



Historical Summary

Prior to establishing Kitchens To Go, Steve Rubin acted as the CEO of Culinary Enterprises, a leading Midwestern off-premise catering and special events organization. Culinary Enterprises, is a company consisting of six catering divisions each having a distinct style and market. Because of the off-site nature of catering, Culinary Enterprises owned a mobile kitchen which was designed and built by Carlin Manufacturing. This unit was used for large special events and was occasionally lent or leased to caterers requiring large on-site cooking capacity. Since many needs for mobile kitchens were of a temporary nature, and purchasing was not a desirable short-term option, Mr. Rubin became increasingly aware of a market segment that was not being satisfied.

In 1999, Mr. Rubin began to explore the possibility of purchasing mobile commercial kitchens to offer for long and short term leasing opportunities for a wide variety of commercial, military and institutional applications. Initial growth was rapid as these mobile kitchens became in demand.

In 2001, as the company evolved and grew, Fred Stowell came on board as a partner in KTG. As an engineer and attorney with a strong background in manufacturing, his expertise brought additional value to this growing company.

In 2004, based on a continuing relationship with Ralph Goldbeck AIA, owner of Carlin Manufacturing and the obvious synergy and advantage to their clients, a formalized business partnership was created between Mr. Goldbeck, Mr. Rubin, and Mr. Stowell.

Being a licensed architect, Mr. Goldbeck brought 20 years of experience in design and manufacturing to the partnership. As this unique flexibility of products and services of both companies became known in the temporary kitchen marketplace, Carlin Manufacturing and Kitchens To Go flourished.

In mid-2004, it became evident to Kitchens To Go that there was a very strong, and yet untapped market that required a complete temporary facilities package. The *Modular Concept* was born out of client need. These unique, building and health code compliant facilities are seamlessly integrated to form clear-span cooking, preparation and storage areas which often include cold and frozen storage.

In 2008, Kitchens To Go, in partnership with Sprung Instant Structures, created a temporary Student Union at the University of Southern California. This complex was leased for a two-year period during the raise and construction of the new Student Commons. The custom designed and engineered 17-module complex consists of:

- Specialty kitchens for each of eight food service concepts
- A master / catering kitchen
- Dish and pot washing areas
- Cold, frozen and dry storage

Executive Summary: Kitchens To Go & Carlin Manufacturing

- Shipping and receiving area
- Restrooms, locker rooms and offices

The dining and food court are housed in a rigid membrane structure which consists of:

- Food Court with eight food concepts
- Convenience Center
- Coffee Shop
- On-campus Bar
- Central Audio Visual Screening areas

The PAC (Plug and Cook) Kitchen was designed and built in 2008 for use at special events and disaster relief. This high volume kitchen can be placed, leveled and operational in less than 30 minutes after delivery. Integrated hydraulic powered legs facilitate the unloading and leveling of the unit from the delivery truck flatbed. With the entire sidewall opening up, a PAC SAK or tent can be incorporated to allow for additional prep or dining space.

Through the years, Kitchens To Go and Carlin Manufacturing have been involved in supporting Disaster Relief and Recovery efforts. Permanent kitchens were provided for three Joplin Schools destroyed after devastating tornadoes, and current relief efforts are still in place on the East Coast after the destruction caused by Hurricane Sandy. In addition, units have been built for the American Red Cross, Salvation Army and North Carolina Baptist' Men's Disaster Relief Mission to bring help to those who need it.

Carlin Manufacturing and Kitchens To Go introduced the Bolt On Kitchen in 2012. Bolt On Kitchen Facilities are pre-constructed, code compliant, turnkey, commercial kitchens that are affixed to an existing building at a fraction of the effort and expense of conventional construction. This new concept won the Kitchens Innovation Award in 2012 at the NRA Show and the What's Hot, What's Cool Award at NAFEM in 2013.

In 2012 Carlin Manufacturing developed a concept for modular and containerized drive-thru facilities. These commercial foodservice facilities provide design options that include walk-up windows, patios and indoor dining.

In 2013, our efforts concentrated on educating various markets about interim and permanent kitchen solutions with webinars, continuing education credits, lunch & learns and speaking engagements.

KTG is active in all institutional foodservice markets such as Healthcare, College & University and Corrections with a focus on Healthcare foodservice. KTG is active in several associations such as the Association of Healthcare Foodservice and DM&A which allows KTG to stay up to date on the current state of the healthcare foodservice industry and best practices.

Kitchens To Go continues to evolve and perfect their mobile, modular and containerized facilities offerings. The KTG client list includes major corporations, disaster relief agencies, hospitals, universities, hotels, governmental agencies and sports venues from coast to coast and throughout the world.