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Camp Kitchen Induction

The Camp Kitchen is located at the west end of the Dining Hall. All water accessed from the kitchen is filtered. The Camp Kitchen features:

- A cool room, upright freezer and general-purpose fridge.
- A commercial dishwasher.
- One general purpose sink.
- A dedicated hand wash basin with hands-free operation.
- A portable First Aid Kit.
- A locked chemical cupboard with cleaning supplies (lock code equals last 3 digits of current year).
- An MSDS guide to chemical properties.
- A commercial fan forced, electric oven.
- A commercial gas oven (not fan forced).
- A gas-heated cooking plate.
- A stove-top with six gas burners.
- Gas lighters and matches.
- A microwave oven.
- A conveyor toaster.
- Pots, pans and cooking utensils.
- Refillable containers for the water cooler.
- Hot water urn.
- Two portable water dispensers.
- Mugs, bowls, plates and dining utensils.
- Check-out instructions for cleaning.
- Two fire extinguishers and fire blanket
- All water to the kitchens runs through a filtration system
- If using the urn, please ensure it is regularly topped up and turned off at night.



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- Recycling and general-purpose bins are supplied outside the kitchen. Please place only bagged rubbish in the general-purpose bin.
- Please see the Camp Manager or Camp Supervisor if you require additional supplies or utensils (ph. 0403 424 894)