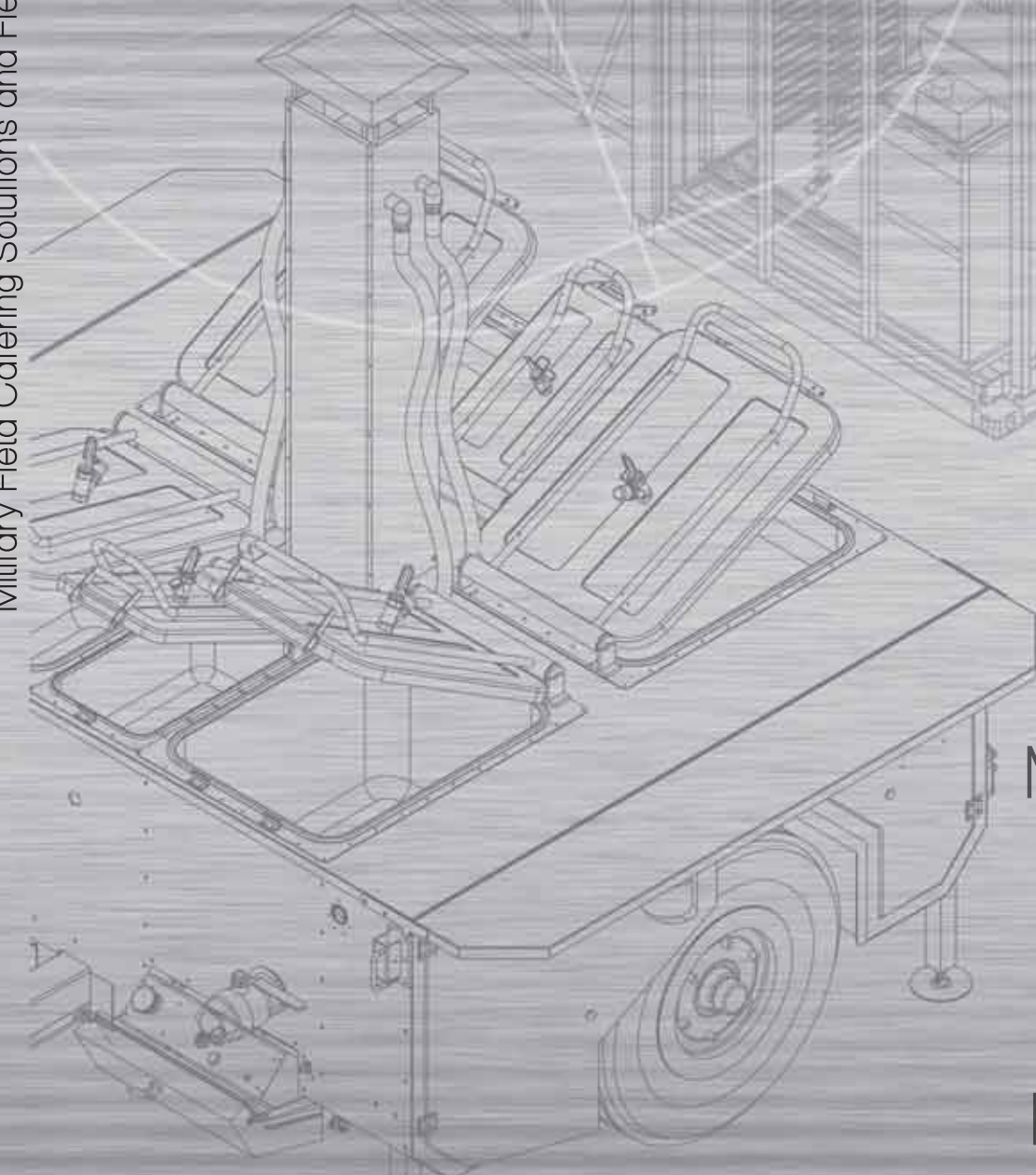




Military Field Catering Solutions and Field Utilities



Military Field
Catering
Solutions
and
Field Utilities

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WHEREVER YOU ARE, WHENEVER YOU NEED...

Founded in 1958, Öztiryakiler is a leading Turkish manufacturer of Commercial Catering Equipment.

The company manufactures and exports more than 4500 different kind of high quality products and also offers complete turnkey projects with over 50 years of experience .

Its 130,000 m2 modern plants regroup all the production steps with a staff of nearly 1200 workers.

Öztiryakiler is among the most successful Turkish exporter companies and has worldwide references in more than 100 countries.

Being the main supplier of the Turkish Military Forces, Öztiryakiler has developed highly innovative product line consisting of Field Catering Solutions and various Field Utilities for militaries deployed around the world.

These products are designed for rapid deployment and they are mainly based on two different supports: trailers and containers.

Öztiryakiler can provide customized state-of-the-art solutions to meet all military requirements, as well as the needs of civilian users such as humanitarian aid organizations.

With over 1000 units serving in many countries Öztiryakiler military products have proven themselves on their capability and high quality.

Some of our references: Georgia, US Army TACOM LCMC , Azerbaijan, Malaysia, Kingdom of Saudi Arabia, Iraq Ministry of Defense, Royal Thai Marine corps, Russia, UAE, Italy...

- Mobile Bakery
- Container Bakery
- Mobile Laundry
- Sanitary Container
- Sanitary Trailer
- Mobile Field Kitchen
- Containerized Kitchen
- Expandable Container Kitchen
- Refrigerated Container
- Water Purification System

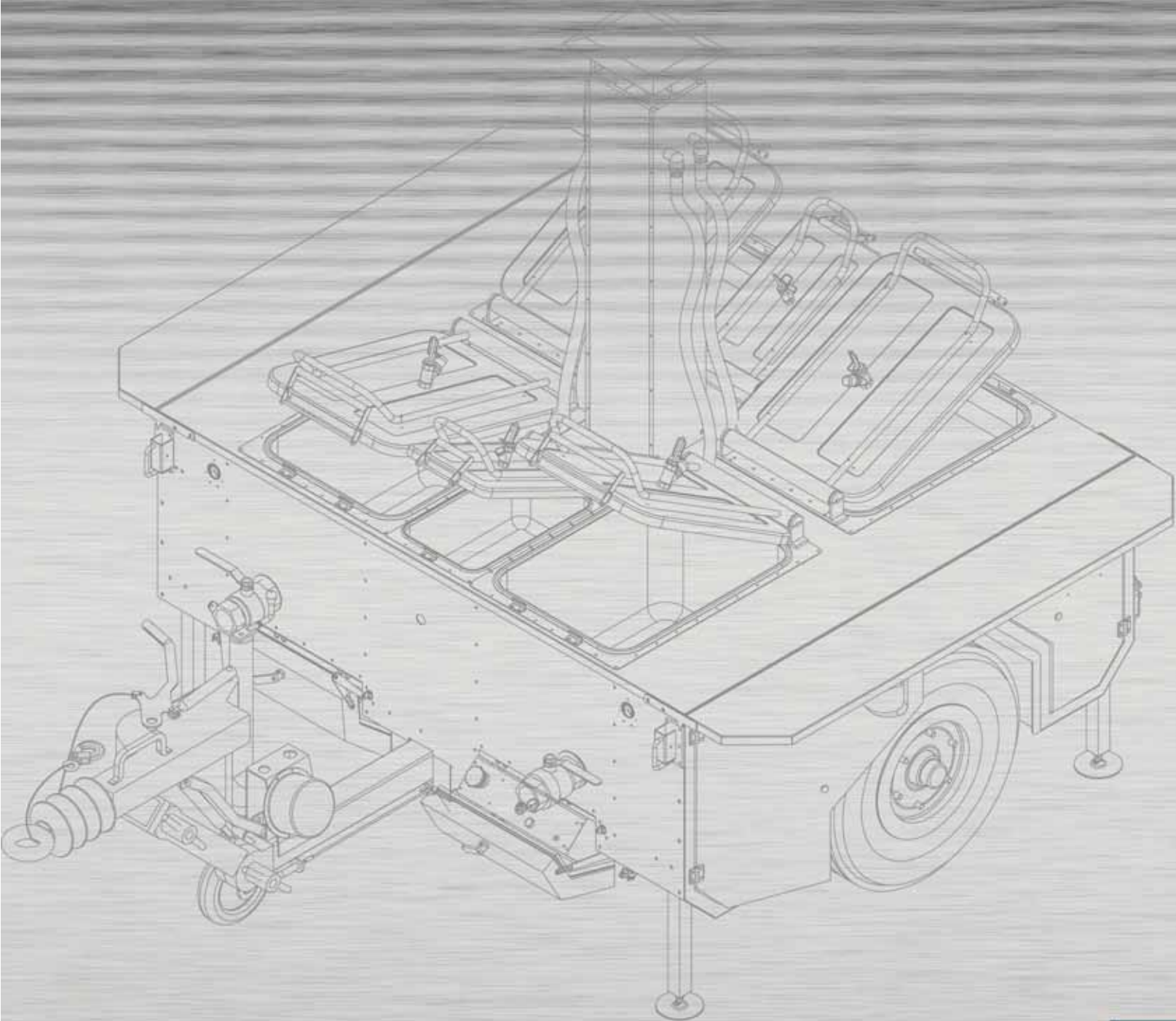




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Mobile Field Kitchen

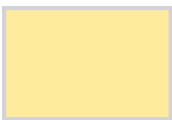


Ozti Mobile Field Kitchen is an highly advanced catering system designed for mobile applications with the armed forces, civil defence and disaster control organizations as well as charity aid and event organizations. Mobile field kitchen is ready for use almost instantly. Cooking

can begin as soon as the kitchen is set in a proper place and position. Each cooking unit operates independently so different meals can be prepared at the same time. Ozti Mobile Fiel Kitchen can come up with special solutions that allows to cook different world cuisine recipes.



Color Options:



Beige



Khaki



Camouflage

transportation by land, sea or air:



Truck



Helicopter



Aircraft

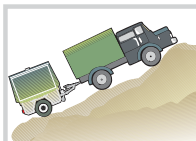
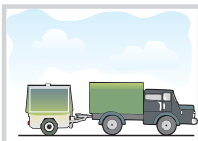


Ship



Rail System

Improved cross - country capability



Integrated weather protection



Rain



Snow



Wind



Dust

- Boiling, frying and baking pans are designed in accordance with the GN container system EN 631-1.
- Boiling pans are made of high-grade stainless steel. All lids of pressure boiling pan, frying pan, hot water unit and oven are stainless steel.
- A wide range of meals. Soups, casseroles or rice can be prepared in the double-walled boiling kettle module. It is also suitable for steam cooking.

- All modules can be operated at the same time or independently.
- Boiling pan provides uniform heat distribution through all food to the same degree and guarantees excellent results even at low temperatures or with reduced quantity of food.
- The food can be left in the double-walled pans if location change is needed. Lids with silicone seal prevent spilling of the food and heat loss.

	OFK 01	OFK 02	OFK 03	OFK 04	OFK 05	OFK 06 V1	OFK 06 V2	OFK 06 V3
COOKING EQUIPMENTS	PRESSURE BOILING PAN 190 LT	2	-	-	2	1	-	2
	PRESSURE BOILING PAN 150 LT	-	2	2	-	-	-	-
	PRESSURE BOILING PAN 110 LT	-	-	-	-	-	2	3
	PRESSURE BOILING PAN FOR COUSCOUS	-	-	-	-	1	-	-
	FRYING PAN 50 LT	2	2	2	1	2	1	2
	FRYING PAN 100 LT	-	-	-	1	-	-	-
	OVEN 105 (3 x 2/1 TRAY)	2	-	-	1	2	-	-
	OVEN 105 (2 x 2/1 TRAY)	-	2	-	-	-	-	-
	CONVECTION OVEN	-	-	-	-	-	1	-
	HOT WATER UNIT	2	2	-	2	2	-	-
	HOT PLATE (GRILL PLATE)	-	-	-	-	-	1	1
BURNERS	DIESEL BURNER 25 KW	-	4	-	4	4	-	-
	DIESEL BURNER 18 KW	-	-	-	-	-	4	4
	LPG BURNER	-	-	4	-	-	-	-
	MULTIBURNER	0	0	-	0	0	-	-
	SOLID FUEL BURNER	4	4	4	4	4	-	-
ADD-ONS	AIR COMPRESSOR	S	S	-	S	S	-	-
	GEN SET	S	S	-	S	S	0	0
	LPG TUBE	-	-	2	-	-	-	-
	WATER PURIFICATION	S	S	-	S	S	-	-
	HOIST	-	-	-	S	-	-	-
	WORKING TABLE/BENCH	S	S	S	S	S	S	S
	WAEATHER PROTECTION (TARPAULIN)	0	0	0	0	0	0	0
	COTTON FLEECE	0	0	0	0	0	0	0
	WORKING PLATFORM	0	-	-	0	0	-	-
	STRAINER FOR PRESSURE BOILING PAN	0	0	0	S	0	0	0
	COUSCOUS STRAINER	-	-	-	-	S	-	-



COOKING METHODS

	STEWING	PRESSURE COOKER	BAKING	GRILLING	FRYING	ROASTING	BOILING	STEAMING
COOKING EQUIPMENTS								
PRESSURE BOILING PAN	●	●					●	●
FRYING PAN	●			●	●	●	●	
FRYER	●			●	●	●	●	●
OVEN	●		●					
HOT WATER UNIT							●	
COUSCOUS COOKER (STEAM COOKER)	●	●						●

Axle



Field kitchen is mounted on a single axle trailer. The rubber torsion axle supported with two shock absorbers provides a comfortable drive. The trailer is equipped with an overrun brake unit to prevent any crash when the truck brakes down. Field kitchen can be towed with any military or civic vehicle easily by the height adjustable coupling ring. In parking area, it is very easy to move on the jockey wheel.

The drawbar of the Mobile Field Kitchen is equipped with a hand brake damper having a 3000 kg's load capacity. Mobile Field Kitchen can easily be towed by civilian and military vehicles, equipped with a drawbar and lunette, which is height adjustable and complies with NATO standards.

If the kitchen and the towing vehicle gets disconnected by accident, trailer brakes will be activated by the cable of the safety break, tied to the towing vehicle. Housing is complemented by a landing leg wheel enabling easy parking.



- 1- Electrical connection socket
- 2- Hand brake
- 3- Jockey wheel adjustment arm
- 4- Jockey wheel
- 5- Safety brake arm

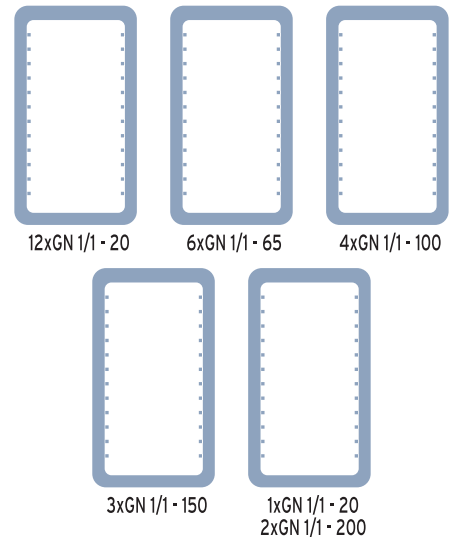


Standard accessories 69 pieces



CODE	PRODUCT	PCS
0270.03231.11	FOOD CARRYING CONTAINER DOUBLE SKIN (32 x31 cm)	1
0311.11150.10	GASTRONORM CONTAINER-GN 1/1-150	4
0311.11150.21	PERFORATED GASTRONORM -GNP 1/1-150	2
0311.11200.10	GASTRONORM CONTAINER GN 1/1-200	2
0311.21065.10	GASTRONORM CONTAINER GN 2/1-65	6
0311.21150.10	GASTRONORM CONTAINER GN 2/1-150	2
0311.21200.10	GASTRONORM CONTAINER GN 2/1-200	2
8224.OT600.01	TERMO TRANS OT600-GREEN	1
8340.00005.01	TINNED MESH SKIMMER THICK WIRED :5 mm S/S	5
8467.02007.00	GRILL TONG	5
8468.00005.01	HEAVY DUTY LADLE: 5 S/S	5
8481.02005.01	ONE PIECE SERVING SPOON	5
8481.02005.02	ONE PIECE PERFORATED SPOON	5
8653.00100.01	WOOD MIXING TOOL 100 cm	1
8481.02005.04	ONE PIECE SERVING SPATULA	5
0312.00011.21	GN 1/1 LID WITH SILICON	4
0312.00011.11	GN 1/1 LID S/S	4
0312.00021.11	GN 2/1 LID S/S	10
TOTAL 69		

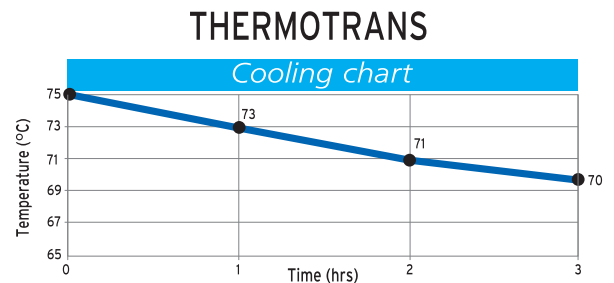
Thermotrans OT 600



Thermotrans insulated food carrying boxes are the most compatible way for transporting temperature sensitive hot or cold food for long distance or where the food will spend sometime outside away from a power source or heating equipment to preheat before service. Silicon lid usage for GN containers stops possible liquid leakage and ideal solution for meeting hygiene standards, even with long duration transports. Thermotrans units are easy to carry, durable and lower cost for substitute of electrical mobile heating systems and other equipment needs for preheating. Multitude sizes of GN container can be loaded.

Frontlander with 12 shelves, 39 mm shelf distance, 270°C swing door with hinge lock. Gastronorm containers between 2,5 and 28 liter capacity can be placed into the thermotrans and the proper usage of gastronorms containers with silicon lid prevents spilling of the foods. Dishwasher safe, odourless, nontoxic.

The thermotrans are stackable and dishwasher safe. They are Heat & Cold resistant for +100 to -40 ° C.



Temperature loss at hot meals

For more information and other options please check our website or product catalogues

2 Tons Water Tank



Collapsible fabric tanks also known as pillow bladders both for temporary and long-term liquid storage. Is made out of a special PVC coated polyester fabric. The raw material used inside the tank blocks UV rays which makes it resistant to bacteria, mould and moss growth.

Delivery package

- Installation Set
 - 1 pcs. of UPVC valve - 2 pcs. of Hose clips
 - 1 pcs. of UPVC tap - 1 pcs. of UPVC hose adaptor 1 Teflon Band
- Carry Bag
- Ground Cover
- Repair Kit
- Sand Paper Glue 4 pcs. Patches

Liter	Empty W	Empty L	Full W	Full L	Full H	Inlet Outlet	Float Valve System
2000 lt	211 mm	274 mm	182 mm	244 mm	67 mm	1 1/2"	1/2"

Awning



All mobile kitchens are supplied with instant weather protection tent. Weather protection tent is semi-automatic and easy to operate. The swing-up tent gives you ability to cook under waterproof and in more hygenic environment. It also gives protection from rain sun and snow.

The Oil absorbing fleece that we provide optional can be attached onto awning, the fleece which absorbs both moisture and oil prevents foods from water or oil drops.

Optional, removable weatherproof awning is two-part, all-round, four side section and can completely cover mobile kitchen. Removable awning is required for bad weather conditions (snowfall, sand storm, heavy rain, storm...) Awning can easily attach to instant tent from top and fixed to the ground from bottom.



- Complete meal for 400 persons is ready in 2 hours!
In emergency simple meal for 800 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 01
Dimensions and Weight:	
Net Weight:	approx.1950 kg
Overall length:	3840 mm
Overall width:	2240 mm
Overall height:	approx.2650 mm
Height of work surface, empty:	1150 mm
Height of work surface, loaded:	1100 mm
Length of work surface:	1910 mm
Ground clearance:	300 mm

Chassis with frame:

Over running brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Handbrake with breakaway cable	1
Asbestos-free brake linings	2
Tyres, 235/75 R17.5	2+1
Stowage compartment	4
Fire extinguisher box	1
NATO towbar eye, standard fitment	1
DIN towbar eye	on request

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Boiling Pan	Soup	60 min	400 person	200 - 250 gr
	Rice	45 min	400 person	300 gr
	Hotplate	It depends on the specialty of food		
Frying Pan	Fried Vegetable	30 min	75 person	70 - 80 gr
	Fried Meat	30-60 min	75 person	200 gr
	Fried Chicken	30 min	75 person	200 - 250 gr
Oven	Meat	120 min	50 person	200 gr
	Chicken	120 min	50 person	200 gr
	Vegetable	120 min	50 person	200 gr
	Bread	120 min	150 pieces	150 gr
Hot Water	Tea	60 min	100 person	1 Cup
	Water	60 min	100 person	1 Cup

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 LT	2
FRYING PAN 50 LT	2
OVEN (3 x 2/1 GN) 105 LT	2
HOT WATER UNIT 34 LT	2

BURNERS

DIESEL BURNER	4
SOLID FUEL BURNER	4

ACCESSORIES

AIR COMPRESSOR	S
GENERATOR	S
WATER TREATMENT	S
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPAULIN)	O
COTTON FAT-ABSORBING FLEECE	O
PLATFORM	O
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional

Standard Features

Water Treatment



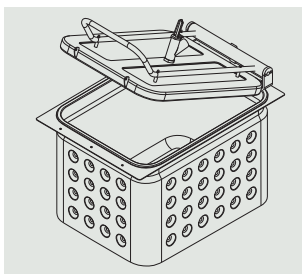
Water treatment unit designed to provide clean water from raw water sources for general purposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Boiling Pan



190 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage, as well as fuel saving up to % 70 as a result of shorter cooking time.

Volume	190 lt.
Working temperature (inside of the pressure boiling pan)	110 °C
Max. working pressure in the outer jacket	0,5 bar

Hot Water



Hot water is always necessary on field for cleaning vegetables, cleaning the equipments, cooking and for making hot beverages like coffee and tea. Hot water units are made of AISI 304 CrNi stainless steel.

Volume capacity	34 lt.
Working pressure	0,2 bar

Generator



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Model	AL 8000M
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil sump Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension (L x W x H)	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

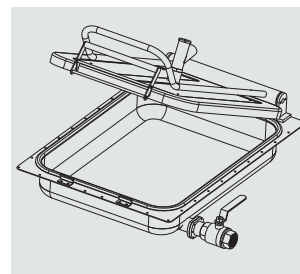
Air Compressor



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need pressurized air requirement, a compressor is supplied with Mobile Kitchen.

Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

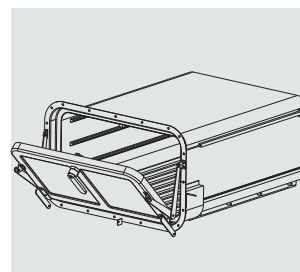
Frying Pan



The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Volume capacity	50 lt.
Working pressure	0,2 bar

Oven



Oven (105 lt.) is located at the rear of the unit. It has been designed to place 3 GN 2/1 - 65 mm tray.

Volume capacity	105 lt.
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Liquid Fuel Burner

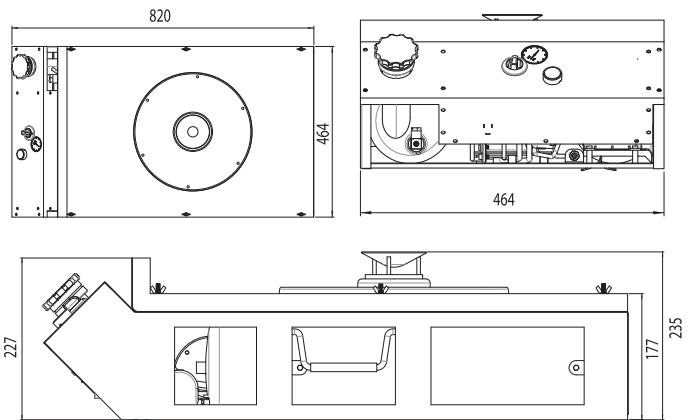
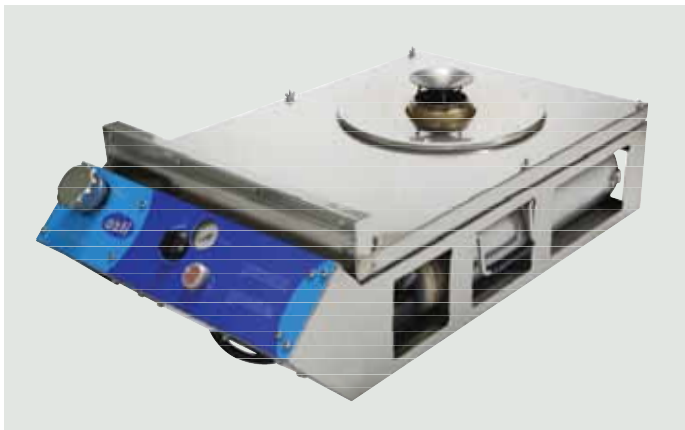
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quickly operate.

The fuel pressurized inside the fuel tank with pressurized air burns efficiently with the support of pressurized air producing heat energy which can be adjusted between 15 kW/hour and 25 kW/hour.

Following sources and equipments are needed for operation of Liquid Fuel Burner.

1. Power Supply: 24 ± 5 V DC energy is required for operation of the burner.
2. Compressed Air Supply: 6 bar compressed air is required for operation of the burner.

Dry Weight	27 kg
Estimate Gross Weight	35 kg
External Dimensions	820 x 464 x 235 mm
Air Tank Volume	6,8 lt.
Air Tank Operating Pressure	2,5 – 6,0 bar
Check Valve Bleeding Pressure	9 bar
Fuel Tank Volume	8,0 lt.
Fuel Consumption	Max.: 2,5 lt. / hr. 25 kW Min.: 1,5 lt. / hr. 15 kW



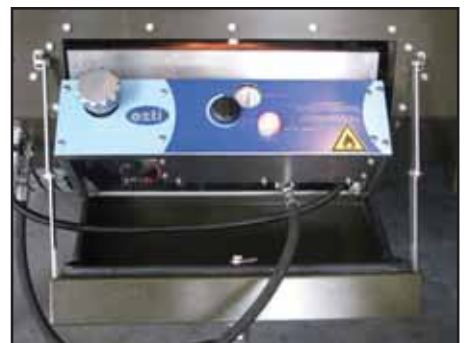
Solid Fuel Burner

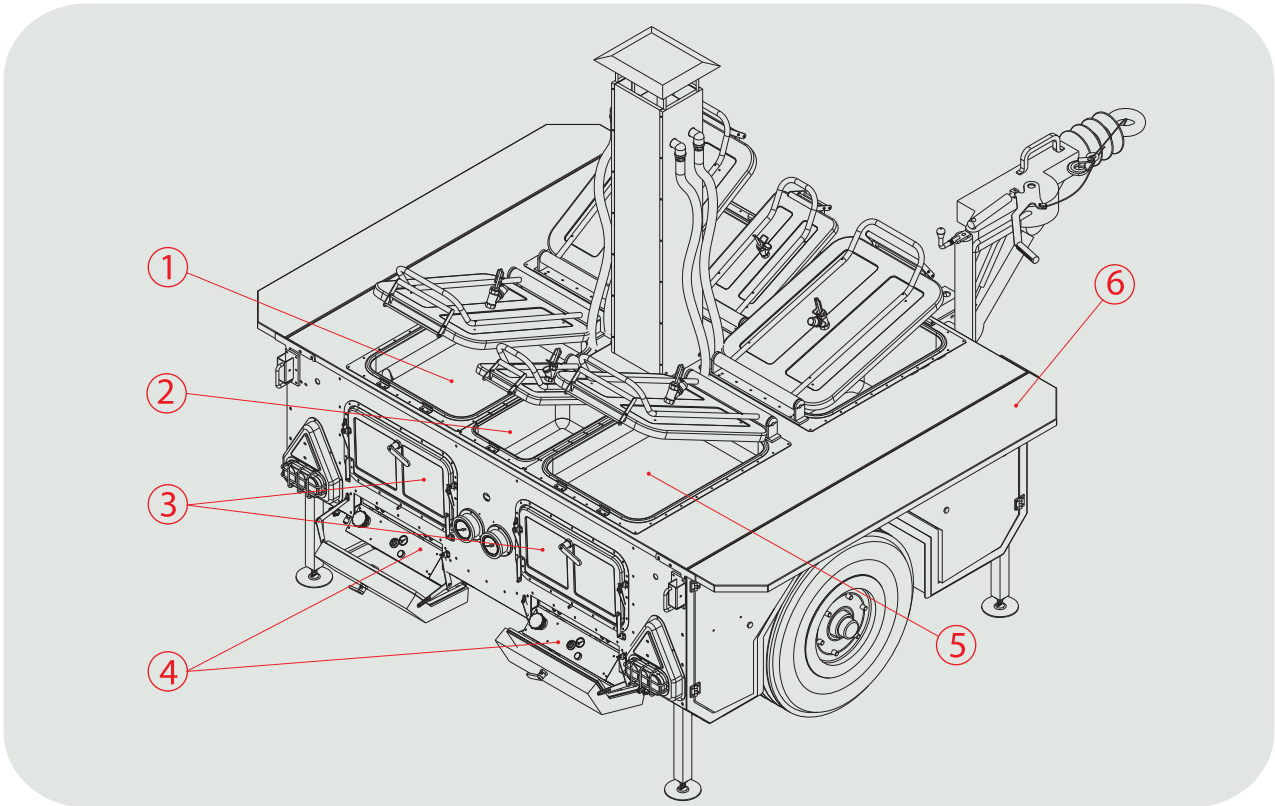
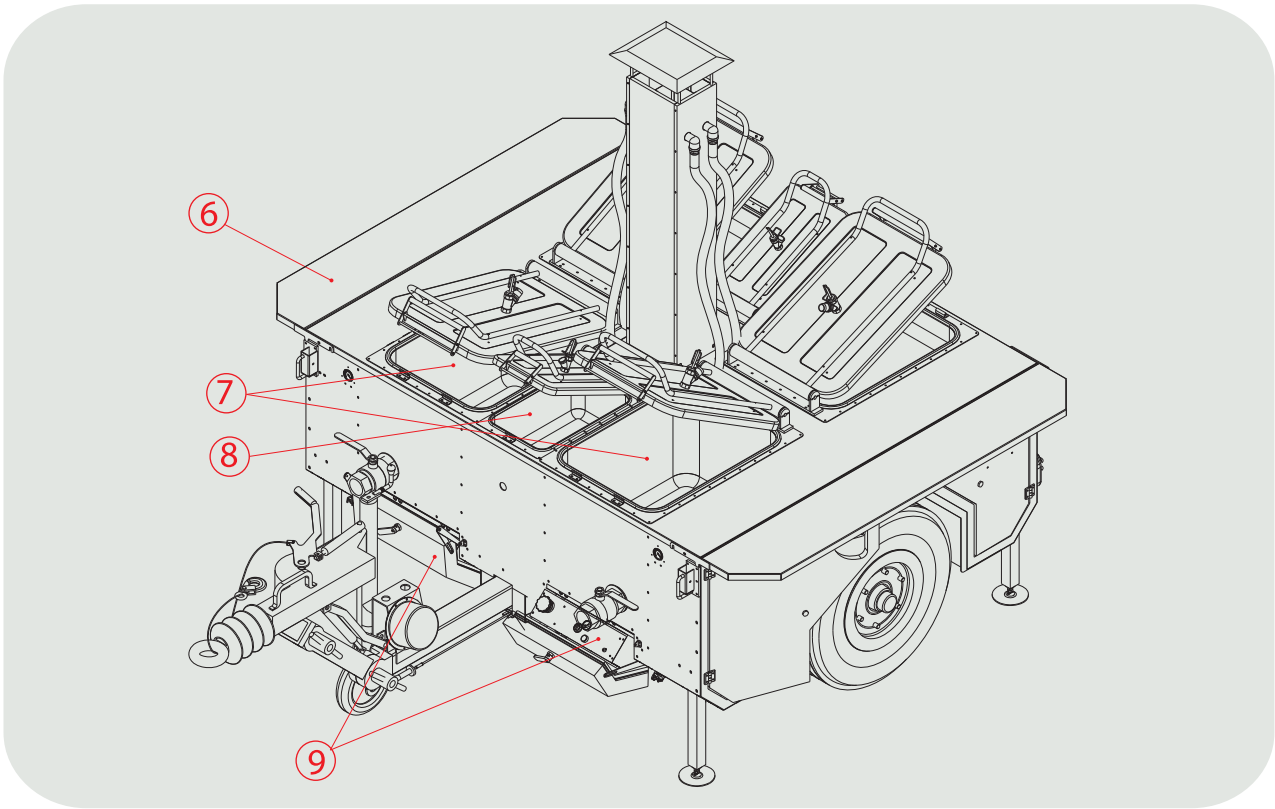
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made from Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 1-LEFT FRYING PAN
- 2-HOT WATER UNIT
- 3-OVENS
- 4-BURNERS
- 5-RIGHT FRYING PAN

- 6-WORKING BENCH
- 7-BOILING PANS
- 8-HOT WATER UNIT
- 9-BURNERS

Complete meal for 300 persons is ready in 2 hours!
In emergency simple meal for 600 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 02
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Dimensions and Weight:

Net Weight:	approx.1950 kg
Overall length:	3730 mm
Overall width:	2235 mm
Overall height:	approx.2600 mm
Height of work surface, empty:	1050 mm
Height of work surface, loaded:	1000 mm
Length of work surface:	1900 mm
Ground clearance:	300 mm

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Handbrake with breakaway cable	1
Asbestos-free brake linings	2
Tyres, 235/75 R17.5	2+1
Stowage compartment	4
Fire extinguisher box	1
NATO towbar eye, standard fitment	1
DIN towbar eye	on request

Additional Equipment

Generator	7.5 KVA, 220-240 V
Air Compressor	max. 8 bar

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Boiling Pan	Soup	60 min	300 person	200 - 250 gr
	Rice	45 min	300 person	300 gr
	Hotplate	It depends on the specialty of food		
Frying Pan	Fried Vegetable	30 min	75 person	70 - 80 gr
	Fried Meat	30-60 min	75 person	200 gr
	Fried Chicken	30 min	75 person	200 - 250 gr
Oven	Meat	120 min	35 person	200 gr
	Chicken	120 min	35 person	200 gr
	Vegetable	120 min	35 person	200 gr
	Bread	120 min	150 pieces	150 gr
Hot Water	Tea	60 min	100 person	1 Cup
	Water	60 min	100 person	1 Cup

COOKING EQUIPMENT	
PRESSURE BOILING PAN 150 LT	2
FRYING PAN 50 LT	2
OVEN (2 x 2/1 GN) 73 LT	2
HOT WATER UNIT 34 LT	2
BURNERS	
DIESEL BURNER	4
SOLID FUEL BURNER	4

ADD-ONS	
AIR COMPRESSOR	S
GENERATOR	S
WATER TREATMENT	S
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPAULIN)	O
COTTON FAT-ABSORBING FLEECE	O
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional

Standard Features

Water Treatment



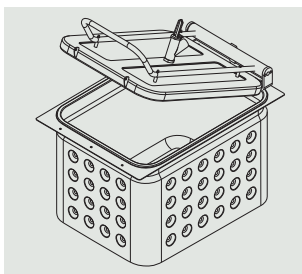
Water treatment unit designed to provide clean water from raw water sources for general proposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Boiling Pan



150 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage , as well as fuel saving up to

% 70 as a result of shorter cooking time.

Volume	150 lt.
Working temperature (inside of the pressure boiling pan)	110 °C
Max. working pressure in the outer jacket	0,5 bar

Hot Water



Hot water is always necessary on field for cleaning vegetables, cleaning the equipments, cooking and for making hot beverages like coffee and tea. Hot water units are made of AISI 304 CrNi stainless steel.

Volume capacity	34 lt.
Working pressure	0,2 bar

Generator



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Model	AL 8000M
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil sump Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension(L x W x H)	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

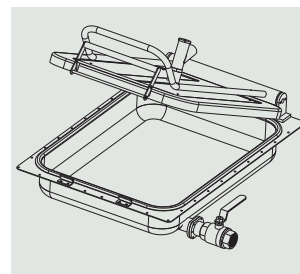
Air Compressor



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need pressurized air requirement, a compressor is supplied with Mobile Kitchen.

Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/Hp	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

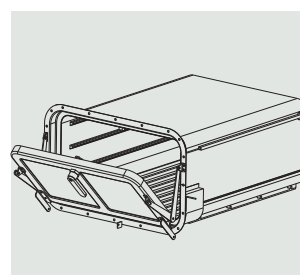
Frying Pan



The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Volume capacity	50 lt.
Working pressure	0,2 bar

Oven



Oven (73 lt.) is located at the rear of the unit. It has been designed to place 2 GN 2/1 - 65 mm tray.

Volume capacity	73 lt.
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Liquid Fuel Burner

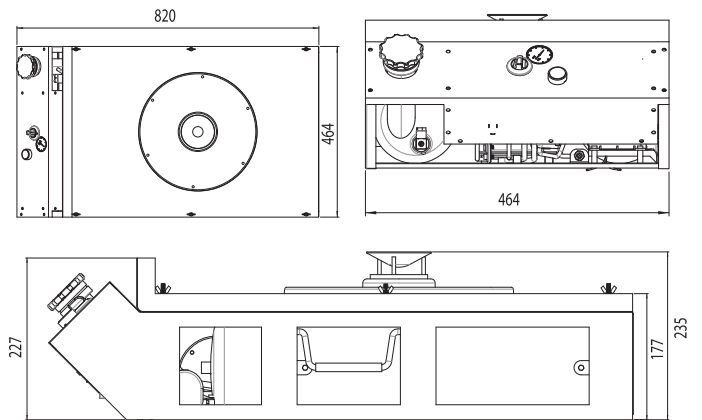
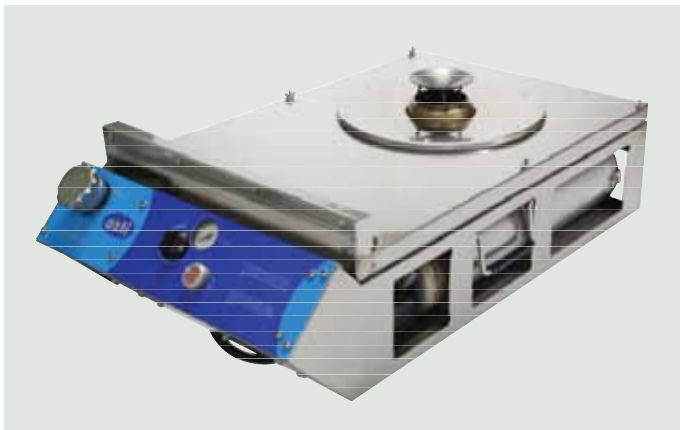
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The fuel pressurized inside the fuel tank with pressurized air burns efficiently with the support of pressurized air producing heat energy which can be adjusted between 15 kW/hour and 25 kW/hour.

Following sources and equipments are needed for operation of Liquid Fuel Burner.

1. Power Supply: 24 ± 5 V DC energy is required for operation of the burner.
2. Compressed Air Supply: 6 bar compressed air is required for operation of the burner.

Dry Weight	27 kg
Estimate Gross Weight	35 kg
External Dimensions	820 x 464 x 235 mm
Air Tank Volume	6,8 lt.
Air Tank Operating Pressure	2,5 – 6,0 bar
Check Valve Bleeding Pressure	9 bar
Fuel Tank Volume	8,0 lt.
Fuel Consumption	Max.: 2,5 lt. / hr. 25 kW Min.: 1,5 lt. / hr. 15 kW



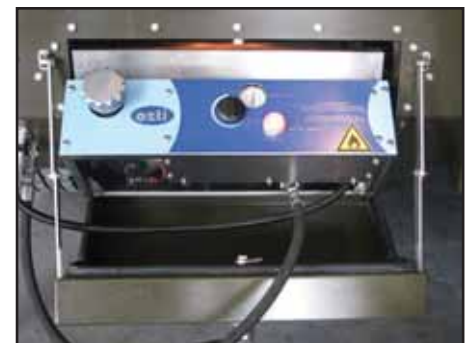
Solid Fuel Burner

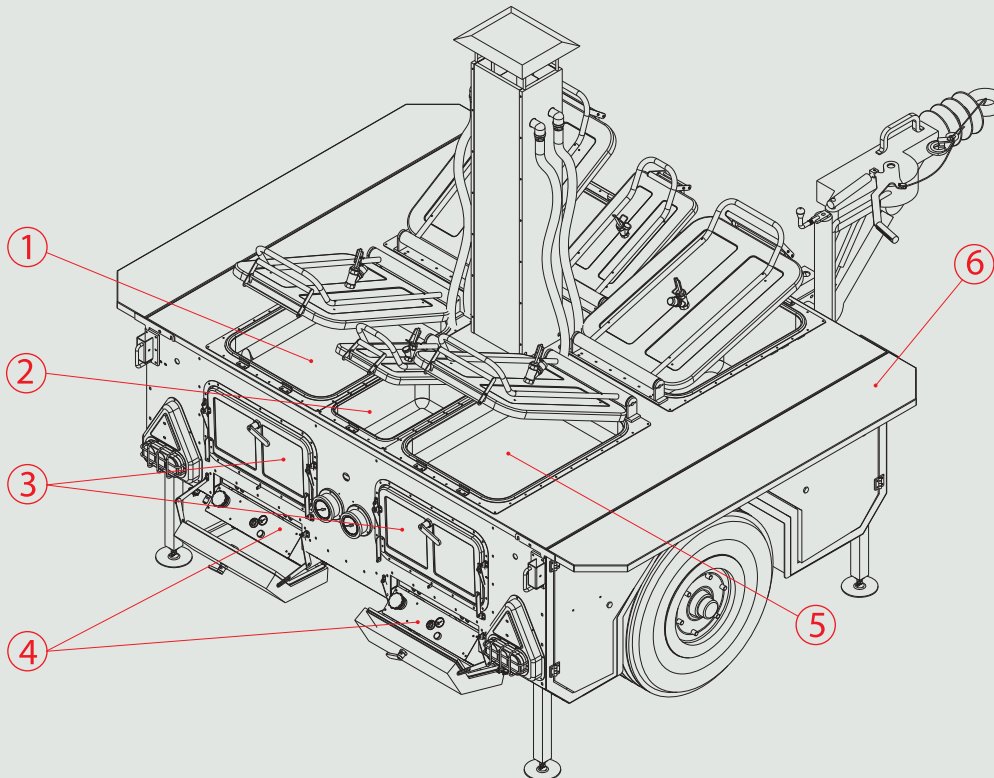
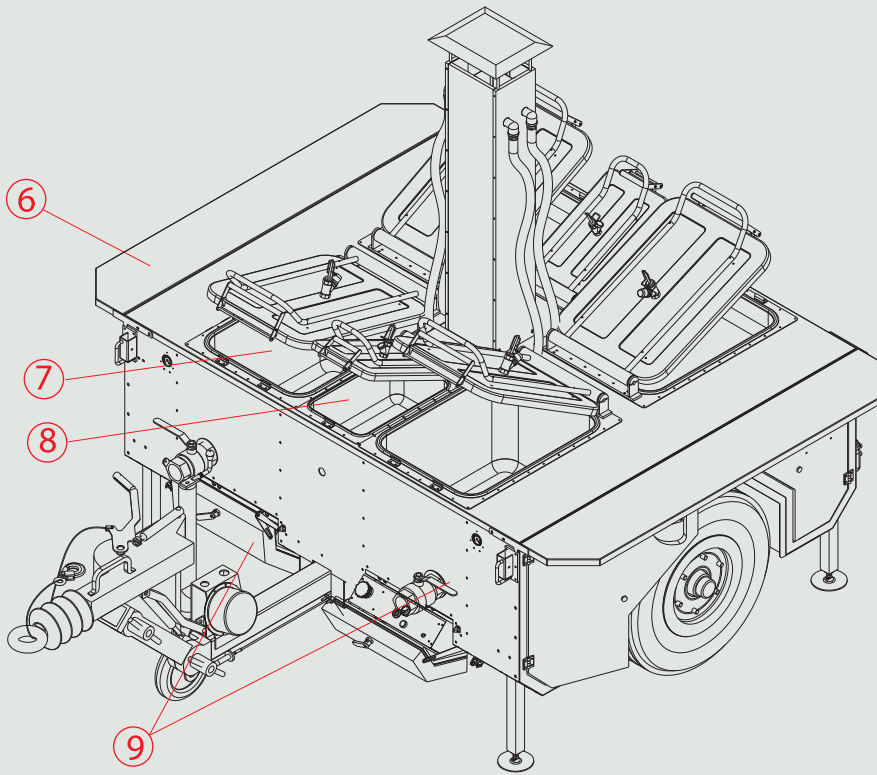
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made from Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 1-LEFT FRYING PAN
- 2-HOT WATER UNIT
- 3-OVENS
- 4-BURNERS
- 5-RIGHT FRYING PAN

- 6-WORKING BENCH
- 7- BOILING PANS
- 8-FRONT HOT WATER
- 9-BURNERS

- Complete meal for 200 persons is ready in 2 hours!
In emergency simple meal for 400 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 03
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Dimensions and Weight:

Net Weight:	approx.1460 kg
Overall length:	3840 mm
Overall width:	2135 mm
Overall height:	approx.2300 mm
Height of work surface, empty:	840 mm
Height of work surface, loaded:	800 mm
Length of work surface:	2000 mm
Ground clearance:	250 mm

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Handbrake with breakaway cable	1
Asbestos-free brake linings	2
Tyres, 225/75 R16	2+1
Stowage compartment	4
Fire extinguisher box	1
NATO towbar eye, standard fitment	1
DIN towbar eye	on request

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Boiling Pan	Soup	60 min	200 person	200 - 250 gr
	Rice	45 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
	Steam Cooking	It depends on the specialty of food		

Frying Pan	Fried Food	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
		Fried Potato	30 min	150 person	200 gr
Frying Pan	Grill	Fried Meat	30-60 min	60 person	200 gr
		Fried Chicken	30 min	60 person	200 - 250 gr
		Fried fish	30 min	60 person	200 - 250 gr
		Meatballs	30 min	100 person	125 gr
		Grilled Meat	30 min	50 person	150 gr
		Grilled Chicken	30 min	75 person	150 gr
		Hamburger	30 min	100 pieces	125 gr

COOKING EQUIPMENT	
PRESSURE BOILING PAN150 LT	2
FRYING PAN 50 LT	2
BURNERS	
LPG BURNER	4
SOLID FUEL BURNER	4

ADD-ONS	
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O
LPG TUBE	S
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S:Standard O:Optional

Standard Features



Tow Bar



Workingbench



Steam Cooker



Boiling Pan Double Jacket Water Level Controlling



Trailer Cable Socket



Landing leg



Lighting

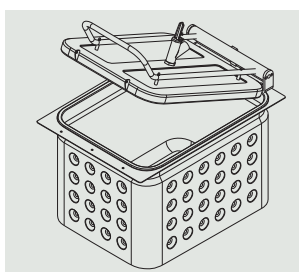


LPG Tube



Vehicle Tool Kit

Boiling Pan

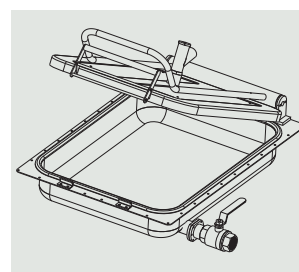


150 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage, as well as fuel saving up to

% 70 as a result of shorter cooking time.

Volume	150 lt.
Working temperature (inside of the pressure boiling pan)	110 °C
Max. working pressure in the outer jacket	0,5 bar

Frying Pan



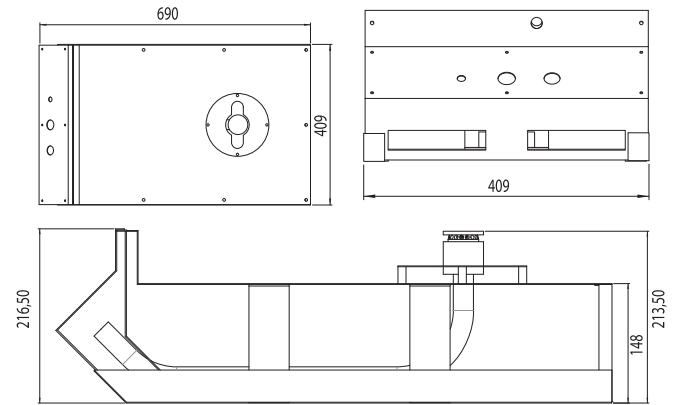
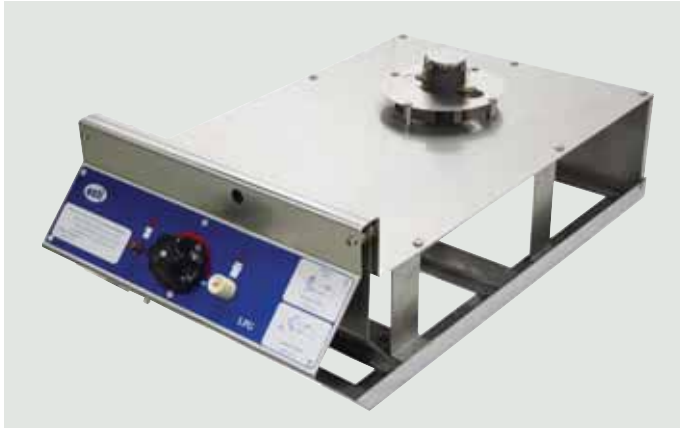
The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Volume capacity	50 lt.
Working pressure	0,2 bar

LPG Burner

Ozti LPG Burner produces max 15 kW. It that has efficient cooking features is silent and scentless.

Weight	9,4 kg
External Dimensions	690 x 409 x 216,5 mm
LPG Consumption	Max.:1.5 kg. / hr 15 kW



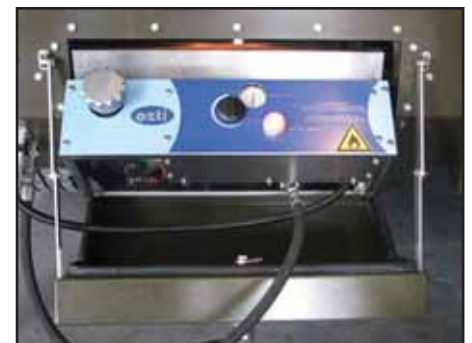
Solid Fuel Burner

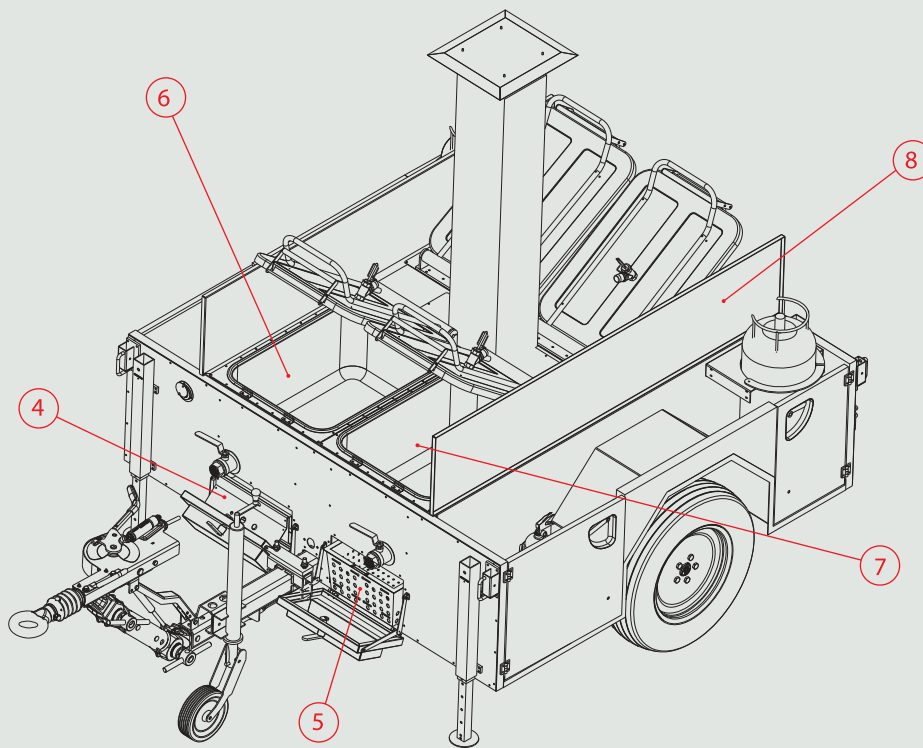
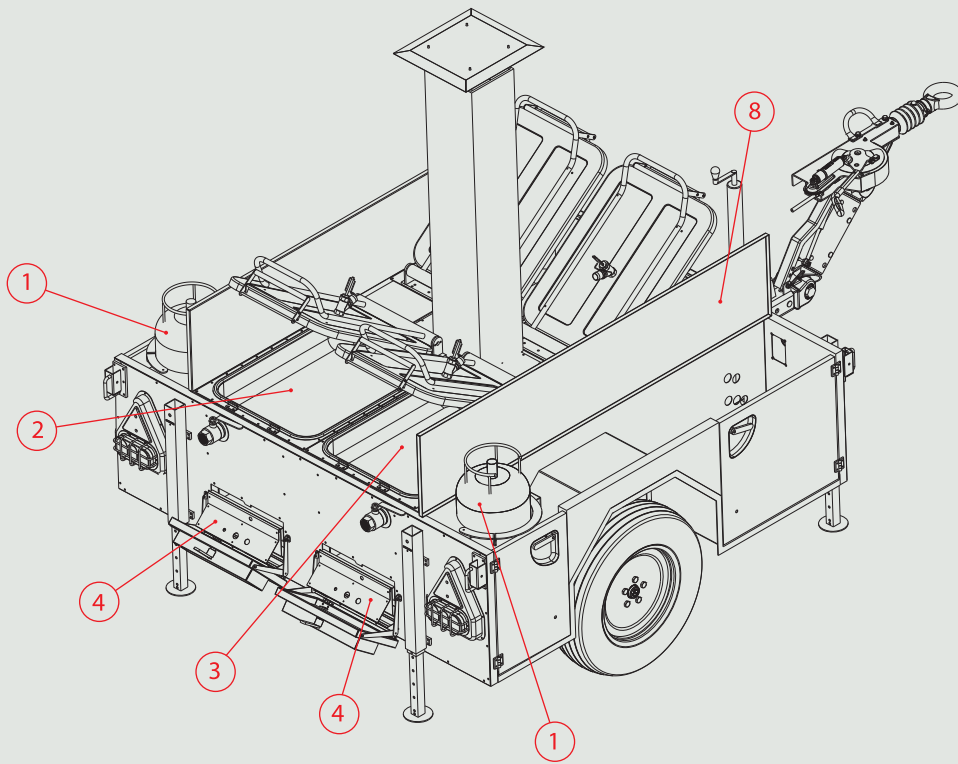
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stoping air-flow into the fire. Solid fuel burner is made from Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 1-LPG TANK
- 2-LEFT FRYING PAN
- 3-RIGHT FRYING PAN
- 4-LPG BURNER

- 5-SOLID FUEL BURNER
- 6-LEFT BOILING PAN
- 7-RIGHT BOILING PAN
- 8-WORKING BENCH

- Complete meal for 800 persons is ready in 2 hours!
- In emergency simple meal for 1000 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 04
Dimensions and Weight:	
Net Weight:	approx.2200 kg
Overall length:	3840 mm
Overall width:	2240 mm
Overall height:	approx.2600 mm
Height of work surface, empty:	1150 mm
Height of work surface, loaded:	1100 mm
Length of work surface:	1910 mm
Ground clearance:	300 mm

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Handbrake with breakaway cable	1
Asbestos-free brake linings	2
Tyres, 235/75 R17.5	2+1
Stowage compartment	4
Fire extinguisher box	1
NATO towbar eye, standard fitment	1
DIN towbar eye	on request

Additional Equipment

Generator	7.5 KVA, 220-240 V
Air Compressor	max. 8 bar

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Boiling Pan	Soup	60 min	400 person	200 - 250 gr
	Rice	45 min	400 person	300 gr
	Hotplate	It depends on the specialty of food		
Frying Pan	Fried Vegetable	30 min	75 person	70 - 80 gr
	Fried Meat	30-60 min	75 person	200 gr
	Fried Chicken	30 min	75 person	200 - 250 gr
	Tempe	60 min	400 person	800 pieces
	Dofu	60 min	400 person	800 pieces
	Kurupuk	20 min	400 person	800 pieces
Oven	Meat	120 min	50 person	200 gr
	Chicken	120 min	50 person	200 gr
	Vegetable	120 min	50 person	200 gr
Hot Water	Bread	120 min	150 pieces	150 gr
	Tea	60 min	100 person	1 Cup
	Water	60 min	100 person	1 Cup

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 LT	2
FRYING PAN 50 LT	1
FRYING PAN 100 LT	1
OVEN (3 x 2/1 GN) 105 LT	1
HOT WATER UNIT 34 LT	2

BURNERS

DIESEL BURNER	4
SOLID FUEL BURNER	4

ADD-ONS

AIR COMPRESSOR	S
GENERATOR	S
WATER TREATMENT	S
HOIST	S
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O
PLATFORM	S
PRESSURE COOKER STRAINER	S
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional

Standard Features

Water Treatment



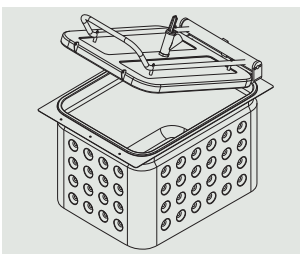
Water treatment unit designed to provide clean water from raw water sources for general proposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Boiling Pan

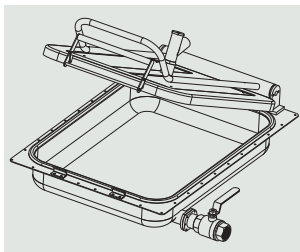


150 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage , as well as fuel saving up to

% 70 as a result of shorter cooking time.

Volume	150 lt.
Working temperature (inside of the pressure boiling pan)	110 °C
Max. working pressure in the outer jacket	0,5 bar

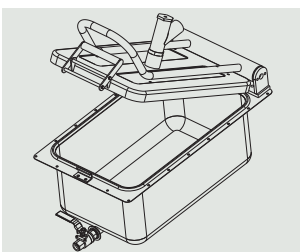
Frying Pan



The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Frying Pan 1 Volume capacity	100 lt.
Frying Pan 2 Volume capacity	50 lt.
Working pressure	0,2 bar

Hot Water



Hot water is always necessary on field for cleaning vegetables, cleaning the equipments, cooking and for making hot beverages like coffee and tea. Hot water units are made of AISI 304 CrNi stainless steel.

Volume capacity	34 lt.
Working pressure	0,2 bar

Generator



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Model	AL 8000M
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil sump Capacity	1,75 lt.
Alternator Type	Monophase
Contiuous Voltage	230 V
Contiuous Frequency	50 Hz.
Contiuous Current	30,4 AMP.
Contiuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension(L x W x H)	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

Air Compressor



Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need pressurized air requirement, a compressor is supplied with Mobile Kitchen.

Hoist

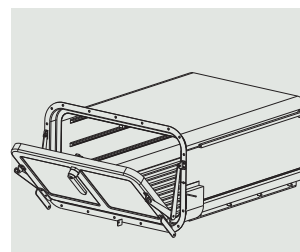


Capacity	(125 -25 (kg) Q
Voltage	230 / 50(V)
Engine Power	580 (W)
Protection class	IP 40
Wire rope length	12 (m)
Lifting Speed	10 m / min (125 kg) 5 m / min (250 kg)

OFK 4 is equipped with an electrical wire hoist to lift the strainer easily out of the boiling pan. The hoist itself works with an hand control unit and the rail system adapted to the kitchen is to move hoist and the strainer to the sides.

The hoist has a limit switch and an emergency stop button to provide maximum user protection.

Oven



Oven (73 lt.) is located at the rear of the unit. It has been designed to place 2 GN 2/1 - 65 mm tray.

Volume capacity	73 lt.
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Liquid Fuel Burner

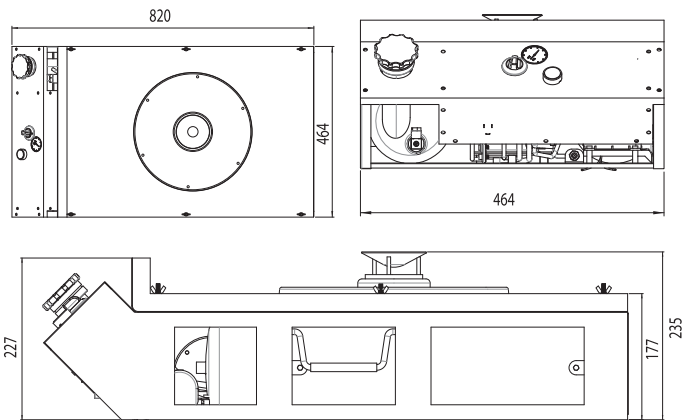
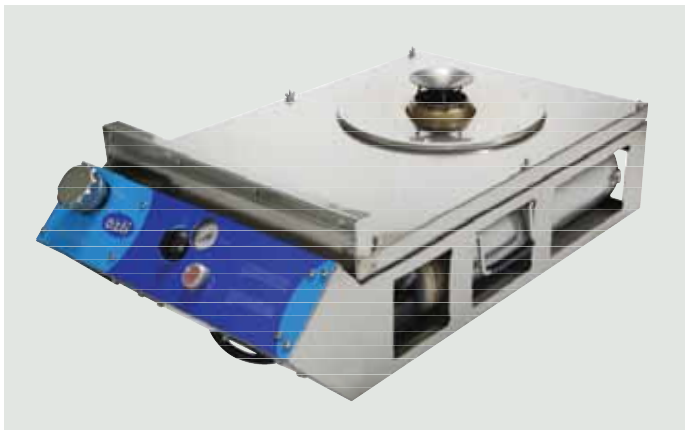
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quickly operate.

The fuel pressurized inside the fuel tank with pressurized air burns efficiently with the support of pressurized air producing heat energy which can be adjusted between 15 kW/hour and 25 kW/hour.

Following sources and equipments are needed for operation of Liquid Fuel Burner.

1. Power Supply: 24 ± 5 V DC energy is required for operation of the burner.
2. Compressed Air Supply: 6 bar compressed air is required for operation of the burner.

Dry Weight	27 kg
Estimate Gross Weight	35 kg
External Dimensions	820 x 464 x 235 mm
Air Tank Volume	6,8 lt.
Air Tank Operating Pressure	2,5 – 6,0 bar
Check Valve Bleeding Pressure	9 bar
Fuel Tank Volume	8,0 lt.
Fuel Consumption	Max.: 2,5 lt. / hr. 25 kW Min.: 1,5 lt. / hr. 15 kW



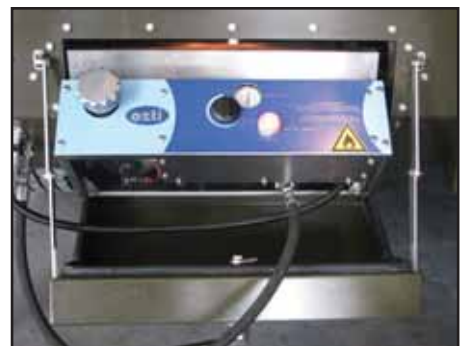
Solid Fuel Burner

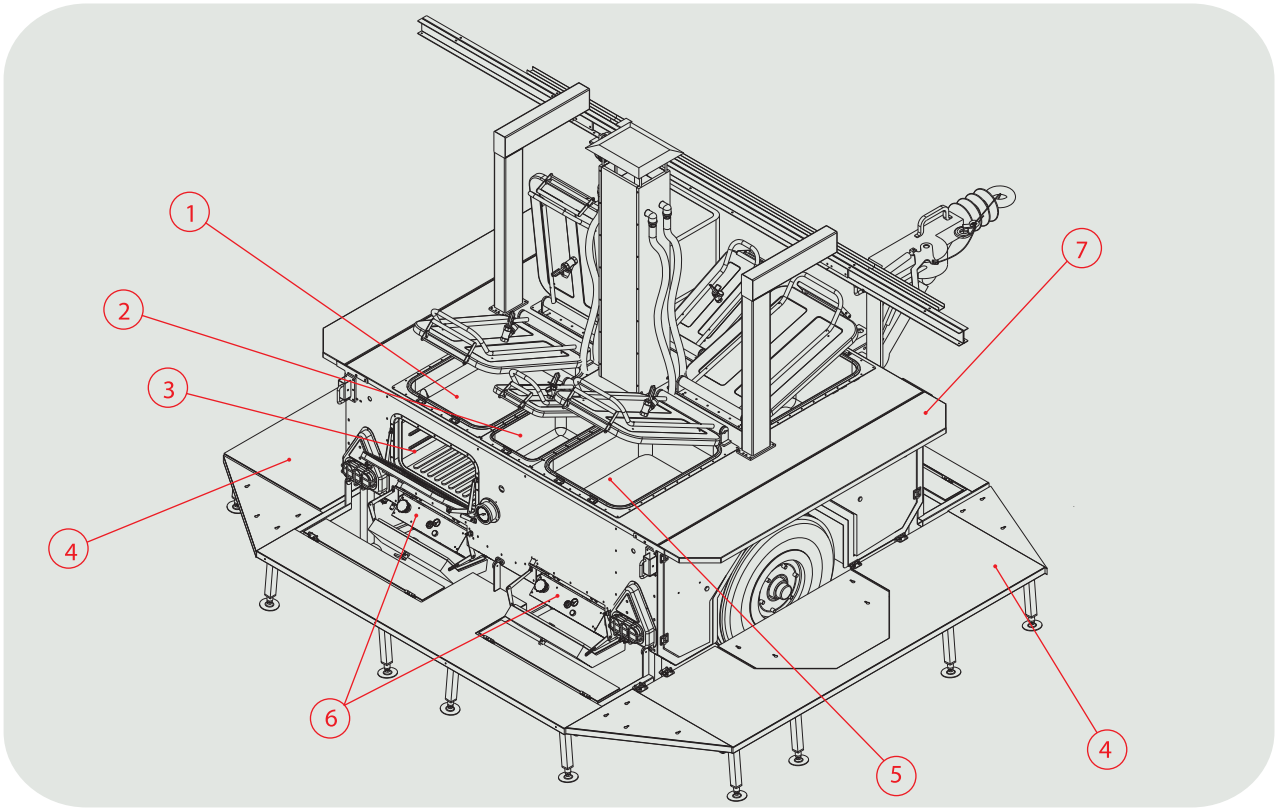
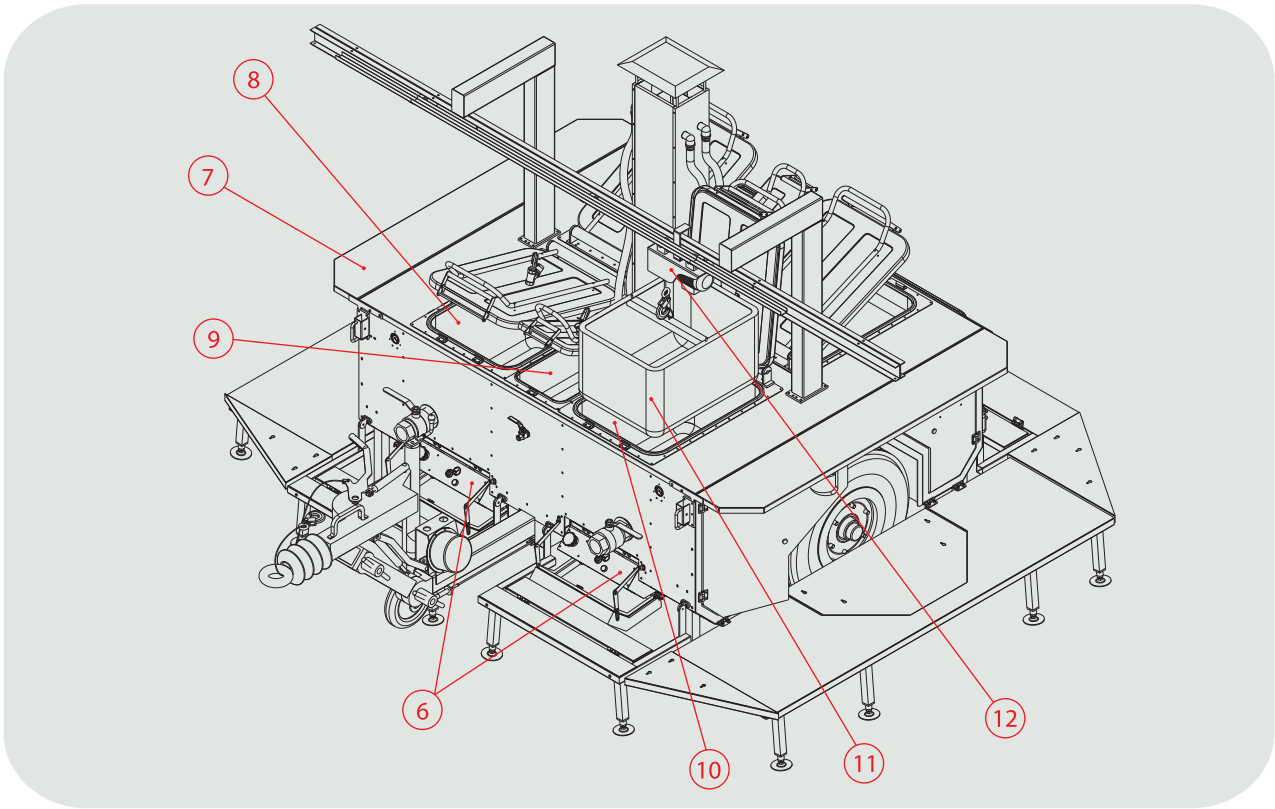
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made from Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- | | |
|--------------------|---------------------|
| 1-LPG TANK | 5-SOLID FUEL BURNER |
| 2-LEFT FRYING PAN | 6-LEFT BOILING PAN |
| 3-RIGHT FRYING PAN | 7-RIGHT BOILING PAN |
| 4-LPG BURNER | 8-WORKING BENCH |

- Complete meal for 400 persons is ready in 2 hours!
In emergency simple meal for 800 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 05
Dimensions and Weight:	
Net Weight:	approx.1950 kg
Overall length:	3730 mm
Overall width:	2235 mm
Overall height:	approx.2600 mm
Height of work surface, empty:	1050 mm
Height of work surface, loaded:	1000 mm
Length of work surface:	1900 mm
Ground clearance:	300 mm

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Handbrake with breakaway cable	1
Asbestos-free brake linings	2
Tyres, 235/75 R17.5	2+1
Stowage compartment	4
Fire extinguisher box	1
NATO towbar eye, standard fitment	1
DIN towbar eye	on request

Additional Equipment

Generator	7.5 KVA, 220-240 V
Air Compressor	max. 8 bar

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Boiling Pan	Soup	60 min	400 person	200 - 250 gr
	Rice	45 min	400 person	300 gr
	Hotplate	It depends on the specialty of food		
	Couscous	60 min	400 person	300 gr
Frying Pan	Fried Vegetable	30 min	75 person	70 - 80 gr
	Fried Meat	30-60 min	75 person	200 gr
Oven	Fried Chicken	30 min	75 person	200 - 250 gr
	Meat	120 min	50 person	200 gr
	Chicken	120 min	50 person	200 gr
	Vegetable	120 min	50 person	200 gr
Hot Water	Bread	120 min	150 pieces	150 gr
	Tea	60 min	100 person	1 Cup
	Water	60 min	100 person	1 Cup

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 LT	2
COUSCOUS COOKER (STEAM COOKER) 100 LT	1
FRYING PAN 50 LT	2
OVEN (3 x 2/1 GN) 105 LT	2
HOT WATER UNIT 34 LT	2

BURNERS

DIESEL BURNER	4
SOLID FUEL BURNER	4

ADD-ONS

AIR COMPRESSOR	S
GENERATOR	S
WATER TREATMENT	S
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O
PLATFORM	S
COUSCOUS STRAINER	S
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional

Standard Features

Water Treatment



Water treatment unit designed to provide clean water from raw water sources for general purposes like cleaning the equipments or the kitchen.

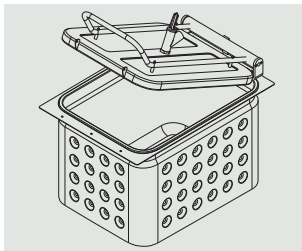
With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Boiling Pan

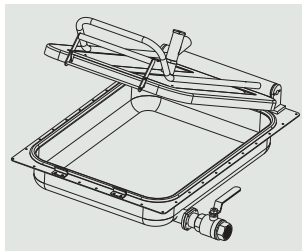


150 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage, as well as fuel saving up to

% 70 as a result of shorter cooking time.

Volume	190 lt.
Working temperature (inside of the pressure boiling pan)	110 °C
Max. working pressure in the outer jacket	0,5 bar

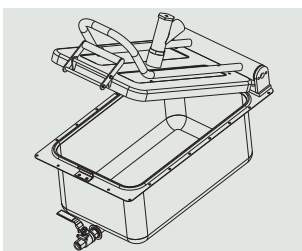
Frying Pan



The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Frying Pan 2 Volume capacity	50 lt.
Working pressure	0,2 bar

Hot Water



Hot water is always necessary on field for cleaning vegetables, cleaning the equipments, cooking and for making hot beverages like coffee and tea. Hot water units are made of AISI 304 CrNi stainless steel.

Volume capacity	34 lt.
Working pressure	0,2 bar

Generator



Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need of pressurized air requirement, a generator is supplied with Mobile Kitchen.

Model	AL 8000M
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil sump Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l/h
Ext. Dimension [L x W x H]	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

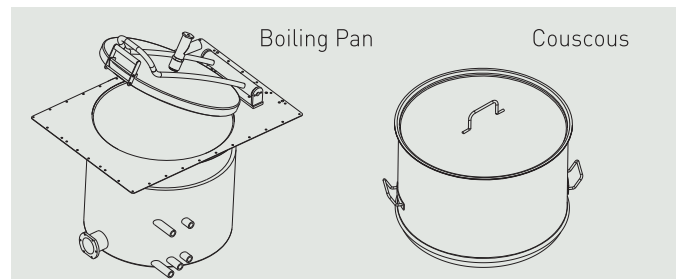
Air Compressor



Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

Mobile Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the need pressurized air requirement, a compressor is supplied with Mobile Kitchen.

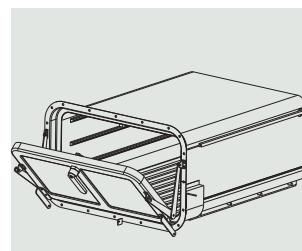
Couscous



Evacuated jacket is filled with a certain amount of water in order to provide a uniform heating and guarantee that food doesn't burn during cooking process. Max. 0,2 bar operating pressure inside the pans, 0,5 bar inside double-wall is being controlled by appropriate release valves. Pressure boiling pans are made of AISI 304 CrNi stainless steel.

Boiling pan capacity	190 lt.
Couscous capacity	190 lt.

Oven



Oven (73 lt.) is located at the rear of the unit. It has been designed to place 2 GN 2/1 - 65 mm tray.

Volume capacity	105 lt.
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Liquid Fuel Burner

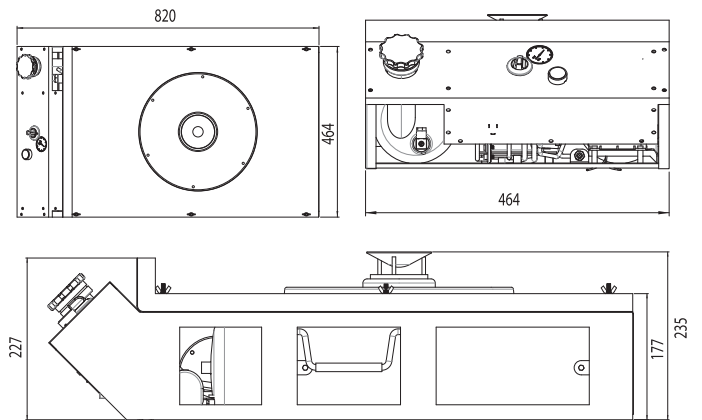
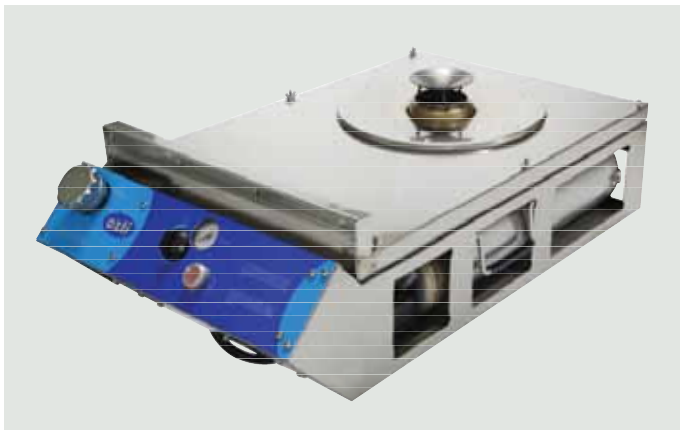
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quickly operate.

The fuel pressurized inside the fuel tank with pressurized air burns efficiently with the support of pressurized air producing heat energy which can be adjusted between 15 kW/hour and 25 kW/hour.

Following sources and equipments are needed for operation of Liquid Fuel Burner.

1. Power Supply: 24 ± 5 V DC energy is required for operation of the burner.
2. Compressed Air Supply: 6 bar compressed air is required for operation of the burner.

Dry Weight	27 kg
Estimate Gross Weight	35 kg
External Dimensions	820 x 464 x 235 mm
Air Tank Volume	6,8 lt.
Air Tank Operating Pressure	2,5 – 6,0 bar
Check Valve Bleeding Pressure	9 bar
Fuel Tank Volume	8,0 lt.
Fuel Consumption	Max.: 2,5 lt. / hr. 25 kW Min.: 1,5 lt. / hr. 15 kW



Solid Fuel Burner

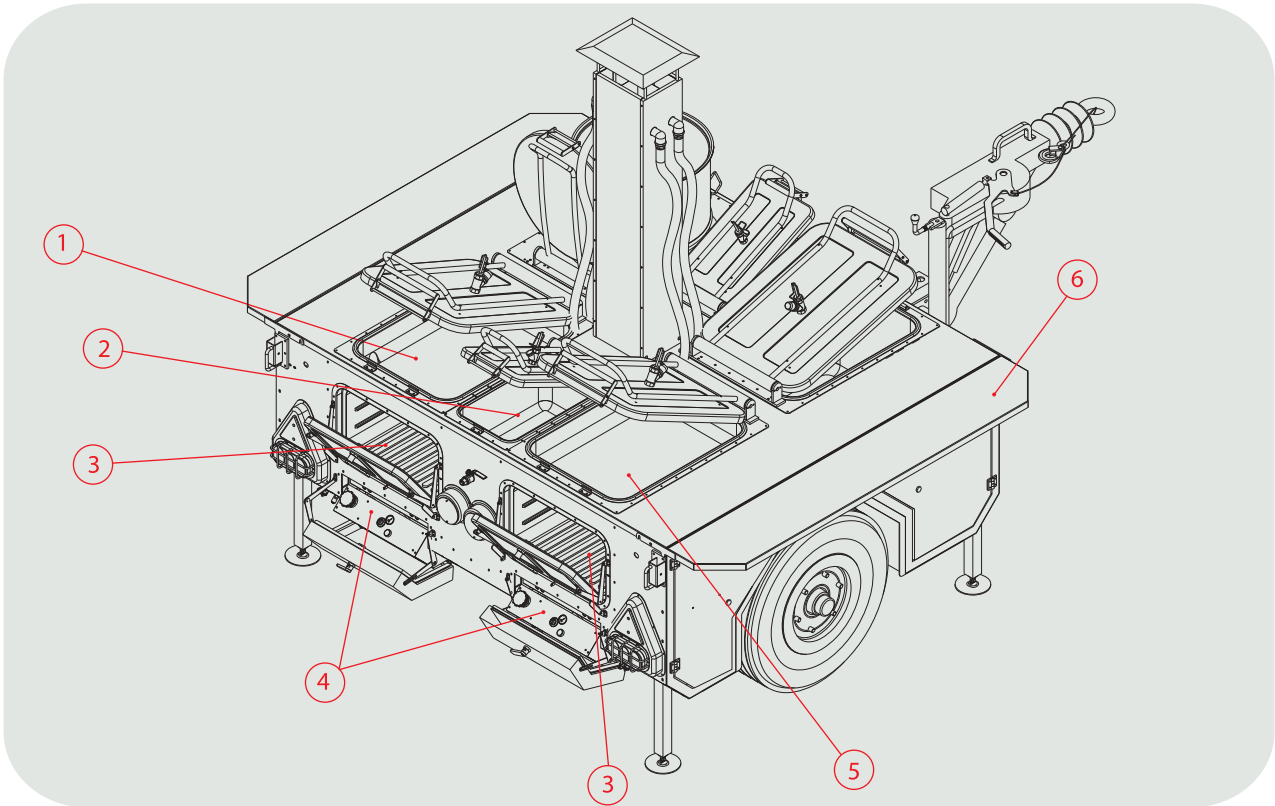
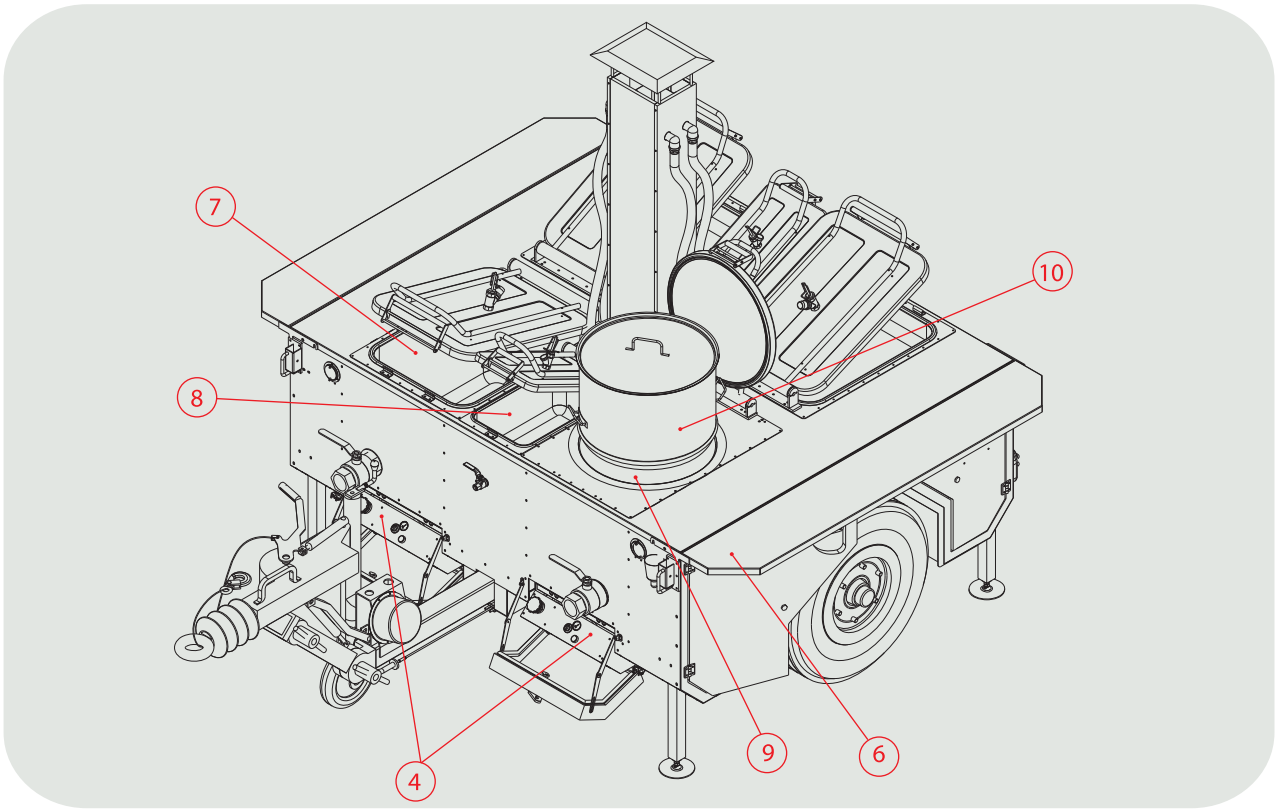
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made from Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 1-LEFT FRYING PAN
- 2-HOT WATER UNIT
- 3-OVENS
- 4-BURNERS
- 5-RIGHT FRYING PAN

- 6-WORKING BENCH
- 7-BOILING PAN
- 8-HOT WATER UNIT
- 9-COUSCOUS PAN
- 10-COUSCOUS POT

OFK 06 V1 Modular — Mobile Field Kitchen



— Complete meal for 250 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 06 V1
Dimensions and Weight:	
Dimensions-awnings closed	3840 mm x 2040 mm x 2650 mm
Dimensions-awnings open	5250 mm x 4420 mm x 2650 mm
Ground Clearance	300 mm
Estimated Weight	2.360 kg

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Single Rubber Torsion Axle	1
Gross Trailer Weight	2.600
Coupling NATO	-76.2mm x 41.2 mm

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Double Wall Cooking Pot	Soup	60 min	200 person	200 - 250 gr
	Rice	45 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	200 person	200 - 250 gr
	Rice	60 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		

Convection Oven	Meat	120 min	50 person	200 gr
	Chicken	120 min	50 person	200 gr
	Vegetable	120 min	50 person	200 gr

Multifunctional Cooking Unit	Frying Pan			
		Fried Potato	30 min	50 person
Fried Meat	30-60 min	60 person	200 gr	
Fried Chicken	30 min	60 person	200 - 250 gr	
Fried fish	30 min	60 person	200 - 250 gr	
Grill	Meatballs	30 min	100 person	125 gr
	Grilled Meat	30 min	50 person	150 gr
	Grilled Chicken	30 min	75 person	150 gr
	Hamburger	30 min	100 pieces	125 gr

COOKING EQUIPMENT	
DOUBLE WALL COOKING POT	1
SINGLE WALL COOKING UNIT	1
CONVECTION OVEN	1
MULTIFUNCTIONAL COOKING UNIT	1
DIESEL BURNER	4

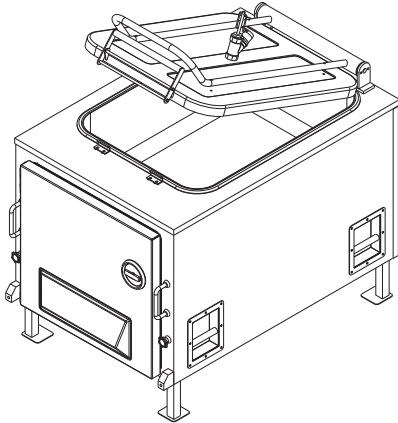
ADD-ONS	
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O

S: Standard O: Optional

Standard Features

The OFK.06 Modular kitchen cooking equipments can be operated individually or as a complete kitchen line providing the caterer with great flexibility in the field. The cooking modules are mounted on the trailer so that they can be transported quickly and easily to the operation site. OFK.06 is operated by means of the OZTI new generation diesel burner. OFK.06 can be deployed to support feeding requirements in disaster areas or military operations.

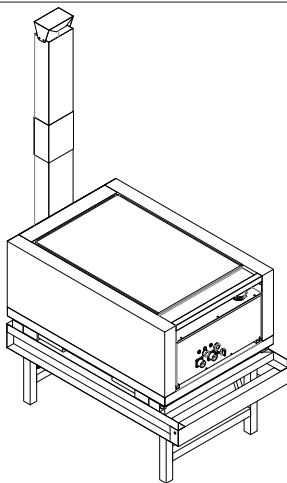
Double Wall Cooking Pot



OFK.06 is equipped with a double wall pressure cooking pot of 110 liters capacity. Double wall pressure cooking pot can work either on its place over the trailer or standing alone on its special leg construction. Inner pot is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard. Outer walls of the pot are such welded to deep drawn inner pot not to allow any steam leakage. Hot steam obtained by heating the inner jacket water and heat is distributed homogenously within this hot steam. This advanced kitchen equipment provides modern cooking technics from biological cooking to roasting.

Estimated Weight	170 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Inner Pot Dimensions	550 mm x 750 mm x 280 mm
Volumetric Capacity	110 liters
Purposive Capacity	85 liters

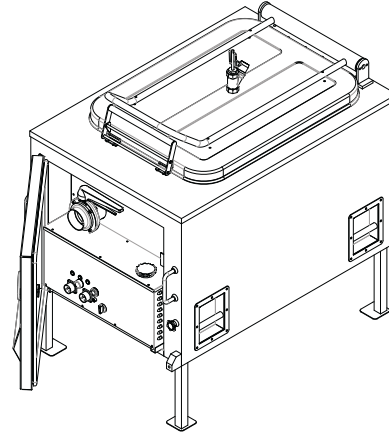
Multifunctional Cooking Unit



OFK 06 is equipped with a real flexy cooking system... Multifunctional cooking unit is one of our new kitchen wizards which can easily changes itself from a grill to a fryer... Multifunctional unit also can stand alone by the help of its retractable, foldable leg frame.

Estimated Weight	140 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Grill Surface	745 mm x 525 mm
Volumetric Capacity of Pan	38 liters

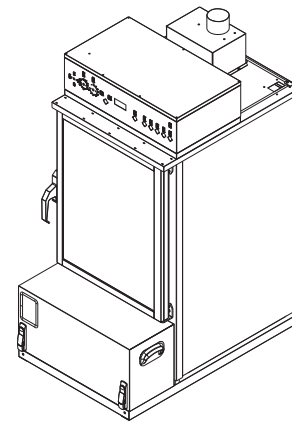
Single Wall Cooking Unit



Kitchen is equipped with a single jacket cooking unit with 125 liters capacity for traditional cookings. This unit is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	140 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 320 mm
Volumetric Capacity	125 liters
Purposive Capacity	100 liters

Convection Oven

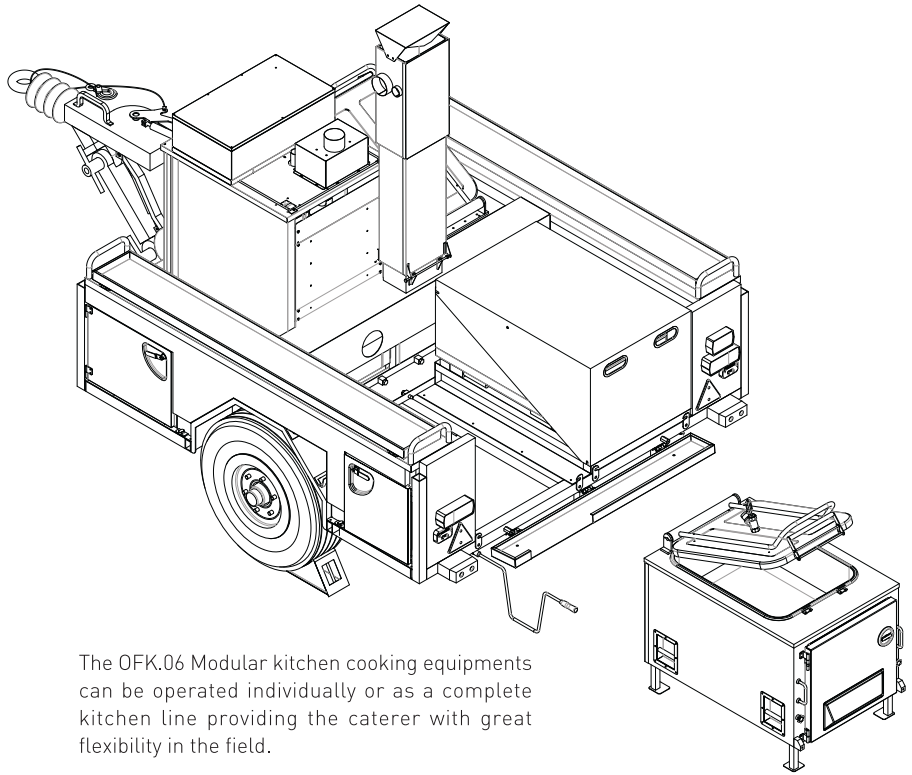


OFK.06 Mobile Field Kitchen is equipped with a Convection Oven. Convection Ovens cooking chamber is manufactured from high quality stainless steel with deep drawing method for ensuring easy use and obtaining the highest hygiene standard. The chamber has a nominal capacity of 150 liters with the possibility to inset 10 gastronorm trays GN 1/1 40mm. Oven front door is manufactured from double wall glass resistant to high temperature.

Estimated Weight	270 kg
Dimensions	1060 mm x 690 mm x 1500 mm
Pot Dimensions	550 mm x 750 mm x 400 mm
Volumetric Capacity	150 liters
Purposive Capacity	10 pcs. GN 1/1 40
Steaming Temperature	100°C
Dry Cooking Temperature	50°C - 250°C
Combi Cooking Temperature	50°C - 250°C

Field kitchen is mounted on a single axle trailer with the capacity of 2,600 kg. The rubber torsion axle supported with two shock absorbers provides a comfortable drive. The trailer is equipped with an overrun brake unit to prevent any crash when the truck brakes down. Field kitchen can be towed with any military or civic vehicle easily by the height adjustable coupling ring. In parking area, it is very easy to move on the jockey wheel.

The drawbar of the Mobile Field Kitchen is equipped with a hand brake damper having a 3000 kg's load capacity. Mobile Field Kitchen can easily be towed by civilian and military vehicles, equipped with a drawbar and lunette, which is height adjustable and complies with NATO standards. If the kitchen and the towing vehicle gets disconnected by accident, trailer brakes will be activated by the cable of the safety break, tied to the towing vehicle. Housing is complemented by a landing leg wheel enabling easy parking.



The OFK.06 Modular kitchen cooking equipments can be operated individually or as a complete kitchen line providing the caterer with great flexibility in the field.

Triple layer used in the multifunctional cooking unit



- Stainless Steel
- Aluminium
- Stainless Steel

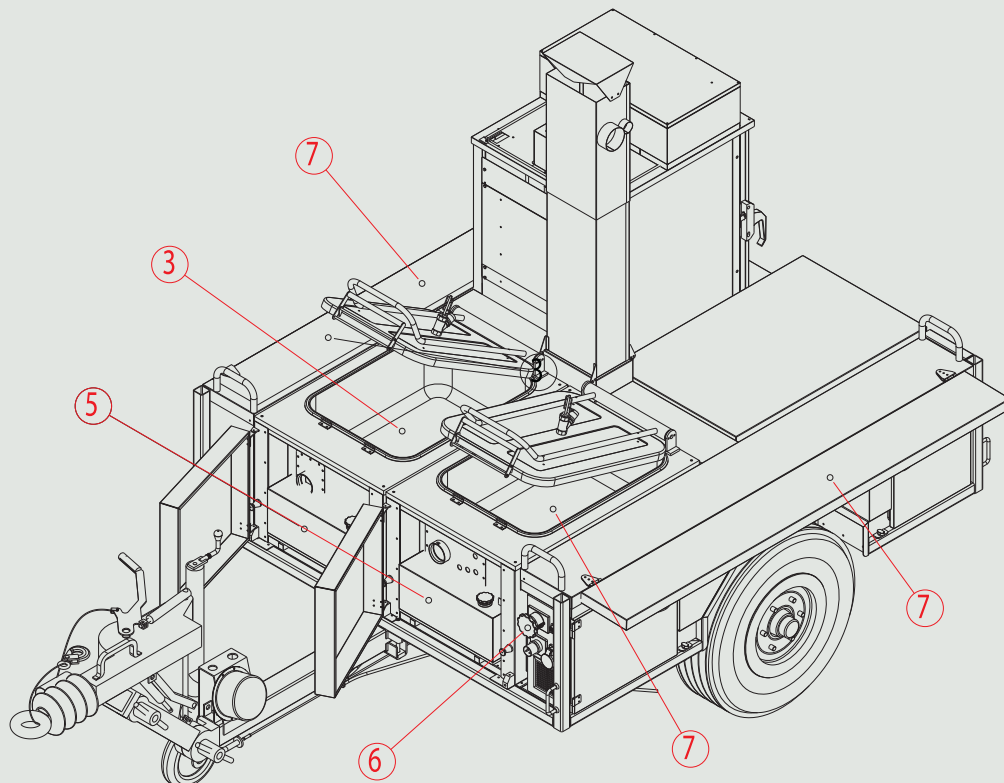
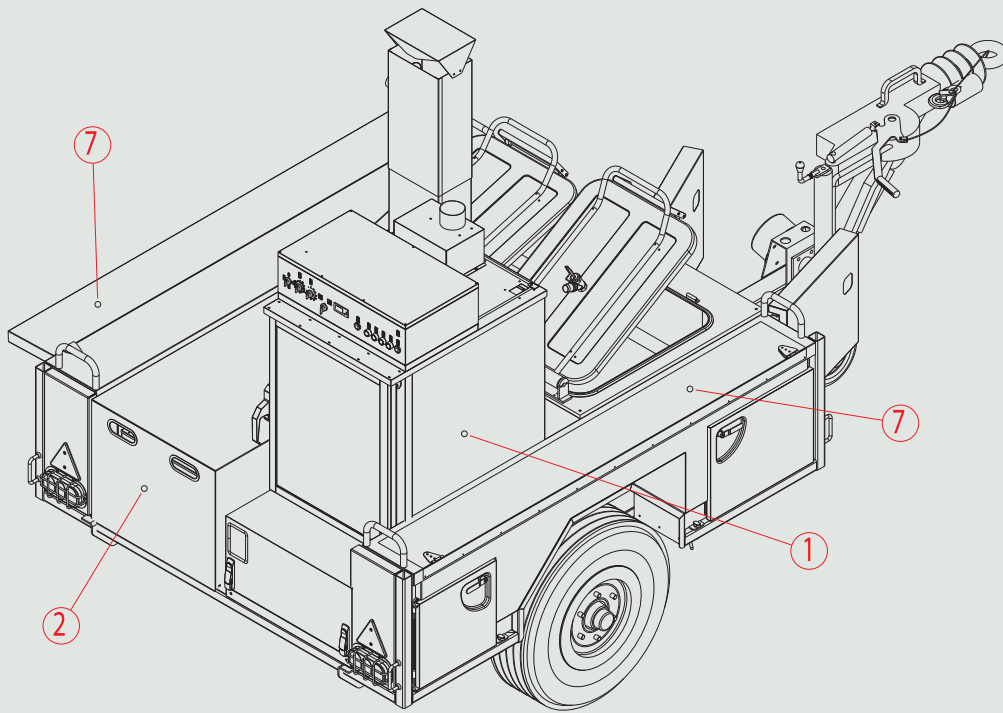
- Even heat distribution on the cooking surface
- Rapid heat up
- High efficient
- Time and energy saver

Diesel Fuel Burner



Burners are working with atomizing of the fuel to achieve maximum efficiency and minimum fuel consumption. Electric is only used for controlling the ignition, the fuel pump and the air ventilation fan. Electric consumption is less than 500 watts which can be covered whether by 24V DC feeding or 220 V AC feeding.

Fuel tank capacity	4,5 liters
Power	18 kW
Power supply	230 V / 50 Hz or 24 V DC



- 1-CONVECTION OVEN
- 2-MULTI FUCTIONAL UNIT
- 3-LEFT FRYING PAN
- 4-RIGHT FRYING PAN

- 5-BURNERS
- 6-ELECTRICAL CONTROL PANEL
- 7-WORKING BENCH

OFK 06 V2 Modular Mobile Field Kitchen



Complete meal for 300 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 06 V2
Dimensions and Weight:	
Dimensions-awnings closed	3840 mm x 2240 mm x 2650 mm
Dimensions-awnings open	5250 mm x 4620 mm x 2650 mm
Ground Clearance	300 mm
Estimated Weight	2.360 kg

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Single Rubber Torsion Axle	1
Gross Trailer Weight	2.600
Coupling NATO	-76,2mm x 41,2 mm

Tyres

Wheel Rims	6,75 x 17,5
Tyres	235 x 75 x R17,5

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Double Wall Cooking Pot	Soup	60 min	200 person	200 - 250 gr
	Rice	45 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	200 person	200 - 250 gr
	Rice	60 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	100 person	200 - 250 gr
	Rice	60 min	100 person	300 gr
	Hotplate	It depends on the specialty of food		
Frying Pan	Fried Vegetable	30 min	75 person	70 - 80 gr
	Fried Meat	30-60 min	75 person	200 gr

COOKING EQUIPMENT

DOUBLE WALL COOKING POT	1
SINGLE WALL COOKING UNIT	1
CONVECTION OVEN	1
MULTIFUNCTIONAL COOKING UNIT	1
DIESEL BURNER	4

ADD-ONS

WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O

S: Standard O: Optional

Standard Features

The OFK.06 V2 Tactical kitchen cooking equipments can be operated individually or as a complete kitchen line providing the caterer with great flexibility in the field. The cooking modules are mounted on the trailer so that they can be transported quickly and easily to the operation site. OFK.06 V2 is operated by means of the OZTI new generation diesel burner. OFK.06 V2 can be deployed to support feeding requirements in disaster areas or military operations.

Double Wall Cooking Pot



OFK.06 V2 is equipped with a double wall pressure cooking pot of 150 liters capacity. Double wall pressure cooking pot can work either on its place over the trailer or standing alone on its special leg construction. Inner pot is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard. Outer walls of the pot are such welded to deep drawn inner pot not to allow any steam leakage. Hot steam obtained by heating the inner jacket water and heat is distributed homogenously within this hot steam. This advanced kitchen equipment provides modern cooking technics from biological cooking to roasting.

Estimated Weight	175 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Inner Pot Dimensions	550 mm x 750 mm x 370 mm
Volumetric Capacity	150 liters
Purposive Capacity	120 liters

Single Wall Cooking Unit



OFK.06 V2 is equipped with a single jacket cooking unit with 150 liters capacity for traditional cookings. This unit is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	145 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 370 mm
Volumetric Capacity	150 liters
Purposive Capacity	120 liters

Single Wall Cooking Unit



OFK.06 V2 is equipped with a single jacket kettle pot with 100 liters capacity for traditional cookings. This unit is made of high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	125 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 260 mm
Volumetric Capacity	100 liters
Purposive Capacity	85 liters

Frying Pans with "Triple layer bottom"



The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Estimated Weight	105 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 130 mm
Volumetric Capacity	50 liters



Field kitchen is mounted on a single axle trailer with the capacity of 2,600 kg. The rubber torsion axle supported with two shock absorbers provides a comfortable drive. The trailer is equipped with an overrun brake unit to prevent any crash when the truck brakes down. Field kitchen can be towed with any military or civic vehicle easily by the height adjustable coupling ring. In parking area, it is very easy to move on the jockey wheel.

The drawbar of the Mobile Field Kitchen is equipped with a hand brake damper having a 3000 kg's load capacity. Mobile Field Kitchen can easily be towed by civilian and military vehicles, equipped with a drawbar and lunette, which is height adjustable and complies with NATO standards.

If the kitchen and the towing vehicle gets disconnected by accident, trailer brakes will be activated by the cable of the safety break, tied to the towing vehicle. Housing is complemented by a landing leg wheel enabling easy parking.

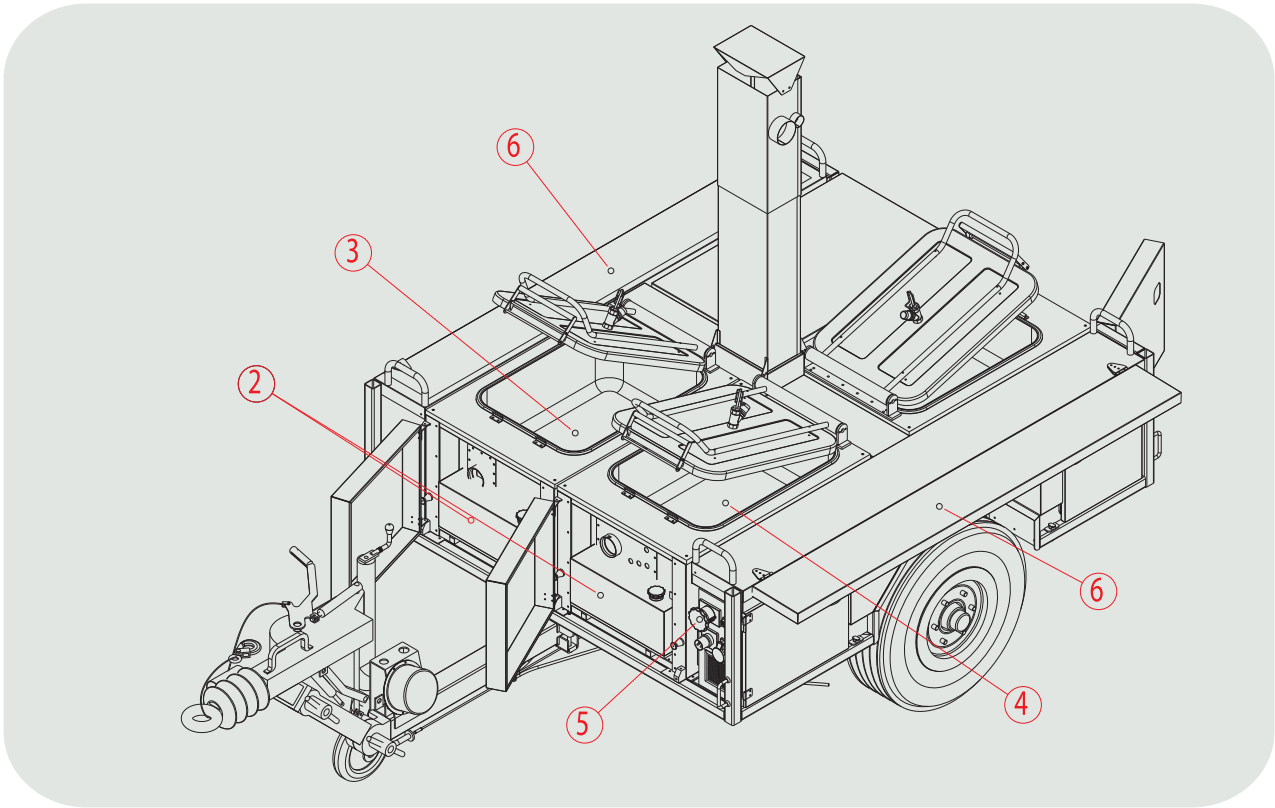
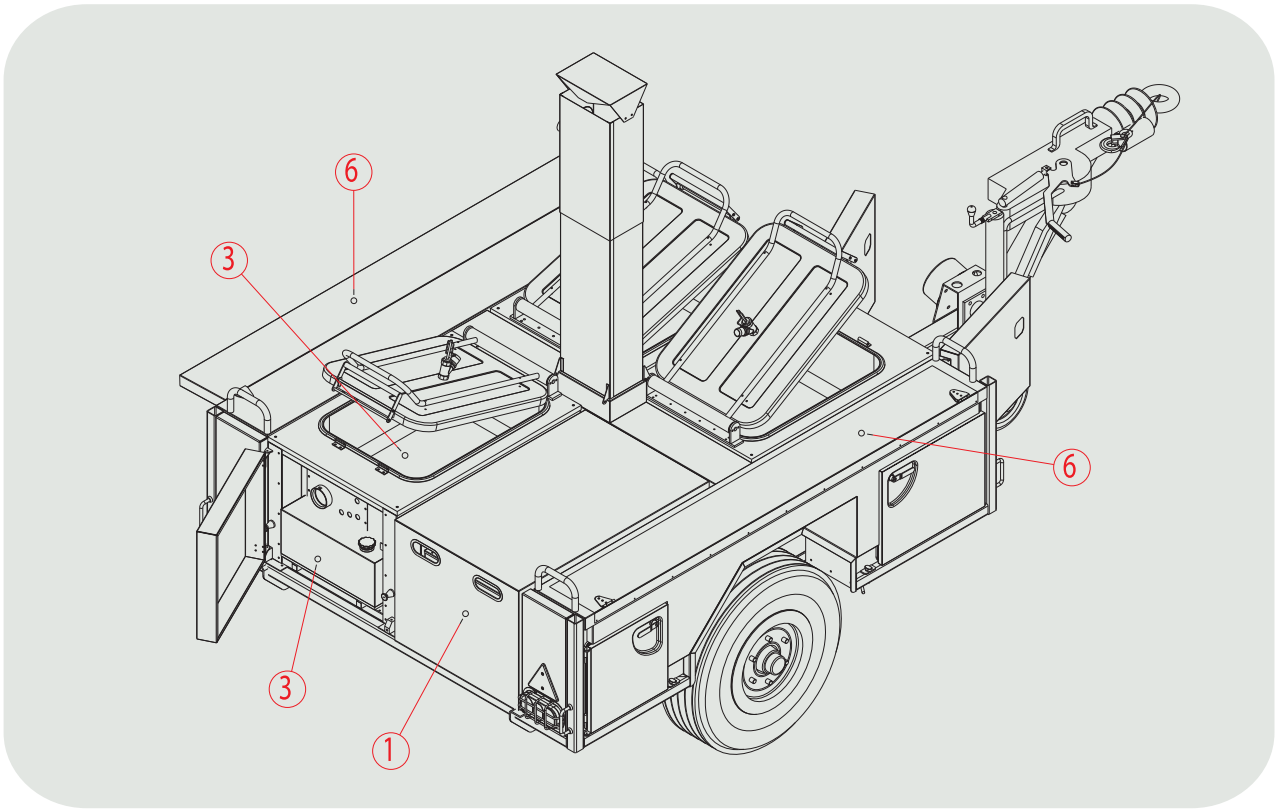
Diesel Fuel Burner



Burners are working with atomizing of the fuel to achieve maximum efficiency and minimum fuel consumption.

Electric is only used for controlling the ignition, the fuel pump and the air ventilation fan. Electric consumption is less than 500 watts which can be covered whether by 24V DC feeding or 220 V AC feeding.

Fuel tank capacity	4,5 liters
Power	18 kW
Power supply	230 V / 50 Hz or 24 V DC

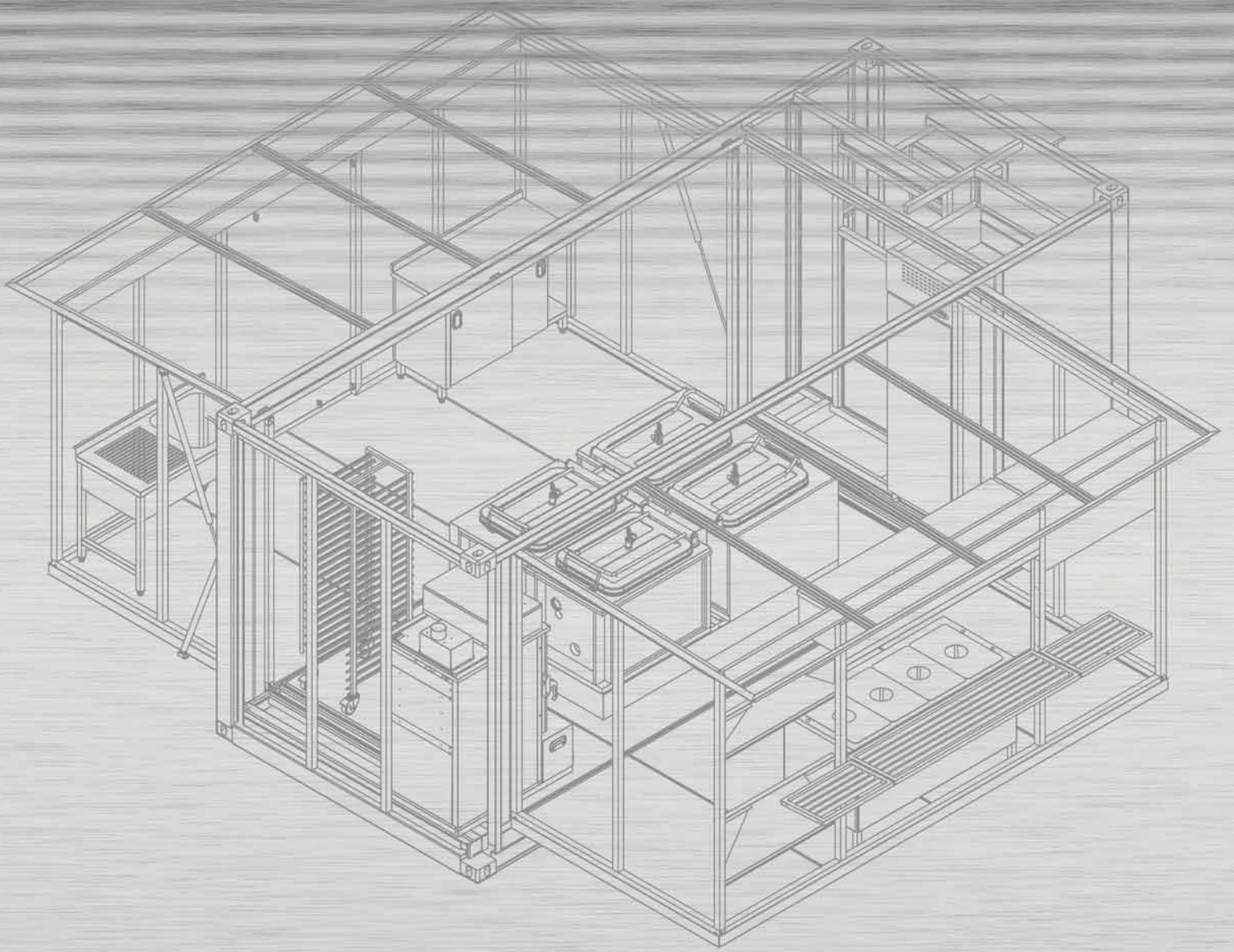


- 1-MULTI FUCTIONAL UNIT
- 2-BURNER
- 3-LEFT FRYING PAN
- 4-RIGHT FRYING PAN

- 5-ELECTRICAL CONTROL PANEL
- 6-WORKING BENCH







Containerized Kitchen

The single most important weapon in a modern army is the properly motivated soldier. It is imperative, therefore, that soldier maintain optimum cognitive and physical performance in order to constantly transition between peacekeeping missions, combat preparation, and intense combat operations. Fueling the soldier is essential to these activities, and it is one of the most important factors in soldier health, morale and welfare. As important as it is to consistently deliver high quality, highly acceptable rations to Soldiers, it is equally as imperative for troops to have the equipment they need to prepare and serve those rations. OZTI container kitchen provides soldiers the capability to enjoy hot

group meals in combat or training environments. The unit is designed for the food preparation, cooking and food service with different configurations according to the required capacity. It is usually built up in a Standard 20' ISO container but it can be also designed in an expandable container or 40' ISO Container for larger capacity. Ozti container-based solutions can be adapted to meet any military requirements, as well as the needs of civilian users such as construction & oil companies and civilian aid organizations. It is tailor-made for rapid deployment and relocation.

20' Container Kitchen



If space is an issue or it is a smaller operation, OZTI 20' Container Kitchen is a great starting point. It will give you full operation whilst maximizing your space. OZTI 20' Container Kitchen serves for the preparation, cooking and distribution of 150-300 meals three times per day and washing of tableware in field conditions. The kitchen can be designed with different configuration according to the required capacity. The power is supplied by diesel fuel generator which can be integrated in the technical room. Diesel fueled cooking units are optional. OZTI 20' Container Kitchen is built with state of the art equipment and structurally very durable. The container feature CSC certification

label and can be transported on vehicles equipped for transporting ISO containers. The inner shell and ceiling of the OZTI 20' Container Kitchen are made up of thick thermal insulation panels comprised of a layer of polyurethane foam sandwiched between stainless steel sheets. OZTI 20' Container Kitchen can be furnished with service window for food distribution. It is also equipped with one air-conditioning unit to secure an optimum climatic condition inside the kitchen. Optional lifting supports can be mounted on the corners of the container for lifting and lowering of the container kitchen from and onto the transport vehicle.





40' Container Kitchen



The robust OZTI 40' Container Kitchen will give you maximum output, having all the key equipment you need to run a professional kitchen anywhere. It is designed for the food preparation, cooking and food service.

Equipped with state of the art equipment, this Kitchen can be connected to one another in order to serve up to 1000 personnel. Connection openings are created on the side walls and they are closed during transportation or storage.

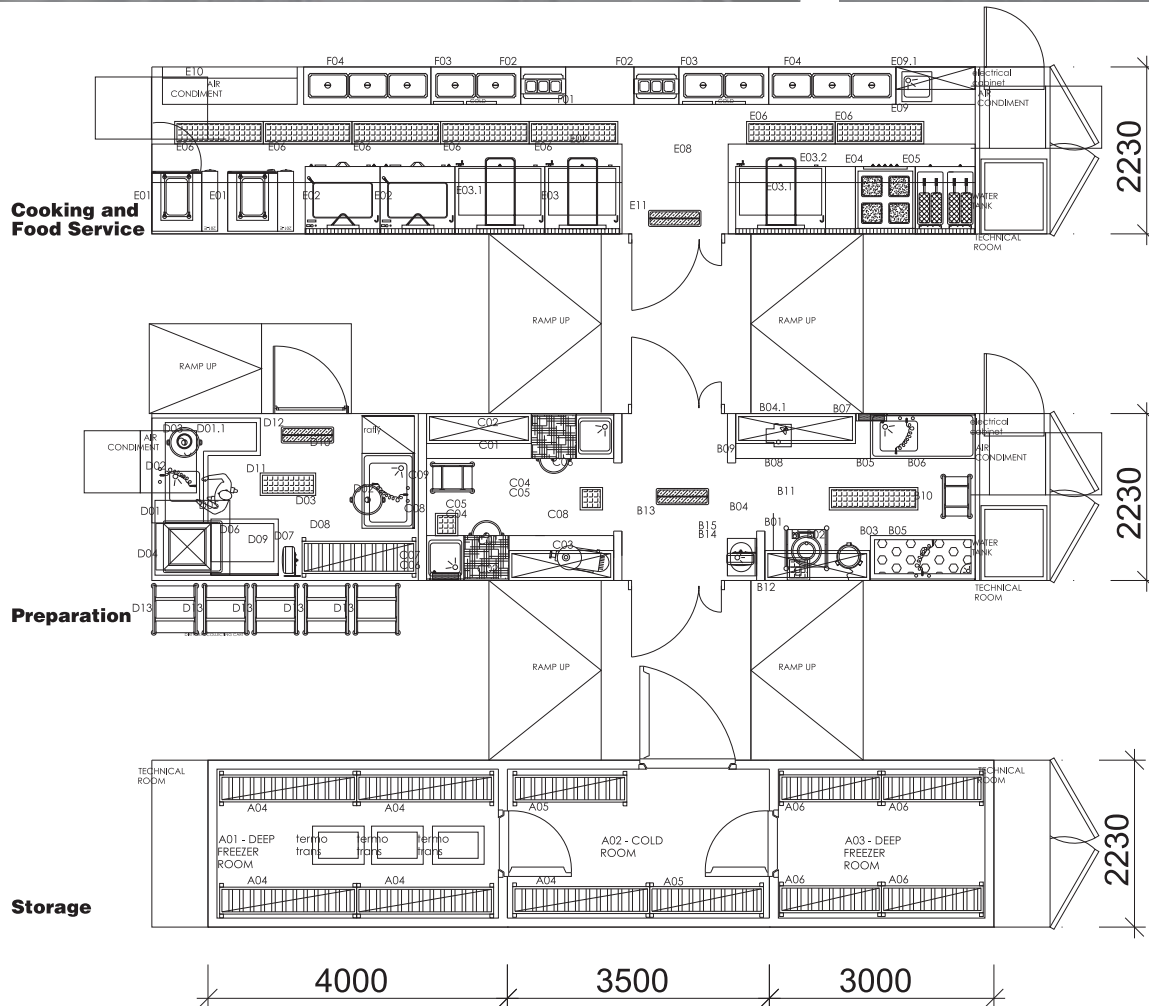
Preparation, cooking and food service can be designed in different containers to extend the capacity for very large numbers of people. The inner shell and ceiling of the OZTI 20' Container Kitchen are made up of thick thermal insulation panels comprised of a layer

of polyurethane foam sandwiched between stainless steel sheets. All the interior walls, ceiling and floor are clad in stainless steel to ensure compliance with the strictest hygiene requirements. It includes also hot and cold running water for food preparation and clean up, environmental controls for heating and cooling, integrated ventilation for cooking, and refrigerated storage. The power is supplied by diesel fuel generator. Diesel fueled cooking units are optional.

The container feature CSC certification label and can be transported on vehicles equipped for transporting ISO containers. Optional lifting supports can be mounted on the corners of the container for lifting and lowering of the container kitchen from and onto the transport vehicle.



Sample Project



Store	Prepare	Cook	Serve	Clean
<ul style="list-style-type: none"> • Deep Freezing • Blast Freezing • Cold Storage 	<ul style="list-style-type: none"> • Vegetable Washing • Vegetable Preparation • Meat Preparation 	<ul style="list-style-type: none"> • Frying • Boiling • Roasting • Baking 	<ul style="list-style-type: none"> • Hot Serving • Cold Serving • Cutlery • Beverage Serving 	<ul style="list-style-type: none"> • Dish Washing • Pot Washing
CONTAINER 1	CONTAINER 2	CONTAINER 3	CONTAINER 3	CONTAINER 2

Expandable container kitchen



OZTI three-in-one expandable container kitchen is equal to a standard ISO 20' container in transport mode and three times larger than shipping footprint when it is deployed. The container is equipped with all the technical solutions you can find in a typical catering kitchen. Capable of supporting to 500 soldiers with three hot cook-prepared or heat and serve rations per day, the OZTI expandable container kitchen is designed for use at battalion-level meal preparation sites but can also be used by other selected units in remote locations. It includes also hot and cold running water for food preparation and clean up, environmental controls for heating and cooling, integrated ventilation for cooking, and refrigerated storage. OZTI expandable container kitchen is made for use under extreme climatic conditions. It is designed for use at temperatures ranging up to + 45 °C. Our containers are well insulated with best quality insulating material.

OZTI expandable container kitchen can be used a stand-alone unit or linked to a dining hall. All the interior walls and the ceiling and floor are clad in stainless steel to ensure compliance with the strictest hygiene requirements under field conditions. The complete kitchen is full electric powered and it is entirely autonomous with its own diesel powered generator. Having arrived on site OZTI CONTAINERIZED KITCHEN is ready for operation within the shortest time. It is transportable on lorries, aircraft, train, ships and can be airlifted by helicopter. The power is supplied by diesel fuel generator which can be integrated in the technical room. Diesel fueled cooking units are optional.



"OCK 3in1" is a self-contained system for food preparation, cooking, warming and serving.

Preparation

"OCK 3in1" includes a refrigerator, working benches, several storage cabinets and a single bowl sink unit.

Cooking

"OCK 3in1" features a double-walled monoblock pressure boiling pan which provide a hygienic and effective catering solution. Boiling pan incorporates an evacuated jacket filled with water to ensure that food is evenly cooked and doesn't burn.

Other features of "OCK 3in1" include two pressure boiling pan with direct cooking system and one monoblock frying pan made from triple-layer material which ensure uniform heat distribution for safe and hygienic cooking. "OCK 3in1" also accommodates a combi oven for roasting, grilling, baking, stewing, poaching, reheating, and conserving.

All cooking modules are heated by separate diesel fuel burner which are designed for ease of use with "One Touch Starting System".

Distribution

"OCK 3in1" incorporates a hot food service counter for food distribution through service window. But also rations can be sent in insulated food containers to soldiers in remote areas

In addition, the "OCK 3in1" includes an electrical water heater and a water pump system for boosting and discharge

The electrical needs of the "OCK 3in1" are provided by an on board tactically-quiet generator. In garrison, the kitchen can also be operated from an external electrical source.



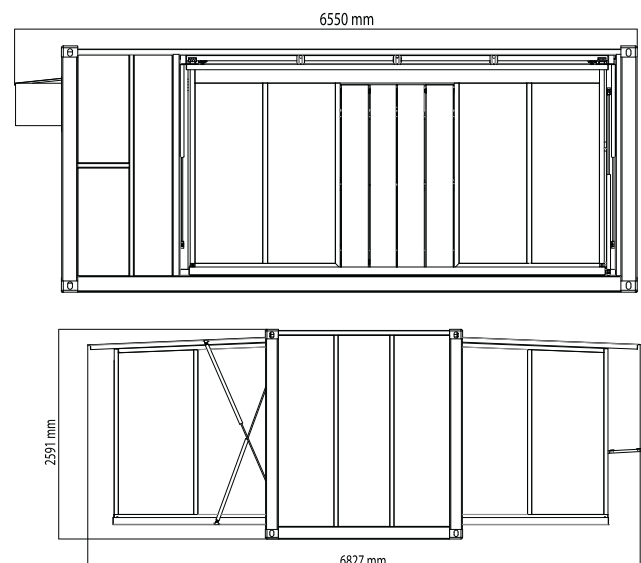
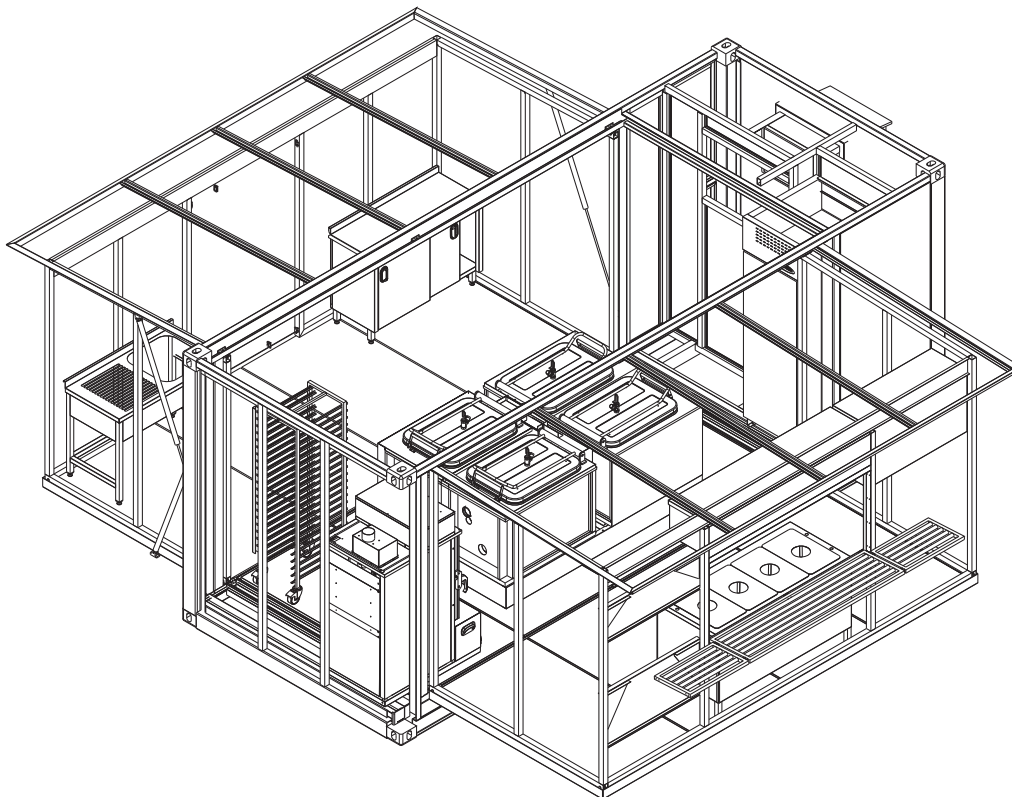
Stainless Steel Gastronorm Size Refrigerator

Kitchen Equipment

Convection Oven	10 x 1/1 Tray, Core Temperature Control, 3 Different Cooking Methods
Double Wall Boiling Pan	150 Liters
Single Wall Boiling Pan	2 x 150 Liters
Frying Pan	Multilayer Bottom, 50 Liters
Hot Food Service Counter	Electrical, 4 x GN 1/1 capacity
Refrigerator	Gastronorm Size, 600 Liters capacity
Rack Trolley	GN 1/1 Size, 17 Trays
Working Table	1200 x 500 mm with cabinet
Sink Unit	1200 x 600 mm with cabinet
Wall Mounted Cupboards, Tables	

Technical Specifications of Container

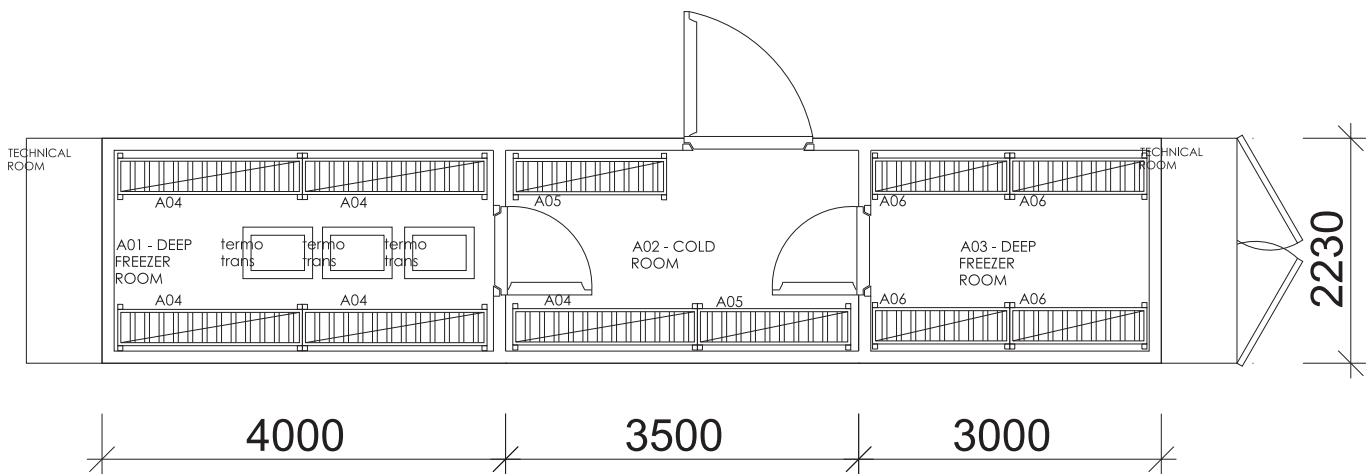
Container Dimensions Transport	ISO 1C 20' container (6058 x 2438 x 2438 mm)
Container Dimension Operation	6058 x 6238 x 2438 mm
Expandable	3 in 1
Weight	8000 kg.
Transport	By lorries, aircraft, train, ships and can be airlifted by helicopter.
Operating Temperature	-32°C / + 60°C
Max. Altitude	3000 meters from sea level
Painting	According to Specs
Power Socket (From Net)	32 A - 230 V / 50 Hz IP65
Fuel Tank Capacity	100 L (Diesel Burners) + 100 L (Genset)
Generator Set	
Power Generator	15 kVA
Air Condition Unit	
Max. Cooling Capacity	4.9 kW
Heating Capacity	2 kW
Noise Level, 1 m Distance, step I/II	52/59 db



OCK3in1 can be deployed and get ready to operate in 30 minutes.

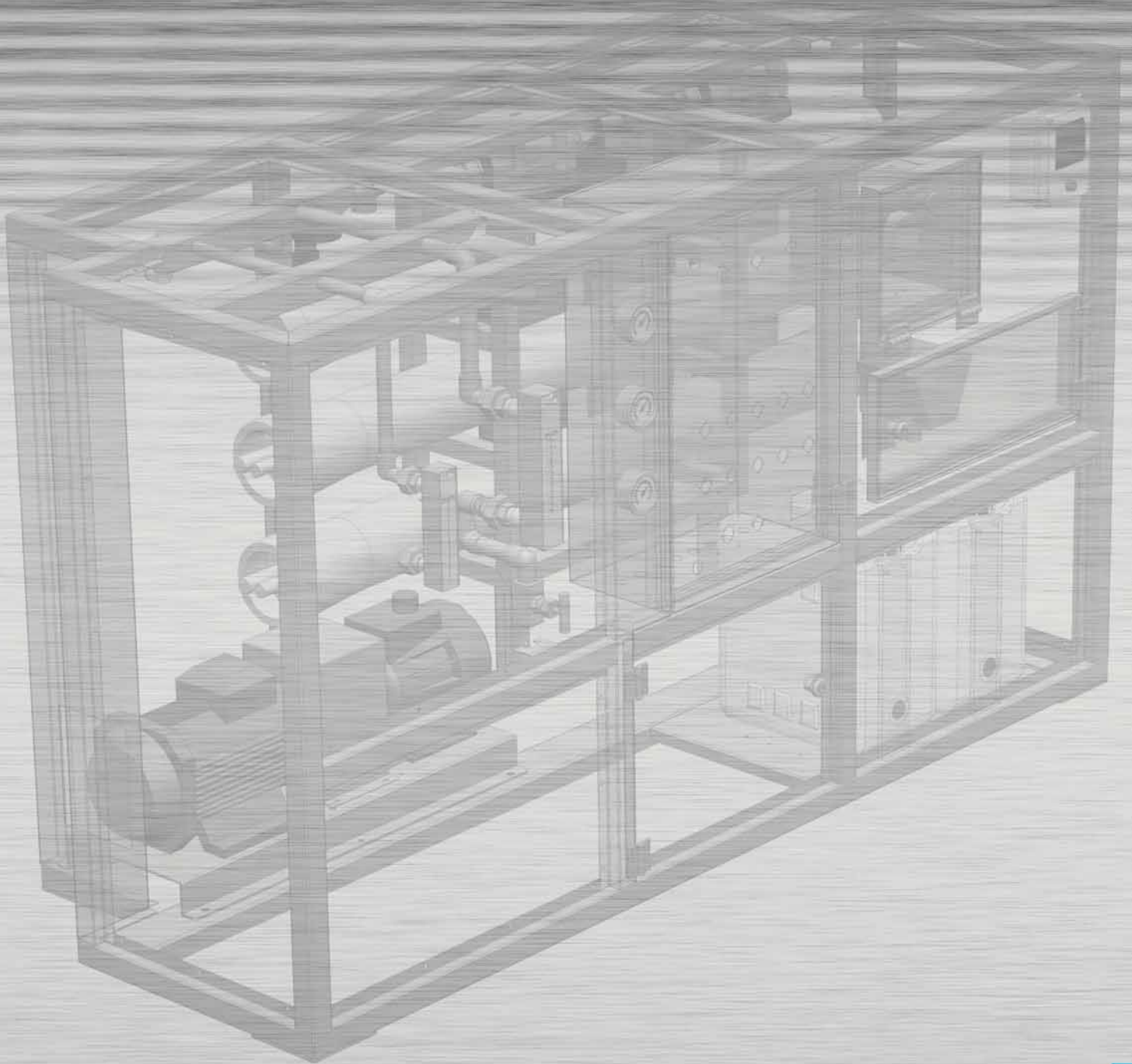
Refrigerated Container

OZTI refrigerated containers are specially designed and developed for the cooling, freezing and storage of food. Its capacity allows for the sustenance of approximately 500 people on the basis of a weekly restock. The reefer unit can be offered with different specifications and room sizes depending on the requirements. It may be produced with an optional integrated hook lift. All interior is clad in stainless steel. OZTI refrigerated containers can be transported by air, sea, rail or road transport as a standard shipping container.



Dual Temperature Refrigerated Container





Water Purification System





OZTI mobile water purification system produce drinking water from almost any creek, pond, lake or sea water. The system is based on the reverse osmosis technology and removes dust, heavy metals, organics and bacteriologic pollution without requiring toxic chemical treatment. OZTI Water purification system is quickly and easily deployed anywhere in the world and can operate indefinitely. The system is complete with trailer, borehole type pump, pre-filter, reverse osmosis unit, clean water tank and power generator. Permeate water quality and all equipments are controlled by PLC.

Process Flow:

- Raw water pump: Makes water intake from water source.
- Pre-filtration: Removes large particulate matter prior to purification treatment thus protects the membranes.
- Reverse Osmosis system with high pressure resistant membranes
- Ultraviolet disinfection provides additional safety and destroy all virus and bacteria
- Post Chlorination prevent the growth of bacteria

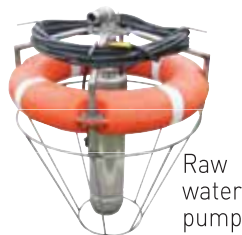
	OZTI RO S500 (Salty Water)	OZTI RO F600 (Fresh Water)
Production at fresh water	max 600 lt/hr	max 600 lt/hr
Production in the sea water flow	max 500 lt/hr	N/A
Recovery at fresh water	25%	25%
Recovery at sea water	20%	N/A
3 Step Pre-filtration	80µ, 5µ sediment filter, blok carbon filter	80µ, 5µ sediment filter, blok carbon filter
High pressure pump flow	2,5 m3/saat	4,5 m3/saat
High pressure pump power	5,5 kw	2,2 kw
Membrane pcs.	3	2
Raw water temperature	+5°C +35°C	+5°C +35°C

Design Criteria:

- TDS ≤ 45000 ppm (sea water)
- TDS ≤ 20000 ppm (fresh water)
- Min inlet pressure: 3 bar
- Inlet water pressure: 3-7 bar
- Inlet water temperature: 5-35 °C
- Inlet water ph: 6,5- 9,5
- Inlet water max Mn concentration: 0,05 ppm
- Inlet water max turbidity: 1,5 NTU
- Operating Pressure: 20 - 65 bar

Standard Features:

- FRP vessels resisted to 1000 PSI
- 316L stainless steel line
- Membranes resisted to high pressure
- Production and waste flowmeter
- Operation manometers
- Dublex high pressure pump
- PLC control
- Online conductivity meter
- Stainless steel chassis
- Cleaning water tank

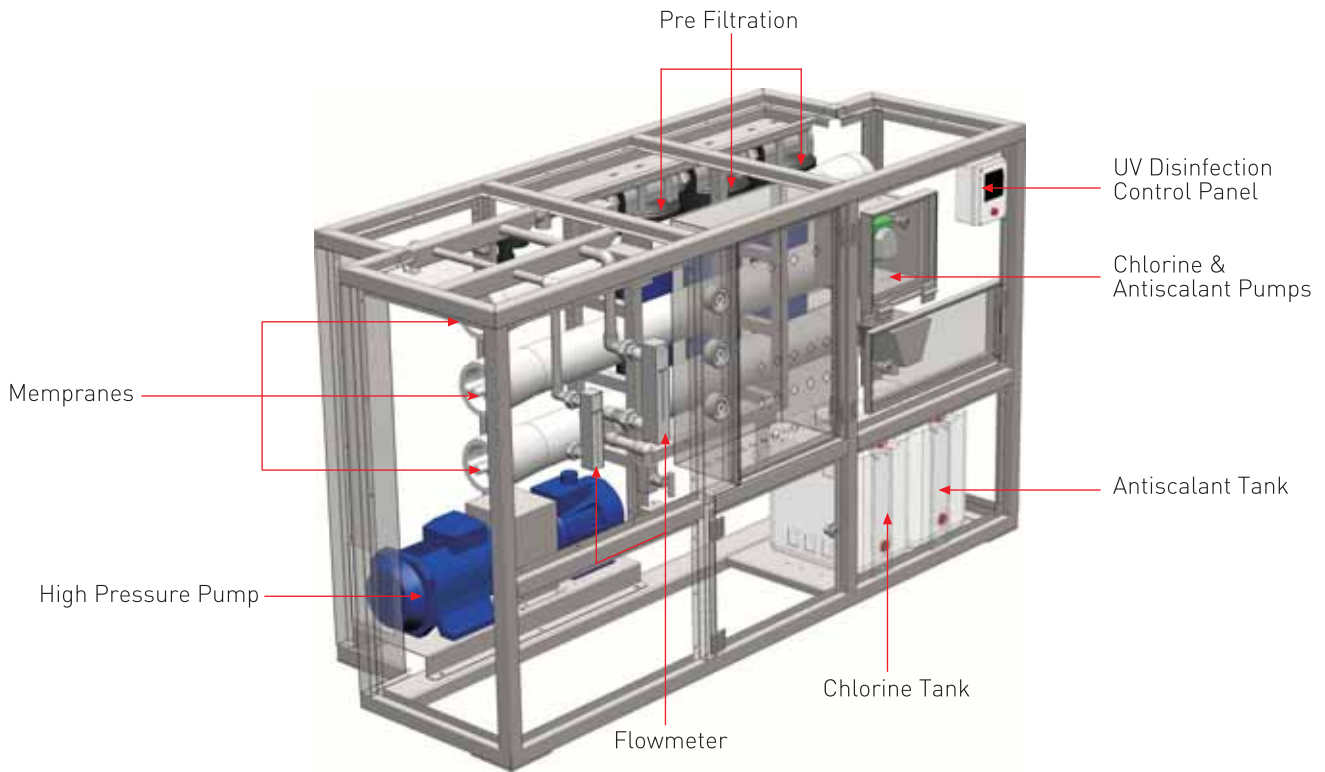


Raw water pump

Generator



POWER	7,5 kVA
ENGINE TYPE	4-STROKE DIESEL
COOLING SYSTEM	AIR COOLED
FUEL CONSUMPTION	2,32 l/h
ALTERNATOR TYPE	MONOPHASE
CONTINUOUS VOLTAGE	220-240 V
CONTINUOUS FREQUENCY	50 Hz.
FUEL TANK CAPACITY	16 L



System Equipments

- Generator
- Feed Pump
- Multi-Media Filter
- Reverse Osmosis Unit
- Ultraviolet Unit
- Post-Chlorination
- CIP unit can be added to clean the system periodically.

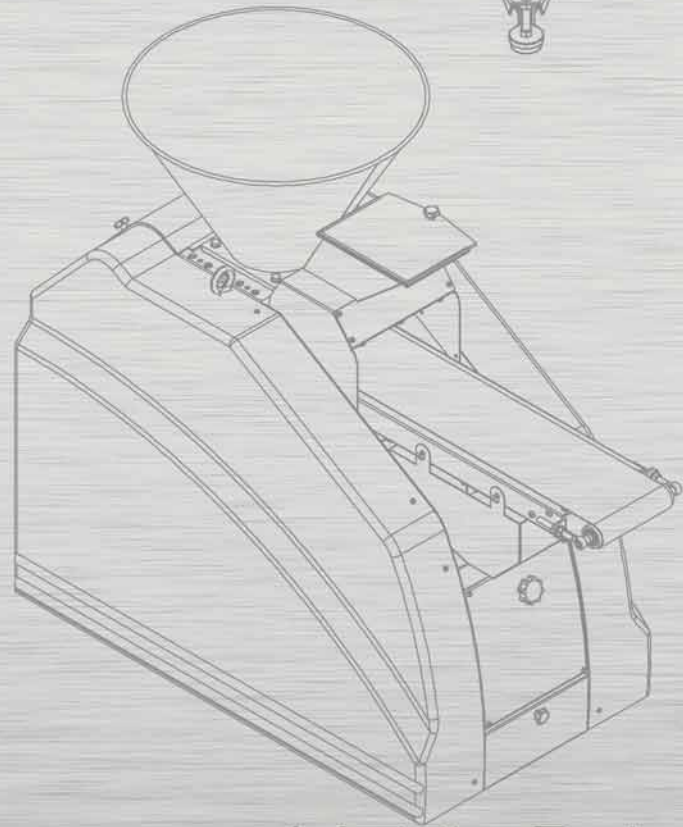
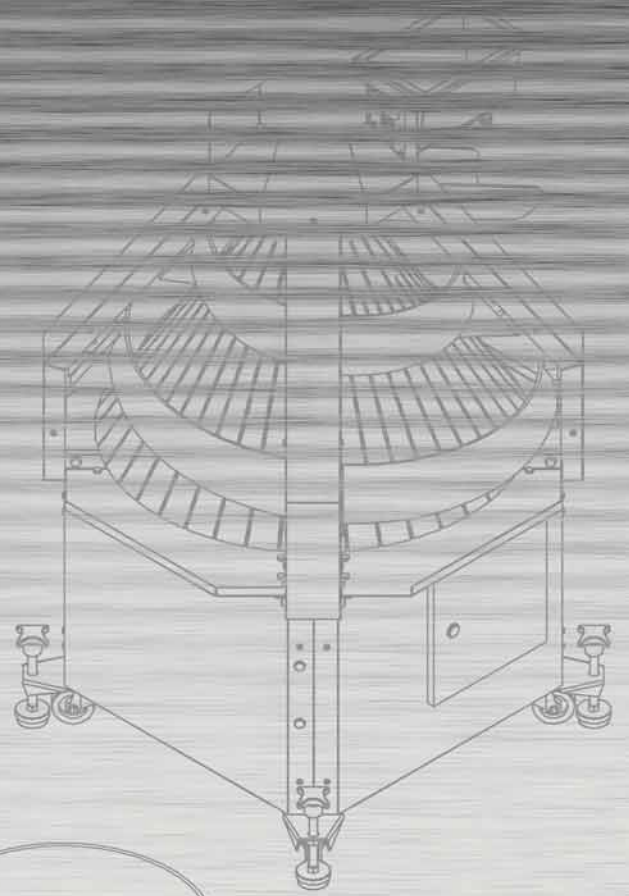
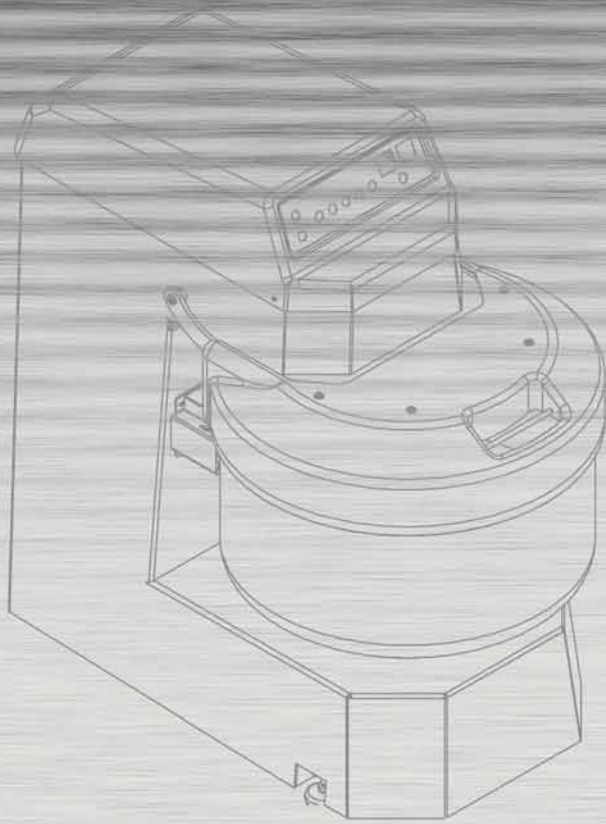
Design Criteria:

- TDS \leq 45000 ppm
- Min inlet pressure: 3 bar
- Inlet water pressure: 3-7 bar
- Inlet water temperature: 5-35 °C
- Inlet water ph: 6,5- 9,5
- Inlet water max Mn concentration: 0,05 ppm
- Inlet water max turbidity: 1,5 NTU
- Operating Pressure: 20 - 65 bar



Special design OZTI water purification systems are the best solutions to produce large amounts of clean drinking water (up to 2000t drinking water per day.) The components are installed ready for operation in a 20 ft container.





Mobile Bakery





Rotating Oven

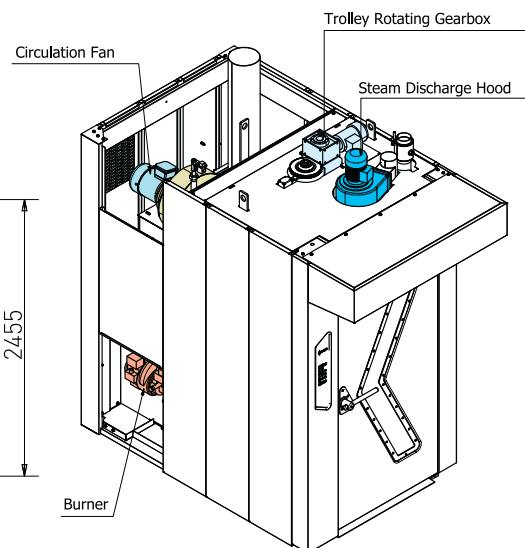
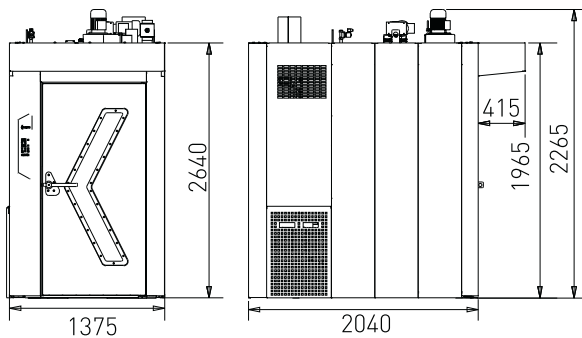
The product is a new generation rotating oven. The steam production is provided through the side plates. The baking balance is utterly homogenous. The burner is in the left corner of the back side and takes little room. The heating is provided by using LPG, GAS OIL, NATURAL GAS and ELECTRICITY.



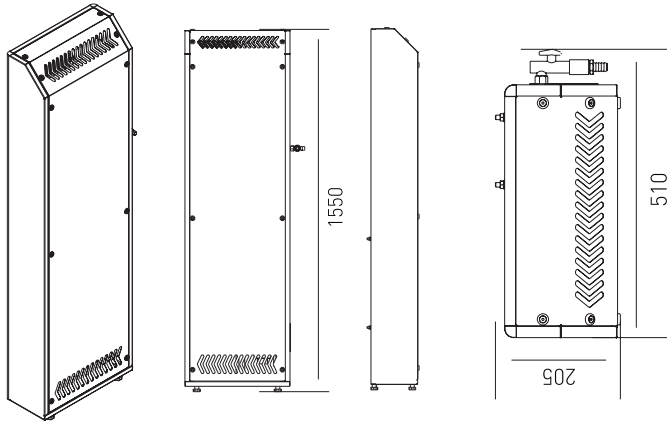
TECHNICAL FEATURES

Model	Rotating Oven
Width ± 5 mm	1375
Length ± 5 mm	2455
Height ± 5 mm	2640
Weight ± 5 kg.	1150
Type of Electricity	220/380 V 50 Hz N+PE
Fan Motor kW-Amp.	3 kW 11,6 A-6,5 A (1420 rpm)
Gearbox Motor kW-Amp.	0,37 kW 2 A-1,2 A (1390-9 rpm)
Steam Hood Motor	0,37 kW 1,73 A-1 A (2800 rpm)
Burner Motor	0,37 kW 1,73 A-1 A (2800 rpm)
Total Electric Power	4,11 kW
Custom Code	843,810.100.000

17-18 minute cooking time,
1 pan trolley loading capacity
500 piece 200 gr bread in one hour



Fermentation Compartment



TECHNICAL FEATURES

Model	Steam Producer
Serial Number	-
Width ± 5 mm	510
Length ± 5 mm	205
Height ± 5 mm	1550
Weight ± 5 kg.	44
Type of Electricity	220/380 V 50 Hz N+PE
Resistance Power kW. Amp.	1.5 kW - 6.8 A
Steam Unit Power kW. Amp.	6 kW - 15.7 A
Total Electric Power	7,5 kW
Custom Code	843.810.100.000



Designed to be used in the fermentation compartments. Separately produced electrical control panel can be placed out of the compartment to avoid the troubles which may occur because of the humidity. Heat and humidity can be adjusted separately. Heat range is +20-+50 C and humidity range is 65%-95%.

**20 minute fermentation time,
2 pan trolley loading capacity**

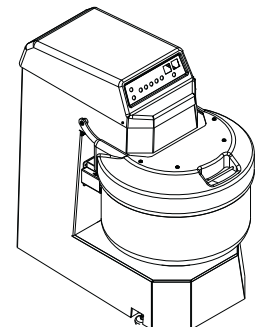
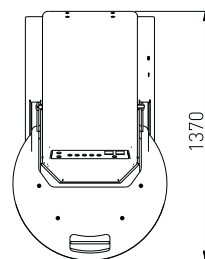
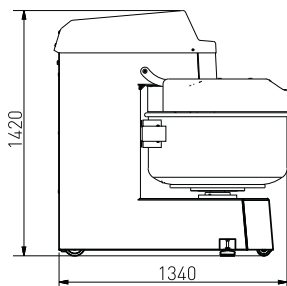
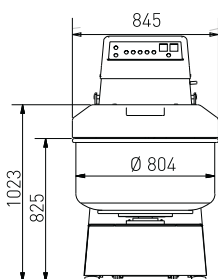
Spiral Mixer

The double speed motor driven spiral mixing arm guarantees a homogeneous and fast mixing. So, a better quality dough can be mixed in a shorter time. The bowls, spiral mixing arms and knives which are made of AISI 304 quality stainless steel are imported from Italy. The beddings of the bearings are produced for heavy duty to be used for also hard dough types. Monoblock chasis system prevents vibration and noises. Electrical components and security systems are with accordance to EU standards. The cover of the bowl is completely closed to avoid flour dust. When the cover is opened, the machine stops. When closed, the machine goes on the programme from the last stop. There is no need to make another programme.

TECHNICAL FEATURES

Model	Spiral Mixer	
Width ± 5 mm	845	
Length ± 5 mm	1370	
Height ± 5 mm	1420	
Weight ± 5 kg.	690	
Type of Electricity	220/380 V 50 Hz N+PE	
Spira Motor kW-Amp	5,5 kW.-7.5 kW. 16,5 A-16 A (700-1450 rpm)	
Bowl Motor kW-Amp	0,75 kW/4,5 A 2,5 A (70 rpm)	
Total Electric Power	8,25 kWt.	

130 kg. dough from 75kg. flour
15-16 minute doughing time / 390kg. dough per hour
270-280gr (approx.) dough for 200gr bread, 390 kg./280 gr =1300 piece per hour



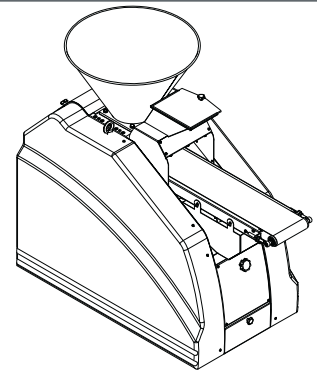
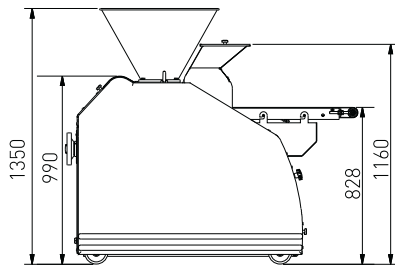
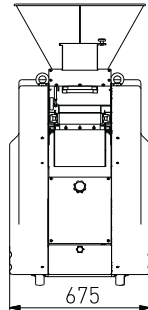
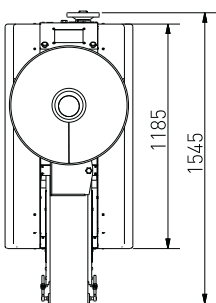
Volumetric Dough Divider

Divides the dough with the requested weight gently, without crashing. So, the quality of the bread is higher and yeast consumption is lower. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. material with accordance to EU standards. 3 different speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil loses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to EU standards.

TECHNICAL FEATURES

Model	Volumetric Dough Divider
Width ± 5 mm	675
Lenght ± 5 mm	1185
Height ± 5 mm	990
Weight ± 5 kg.	460
Type of Electricity	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	1,5 kW
Total Electric Power	1,5 kW/7,27 / 4,2 A(940 rpm)
Cutting weight range	150-700 gr.
Custom Code	843.810.100.000

150 gr.to 700 gr. bread dough / 2100 piece bread in one hour on average speed



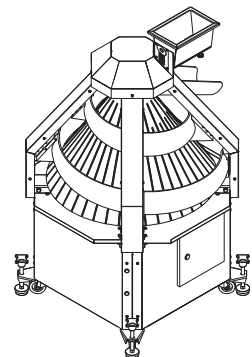
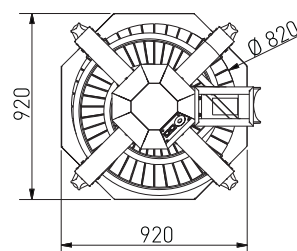
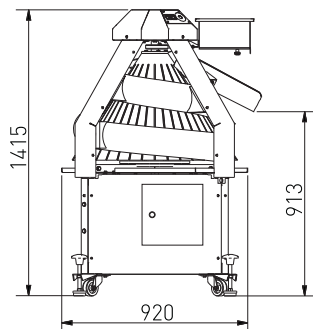
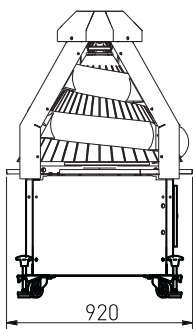
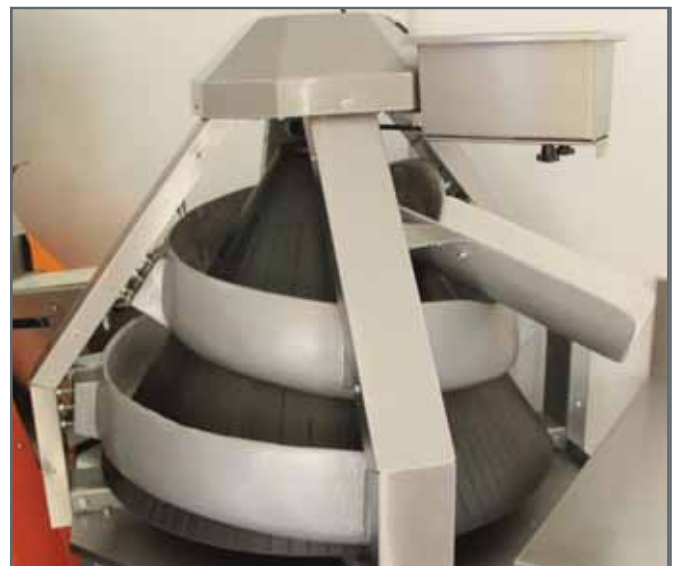
Dough Rounding Machine

Dough rounder machines gives the round shape to the dough pieces by the curves of the channels and aluminium cone. Flour quantity can be adjusted easily. Electrical components are with accordance to EU standards. Channels and cone can be coated with teflon as an option. Rubber feet are used to fasten the machine to the ground to avoid the damages on the flor coating. Air blower for the channels is standard. Hot air blowing can be bought as an option. Bonnets are coated by electrostatic powder paint. Stainless steel bonnets can be bought as an option. Monospeed machine can be also produced by electronic speed control unit.

TECHNICAL FEATURES

Model	Dough Rounding M.
Width ± 5 mm	920
Lenght ± 5 mm	920
Height ± 5 mm	1415
Weight ± 5 kg.	240
Type of Electricity	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	1,1 kW / 4,5 A-2,6 A (1400rpm)
Total Electric Power	1,1 kW
Custom Code	843.810.100.0000

2100 piece bread in one hour on average speed



Air Condition



Features / Özellikler

- 24,000 Btu / h
- **Air filter** / Hava filtresi
- **Horizontal- vertical air flow groove** / Yatay-dikey hava akış ızgarası
- **Thermostat** / Oda sıcaklığı algılayıcısı
- **Digital display** / Gösterge paneli
- **Remote control** / Uzaktan kumanda

GeneratorAPD33M

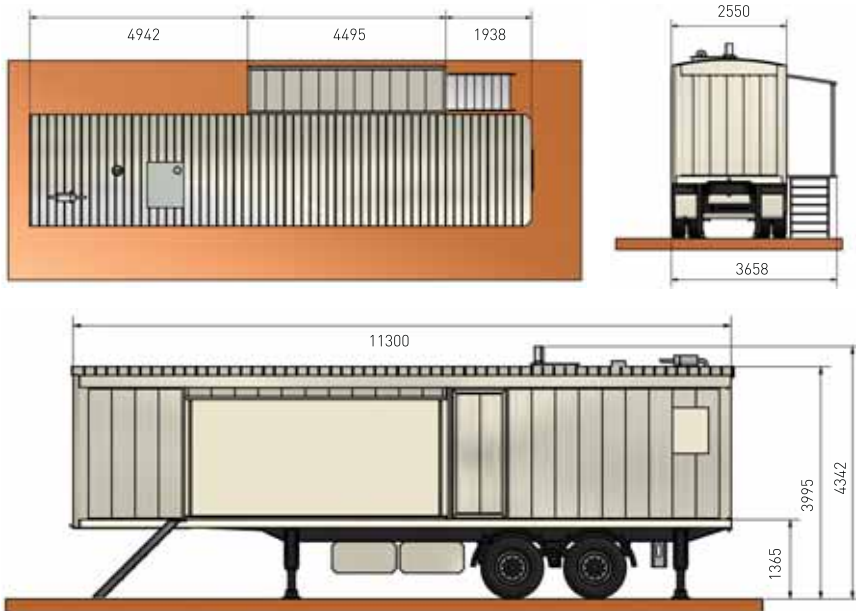
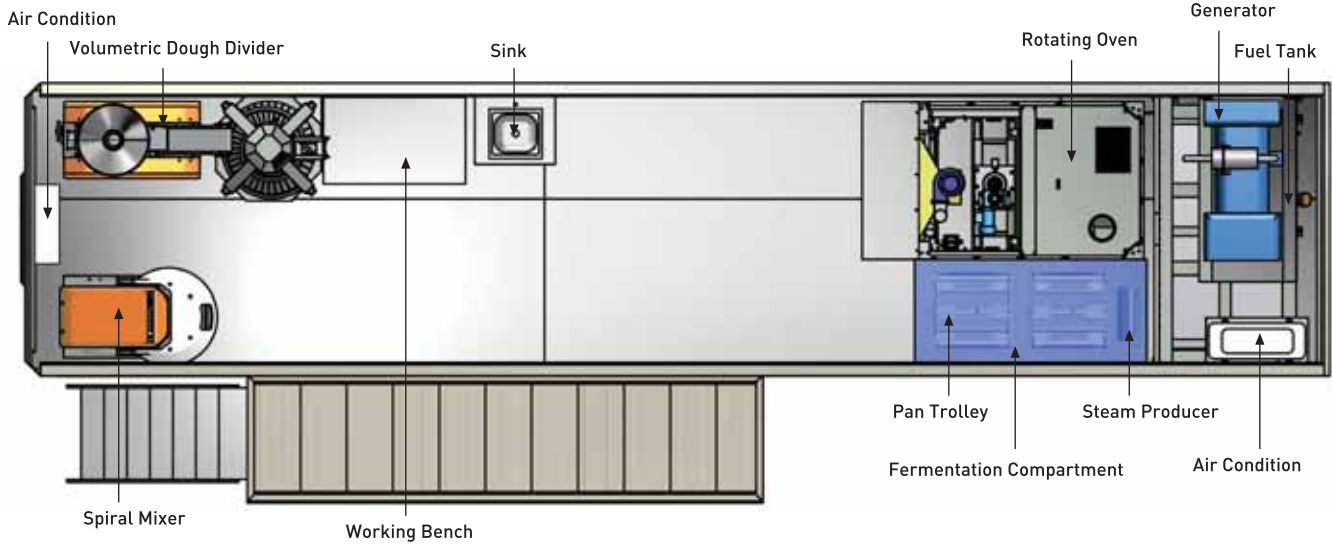
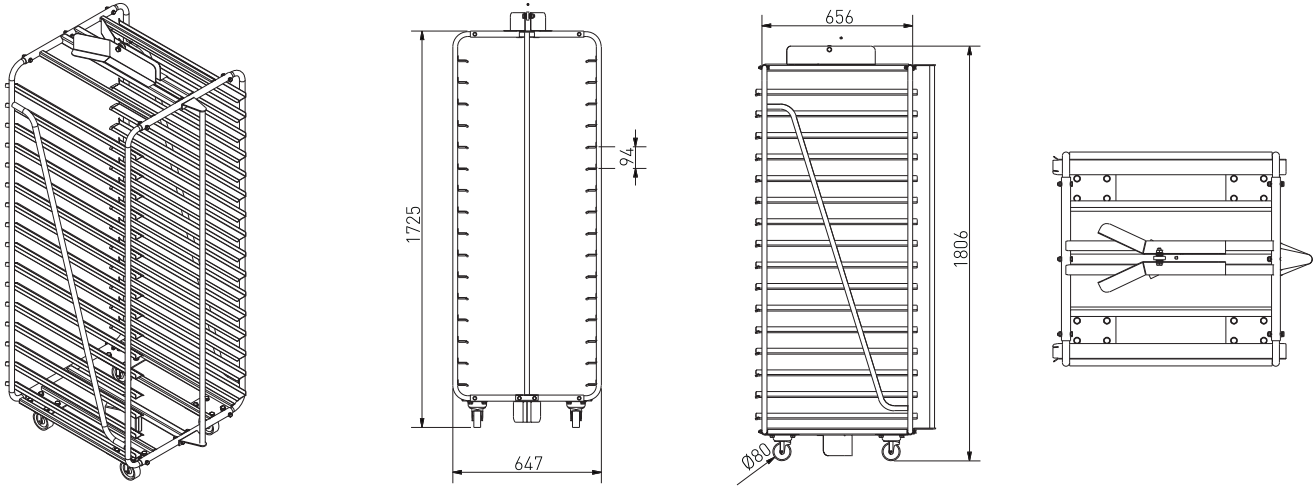


TECHNICAL DATA DIESEL GENERATING SETS 400 /230V - 50 Hz

GROUP	MODEL		APD21M3	APD23M	APD27M3	APD33M	APD42M	
	Power PE 0B	StandBy	kVA	21	23	27	33	42
kW			16,8	18,4	21,6	26,4	33,6	
Prime		kVA	18	21	23	30	38	
		kW	14,4	16,8	18,4	24,0	30,4	
DIESEL ENGINE	Engine		Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi	
	Model		S3L2-63SGH	S4Q2-63SG	S4L2-63SGH	S4L2-63SG	S4L2-63SG	
	Engine Power Output at rated rpm	kwm	21,2	28,8	28,8	31,6	39	
		HP	28.408	38.592	38.592	42.344	52.26	
	Aspiration and Cooling		Natural	Natural	Natural	Natural	Natural	
	Total Displacement		Lt.	1,31	2,5	1,75	3,31	3,331
	No. of Cylinders and Build			3-Inline	4-Inline	4-Inline	4-Inline	4-Inline
	Engine Speed		rpm	3000	1500	3000	1500	1500
	Bore and Stroke		mm x mm	78x92	88x103	78x92	94x120	94x120
	Compression Ratio			22:1	22:1	22:1	22:1	17:1
	Governor			Mechanical	Mechanical	Mechanical	Mechanical	Mechanical
	Fuel Consumption at full load		Mhr	6,33	5,58	8,6	7,6	10,5
	Fuel Tank Capacity		Lt.	38	80	45	80	80
	Oil Capacity		Lt.	4,2	6,5	6	10	10
	Coolant Capacity		Lt.	4,2	4	2,5	5,5	5,5
	Radiator Cooling Air		m3/min	64	43	85	65	65
	Air Intake - Engine		m3/min	1,9	1,7	2,3	2,25	2,9
Exhaust Gas Flow		m3/min	4,5	4,5	5,85	6	7,6	
OPEN TYPE	Dimensions (L x W x H)		mm	1050 x 600 x 900	1380 x 600 x 1000	1150 x 600 x 1000	1480 x 700 x 1000	1480 x 700 x 1000
	Dry Weight		kg	380	560	420	700	700
SOUND ATTENUATED TYPE	Dimensions (L x W x H)		mm	1830 x 823 x 1192	1830 x 823 x 1192	1450 x 823 x 1092	1830 x 823 x 1192	1830 x 823 x 1192
	Dry Weight		kg	480	700	530	850	850

Pan Trolley

16 Rack 60 x 80 Pan Trolley / Aluminium Material



500 pieces bread of 200 gr. in one hour!
Total electric power 26 kW.

Ürün Kodu	A,S421.00B.02
Ebat	11300 x 2550 x 4000 mm
Şasi No	NP905V102AA002002
Dingiller	2 Dingil Osman Koç Marka
Fren sistemi	Düz Havalı Fren Sistem
Lastikler	Continental (12,00 R 22,5) 8+1
Jantlar	Jantsa Metal 9,00R 22,5 8+1
Çamurluk	İthal Parlak Çift Teker
Süspansiyon Sistemi	Mek, Parabolik 3 Katlı Makas
Taban Traversleri	Z Kıvrma
King Pin	2" Çapında Çavrova
Mekanik Ayak	4 Adet Ovro 300T 800
Taban Sacı	4 mm St52
Ön ve Yan Duvarlar ve Arka Kapak	1,2 mm CRS Kalite Siyah Sac
Tavan Sacı	1,2 mm CRS Kalite Siyah Sac
Arka Kapak	Sağ ve Sola 270° Açılabilen KONTEYNER Tip.
Elektrik Sistemi	24 Volt SABA
Yangın Söndürme Tüpü	1 Adet SABA



Baking with the OZTI MOBILE BAKERY includes the different steps involved in the process: kneading, weighing, manual forming, fermentation (rising), baking and natural cooling.

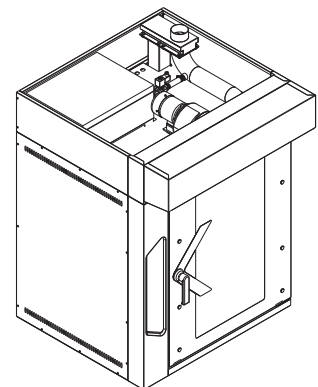
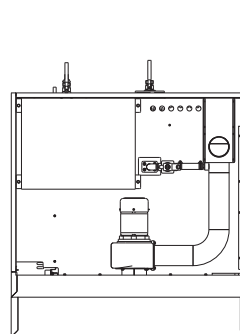
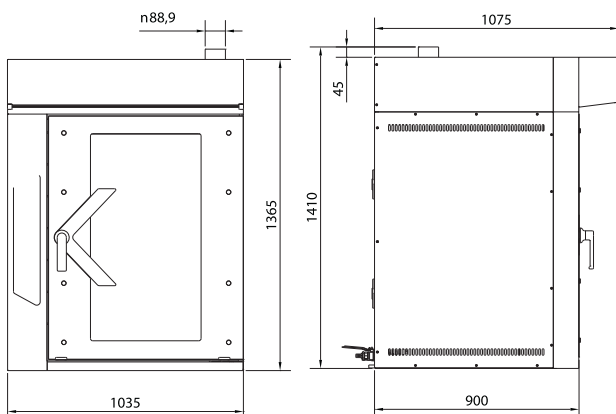
Oven

Lidya serie pastry ovens are for cooking bread or pastry between 150/250 °C . Ovens can work under hard climate conditions like 5/45 °C and up to 80% relative humidity.

- Tray Dimensions : 40 x 60 cm - 10 trays
- Cooking Time : 10 - 20 minutes
- Temperature Control : 0 / 400 °C
- Steam Temperature : 120 °C (0 - 10 seconds period)



TECHNICAL FEATURES			
Model	LIDYA 10 E	Phase	3
Width ± 5 mm	1035	Resistance	2 x 9 Kw = 18 kW
Length ± 5 mm	1075	Circulation motor amp.	1.65 A-0.65 A
Height ± 5 mm	1410	Steam outside motor amp.	1.20 A-0.70 A
Weight ±5 kg	260	Circulation motor rpm&power	1400 rpm 0,55 kW
Warranty period	1 year / yıl	Steam outside motor rpm&power	2840 rpm 0,25 kW
Type of electricity	380 V 60 Hz N+PE	Standards	TSE -ISO 9001
Electric power (total) kw	19,5 kw	Custom code	843.810.100.000



Spiral Mixer

The double speed motor driven spiral mixing arm guarantees a homogeneous and fast mixing. So, a better quality dough can be mixed in a shorter time. The bowls, spiral mixing arms and knives which are made of AISI 304 quality stainless steel are imported from Italy. The beddings of the bearings are produced for heavy duty to be used for also hard dough types. Monoblock chasis

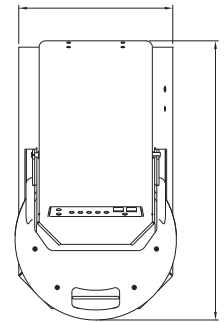
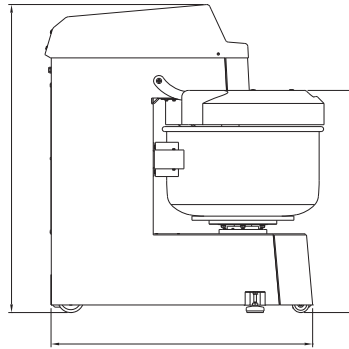
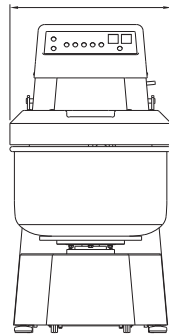
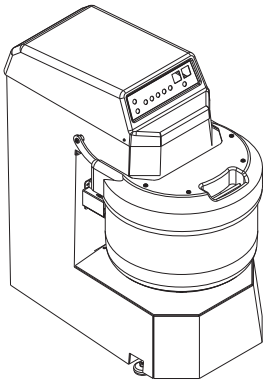
system prevents vibration and noises. Electrical components and security systems are with accordance to EU standards. The cover of the bowl is completely closed to avoid flour dust. When the cover is opened, the machine stops. When closed, the machines goes on the programme from the last stop. There is no need to make another programme.



TECHNICAL FEATURES

Model	SP 80	Spiral motor current Amp.	380 V / 3,5 kW. 10,3 A
Width	± 5 mm		6 kW. 11,9 A
Length	± 5 mm		(6 kW. 11,5 A)
Height	± 5 mm	Bowl motor current Amp.	380 V 2,9 A
Weight	±5 kg	Spiral motor rpm & power	1 Speed 720-3,5 kW.
Warranty period	1 year / yıl		2 Speed 1450- 6 kW.
Type of electricity	380 V 50 Hz N+PE	Bowl motor rpm & power	700-0,75 kW.
Electric power (total) kw	6,75 kW.		

80 kg. dough from 50 kg. flour / 15-16 minute doughing time / 240 kg. dough per hour
240-250 gr [approx.] dough for 200gr bread, 240 kg./250 gr =900 piece per hour/



Spiral Mixer

Divides the dough with the requested weight gently, without crashing. So, the quality of the bread is higher and yeast consumption is lower. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. All of the parts which are contacting to flour or dough are made of stainless steel material with accordance to EU standards. 3 different

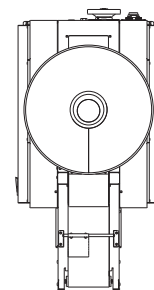
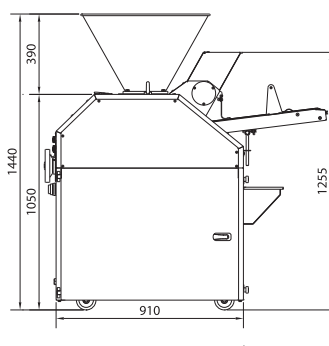
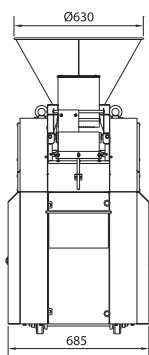
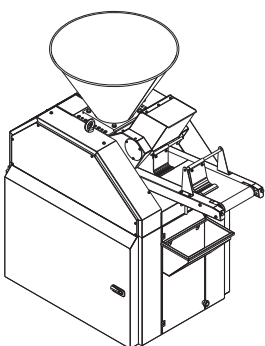
speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil loses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to Eu standards. Different weight ranges are available. Poliamide wheels allows to change the place of the machine easily without giving damage to the floor.



TECHNICAL FEATURES

Model	DM 2000	Warranty period	1 year / yıl
Serial number		Type of electricity	380 V 50 Hz N+PE
Width	± 5 mm	Electric power (total) kw	1,5 kW.
Length	± 5 mm	Machine motor current amp.	7,27 / 4,2 A 1,5 kW.
Height	± 5 mm		(940 rpm-dev/dak)
Weight	±5 kg		

150 gr.to 700 gr. bread dough, 2100 piece bread in one hour on average speed



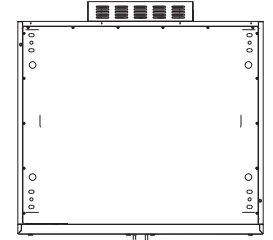
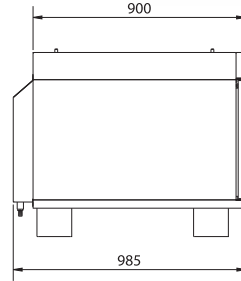
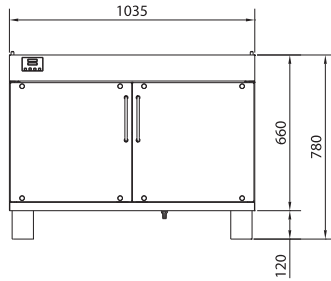
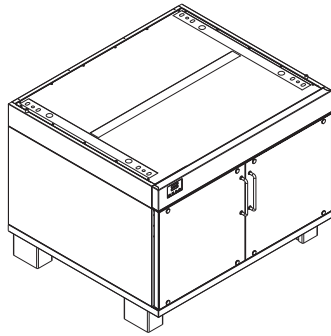
Fermentation Cabinet

Fermentation cabinet is for dough proofing at 0 /40 °C and 0% - 80% relative humidity. Time, temperature and fermentation level are all adjustable.



TECHNICAL FEATURES

Model	MO10	Type of electricity	220 V 50 -60Hz N+PE
Width	± 5 mm 1035	Electric power (total) kw	2.5
Length	± 5 mm 985	Phase	1
Height	± 5 mm 775	Resistance	2x1 kW
Weight	± 5 kg 80	Circulation motor rpm&power	1400 rpm 0.038 kW
Warranty period	1 year / yıl	Standards	TSE -ISO 9001
		Custom code	843.810.100.000



Generator

TECHNICAL FEATURES

GROUP			
Stand-by power	55(44) kVA (kW)	Power factor	0,8 cosφ
Prime power	50(40) kVA (kW)	Frequency	50 Hz
ENGINE			
Make	INTER	Cylinder displacement	4,1 mm
Model	IDE442NG	Cylinder bore/stroke	105/118
Rpm	1500 rpm	Compression ratio	17,5:1
Prime power	46 (62,6) kW(hp)	Electric system	12VDC
Stand-by power	49 (66,6) kW(hp)	Fuel consumption %50 loaded	6,8 lt/h
Number of cylinder	4	Fuel consumption %75 loaded	9,8 lt/h
Cylinder combination	In line	Fuel consumption %100 loaded	13,1 lt/h
Air induction system	Natural	Fuel tank capacity (w/canopy)	284 lt
Cooling system	Water Cooled	(W/o canopy)	126 lt
Governor type	Mechanic lt		
ALTERNATOR			
Type	Synchron.Brushless	Isolation class	For 10 seconds % 300
Overloaded	For 1 hour %110 in 12 hours,	Voltage	H
Insulation resistance	For 2 minutes % 150,	Tolerance of voltage	231/400 V ±%0,5
Short circuit current	Minimum 1800 Volt-2U+1000V		
DIMENSIONS			
Width w/o canopy (w/canopy)	820(1060) mm	Height w/o canopy(w/canopy)	1350(1600) mm
Length w/o canopy (w/canopy)	1720(2650) mm	Weight w/o canopy (w/canopy)	822(1050) kg



ENGINE

- INTER Heavy duty diesel engine
- Revolution: 1500 rpm
- Water cooled
- Tropical type radiator

Water Tank



TECHNICAL FEATURES

Width / En ± 5 mm	1005
Length / Boy ± 5 mm	1855
Height / Yükseklik ± 5 mm	580
Weight / Ağırlık ± 5 kg.	
Warranty period / Garanti süresi	1 year / yıl
Volume / Hacim	1020 m3

Working Bench



TECHNICAL FEATURES

Width ± 5 mm	2200
Length ± 5 mm	855
Height ± 5 mm	1070
Weight ± 5 kg.	
Warranty period	1 year / yıl

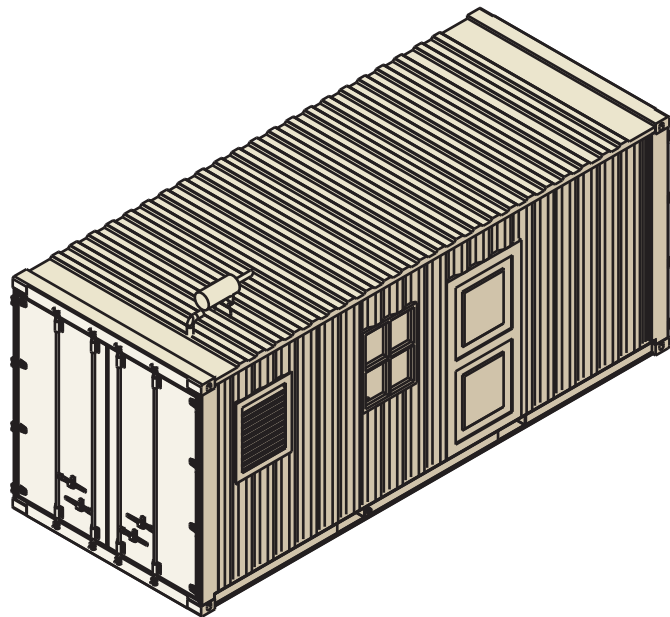
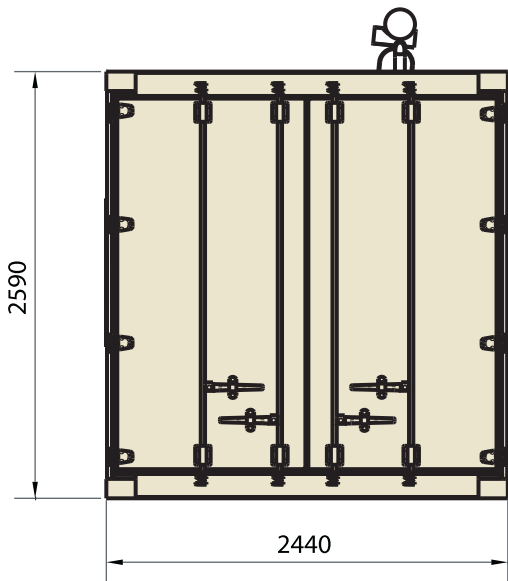
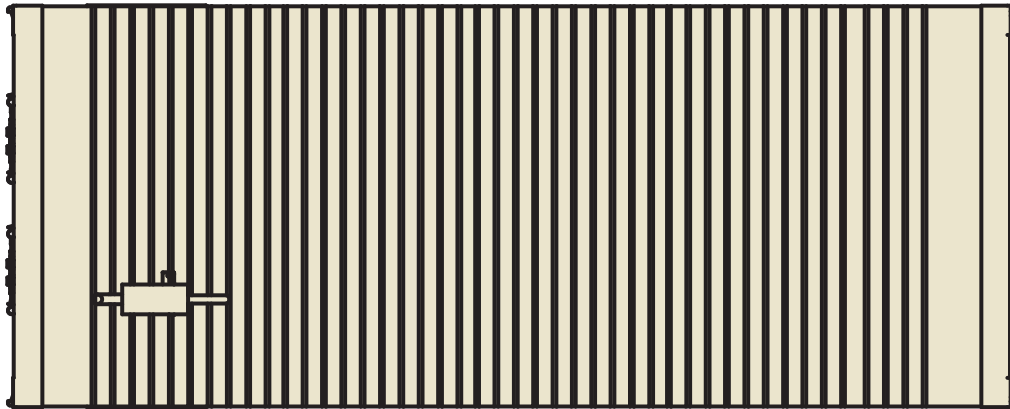
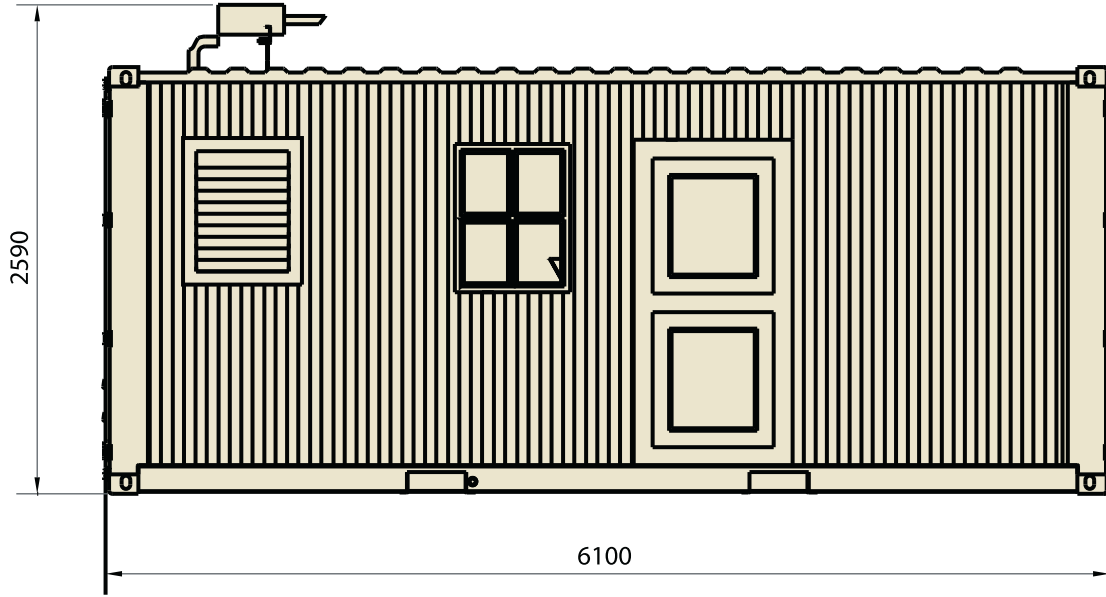
Air Condition



- Air filter
- Horizontal- vertical air flow groove /
- Thermostat

TECHNICAL FEATURES

Cooling capacity	13000 Btu / h- 3.8 kW
Heating capacity	16000 Btu / h- 4.6 kW
Humidifier capacity	1.5 lt. / h
Voltage	220-240 V / 50 Hz.





Hygiene



Ozti Mobile Field Laundry is a contemporary solution consists of a complete laundry room on a highly mobile trailer. Field Laundry is designed to meet the hygienic clothing needs of the modern army troops, civil defense organizations and the disaster relief groups under hardest conditions. With the integrated diesel generator set and diesel water heaters, it is independent. And it is strong enough to clean and dry up to 25 kg's of laundry in an hour.

Extra washer extractor and tumble dryer are mainly designed to perform the most demanding washing tasks in the field. Inner / outer drum and parts coming into contact with chemicals are constituted from 304 / quality stainless steel. In the extractor, 5 electrically controlled chemical in take compartments allowing powder or liquid chemicals are provided standard. High speed extraction force of 300 G ensures the savings from drying time. Aluminium alloyed main pulley helps the drive system by reducing the loads come onto the motor. Newly introduced control system

includes 50 reprogrammable cycles where 13 of them are already programmed. All automatic steps can be interrupted and controlled manually. Main problem with the washer extractors is, homogenous wetting of laundry and chemical distribution during water intake. As most of the machines start rotating in the same time with water intake process. This ensures homogenous distribution of water and chemical which provides best washing result. New balance weight system comprised from st 37 steel, serves for a long time as it does not crack or break like concrete balance weight system.

Washer Extractor



A heavy duty washing machine with stainless steel drum and main body, newly developed electronic control system with reprogrammable 50 washing programs and specially designed hot water intake system from the water heating system.

Capacity	25 kg / h
Drum Volume	254 lt
Drum Diameter	762 mm
Drum Depth	460 mm
Door Diameter	475 mm
Washing Motor Power	4 kW

Special Features

Hot water needed for extractor ensured by a special diesel burner with a power of 35 kW.

- Fully stainless steel outer structure.
- Stainless steel inner and outer drum.
- 300 G extraction force.
- Single motor drive with inverter frequency control.
- Developed springs and shock absorber.
- St-37 steel balance weight system.
- Maximum control panel.
- Cool down.
- Aluminium main rim system.
- Cd, tse and iso 9001-2000.
- 50 Programmable recipes (13 stable and reprogrammable, 99 steps each)
- Adjustable drum speed.
- Adjustable extraction speed.
- Adjustable water temperature.
- Adjustable water level.
- Adjustable washing time.
- Manual interference during the process.
- Manual operating of each step.
- Logging of last 30 errors.
- Tracing of each washing step by leds.

Tumble Dryer



Specially designed diesel burner with a power of 25 kW ensures the hot air required by tumble dryer.

Capacity	30 kg / Cycle
Cycle Time	35 min.
Drum Volume	605 lt
Drum Diameter	970 mm
Drum Depth	820 mm
Spinnig Motor Power	0,75 kW

Special Features

Hot air needed for extractor ensured by a special diesel burner with a power of 25 kW.

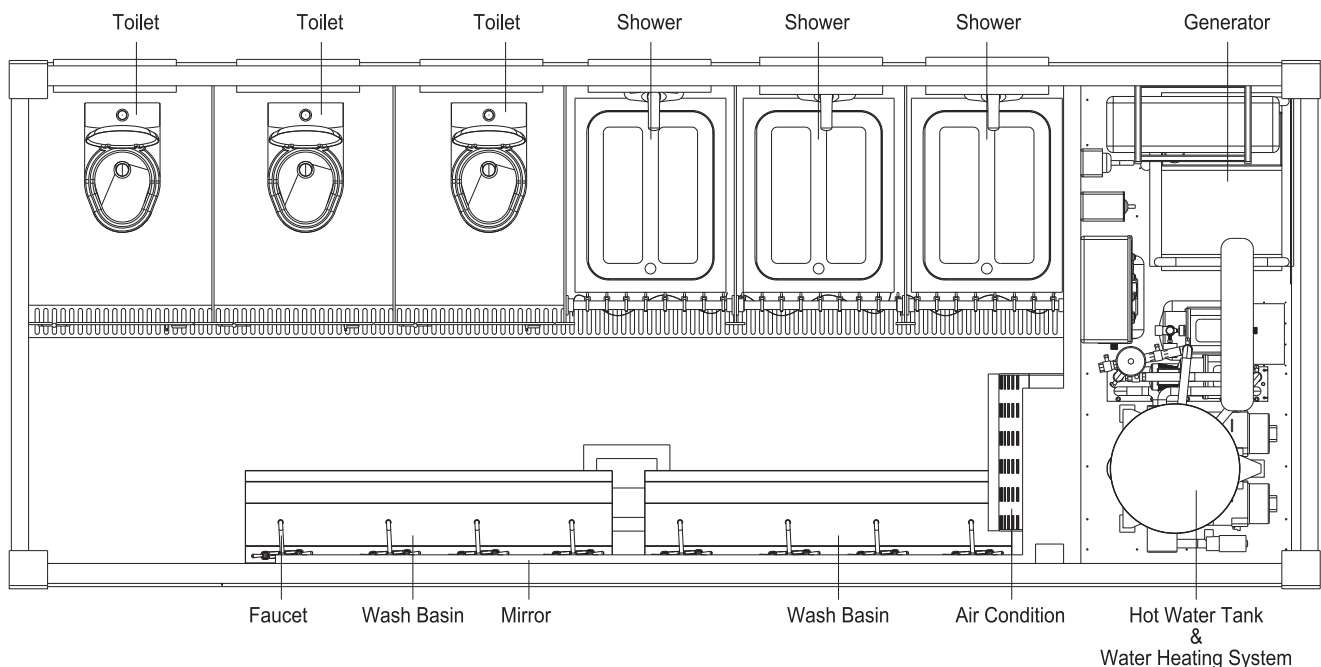
- Stainless steel perforated inner drum
- Direct hub – shaft and belt drive system
- Computerized time and heat adjustment
- Fully programmable electronic control
- Bidirectional rotation
- Thermostat
- Safely door switch
- Cool down
- Engineered design occupies less area
- Large and easily cleanable int fitters
- Lubrication from single point
- Newly designed stainless steel door and hinge
- 80 % of construction without welding
- Electrostatic painted





Mobile Sanitary Unit serves for people to perform their basic hygienic needs in field conditions. It is built in a ISO 20' container. The configuration can be modified according to special requirements. The container has a separate engineering area for control panel, diesel driven water heating system, pumps and 15kva generator. Water heating system has a capacity of 2000 l/h warm water. The system is independent and complete with its clean/dirty water tank. All sanitary components and accessories are made of stainless steel. The Mobile Sanitary Unit can also be designed on a trailer

The configuration of 3 shower units and 3 toilets fits in an insulated 20ft ISO container can cover all your sanitation needs.





The container has a separate engineering area for control panel, water heating system and power generator. Water heating system is operated with diesel fuel and has a capacity of 2000 l/h warm water.

The system is independent and complete with its clean/dirty water tank.

Shower



Shower trays are made of stainless steel. Shower heads can be used both fixed or hand-held. Every shower area is protected by side walls to ensure privacy.



Wash Basins



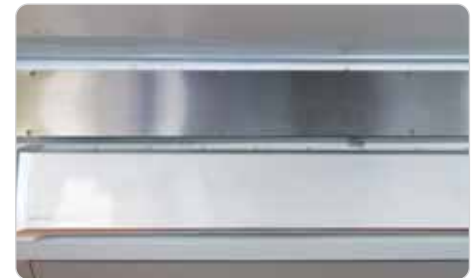
Extended stainless steel wash basins allows you to wash also your equipments easily. The washbasins area has 8 mix taps for cold & warm water, mirrors, soap dispensers and 230V sockets.

Toilet

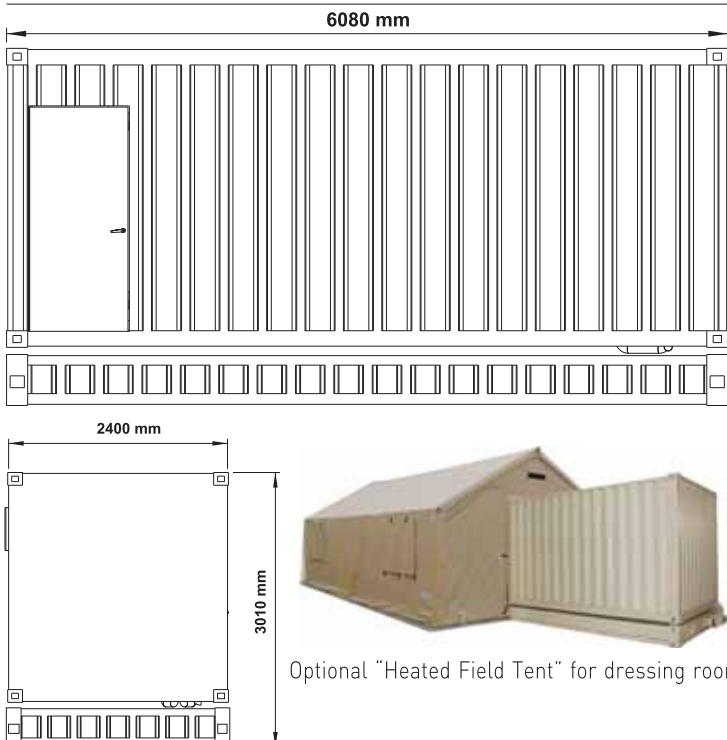


Stainless steel toilet units supported by stainless steel accessories to achieve maximum hygiene and durability. Every toilet area is protected by side walls to ensure privacy.

Climate Control



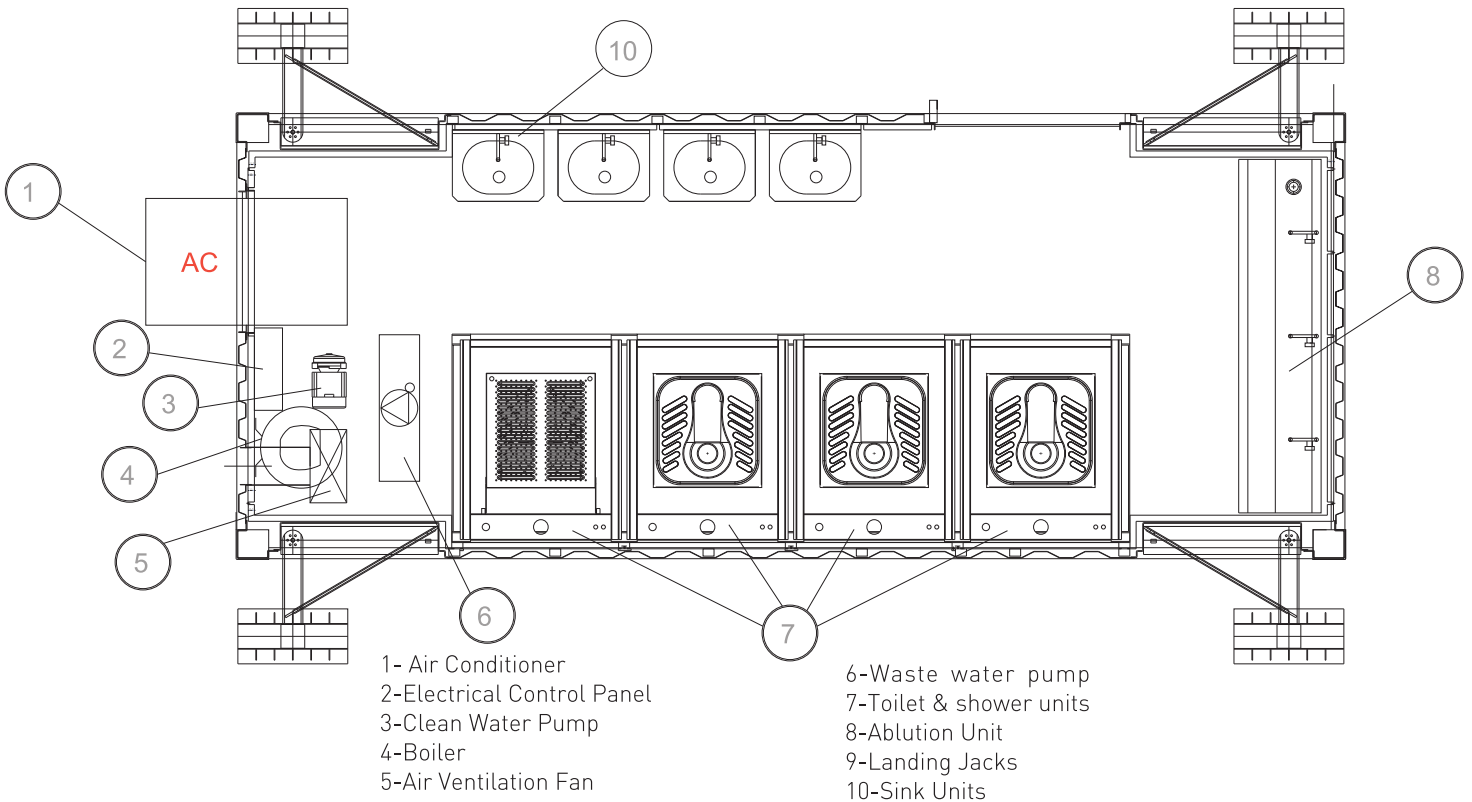
High performance air condition unit used for heating, cooling and ventilating the life space.



TECHNICAL FEATURES	
Container dimensions (L x W x H) mm	6080 x 2400 x 3010
Door openings dimensions (L x W x H) mm	7200 x 3270 x 3010
Weight - empty (kg.)	3500
Weight - water tanks full (kg.)	6500
Height of life space from ground - mm	510
Dimensions life space (L x W x H) mm	4650 x 2225 x 2400
Shower quantity	3
Toilets quantity	3
Wash basin quantity	2
Faucet quantity	8
Mirror quantity	8
Hot water tank capacity (lt.)	250
Clean water tank capacity (lt.)	1000
Waste water tank capacity (lt.)	2000
Heater capacity (kW)	2 x 35
Fuel	Diesel
Fuel consumption max. (lt. / h)	2 x 4,5
Fuel tank capacity (lt.)	100
Power generator	7,5 kVA / 230 V / 50 Hz
Generator fuel consumption (lt. / h)	2,4
Air condition capacity (Btu)	9000



The configuration of 4 hole-in-the-floor toilets that has ability to become shower units by using the stainless steel shower trays , 4 sink units and 1 abluton unit fits in an insulated 20ft High Cube container which can cover all your sanitation needs.



Hand Washing Sink



4 Stainless steel hand washing sinks with Mix taps with cold & hot water and mirrors allows you to complete your daily care.

Ablution Unit



Extended stainless steel ablution unit is designed for your comfort and you can also use the unit for washing purposes.

Toilet & Showers



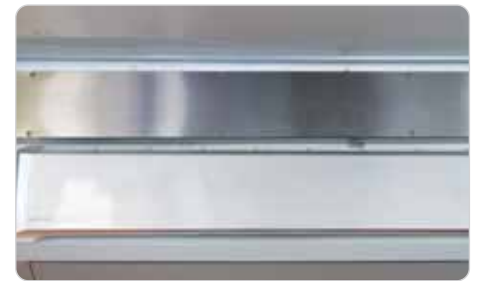
Hole-in-the-floor toilets and shower trays are made of stainless steel. Each toilet can become a shower using the stainless steel shower tray. Every toilet & shower has a fixed shower head and a lustration spray unit. Each toilet & shower area is protected by stainless steel side walls to ensure privacy and hygiene.

Climate Control



High performance air conditioning unit is used for heating and cooling of the living area. The air conditioner has a maximum cooling capacity of 4.9 kW which is performed as a combination of sensible and latent cooling. The air conditioner can adapt to ambient temperatures from -32° to +60°C.

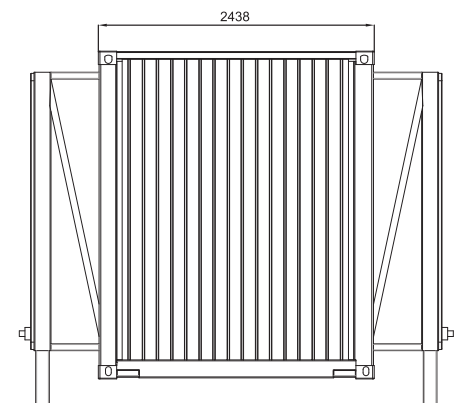
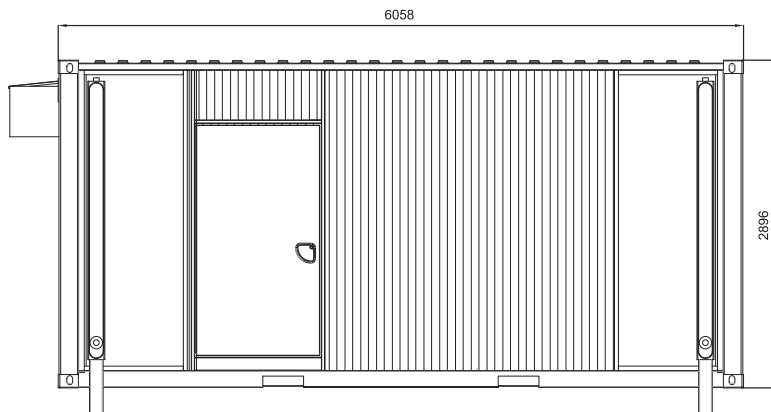
Climate Control



High performance air condition unit used for heating, cooling and ventilating the life space.

TECHNICAL FEATURES

Container Dimensions (L X W X H) Mm	6058 x 2438 x 2896
Weight – Empty (Kg.)	5150
Toilet & Shower Quantity	4
Ablution Unit Quantity	1
Hand Washing Sink	4
Mirror Quantity	4
Boiler Capacity	100 L
Air Conditioner Capacity (Btu)	16700





The Mobile Sanitary Trailer is designed to meet the vital needs like showering and hygiene of troops, groups and community on temporary field duties. The Mobile Sanitary Trailer can be safely transported by land, air and sea transportation vehicles by the help of appropriate equipment.

The trailer consists of 9 separate and identical showers. The showers are separated from each other by military standard canvases to ensure privacy. Each shower consists of a stainless steel shower tray, a stainless steel shower head and shower curtains made by resistant fabric. Shower curtain hooks and hanger pipes are made by stainless steel. 60 persons in 1 hour /9 minutes per person capacity.



Toilet & Showers

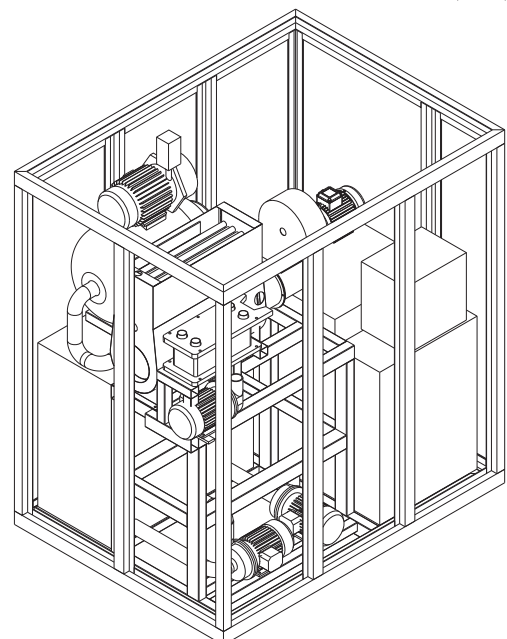
Hot water and energy used by the shower trailer is supported from the technical room. The technical room consists of water pumps, water heating system, a gen set and a water booster.

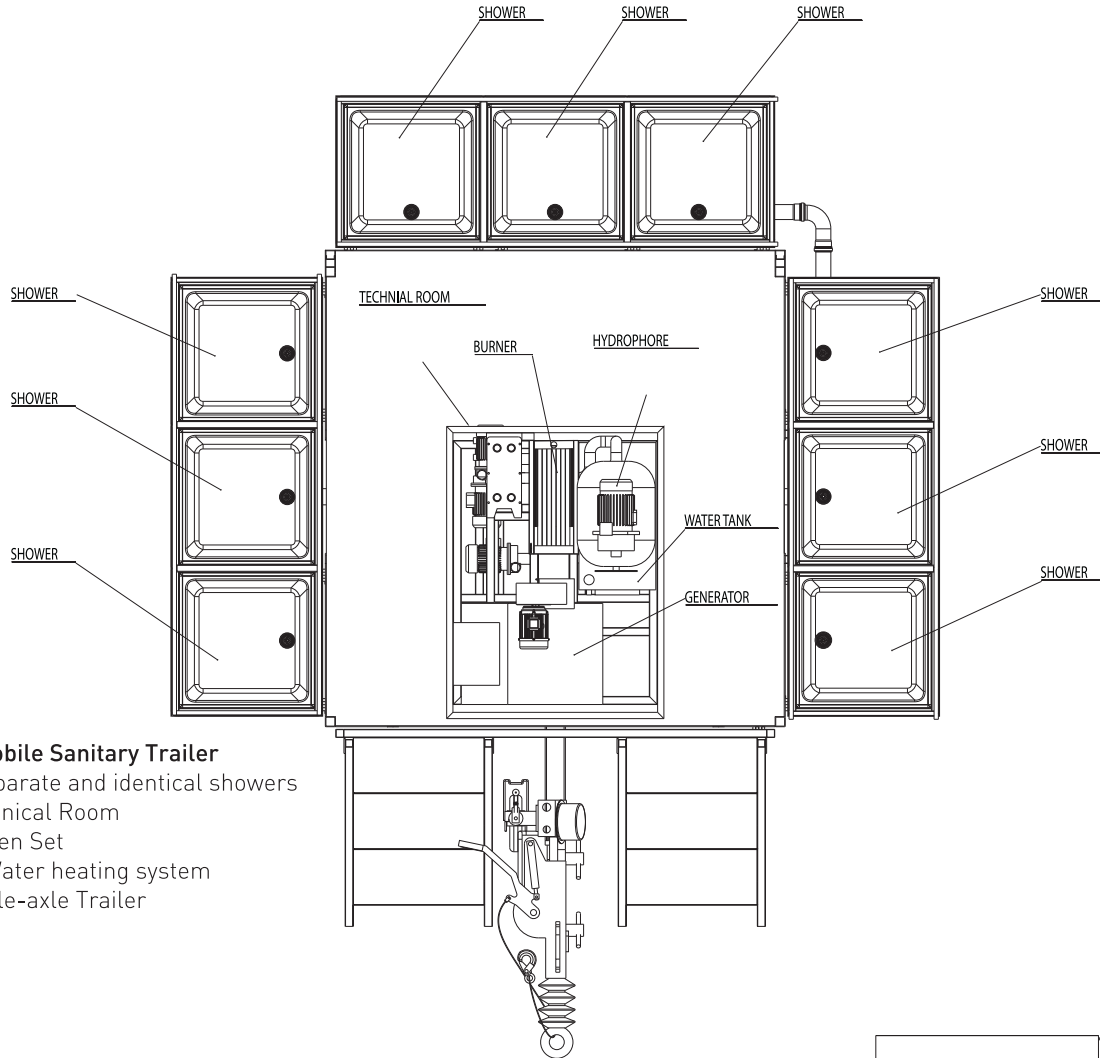
Plumbing

Water is supplied from an external source with a hose and a 0,75kW water pump. The hot water is produced using a 125 kW special design diesel burner and stored in a 200 liters water tank. The hot water temperature in the 200 liters water tank is controlled with a thermostat placed on the central board.

Plumbing

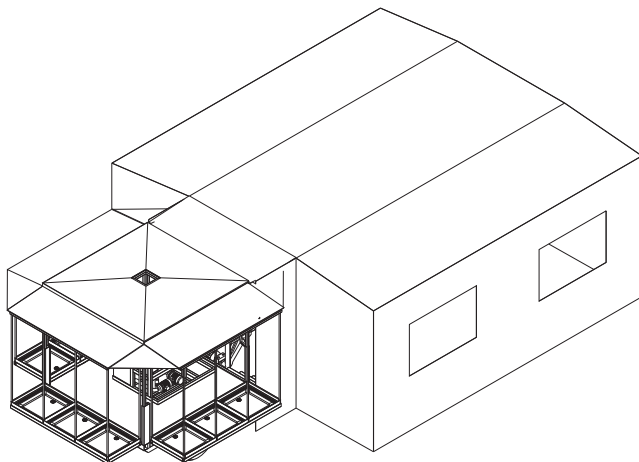
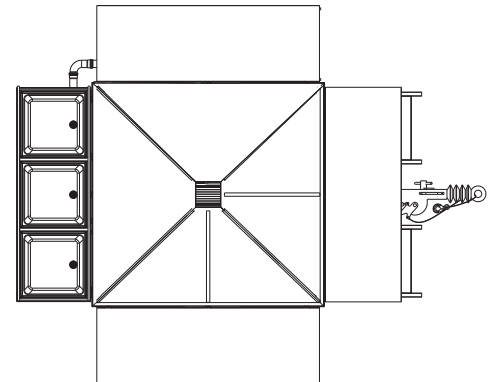
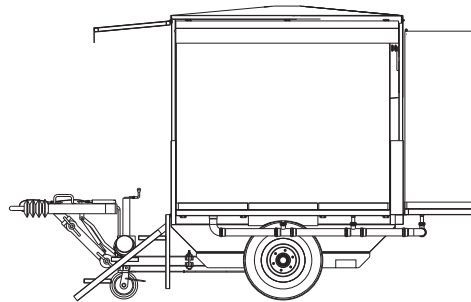
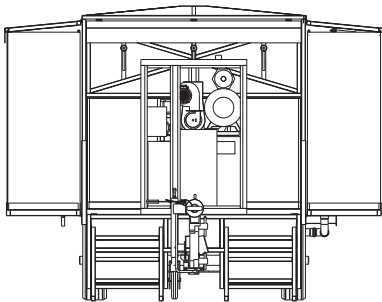
- 7,5 kVA
- Single-phase
- 15 liters of fuel capacity (2,3-2,41 liters fuel consumption)
- 6 hours of fuel tank capacity





The Mobile Sanitary Trailer

1. 9 separate and identical showers
2. Technical Room
 - Gen Set
 - Water heating system
3. Single-axle Trailer
4. Tent



TECHNICAL FEATURES

Capacity	60 persons in an hour / 9 minutes per Person
Setup time	30 minutes
Number os showers	9 separate / identical
Electrical connection	220-240 v - 50 hz
Water consumption	4000 liters per hour
Generator	7,5 kva single-phase, 15 l fuel capacity
Dimensions (mm)	3840 x 2240 x 2650
Operating dimensions (mm)	4775 x 3830 x 2950
Total weight (kg)	1930