



Southside Commercial Kitchen Hire

Rent Reinvested in Rehabilitation

Rent a spacious, light, bright, 25m² kitchen with all new kit
Ramp access from street – Parking – Wi-Fi



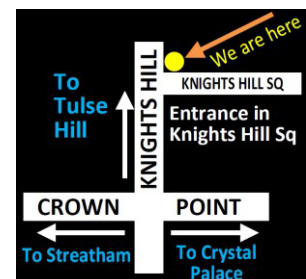
Cater for hundreds of covers
community events, church gatherings, parties, fetes,
functions and pop-ups, cookery classes

CONTACT

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Kitchen Equipment Specification



MEDIUM DUTY RANGE - Falcon Foodservice E3161

Dominator Plus Medium Duty Range, electric, 600mm, 3 HOT PLATES (1) rectangular & (2) circular cast iron hotplates, 1/1 GN standard oven, (2) shelves, removable drip tray, (1) side hinged door, enamel oven interior, stainless steel exterior - Dimensions 890(h) x 600(w) x 845(d)



INDUCTION RANGE - Falcon Foodservice E1631

One Series Induction Range, floor model, (6) x cooking zones with boost function, 6mm toughened glass hob, digital display, pan detection, (2) x 2/1GN capacity fan-assisted oven base, twin doors with glass panels, includes (2) oven shelves - Dimensions 977(h) x 900(w) x 900(d)



DUAL FRYER - Lincat J18

Silverlink 600 Fryer, electric, freestanding, 600 mm, (2) 9 litre capacity tanks, thermostatic control, (2) nickel plated wire basket, batter plate, stainless steel lid & construction - Dimensions 980(h) x 600(w) x 632(d)



COMBI OVEN, ELECTRIC, 1/2 & 2/3 GN - Convotherm (Welbilt)

Mini Mobile Series Combi Oven/Steamer, electric, boilerless, (6) 2/3 GN capacity, hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking, safe cool down, reduced fan speed & auto reverse mode, integrated water tank, stainless steel interior & exterior - Dimensions 732(h) x 515(w) x 599(d) Includes: Crisp & Tasty air conditioning function, Multipoint core temperature sensor, Reduced heat output and fan speed, Antibacterial door rotary lever lock with raised position and safety function, Program protection, RS232 interface & Program list for saving own recipes.



DISHWASHER - Smeg Professional LVS344PM

Smeg Professional Undercounter Dishwasher - freestanding, 14 place settings, fingerprint proof stainless steel, electronic controls with 9 programs (4 quick), integral water softener, visual low salt and rinse aid indicator, easyGlide upper basket, anti drop lower basket, delay timer up to 24 hours, aquastop water protection, automatic door opening at cycle end, orbital wash system - Dimensions 850(h) x 600(w) x 598(d)



MICROWAVE OVEN - Sharp

Sharp Microwave Oven - output - Touch controls with 20 presets - 11 power levels - Express defrost - Double quantity - Extra menu - Twin stirrers - Countercheck - Stackable - Dimensions 335(h) x 510(w) x 470(d)

Large windows give good light for daytime working

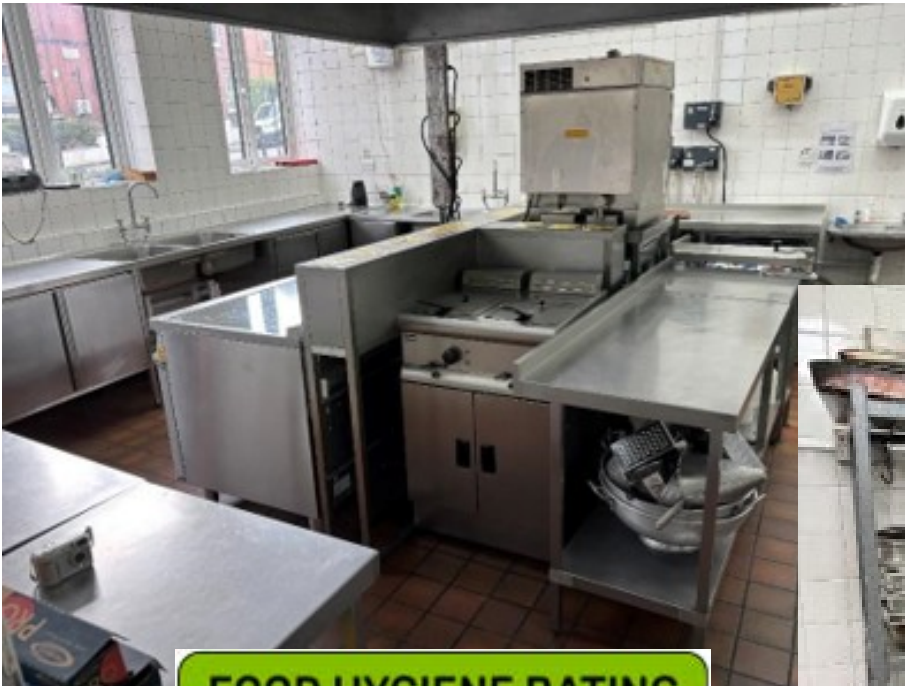
Modern LED lighting for the evening shift

All kitchen appliances replaced in last 12 months

Extraction regularly serviced for maximum efficiency

Fridge storage available weekday afternoons/evenings

SRA Kitchen





Southside pop-up at the Volcano Café



Rent Reinvested in Rehabilitation

We've got our own pop-up at a local café and reinvest profits in support for the most vulnerable. By renting Southside's commercial kitchen, renters also make a direct and lasting social impact. Your hire supports some of South London's most vulnerable individuals: adults with serious mental illness working to regain independence, skills, and wellbeing. All rental revenue is reinvested to fund occupational rehabilitation and real work experience opportunities for individuals, ensuring every booking contributes to life-changing outcomes.

Southside Commercial Kitchen Hire is at the heart of a wider social enterprise ecosystem - Southside

Rehabilitation Association (SRA), a charity that supports



adults with serious mental illness. Alongside the kitchen, SRA operates Southside Sweepers, a cleaning service where Service Users gain skills in hygiene and teamwork; Southside Print & Copyshop providing print and copy solutions offering customer facing roles and builds IT skills and confidence; and Southside Caterers where Service Users learn food hygiene, food preparation and customer service skills.

These enterprises provide safe, supportive work environments supervised by mental health specialists, helping Service Users develop essential workplace skills and real employment experience. This holistic approach improves wellbeing, boosts confidence, and fosters social inclusion, empowering individuals toward independent living and open employment.

