



Project: Redeployable Field Kitchen - Canadian Armed Forces



250-Person Semi-Permanent Kitchen

- Complete capability for food preparation, cooking, baking and wash up - three full, fresh meals daily
- Rugged interior and exterior provide for maximum service life of high-grade commercial equipment
- Designed to International Standards Organization (ISO) spec
- CSC Certification for air, land or sea transport & stacking
- Interior design detail and stainless finishing facilitate the maintenance of high health and safety standards
- Integrated fire suppression system
- Comprehensive electrical and mechanical support system
- Designed to complex with associated corridor and diners







Project: Redeployable Field Kitchen - Canadian Armed Forces

FEATURES

Two fully-outfitted complementary MECCs™ are integrated into a widespan Series 4 Weatherhaven and have the required equipment and mechanical and electrical systems to create an extremely productive, all electric facility for medium to long-term food service on field deployments.

MECC™ #1 Baking/Wash up:

- 400-amp distribution panel
- Preharnessed 3-phase/
- 4-wire electrical (voltage and frequency as designated)
- 25 gal (94.6 L) hot water tank
- 3,500 CFM (99.1 CMM) canopy exhaust
- APC Wet Agent Fire Suppression
- Two large steam kettles
- One stacking combi oven
- One large mixing machine
- stainless steel sinks, tables & drainboards

Series 4 - 30' (9.144 m) X 72' (21.946 m) - Plus Mechanical Room:

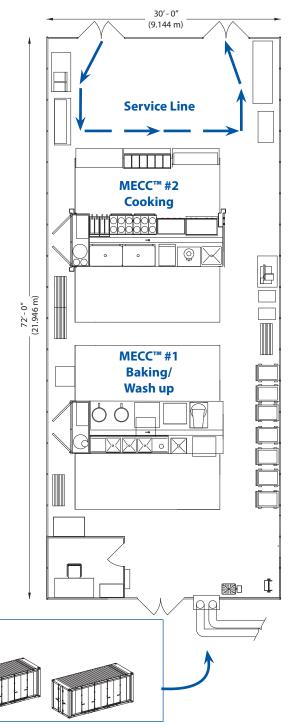
c/w hard floor, HVAC mechanical room, air supply/ return distribution system and preharnessed electrical and lighting system

Miscellaneous Mobile Equipment:

Bakers table, various stainless steel tables, racks, cabinets, bus carts, urns, dispensers, warmers, refrigerated counters, ice makers, toasters, microwave, service line equipment, etc.

MECC™ #2 Cooking MECC™:

- 400-amp distribution panel
- preharnessed 3-phase/4wire electrical (voltage and frequency as designated)
- 25 gal (94.6 L) hot water tank
- 6,000 CFM (169.9 CMM) canopy exhaust
- APC Wet Agent Fire Suppression
- Two large tilting braising pans
- Two large deep fryers
- One 42" (1.067 m) charbroil griddle
- One 48" (1.219 m) griddle
- Two 6 burner ranges c/w ovens
- One cook and hold oven
- One sink
- Stainless steel table& mechanical potato peeler





For information on the complete line of Weatherhaven products, please contact the head office at:

Weatherhaven

8355 Riverbend Court, Burnaby | BC | Canada V3N 5E7 Tel 604 451 8900 | Fax 604 451 8999



ISO 9001:2000