



Military Systems



www.kayalarmutfak.com.tr

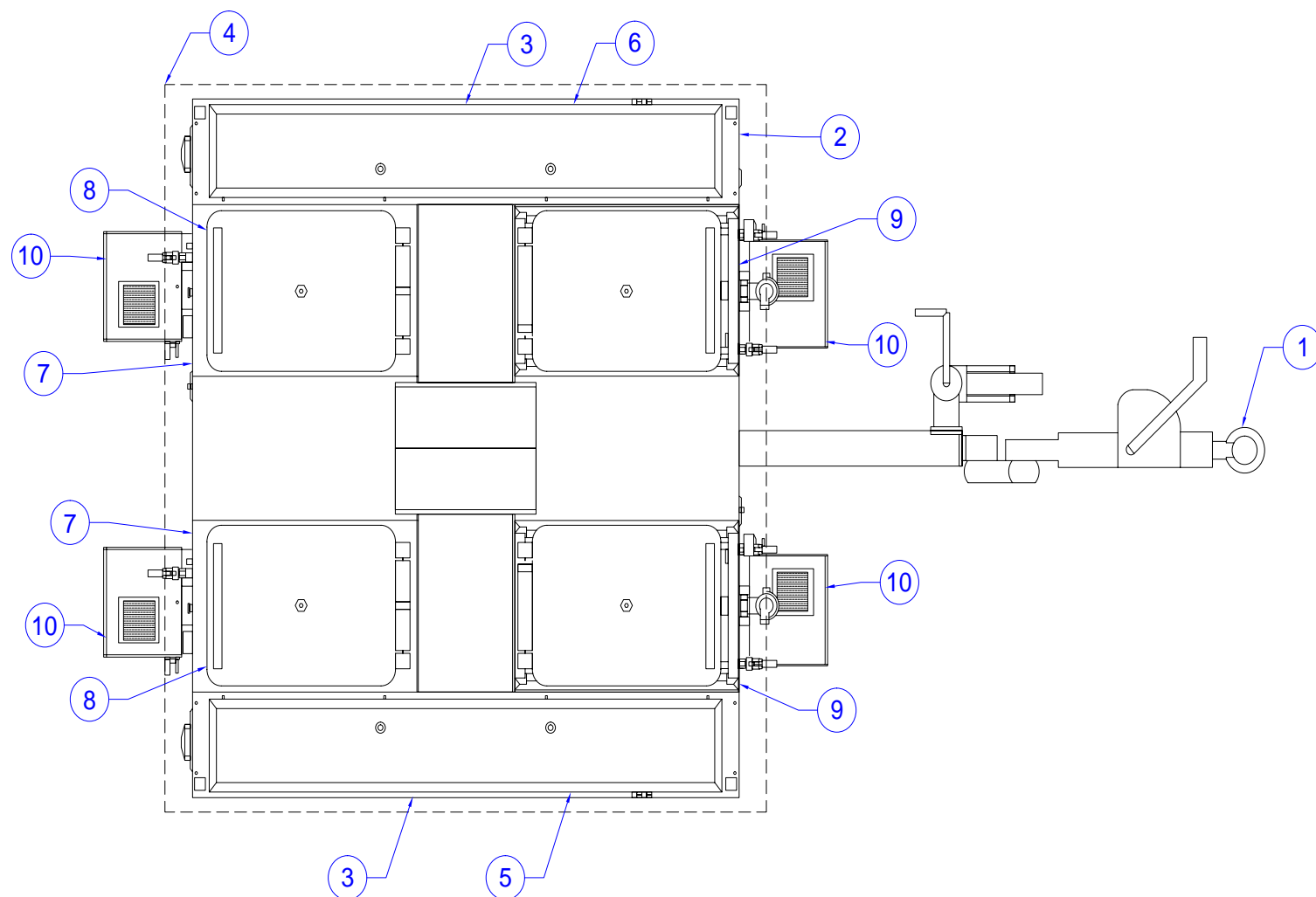
factory@kayalarmutfak.com.tr

Mobile Field Kitchen



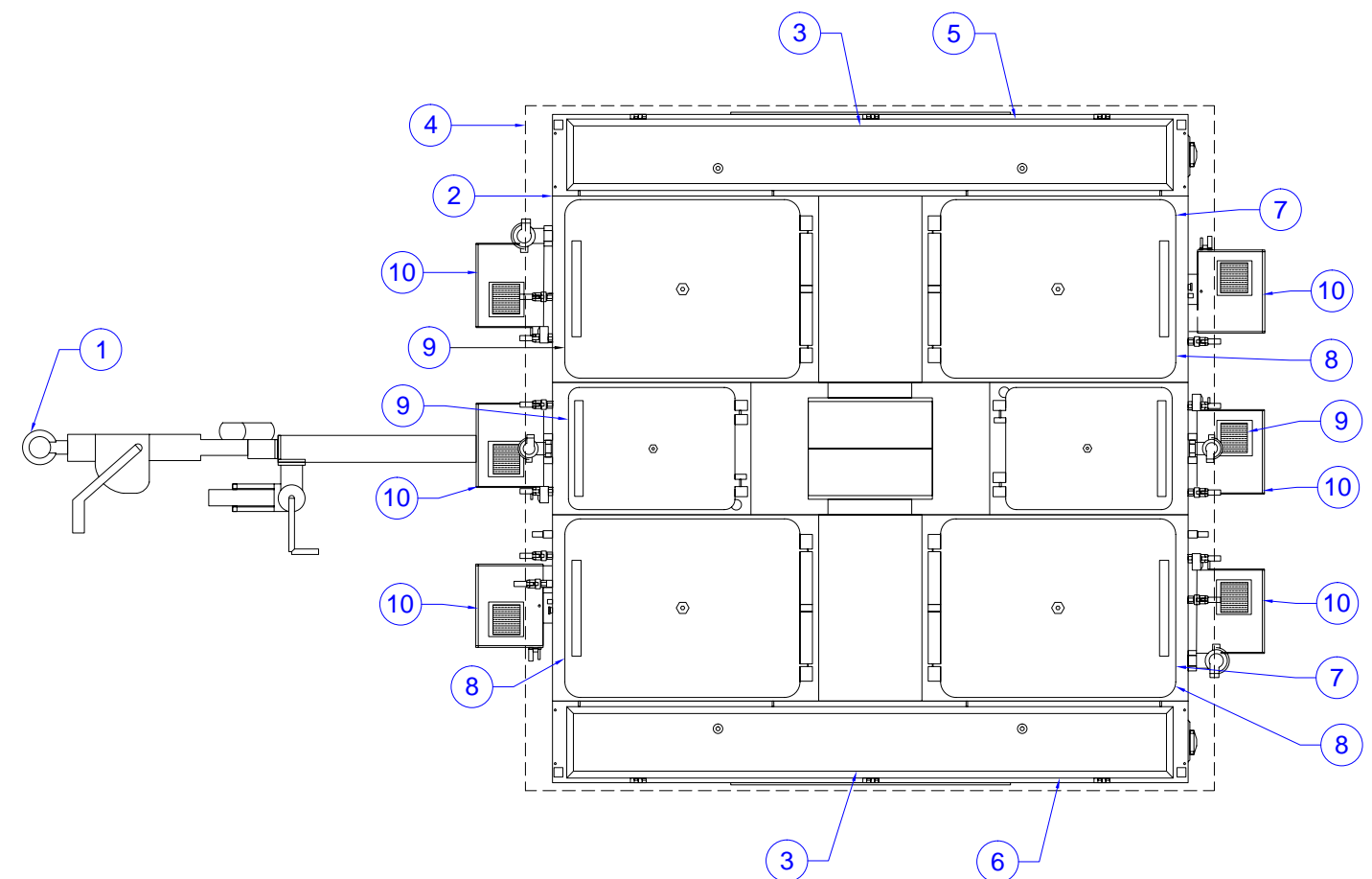
Mobile Field Kitchen 400 Person

- 1- Axle and Puller Barb(1 Set)
- 2- Base Frame (1 pcs)
- 3- Vehicle Side Cabinet (2 pcs)
- 4- Upper Protection and Tent (1 pcs)
- 5- Gas and Fire Extinguishing System (1 set)
- 6- Electric and water system (1 Set)
- 7- Oven (2 pcs)
- 8- Pressure Pan
- 9- Big doubleparies Pressure Boiling Bowl (2 pcs)
- 10- Burning System (4 pcs)



Mobile Field Kitchen 600 Person

- 1- Axle and Puller Barb(1 Set)
- 2- Base Frame (1 pcs)
- 3- Vehicle Side Cabinet (2 pcs)
- 4- Upper Protection and Tent (1 pcs)
- 5- Gas and Fire Extinguishing System (1 set)
- 6- Electric and water system (1 Set)
- 7- Oven (2 pcs)
- 8- Prerssure Pan
- 9- Big doubleparies Pressure Boiling Bowl (2 pcs)
- 10- Burning System (4 pcs)



Mobile Field Kitchen

Vehicle Base Frame and Transporter System

The vehicle's axle and barb system is supplied from world's eminent trademarks that product e-test document. The high strength base brame that is specially designed on axle by qualified steel is produced by our company. Through the agency of this excellent combination, our car can reach 80 km/h velocity with 3000 kg weight according to conditions of land and the path it is pulled. Through the agency of 1500 kg special jack and with mechanic handbrake, the vehicle waits for duty at park position in a safe. If it comes away from puller because of any reason during the journey, safety transportation is ensured bu automatic braking system.



Gas and Fire Extinguishing System

The cooking equipments that are produced according to demand, works with gas system. Gas can be connected to system trough external tubes. It my be produced also with liquid. LPG tank and evaporation system. It is distributed to necessary points with fitment in order to provide all cooking equipments to work at the same time. We have fire extinguisher tube and cabinet in our car according to risk of fire.



Electric and Water System

There is an electric distribution panel on the vehicle . The Fitment is setup from panel to required points with spacial cable and metarials. The constant generator can be placed on the vehicle during project phase. It my be fed from external generator or network line. CE certificated products are used at distribution panel. The pump system that has capacity to draw water from both vertical and horizontal 40 m distance at land is used on our car. It is distributed to all necessary points with fitment. It is too easy to draw water from system with automatic JAK connection system.



Vehicle upper protection

The vehicle's axle and barb system is supplied from world's eminent trademarks that product e-test document. The high strength base brame that is specially designed on axle by qualified steel is produced by our company. Through the agency of this excellent combination, our car can reach 80 km/h velocity with 3000 kg weight according to conditions of land and the path it is pulled. Through the agency of 1500 kg special jack and with mechanic handbrake, the vehicle waits for duty at park position in a safe. If it comes away from puller because of any reason during the journey, safety transportation is ensured bu automatic braking system.



Mobile Field Kitchen

Mobile Field Kitchen

Cooking Equipments

BOILING POT :

AIM OF USING ;

Cook all kind of soup is ideal device. Also cook all kind of food with water. Boil milk possible. With inserting perforated small pots, at the same time boil kind of patato and egg etc.possible.

Container, lift lid wall, locking units, burning units and isolation units.

FRYING PAN :

AIM OF USAGE ;

Frying pan is used both for frying every kind of vegetable, fish and meat in little oil done in the kitchen of Turkish and Arabic and for cooking food called "food without water" such as patato with meat and vegetable, meatball with tomato paste, dish made of eggplant stuffed with ground meat, egg with mince, spanich with mince. Rice and "boiled and pounded wheat" can be cooked perfectly. Also it is possible to cook flour and semolina helva. Also vegetable and meat can be fried at plentiful oil provided that closing lid. It is formed by body, lid holder, lock system, burning equipment and isolation.



Mobile Field Kitchen

TECHNICAL SPECIFICATIONS

SERVING CAPACITY	: 250 - 400 - 600 People (3 Models)
FUEL TYPE	: LPG + Diesel + Cerosen
POT CAPACITY	: 150 Lt. / 64 Lt.
FRYING PAN CAPACITY	: 80 lt.
OVEN CAPACITY	: 60*650*530 mm 2/1 GN 2 Pieces Tray
MOVING ABILITY	: Connected to 2 ton trailer
PULLER VEHICLE	: All vehicles
ELECTRICITY	: Lighting 24v Ventilation – Fan 220v

DIMENSIONS AND WEIGHT

LENGTH	: 2200mm (4820mm with pull arrow)
HEIGHT	: 1510mm (2920mm with tent)
WIDTH	: 2000mm
WORKING HEIGHT	: 1510mm (900mm from the platform)
WEIGHT	: 2000 Kg



TRUCK



HELICOPTER



PLANE



SHIP



TRAIN

Mobile Systems

Mobile Kitchen



Mobile Bakery



Mobile Laundry



Mobile Cold Storage



Mobile Jenerator



Mobile Systems

Container Kitchen



K- POSITIONING

- K-01 JACK SYSTEM
- K-02 PROTECTION DOOR

S- SERVING AREA

- S-01 COLD SERVICE UNIT WITH TRAY SLIDER
- S-02 HOT SERVICE UNIT WITH TRAY SLIDER
- S-03 CUTLERY UNIT WITH TRAY SLIDER
- S-04 SERVICE TABLE WITH TRAY SLIDER

A- COOKING AREA

- A-01 KONVECTION OVEN, 20 x GN-1/1
- A-02 BOILING PAN, 150-250 L
- A-03 TILTING BRATT PAN, 120 L
- A-04 WORKTOP UNIT WITH CUPBOARD, 900 SERIES
- A-05 COOKER WITH CUPBOARD, 900 SERIES
- A-06 FRYER WITH CUPBOARD, 900 SERIES
- A-07 SINK UNIT, SINGLE SINK / CUPBOARD
- A-08 WALL CUPBOARD
- A-09 FLOOR GRID WITH COLLECTING POT
- A-10 WORK TABLE WITH CUPBOARD
- A-11 PRE WASH SPRAY ARM UNIT, 15m
- A-12 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-13 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-14 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-15 INSECT KILLER

B- VEGETABLE PREPARATION AREA

- B-01 POTATO PEELER
- B-02 FLOOR GRID WITH COLLECTING POT
- B-03 VEGETABLE DRYER
- B-04 WALL CUPBOARD
- B-05 SINK UNIT, SINGLE SINK & DRAINING WELL
- B-06 PRE - RINSE FAUCET
- B-07 WALL CUPBOARD
- B-08 SINK UNIT, SINGLE SINK / CUPBOARD
- B-09 PRE - RINSE FAUCET
- B-10 WORK TABLE WITH CUPBOARD
- B-11 KNIFE STERILIZER
- B-12 FOOD PROCESSOR
- B-13 TRAY COLLECTING TROLLEY
- B-14 HAND WASH SINK, KNEE OPERATED
- B-15 PRE WASH SPRAY ARM UNIT, 15m
- B-16 INSECT KILLER
- B-17 FLOOR GRID WITH COLLECTING POT

C- MEAT PREPARATION AREA

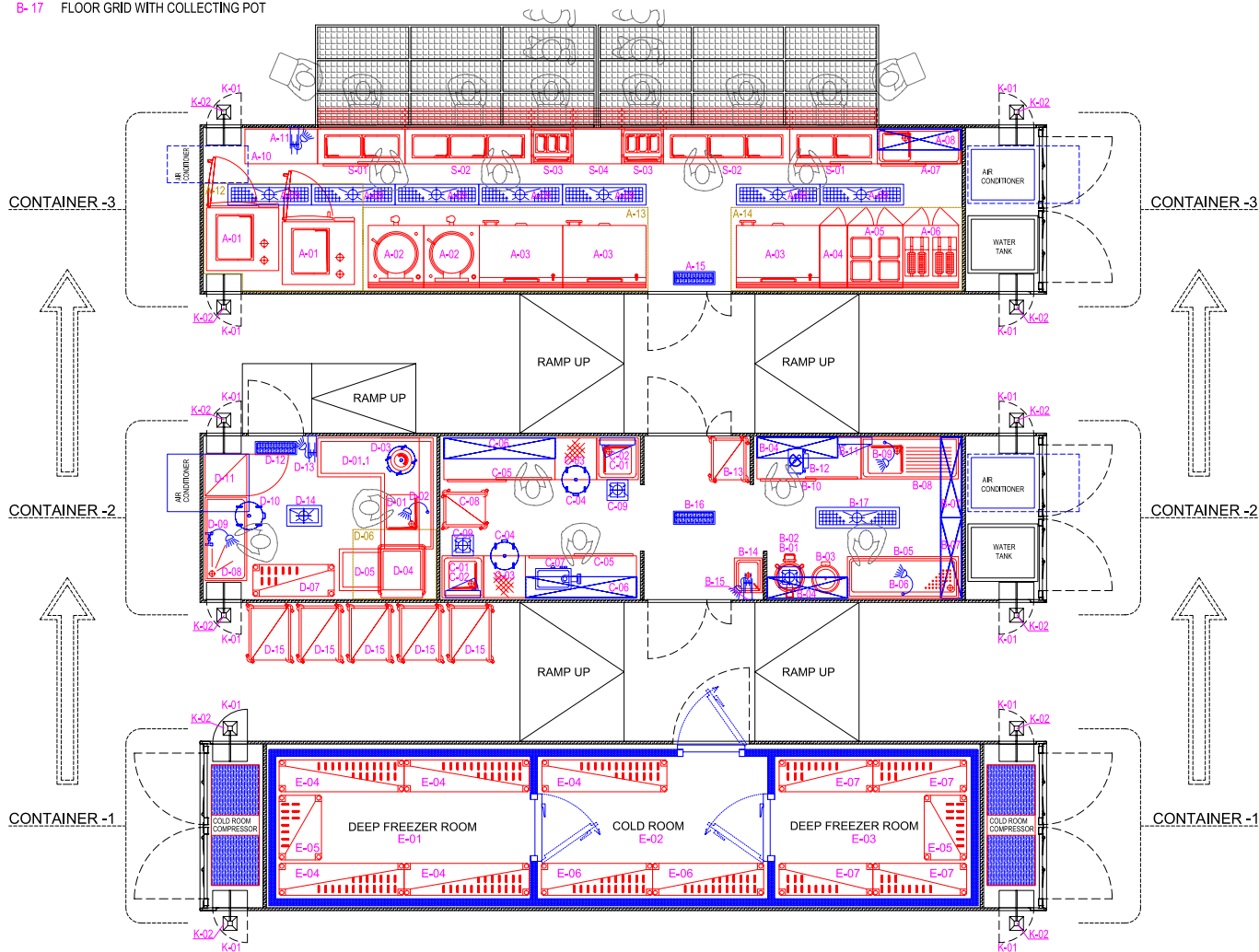
- C-01 SINK UNIT, SINGLE SINK / CUPBOARD
- C-02 KNIFE STERILIZER
- C-03 MEAT CHOPPING BLOCK, POLYETHYLENE TOP
- C-04 WASTE TROLLEY
- C-05 WORK TABLE WITH CUPBOARD
- C-06 WALL CUPBOARD
- C-07 MEAT MINCER
- C-08 TRAY COLLECTING TROLLEY
- C-09 FLOOR GRID WITH COLLECTING POT

D- DISH & POT WASH

- D-01 DISHWASHER INLET TABLE, SINGLE SINK
- D-01.1 SOILED DISH SORTING TABLE WITH SCRAPPING HOLE
- D-02 PRE - RINSE FAUCET
- D-03 WASTE TROLLEY
- D-04 HOOD TYPE DISHWASHER
- D-05 DISHWASHER OUTLET TABLE
- D-06 HOOD / WALL TYPE
- D-07 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- D-08 POT WASH SINK
- D-09 PRE - RINSE FAUCET
- D-10 WASTE TROLLEY
- D-11 CUPBOARD FOR EQUIPMENT
- D-12 INSECT KILLER
- D-13 PRE WASH SPRAY ARM UNIT, 15m
- D-14 FLOOR GRID WITH COLLECTING POT
- D-15 TRAY COLLECTING TROLLEY

E- COLD STORAGE

- E-01 DEEP FREEZER ROOM
- E-02 COLD ROOM
- E-03 DEEP FREEZER ROOM
- E-04 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-05 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-06 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-07 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES



Mobile Systems

Kitchen Equipments



Refrigerators



Tilting Pan



Boiling Pan



Cooker



Convection Ovens



Grill Ribbed



Dishwasher Machine



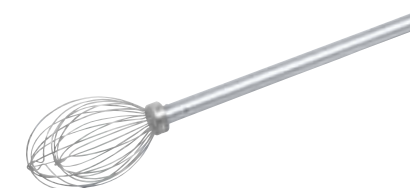
Laundry Machine



Self Service Line

Accessories

Mobile Systems





**Türkoba Mah. Kayalar Cad. No:7
B y k ekmece - İstanbul / TURKEY**

Phone : +90 212 444 59 57

Fax : +90 212 859 0 014

factory@kayalarmutfak.com.tr

export@kayalarmutfak.com.tr

kayalarmutfak.com.tr