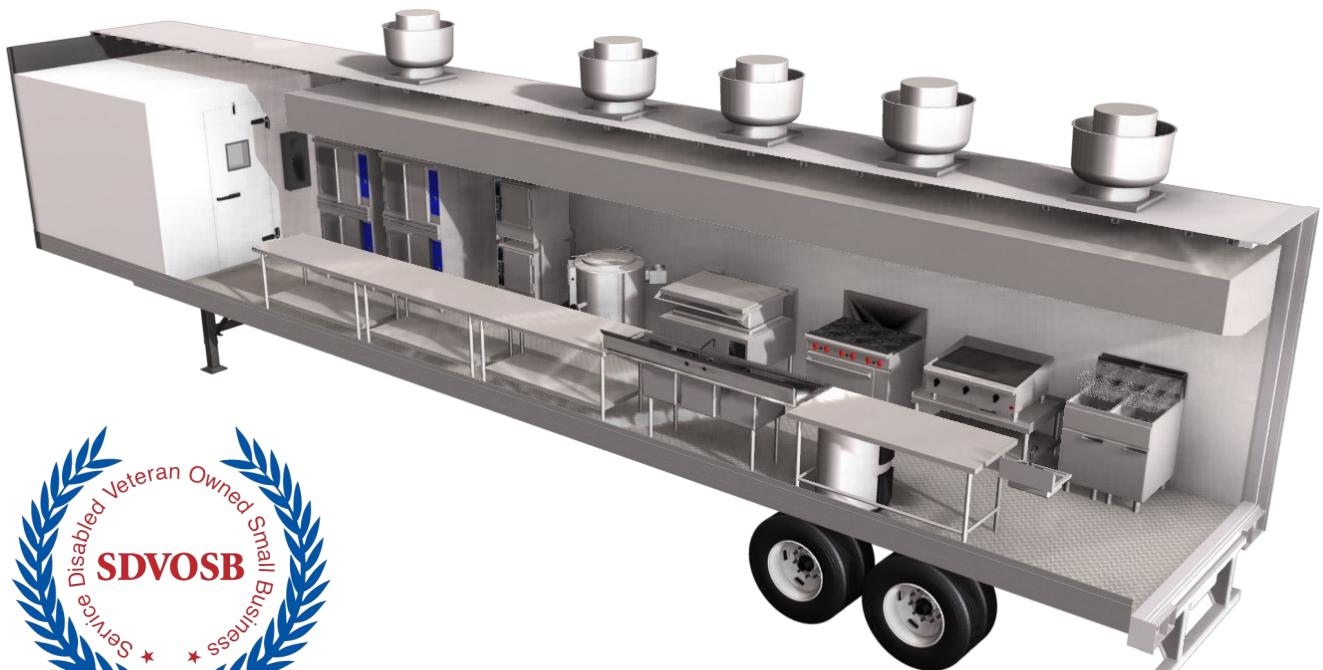


ATTENTION
CONSTRUCTION PROFESSIONALS!
WE HAVE YOUR
TEMPORARY KITCHEN SOLUTION!



THE SOLUTION TO KEEP YOUR CLIENT'S
FOOD SERVICE OPERATING...



Kitchen Corps, Inc.
TEMPORARY KITCHEN FACILITIES

VENDOR INFORMATION**BUSINESS CLASSIFICATION:** Service Disabled Veteran-Owned Small Business**TAX ID:** 54-1852405 **DUNS:** 035933030 **CAGE Code:** 1RFY2**CONTACT:** Sarah Rogers **EMAIL:** srogers@kitchencorps.com**PHONE:** (757) 487-8977 **FAX:** (757) 487-8927**WEBSITE:** www.kitchencorps.com**ADDRESS:** 3724 Cook Blvd., Chesapeake, Virginia 23323**NAICS CODES:**

236220	Commercial and Institutional Building Construction
332311	Prefabricated Metal Building and Component Manufacturing
423440	Other Commercial Equipment Merchant Wholesalers
423740	Refrigeration Equipment and Supplies Merchant Wholesalers
624230	Emergency and Other Relief Services
722310	Food Service Contractors
722330	Mobile Food Services

PRODUCT SERVICE CODES (PSC):

X1FD	Lease/Rental of Dining Facilities
X1JZ	Lease/Rental of Miscellaneous Buildings
W054	Lease/Rental of Prefabricated Structures and Scaffolding
W073	Lease/Rental of Food Preparation and Serving Equipment
Y1FD	Construction of Dining Facilities
Z2FD	Repair or Alteration of Dining Facilities
7320	Kitchen Equipment and Appliances
C1FD	Architect and Engineering – Construction of Dining Facilities
R429	Professional – Emergency Response/Disaster Planning/Preparedness

FEDERAL SUPPLY CODE (FSC):

7310	Food Cooking, Baking, and Serving Equipment
4110	Refrigeration Equipment
5410	Prefabricated and Portable Buildings
5450	Miscellaneous Prefabricated Structures





Kitchen Corps, Inc.

TEMPORARY KITCHEN FACILITIES

Capability to provide Full Service Temporary Kitchens



CAPABILITY STATEMENT

Since 1997, Kitchen Corps has been one of the nation's leaders for providing temporary kitchen facilities to universities, military bases, correctional facilities, hospitals, disaster relief, organizations, and corporations that are experiencing new construction, renovation, long-term events, or disaster relief.

On almost any day of the year, our temporary kitchens across the U.S. are serving as many as 9,000 meals per day, or as few as 90 per day, and can normally be on-site and operating anywhere in the continental U.S. within 7-30 days of the initial call depending on the requirements of the project.

As a Service Disabled Veteran-Owned Small Business, Kitchen Corps relies on its top-notch professionals, strong alliances, and "best practice" management and processes to ensure its many clients achieve their temporary kitchen goals with 100% Satisfaction.

Products and Services Include:

- An industrial kitchen equipped with production, preparation, dishwashing, dry storage, and walk-in cooler/freezer areas.
- Production areas that consist of UL listed commercial cooking equipment and UL listed hood systems with NFPA certified fire suppression systems.
- Facilities built to meet all International Building Codes.
- Guarantee to meet and pass all *federal* health codes.
- Bathrooms, dining facilities, generators, decks, ramps, and lift systems upon request.



3724 Cook Blvd. Chesapeake, VA 23323
(757) 487-8977

PRODUCTS

TRAILER UNITS – Temporary units constructed in an 8'6" x 48'53" semi-trailer. These trailers are customized to become a fully functional commercial kitchen, preparation unit, dishwashing area, dry storage, or cold storage. All units are constructed with all food grade material, electrical systems that meet the current NEC, plumbing and mechanical systems that meet the current IBC. Some units are single trailers while others are multiple trailers that are combined on site without interior walls for a larger foot print. Kitchen Corps, Inc. models and standard equipment are as follows:

- KCKXX-Production Kitchen:** 30' Exhaust Hood, Fire Suppression, 8' x 10' Walk-In Refrigerator, Stainless Steel Prep Tables, 3 Compartment Sink, hand sinks, and commercial cooking equipment specific to client
- KCFPXX-Preparation/Freezer:** 8' x 10'15' Walk-In Freezer, Prep area with prep tables, prep sinks, and hand sinks
- KCDPXX-Dishwasher/Preparation:** Hi-Temp Rack Type Dishmachine with dirty and clean dish tables, Garbage Disposal, 3 Compartment Sink, Prep area with prep tables, prep sinks, and hand sinks.
- KCDXX-Dishwasher:** Flight Type Dish Machine, 3 Compartment sink, garbage disposal, and hand sinks.
- KCKXXABC-Kitchen Facility:** 3 total trailers combined, Production Area, Preparation Area, Dishwashing Area, 8' x 10' Walk-In Refrigerator and 8' x 10' Walk-In Freezer
- KCKXXABCDE-Kitchen Facility:** 5 total trailers combined, Production Area, Preparation Area, Dishwashing Area, 8' x 10' Walk-In Refrigerator, 8' x 53' Dry Storage, 8' x 24' Walk-In Refrigerator, and 8' x 24' Walk-In Freezer



MODULAR UNITS – Temporary or Semi-permanent facilities constructed from a prefabricated modular building. These modulares are constructed to become a fully functional commercial kitchen, preparation unit, dishwashing area, dry storage, cold storage, or dining facilities. All units are constructed with all food grade material, electrical systems that meet the current NEC, plumbing and mechanical systems that meet the current IBC. Each piece of a modular unit is 12' x 60' then combined with other pieces to create the required square footage and/or layout. Some examples of Kitchen Corps, Inc. modular models and standard equipment are as follows:

KCK29ABCD-Production Facility:

4 total modular pieces combined, 1-30' Exhaust Hood, 1-40' Exhaust Hood, Commercial cooking equipment, Stainless Steel prep tables, 3 Compartment Sinks, 2 Compartment Sinks, Hand sinks, Rack Type Dishwasher with clean and dirty dish tables.

KCKDINXX-Dining Facility:

Any combination of units combined for a dining area, tables, chairs, and serving equipment available upon request.



ADDITIONAL PRODUCTS – In addition to the temporary kitchen facility we offer other equipment and facilities.

KCRRXX-Rapid Response Unit:

53' trailer unit used for emergency relief, unit is ready to transport within 24-48 hours.

Walk-In Cooler and Freezers:

Range of sizes. Units can be connected to other units to allow for transitional ease. Units can be placed on ground level or decking.

Additional Equipment:

Hot food lines, cold food lines, drink stations, tray assembly lines, dock Lifts, shelving, table top equipment, etc.



SERVICES

LEASE/RENTAL – With the majority needs of only needing a commercial kitchen for temporary purposes, Kitchen Corps maintains a fleet of units to lease/rent to clients. A minimum rental period of 1 month or up to multiple years are available. Each rental includes the following services:

- Delivery of a fully functional, maintained, and cleaned facility to the client's site of choice.
- Placement, blocking, and leveling of facility on site.
- Project Manager to represent Kitchen Corps from delivery until the facility is operational.
- Initial fire up and training of facility and equipment.
- Optional Service and Preventative Maintenance plans.
- Ongoing customer service throughout the term of the lease period.
- Teardown and removal of facility at end of lease period.
- Project Manager to represent Kitchen Corps during teardown of facility.
- New Commercial Equipment for your renovated kitchen at a discounted cost.

"I would use Kitchen Corps for future mobile kitchen issues and I would recommend them, and only them, to anyone else experiencing a need for a temporary kitchen."

Frank Martin, Maintenance Supervisor, Heritage Manor Nursing Home

DESIGN SERVICES – With over 60+ years of combined food service and temporary kitchen experience, the staff at Kitchen Corps is able to design and construct the absolute best solution for a smooth temporary food service operation. With a knowledgeable sales team and in house design services, a client can be confident in the temporary facility offered is the best solution for their project.

"The layout and design of your 15,000 square-foot temporary kitchen exceeded expectations and provided the platform needed to offer patient and retail meals to a campus with over 9,000 people, in an organized and consistent manner."

Allen Pemberton, Senior Director of Food Services, Morrison Healthcare

PURCHASE OF CUSTOM UNITS – Although Kitchen Corps main business is leasing, there are some clients that need a custom built unit to purchase for a permanent operation. Kitchen Corps uses the same professional practices to design and construct the best solution for a client's requested unit for purchase.

"Thank you for a superior product, a pleasant working experience and for taking care of the customer the way you did. Service companies of all types could take a lesson from Kitchen Corps."

Gino DeSanto, AIS Commercial Parts and Services



SEPARATE FROM THE REST

Although there are few companies that provide similar products and services, Kitchen Corps prides itself in being the best!

- **Customizable Cooking Equipment List** – For rental purposes, the temporary facilities have most likely been constructed prior to a project. However, Kitchen Corps is able to change a “cook-line” to each specific client’s needs. A client will not have to be concerned about changing meal plans based on lack of needed equipment.
- **Temperature Controlled Facilities** – All units are provided with a HVAC to control temperatures. In addition, Kitchen Corps provides Tempered Make-Up Air units that assist keeping comfortable temperatures for clients in harsher or extreme conditions.
- **Pride In Workmanship** – All Kitchen Corps units are constructed, maintained, repaired, and cleaned by the same personnel. Each and every unit gets the same care before and after each project by the professionals and experts of each unit.



KITCHEN CORPS IS NOW YOUR EQUIPMENT DEALER!

Starting in 2015 all of Kitchen Corps’s clients now have the option of purchasing their new commercial kitchen equipment through Kitchen Corps during their rental of our temporary kitchen units. Kitchen Corps will extend its dealer discount to each client. Let our expertise and relationships in the industry help you get your new equipment for your newly renovated facility at the cheapest price available. There is no need to go through yet another dealer or company. Let us help you make your transition into your newly renovated facility with the best quality equipment at the lowest cost available.

