FUTURETECH

Kärcher Group

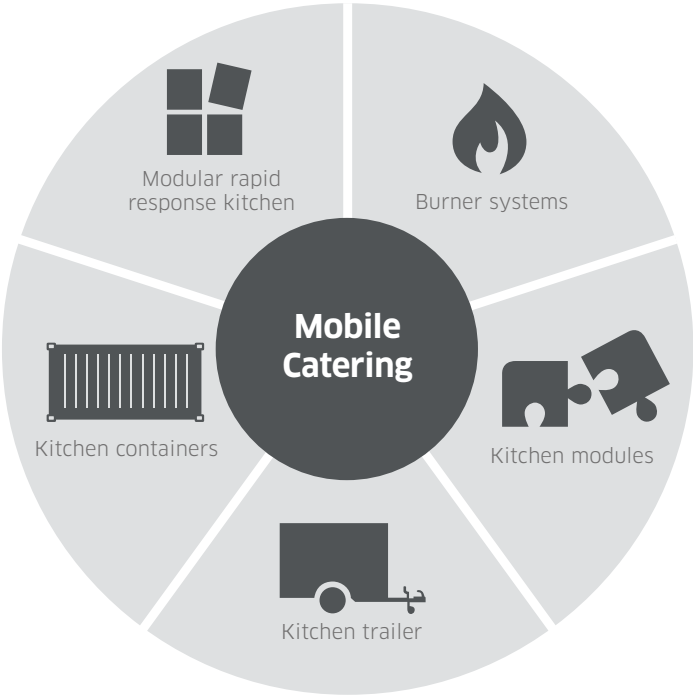
MOBILE CATERING

Freshly prepared anytime, anywhere.

Mission catering – Fast and fresh preparation on site

In order for emergency services to be able to carry out extraordinary tasks, it is necessary that they maintain an optimum energy level. With the appropriate nutritional supply of vitamins and minerals, task forces are able to provide emergency support aid under the harshest conditions.

Our mobile catering systems provide the opportunity to prepare freshly cooked and varied meals. We offer a wide range of flexible systems so that there is an optimal solution for every mission and environment.



Advantages of our mobile catering systems

- Fresh preparation of meals on site
- Various meal preparation options
- Highest hygienic standards – HACCP-compliant
- Easy transport thanks to standard dimensions

Our burner systems – Bring the heat into the kitchen

Our burners are the heart of our catering systems. Our parent company, Alfred Kärcher SE & Co. KG, has years of experience in the field of combustion and heat transfer technology and has been building the burner technologies since 1982.

We offer different burner systems, which are designed for different energy sources and are characterized by optimal energy efficiency and reliability.

Our gas burners prove their worth through clean combustion and easy handling. The global availability of diesel fuel guarantees the worldwide opportunity to use our diesel burners.

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	1 Burner KB F	2 Burner KB F-T	3 Burner KB F-T/A	4 Burner G-A
	▪ Simple operation due to intuitive operating concept ▪ Quick connection to external tanks	▪ Simple operation due to intuitive operating concept ▪ Self-sufficient operation for several hours due to integrated tank	▪ Simple operation due to intuitive operating concept ▪ No need for electricity ▪ Extremely robust due to stainless steel housing	▪ Simple operation due to intuitive operating concept ▪ No need for electricity ▪ Extremely robust due to stainless steel housing
Total weight kg	24	32	32	15
Dimensions (L x W x H) mm	690 x 438 x 198	690 x 438 x 198	710 x 440 x 218	690 x 440 x 200
Heating capacity kW	14	14	18	18
Fuel type	Diesel, kerosene, petroleum	Diesel, kerosene, petroleum	Diesel, kerosene, petroleum, heating oil	Propane
Burner technology	Pressure atomizing burner	Pressure atomizing burner	Pressure atomizing burner	Gas burner

Modules for mobile missions

A high degree of mobility for kitchen modules is absolutely essential for the food supply during an operation. Our frying and cooking modules as well as the combi-steamer can be used as a stand-alone unit or integrated into our kitchen trailers and containers.

In addition, the wide selection of interchangeable modules can be used to meet a variety of catering requirements that cover a wide range of meal preparation tasks. This allows the kitchen to be fully customized to fit any situation.

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	1 Cooking module 125 l, single-walled	2 Cooking module 125 l, double-walled	3 Pressure cooking module 125 l, double-walled	4 Frying module 70 l with drain tap
	▪ Lowest cost variant for cooking ▪ Gas or diesel burner	▪ Perfect cooking result due to indirect heat transfer ▪ Gas or diesel burner	▪ Reduction of cooking time with pressure cooking process ▪ Gas or diesel burner	▪ Optimal heat distribution ▪ Gas or diesel burner
Total weight without burners kg	110	125	175	133
Dimensions (L x W x H) mm	1100 x 700 x 695	1100 x 700 x 695	1100 x 700 x 695	1100 x 700 x 695

	5 Frying and baking module 25 l/78 l	6 Cooling module 400 l	7 Freezer module 400 l	8 Storage module
	▪ Enables simultaneous frying/cooking and baking ▪ Gas or diesel burner	▪ Storage of refrigerated food ▪ Cooling termperature: +8 °C	▪ Storage of frozen food ▪ Freezing termperature: -18 °C	▪ Serves as a storage for accessories and offers a stainless steel working surface
Total weight without burners kg	160	185	185	50
Dimensions (L x W x H) mm	1100 x 700 x 695	970 x 700 x 1540	970 x 700 x 1540	1100 x 700 x 600

Our modules with closed combustion chambers

For an even simpler, intuitive and fast operation we have equipped our cooking and frying module as well as the combi-steamer with a closed combustion chamber and an integrated diesel burner. This not only makes handling more convenient, but the electronic control panel also allows precise setting of the desired temperature or time. Due to the high quality processed stainless steel components, the entire module is protected against premature corrosion and germs.

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	1 Cooking module 125	2 Frying module 70 l	3 Combi-steamer
	▪ 125 l cooking capacity ▪ Optimum heat distribution ▪ Integrated drain tap	▪ 70 l cooking capacity ▪ Optimum heat distribution ▪ Integrated drain tap	▪ Function of a steamer and a hot-air oven in one ▪ 15 GN trays ▪ Pre-programmed cleaning and rinsing programme
Total weight kg	150	150	255
Dimensions (L x W x H) mm	1100 x 700 x 1050	1100 x 700 x 1050	935 x 700 x 1500
Heating capacity kW	14	14	14

Advantages of the closed combustion chamber

- Modules can be used indoors
- Lower energy consumption – 20% less than our open burner systems and 65% less than electrical modules in the field
- Integrated diesel filter
- Low maintenance and easy replacement of the burner if necessary

Kitchen trailers and containers – Variety for every field cook

Our modules cover a wide range of preparation options. Depending on the duration of use, the required cooking capacity, the area of use and many other aspects, it makes sense to integrate the individual modules into one system. With our kitchen trailers and containers an individual customization is possible, whereby a multiplicity of persons can be supplied over short or long durations with fresh and varied meals.

Flexible kitchen trailer for any terrain

The Modular Field Kitchen MFK 2 can be individually equipped with four modules and, thanks to an all-terrain single-axle trailer, enables remote areas to be reached even in difficult terrain. In addition, uncomplicated transport with different vehicles is ensured by the parallel height-adjustable drawbar and the up to eight loading lugs available. The MFK 2 is ready for operation in less than 30 minutes, thanks to the central fuel supply as well as power supply and distribution. The selected kitchen modules, which are equipped with diesel or gas burners, can be operated in a mounted or detached condition.

	Modular Field Kitchen MFK 2
	▪ Large selection of kitchen modules such as, cooking, cooling and freezing modules as well as storage modules for a wide range of cooking variations ▪ New robust support wheel ▪ Bright and energy-saving LED lighting ▪ Integrated weather protection ▪ High IP protection class ▪ Transportation in the 20' container or as external load on helicopter possible ▪ Optional complete underbody protection ▪ Optional forklift pockets available
Total weight kg	Depending on configuration, max. 2000
Dimensions transport (L x W x H) mm	4405 x 2115 x 2330
Cooking capacity (persons)	600

Kitchen container –
Mobile catering over long periods of time

Providing varied and fresh meals for missions over a long period of time and for a large number of people is a challenge. Our mobile kitchen containers not only cover a high cooking capacity, they also offer a pleasant working space for extreme climatic conditions. The kitchen container KCC 500 with its two connected 20-foot containers, which represents the basic system, offers a lot of working space that can be set-up individually with different equipment options. Components such as hand washbasins, sinks with boilers, dishwashers, refrigerators, extractor fans and much more are already integrated. This ensures an optimum process flow in food preparation and allows a wide variety of requirements and needs to be met.

	Kitchen Catering Container KCC 500
	▪ Large selection of kitchen modules with closed combustion chamber for a wide variety of cooking options ▪ Easy transport in a 20-foot container ▪ Fast assembly and disassembly of system components
Total weight kg	Depending on configuration, Maximum 2 x 10700
Container size	2 x 20-foot container, 1CC
Cooking capacity (persons)	500
Extension container	Up to 4 extension containers possible, allowing catering for up to 3000 persons

Everything in one container

The KCC 300 is a fully equipped kitchen based on a 20-foot container. In addition to the existing components, up to three selectable modules can be integrated. When in use, the kitchen requires little power, due to its diesel-powered modules.

	KCC 300
	▪ Large selection of kitchen modules with closed combustion chambers for the most cooking variations ▪ Existing components such as washbasin, sink with boiler, dishwasher, refrigerator and extractor fan ▪ Easy transport in a 20-foot container ▪ Integrated heating and air conditioning
Total weight kg	Depending on configuration, maximum 6000
Container size	20-foot container, 1CC
Cooking capacity (Persons)	300

Optimally configured kitchen containers

In addition to the configurable solutions, we offer fully equipped kitchen containers that can be combined with each other and connected by means of tent channels. This enables a constant supply of several hundred people over long periods of time.

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	1 Preparation container	2 Cooking container with generator	3 Container for convenience products	4 Dishwasher container
Total weight kg	7660	7660	6450	7200
Container size	20-foot container, 1CC	20-foot container, 1CC	20-foot container, 1CC	20-foot container, 1CC
Function	Preparation of food and cold meals	Preparation and distribution of main meals, snacks and beverages	Preparation of meals, especially convenience products	Cleaning of dishes
Capacity	300 Persons	300 Persons	200 Persons	300 Persons

Individual and compact solution for every situation – Rapid response kitchen KRR 50

In the case of rapid interventions, a compact solution is required for the catering of persons, which requires problem-free transport and should be ready for operation in just a few minutes.

The Rapid Response Kitchen KRR 50 meets the above requirements and more. It is specially designed for scenarios in which little or no infrastructure is available and fresh catering is still able to be prepared on site.

The KRR 50 can be individually assembled from a total of four functional boxes:

1. Functional box “Cooking” (ceramic, induction or gas)
2. Functional box “Combi-Steamer”
3. Functional box “Water”
4. Functional box “Warm Water”

Depending on the requirements, the functional boxes can be used in combination or as individual modules.

Up to 50 meals or 75 simple dishes can be cooked with the “Cooking” or “Combi-Steamer” functional box. In addition, all cooking processes such as cooking, boiling, steaming, roasting and baking can be covered. Ceramic, induction or gas hobs are available as variants for the cooking module.

During transport, all the tools are stowed in robust functional boxes made of lightweight aluminum and stainless steel. Each of the boxes, which weigh less than 100 kg, can easily be transported with four integrated handles. In addition, the box transportation requires minimal space with only half a Euro pallet needed.

The side walls of the functional boxes can be converted into height-adjustable work tables during assembly. With little personnel effort and without the use of tools for example all four functional boxes can be assembled within 30 minutes.

Catering systems being used around the world

2 **Brazil, 2018 - Military**
Kitchen Container KCC 500 | Modular Field Kitchen MFK | Rapid Response Kitchen KRR 50

3 **Argentina, 2016 – Military**
Tactical Field Kitchen TFK 250

4 **Holland, 2017 - Military**
Modular Field Kitchen MFK 2

5 **Belgium, 2012 – Military**
Tactical Field Kitchen TFK 250

6 **Germany, Flood 2013 |**
G7 and G20 Summits, 2015/2017 - Civil Protection
Tactical Field Kitchen TFK 250 | Modular Field Kitchen MFK

7 **Czech Republic, 2016 - Military**
Rapid Response Kitchen KRR 50 | various cooking and roasting modules

8 **Switzerland, 2016 - Military**
Modular Field Kitchen MFK

9 **Austria, 1999 - 2017 - Military**
Modular Field Kitchen MFK | Preparation and dishwashing containers

10 **Morocco, 2019 - Military**
Modular Field Kitchen MFK

11 **Burkina Faso, 2019 – Military**
Modular Field Kitchen MFK

12 **Benin, 2019 – Military**
Multi-Cooking Module MKM | Modular Field Kitchen MFK

13 **Cameroon, 2018 - Military**
Tactical Field Kitchen TFK 250

14 **Burundi, 2016 - Military**
Modular Field Kitchen MFK

16 **Saudi Arabia, 2018 – Military**
Tactical Field Kitchen TFK 250

17 **UAE, 2016 - Military**
Tactical Field Kitchen TFK 250

19 **Philippines, Typhoon Haiyan 2013 - Civil Protection and Disaster Management**
Rapid Response Kitchen KRR 50

15 Rapid Response Kitchen KRR 50 with the DRK in Jordan
Camp al Azraq is one of the biggest refugee camps, built in a desert in Jordan under the leadership of THW, with a maximum capacity of 130000 persons. Since October 2014, around 330 meals a day have been distributed in the field hospital with the help of the DRK's Rapid Response Kitchen KRR 50.

18 Modular Field Kitchen MFK in Taiwan
The Modular Field Kitchens MFK were intensively tested immediately after their arrival in 2018. The individual modules were also used in a remote state.

1 Mobile catering in Peru
After severe flooding in Peru in 2017, the Peruvian army provided the civilian population with essential food with the help of the TFK 250.

For further information please contact us at:

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Subject to technical modifications.