



1. All surfaces are food service grade non-absorbent material
2. All mobile kitchens conform to ESA, NFPA, UL, CSA, and DOT standards.



MOBILE KITCHENS CANADA

28' MOBILE KITCHEN STANDARD EQUIPMENT AND UTILITY SPECIFICATIONS

Refrigeration

Double door reach-in stainless cooler (True)
Sandwich refrigerated table (True)
Chest freezer

Cooking/Production Equipment

Double stack Convection oven – (Blodgette)
4-Burner/ 12" griddle - range with under oven (Garland)
24" Char broiler (Garland)
Double basket deep fryer (Pitco)
Two 6-foot stainless work tables
Stainless steel above shelving

Sanitation

3-Compartment sink
Stainless hand sink with towel and soap dispenser
35,000 BTU Tankless "On demand" hot water heater
55 Gallon freshwater tank
65 Gallon grey water tank

HVAC / fire suppression

10' Stainless Steel ventilation hood with make-up air
Full fire suppression system
K-12 Hand held fire extinguisher
15,000 BTU roof top air conditioner
5000 watt wall heater

Trailer Specification

6'x3' Serving window with tempered glass
2- 36" X 78" doors with screens
3- 48" Vapor proof florescent lights
Full blown insulation floors, walls and ceilings
Full LED lights on trailer
Trailer weight is 9800 lbs – 2 -5/16" ball hitch
7 pin flat regular RV style electrical plug
¾ ton minimum tow vehicle
Overall length – 28'
Overall width – 8.5'
Deck height – 25"

Utility Connections

60 amp single phase 220v
¾" food grade fresh water hose connection
2" PVC grey water disposal line

3790 Davidson Rd., Inverary, Ontario K0H 1X0
1-613-353-6069  1-866-691-6462  Fax: 613-353-7660
www.mobilekitchenscanada.com  info@mobilekitchenscanada.com

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