

Practical Cooking

New National Curriculum



Putting Children's Safety First

Complies with the European British Standard EN 60335-2-6



The Mobile Cook Station

Bringing the kitchen into the classroom

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Bringing the kitchen into the classroom

For primary schools without food technology rooms; the Mobile Cook Station is a fantastic new concept for teaching practical cooking to KS1 & KS2 pupils, within their own classroom. The children choose, plan and prepare the lessons ingredients, the teacher then cooks the prepared food in front of them, demonstrating different types of cooking techniques.

Once cooked, the food can be passed around for the pupils to taste, for many of them trying new exciting textures and flavours for the first time. It gives them the chance to taste new foods, as well as teaching them to cook from healthy basic ingredients, probably one of the most important life skills they will learn.

The objective of the Mobile Cook Station

- Space saving - No need for a Food Technology Room.
- Saving money (many tens of thousands of pounds in each school) - No need to commission and service a Food Technology Room.
- Reducing the health and safety risks - Young children not handling hot equipment.
- Reduced staffing levels - Not having to care for young children in a Food Technology Room when handling hot equipment.
- Less disruption to the children - Taking the practical cooking lessons in their own classrooms.
- The Mobile Cook Station can be moved from class to class, room to room.
- Multiple Mobile Cook Stations - Different classes and key stages can teach practical cooking at the same time, not struggling to accommodate the whole school in a single Food Technology Room.
- Versatile - Can be used for after school clubs, m.a.t.ch. workshops, children and parent groups, breakfast clubs, cookathons, fund raising and many more.

Power Requirements



2 x 13Amp standard UK sockets - 5.95kW combined
2 x 4 Metre extension leads (supplied)

Trolley



Pans shown for illustration only

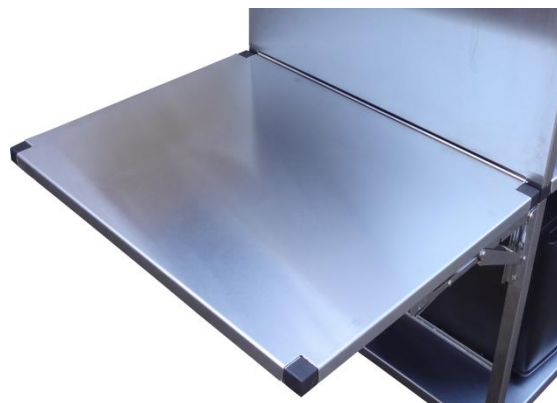
Manufactured from stainless steel for a hard wearing, hygienic finish ideal for food preparation.

Fitted with four swivel/brake castors for full manoeuvrability and secure parking.

Preparation Table

The table folds down making the Mobile Cook Station easy to manoeuvre and store in confined areas.

Just lift the table top and it locks into place. Manufactured from stainless steel making it an ideal food preparation area and for hygienic cleaning.



Hand Wash Sink Unit



The jet spray system means more washes using less water. At least 10 twelve second hot washes per filling.

The 2-litre Waste-Safe™ system traps all dirty water in complete security and is removable for emptying and cleaning.

With excellent insulation properties, the water will stay hot for up to 5 hours depending on the initial temperature of the preheated hot water used.

Constructed of fully moulded, high impact polyethylene; insulated throughout with expanded polyethylene.

Unique finger tip controlled tap can't collect dirt or grease. Washing under hot running water - dirty water goes direct to the Waste-Safe™ collection system. No bowl to collect suds and grease.

Fan Convection Oven



A commercial forced air convection oven with cool-touch safety housing and handle, safer for classroom cooking. Easy to clean enamel cavity, perfect for baking, cooking, reheating or warming.

Full size fan circulated oven constructed from stainless steel. The temperature range is 80° to 250°c and fitted with a 120 minute timer. There is an oversized viewing window in the door and an internal light fitted, making it easier for pupils to observe visual changes in foods cooking. There are 4 removable shelves supplied as standard to maximise the full work chamber area.

Dual Zone Induction Hob

The new, safe, fast and controllable way of cooking. Only the pan is heated and the ceramic plate remains relatively cool, this makes it the ideal choice for teaching within schools and young children. When the pan is removed or the hob is turned off, heating instantly stops and the residual heat of the ceramic plate quickly cools. No spillage during cooking will bake onto the ceramic plate, making it easy to clean.



Your pans will heat quickly and higher than normal cooking temperatures can be reached. With 8 selectable temperatures, (80°C to 220°C) changing from a fast boil to a gentle simmer happens instantly at the press of a button on the stylish touch control panel.

Refrigerator



The refrigerator employs special electronics to lower the power consumption and significantly reduce the speed of the cooling fans, once the correct operating temperature has been reached. The effect of this is to reduce the noise emitted to barely a whisper during normal running, whilst maintaining the capability to rapidly chill back down when required.

Associated Products

Oven Cook Station



A commercial forced air convection oven with cool-touch safety housing and handle, safer for classroom cooking. Easy to clean enamel cavity, perfect for baking, cooking, reheating or warming.

The trolley is manufactured from stainless steel and fitted with four swivel/brake castors for full manoeuvrability and secure parking.

Power Requirements

1 x 13Amp standard UK sockets - 2.8kW
1 x 4 Metre extension lead (supplied)

Optional Extras

- Refrigerator
- Preparation Table
- Hand Wash Sink Unit

The new, safe, fast and controllable way of cooking. Only the pan is heated and the ceramic plate remains relatively cool, this makes it the ideal choice for teaching within schools and young children. When the pan is removed or the hob is turned off, heating instantly stops and the residual heat of the ceramic plate quickly cools. No spillage during cooking will bake onto the ceramic plate, making it easy to clean.

Power Requirements

2 x 13Amp standard UK sockets - 6.2kW combined
2 x 4 Metre extension leads (supplied)

Optional Extras

- Splash Back
- Preparation Table

Hob Cook Station



Illustrated with optional extra splash back