

# 28' Mobile Kitchen Trailer



MKS 28' Mobile Kitchen Trailer is perfect for Events, Renovations, Expanded operations and disaster relief. The unit can quickly be started up with simple utility and trailer setup operations. Sitting low to the ground and offering a rear fold down ramp, concession window and side door makes this unit great for operations short and long term rentals.

MKS can customize the trailer for specific rental/job. Units can be equipped with LP, NG or all Electric cooking equipment. Don't see what you need in our basic package? Just ask. We can customize equipment if it fits in the layout. We also offer Trailer packages for larger rentals when a "Hot" Kitchen Trailer is needed for cooking & "Cold" Dishwashing Trailer needed for dishwashing needs. We can setup units side by side, back to back, or connected with a temporary marquee or structure.

## Standard Trailer Description

Layouts can be customized to fit customers needs for their specific job/rental. Our standard trailer unit info below:

- 28' Low Profile white smooth aluminum sided trailer
- Side Door, Rear fold down ramp, 3'x6' Concession Window with Screens
- Diamond Plate Tread flooring
- White/SS Washable walls and Ceiling
- Enclosed 4' Rooftop Lighting
- Rooftop HVAC Units
- 14'-21' Exhaust Hood with Suppression System & Pull Station
- 4 Adjustable Leveling Jacks to secure unit during operation
- Dual Axle (with optional wheel covers)
- Rubber Floor Mats



# Kitchen Equipment – Standard Package

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MKS can customize the layout to fit your specific needs. Trailers can be equipped as LP, NG, or All Electric.

- 3 Basin Sink with Faucet and drainboards
- Hand Sink with Faucet
- Water Heater
- Double Stack Convection Oven (4 Racks Per Oven)
- 6 Burner Range with Standard Oven
- 36" Flattop on Stand
- 45lb Double Basket Fryer
- 10' SS Prep Table with Undershelf
- Hot Box
- 2 Door Reach in Refrigerator (3 Racks Per Door)
- 2 Door Reach in Freezer (3 Racks Per Door)
- Grease Trap

# Optional Equipment/Utilities

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MKS can be your one stop shop for all your rental needs. In addition to the temporary kitchen trailer or individual equipment you are renting; we can provide numerous support equipment and services options to make your rental/project easier

- Temporary Waste Tanks 100G-1100G
- Waste Pumps
- Waste Pipe Packages



- Temporary Fresh water Hose, backflow preventers, heat trace
- Tented Marquee (From trailer to building)
- Temporary ISO/Event Cable/Panels
- 10' LP Hose and Regulators
- Walk in Coolers and Freezers
- Dry Storage Units
- Tented Kitchens & Dining Facilities (Of any size and shape)
- Generators
- Fuel Cells



## Standard Utility's

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Our Kitchen Trailers are great for any event, renovation, expanded operation or disaster relief need. We have built the trailers to be very easy to hookup as well as very quick to get you up and running within 30-60 minutes.

### **Electric**

240v 70Amp Single Phase. Hardwire into main panel in trailer

### **Fresh Water**

$\frac{3}{4}$ " Fresh water line @ 45PSI. Units have standard RV backflow preventer.

Options include: Heat tracing, water filter, Fresh water tank & pump

### **Waste Water**

2" Standard Waste water connection. Customer to make sure of proper Ventilation. Waste line comes out of bottom front trailer. May require 2" Waste Pump if elevation is a issue

Options Include: Waste Pump, Plumbing Package, waste Tank

### **Propane**

Trailer has a gas pipe on front of unit. Requires  $\frac{1}{2}$ " –  $\frac{3}{4}$ " Gas pipe, hose, regulator Tank and LP (or NG). Customer to pressure test

Options: 10' LP hose & regulator, LP tanks

Customers do have option of having trailer setup as all electric. This is sometimes required at special events or in large cities. If setup as all electric, **Unit will require 208v 400Amps 3 Phase**

# Important Information prior to rental

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As with all rentals and projects customers need to make sure they have everything lined up prior to delivery of a temporary kitchen. Make sure to meet with local officials and obtain proper permitting and inspections as needed. Each County/State/City is different. MKS/RS does not provide permits, inspections; as we are a rental company. Our team can work with you and guide you along the process and give you information needed to obtain permits. We will work with you side by side during the entire planning, setup, operation and teardown.

1. Customer responsible for permits, inspections, and any modifications needed to meet codes.
2. Customer responsible for all utility connections to temporary kitchen.
3. Customer to mark underground utilities
4. Suppression System inspected at shop prior to delivery. If additional inspections are required customer will be required to obtain these.
5. Customer to provide shunt trip breakers if needed/required
6. Customer to provide any audible or visual alarms, connection to external alarm systems as needed.
7. Customer to supply Fire Extinguishers as needed.
8. Customer responsible for any ground protection during install, rental period and removal.
9. Customer to sanitize equipment prior to use and clean equipment after rental. RS charges \$80/hr for equipment needing cleaning prior to pickup.
10. Rental Period starts day trailer arrives and day trailer is picked up. Any delays in setup or teardown will be billed extra.
11. Priced as non union labor.

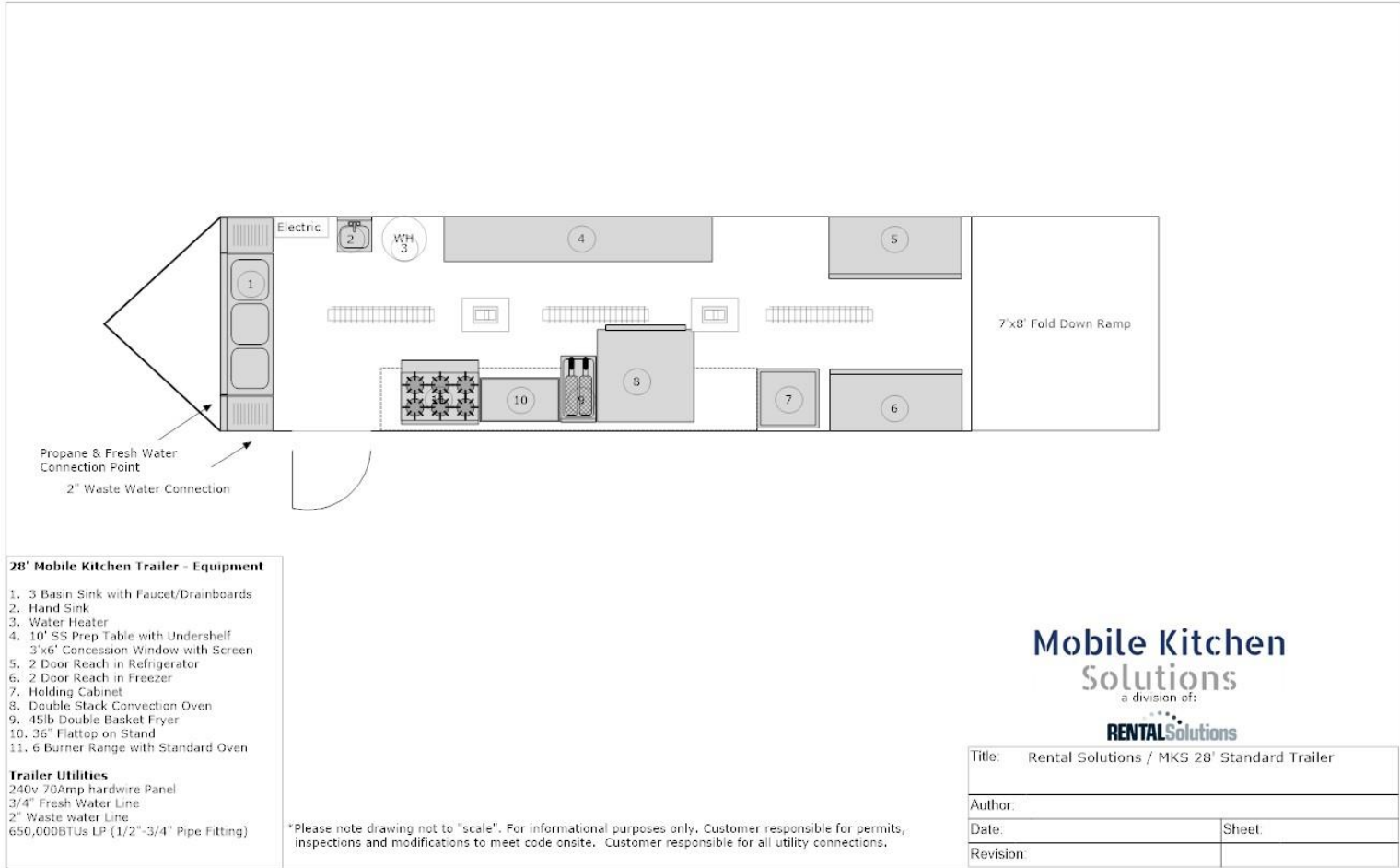
# Additional Services and Equipment

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MKS is one of the nations leading turnkey temporary kitchen equipment and trailer provider. We have a large and diverse inventory of equipment.

- Commercial Kitchen & Catering Equipment
- Reach in Refrigeration
- Walk in Coolers and Freezers
- Dishwashing Packages
- Temporary Tented Kitchens and Dining Facilities
- Temporary Kitchen Trailers and Modular Kitchens
- Temporary Showers, Laundry, office units
- Generators, Portable HVAC units, Power distribution packages.





For more information please contact:  
 Rental Solutions & Events LLC  
 877-217-3681  
 info@rentalsolutions.net