

**ONSITE**  
KITCHENS



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**[onsitekitchens.co.uk](http://onsitekitchens.co.uk)**



# AboutUs



**Our British heritage and family values underpin our ethos of customer care**

**We pride ourselves on being able to fulfil the most demanding requests. From supplying specific catering equipment to branding any of our units in corporate colours and furnishing to a particular style.**

Our recipe for success is simple; we listen. There is no hard sell, we supply what you need, not what comes off the shelf because it's easier. We don't compromise on quality, so don't expect you to. We aim to provide an efficient value for money bespoke service that exceeds your expectations.

If anything should go wrong we have a nationwide customer support programme.

All our temporary kitchens are designed with safety in mind and conform to the latest government regulations and statutory hygiene requirements.

With good links to the motorway network we are able to deliver and install in all parts of the UK.

We regularly travel throughout Europe and wider afield.







# ONSITE KITCHENS

Outstanding Service. Every Time

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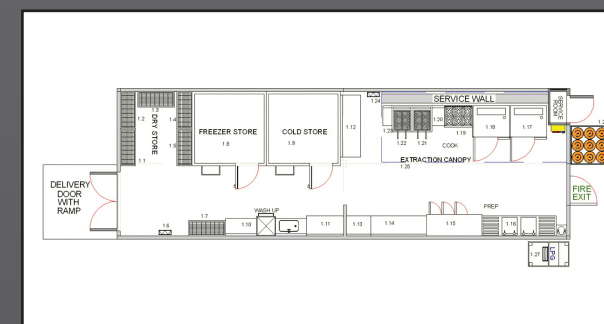
## How it Works...

Simply contact us by phone or email. You don't have to know all the details in the beginning, we're happy to talk through the options with you.



## Design and Construction...

Once we have a clearer picture of what you need, how long you need it for we'll prepare a quote (and a drawing if you're having a temporary kitchen as well as equipment) Your unit will be put together by our team who are all very experienced.



## Delivery...

We'll arrange the delivery of your temporary unit, no matter whereabouts in the world.



## Installation...

Once delivered our qualified engineers will install the unit making sure everything is in place with the minimum of fuss. We'll also train any of your staff who will be using the equipment.



## Servicing...

We take pride in all our units being to the highest quality. Should any issues appear we will deal with them quickly and appropriately.

It is all part of our nationwide service and customer support programme.





# Temporary Kitchens

## Sprinter Kitchen

Short on space or looking for a mobile events kitchen?

Our towable Sprinter Kitchen is a well-equipped versatile option, especially suitable where space is at a premium or access is a problem - from care homes to special events we can equip the Sprinter to suit your needs.

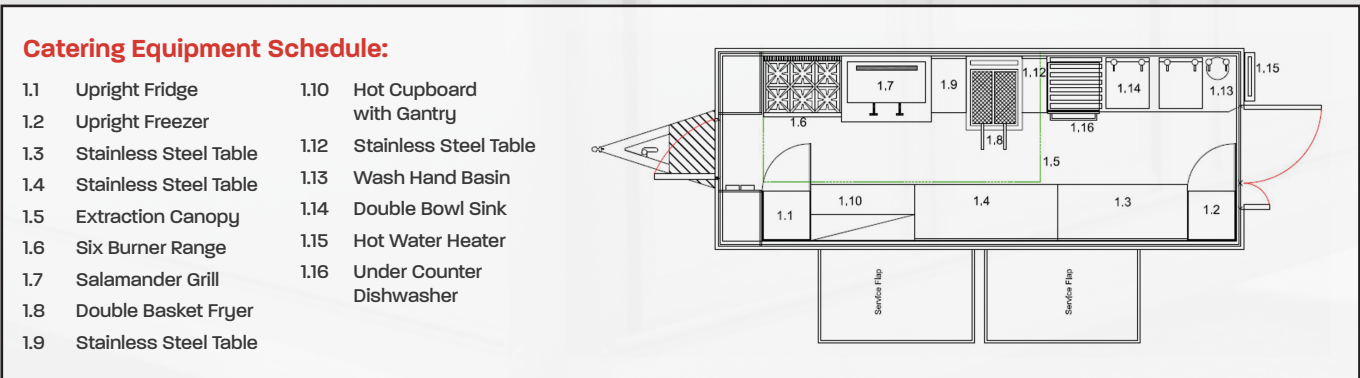
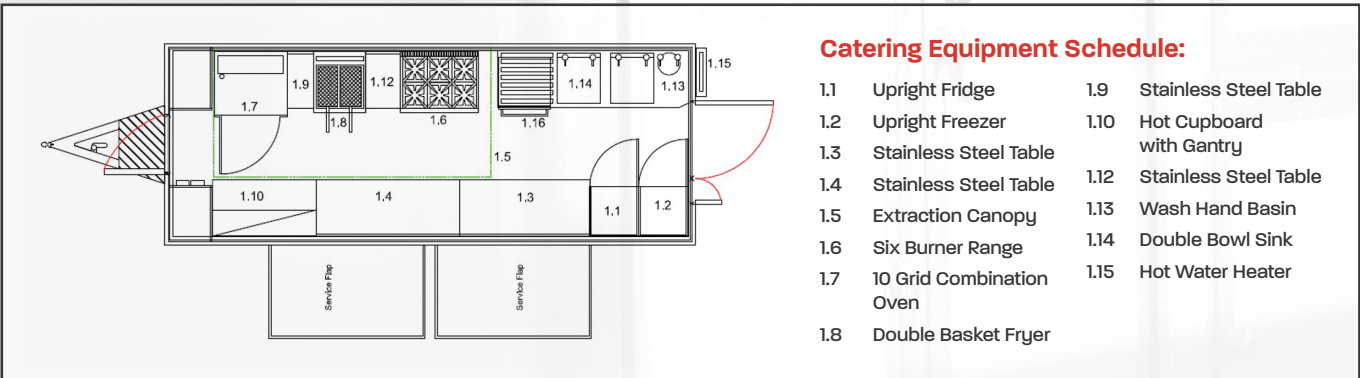
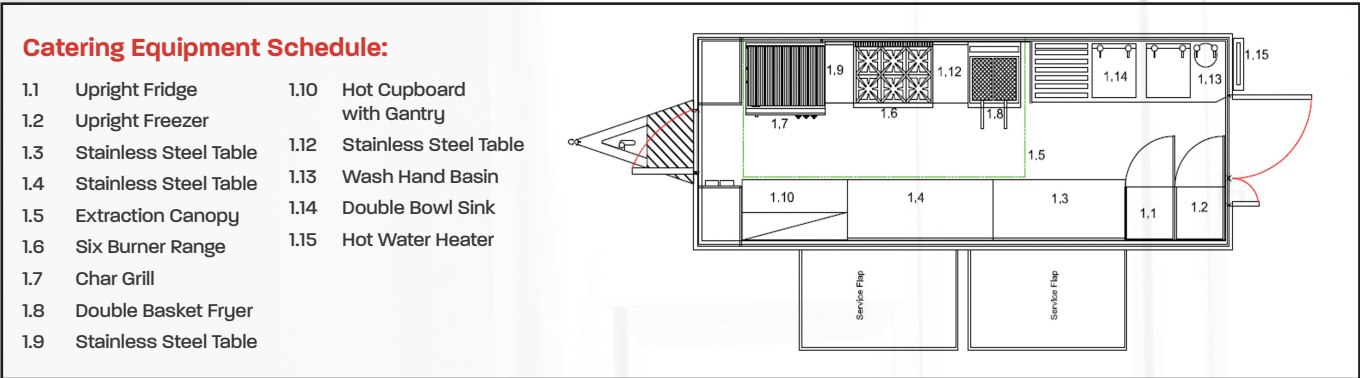
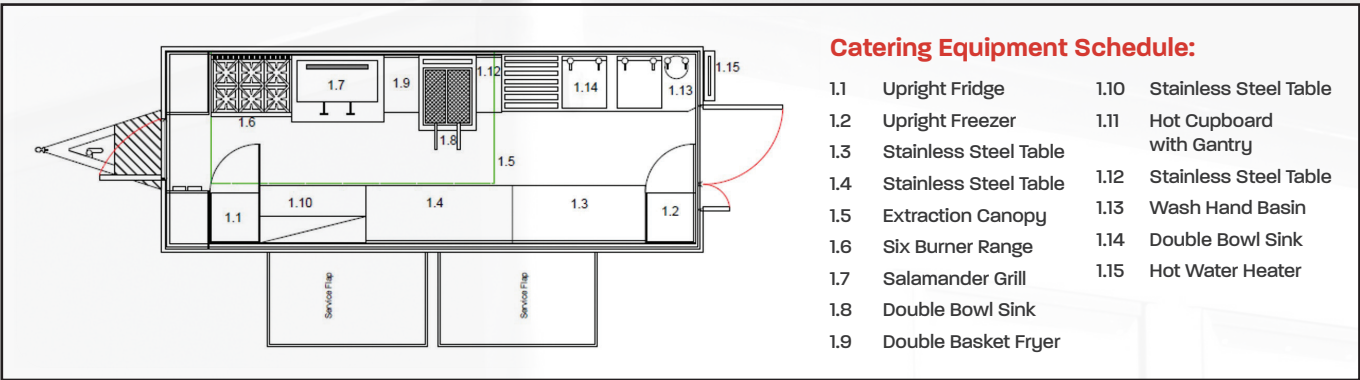
Equipment (As Standard):

- Range
- Grill
- Canopy
- Fryer
- Sink
- Hot Cupboard
- Wash Hand Basin
- Water Heater
- Fridge
- Freezer
- Prep Tables



Length (m)	Width (m)	Height (m)	Electricity	Water	Gas	Drain
6 upwards	2.25 upwards	2.85	63 amp Single Phase	22mm	Propane or Natural Gas	40mm Push Fit

# Sprinter Kitchen Layouts



Easy Adaptable Options Mix and Match to your needs



# Modex Modular Kitchen

Ideally suited to larger scale projects where preparation, cooking and ware washing zones can be created.

Modules can be added for storage – both dry and cold along with servery and dining facilities if you need them.

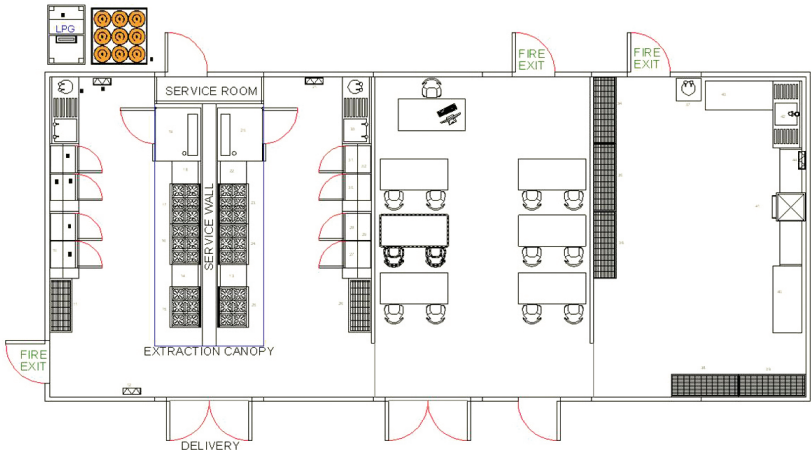
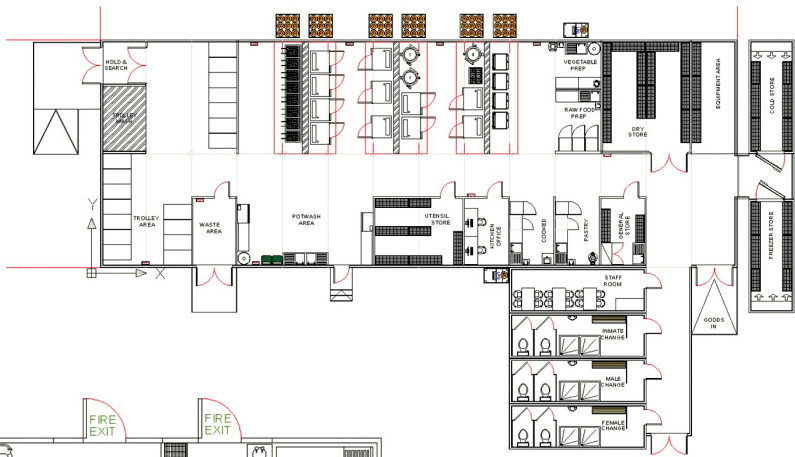
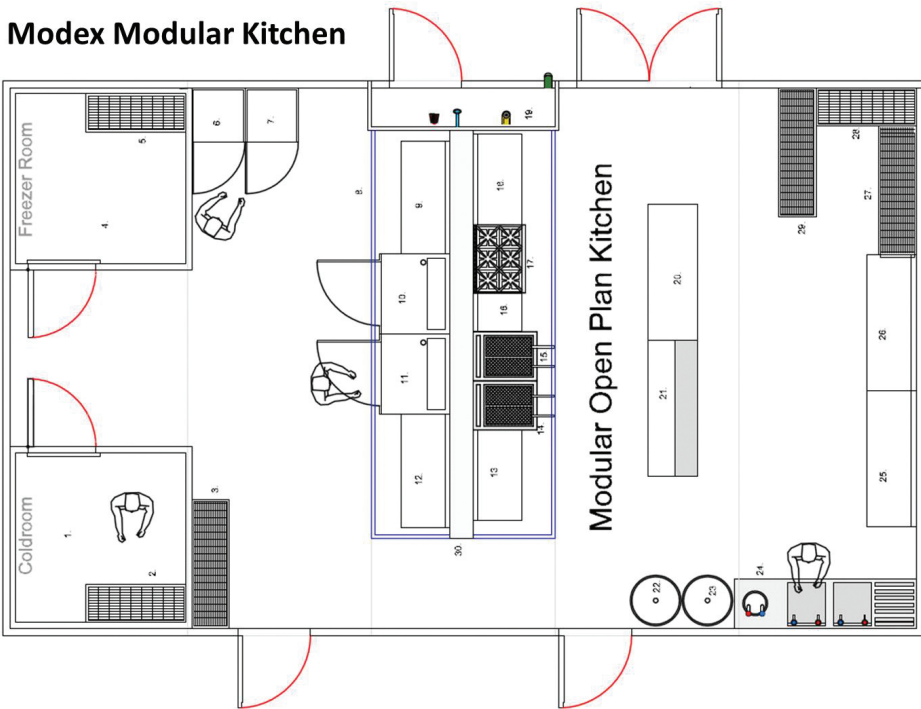
Perfect for school or university refurbishments, construction companies with a large work force to feed or just for extra space while your expansion plans take shape or a large event is planned.

We've shown examples of some of the layouts we've supplied. Don't let these constrain you. If you have the space we can design a kitchen to fit.



# Modex ModularLayouts

Modex Modular Kitchen



Easy Adaptable Options Mix and Match to your needs



# Maxi Kitchens

A slightly larger, robust alternative to our Sprinter Kitchen. Available in a number of options – Maxi Preparation, Production, Dish wash. It's easy to see why Maxi Kitchens have been one of our most popular kitchens for many years. Delivered by lorry, usually installed in a few hours (single unit) it may be possible to link several of these units together depending on space available and your requirements. Many chefs have been surprised by the standard of equipment and space available to work in the Maxi Kitchen.

Many chefs have been surprised by the standard of equipment and space available to work in the Maxi Kitchen.

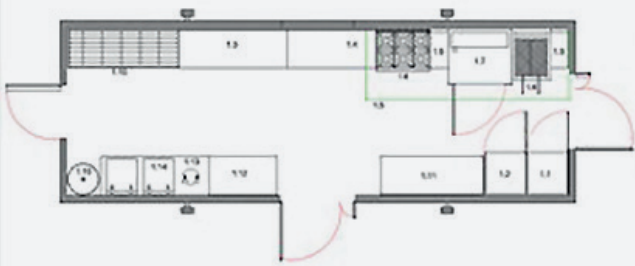


On Site Kitchens have a comprehensive range of temporary portable kitchens for short, medium and long term rental.

All are designed to offer busy kitchen managers, chefs and caterers a highly effective working environment, allowing them to achieve the best results in the most cost effective manner possible.

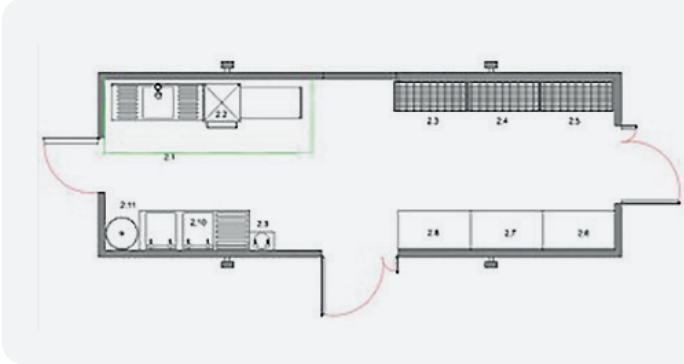


Maxi Production Kitchen



This production layout of the Maxi kitchen is open plan and versatile, quite often used in care homes and refurbishment work it is a cost effective solution to keep your catering establishment in full operation.

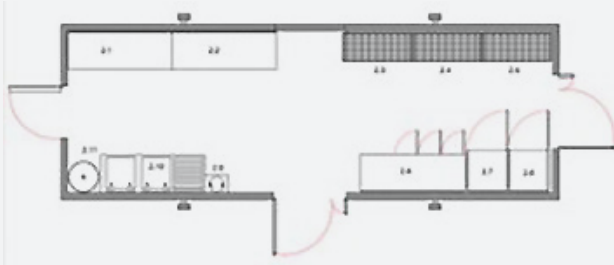
Maxi Dishwasher Kitchen



As you can see from the various designs the Maxi kitchen can be used as a production kitchen, a prep kitchen or a dishwasher kitchen making this unit very versatile to suit all requirements. The dishwasher Maxi is often used at large scale events to assist with large volumes of wash up on a continual basis.



Maxi Preparation Kitchen



The internal equipment layout of the Maxi kitchen can specified to suit customer requirements. We stock a vast range of catering equipment that can be installed in the kitchen which can be seen in the production category of the brochure.

Length (m)	Width (m)	Height (m)	Electricity	Water	Gas	Drain
8.6	3	2.85	63 amp Single Phase	22mm	N/A	40mm Push Fit



# TemporaryKitchens

## Marquee Kitchen

This kitchen can vary in size from 4 to 6 pieces of equipment to as many as 300 to 400.

On-Site Kitchen Rentals Ltd have the experience to equip kitchens to feed from 100 to 3000 persons, with successful installations including London 2012 Olympics and Glasgow 2014 Commonwealth Games.

An ideal solution for large private functions, conferences and the events industry. The Marquee Kitchen is usually delivered by a articulated trucks and built on site. Equipment to suit client requirements.



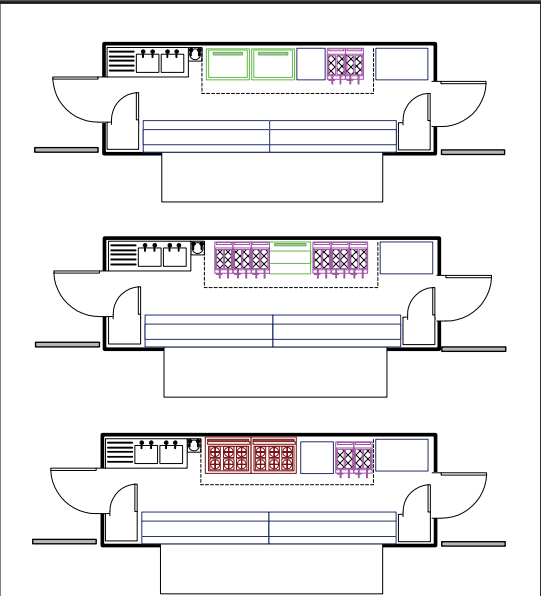
Length (m)	Width (m)	Height (m)	Electricity	Water	Gas	Drain
Various	Various	Various	Various	15mm to 40mm depending on size	Propane or Natural Gas	40mm Push Fit

# Kiosks

## Introducing a versatile solution to suit your needs

Our Kiosks offer a perfect outdoor solution whatever your business. Whether its a food outlet, merchandise or a beverage stand our Kiosks provide an excellent modular unit that you can add to your installations to maximise your profits. We can custom design to your individual needs.

Incorporating the latest equipment and technologies our Kiosks can be built up to suit your needs. Providing an effective and efficient working area for your staff which is guaranteed to achieve maximum profits.



Incorporating the latest catering equipment and technologies to suit your needs and specifications.

Length (m)	Width (m)	Height (m)
6	2.45	2.45

These impressive looking Kiosks can be branded to your requirements and placed anywhere, such as stadiums, educational facilities, festivals, shopping centres or in a permanent location on the high street.

...The possibilities are endless



**'The process of purchasing the facility was seamless from start to finish. It looks perfect in design to complement our main building and is already providing a great level of revenue on the outside catering business at our community sport facility'**

Steve Curwood  
Fleetwood Town Football Club



# Contingency

We always hope it will never happen to us, but suddenly the unexpected happens and you find you've lost your cooking facilities.

Whether your kitchen is flooded, or you've been affected by fire or other unforeseen circumstances we can supply you with a temporary kitchen to make sure you can continue to supply meals.

We're able to supply most of our kitchens at very short notice. This also applies if you've had a supplier arranged and they let you down at the last minute.

If you'd like more details for your peace of mind; or up-date your business continuity plan get in touch.





# ContainerKitchens

## Kitchen Ships Worldwide

One such product is our shipping container kitchen, created to meet the demand for a versatile, off-grid temporary kitchen, capable of being easily transported, shipped and rapidly deployed around the world.

Created in our new engineering workshops, it has been custom engineered from the ground-up, with a flexible interior that can be tailored to meet all demands.

## Bespoke Temporary Kitchen

As with all our Temporary Portable Kitchens, our Container kitchens can be supplied wholly bespoke to your requirements.

- **Custom Layout** - Kitchens are equipped to suit your catering requirement and optimised to create an efficient working space for chefs. Units can contain temperature controlled preparation rooms, production and servery, along with dishwashing, refrigeration, storage and even office space if required.
- **Catering Equipment** - We can supply or source any item of Catering Equipment to meet your exact catering needs.
- **Modular, Linked or Stand-alone** - Units can be wholly stand-alone, adapted to be linked

## 20ft Container



Depth (ft)	Width (ft)	Height (ft)	Electricity	Gas	Weight (kg)
20	8	9.5	Yes	N/A	N/A

- to create a larger modular solution or linked to buildings and other units (such as Refrigerated Containers) via covered walkways.
- **Self Contained** - With on-board generators and solar panel (photo cell) electricity generation, inbuilt gas cages, water tanks and sewage tanks, the unit can be completely self contained, making it ideal for deployment where utilities aren't available or are unreliable.
  - **Any Environment** - The containers can also be highly insulated and / or air conditioned to make them suitable for different environments around the world.
  - **Safe and Secure** - Units are created to comply with all gas and fire safety requirements and are shipping certified. Additional security can be added to shutters, windows and doors as required.
  - **Rapid Deployment** - After placement, our Container kitchens have been designed to be commissioned and up and running within an hour.

## Versatile Solution

Our Container kitchens can be shipped worldwide and have seen deployment in France, Africa and the West Indies.

Options for use are endless, but could include military bases, construction sites, the gas and oil industry, large worldwide events, container villages and more.

## 40ft Container

Depth (ft)	Width (ft)	Height (ft)	Electricity	Gas	Weight (kg)
40	8	9.5	Yes	N/A	N/A



# RefrigeratedContainers

Our refrigerated containers are purpose built for the UK market. Custom designed to each customer's requirements, they offer user friendly wide access double door operation, superior CFC free insulation with an interior of food grade stainless steel.

Refrigerated containers are ideal for supermarkets, pubs, hotels and large events, our refrigerated containers are available in both 20 and 40 foot options.

We can provide them as either a chiller or freezer, offering a cost effective refrigeration solution to any business looking for a short or long term rental.

## 40ft Refrigerated Container



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
11.62	2.28	2.5	3phase	N/A	4650

- Slip Resistant Checker Plate Floors
- Internal Lighting
- Double Doors at Rear
- Lightweight Aluminium Loading Ramp
- Pallet Capacity: 8 Standard 4 way
- Temperature Range: -25C to +15C
- Refrigerant: R404A
- Temp Recorder
- Electrical Requirements Power Supply: 3 Phase, Neutral and Earth. 415-460 volts 32 Amp per phase, motor rated supply
- Power Draw : 30 amp on start up, 3.8 amp running.

## 20ft Refrigerated Container



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
5.45	2.28	2.26	3phase	N/A	2260

- Slip Resistant Checker Plate Floors
- Internal Lighting
- Double Doors at Rear
- Lightweight Aluminium Loading Ramp
- Pallet Capacity: 8 Standard 4 Way
- Temperature Range: -25C to +15C
- Refrigerant: R404A
- Temp Recorder
- Electrical Requirements Power Supply: 3 Phase, Neutral and Earth. 415-460 volts 32 Amp per phase, motor rated supply
- Power Draw : 30 amp on start up, 3.8 amp running.





10 Grid Combination Oven

- 1/1-GN trays.
- Digital push-button controls and two 'Scroll' buttons.
- Steam generated by injection in the cooking chamber.
- Electronic temperature core probe.
- Preheating option.
- Cold-Down chamber cooling system.
- 'Auto-reverse' system to reverse fan rotation.
- Error detection system.
- Quick door-closing system.
- Cooking methods:
  - Steam, Combi and Convection (up to 300°C).
  - 3 Speeds - 2 power ranges.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
868	867	1117	32amp 3 Phase	Propane or Natural Gas	169

20 Grid Combination Oven

Mixed oven (steam, hot air, combi). Digital display and library programs. ECO function to reduce automatically the consumptions. Possibility of increase the power during cooking. Guided washing (automatic phases: post-cooking cooling, pre-washing treatment, chemical action temperature, rinse cycle and thermal final sterilization). Oven chamber structure in AISI 304, AISI 316.

5 cooking modes:

- Convections
- Steam
- Low temperature steam
- Combination / steam convection
- Regeneration



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
855	995	1952	32amp 3 Phase	Propane or Natural Gas	272



Atmospheric Steamer

- 1/1 Gastronome compatible.
- Manually operated gravity drain.
- Built in self-filling water tank incorporating water level valve.
- Requires permanent mains water connection.
- Oven size: 440 x 560 x 710mm.
- Power Type : Natural gas / Propane

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
840	600	1590	N/A	Propane or Natural Gas	110

Bratt Pan (Tilting)

- Pan capacity: 50 litres (approx.). Surface area: 42 dm2
- Stainless steel pan, with heat diffuser bottom 10 mm thick
- Counterweighted folding lid
- Shielded elements controlled by thermostat. Pilot lights
- Thermostat temperature control (50 °C to 315 °C)
- Water filling tap
- Electric loading: 9kW 400V 3N~



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
700	900	775	N/A	Propane or Natural Gas	192



Chargrill

- Gas charcoal grill
- Constructed from AISI 304 (18/10) stainless steel
- Stainless steel burners with pilot
- Piezoelectric burner ignition
- Safety valves and thermocouples
- Lava rocks
- Two cast iron grid
- Grid dimensions 410mm x 580mm
- The angle of the grid can be adjusted to three positions
- Fat collector
- Gas rating: 21kW

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
850	900	890	N/A	Propane	98

Convection Oven (Table Top)

Counter-top electric convection oven equipment designed to make the maximum use of limited kitchen space. Offers steam injection, a cook and hold feature.

- Power: 3kw
- Internal Dimensions: 360 (h) x 537 (w) x 350 (d) (mm)
- Efficient air circulation with twin fans for fast and even cooking

- Robust stainless steel construction
- Cook and hold facility
- Accepts 1/1GN containers for convenient operation
- Water injection facility gives a professional finish to breads and pastries
- Double-glazed door for energy efficiency



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
550	787	644	13amp	N/A	80





## Boiling Pan

Series54 bottom of the well in stainless steel AISI-316-L. Counter-weighted hinged lid. Stainless steel burner, with safety valve and thermocouple. Piezoelectric ignition with pilot. Cold and hot water feeds. Drainage tap.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
850	900	850	N/A	Propane or Natural Gas	135

## Griddle (Table Top)

- Made of stainless steel AISI-304 (18/10)
- Smooth hot-plate. Surface area: 24 dm2
- Shielded elements in stainless steel for heating
- Thermostat control of the hot-plate temperature 120 C° to 310 C°
- Fat collector under the grill
- Power: 6000 W



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
900	425	290	13amp	Propane or Natural Gas	32



## Induction Hob

- Front-to-back
- Double Spiral Ceran glass cooking zones
- Independent touch button controls
- Digital temperature display
- 304 stainless steel construction
- 3 kW
- 208v / 60 / 1

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
510	400	155	13amp	N/A	13.2

## Electric Double Hob

Parry P2H Two Hob Unit with indented top to collect any spillage's and each sealed hot plate is independently controlled by a 4 position heat control, with 3 boiling and 3 simmering positions.

Each hot plate is thermally protected both for safety and efficiency as the heat will automatically reduce when pans are removed.

- Energy saving features
- Indented tops to collect any spillages
- 4 heat positions
- Sealed hot plates



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
700	300	340	13amp	N/A	15

## BBQ



Slimfold Caterer TG160 is the clear market leader and the professional's choice for commercial catering operations. It has undergone continual upgrading to maintain this position and is well known as the legendary workhorse of the industry.

- No assembly necessary
- High capacity and fast throughput of food resulting in more profits
- Legs designed to stop sinking into soft mud, enabling operations in

off road situations

- Cooking heat reached in less than 5 minutes
- Individual controls for both sides of the grill
- Excess fat can be collected in disposable ring pull can
- Self cleaning by reflected heat
- No dismantling to clean
- Foldable to 190mm for transport and storage.
- Folded legs protect the controls for storage upright on end

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
410	1120	900	N/A	Propane	28

## Jacket Potato Oven

60 Potato capacity. Heated ceramic tiled top provides a valuable space-efficient plate warmer. Stainless steel ensures easy cleaning and durability. Insulated for greater efficiency. Low energy usage – under 2Kw. Toughened glass display cabinet. Solid brass fittings and kettle steam outlet. Low maintenance. Long life elements. Probably the most attractive potato baking oven ever built.

- Heated and illuminated display
- Thermostatically controlled
- 43cm x 43cm footprint
- Attractive solid castings
- 2 deep removable trays
- (1.5kw (Oven) 275w (Warmer) 220-230v)



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
450	450	700	13amp	N/A	62





Large Griddle On Stand

- Made of stainless steel AISI-304 (18/10)
- Ribbed hot-plate. Surface area: 50 dm2
- Shielded elements in stainless steel for heating
- Thermostat control of the hot-plate temperature 120 C° to 310 C°
- Fat collector under the grill
- Power: 12000 W
- Dimensions: 850 x 900 x 290 mm

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
850	600 or 900	890	N/A	Propane or Natural Gas	109

Microwave

- Heavy Duty Commercial Microwave. This microwave has 5 power levels, heavy gauge stainless steel body and cavity and dual magnetron.
- 5 power levels
- Large toughened display window
- Stainless steel throughout
- Stackable
- HUGE 26 litre Capacity
- Cavity Size 370w x 370d x 190h



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
557	464	368	13amp	N/A	32



Salamander Grill

Stainless steel sides and top, Stainless steel control panel, Vitreous enamelled interior for easy cleaning.

Surface combustion plaque burner with low turn down facility, flame failure device on burner, removable grease trough, reversible ribbed brander plate (also reversible), adjustable height toast rack and crumb tray.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
367	900 or 600	318	13amp 3 Phase	Propane or Natural Gas	98 or 67

Double Basket Fryer

Moorwood Vulcan series has been designed to meet the needs of the busiest kitchen and is constructed using high quality stainless steel and components able to withstand the rigours and demands placed on the equipment. The new Moorwood Vulcan Ultimate range of products are all fully suitable.

- Stainless steel, V Bottom tank
- Piezo ignition, Flame failure, High thermostat
- Basket Size 205 x 400 x 112mm



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
700	600	930	N/A	Propane or Natural Gas	55

Single Basket Fryer (Table Top)

- Front mounted controls ensure safe working practice.
- Hinging element with safety cut-out provides easy access to tank for cleaning.
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish.
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation.
- Heavy duty nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	300	335	13amp	N/A	5.5



Double Basket Fryer (Table Top)

- 4L Tank
- 140mm x 210mm x 125mm Basket
- Setting range of 60°C to 190°C

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
220	400	315	2000W (13amp)	N/A	14

Six Burner Oven Range

This fantastic cooker replaces the best selling medium duty 6 burner cooker, the Masterchef. It has been restyled so its front profile suites with the whole range of Moorwood Vulcan Ultimate range of gas equipment.

- Manufactured using high grade 430 stainless steel
- Stainless steel controls panel
- Flame failure devices on all burners
- 6 high speed open top burners
- Heavy duty vitreous enamelled cast iron pan supports
- Hinged hob providing easy service access
- Large side hinged double door oven
- 2 shelves each taking 2 x 1/1 GN
- Piezo ignition on oven burners
- Vitreous enamelled oven interior
- Low profile rear splash back
- Adjustable legs



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
710	900	900	32amp 3 Phase	Propane or Natural Gas	135



Solid Top Oven Range

- Solid top gas oven range
- 12.8kW cast iron burner with firebrick protection
- Piezoelectric burner ignition
- Plate dimension: 840mm x 695mm
- 2/1GN stainless steel oven
- 9.3kW stainless steel oven burner with pilot and thermocouple
- Thermostatic control 130°C to 350°C
- Oven dimensions: 520mm x 650mm x 300mm
- Gas loading: 54kW

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
850	900	850	32amp 3 Phase	Propane or Natural Gas	109



# FoodPreparation



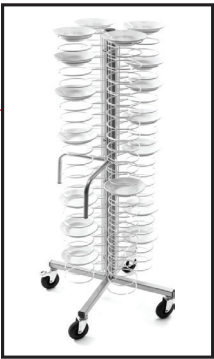
## 1500mm Stainless Steel Table

- High quality stainless steel 304 worktop
- Flat top (no up stand)
- Folding legs
- Extending feet

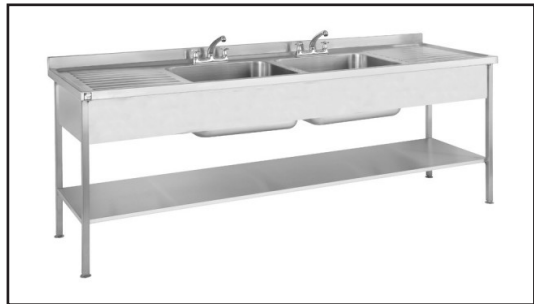
Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
Various	Various	Various	N/A	N/A	Various

## 90 Plate Jack Stack

- Comes in black and white
- 90 plates
- Rubber wheels with brakes



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
500	500	1675	N/A	N/A	31



## Double Bowl Sink 2400mm

- Double bowl double drain
- Stainless stem plugs
- Adjustable feet
- Under shelf
- Bowls – 500mm x 500mm
- Stainless Grade 304

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
650	2400	900	N/A	N/A	37

## Food Mixer 20qt or 30qt

- Gear transmission
- Three fixed speeds plus stir speed
- Patented soft start Agitation technology
- Automatic time recall
- Large, easy-to-reach controls
- Single point bowl installation
- Ergonomic swing-out bowl
- 12 taper attachment hub
- Open base
- Stainless steel bowl guard
- Metallic gray hybrid powder coat finish



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
580	485	737	13amp or 32amp Single Phase	N/A	86

## Food Slicer

- Blade removal tool as standard
- 10" Food Slicer
- Built in blade sharpener
- Perspex safety guard
- No volt release
- Safety stop button
- Stainless steel cutting blade
- Cast aluminium anodised body



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	475	455	13amp	N/A	24



## Wash Hand Basin

- Capacity 25 litres
- Rating 3kw - Supplied with a 13amp plug
- Cleaning - The unit can be wiped out easily
- Waste water tank is easily removable for emptying
- Water temperature is kept at 42 degrees for comfort and safety
- Includes a 1/9 gn pot as a soap tray. This can be lifted out to allow easy refilling of tank
- Foot operated pump activates the tap for maximum hygiene
- Wheels on the back of the unit allow it to be tipped back and wheeled to a different location when the sink is not in use.
- Handle fitted to the back of the unit make it easy to move around.
- Pressure cut out prevents hot water tank from boiling dry.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
504	553	860	13amp	N/A	12

## Sadia Megaflo Water Heater

Megaflo HE is widely recognised as the brand leader in unvented domestic water heating offering levels of performance that are quite simply unrivalled by the competition. Internal air-gap with patented floating baffle. Strong, duplex stainless steel construction. High performance 'coil-in-coil' heat exchanger. No sacrificial anode (eliminates need for annual inspection).

Appliance-like plastic-coated outer case. Patented cold water inlet diffuser minimises mixing of cold and hot water. Water inlet controls increase flow rates by up to 35%. Improved performance even at 1 bar. Every unit tested to 15 bar (217psi).



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
552	552	1573	2 x 13amp	N/A	N/A



## Rinnai Hot Water Heater (on stand)

The Rinnai Twin Flow features a unique flow switch which regulates the maximum gas loading for the system.

At 6 litres/min (domestic hot water flow rate) and above the boiler automatically switches to standby, allowing the water heater to operate at maximum capacity. This eliminates the need for a larger gas supply or metering.

Stand to be high grade 304 stainless and come with caster's.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1200	820	1350	13amp	Propane	38



# FoodPreparation



## Single Bowl Sink

- Available in various sizes from 1200mm to 1800mm.
- Single bowl double drain or Single bowl single drain
- Comes with stainless stem plug
- Adjustable feet
- Under shelf
- Bowl – 500mm x 500mm

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
630	1200 to 1800	900	N/A	N/A	31

## Mobile Gastronome Trolley

- 304 grade stainless steel construction
- Radius edges
- Easy glide castors
- Mobile Trolley, with sixteen runners
- Locking castors for stability
- Bump protectors to corners



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
645	458	1650	N/A	N/A	18



## Vegetable Preparation Machine

Speed: variable 300 - 3000 rpm with induction motor and motor brake, thermal protector to stop motor if left on too long and pulse function for precision control.

Delivered with: 5.5 Litre stainless steel cutter bowl with handle, stainless steel flat blade knife, vegetable preparation attachment with 2 hoppers (one D shaped & one deep round).

R-Mix function, allows delicate foodstuffs to be mixed without being chopped.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
350	280	480	13amp or 32amp Single Phase	N/A	30

## Potato Peeler 10lb or 28lb

Rust proofed steel pedestals & cast aluminium bases. Non corrosive ductile aluminium alloy made for direct contact with food, is impervious to brine, starch & mild acids.

The main drive shaft runs in ball races in a large grease chamber.

1.3hp motor. The drive between the output shaft & the drive shaft of the peeler is by means of flexible coupling which will prevent damage to the motor or gearbox if the machine is accidentally jammed or overloaded.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
530	860	920	13amp	N/A	14

## Gastronome Containers

- High quality stainless steel
- Various sizes: Full size, half size and quarter size
- Lids available
- Perforated containers available



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
Various	Various	Various	N/A	N/A	Various



## Trestle Table

Out trestle tables come with plastic top work surface, metal folding legs with securing brackets and rubber anti slip feet.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
750	1800	740	N/A	N/A	15

## Four Tier Racking

Nylon coated complete shelving units are available in 3 and 4 tier options ranging from sizes 600mm Length x 300mm depth to 1800mm length to 600mm depth, individual shelves can be purchased to increase over all tiers.

Nylon shelving can be used for dry storage, refrigeration and freezer storage.

Suitable for temperatures ranging from -40°C to +110°C.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
300 or 600	600 or 1800	1675	N/A	N/A	23



# WareWashing



## Pass Through Dishwasher

- 42cm diameter dish maximum
- 900 dishes per hour
- Balanced hood for a light lift
- Heated by shielded elements
- Wash temperature 60°C
- Rinse temperature 90°C
- Integral rinse aid and detergent pumps
- Break tank
- Drain pump
- Safety switch on hood mechanism
- 55 , 75, 120 seconds and continuous mode
- Analogue thermometers for wash and rinse water

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
675	675	1400	32amp Single or 3 Phase	N/A	165

## Rack Conveyor Dishwasher

- Automatic start/stop function
- Large counter balanced and double skinned door with safety switch and easy to grip handle
- Automatic controlled dishwashing
- Built-in rinse water heater to increase the temperature of the final rinse water
- Simple control panel



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
824	1550 - 3000	1800	63amp per Phase 3 Phase	N/A	249



## Dishwasher & Glasswasher Baskets

- High quality plastic
- Protect your stemware and plates
- Great for storage
- Perfect for draining
- Allows better washing capabilities
- Cost efficient

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
500	500	100	N/A	N/A	2

On Site Kitchens' range of warewashers available for hire include everything from rack conveyor dishwasher to dishwasher and glasswasher baskets.

## Undercounter Glasswasher

- Made of stainless steel AISI-304 (18/10)
- Hourly production: 640 glasses/h. Wash cycle: 0-240
- Rotating wash and rinse. Heated by means of shielded elements
- Tank with 2.8 kW heating element
- Built-in rinse water boiler (2.8 kW)
- Automatic rinse dispenser
- Thermostatically adjusted
- Wash temperature: 60°C
- Safety thermostat
- Safety switch for door opening
- Adjustable legs



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	600	810	13amp	N/A	79



## Undercounter Dishwasher

- Made of stainless steel AISI-304 (18/10)
- Hourly production: 320 dishes/h. Wash cycle: 0-240
- Rotating wash and rinse. Heated by means of shielded elements
- Tank with 2.8 kW heating element
- Built-in rinse water boiler (2.8 kW)
- Automatic rinse dispenser
- Thermostatically adjusted
- Wash temperature: 60°C
- Safety thermostat
- Safety switch for door opening. Adjustable legs
- Maximum diameter of dishes: Ø 32 cm

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	600	810	13amp	N/A	79



# Refrigeration



## Cold Room (Fridge)

All of our cold rooms come with corrugated metal floors, interlock twist key building system, push button internally on doors to prevent door locking, white metal cladding, 80mm insulation.

Various size options available

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
6000	2400	1800	13amp	N/A	247

## Cold Room (Freezer)

All of our cold rooms come with corrugated metal floors, interlock twist key building system, push button internally on doors to prevent door locking, white metal cladding, 80mm insulation.

Various size options available



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
6000	2400	1800	13amp	N/A	247



## Blast Chiller (Under-Counter)

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap to minimize bacteria proliferation and avoid loss of food consistency and texture.

Blast Chillers reduce temperature to +3°C at food core in less than 90 minutes. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
710	660	1640	13amp	N/A	95

## Blast Chiller (Roll-In)

- Right hand hinged door with positive handle & lock
  - Multipoint probe with 3 measuring points
  - Stainless exterior and interior finish
  - Chilling Capacity: 60kg from 70 to 3°C in 90 min
  - Ref Capacity at -10°C: 3470 Watts
  - Various sizes available
  - Temp Range: -25/+10°C
  - Trolley included
  - IFR control system
  - 60mm insulation
  - R404a refrigerant
  - Weight: 205kg
- Please note: This unit must be connected to an external drain.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
710	760	2240	13amp 3 Phase	N/A	290

## Bench Fridge (3 Door)

Worktop with curved front. Rear guard of 10 cm. Doors with automatic locking device and fixed opening. Internal shelves of plastic-coated steel, adjustable in height.

Equipment: 1 grid per door. Rotating door-type grid panel. 60 mm thick injected polyurethane insulation. Density 40 kg/m<sup>3</sup>.

No CFC. R-404A coolant. Removable, ventilated airtight compressor.

Copper tube evaporator with aluminium fins. Forced draught.

Heating elements in the door frame. Operating temperature: -18 °C, -22 °C, at room temp 43 °C. Electronic temperature and defrosting control and display. Operating voltage: 230 V - 1N - 50 Hz.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	2017	850	13amp	N/A	120



## Chest Freezer

- -17/-24°C
- Adjustable thermostat
- White with stainless lid
- Various size options

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	1560	850	13amp	N/A	94

## Double Door Bottle Fridge

- Double sliding double glazed display doors with replaceable magnetic door seals.
- Auto defrost feature keeps the bottle cooler working with no down time.
- Interior display light - ideal for back bar presentation of bottles.
- Four adjustable shelves to accommodate different height bottles.
- Adjustable feet - bottle cooler remains level on uneven bar floors.
- Display fridge features a fully automatic integral temperature controller.
- Black epoxy polyester finished steel outer casing.
- Due to the high cost of carriage and handling a restocking fee of up to 25% is applied to this product if returned.
- Capacity : 223 litre.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
535	920	925	13amp	N/A	65



# Refrigeration



## Ice Machine

- Discharges waste up to 1.5 metres above base or up to 20 metres distant
- No expensive plumbing costs.
- Connects to standard drain
- Made from 304 grade stainless steel
- Produces a medium cube (option for small & large cubes)
- Max Production 7250 cubes in 24 hours
- Control dashboard
- Visual alarm for scheduled routine maintenance
- Front panel ON-OFF switch
- Anti microbial system protects the ice cubes in the storage bin
- Patented anti-scale system
- Removable condenser air filter with front access for ease of cleaning

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
715	1126	1078	13amp	N/A	142

## Single Door Bottle Fridge

- All Stainless steel inside
- Auto Defrost
- Forced air cooling
- Adjustable shelves
- Interior lighting



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
390	520	740	13amp	N/A	52



## Upright Cabinet Freezer (400ltrs)

- Internal fan with coil evaporator
- Energy saving 60mm CFC free-polyurethane foam injected insulation
- Automatic defrost
- Adjustable feet
- Food safe plastic interior
- 5 adjustable shelves and 1 bottom shelf
- Electronic controller with temperature display

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
760	775	1865	13amp	N/A	38

## Upright Cabinet Freezer (610ltrs)

- -10°C/-25°C temperature range
- 600 litre capacity
- 7 shelves
- LED temperature display with electronic controller
- Stainless steel exterior



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
777	695	1890	13amp	N/A	114



## Upright Cabinet Fridge (400ltrs)

- White exterior
- Food safe plastic interior
- 5 adjustable shelves and 1 bottom shelf
- Temperature display
- Reversible door with replaceable gasket
- Off cycle defrost
- Refrigerant R134a
- Energy saving 40mm CFC free-Polyurethane foam injected insulation
- Lock fitted
- Adjustable feet
- Digital thermometer
- Internal fan
- Condenser fan

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
620	600	1865	13amp	N/A	38

## Upright Cabinet Fridge (610ltrs)

- 0 / +10 °C Temperature Range
- 610 litre capacity
- 4 shelves
- LED temperature display with electronic controller
- Stainless steel exterior
- 60mm thick injected polyurethane insulation



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
777	695	1890	13amp	N/A	114



## Wine Chiller

- +10 / +12
- Glass door as standard
- Standard finish: Stainless steel exterior / Aluminium interior
- Optional finishes available
- Door can be hinged on the left or right hand side (based on facing the unit)

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
800	700	2080	13amp	N/A	96



# ServiceEquipment



## Banquet Cart Single Door (Mobile)

For temperature maintenance, link preparation and cooking zones to self-service and distribution spaces. The electronic system of heating optimizes performance and efficiency, with the maximum ease of use.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
850	700	1635	16amp	N/A	110

## Hot Cupboard With Three Tier Gantry

- Stainless steel throughout
- Double skinned
- 4 strong castors
- 2 lockable Internal sectionalised shelves
- Sliding doors
- 6 x heated lamps (3 per gantry)



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
755	700	1240	13amp	N/A	96



## Conveyor Toaster

- High output from a compact unit - ideal for breakfast buffets
- Conveyor speed and both upper and lower elements are adjustable for precise and versatile control of browning
- Individually controlled heating elements for one-sided toasting of teacakes, burger buns, and other products
- Operates from a 13amp plug - no special installation required
- Up to 340 slices of toast per hour

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
650	1800	900	13amp x 2	N/A	96

## Hot Cupboard (1420)

- Plain top hot cupboards with sliding doors
- Stainless steel, side panels & doors double skinned to prevent heat loss
- 2 shelves as standard
- Removable doors for cleaning
- Heat controlled by thermostat
- Element protected against spilt food
- Capacity 90 plated meals



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	1420	850	13amp	N/A	54



## Hot Cupboard (1800)

- Stainless steel throughout
- Double skinned
- 4 strong castors
- 2 lockable Internal sectionalised shelves
- Sliding doors

Length (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	1420	850	13amp	N/A	54

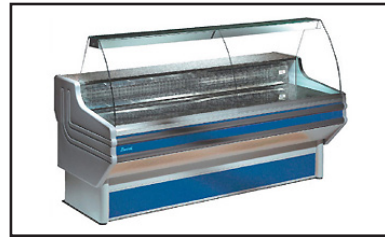
## Hot Cupboard With Bain Marie

- Four x 100mm swivel castors, two braked
- Fully GN1/1 gastronome compatible
- Curly cable with plug park
- Two removable shelves and supports
- Top hung sliding door with zero dirt traps to front edge
- Removable element cover to maximise access for cleaning
- Satin finish stainless steel interior with internal radius corners
- Independent adjustable thermostat controls to Bains marie & hot cupboard
- Double skin construction providing coolwall exterior for safe & efficient operation
- Top level recessed
- Robust push/pull bar
- Digital temperature display



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
670	1285	900	13amp	N/A	87





## Refrigerated Serve Over

- Refrigerated under storage
- Intermediate glass shelf
- Marble rear shelf
- Stainless steel deck digital controller
- Digital temperature readout
- Fan assisted
- Temperature range +0°C to +5°C Suitable for 25°C ambient temperature

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
930	1200 - 3000	1230	13amp	N/A	130

## Heated Counter Top

- Glass fronted
- Stainless surround
- Matching refrigerated options



Length (mm)	Width (mm)	Height (mm)	Electricity	Water	Gas	Drain
550	1000	600	13amp	N/A	N/A	N/A



## Water Boiler (Auto Fill)

- Unique built-in water filtration system improves water quality and reduces scale build-up
- High quality boiling water on tap 24 hours a day
- Low cost, easy-fit replacement filter cartridges
- Advanced diagnostics with LCD panel showing operational status
- Reliable electronic temperature control system
- Lower energy and maintenance costs
- Adjustable water temperature - ideal for all types of beverage
- Output per hour: 45 litres / Rapid draw off: 9 litres

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
275	285	485	13amp	N/A	16

## Water Boiler (Self Fill)

- 27 litre capacity
- Thermostatic control
- Auto re-set boil dry safety cut-out
- 3.0 kW rating
- Exposed element
- Handles standard in all Cygnet models
- Mains connection indicator lamp
- Dual function non-drip dispensing tap



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
400	400	500	13amp	Propane	11



## 6 Gallon LPG Gas Water Boiler

- GWB6
- No flue required
- Flame failure device
- Piezo ignition
- Efficient use of gas flow
- Click over water dispenser
- Locating brackets included
- Rating: 3.78kW
- Weight: 10.5Kg

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
400	570	520	13amp	Propane	11

## Coffee Percolator

- 1.5 litre reservoir
- Brewing time 1.5 litre / 6 minutes
- Up to 90 cups / Hr
- Keeps coffee at 80°C
- Standard 10 cups filter paper
- Comes with: Machine, jug, filter pan, filter paper



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
380	170	280	13amp	N/A	5.1



## Soup kettle

- In black
- Wet heat only, 460 Watts
- Durable powder coated steel finish with pressed aluminium housing
- Stainless steel inner liner
- Long life heating elements
- Hinged and removable stainless steel lid

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
345	345	360	13amp	N/A	6

## Hot Servery With Ceramic Top

- Ceramic heated tops with over head heated lamps for displaying hot food
- 3 x heated lamps
- 4 heavy duty casters 2 with brakes
- Tray slide available
- High quality stainless steel



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
650	1800	900	32amp Single Phase	N/A	104



## Refrigerated Multi Deck C/W Rear Doors

- High quality stainless steel
- 2 x glass display shelves
- 4 x heavy duty casters 2 with brakes
- Tray slide available
- Loading doors from the rear

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
670	1285	900	13amp	N/A	87

## Refrigerated Dairy Cabinet

- White Exterior Finish
- Four Shelves as Standard
- Adjustable Feet For Levelling
- Night Blind Fitted As Standard
- Temperature Range +1 C to + 4 C



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
530	970	2005	13amp	N/A	124



# Miscellaneous



## Extraction Canopy - Mobile

- High quality stainless steel
- Solid anti slip corrugated floor
- 415x415 extraction fans
- Fan control
- Requires external access
- Filter bank

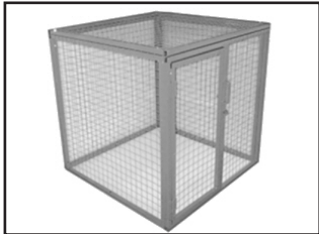
Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1500	2400	2400	13amp Single Phase	N/A	310

## COSHH Cupboard

- Heavy duty fully welded COSHH cupboard with 30mm stainless box section construction
- Hinged lockable doors



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
450	900	1800	N/A	N/A	41



## Gas Cage

- Under regulation gas bottles must be caged
- Heavy welded cage
- Steel
- Can cage as many bottles as necessary
- Modular cage

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1000	30	1000	N/A	N/A	16

## Ramp

- Ramp for our 20ft or 40ft refrigerated containers
- Solid base
- Steel
- Clip onto the step of the container
- Anti slip tape applied on installation



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1200	1200	150	N/A	N/A	68



## Steps

- Aluminium steps for any of our kitchen range
- Comes with hand rail
- Adjustable feet

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
400	500	350	N/A	N/A	7

## Water Butt, Waste Water Butt & Pump Kit

Fresh water butt and waste water butt also comes with fresh water pump kit.

Waste water pump kit can also be supplied on request.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Water	Weight (kg)
N/A	N/A	N/A	13amp	15mm or 22mm	N/A



## Waste Water Butt

Our heavy duty 1000 Litre IBC waste tanks are constructed from durable Polyethylene to withstand all weathers and aging effects caused by the sun.

These are ideal for use as an inexpensive static waste water source remote from the main drains.

A range of waste IBCs can be located around a venue such as a concert or show.

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1200	1000	1150	N/A	N/A	60

## Water Butt

Our heavy duty 1000 Litre IBC Tanks are constructed from durable Polyethylene to withstand all weathers and aging effects caused by the sun.

These are ideal for use as an inexpensive static water source remote from the water mains. A range of IBCs can be located around a venue such as a concert or show.



Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
1200	1000	1150	N/A	N/A	60



## Electric Water Heater

- Capacity : 7 Ltrs
- Power Rating : 3Kw
- Element: Alloy sheathed element, incorporated into an easily removable heater plate
- Inner Container copper. Pressure tested to 1.38 bar (20psi). A minimum head pressure of 4 metres is required
- The main body is substantial gauge sheet steel, anti-corrosion treated in white stoved enamel
- End covers: are moulded in grey ABS
- Insulation: Approved CFC/ HCFC free (ODP ZERO) polyurethane foam
- Thermostat: Capillary type, adjustable 10°C - 70°C.
- Safety Cut-out
- Swivel Outlet: Stoved enamel copper tube 300mm, with 15mm 'Push-fit' connection. No other pipework or spout or tap should - be connected to the outlet
- Inlet: An inlet valve is supplied with 15mm compression connections

Depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
240	240	356	13amp	N/A	8.5



# Health&Safety

## Gas Safety

At On Site Kitchens all our engineers working with gas products are Gas Safe registered and conform to industry approved codes of practice.

Gas installations are fitted to the Gas Application Safety Regulations 1995 Gas in Catering Establishments, BS6173: 2001: Specification for the installation of gas fired catering appliances for use in all types of catering establishments (2nd and 3rd Family Gases).

## Electrical Safety

To ensure you and your staff are safe On Site Kitchens comply with HSE Guidance 107 Electricity at Work Regulations. All of our installations meet BS7671: 1992 for electrical safety.

All our catering equipment is PAT tested.

## Ventilation

Our mobile kitchens are supplied with a gas interlock system built in. In the event of a loss of ventilation this stops gas from entering the facility. All ventilation is installed in accordance with industry guidance DW172 and BS6173.

All commercial gas catering equipment is required to have adequate ventilation by law.

## Anti Slip Floors

Floors in a mobile kitchen must qualify as having 'low slip potential' and as such we comply with BS7976 and achieve a friction coefficient of 36 or higher.

It is the employers duty to protect employees from physical harm and can be liable for slips or falls in the kitchen.

## Foodsafe Walls

To ensure the walls are easy to wipe clean our mobile kitchens contain minimal crevices and joining strips.

Keeping food safe and hygienic can be helped with easy to clean walls preventing the build up of bacteria.

## Lighting Levels

All our kitchens are supplied with 500 level LUX lighting.

LUX lighting provides a bright and safe environment and also reduces the risk of accidents.

## Training & Handover

To ensure all our catering equipment supplied is used correctly and safely On Site Kitchens provide easy to read user guides.

We can also provide training sessions by dedicated product trainers regarding the safe operation and cleaning of all our catering products.

Employers are obliged to ensure that all staff are trained in the safe operation of equipment, under the Provision and use of Working Equipment Regulations (PUWER: 1998).

## On Site Safety

To ensure safe working practices on site all staff at On Site Kitchens hold appropriate health and safety accreditation, including SAFEcontractor and CSCS cards.

If requested we can provide relevant Risk Assessments and Method Statements for all of our installations.

Establishments have a duty of care to their staff to guarantee that any work on their site is done safely.

## Working at Heights

On Site Kitchens provide regulatory compliant equipment to ensure safe working practices on site. Such as the development of a barrier system when installing larger open plan facilities.

All companies must comply with working at heights legislation, this also includes any contractors.

## Lift Planning

In order to comply with LOLER regulations On Site Kitchens use lift plans for all lifting operations. All our lifts are in compliance with BS721.

For individual lift plans for lifting units into position we work in relation to LOLER Regulation 8.

LOLER regulations were provided to improve safety for people at work. LOLER regulations apply to all installations.

# Testimonials

"Kitchen delivered safe and sound. A refreshingly straight forward install and credit to Ian and Joshua for their consideration, knowledge and Customer focused approach".

BBC Television Centre, Wood Lane, London

"At a late stage in the planning process On Site Kitchen Rentals Ltd were capable of supplying us with 17 Marquee kitchens, a Maxi kitchen and a Sprinter kitchen as well as a full onsite service engineer attendance for our catering requirements at the London 2012 Olympics, a helpful and professional service and a great company to work with."

Arena Leisure PLC (London 2012 Olympic Contract)

"Just a note to thank you guys so much for your huge effort in getting the kitchen in situ!. The rain made the job seem impossible as the ground was completely sodden. However your guys persevered and their effort was over and above the call of duty. They played a major part in making our wedding a great success.

Thanks again , and please pass on our thanks to your installation team!"

Private Wedding, Reading

"On Site Kitchen Rentals were recommended to us as they had created temporary kitchens facilities for a number of the London Olympic venues in 2012. They assisted us with the development and design before providing the catering equipment and installation of the temporary kitchen facilities for The Glasgow 2014 Commonwealth Games. Throughout the process they performed to a high standard and delivered a first class facility for our catering team. For major events you need a partner who is flexible, supportive and willing to go that extra mile, On site Kitchen Rentals went above and beyond and We would have no hesitation in recommending their services."

Cordia, Glasgow City Council  
Glasgow - Proud host city of the 2014 Commonwealth Games

"We found Onsite Kitchen Rentals to be incredibly professional, wonderfully helpful during their whole time at The Hand and Flowers whilst we were refurbishing our permanent kitchen. The equipment provided was first rate and allowed us to continue our normal operation whilst the works were ongoing."

Tom Kerridge, The Hand and Flowers

"I discovered On-Site when I couldn't find the flexibility I needed from the other rental companies. Although originally only a small job, senior staff attended from the outset with a thorough site survey and excellent advice regarding some of the details I feel others would have changed extra for.

Delivery and installation of the units was arranged around my convenience and any problems were always owned by on-Site (even if I had possibly caused a few). Throughout the hire any issues were dealt with promptly and collection (which I extended at very short notice) was as seamless as the delivery.

This flexibility can sometimes come at a cost: I warmly commend On-Site as they didn't exploit this at any time.

Dr Ken Young, Bursar, St Margaret's School, Merry Hill Road, Bushey

# Accreditation



## Gas Safe

On Site Kitchens and all of our engineers attend any gas related service visit are Gas Safe registered for commercial catering equipment and receive continual training upon current and new practices.



## Alcumus

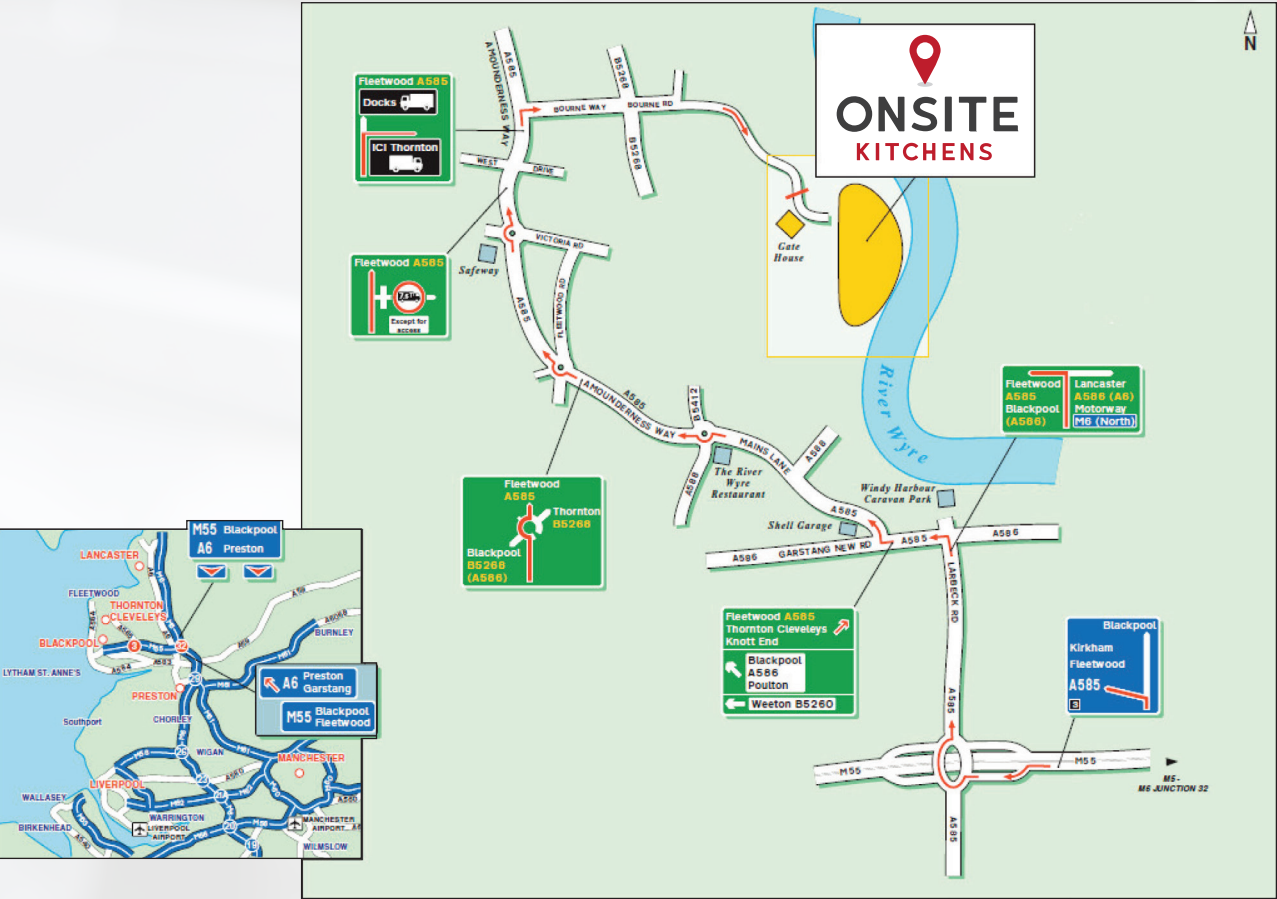
On Site Kitchens is a Alcumus accredited company. Under Alcumus, businesses undergo a vetting process, which examines health and safety procedures and their track record for safe practice.

## CSCS

CSCS (Construction Skills Certification Scheme) certificates shows our employees competence and commitment to health and safety awareness.







Postcode for Satellite Navigation  
**FY5 4QA**

Public Transport



**By Rail**  
Preston Station is about 30 minutes by taxi.  
Blackpool Station is approximately 15-20 minutes by taxi.  
Poulton-Le-Fylde Station is approximately 5 minutes by taxi.



**By Air**  
Manchester Airport is approximately 1 hours drive away.  
Liverpool Airport is approximately 1 hour 15 minutes away.

**Footnote:** Once you have followed the signs and you drive into the entrance of the site you will need to report to the gatehouse on the right hand side. THERE WILL BE A REQUIREMENT TO SIGN IN AT THE GATEHOUSE ON ARRIVAL.

We're always on time, on budget and dedicated to 100% customer satisfaction



**ONSITE**  
**KITCHENS**

Outstanding Service. Every Time