



# the concept

When your project demands a complete temporary solution to feed hundreds to thousands you can rely on our experience, knowledge, and versatility to provide you with mobile kitchen concept products and services ranging from a simple to complex complete kitchen facility that may include;





- Ø Hot production mobile kitchens
- Ø Cold production mobile kitchens
- Ø Refrigeration, Freezer and Dry storage facilities
- Ø Tray line serving areas
- Ø Temporary dining facilities etc.



### Why us

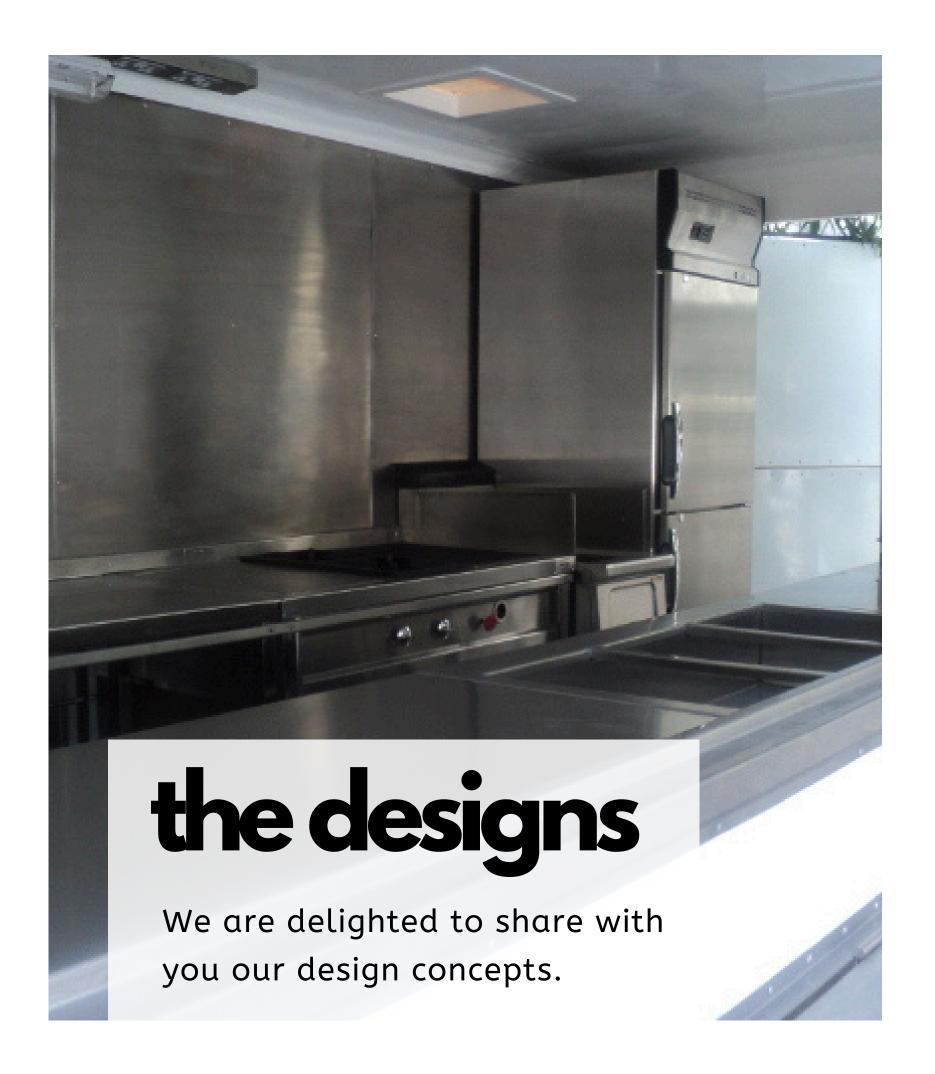
We will provide you with a fully fitted truck or van for your food storage/transportation needs that is convenient, hygienic, safe and has all the key components required by standards. The truck/van will be fitted with;

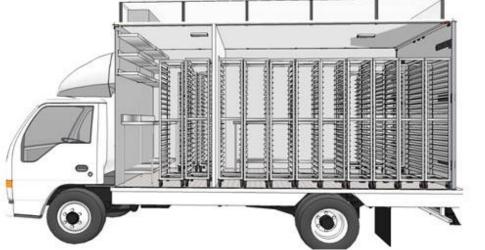
- Stainless steel interior cladding
- Stainless steel lockable food storage trollies
- Commercial food grade thermo boxes and/or Electric Banqueting trollies
- Chequered anti slip flooring
- Electrical and plumbing fittings
- Gas fittings
- Food regenerating equipment like burners, ovens, grill
- Stainless steel hot and neutral Storage cabinets



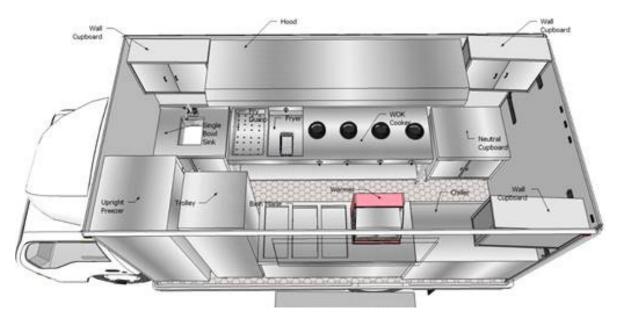






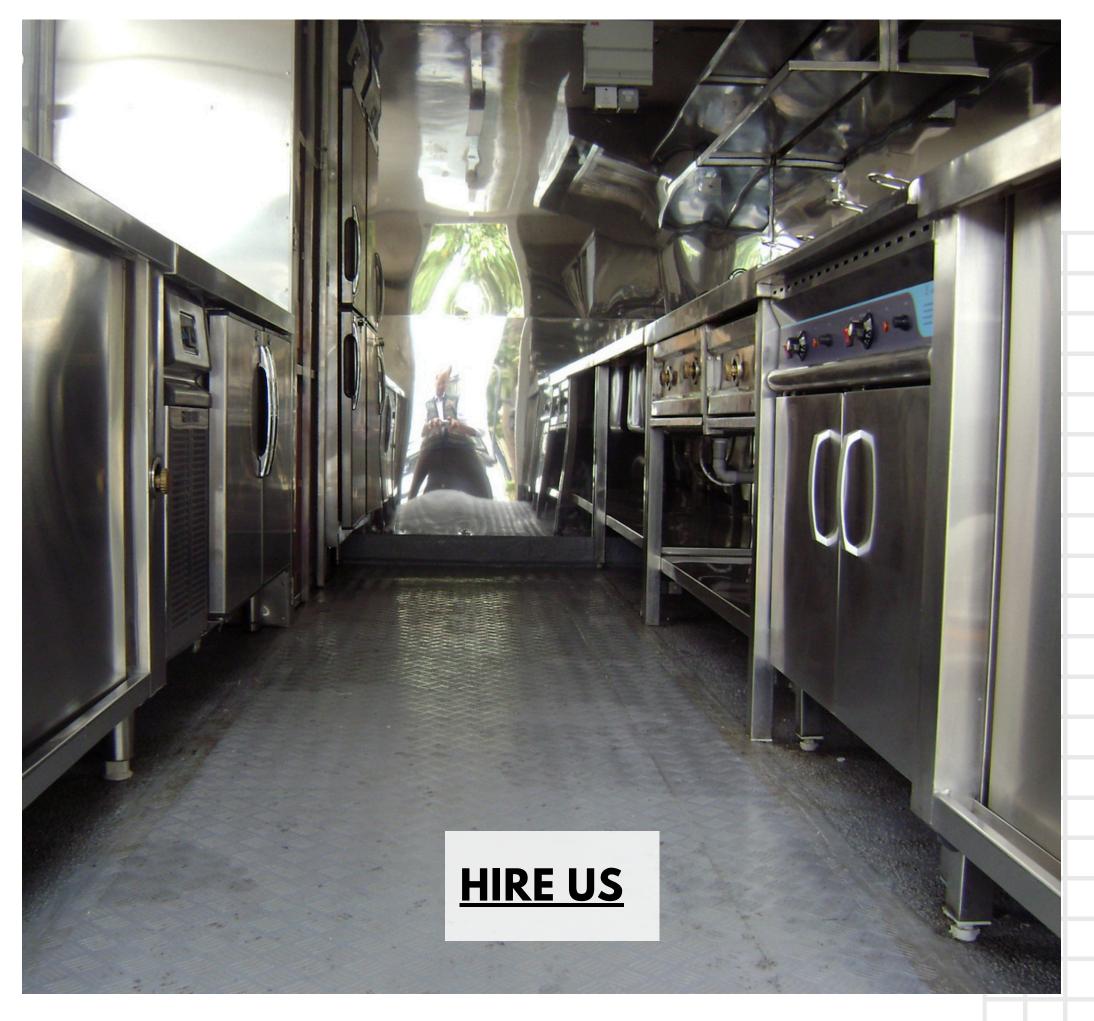












## in conclusion

This unit will go a long way to assist the institution in being able to provide quality catering facilities to off site locations in a more hygienic and professional set up.

The unit can also be able to provide meals for between 200 to 300 people at any given time.







### Visit Us

On demand Consultation service is available to provide you with insight crucial in all commercial kitchen projects.

Shem Plaza Lusaka Rd.
0742 690 1100
info@synkisol.com
www.synkisol.com

