

# TACTICAL FIELD KITCHEN TFK 250

For full-menu catering for up to 250 persons



## Benefits

- Operation of modules on the trailer and also set up separately
- Transport and operation possible in remote and difficult terrain
- Large work surface
- Simple and fast transport, high degree of mobility
- Extremely hygienic in compliance with the HACCP-concept

## General description

The Tactical Field Kitchen TFK 250 trailer cooking system is designed for the preparation and cooking of hotpot dishes and multiple-course meals under tough field conditions without the assistance of any permanent infrastructure. With its sturdy cooking units mounted on the all-terrain single-axis trailer, the field kitchen can also be towed where required off road. The system can be made ready for operation within 30 minutes and the TFK 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 600 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.

## Technical data

Dimensions (L x W x H)	approx. 4.020 x 2.155 x 2.625 mm
Total weight	approx. 2.170 kg
Menus: Simple dishes:	up to 300 up to 600

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