



The OG Kitchen trailer – Mobile Kitchen



PREMIER EVENT TRAILERS

<https://hiremobilecoolrooms.com.au/product/kitchen-trailer/>



The OG Commercial Kitchen Trailer *

Preparation of food and end line service

"The chefs will love a raised floor, hot water and ventilation"

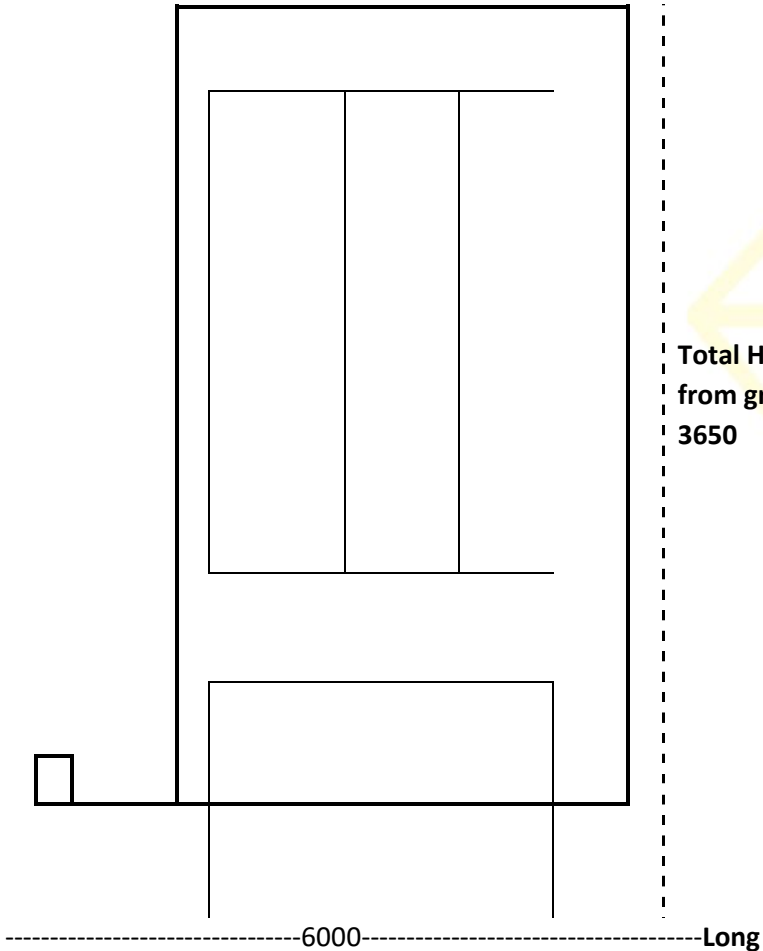
* delivery charges may apply

Total wheel base width 2420

External width 2000



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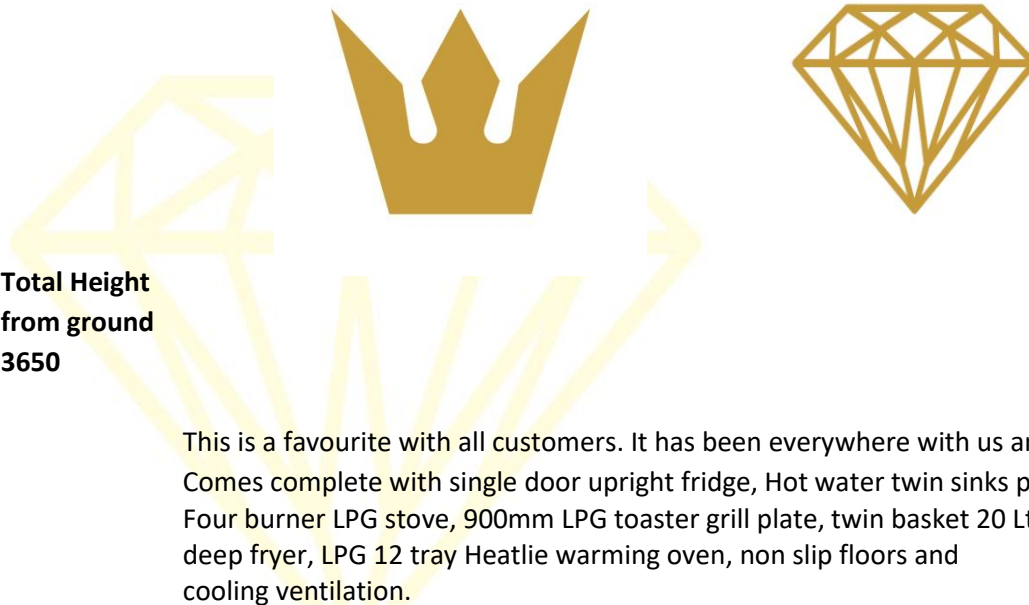


**Total Height
from ground
3650**

This is a favourite with all customers. It has been everywhere with us and our clients. Comes complete with single door upright fridge, Hot water twin sinks plus hand wash. Four burner LPG stove, 900mm LPG toaster grill plate, twin basket 20 Ltr deep fryer, LPG 12 tray Heatlie warming oven, non slip floors and cooling ventilation.

Rear door access and side service door must be open when cooking. A platform or steps may be required if utilising the side window for service.

For more information on the superior twin toilet or any of our trailers email us or book online.





Power Requirements – 2 x 15 amp power points preferred although can operate on good 10 amp power through use of adaptors.

Gas requirements - 2 x Lpg cylinders (9kg swap and go bottles supplied on delivery) – we recommend 45 KG bottles for long term use.

Fresh Water – This trailer has no fresh water tank and a fresh water connection will be required by use of a standard hose connection. Filters can be supplied (at retail) if using for cold water food applications.

Grey Water – This trailer has no ability to capture its own grey water. When using this trailer the use of our “grey water transfer pump” is required. These automatic macerating pumps can shift grey water up to 30 mtrs (to your grey water capture point). If no capture point is available then we can supply our 1000ltr IBC tanks - which can be pumped out by our black water tanker trailer or a local contractor over time (when full and at retail).

Power Supply - This trailer requires 2 x 15 amp power connections to operate all the equipment as shown in below image. If the site hasn't the ability to power this unit, then talk to our staff about the hire of our 20kva silent diesel generator. Speak to your event coordinator as most event sites will have a 15 amp connection via their distribution network. If you plan to use your own bench top items such as Bain maries or grills, then more power might be a requirement.

Equipment –

1. **Hand wash Station** – Complete with soap, handtowels and Sanitiser
2. **1 door upright fridge** – <https://restaurantequipment.com.au/collections/1-door-drink-fridges/products/1kopen-ss430n-1-glass-door-display-fridge-ss430n>
3. **Double bowl wash sink**
4. **Heatlie 12 tray gas hotbox** - https://www.heatlie.com.au/products/hot_box
5. **Cobra 20 ltr double basket deep fryer** - https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CF2_A8.pdf
6. **Cobra four burner oven** - https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CH50_A8.pdf
7. **Cobra Gas griddle** - https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CTS_A8.pdf
8. **Fire safety system including extinguishers and blankets**

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