

How to lease a Temporary Kitchen:

Do you ever ask yourself "How do I rent a mobile kitchen?" Well, the answer is here. Compiled is a recommended procedure list to complete a rental of mobile food service equipment from Kitchen Corps, Inc.:



✓ DESIGN PROCESS

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| | IDENTIFY TEMPORARY COOKING AND DINING FACILITY ITEMS FOR REQUIREMENTS |
| | SEND REQUIREMENTS TO KITCHEN CORPS, INC. DESIGN TEAM |
| | KITCHEN CORPS, INC. DESIGNS THE BEST TEMPORARY SOLUTION FOR YOUR PROJECT NEEDS |



✓ SIGNING OF A CONTRACT

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| | PROJECT DRAWINGS & CONTRACT ARE SENT TO YOU BY KITCHEN CORPS, INC. |
| | APPROVAL & SIGNATURE OF DIAGRAMS & CONTRACT BY YOUR COMPANY |



✓ ADMINISTRATION

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| | PROOF OF INSURANCE ON LEASED EQUIPMENT GIVEN TO KITCHEN CORPS, INC. |
| | ALL LOCAL & STATE PERMITS NEEDED MUST BE OBTAINED BY YOUR COMPANY |
| | UTILITIES & WASTE COMPANIES SHOULD BE CONTACTED PRIOR TO DELIVERY & SET-UP OF EQUIPMENT |



✓ START UP OF PROJECT

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| | MOBILE UNITS TO BE DELIVERED & POSITIONED ON SITE BY KITCHEN CORPS, INC. CLEAN & GREASE FREE |
| | ALL UTILITY COMPANIES TO COMPLETE HOOK UPS |
| | KITCHEN CORPS, INC. REP REVIEW START UP PROCEDURES INCLUDED IN UNIT MANUAL |
| | YOU CAN NOW START OPERATING LEASED EQUIPMENT |



✓ BREAK DOWN OF PROJECT

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| | CONTACT KITCHEN CORPS, INC. FOR BREAKDOWN & RETURN TRANSPORTATION |
| | YOU SHOULD CLEAN ENTIRE MOBILE UNIT & PREPARE EQUIPMENT AND ACCESSORIES FOR TRANSPORTATION |
| | SUBCONTRACTOR TO PICK UP MOBILE UNITS & RETURN TO KITCHEN CORPS, INC. |