# RENTALSolutions

#### Rental Solutions Mobile Kitchen's



877.217.3681

Your one stop shop for all mobile kitchen equipment, and mobile kitchen trailer needs. From disaster's, sporting events, to renovations and parties. Make Rental Solutions your choice for your next event!

# Standard Equipment in 28' Unit

- 36" Range with Oven (6 Burner) Propane
- Double Stack Convection Oven Propane
- 36" Griddle on equipment stand Propane
- (2) Standard Floor Fryer (45lb) Propane
- 49 cuft. Refrigerator and Freezer
- Under Counter Sandwhich top freezer or Microwave
- 3 Compartment Sink
- Hand sink
- Hot Water Heater
- 72" Work Table, (2) 60" Work Table
- 10' Hood System with Exhaust and Fresh air supply
- 2 HVAC Rooftop units
- 32 G Fresh Water, 17 G Hot Water, 7 G Grease, 38 G Fresh Water tanks

### **Other Standard Features Include:**

- Insulated walls and ceiling
- Aluminum Tread Plate Flooring
- Fiberglass lined interior walls
- White vinyl coated ceiling
- 74"x40" Concession door with sliding glass windows
- 36" Side Entrance Door
- Rear ramp door
- Extended Tongue
- Electrical outlets to allow for countertop equipment
- 25' 50amp shoreline Cord
- Potable water system (includes fresh and grey water tanks, grease trap, Shurflo water pump, hot water heater)
- Fresh Air Supply vented through exhaust system

# **Trailer Options**

# Rental Solutions can add/remove equipment to fit your specific needs.

- 1. Add/Delete Double Stack/Flattop/Range with oven
- 2. Warming Cabinets
- 3. Refrigeration
- 4. Single Basin dishwasher
- 5. Fryers
- 6. 20x20 Tent on backside for dishwashing and dry storage
- 7. 10x8 Walk In Coolers or Freezers





## 28' x 8.5' Kitchen Trailer













### **Customer Responsibilities**

Obtain all necessary permits for trailer and equipment. Trailer meets most temporary local and national code. All equipment is NSF approved. Sterilize equipment.

Provide a secure, solid, level foundation for trailer to sit on.

Provide all cooking material, accessories for cooking and cleaning material. Provide fresh water. Trailer contains 32G fresh water tank, or customer can connect into system with a 3/4 " Fresh water line with a minimum of 65psi at trailer.

Provide means for waste removal. Trailer has a 38G grey water tank that can be pumped out by customer or connect into a 2" Waste water connection.

Customer must provide a 50A 240v electrical service to trailer. Unit comes with a 100A main breaker and 25' power cord for shore power.

This trailer is used to cook with propane gas. Each unit's BTUs is listed above with total BTUs of 655,000 BTUs at maximum cooking load. Trailer comes with 2 100lb. Bottles attached that are estimated to last about 10-20hrs cooking at max load. (Estimate only based on previous runtime and equipment specs) All routine maintenance is customer responsibility.

At the time of termination of rental, Customer must clean all equipment to original state to avoid cleaning charges.

# **Terms and Conditions**

- Customer responsible for all and any permits or inspections. Trailer meets typical code.
- All Equipment NSF approved
- Customer responsible for all grey, and drinkable water
- Customer responsible for all outside utility connections.
- <sup>3</sup>/<sub>4</sub>" Fresh water supply, 2" Waste water., (2) 100Lb. Bottles of Propane, 50A 240v power
- Customer must drain all inboard tanks after use and flush out waste tank and leave valve open to prove tank is empty. If not there will be an automatic \$100 Charge to clean tank
- During cooler months customer must make sure to add non freeze solution and conditioner
- Customer responsible for all routine maintenance
- Customer must supply a level and solid surface for trailer.
- Customer is responsible for security of trailer and all equipment within.
- Customer must clean trailer to original state or fee's of \$65/hr plus material will be applied. Rental Solutions has the right to ask up front for a \$1,000 deposit for cleaning charges.
- Customer acknowledges that upon receipt of trailer, they are trained and familiar with proper operation of trailer.
- Freight is extra
- Ansul System is inspected in Maryland. Any additional inspection is the customers responsibility.
- If customer trailer's unit, they are responsible for any and all damages from point of pickup. Flat tires are the customers responsibility. Customer must name Rental Solutions additionally insured on their insurance certificate and supply us a copy of it.

## **Our Services:**

- We can deliver nationally
- Help with setup/Teardown
- Train Customer with trailer operation
- Work with customer throughout the planning and building process.
- Customization of our equipment and services to make your event a success!



We are a full service mobile kitchen equipment provider. We have a large, diverse and up to date inventory. We rent equipment individually as well as setup temporary kitchens, supply cable hookup, plumb sinks, add tents, and climate control the area.

- Ansul Suppression Skid (Exhaust and Ansul System)
- Walk In Coolers/Freezers
- Double Stack Ovens
- Tilt Skillets





