



## 6 Metre Temporary Kitchens

- 6 Metre Hotline Kitchen Modules
- 6 Metre Prep Kitchen Modules
- 6 Metre Warewash Modules

# 6 Metre Temporary Kitchens

## 6 Metre Hotline Kitchen Modules

Mobile Kitchens 15m<sup>2</sup> kitchen is ideally suited for smaller food service.

operations with enough room for 2-3 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 300 meals per day.



### This kitchen is usually specified for:

- Aged care facilities (generally up to about 70 residents)
- Smaller hotels & pubs
- Event caterers
- Mining exploration 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
- External servery
- 2 access doors

### Our standard 6m hotline kitchen's come complete with the following equipment:

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



### Customised Equipment Requirements

Our hotline kitchens can have the cooking equipment customised 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.

# 6 Metre Temporary Kitchens

## 6 Metre Prep Kitchen Modules

Mobile Kitchens 15m<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.



### This kitchen is usually specified for:

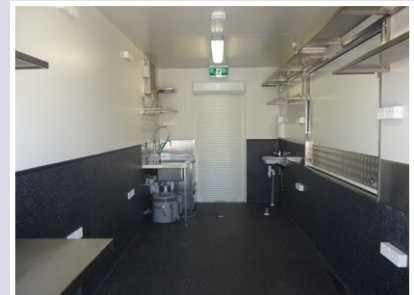
- School tuckshops
- Event caterers
- Mining exploration camps for additional prep or dry stores
- Onsite food vendors
- Film & TV productions

### 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
- External servery
- 2 access doors
- Single air extraction fan

### Our standard 6m prep kitchen's can come with any of the following equipment:

- 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.

# 6 Metre Temporary Kitchens

## 6 Metre Warewash Modules

Mobile Kitchens 15m<sup>2</sup> dishwashing modules are ideally suited for larger food service operations with enough room for 2-3 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 650 meals per day.



### This kitchen is usually specified for:

- Aged care facilities (generally up to about 180 residents)
- Larger hotels & pubs
- Event caterers
- Mining camps

### 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 6m dishwash modules come complete with the following:

- 100 racks per hour conveyer dishwasher
- Pass through dishwasher
- Pre rinse sprays on all sinks
- Basket wastes on all sinks
- Autofeed chemical dispensers on all equipment



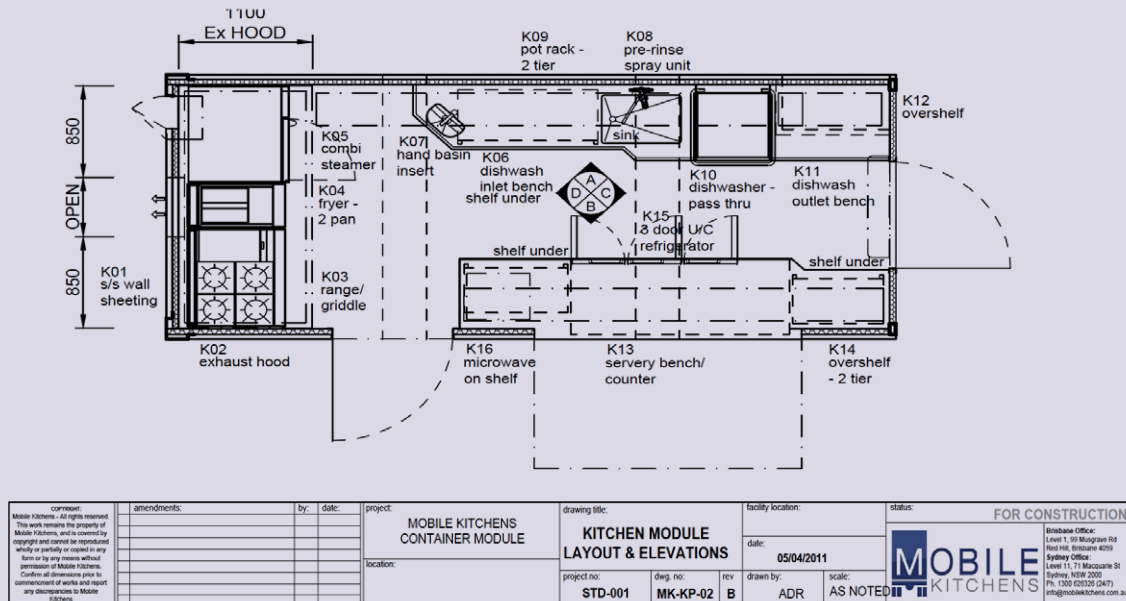
### Customised Equipment Requirements

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.

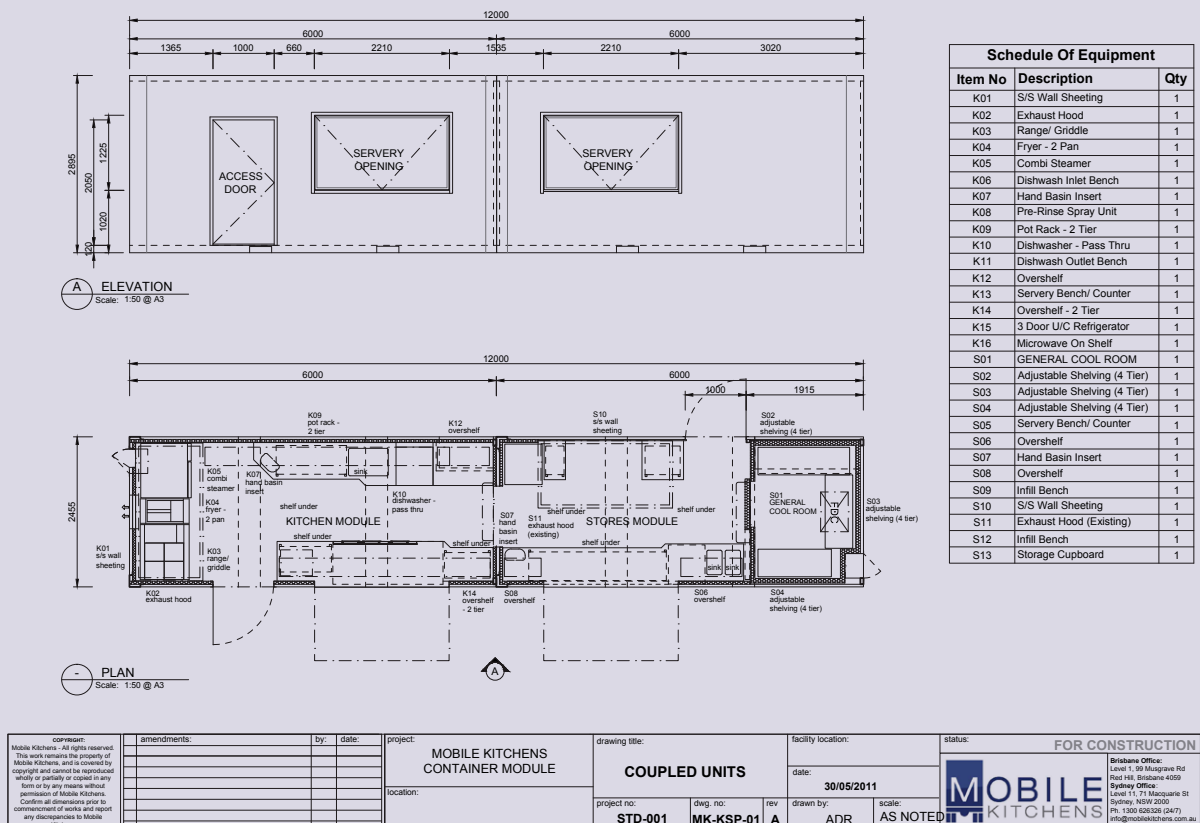


# 6 Metre Temporary Kitchens

## Hotline Kitchen

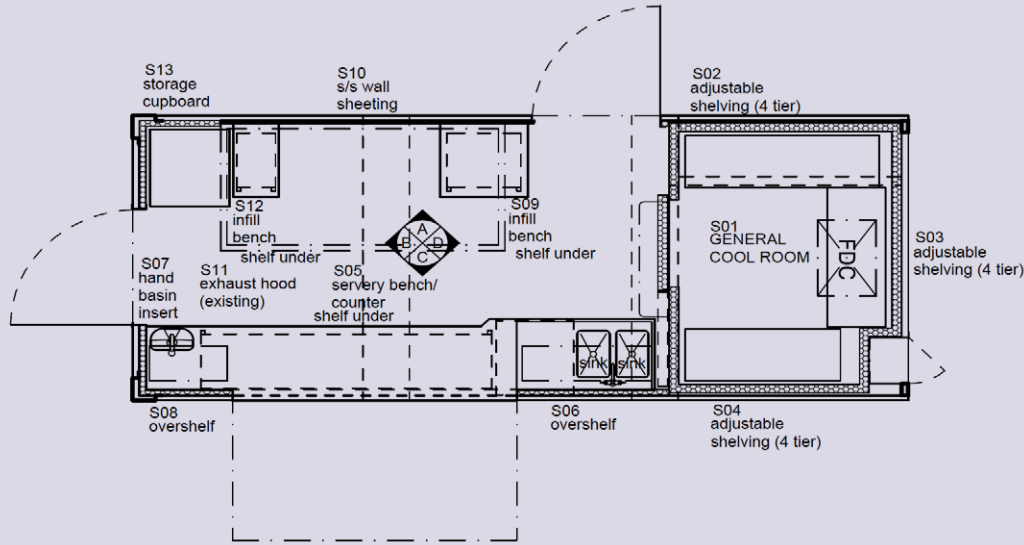



## Coupled Units



# 6 Metre Temporary Kitchens

## Larder Kitchen



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	location:	project no: STD-001		dwg. no: MK-SP-02	rev: C	drawn by: ADR	scale: 1:50 @ A3
<div><div><div>MOBILE KITCHENS</div></div><div>Brisbane Office: Level 1, 99 Musgrave Rd Red Hill, Brisbane 4059 Sydney Office: Level 11, 71 Macquarie St Sydney, NSW 2000 Ph: 1300 626 326 (447) info@mobilekitchens.com.au</div></div>							

## CAD Illustration

