

TEMPORARY CATERING FACILITIES FOR HOSPITALS DURING KITCHEN REFURBISHMENT OR CONTINGENCY

Refurbishment of anyone's kitchens is a disruptive process. When on the scale of a hospital, the problems are increased massively. There are so many things to consider with temporary facilities: space - where to put them, the cost, health and safety, planning, access, connectivity, continuity and the list goes on. You will be relieved to hear that Container Kitchen Systems (CKS) have all the options covered. We have dedicated project managers who specialise in the provision of temporary catering facilities for hospitals, planned refurbishments and for contingency purposes too. No job is too large or small! We have installed kitchen complexes to the largest General Hospitals right down to smallest nursing homes and have tailored equipment packages to suit.

We aim to make the process as smooth and efficient as possible. If you think you might be needing a temporary kitchen in the near or even far future, then give us a call and we can come and discuss it with you. It is never too soon to start planning!

- **TEMPORARY KITCHENS CAN BE TAILORED TO SUIT ANY TYPE OF CATERING OPERATION, MODULAR OR OPEN PLAN**
- **PRODUCTION KITCHENS, PREP KITCHENS, DISHWASH UNITS, COLDROOMS, PLATE-UP AREAS, STAFF KITCHENS**
- **UNITS CAN LINK TOGETHER TO FORM A COMPLEX THAT FITS THE AREA IN WHICH THEY ARE SITED, AND THE WORK FLOW**
- **FOLDING KITCHENS - REVOLUTIONARY CONCEPT IDEAL FOR AREAS WITH RESTRICTED ACCESS**
- **SINGLE KITCHENS CAN BE OPERATIONAL WITHIN HOURS, COMPLEXES WITHIN A FEW DAYS**
- **ALL UNITS CONFORM TO THE LATEST E.H.O. STANDARDS**

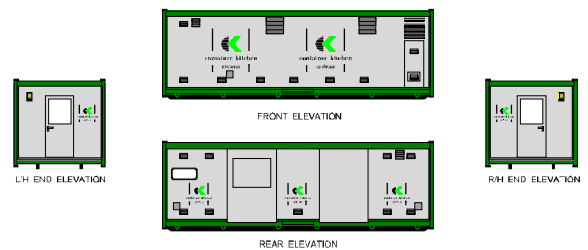
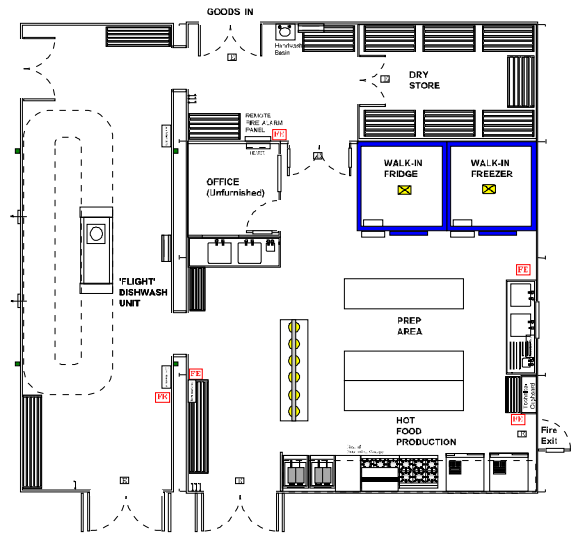
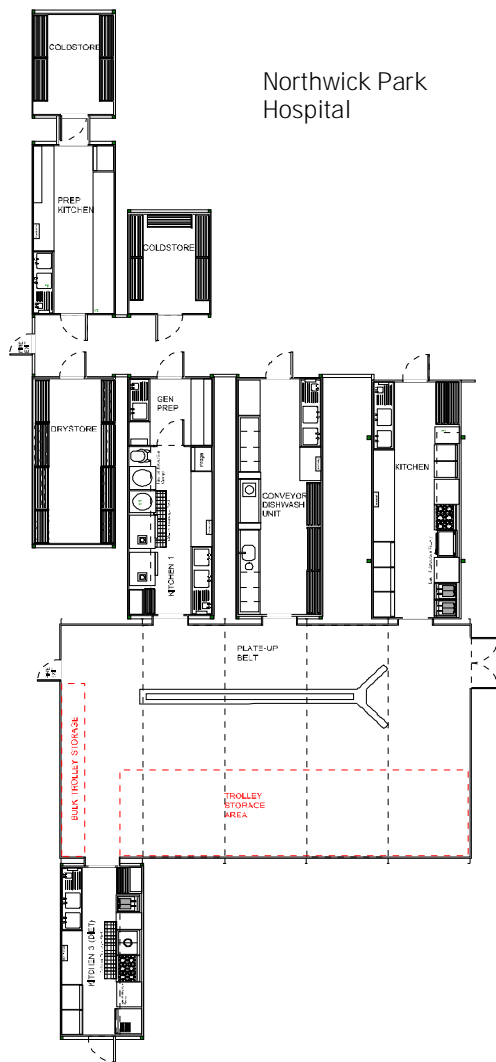
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ADVICE WHEN CONSIDERING TEMPORARY CATERING FACILITIES

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 concept should be considered. Grey water from sinks will be connected to mains drainage via 40mm plastic pipe. Power requirement for single containers is normally 63 Amps single phase, larger complexes will require a 3 phase supply. Our engineers can connect to a suitable distribution board. Water connection can be made to any source at mains pressure. 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 HOSPITAL LAYOUTS



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