



FIELD CATERING SYSTEM MOBILE KITCHEN TRAILER

Kärcher is the world mobile catering systems specialist. They design, tests and produces future-oriented systems together with experts from all over the world. The systems are highly mobile and flexible in use and can be transported even to the most remote sites. Ranging from the individual module to the container kitchen, the Kärcher Futuretech catering systems are designed for transport by road, sea and air.

Trust in Kärcher Futuretech's great experience in the production of kitchens for missions in the most varied crisis and catastrophe areas.

MKT Family

The Mobile Kitchen Trailer range (MKT) is available in three different versions. All utilise high quality stainless steel, and are very simple and similar in operation, except each version is designed for a higher output capacity



MKT 100

The modular construction of the MKT 100 makes it a flexible field kitchen system. For the preparation of up to 250 meals. Quickly ready for use. The modules can be mounted on a trailer or used as separate cooking units.

The field kitchen is mounted on a single-axle trailer ready for operation; the trailer is able to be pulled off-road at an appropriate speed.

The admissible maximum speed on good roads should not exceed 80 km/h, but can be maximum 100 km/h. The admissible total weight is 2,000 kg.



The following cooking methods are possible: cooking/boiling, stewing, steaming, braising, frying and baking. Every cooking or frying unit is equipped with its own burner.

The cooking equipment, e.g. cooking kettles and frying pans, have a modular construction.

Scope of supply and technical data

Overall length (with shortest drawbar) (mm)	4280
Overall length, with fully extended drawbar (mm)	4400
Width (mm)	2020
Height (with weather shelter) (mm)	2620
Height (with tilted chimney) (mm)	1380
Total weight (kg)	2000
Weight, empty (kg)	1250
Load capacity (kg)	750
Max. weight on drawbar eye (kg)	100

Cooking is possible without restriction when the cooking appliances are mounted on the single-axle trailer. Cooking is also possible using each cooking or frying unit separately, and set down from the single-axle trailer without need for extensive preparation work.



MKT 250

The MKT 250 tactical field kitchen is constructed for the application under “Air-Land-Battle-2000” conditions, and is mounted on a one-axle trailer.

The field kitchen guarantees fast and complete troop-catering for 250 persons around the clock.

The field kitchen is used for the preparation and cooking of meals for up to 250 persons. Both fresh foods as well as preserved and non-perishable foods can be processed.



Normally, the field kitchen should be operated within the range of a given infrastructure with intact power supply, water supply, waste water disposal, and disposal possibility for food stuffs and waste.

The field kitchen is fully mobile and suitable for travel on roads as well as on unpaved paths over fields or in forests (partially militarised versions for towing vehicle and trailer). However, it is specially designed for off-road or cross-country travel. After appropriate retrofitting, the trailer can also be towed by civil vehicles.

The field kitchen consists of:

- the field kitchen trailer for the cooking of food
- the built-in equipment as preparation area for cooking
- work tables
- kitchen utility equipment and other accessories
- storage area for parts of the troop loading and rationing

Scope of supply and technical data

Dimensions operation (l x w x h) (mm)	4800x4900x2630
Dimensions transport (l x w x h) (mm)	4020x2155x2630
Working plate (mm)	1900-2100-960-950
Overall length (mm)	4170
Overall width (mm)	2160
Overall height (mm)	2620
Total weight (kg)	2500
Weight, empty (kg)	2050
Load capacity (kg)	425
Track distance (mm)	1908
Max. weight on drawbar eye (kg)	50
Overhang angle, front (°)	22
Overhang angle, back (°)	20

MKT 300

The mobile kitchen can be used independently and is also suitable for use in the terrain. It has been designed and constructed for the preparation of meals for 300 to 500 persons per day.

The mobile kitchen is used for catering in regions with missing or incomplete infrastructure.

The equipment of the mobile kitchen is foreseen for the following tasks:

- preparation of meals and hot beverage
- boiling, steaming, stewing, roasting, frying, baking and combi-steaming
- cooling of meals and beverages preparation of hot water for hygiene purposes.

The operators work on a platform. When folded up, this platform serves as closure and weather protection of the interior in the transport position. The walking surfaces have an anti-slip coating. The platform is equipped with a railing. The standing height on the platform is at least 2.1 m. The working area on the platform can be reached via detachable staircases. The system is delivered with 2 access staircases which can be fixed to the front and rear side of the platform as needed.

For protection against the effects of the weather the area between the platform and the roof can be closed off completely with a weather protection tarpaulin with door elements and blackout windows.

All functions are operative in the required climate zones. For transport, the system is drained off. For storage, the system is drained off and preserved. For this, the admissible temperature range is between -25 °C and +49 °C.



Scope of supply and technical data

Dimensions operation (l x w x h) (mm)	5500x4200x1000
Dimensions transport (l x w x h) (mm)	7900x2320x3250
Total weight (kg)	8000
Weight, empty (kg)	7000



FIELD CATERING SYSTEM CONTAINERISED FIELD KITCHENS

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CFK Family

The Containerised Field Kitchen range (CFK) is available in several customisable versions. All utilise high quality stainless steel, and are very simple and similar in operation, except each version is designed for a higher output capacity

Having said this, common to all solutions are:

Deep sink with hot/cold mixer



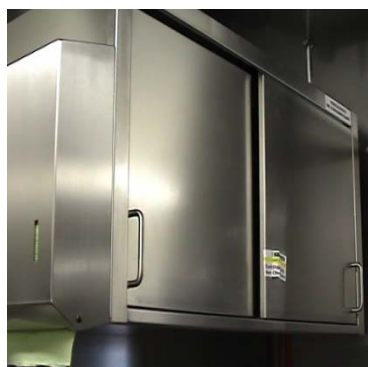
Hygienic Dispensers



Several Storage Compartments



Refrigerated Compartments



Safety Systems



Containerised Field Kitchen (CFK)

ZuCon-RK

This new generation of tactical highly mobile container kitchens has been developed in cooperation with the US Army (R&D Centre Natick) and quartermasters of the German Armed Forces (Bundeswehr). After several years of field testing in arctic and tropical climates, the design of the ZuCon-RK was completed. The final ZuCon-RK version is a container kitchen which is particularly suitable for the troops.

The ZuCon-RK is the most modern and most capable mobile container kitchen system throughout the world at present. It meets all requirements on a 5-star container kitchen for the preparation of 5-star menus. The ZuCon-RK forms part of the container field kitchen system for the German Armed Forces. It is to be connected with the VorCon-RK.

VorCon-RK

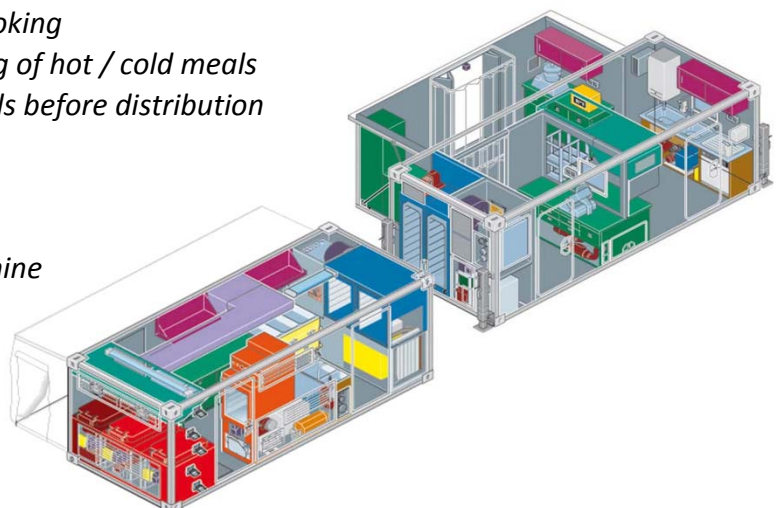
The VorCon food preparation container serves for the preparation of foodstuffs before cooking, for the preparation or portioning of cold meals, and for the short-time storage of cold food before distribution. The VorCon container can be extended by a third of its size for operation. Together with the HMCK (Highly Mobile Container Kitchen), it represents a mobile large-size kitchen with state-of-the-art equipment.

All kitchen devices and installations have been designed, developed and especially adapted to mobile field missions. The container including all equipment and accessories can be transported by road, rail, ship (CSC certified) or aircraft. Having arrived on site it is ready for operation within the shortest time.

Preparing, cooling or portioning food – no problem in the VorCon. The VorCon fulfils the hygiene requirements of the Federal German Armed Forces. The VorCon is equipped with an air-conditioning system and can be operated in all climate zones according to STANAG 2895 (A1, B2 and C1).

Easy access to the container thanks to an automatic entrance door. Together, the ZuCON and the VorCON offer a fully equipped catering solution that is 100% comparable with a modern professional kitchen:

- *the preparation of food for cooking*
- *the preparation and portioning of hot / cold meals*
- *the temporary storage of meals before distribution*
- *dish-washer*
- *hot water boiler*
- *refrigerator*
- *meat and cheese cutting machine*



In conclusion, please feel free to contact me at any time in relation to the Karcher range of field mobile catering systems to support your Papua New Guinea operations.

Kind Regards;

Mr. Bruno Timpano

Managing Director
Sentinel Protection Group

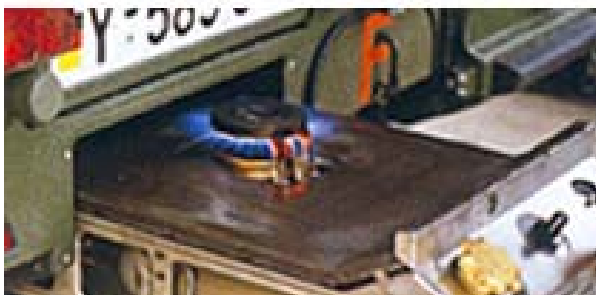
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