



K-Series Kitchen	
Dimensions	
<p>Folded</p> <ul style="list-style-type: none"> • Mobile transportable transforming building (ISO compliant) • L 6052mm x W 2440mm x H 2890mm 	<p>Open</p> <ul style="list-style-type: none"> • L 6052mm x W 5044mm x H 2890mm
Weight – Fully Packed	
<ul style="list-style-type: none"> • 6,000kg to 7,000kg approximately – depending on customised Equipment specification 	
Technical Aspects, Safety & Compliance	
<p>Plumbing</p> <ul style="list-style-type: none"> • All gas and electrical equipment fully tested prior to hire – Industry Best Practice (exceeding minimum Energy Safe Victoria requirement) • Gas Manifold Systems Energy Safe Compliant using certified components within AS/NZS5601 • 1x 19mm MI water inlet • 1x flexible connect self-sealing LPG inlet • 1x 25mm cam lock grey water outlet • 1x waste water tank (sullage) • 1x grey water pump lift 5m • 1x Rinnai instantaneous LPG hot water service • 1x gas manifold to suit connection of 4x 45kg LPG cylinders <p>Electrical</p> <ul style="list-style-type: none"> • Compliant with Energy Safe Victoria requirements using certified components under AS3000/3001 • 2x 32 amp 5-pin 3 phase inlet • 1x circuit board with RCD protection • 1x hydraulic pump and controls <p>Annex Extension Area</p> <ul style="list-style-type: none"> • 2x service hatches (W 2400mm x H 900mm) • 2x access doors with keys and locks • 2x roof extensions • 2x corner covers • 2x flyscreens (detachable) • LED strip lighting • Multicell UV block polycarbonate roof <p>Other</p> <ul style="list-style-type: none"> • During transportation Kitchens comply with ISO and Road Transportation requirements • Low to the ground, trolley suitable (OH&S compliant) – ramps by arrangement 	<p>Inside Kitchen</p> <ul style="list-style-type: none"> • Commercial food grade finishes • LED lighting • 1x custom evaporative air conditioner/makeup air supply • 1x extraction canopy with grease filters • 1x hand wash basin • 1x 600x400x200 sink with commercial tapware • 2x 32 amp 3 phase outlet • 2x 15 amp outlets • 6x double power points • Slip resistant commercial grade floor covering • 1x fire blanket • 1x fire extinguisher <p>Equipment & Appliances</p> <ul style="list-style-type: none"> • Appliances supplied within Manufacturer’s specifications and installed within appropriate ESV and ventilation/combustion tolerance ratios and clearance requirements • 1x pass through dishwasher (2 baskets) • 1x twin basket deep fryer • 1x 600mm flat top grill • 1x 6 burner stove, oven under • 1x 20 tray fan forced convection oven with steam injection <u>OR</u> 1x 10 tray combi steamer • 2x stainless steel folding work benches <p>Food Safety</p> <ul style="list-style-type: none"> • Registered as Catering/Food Vehicle 2a - Certificate of Registration (Food Act 1984), Mansfield Shire

Signage, Badging, Wrapping

- Crawford Kitchens can be wrapped and have custom signage affixed by arrangement

Site Requirements

- Sufficient access at site for swing loading trucks (8m x 8m); Maximum fall (slope) of 600mm over 6m; Overhead no lower than 4.4m. Site review may be required to ensure suitable space/access
- Power requirement – 2x 32 AMP (3 phase) power supply within 10m of kitchen placement
- Availability of fresh potable water supply within 10m of kitchen
- Legal discharge point for sullage (waste water) within 10m of kitchen
- Room for 4 x 45kg Gas Bottles to attach to Kitchen exterior depending on customer configuration and requirements at time of hire

Photographs

