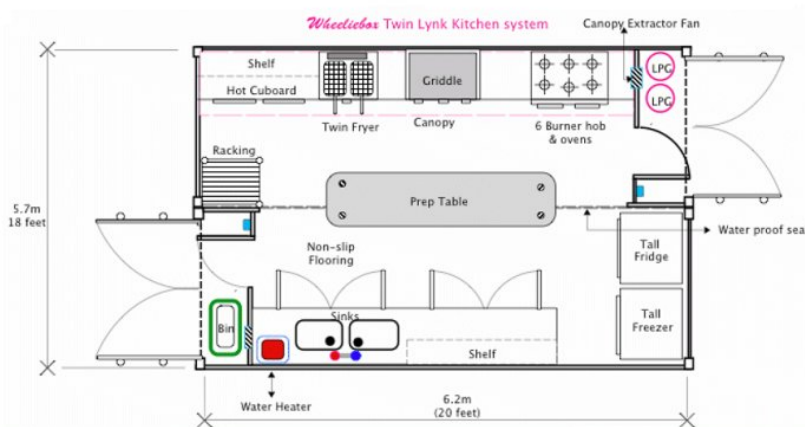


Catering Trailer Hire

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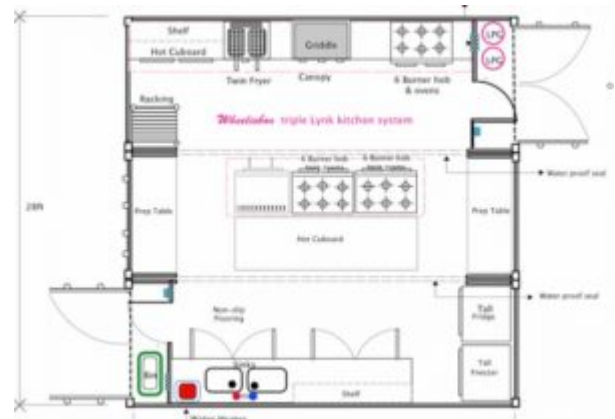
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Lynk Modular Kitchen

The Lynk is a highly efficient medium sized twin (or triple) containerised kitchen system with sufficient space for up to four chefs to work in comfort.

Fitted with a wide range of equipment, this unit is designed to enable the production of a large number of meals. However, depending upon your menu and operational requirements the layout can be adapted to meet your specific needs by choosing other items of optional equipment available from Wheeliebox.

The image on the right shows the possible layout of a triple unit.



Equipment Specifications – Standard Layout

The Lynk kitchen system comprises of two or three 20ft containers linked together and made water tight with a centre seal. The centre wall has been removed to give a large floor area to work in.

The Lynk is setup with main doors at both ends with internal doors as seen in the drawing allowing for LPG gas setup, canopy extraction/ air supply, power and water input located on the inner wall, it also allows for two main exits from the Lynk.

When both main doors are closed and locked there's no indication of what the containerised unit is used for, making it very secure.

Equipment Fitted

- 1 x 6 Burner oven range on lockable castors
- 1 x LPG large Griddle
- 1 x Twin Basket single pan deep fat fryer
- 1 x Electric pain top hot cupboard
- Large prep table
- Large tall fridge
- Large tall freezer
- Electric wall mounted water heater
- Food safe wipe-clean walls and ceiling surfaces
- Stainless steel extraction and supply air canopy c/w interlock and fire suppression.
- Fluorescent Lighting and 240v supply on a 62 amp input
- 4 tier storage racking
- Food safe wipe clean walls and ceiling
- Non-slip safety flooring
- Wall mounted soap dispenser
- Wall mounted disposable towel dispenser

Services Connections

- Gas :- ¾" BSP connection to Auto-changeover valve for a minimum 2 No 47kg LP gas cylinders
- Water :- 15mm cold water inlet for connection to mains supply @ 2 bar minimum pressure
- Electrics :- 62amp 240 volt single phase via commando socket
- Waste :- 40mm (1½") plastic waste out connection

Delivery and setup

Delivery to site with transport 40ft lorry for twin system or two lorries for the triple system each lorry with a Hiab crane system. Each Lynk container kitchen unit is lifted into place, the ground crew level and jack the Lynk units together sealing the inner edges make the roofline watertight. Plug in power, water, waste and gas then the Lynk kitchen is ready to go!

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