

K103 KITCHEN DESCRIPTION:

K103 is a fully functional mobile kitchen, housed in a 42' trailer. The mobile kitchen has been designed with an array of cooking utilities including, grills, ovens, tilt skillets, and stockpot burners. The unit also contains unobstructed counter space, storage compartments and a multi-compartment sink. Florescent and natural lighting is provided. Exhaust hood fans and natural ventilations are used to aerate the kitchen.

CAPACITY:

K103 is fully capable of supporting over 1,000 people per day.

POWER REQUIREMENTS:

Mobile Kitchen requires an electrical source. A single 50 amp, 220 volt single phase electrical connection is required to power the unit. Connection is made with a Hubbel 4-wire twist lock. In the event power is not available on site, a 60KW Generator is required.

PROPANE REQUIREMENTS:

K103 has two 74 gallon propane tanks on board.

POTABLE WATER REQUIREMENTS:

Mobile Kitchen requires a potable water source. A single ¾" potable garden hose will feed the system. In the event of no on site water location, kitchen can be supplied from a mobile tanker trailer.

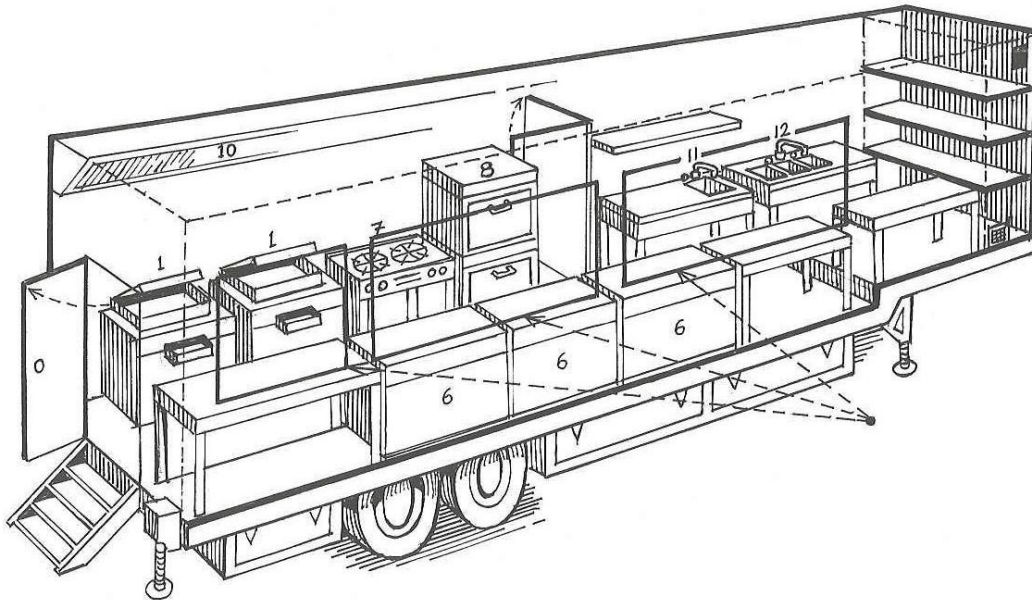
GRAY WATER REQUIREMENTS:

The mobile kitchen also requires gray water drop site. Connection is made with a 2" male camlock fitting. If no city sewer drop exists, the unit is supplied with self contained 1350 gallon holding tanks. A gray water removal service is required to drain tanks over the course of the operation.

K103 KITCHEN PICTURE:



K103 KITCHEN SCHEMATIC:



Equipment Legend

- | | | |
|----------------------|--|----------------------------|
| 1. Brazing Pan | 5. Roasting Ovens | 9. Deep Fryer |
| 2. Stock Pot Burners | 6. Griddle with Roasting Oven underneath | 10. Exhaust Hood |
| 3. Steam Kettle | 7. Pan Burners with Roasting Oven underneath | 11. Hand Wash Sink |
| 4. Food Wells | 8. Convection Ovens | 12. Three Compartment Sink |