



## 12 Metre Temporary Kitchens

- 12 Metre Hotline Kitchen Modules
- 12 Metre Prep Kitchen Modules
- 12 Metre Warewash Modules

# 12 Metre Temporary Kitchens

## 12 Metre Hotline Kitchen Modules

Mobile Kitchens 30m<sup>2</sup> kitchen is ideally suited for larger food service operations with enough room for 5-6 chefs to work safely & efficiently. Subject to menu style, length of time required and final equipment used, this sized kitchen can comfortably cater for up to 600 meals per day.



### This kitchen is usually specified for:

- Aged care facilities (generally up to about 150 residents)
- Larger hotels & pubs
- Event caterers
- Mining camps
- Onsite food vendors
- Film & TV productions

### Our design features include:

- Full HVAC (Air conditioning & exhaust hood system)
- Gas instant hot water system
- Separate hand wash facilities with soap & towel dispenser
- 3 sinks
- LED lighting
- Safety exit lights
- R12 non slip flooring
- Insulated & easy clean impervious wall lining
- Floor waste points
- 2 External serveries
- 3 access doors

### Our standard 12m hotline kitchen's come complete with the following:

- 2 x 10 tray combi steam ovens
- 6 burner oven range
- 2 x Double basket deep fryer
- Pass-through dishwasher
- 2 x 3 door under bench refrigeration
- 1000w Microwave



### Customised Equipment Requirements

Our hotline kitchens can have the cooking equipment customised to include such items as brat pans, blast chillers should you require, and also have the ability to easily join together to provide a larger kitchen complex. Call us now on 1300 626 326 to further discuss your requirements.

# 12 Metre Temporary Kitchens

## 12 Metre Prep Kitchen Modules

Mobile Kitchens 30m<sup>2</sup> prep kitchen is ideally suited as a stand-alone food service module that doesn't require exhaust system, but suitable for food preparation/cold larder, or as a dry store. This module also is ideal as an ad on to our hotline kitchen to increase kitchen/food prep area & production.



### This kitchen is usually specified for:

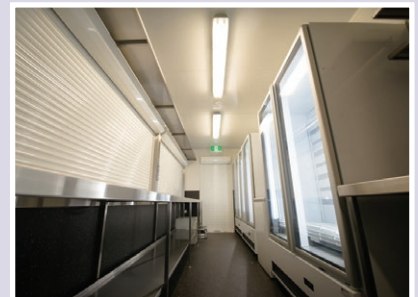
- Large School tuckshops
- Event caterers
- Mining camps for additional prep or dry stores that can be added to
- Our hot line kitchens
- Onsite food vendors
- Film & TV productions

### Our design features include:

- Air conditioning
- Electric 60lt hot water system
- Separate hand wash facilities with soap & towel dispenser
- 2 sinks
- LED lighting
- Safety exit lights
- R12 non slip flooring
- Insulated & easy clean impervious wall lining
- Floor waste points
- 4 access doors
- Single air extraction fan

### Our standard 12m prep kitchen's can come with any of the following:

- Prep benches
- Shelving
- Refrigeration (upright or under bench)
- Blast Chillers



### Customised Equipment Requirements

Our prep kitchens can have the internal fixtures & equipment customised should you require, and also has the ability to easily join together with any of our other 6m or 12m modules, to provide a large kitchen complex. Call us now on 1300 626 326 to further discuss your requirements.

# 12 Metre Temporary Kitchens

## 12 Metre Warewash Modules

Mobile Kitchens 30m<sup>2</sup> dishwashing modules are ideally suited for the support of larger food service operations with enough room for 5-6 stewards to work safely & efficiently. Subject to service style, length of time required and final equipment used, this sized kitchen can comfortably wash for up to 1200 meals per day.



### This kitchen is usually specified for:

- Aged care facilities (generally up to about 250 residents)
- Larger hotels & pubs
- Event caterers
- Mining camps
- Sporting stadiums

### Our design features include:

- Full HVAC (Air conditioning & exhaust hood system)
- Gas instant hot water system
- Separate hand wash facilities
- 3 sinks
- LED lighting
- Safety exit lights
- R12 non slip flooring
- Insulated & easy clean impervious wall lining
- Floor waste points
- External servery for easy dish return
- 2 access doors

### Our standard 12m dishwasher modules come complete with the following equipment:

- 120 racks per hour conveyer dishwasher (500mm Baskets)
- Potwasher (800mm internal clearance)
- Pass through dishwasher (500mm baskets)
- Pre rinse sprays on all sinks
- Basket wastes on all sinks
- Autofeed chemical dispensers on all equipment



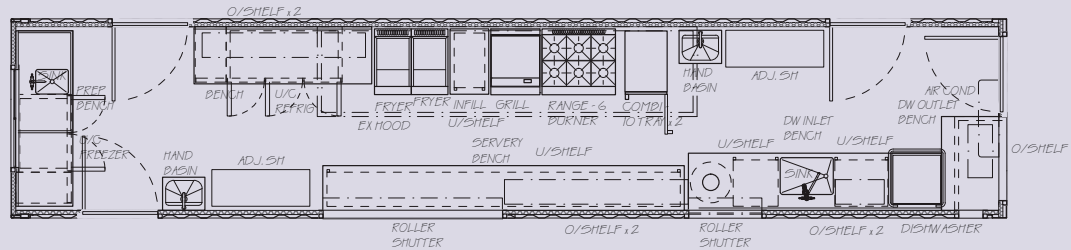
### Customised Equipment Requirements

Our temporary warewash kitchens can have the washing equipment customised should you require, and also have the ability to easily join together with other modules to provide support to a larger kitchen complex.

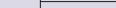


# 12 Metre Temporary Kitchens

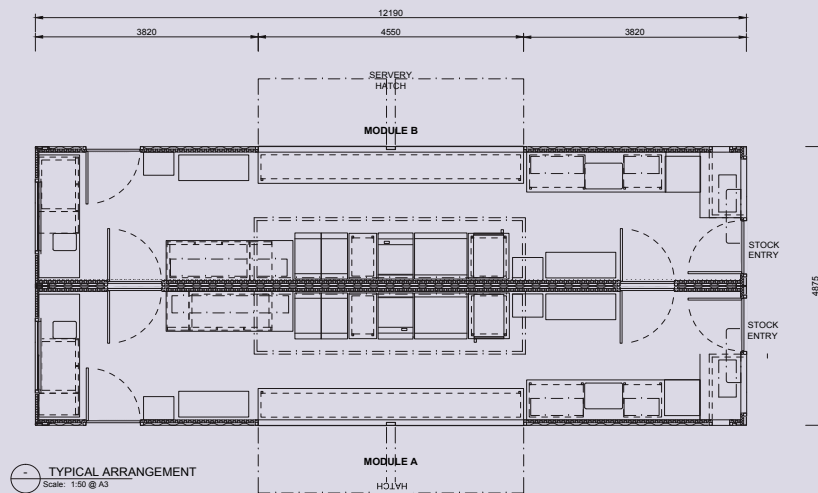
## 12 Metre Hotline Kitchen Modules




PLAN  
Scale: 1:50 @ A4

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		location:			project no: STD-001	diag. no: 40-KKD-S01	rev: A
					drawn by: ADR	scale: 1:50 @ A4	
							 Brisbane Office: Level 1, 90 Macquarie Rd (Next to Macquarie St) Sydney Office: Level 11, 71 Macquarie St Sydney, NSW 2000 Ph: 1300 626 326 (p47) info@mobilekitchens.com.au

## Additional Kitchen Plan

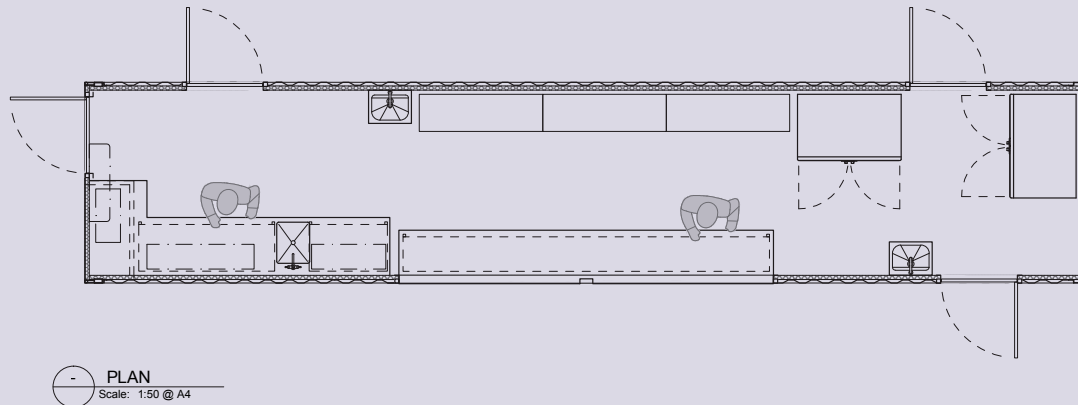



TYPICAL ARRANGEMENT  
Scale: 1:50 @ A3

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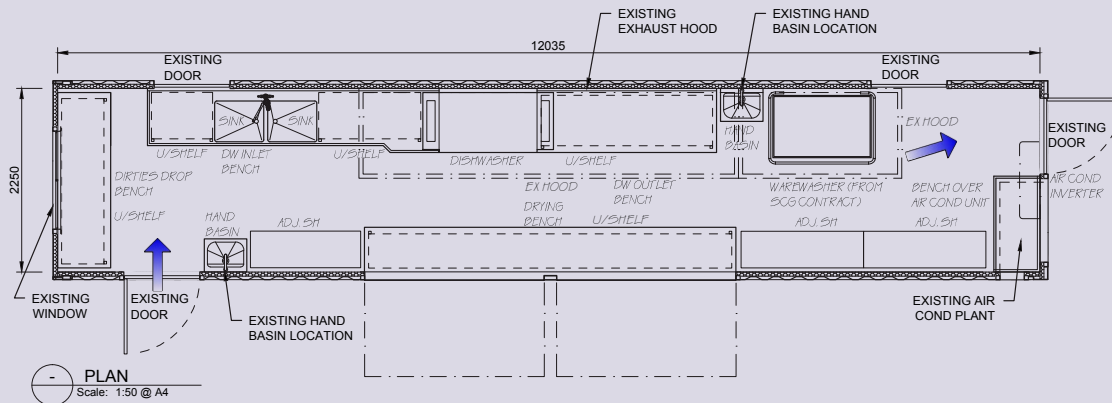
# 12 Metre Temporary Kitchens

## 12 Metre Prep Kitchen Modules



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by:	date:																						
						drawn by: ADR		scale: 1:50 @ A4															

## 12 Metre Warewash Modules



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