MODULAR FIELD KITCHEN MFK

For full-menu catering for up to 250 persons

Benefits

- Modular design for flexible application and wide meal preparation versatility
- Operation of modules on the trailer and also set up separately
- Transport and operation possible in remote and difficult terrain
- Simple and fast transport, high degree of mobility due to compact dimensions

General description

With its modular structure, the MFK is a trailer cooking system capable of adjustment to the cooking habits of any user group in field operation around the world. The special feature of the MFK is that the four free modular slots on the off-road single-axis trailer can be freely configured to customer requirements. The system can be made ready for operation within 30 minutes and depending on the equipment configuration, the MFK is suitable for cooking a complete menu for up to 250 people per meal. For emergency relief operations, depending on the equipment configuration up to 800 personnel can be fed per sitting with simple dishes. As all the cooking modules for mobile deployment are made of high-grade, corrosion resistant stainless steel, they ensure highest hygienic levels. The rounded corners of the cooking module and their seamless design permit convenient and complete cleaning using a minimum of time and resources in compliance with the HACCP-concept. The MFK can be used with different burners, e.g. pressure an atomisation burner, a gas or solid fuel burner. All of them designed by Kärcher Futuretech.

Technical data

Dimensions (L x W x H)	4.405 x 2.070 x 2.620 mm
Total weight	max. 2.000 kg
Menus: Simple dishes:	up to 250 up to 800

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1 **Pressure Cooking Module 125 L, double walled**
The double-walled 125 l pressure cooking kettle can be operated independently. It is transportable and can be used in the Modular Field Kitchen MFK or as an independent cooking unit. The cooking module consists of a 125 l seamless stainless steel boiler and a stainless steel casing which comply with the highest hygienic standards.

2 **Cooking Module 125 L, single walled**
The single-walled 125 l cooking kettle can be operated independently. It is transportable and can be used in the Modular Field Kitchen or as an independent cooking unit. Four integrated telescopic feet make it possible to set up, align and operate the module easily on any terrain.

3 **Cooking Module 125 L, double walled**
The double-walled 125 l cooking kettle allows various preparation methods such as cooking/boiling, blanching/poaching, stewing and steaming. All parts coming in contact with food are made of seamless, high-grade stainless steel.

4 **Frying Module 70 L**
The roasting boiler oven module can be used in the Modular Field Kitchen (MFK) or as an independent,cooking unit. It is particularly suitable for the preparation of large and small pieces of meat, such as steaks.

5 **Frying-Backing Module 25 L / 78 L**
The roasting oven module can be operated independently. It is transportable and can be used in the Modular Field Kitchen or as an independent cooking unit. The roasting oven module allows various preparation methods such as cooking/boiling, blanching/poaching, stewing, steaming, braising, frying, baking and keeping food hot.

6 **Stowage Module**
The stowage module is transportable and can be used in the MFK. It is intended for the storage of accessories and has a stainless steel work top.

7 **Refrigeration Module 400 L**
This refrigeration module can be used in the Modular Field Kitchen MFK. It is ready for operation immediately after arrival on site and allows a long-term supply of fresh fruit, vegetables, meat, sausages, cheese, eggs and milk products. The refrigeration module can be operated at an environmental temperature of up to + 49 °C. It works with electrical energy, i.e. a 230 V 50 Hz.

8 **Deep-Freezing Module 400 L**
The 400 l freezer module is intended for the long-term storage of food, keeping it fresh without the loss of nutrients and vitamins. It can be operated at an environmental temperature up to of + 49 °C. The 400 l freezing module works with electrical power, i.e. a 230 V 50 Hz.