

TEMPORARY CATERING FACILITIES & KITCHEN EQUIPMENT HIRE

Mobile Kitchens Ltd specialises in the hire of temporary catering facilities and foodservice equipment.

The standard range of container units includes; Production Kitchens, Preparation Kitchens, Dishwasher Units, Cold Rooms, Freezer Rooms, Dry Stores, Restaurant and Servery Units etc.

The services the company offers include; Site Surveys, Project Management, Design, Preparation, Delivery & Installation, On-site Maintenance and Support, Contingency Planning and Export.

From its base in the UK, the company supplies its products all over the world.

The logo for Mobile Kitchens Ltd, featuring the letters 'MK' in a stylized, bold, green font with a white outline, set against a white background within a blue and white geometric shape.

mobile kitchens ltd

Get an online budget hire quote via our website.

www.mk-hire.co.uk 0345-812-0800 sales@mk-hire.co.uk



TEMPORARY CATERING FACILITIES FOR EVENTS & KITCHEN REFURBISHMENTS

Mobile Kitchens Ltd specialises in the hire or sale of temporary catering facilities and foodservice equipment.

Ideal for events or to provide temporary catering facilities during your kitchen refurbishment, our versatile units and equipment offer an efficient and economic solution to the caterers' needs.

Production Kitchens, Preparation Kitchens, Ware-washing Units, Dry Store Units, Cold Rooms and Restaurant Units are available as individual units in their own right or they can be linked together on site to form a complete complex.

Alternatively, we can offer modular, open-plan facilities, usually for larger, longer-term hires.

We offer a free design service, and project management from concept through to delivery and installation on site, plus full technical support throughout the hire period.

The standard specification of our smallest Production Kitchen unit includes a six burner oven range, salamander grill, twin basket fryer, upright fridge, hot cupboard, single bowl sink unit with integral hand wash basin, plus ample power points to plug in Microwaves, Food Processors, Toasters etc. Internal equipment can be interchanged and clients can effectively specify their preferred layout.

Some advice when considering temporary catering facilities

- Ideally the site must be accessible by road with any entrances and gateways no less than 3.5 metres in width.
- Space to manoeuvre a large Hi-ab truck needs to be considered and overhead cables/trees in the vicinity of the installation should be a minimum of 9 metres above ground to clear Hiab lifting gear.
- Ground should ideally be level and any soft areas made firm by means of purpose-built trackway to support the vehicle and cabin delivery.
- Linking of units to form a co-ordinated complex and weatherproof access to an





existing building can be specified.

- All service connection points are provided on the exterior of each unit, and we can provide our own engineers to connect your services, if preferred.
- Power requirement for single units is from 63 Amps single phase, larger complexes may require a 3 phase supply.
- Water connection can be made to any

potable source at mains pressure, such as a stand-pipe.

- Grey water from sinks will need to be connected to mains drainage or, if not available, to a temporary waste tank. We have many tried and tested design layouts and would be pleased to put forward our recommendations for your project.

So if you're planning a refurbishment or need to cater for an event then why not give us a call and we'll be happy to provide advice and put forward a competitive proposal.

For further information or to arrange a site visit, email: sales@mk-hire.co.uk or call us on 0345 812 0800, or visit our website: www.mk-hire.co.uk

PLAN

CONCEPT

Dishwash - Internal

Production - Internal

SERVICES KEY

- E 6AMP SINGLE PHASE COMMANDO
- E 30AMP THREE PHASE COMMANDO
- E 100AMP THREE PHASE HARD WIRED
- W 15MM BSP WATER INLET
- W 20MM BSP WATER INLET
- F 40MM BSP WASTE OUTLET

• COMMANDO PLUS AND SOCKET SUPPLY UNIT AM
 • WATER PRESSURE REQUIRED: 1.5 TO 2 BAR
 • WATER SUPPLY REQUIRED TO THIS WATER AREA

EQUIPMENT LEGEND

NO	DESCRIPTION
1	PREPARATION TABLE (2000MM)
2	PREPARATION TABLE (1800MM)
3	PREPARATION TABLE (1200MM)
4	UNDERCOUNTER REFRIGERATOR
5	STORAGE PACKAGING (2000MM)
6	STORAGE PACKAGING (1800MM)
7	STORAGE PACKAGING (1200MM)
8	WATER WASTER
9	WATER WASTER
10	WATER WASTER
11	WATER WASTER
12	WATER WASTER
13	WATER WASTER
14	WATER WASTER
15	WATER WASTER
16	WATER WASTER
17	WATER WASTER
18	WATER WASTER
19	WATER WASTER
20	WATER WASTER

Information

TRICON FACILITY GENERAL ARRANGEMENT

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MK	KH1	16.06.15





sales@mk-hire.co.uk | 0345 812 0800
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