



Vision
Integrity
Experience
Performance

Mobile Kitchens Canada Inc.

the only choice for
temporary
mobile kitchen
solutions



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Company Profile

Mobile Kitchens Canada Inc. is a privately owned and operated corporation established in 2003 to provide mobile food service and logistics equipment in North America. The company provides full service project management in temporary foodservice solutions that have attracted clients from across Canada and the U.S.A.

While President and CEO David Craig operated a catering business for over 20 years, he realized that there was an increasing demand for mobile kitchens. He built two smaller mobile kitchens to accommodate smaller location needs and movie and commercial filming shoots. David was then approached by Queen's University and a nursing home facility in Kingston, Ontario to provide mobile kitchen facilities during major renovation projects. While he was able to accommodate both requests, he recognized the need for more and larger units.

David investigated the mobile kitchen market and discovered that no Canadian company provided these services and U.S. companies charged exorbitant rental rates. Without an official company name, he tested his demand theory by emailing food service consultants in Canada. Within minutes of clicking 'send', he received responses asking for quotes!

That was it; the birth of Mobile Kitchens Canada Inc. as the only mobile kitchen supplier in Canada.

Since that time, Mobile Kitchens Canada Inc. has provided mobile kitchens for every major sporting event in Canada and even sold one unit to the television show "Survivor". During the hurricanes of 2005, the company provided mobile kitchens for FEMA in and around New Orleans; the first kitchen was located one block from Bourbon Street. When Hurricane Rita hit, the mobile units were deployed to Texan oil refineries. The mobile kitchens operated in the southern U.S. for 9 months. After developing strong alliances with American organizations and companies, David opened American Mobile Kitchens L.L.C. in June, 2006 to cater to the demand in the U.S.

Today, Mobile Kitchens Canada Inc. has a fleet of 32 and access to 150 mobile kitchen and support units, manufactures 35 units annually, and annually rents / leases between 50-70 units. The company currently provides mobile kitchens, mobile ware washing, mobile preparation units, mobile refrigeration / freezer units, logistics and on-site planning and management. All equipment is manufactured to specific client needs; those clients receive technical support through education, orientation and advance planning.

Based out of Inverary, Ontario, Mobile Kitchens Canada Inc. operates with six full time staff. The company has the logistical capabilities to provide temporary foodservice solutions throughout North America. Systems are in place to provide immediate response – within 24 hours

– to emergency relief efforts anywhere in North America. The company prides itself on its ability to mobilize equipment, products, staff, and resources, quickly and effectively.

Priding itself on excellence, Mobile Kitchens Canada Inc. continually assesses its mobile kitchen floor plans to incorporate advancements and features recommended by project managers and chefs.



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Projects

Mobile Kitchens Canada Inc. has worked with numerous food service providers to coordinate mobile kitchens, logistics and support equipment for sporting events, major health care renovations and disaster management efforts across North America and the Caribbean.

Mobile Kitchens Canada Inc.:

- provides mobile kitchens, mobile ware washing, mobile preparation units, mobile refrigeration / freezer units, mobile shower facilities, logistics and on-site planning and management.
- manufactures all equipment to specific client needs and provides technical support through education, orientation and advance planning.
- provides on-site professional personnel to handle equipment maintenance, fabrication and conflict resolution
- provides its own qualified and certified personnel to manage all propane, electrical, plumbing, refrigeration installations and maintenance requirements.
- owns and manages American Mobile Kitchens LLC and together, these companies have the logistical capabilities to provide services across North America.
- employs 40 people to cover sales, logistics, manufacturing, accounting, marketing and mechanical services.



Various projects and events have included:

- Hurricane Katrina FEMA Camp Mass Feedings
- Rose Bowl
- Long Beach Grand Prix
- St. Petersburg Grand Prix
- Super Bowl
- Puerto Rico Open

Types of businesses and organizations that have benefited from units provided by Mobile Kitchens Canada Inc.:

- International, Regional and Local Relief and Volunteer Agencies
- Fire & Rescue, Police Departments
- Department of Defence
- Correctional Facilities
- Educational Institutions
- Hospitals & Retirement Homes
- Corporate Emergency Management
- Environmental Recovery Companies
- Media
- Convention Halls & Hotels
- Catering Firms & Food Service Contractors
- Stadiums & Race Tracks
- Tennis and Golf Tournaments
- Racing Associations
- Motion Picture and Television Industries
- Horse, Boat, Auto, Air, Art, & Film Shows and Festivals
- Country & Yacht Clubs
- Security Companies
- Planning Agencies
- Domestic Services
- Water, Sewage & Gas Utilities

Working with leading foodservice companies, Mobile Kitchens Canada Inc. provides intrinsic advanced preparation and continual communication with onsite personnel to deliver exceptional services to such events as:

- Canadian Open
- President's Cup
- Tennis Canada
- LPGA Canada

Mobile Kitchens Canada Inc. has provided mobile kitchen units and services for the:

- Vancouver Olympics
- Cowichan Games
- Canada Games, PEI



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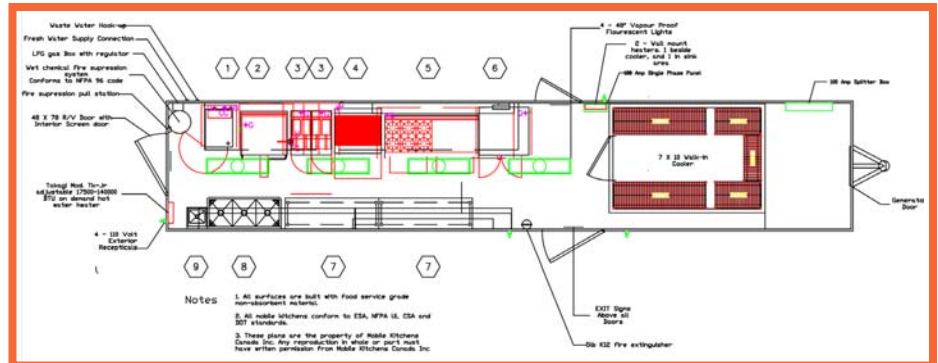
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Features

Each Mobile Kitchens Canada Inc. self-contained unit features equipment and supplies for full menu preparation, ware washing, refrigeration and freezers.

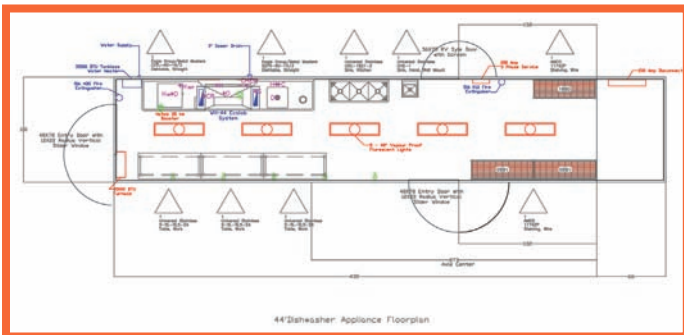
Mobile Kitchens Canada Inc's 44-Foot Standard Unit contains the following:

- 7' x 10' walk-in cooler
- Mildew resistant shelving in cooler
- Double stack convection oven full size
- 6 burner with 36" griddle range with two under ovens
- 5-pan Cleveland steamer
- 24" char-broiler
- 2 double deep fryers
- 30 gallon tilt skillet
- Two 24" x 72" stainless work tables
- 3-compartment sink
- Hand washbasin with towel and soap dispenser
- 20 foot stainless steel ventilation hood with make up air
- Fire suppression system
- Hand held fire extinguisher New K-12 NFPA
- Hot water tanks
- 4 vapour-sealed fluorescent lights
- Double roof top air conditioners
- Fire exit lights and door panic bars
- Some units have grease interceptors



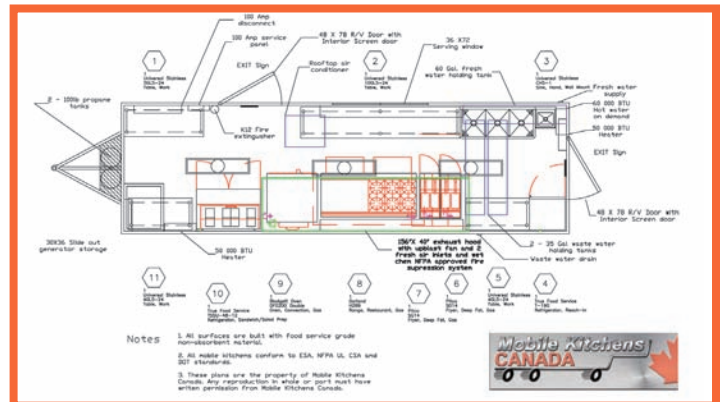
The hook-up requirements are as follows:

- 100 amp single phase 220 volt
- 2" grey water disposal line
- Regular propane hook-up (based on 13" water column)
- 3/4 inch food-grade fresh water line



44-Foot Commercial Dishwashing Unit

- WH44-Commercial double conveyer dishwasher
- 100 KW Booster
- 3-compartment stainless sinks
- Stainless hand sink with towel and soap dispenser
- Some units have 7' x 10' walk-in cooler
- Soil spray table
- Clean tabling
- Three 24" x 72" stainless work tables
- Individual circuits for appliance plugs
- On demand hot water system
- Double roof top air conditioners 13,500 BTU
- Fully insulated
- Two 5000 watt wall heaters



28-Foot Tow-Behind Unit

- Double reach in stainless cooler
- 9 cubic foot chest freezer
- Double stack full size convection ovens
- 4-burner range with under oven
- 24" char broiler
- Double basket deep fryer
- Sandwich refrigerated table
- 3-compartment sink
- Stainless hand sink with towel and soap dispenser
- On demand tank less hot water heater
- Two 6-foot stainless work tables
- 6x4 Serving window with tempered glass
- Full fire suppression
- K-12 hand held fire extinguisher
- Vapour-proof fluorescent lights
- 5000 watt wall heaters
- All units fully insulated
- Two 100-lb propane tanks front mounted
- Stainless steel above shelving

Support and Options

Familiarization

We take as much time as necessary to acquaint the maintenance personnel with the unit's operation. Each Mobile Kitchens Canada unit is fitted with standard commercial equipment and has excellent service accessibility. Each unit is environmentally compatible and user friendly. We provide extended onboard training for the dietician, chef and staff to ensure a smooth transition.



OPTIONS

Rental

Mobile Kitchens Canada Inc. rents units by the week, month, and year. We can tailor a package, whether it's short or long term, to suit your budget.

Brokerage

To generate additional revenue for you, Mobile Kitchens Canada Inc. can add your underutilized unit to its rental program. During your down times, the unit can be featured at events throughout Canada and the U.S. Our experienced staff will handle all insurance, delivery, and set up. If you have a unit for sale, the brokerage program will increase its exposure to potential buyers.



David Craig – President & CEO, Mobile Kitchens Canada Inc.

David Craig brings over 25 years of foodservice and mobile foodservice solutions experience to every project. The concept of Mobile Kitchens Canada Inc. materialized while operating Catering By Craig, a well-respected and professional catering company in Ontario. David recognized the need for temporary foodservice solutions that could easily provide mobile foodservice capabilities at a variety of venues.

David has been involved with many projects including hospital renovations, hurricane and disaster relief, and major sporting events. This experience and knowledge base allows him to take the concept of temporary kitchen solutions and appropriately apply it to different and, at times, very demanding conditions. His work with planners, designers, architects, engineers, event organizations, and government officials results in the delivery of professional services and successful results. The company also manufactures smaller mobile kitchens and offers the only full service mobile kitchen manufacturing and leasing facility in Canada. David oversees all aspects of the business to ensure excellence in quality controls.

Mobile Kitchens Canada Inc. continues to work on major projects across North America including hospital renovations, sporting events, and logistics for large entertainment foodservice / venue management companies in the United States.

References:

References upon request.



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