



December 2014

Caterer's information pack.

The kitchen and back-of-house areas at twotonmax have been designed to be used by professional catering companies who have experience in on-site catering. Although the kitchen is partially equipped it is not suitable for large-scale food preparation or for intensive cooking.

Equipment list:

Stainless steel benches – approx 7 metres length.

Induction cooktop – four burners (600mm wide)

Underbench ovens – electric ovens, 900mm wide and 600mm wide

Underbench refrigeration – 3 doors.

Wash-up area – 2 commercial stainless sinks.

Overhead stainless steel shelves.

Stainless steel commercial canopy.

Handwash area.

Equipment instruction manuals:

A copy of the instruction manuals for the induction cooktop and electric ovens is located in a drawer in the marble island bar, should they be required.

Storage areas:

A small multi-purpose cupboard is located adjacent to the kitchen and is suitable for storage of boxes or dry goods. Additionally a screened back-of-house area is typically used to store goods away from patrons' view. Further storage is available outside the venue.

Electrical arrangement:

The kitchen area is equipped with its own switchboard, with all circuits labelled and identified. Electrical loads should be distributed across multiple circuits whenever possible.

The induction cooktop is on a dedicated circuit and is also isolated by a switch located on the wall behind the cooktop. The switch is labelled and easily identified

Any equipment that draws large current (over 10 amps) must be discussed and approved prior to arrival on site. All appliances should be tested and tagged and fit for safe use.



Additional back-of-house area:

External to the venue is an area that is often used as additional preparation/plating/clearing/storage space. The area is paved and covered with a 6m x 3m marquee. The area is floodlit, and it is also possible to accommodate additional marquees should they be required.

Intensive cooking processes and open flames:

Cooking processes such as char-grilling, deep frying, charcoal spit grills, wood-fired ovens and high-output gas ring burners (for paella, etc) are not allowed within the main venue area. If these processes are anticipated, the venue manager must be advised and consent must be obtained during the planning of the event.

Kitchen cleaning:

The kitchen area (including ovens, sinks, refrigerator and cooking equipment) is to be cleaned to the same condition in which it was found. The floor should be cleared of any food scraps and debris and prepared for professional cleaning.

If intensive cooking processes (such as deep frying or char-grilling) are undertaken we reserve the right to charge additional cleaning fees as appropriate.

Rubbish removal:

All rubbish is to be removed from the kitchen by the caterer/function coordinator. Skips, bins, trailers or other rubbish receptacles cannot remain in Langford Street or Steel Street beyond the hand-over time.

* If rubbish is left on site, or identified in the bins of neighbouring properties, the venue manager will immediately engage the appropriate contractors and the cost of rubbish removal and management time will be deducted from the security bond.