

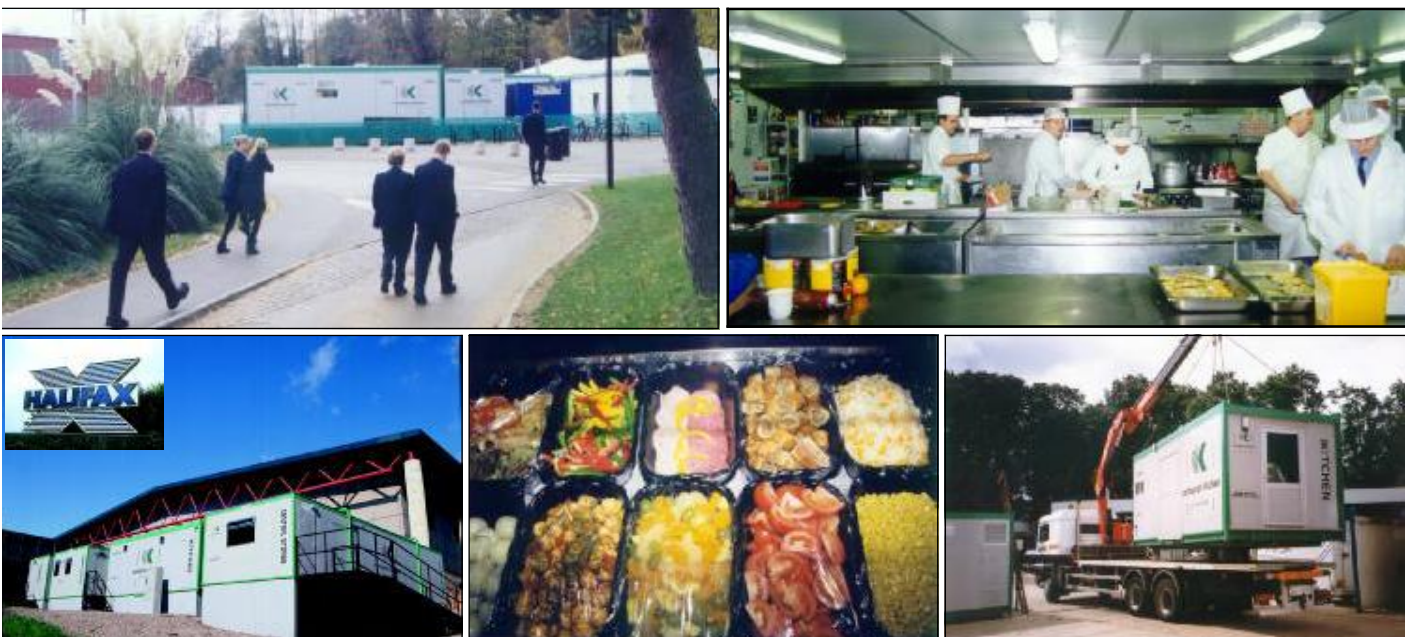
TEMPORARY CATERING FACILITIES FOR CONTRACT CATERERS DURING KITCHEN REFURBISHMENT OR CONTINGENCY

When you're catering for hundreds of employees at a blue chip organisation, you don't want a kitchen refurbishment to disrupt your food service. If your kitchens are due to be shut down for any period, or if indeed you've won a contract to cater for a company that has inadequate or non-existent kitchens - then we can help. We can supply all manner of different types and sizes of kitchen. These highly specified commercial kitchens can be linked in many formations to suit the area available, and can be tailored precisely to meet your exact requirements, be it 50 fried breakfasts, or a conference for 1000, we can cater for your needs. Our kitchens can be used on a temporary or permanent basis. We aim to make the whole process as smooth and efficient as possible. A Project Manager will be assigned to the job, to liaise with you at all times.

For emergency cases, we have a range of kitchens on standby, and can usually get you cooking again the next day. If you think you may be needing our kitchens at all in the future, or simply need to make a contingency plan, please give us a call.

- **TEMPORARY CATERING FACILITIES CAN BE TAILORED TO SUIT ANY TYPE OF CATERING OPERATION**
- **PRODUCTION KITCHEN, PREP, DISHWASH, PLATE-UP, COLDROOM AND STORAGE AREAS**
- **ALL UNITS CAN BE LINKED TO FORM COMPLEXES**
- **FOLDING KITCHENS - REVOLUTIONARY CONCEPT IDEAL FOR SITES WITH RESTRICTED ACCESS, OR GRASS SITES**
- **KITCHENS CAN BE OPERATIONAL WITHIN A DAY**
- **NO CHARGE FOR INITIAL SITE SURVEY**

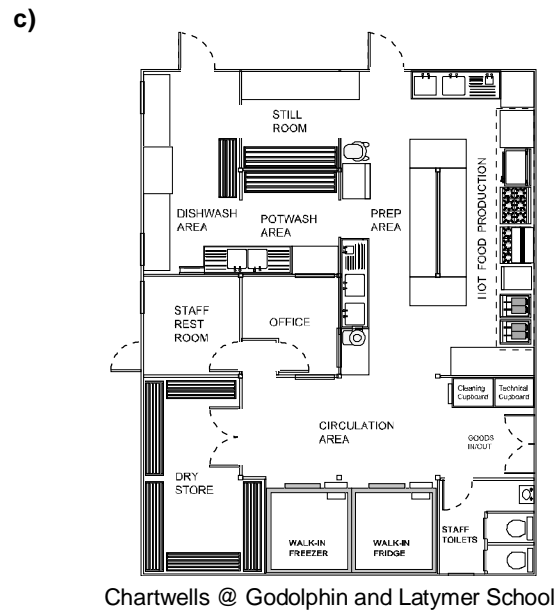
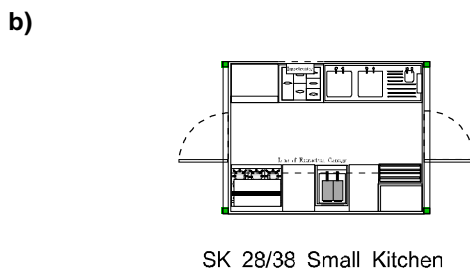
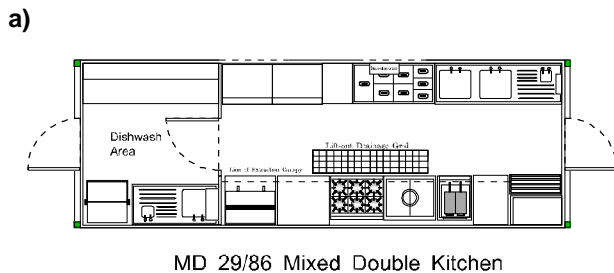
P.T.



ADVICE WHEN CONSIDERING TEMPORARY CATERING FACILITIES

The site must be accessible by road with any entrances and gateways no less than 3 metres in width. Space to manoeuvre a six wheeled rigid lorry needs to be considered and overhead cables in the vicinity of the installation should be a minimum of 8 metres above ground to clear Hiab lifting gear. If access is restricted, the FoldaKitchen would be an ideal solution. Grey water from sinks will be connected to mains drainage via 40mm plastic pipe. Power requirement is normally 63 Amps single phase, and our engineers can connect to a suitable distribution board. A water supply can be drawn from any source at mains pressure, such as a stand-pipe. Ground should be level and any soft areas made firm by means of purpose-built trackway to support the vehicle and cabin. Linking of units to form a co-ordinated complex and weatherproof access to an existing building can be specified.

SOME EXAMPLE LAYOUTS



PREVIOUS CUSTOMERS

Aramark Plc
 Compass Group Plc
 Beeton Rumford Ltd
 Sutcliffe Catering (UK) Ltd
 Town & County Catering Ltd
 Gorgeous Gourmets
 Mosimann's Ltd

Eurest Plc
 Ecovert SA
 Chartwells Ltd
 Initial Catering Services Ltd
 Gardner Merchant Ltd/Sodexo Ltd
 Set Meals Ltd
 Leiths Ltd

CONTACTING US

Container Kitchen Systems Ltd
 Henley Park
 Normandy
 Guildford
 Surrey
 GU3 2BL

Tel: 01483 238 800
 Fax: 01483 238 801
 Email: sales@cksltd.co.uk
 Website: www.cksltd.co.uk

