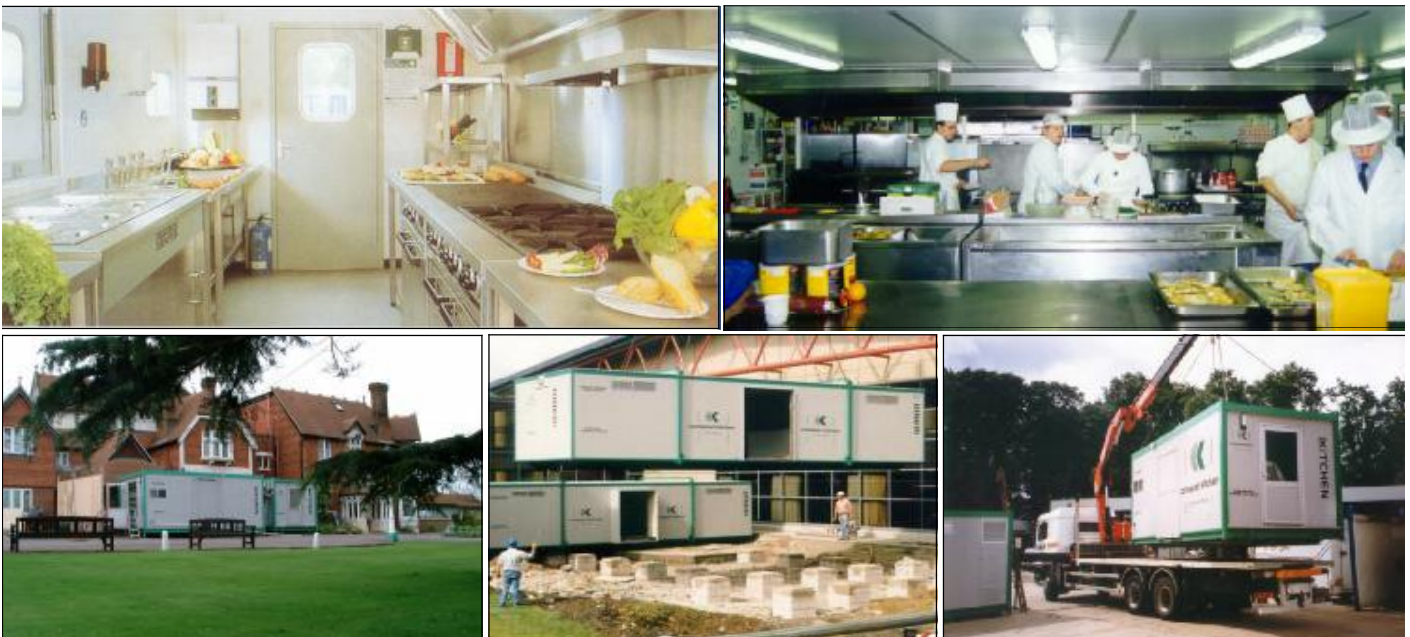


TEMPORARY CATERING FACILITIES DURING KITCHEN REFURBISHMENT

The refurbishment of a commercial kitchen is, for obvious reasons, a potentially very disruptive process. In most instances, food production will need to be kept rolling, either because people are dependent on the kitchen for food, or it is a central part of the business. CKS can supply all manner of different types and size of temporary kitchen. These highly specified commercial kitchens can be linked together to re-create the same type of catering operation as the one they are temporarily replacing, as well as efficiently fitting in the often limited space available. 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**

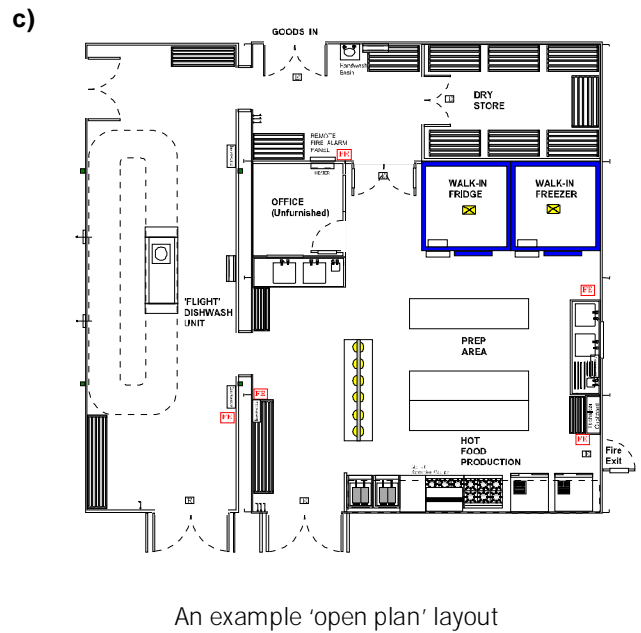
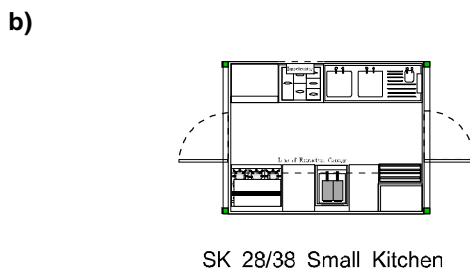
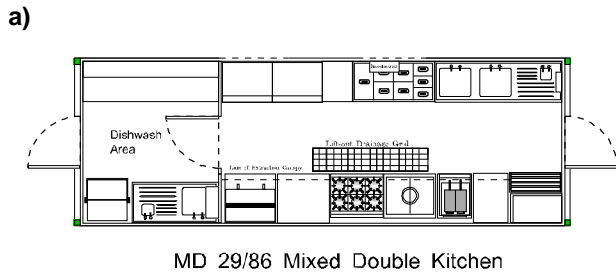
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ADVICE WHEN CONSIDERING TEMPORARY CATERING FACILITIES

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 9 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 for single cabins is from 32 Amps single phase, larger complexes will require a three 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 TEMPORARY KITCHEN LAYOUTS



PREVIOUS CUSTOMERS

The Orient Express, Battersea
 Champneys, Buckinghamshire
 Sevenoaks Independant School
 Royal Berkshire Hospital
 Swan Diplomat Hotel, Streatly-on-Thames
 Botley Park Golf and Country Club, Southampton
 Mallory Court Hotel, Leamington Spa
 The Royal Masonic Benevolent Institute

MOD
 Novotel Waterloo
 Halifax Building Society
 Godolphin and Latymer School
 Stirrups Country House Hotel, Bracknell
 Dyrham Park Golf and Country Club, Barnet
 Barnet General Hospital
 AgrEvo Sports and Social Club, Cambridge

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