

MFK 2

MODULAR FIELD KITCHEN

The Modular Field Kitchen **MFK 2** can be individually equipped with various modules, enabling quick catering with fresh and versatile dishes. With the sturdy **off-road trailer**, transport is made easy with a variety of vehicles, even on difficult terrain.

The MFK 2 is ready for use in less than 30 minutes. Depending on its configuration, it can be used to prepare complete **menus** for **250 personnel** or **simple dishes** for **600 personnel**.

Thanks to four free module fixtures, the MFK 2 can be individually equipped and heated with burner systems. The modules can be mounted on the trailer or operated separately.

As all modules for mobile use are manufactured from highgrade, corrosion-resistant stainless steel, this unit satisfies the **highest hygiene standards**. The rounded corners of the cooking modules and the joint-free design allow convenient cleaning in accordance with HACCP principles while at the same time being thorough and saving both time and resources.

The MFK 2 features a sturdy axle and a parallel height adjustable drawbar, for **uncomplicated transport** using a variety of vehicles. If necessary, the roof can be lowered to facilitate transport on roads and in sea freight containers. All modules can be supplied with electricity and fuel can be centrally supplied via a side storage box.



SPECIAL FEATURES

- Modular design for flexible use and varied meal preparation
- Nine different kitchen modules for your selection
- Maximum hygiene in accordance with HACCP (use of corrosion-free stainless steel)
- Central fuel supply, electricity supply and distribution is optionally selectable
- Parallel adjustable drawbar for rapid adaptation to towing vehicles
- Can be transported in a 20' container
- High IP rating (min. IP 55)

TECHNICAL DATA

MFK 2

Dimensions transport (L x W x H)

4.405 x 2.115 x 2.330 mm

Empty weight

Depending on configuration, max. 2.100 kg

Cooking capacity

600 Personen



CHOOSE THE MODULES FOR YOUR MFK 2

The MFK 2 can be configured with four modules to meet individual customer requirements. The cooking and roasting modules are transportable and can be used either in the MFK 2 or as a stand-alone cooking unit.



KCS 15

- Function of a steamer and a hot-air oven in one
- Integrated diesel burner
- Intuitive and modern operation
- 15 GN insert levels



KCM CC

- 128 l cooking capacity
- Integrated diesel burner
- Optimal heat distribution
- Intuitive and modern operation



KFP CC

- 81 l cooking capacity
- Integrated diesel burner
- Optimal heat distribution
- Intuitive and modern operation