

# Portable Kitchen

## Assembly Guide



The portable kitchen is designed to allow nutrition education program professionals and advisors and others to store more than 40 commonly used kitchen items and easily transport them to demonstration sites. This kitchen also can be used in small apartments where storage space is at a minimum or for camping. The dishpan that contains many of the items measures 11½ by 15 inches. Although a larger washtub might hold more items, this size is readily available in stores and minimizes the weight of the kitchen for easy lifting and carrying.

To assemble the portable kitchen, shop around to find the right size and quality of utensils at a price you are willing to pay. Keep the total cost of the kitchen low by purchasing items at dollar or other discount stores, or by buying them secondhand at garage sales. Look for safety, quality, ease of use, and the fit of the item into the overall kit. All items are standard-sized with the exception of the cookie sheet, which is designed for a toaster oven.

Load the dishpan in the order described in the drawing inside this brochure. Although the illustration suggests how the items can fit together, your assembly may vary depending on the items or the storage container you choose. Note that a second dishpan can be placed underneath the first to hold waxed paper, foil or plastic wrap, trash bags, and a small roll of paper towels. Partial rolls of paper products keep the total weight of the portable kitchen down.

Pack items securely so they are not jostled in transport. For safety and to prevent dulling, shield all sharp objects such as knives. To secure the various parts, wrap a large thick rubber band, available in packing supply stores, in several directions around the entire kitchen. Carry the kitchen "as is" or reposition some of the items and place it in a clean rolling suitcase, a box, or a large cloth tote bag (16 by 12 by 7 inches deep) such as the ones given out by grocery stores. Carry the food and other supplies in a separate container. Wrap them carefully and insulate them to prevent food spoilage and sanitation problems by ensuring that hot foods remain hot and cold foods remain cold.

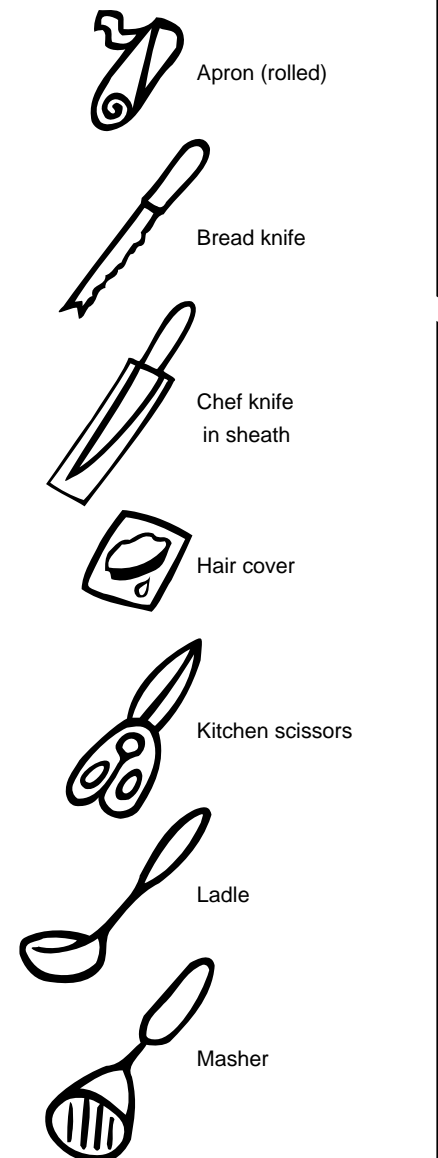
After unpacking the kitchen, pour hot water and detergent into one of the dishpans and hot rinse water into the other. Although you should clean each item before packing it, you may need to wash and rinse a few things when you unpack. Clean the counter or other work surface before you start, too. Filling both dishpans in advance also helps you to wash and rinse the utensils as you work.

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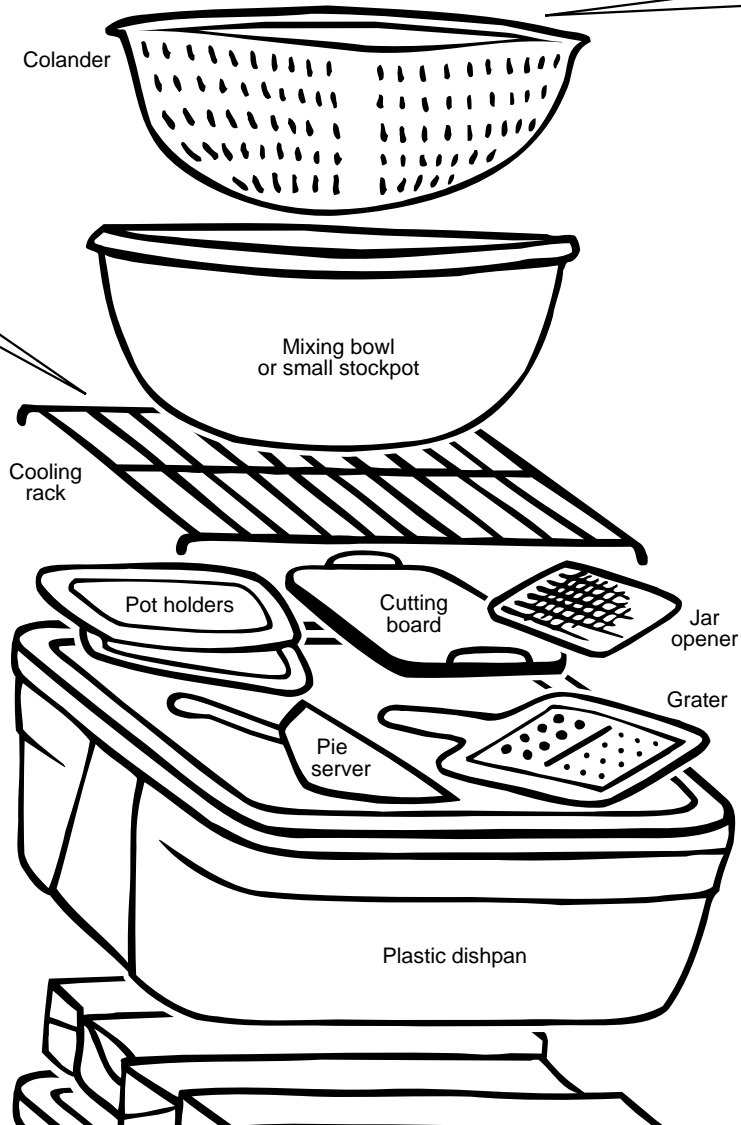
# Portable Kitchen Assembly

Please follow steps 1 through 4 in order.

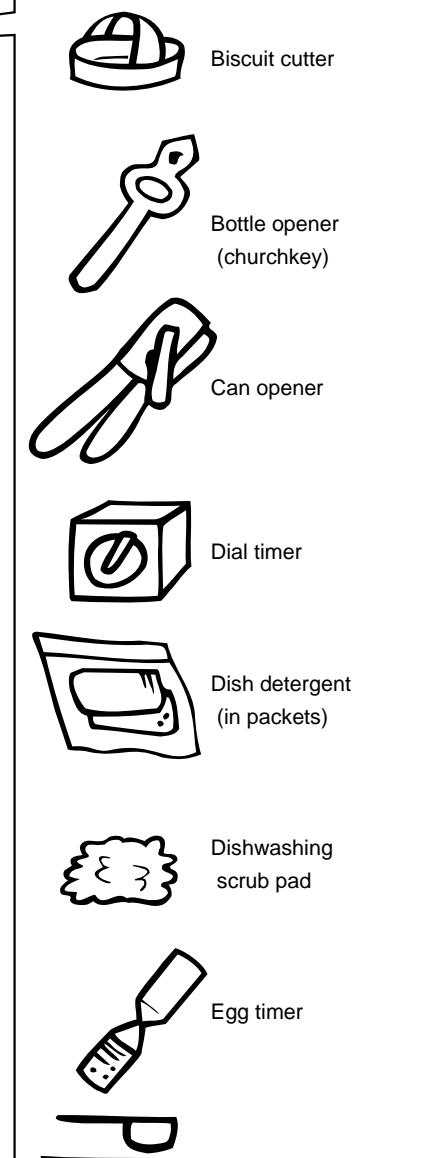
**2** Pack items shown below around colander and mixing bowl nested in top dishpan...

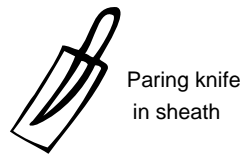


**1** Stack items as shown below from the bottom to the top...



**3** Pack items shown below into colander as neatly as possible and level...

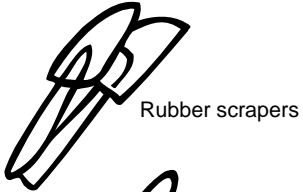




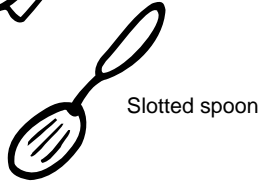
Paring knife  
in sheath



Pastry blender



Rubber scrapers



Slotted spoon



Soap & washcloth  
(or moist towelettes)



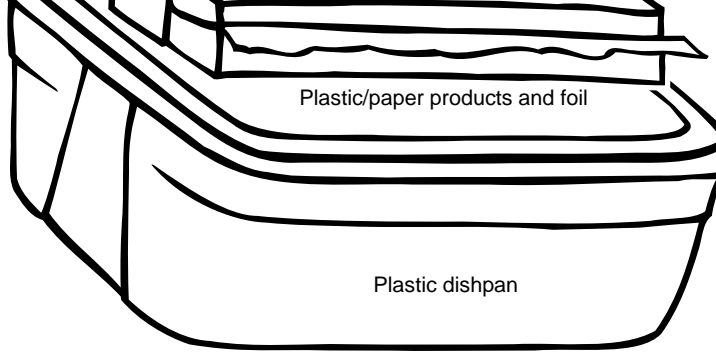
Spatula



Wire whisk  
(or rotary beater)



Wooden spoons



Plastic/paper products and foil

Plastic dishpan

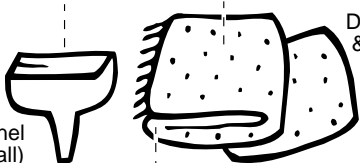
**4** Stack items on top of the assembled dishpans, with the rolling pin to one side.

Secure by binding completed portable kitchen with three 7" x 1/8" rubber bands.

Loaf pan



Dish towel & dish cloth



Muffin tin



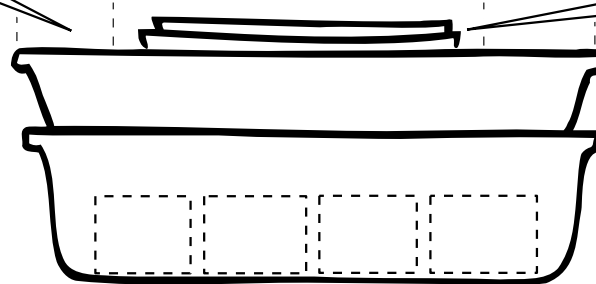
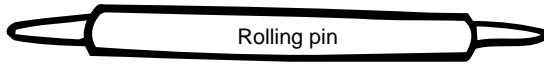
Funnel (small)



Baking sheet (10 x 14)



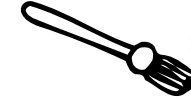
Rolling pin



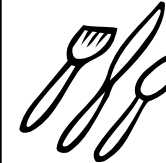
Measuring cups (dry)



Measuring spoons



Pastry brush



Place setting  
(knife, fork, spoon)



Potato peeler



Scoop (dry ingredient)



Strainer  
or sieve (small)



Tongs



Vegetable brush

# Portable Kitchen

## Assembly Guide

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You may notice that several items are missing from the kitchen. In place of the mixing bowl, you might substitute a small saucepan-sized stockpot, which could be used as a skillet, a saucepan, or even a mixing bowl. Use the strainer or sieve as a sifter and the rubber jar opener or an additional pot holder as a trivet (hot pad). A cake or pie pan and a citrus reamer are not included but could be placed in or under the mixing bowl or stock pot instead of other items.

A liquid measure is not included since most are heavy glass and take up considerable space. You may have room for a small plastic one, especially if you substitute the larger stockpot for the mixing bowl. Dry measuring cups (included) measure the same as liquid cups, but are harder to pour from. The kitchen scissors that are included work well for cutting pizza and for snipping parsley and other soft, small foods in a cup. You may want to include or remove other items because of personal preference or the dishes that you will prepare.

If you plan to use the bowl to transport food after you have prepared it, carry a bowl cover—a circle of plastic with a gathered elastic edge—to keep insects away from the food and your car clean. In a pinch, you can substitute a new disposable shower cap. Use additional bowl covers as hair nets or coverings. To avoid using one for both purposes, label each for its use.

Developed by Jan Scholl, associate professor of agricultural and extension education, for the Pennsylvania Expanded Food and Nutrition Education Program. Also available is the *4-H Food Presentations* publication, which provides demonstration tips.

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### Portable kitchen item checklist:

- Apron
- Baking sheet (10-by-14-inch)
- Biscuit cutter
- Bottle opener (churchkey)
- Bread knife
- Can opener
- Chef knife in sheath
- Colander
- Cooling rack
- Cutting board
- Dial timer
- Dish detergent (in packets)
- Dish towel and dish cloth
- Dishpan(s)
- Dishwashing scrub pad
- Dry ingredient scoop
- Egg timer
- Foil or plastic wrap
- Funnel (small)
- Grater
- Hair cover
- Jar opener
- Kitchen scissors
- Ladle
- Loaf pan
- Masher
- Measuring cups (dry)
- Measuring spoons
- Mixing bowl or small stockpot
- Muffin tin
- Paper towels
- Paring knife in sheath
- Pastry blender
- Pastry brush
- Pie server
- Place setting (knife, fork, and spoon)
- Pot holders
- Potato peeler
- Rolling pin
- Rubber bands (7 by 1/8 inch)
- Rubber scrapers
- Slotted spoon
- Soap and washcloth (or moist towellettes)
- Spatula
- Strainer or sieve (small)
- Tongs
- Trash bags
- Vegetable brush
- Wax paper
- Wire whisk (or rotary beater)
- Wooden spoons

### If you have extra space, add:

- Citrus reamer
- Liquid measuring cup
- Pie pan
- Saucepan
- Skillet
- 9-by-13 or 8-by-8-inch pan