Mobile Kitchen and Freezer
Housed at MU Bradford Research Center, 4968 Rangeline Rd, Columbia, MO 65201
Built by MO Department of Agriculture

Requires a ¾ ton truck and gooseneck hitch to haul
Water supply is via a garden hose, must be sterilized in Clorox before use

Drain outlet must go into an approved septic system- we are buying a hose to enable drainage into a sink or into a holding tank.
Back door opens up into a ramp, back door is completely screened with a walk through door in the screen
Freezer unit has 16 trays and freezes in approximately 30 minutes depending on product.

Takes about an hour to get freezer ready (low temperature) for use.
Chest freezer for holding product

Stairs for front door entrance. Door cannot be closed when stairs are in place outside.
Triple sink with overhead sprayer
Comes with pots, pans, utensils. Hot plates will be replaced with a range top.
Plugs into 4-pronged 220 outlet or into gas powered generator
• Can use at Bradford or can take to your site (proof of vehicle liability insurance)
• To take, probably a minimum of 3-5 days
• Will have to do a check-in and check-out at Bradford
• Refundable deposit required, probably $200
• At Bradford, charge will probably be $10-$15/ hour
• We will get it approved by the Boone County Dept of Health, but users who take to site will have to get their own county approvals

• Every food packaging and processing procedure will have to be approved by your county health department

• Some procedures will have to be approved by the State Department of Health (i.e. vacuum sealing frozen food)

• You will have to have a food handlers license

• For canning, you will have to do required training and get proper approvals

• We will have to have documentation that you have met all Health Department regulations
• You will need to have some way to transport your frozen product
• University will probably require product liability insurance
• May be best used by groups of people if taken off-site
• What would you be willing to pay??