



Vision

Integrity

Experience

Performance

American Mobile Kitchens LLC

the only choice for
temporary
mobile kitchen
solutions



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Company Profile

American Mobile Kitchens LLC is a privately owned and operated corporation established in 2006 to provide mobile food service and logistics equipment in the United States. The company provides full service project management in temporary foodservice solutions attracting clients from around the world.

While President and CEO David Craig operated a catering business for over 20 years, he realized that there was an increasing demand for mobile kitchens. He built two smaller units to accommodate smaller location needs and movie and commercial filming shoots. David was then approached by health care providers and educational institutions to provide mobile kitchen facilities during major renovation projects. While he was able to accommodate the requests, he recognized the need for more and larger units.



David investigated the mobile kitchen market in North America and quickly discovered that the limited number of service providers charged exorbitant rental rates. He emailed food service consultants to gauge demand; within minutes of clicking 'send', he received responses asking for quotes!

American Mobile Kitchens LLC quickly developed strong alliances with various types of relief organizations across the country. During the 2005 hurricanes, the company provided mobile kitchen units for FEMA in and around New Orleans; the first kitchen was located one block from Bourbon Street. When Hurricane Rita hit, the mobile units were deployed to Texan oil refineries. The mobile kitchens operated in the southern U.S. for 9 months. MAAmerican Mobile Kitchens provided units for first response emergency personnel following Hurricane Ike in Galveston and Beaumont, Texas.

American Mobile Kitchens LLC also provided temporary mobile kitchen units at both private and public sector venues across North America and the Caribbean. The units have been utilized at many events including the Super Bowl, Rose Bowl, Puerto Rican Games, the PGA Tour, and Canada Summer Games. Several organizations including Olympic Broadcasting Services used the mobile kitchen units during the 2010 Olympic Games in Vancouver and Whistler, B.C.

Today, American Mobile Kitchens LLC has a fleet of 32 and access to 150 mobile kitchen and support units, manufactures 35 units annually, and rents / leases between 50-70 units annually. The company currently provides mobile kitchens, mobile ware washing, mobile preparation units, mobile refrigeration / freezer units, logistics and on-site planning and management. All equipment is manufactured to specific client needs; those clients receive technical support through education, orientation and advance planning.

American Mobile Kitchens LLC operates facilities in Maryland, South Carolina, Tennessee, Texas and California, allowing the company to provide temporary foodservice solutions across the U.S. In fact, systems are in place with its sister company Mobile Kitchens Canada Inc. to provide immediate response – within 24 hours – to emergency relief efforts anywhere in North America. The company prides itself on its ability to mobilize equipment, products, staff, and resources, quickly and effectively.

Priding itself on excellence, American Mobile Kitchens LLC continually assesses its mobile kitchen floor plans to incorporate advancements and features recommended by project managers and chefs.



Services

American Mobile Kitchens LLC has been involved in numerous projects ranging from sporting events to major health care facility renovations and disaster management events. Working with some of the largest foodservice and event teams in the United States, it has provided logistics, mobile kitchens and support equipment across North America and the Caribbean.

American Mobile Kitchens:

- Provides mobile kitchens, mobile ware washing, mobile preparation units, mobile refrigeration / freezer units, mobile shower facilities, logistics and on-site planning and management.
- Manufactures all equipment to specific client needs and provides technical support through education, orientation and advance planning.
- Provides on-site professional personnel to handle equipment maintenance, fabrication and conflict resolution
- Provides its own qualified and certified personnel to manage all propane, electrical, plumbing, refrigeration installations and maintenance requirements.
- Owns and manages Mobile Kitchens Canada Inc. and together, these companies have assets worth in excess of \$5 million.
- Employs 40 people to cover sales, logistics, manufacturing, accounting, marketing and mechanical services.

Optional Services

Consulting & Special Event Management

Producing a special event requires careful planning and site assessment. American Mobile Kitchens LLC provides logistical specialists that offer various levels of pre-event analysis, support and planning to guarantee a successful event for your company and your client. American Mobile Kitchens' pre-event services incorporate your budget guidelines to ensure costs are contained.

We are event specialists working behind the scenes during every phase of planning.



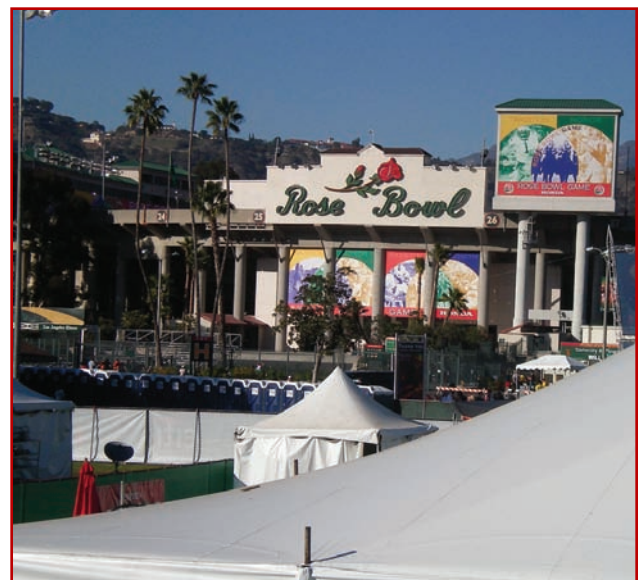
Our Clients

American Mobile Kitchens, LLC and its sister company Mobile Kitchens Canada Inc. have supplied temporary kitchen solutions to:

- 2010 Vancouver Winter Games
- FEMA Disaster Relief
- Hastings County Disaster Relief
- Hospital Projects across USA and Canada
- Correctional Services USA and Canada
- United States Coast Guard
- Velero and CITGO Oil Refineries
- Sundance Film Festival
- Survivor TV Series
- Long Beach California Grand Prix
- NASCAR
- Indy Circuit
- Champ Circuit
- Canada Games
- NFL Opening Kick-Off Celebrations
- Super Bowl
- Rose Bowl
- President's Cup
- Tennis Canada
- Canadian Open
- LPGA
- Puerto Rico Open
- NHRA
- X-Games Aspen Colorado
- Red Bull Air Races San Francisco
- Indigenous Games

The following types of businesses and organizations have benefited from units provided by American Mobile Kitchens LLC:

- Motion Picture & Television Industry
- Food Service Contractors
- Media
- Telephone
- Planning Agencies
- Domestic Services
- Racing Associations
- Hotels
- Catering Halls
- Disaster Recovery Teams
- Water
- Sewage
- Gas Utilities
- Corporate Emergency Management
- Environmental Recovery Companies
- Corporate Recovery & Special Outings
- Department of Defense
- Stadiums
- Race Tracks
- Convention Halls
- Law Enforcement
- Correctional Facilities
- Schools
- Colleges
- Educational Services
- Catering Firms
- Hospitals
- Institutions
- Retirement Homes
- Federal, State & Municipal Authorities
- Country Clubs
- Yacht Clubs
- Tennis & Golf Tournaments
- Fire Rescue
- Police Departments
- Security Companies
- Horse, Boat, Auto, Air, Art, Film Shows & Festivals
- International, Regional & Local Relief and Volunteer Agencies

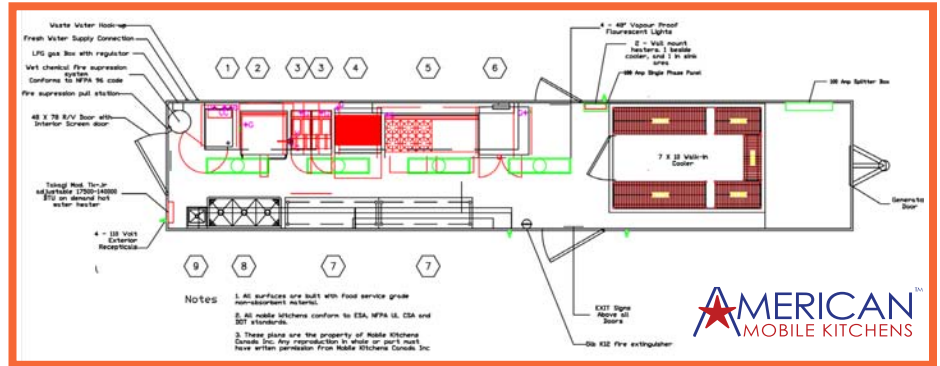


Features

Each American Mobile Kitchens LLC self-contained unit features equipment and supplies for full menu preparation, ware washing, refrigeration and freezers.

American Mobile Kitchens' 44-Foot Standard Unit contains the following:

- 7 x 10 walk-in cooler
- Mildew resistant shelving in cooler
- Double stack convection oven full size
- 40-Gallon Kettles
- 6 Burner with 36" griddle range with two under ovens
- 5 Pan Cleveland steamer
- 24" Char-broiler
- 2 Double deep fryers
- 30 Gallon tilt skillet
- 2 x 24" x 72" stainless work table
- Three compartment sink
- Hand washbasin with towel and soap dispenser
- 20 foot stainless steel ventilation hood with make up air
- Fire suppression system
- Hand held fire extinguisher New K-12 NFPA
- Hot water tanks
- 4-Vapour sealed florescent lights
- Fire exit lights
- Grease interceptors



The hook-up requirements are as follows:

- 100 amp single phase 220 volt
- ¾ inch food-grade fresh water line
- 2" grey water disposal line
- Regular propane hook-up (Based on 13" water column)

Each unit is adaptable to accommodate foodservice design and menus.

Familiarization

We take as much time as necessary to acquaint the maintenance personnel with the unit's operation. Each American Mobile Kitchens unit is fitted with standard commercial equipment and has excellent service accessibility. Each unit is environmentally compatible and user friendly. We provide extended onboard training for the dietician, chef and staff to ensure a smooth transition.



Support and Options

OPTIONS

Rental

American Mobile Kitchens LLC rents units by the week, month, and year. We can tailor a package, whether it's short or long term, to suit your budget.

Brokerage

To generate additional revenue for you, American Mobile Kitchens LLC can add your underutilized unit to its rental program. During your down times, the unit can be featured at events throughout the U.S. and Canada. Our experienced staff will handle all insurance, delivery, and set up. If you have a unit for sale, the brokerage program will increase its exposure to potential buyers.

David Craig – President & CEO, American Mobile Kitchens LLC

David Craig brings over 25 years of foodservice and mobile foodservice solutions experience to every project. The concept of American Mobile Kitchens LLC materialized while operating Catering By Craig, a well-respected and professional catering company in Ontario. David recognized the need for temporary foodservice solutions that could easily provide mobile foodservice capabilities at a variety of venues.

David has been involved with many projects including hospital renovations, hurricane and disaster relief, and major sporting events. This experience and knowledge base allows him to take the concept of temporary kitchen solutions and appropriately apply it to different and, at times, very demanding conditions. His work with planners, designers, architects, engineers, event organizations, and government officials results in the delivery of professional services and successful results. The company offers the only full service mobile kitchen manufacturing and leasing facilities in North America. David oversees all aspects of the business to ensure excellence in quality controls.

References:

References upon request.

