



40' SEA CONTAINER KITCHEN

Our 40' container kitchen provides a compact event or remodeling solution with high throughput capability, and contains an array of industrial culinary equipment, walk-in refrigeration, prep and service equipment onboard. It features one convection and two standard ovens, a flattop griddle, char broiler, deep fryer, sandwich cooler, and service windows. The container kitchen provides the functionality and volume capability of several standard food trucks, and is best deployed or positioned for multi-day assignments and missions.





SPECIFICATIONS

Food Service Production Equipment

- (1) Convection Oven Blodgett –
- (1) Combo 6 burner range
- (1) 36" flat top w/(2) conventional under ovens
- (1) 24" Char Broiler
- (1) Pitco Deep Fryer
- (1) Sandwich cooler
- (1) 6'x9' Walk-in Cooler

Reefer compressor:

Electric

220v, single phase

Propane

Standard propane hook-up for exterior placed tanks

Water

Uses ¾ inch municipal standard food-grade fill

Plumbing and Sanitation

- 3-compartment prep sinks
- On demand hot water heater
- Hand wash sink

Other

- Spray foam insulation
- 7x4 - serving awning
- 48" man door (end), 36" man door (side)
- 16' Hood w direct drive fan (variable speed control)
- Full fire suppression system
- (2) hand-held ABC fire extinguishers (BFR-10)
- (1) wet chemical fire extinguisher

Interior Finishing

- 1/8 ATP checker plate flooring
- White aluminum walls & ceiling
- LED lighting

HVAC Mfr/

2 RT (refrigeration ton) combo HVAC (24,000 BTU/hr)

Dimensions:

- Length:
- Width:
- Height:
- Interior Height:

Mfr/ Model

SHIG-050305XD0052
Garland -0602100138104
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Garland-0704100165919
PITCO-G14JC053581
AEA440YXA
Curtis – Condenser# 082107732

WIC-032590

Model

Bard/ #W24A-A10XX4XXE

- 40' (480")
- 8' (96")
- 9.5' (114")
- 8.7' (104.5")

