



**OK'S Cascade Company**  
Mobile Solutions - (800) 458-8061 - [www.oks.com](http://www.oks.com)

**K113 KITCHEN DESCRIPTION:**

K113 is a fully functional mobile kitchen, housed in a 48' trailer. The mobile kitchen has been designed with an array of cooking utilities including, grills, ovens, tilt skillets, and stockpot burners. Unit also contains unobstructed counter space, storage compartments and a multi-compartment sink. Florescent and natural lighting is provided. Exhaust hood fans and natural ventilations are used to aerate the kitchen.

**CAPACITY:**

K113 is fully capable of supporting over 2,500 people per day.

**POWER REQUIREMENTS:**

The mobile kitchen requires an electrical source. A single 50 amp, 220 volt single phase electrical connection is required to power the unit. Connection is made with a Hubbel 4-wire twist lock. In the event power is not available on site, a 60KW Generator is required.

**PROPANE REQUIREMENTS:**

K113 is supplied with two 74 gallon propane tanks on board.

**POTABLE WATER REQUIREMENTS:**

Mobile Kitchen requires a potable water source. A single 3/4" potable garden hose will feed the system. In the event of no on site water location, the kitchen can be supplied from a mobile tanker trailer.

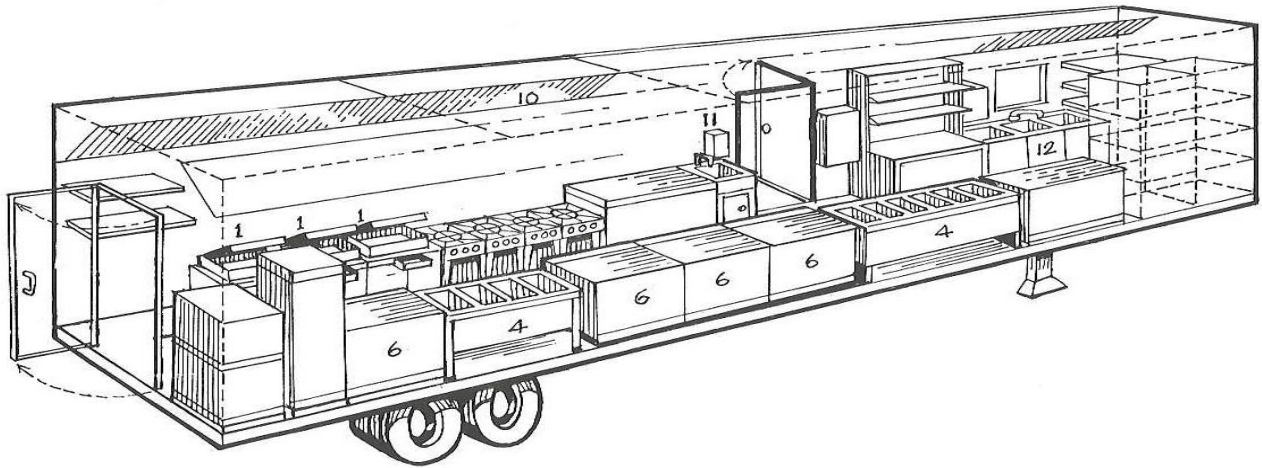
**GRAY WATER REQUIREMENTS:**

The mobile kitchen also requires a gray water drop site. Connection is made with a 2" male camlock fitting. If no city sewer drop exists, the unit is supplied with self contained 1350 gallon holding tanks. A gray water removal service is required to drain tanks over the course of the operation.

**K113 KITCHEN PICTURE & SCHEMATIC:**



1429 Avenue D, #166  
Snohomish, WA 98290



**Equipment Legend**

- 1. Tilt Skillets
- 2. Stock Pot Burners
- 3. Steam Kettle
- 4. Food Wells  
Compartment Sink

- 5. Roasting Ovens
- 6. Griddle with Roasting Oven underneath
- 7. Pan Burners with Roasting Oven underneath
- 8. Convection Ovens

- 9. Deep Fryer
- 10. Exhaust Hood
- 11. Hand Wash Sink
- 12. Three