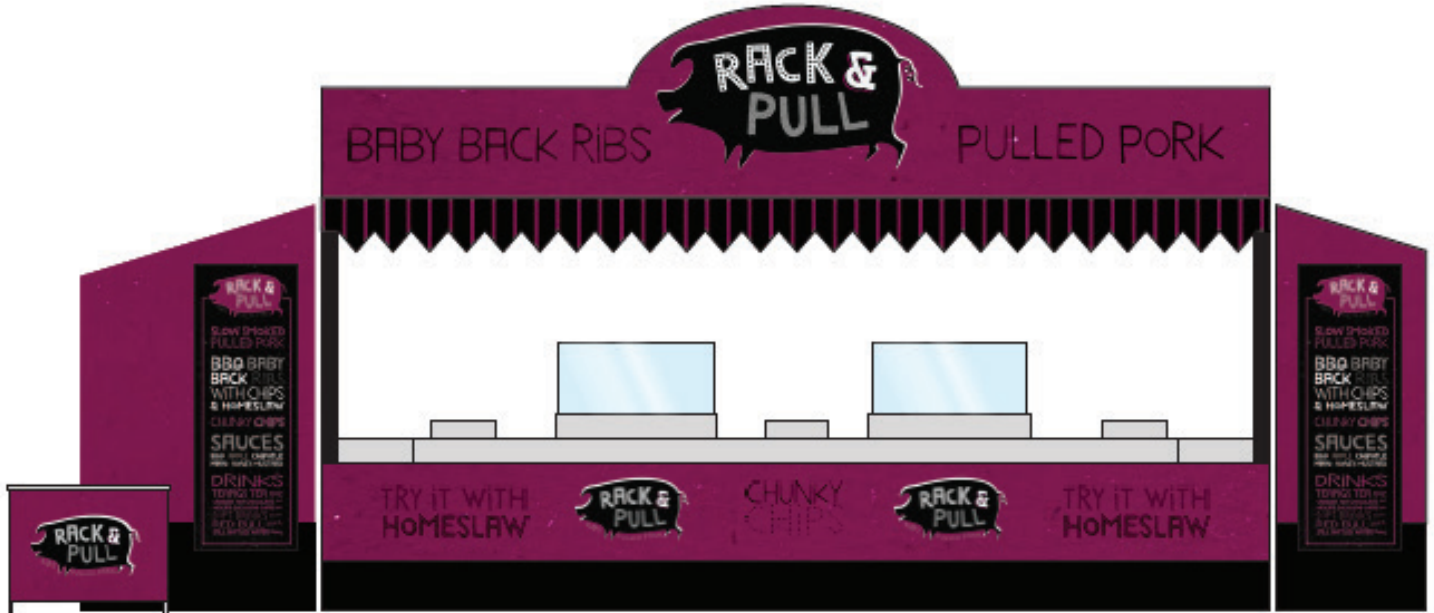


# RACK & PULL

## Baby Back Ribs & Pulled Pork

Top quality neck pork, supplied from Dingley Dell Farm is slow cooked to make it extremely tender before being 'pulled' off the bone to create this new addition to the FSC range. The succulent baby back ribs are served in the American style. Both are served in a brioche bun with condiments.



### TECHNICAL SPECIFICATION

Power: 1 x 32 amp single phase  
Dimensions: 20ft x 6ft x 8ft  
Serving points: 2

### CAPACITY

Turnaround: 240 transactions per hour\*  
Peak queuing times: 10mins\*

### KEY FEATURES

Fryer x 2  
Hot cupboard x 2  
Fridge x 2  
Char grill  
Tea urn  
Bain Maries  
Push out counter display  
Sink with running hot water  
Extraction unit

### CATERING PARTNERS



\* Estimated average based on trials

### FOR MORE INFORMATION

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