitchen operation.

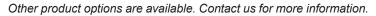


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