

Akela Container Kitchens

Turnkey 40 ft sea-container kitchens and foodservice units

Supply • Fit-for-purpose design • Food-safe fit-out • Local compliance • Commissioning

Turnkey 40 ft sea-container kitchens and foodservice units — designed, fitted and commissioned for the client brief, the site and local rules. The same modular method Akela uses in maritime, defence and energy programmes is applied from first sketch to handover.



Transport-ready 40 ft kitchen — Akela wrap



Food-safe interior during fit-out



Yard build — structure, plant and branding



Hospitality site — serving point and terrace

Typical scope

- Supply of new or CSC-certified 40 ft ISO containers
- Food-hygiene interior fit-out — stainless / food-safe surfaces, insulation, anti-slip flooring
- Integrated MEP: power, lighting, HVAC, extraction, water, drainage and grease management
- Service windows, counters and customer-facing openings
- Client-specified cooking, holding and refrigeration plant
- Exterior wrap and brand application
- Optional hybrid energy for remote or off-grid sites
- Factory acceptance, transport, commissioning and handover

Modular systems experience

Each kitchen uses the same modular approach Akela already applies in maritime, defence and energy work: ISO structure, marine-grade systems, vendor-independent equipment, and Analyse → Architect → Integrate → Sustain.

That covers relocatable units, hybrid energy for remote sites, food-safe interiors, and last-mile foodservice — from production to the serving point.

How a unit is specified

- Brief — menu, brand, capacity, utilities, budget.
- Constraints — hygiene, fire, planning, permits, access, setbacks.
- Design — layout, openings, MEP, equipment and wrap for this client and this site.
- Build & hand over — yard fit-out, FAT, transport, commissioning.

Designed around constraints

- Client wishes — menu, brand, throughput, staffing and budget
- Local food-hygiene, fire and building rules
- Environmental limits — discharge, noise, emissions, grease and waste
- Site restrictions — access, setbacks, utilities, flood or coastal exposure
- Climate — heat, humidity, salt air, wind and 24/7 service

COMPLIANCE IN THE DESIGN

Local law and site limits are mapped at the analyse stage. The unit is then engineered so it can be permitted, installed and operated without redesign on site.