

MOBILE FIELD KITCHEN



Wherever you are,
your kitchen is there...





Mobile Field Kitchen Cooking Features!



Ozti Mobile Field Kitchen is a 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 Field Kitchen can come up with special solutions that allows to cook different world cuisine recipes.



Color Options:



Beige



Khaki



Camouflage

Suitable for all transportation:



Truck



Helicopter



Aircraft



Ship



Rail System

Improved cross - country capability



Suitable for all weather conditions:



Rain



Snow



Wind



Dust

Mobile Field Kitchen Cooking Features!



	OFK 01	OFK 02	OFK 03	OFK 04	OFK 05
PRESSURE BOILING PAN 190 LT	2	-	-	2	1
PRESSURE BOILING PAN 150 LT	-	2	2	-	-
PRESSURE BOILING PAN 100 LT (for couscous cooker 60 LT)	-	-	-	-	1
FRYING PAN 50 LT	2	2	2	1	2
FRYING PAN 100 LT	-	-	-	1	-
OVEN 105 LT (3 x 2/1 TRAY)	2	-	-	1	2
OVEN 73 LT (2 x 2/1 TRAY)	-	2	-	-	-
HOT WATER UNIT 34 LT	2	2	-	2	2
<hr/>					
BURNERS					
DIESEL BURNER	4	4	-	4	4
LPG BURNER	-	-	4	-	-
MULTIBURNER	0	0	-	0	0
SOLID FUEL BURNER	4	4	4	4	4
<hr/>					
ADD-ONS					
AIR COMPRESSOR	S	S	-	S	S
GENERATOR	S	S	-	S	S
LPG TUBE	-	-	2	-	-
WATER PURIFICATION	S	S	-	S	S
HOIST	-	-	-	S	-
WORKING TABLE / BENCH	S	S	S	S	S
WEATHER PROTECTION (PVC TARPAULIN)	0	0	0	0	0
COTTON FAT-ABSORBING FLEECE	0	0	0	0	0
PLATFORM	0	-	-	S	S
PRESSURE COOKER STRAINER	-	-	-	S	-
COUSCOUS STRAINER	-	-	-	-	S
STEAM COOKER STRAINER (PERFORATED 2/1 GN)	S	S	S	S	S

S: Standard O: Optional



COOKING METHODS

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

Triple layer used in the frying pans



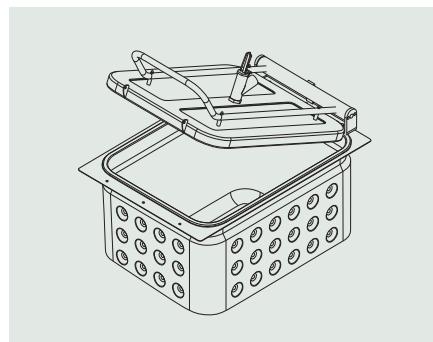
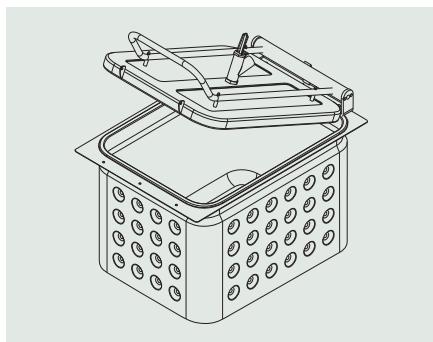
- Even heat distribution on the cooking surface
- Rapid heat up
- High efficient
- Time and energy saver

Why you should prefer Monoblock Bowl?

Deep drawn monoblock bowl, guarantee top hygien and ease of cleaning with rounded corners.

Double-walled Pressure Boiling Pan with "MONOBLOCK BOWL"

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 and 0,5 bar inside double-wall is being controlled by appropriate release valves. Pressure boiling pans are made of AISI 304 CrNi stainless steel.



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.

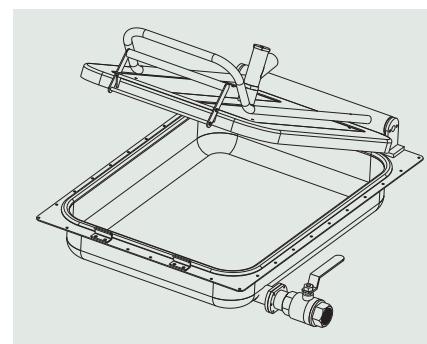
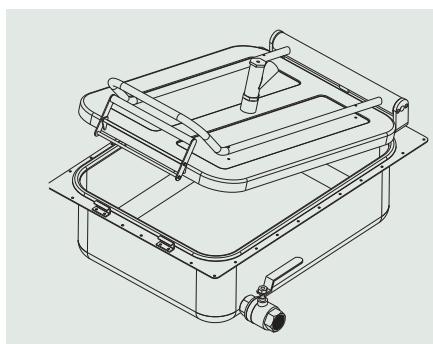
Volume.....190 lt.
Working temperature
(inside of the pressure boiling pan) 110 °C
Max. working pressure in the outer jacket....0,5 bar

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 Pans with "MONOBLOCK BOWL"



Volume capacity.....100 lt.
Working pressure.....0,2 bar

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

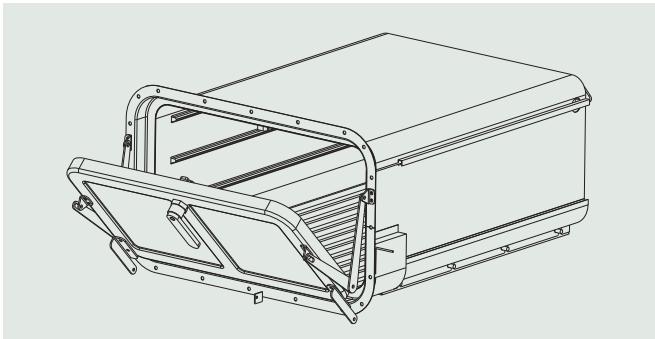


The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.



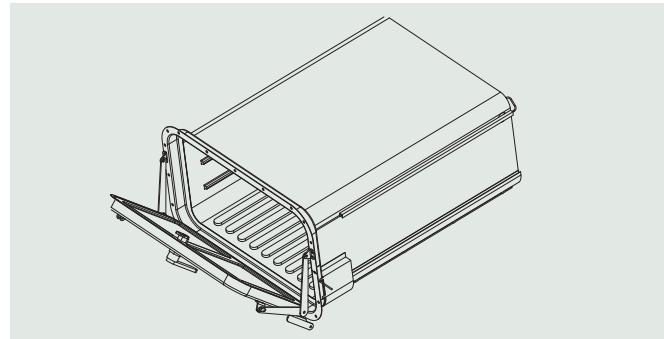
Oven

Ovens are suitable for baking bread, roasting poultry or other meats and preparing vegetables. Ovens are made of AISI 304 CrNi stainless steel.



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

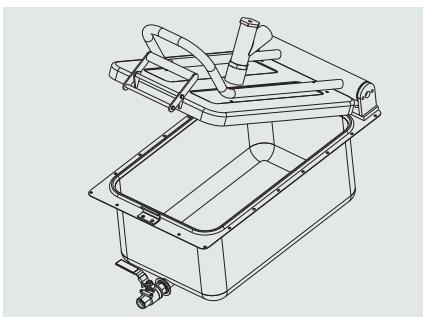
Volume 105 lt.



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

Volume 73 lt.

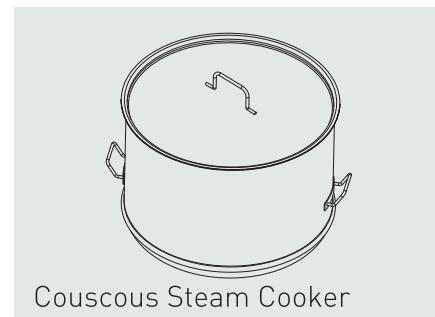
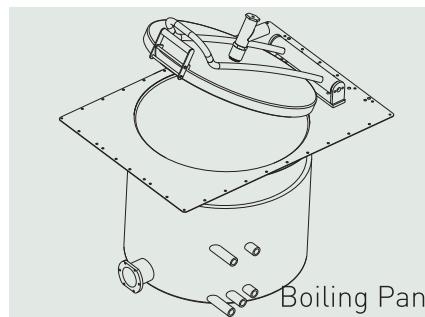
Hot Water Unit with "MONOBLOCK BOWL"



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

Couscous



Couscous Steam Cooker

Couscous is a food cooked in steam so is designed with double-walled pressure boiling pan.

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.

Volume capacity (Couscous) 60 lt
Working temperature (inside of the pressure boiling pan) 110 °C
Max. working pressure in the outer jacket 0,5 bar
Boiling pan capacity 100 lt.





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



Multiburner

Ozti Multiburner can work with LPG or liquid fuel. With help of control button situated on the Multiburner panel fuel type can use.

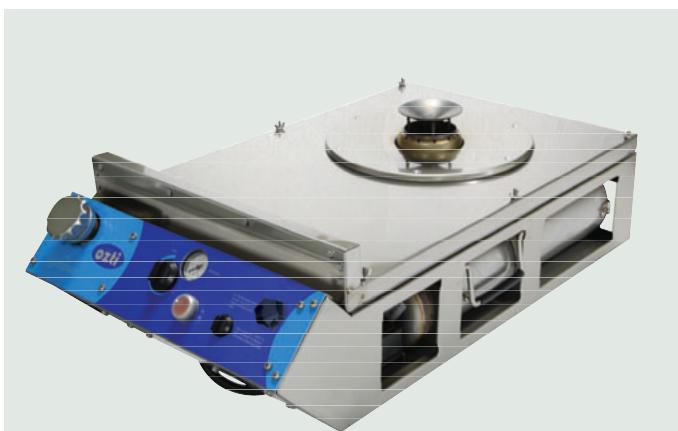
Operated by liquid fuel;

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.

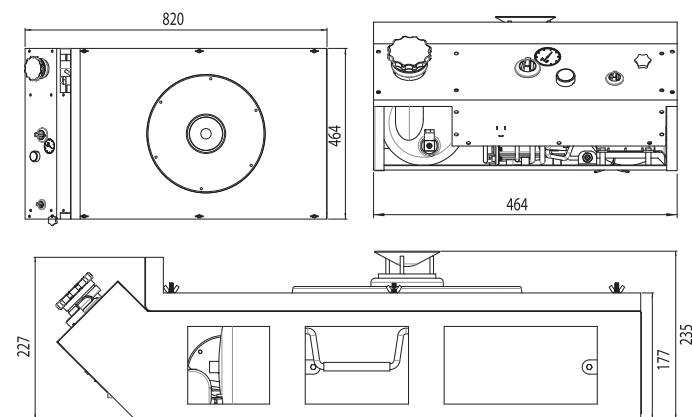
1. Power Supply: 24 ± 5 V DC energy is required for operation of the burner.
2. Compressed Air Supply: 6 bar compressed air is required for operation of the burner.



Dry Weight	29.7 kg
Estimate Gross Weight	37.7 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 (Diesel)	Max.: 2,5 lt. / hr. 25 kW Min.: 1,5 lt. / hr. 15 kW
Fuel Consumption (LPG)	Max.: 1,5 kg. / hr. 19 kW

Operated by LPG;

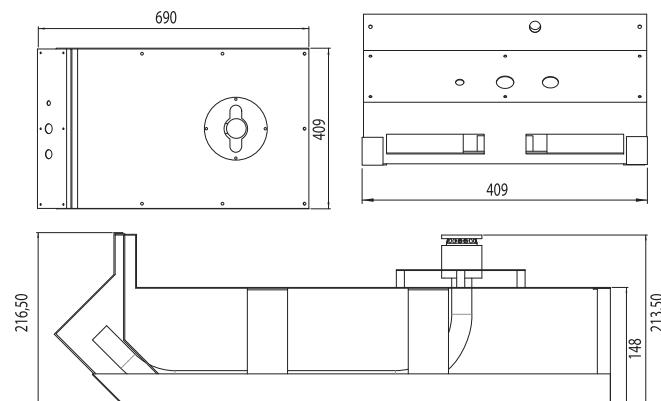
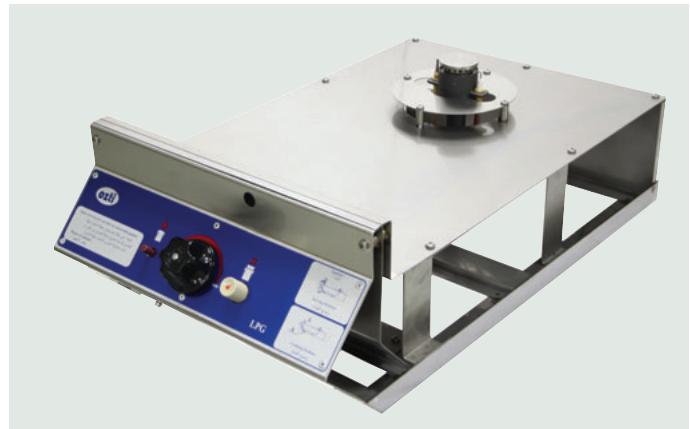
Ozti LPG Burner produces max 19 kW. It that has efficient cooking features is silent and scentless.



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

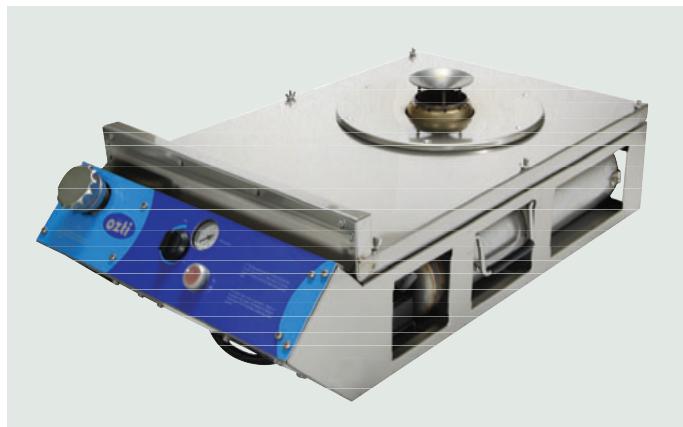


Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quickly operate.

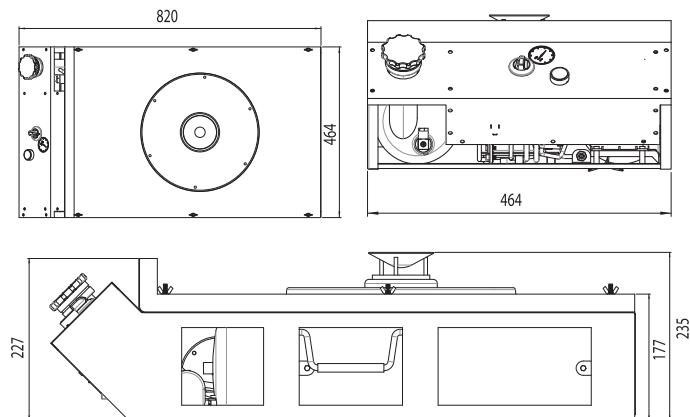
The fuel pressurized inside the fuel tank with pressurized air burns efficiently with the support of pressurized air producing heat energy which can be adjusted between 15 kW/hour and 25 kW/hour.

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



Placement of Burner

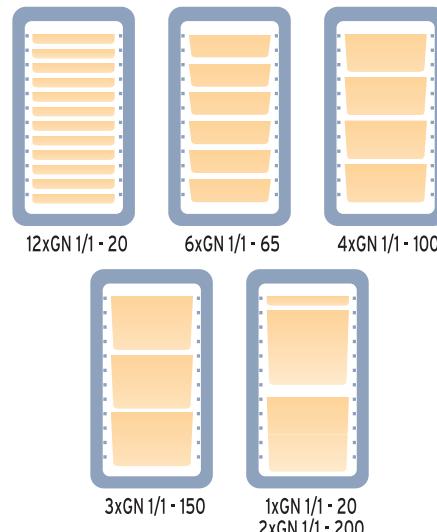


Standard accessories 69 pieces



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		

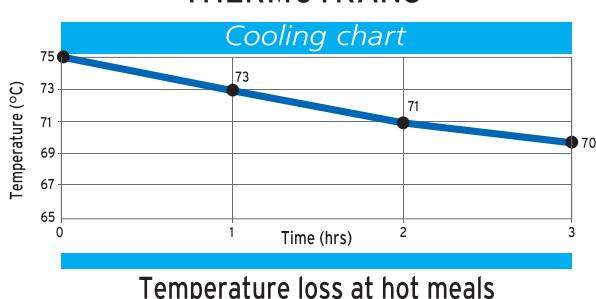
Thermotrans OT 600



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.

THERMOTRANS



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.

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

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.

The compressor has enough capacity to meet the burner's pressurized air need and also it is easy to use.

Model	Liter	Bar	Lt./min.	1/min.	kW/Hp	Dimension (mm)	Weight
DKC 150	125	8	327	800	1.5/2.0	1350 x 420 x 850	110 kg.

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.

The generator has enough capacity to meet the burner's pressurized air need and also it is easy to use.

Model.....	AL 8000M	Contiuous Current.....	30.4 AMP.
Engine Type.....	4-Stroke Diesel	Contiuous Output	7 kVA
Cooling System.....	Air Cooled	Max. Output.....	7.5 kVA
Oil sump Capacity.....	1.75 lt.	Fuel Consumption.....	2.32-2.4 l / h
Alternator Type.....	Monophase	Ext. Dimension(L x W x H)....	865 x 598 x 650 mm.
Contiuous Voltage.....	230 V	Total Weight.....	120-145 kg.
Contiuous Frequency	50 Hz.	Fuel Tank Capacity.....	16 lt.

Hoist



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.

Capacity	[125-250 (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)

Water Treatment



Water purification 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.

*Platform

A working platform designed all around the mobile field kitchen enables easy access to cooking equipment and to the workbenches at sides.



Standart for only OFK 04 and OFK 05 models.

Optional for OFK 01

Working Bench

Workbenches are folded during transportation.



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.

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"

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

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 hygienic 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

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

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPAULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	0	0	0	S

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard
 0 : Optional

Standard Features



Tow Bar



Water Purification Unit



Discharge Pipe



Workingbench



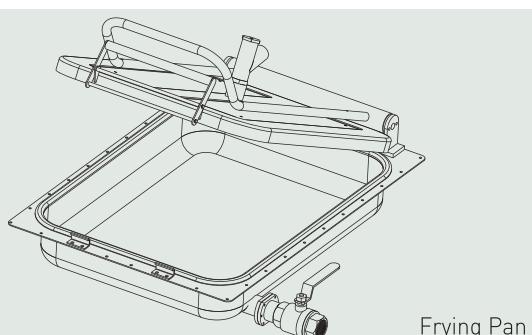
Water Hose With Spray and Fire Extinguisher



Generator



Air Compressor

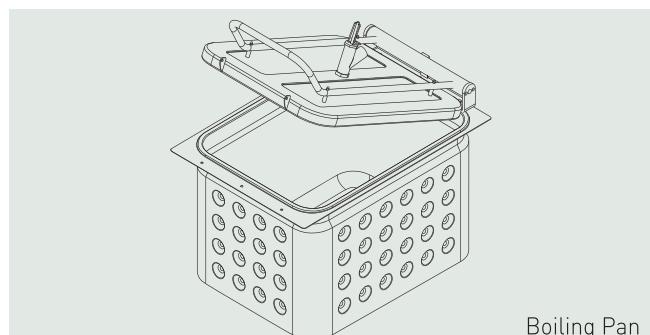


Frying Pan

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



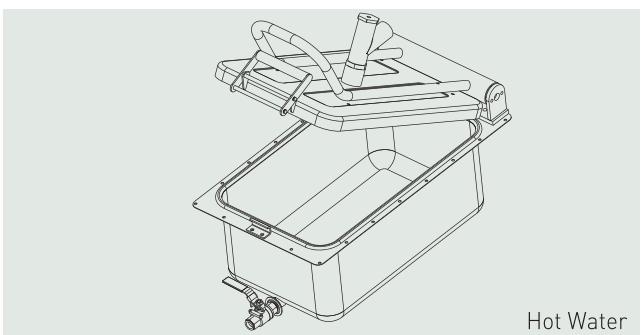
Boiling Pan

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

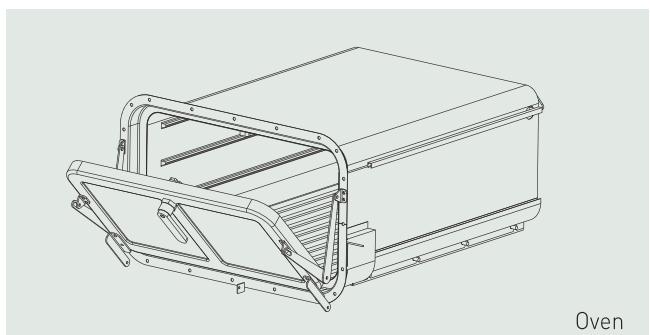


Hot Water

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 capacity34 lt.

Working pressure0,2 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.

Volume105 lt.

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

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	FRYING PAN 50 LT	OVEN (2 x 2/1 GN) 73 LT	HOT WATER UNIT 34 LT
2	2	2	2

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPAULIN)	COTTON FAT-ABSORBING FLEECE	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	0	0	S

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard

0 : Optional

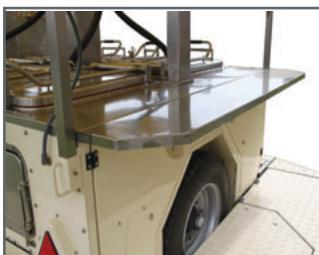
Standard Features



Tow Bar



Water Purification Unit



Workingbench



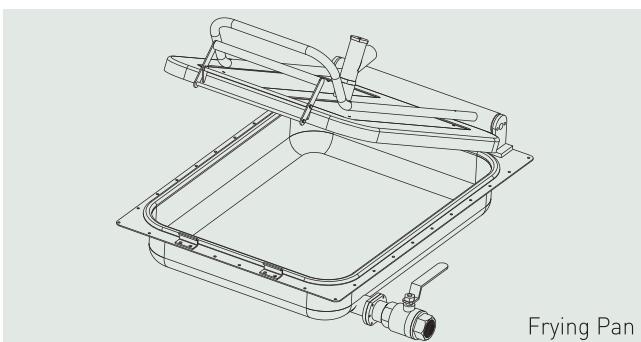
Water Hose With Spray and Fire Extinguisher



Generator



Air Compressor

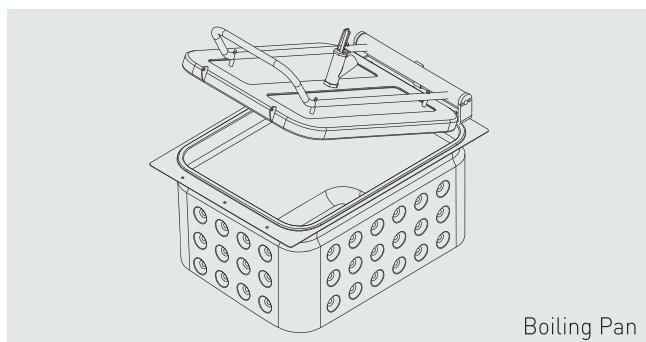


Frying Pan

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



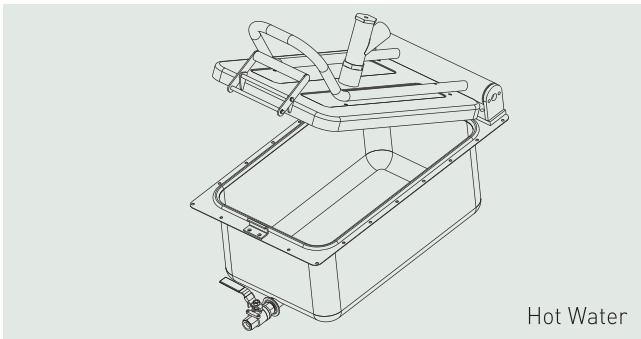
Boiling Pan

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

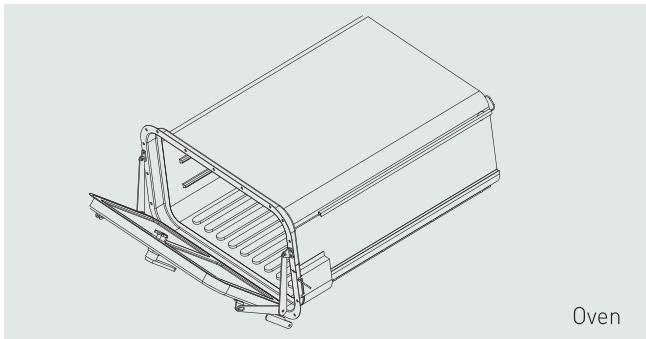


Hot Water

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 capacity34 lt.

Working pressure0,2 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.

Volume73 lt.

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

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 Potato	30 min	150 person	200 gr
		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
Fried Food		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 person	125 gr
Grill					

COOKING EQUIPMENT

PRESSURE BOILING PAN 150 LT	FRYING PAN 50 LT
2	2

ADD-ONS

WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPAULIN)	COTTON FAT-ABSORBING FLEECE	LPG TUBE	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	0	0	S	S

BURNERS

LPG BURNER	SOLID FUEL BURNER
4	4

S : Standard

O : Optional

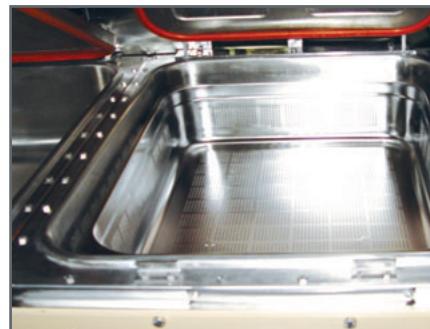
Standard Features



Tow Bar



Workingbench



Steam Cooker



Boiling Pan Double Jacket
Water Level Controlling



Trailer Cable Socket



Landing leg



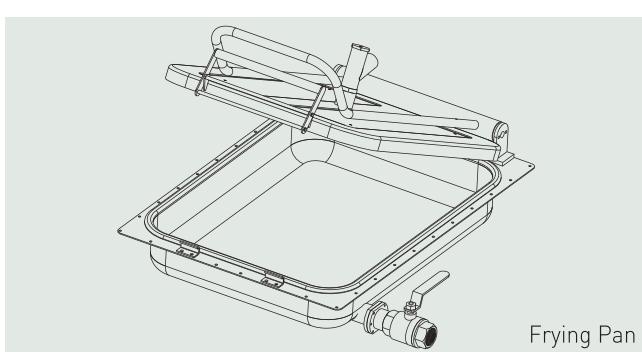
Lighting



LPG Tube



Vehicle Tool Kit

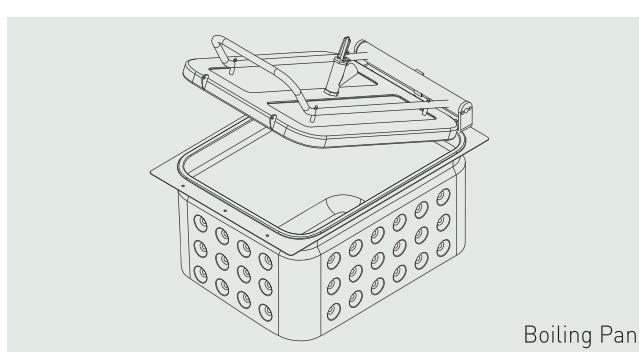


Frying Pan

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



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

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

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	HOIST	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPAULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	PRESSURE COOKER STRAINER	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	S	0	0	S	S	S

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard

O : Optional

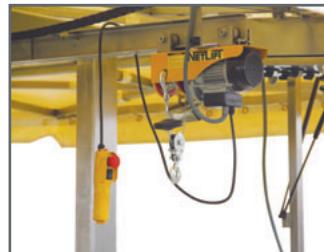
Standard Features



Tow Bar



Water Purification Unit



Hoist



Workingbench



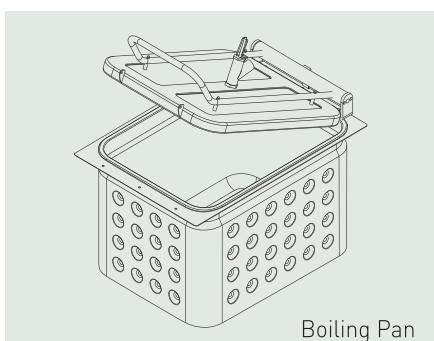
Water Hose With Spray and Fire Extinguisher



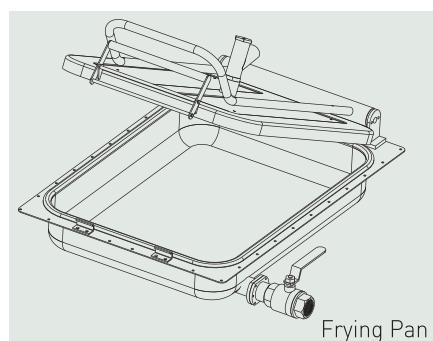
Generator



Air Compressor



Boiling Pan



Frying Pan



Frying 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

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.

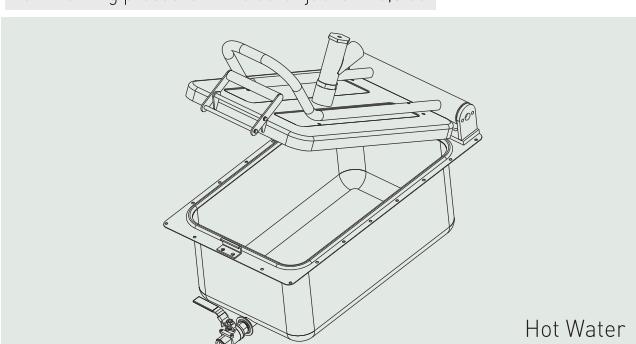
Volume capacity.....50 lt.

Working pressure.....0,2 bar

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.....100 lt.

Working pressure.....0,2 bar

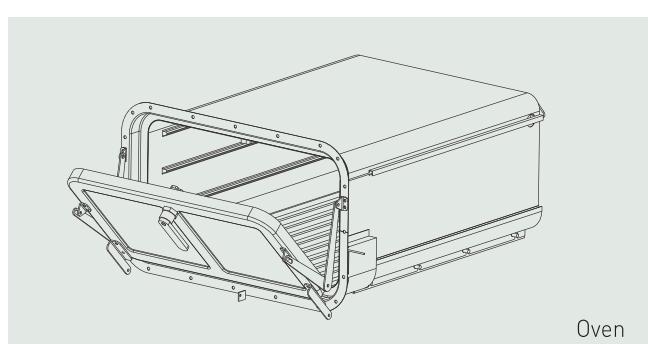


Hot Water

Hot water is always neccesary 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 capacity34 lt.

Working pressure0,2 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.

Volume105 lt.

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

ADD-ONS

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

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard

O : Optional

Standard Features



Tow Bar



Water Purification Unit



Workingbench



Couscous



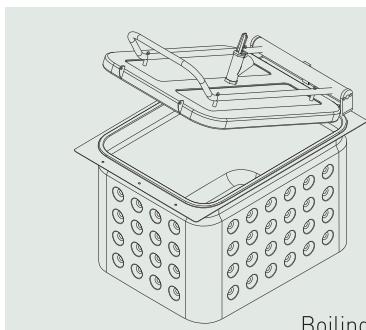
Water Hose With Spray and Fire Extinguisher



Generator



Air Compressor



Boiling Pan

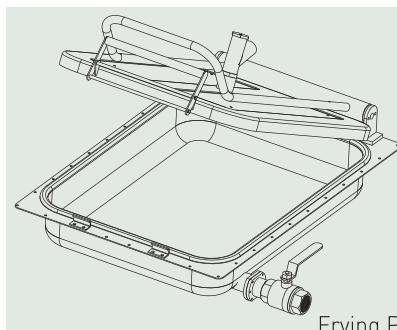
190 lt. pressure boiling pan (Gastronorm Size) provide hygienic and biological cooking advantage , as well as fuel saving up to % 70 as a result of shorter cooking time.

Volume.....190 lt.

Working temperature

(inside of the pressure boiling pan) 110 °C

Max. working pressure in the outer jacket....0,5 bar

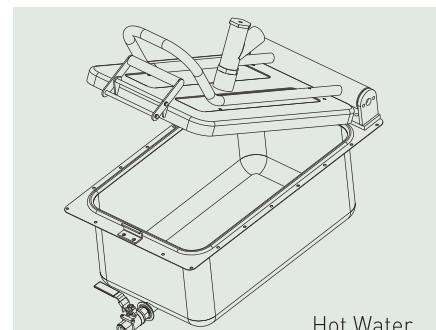


Frying Pan

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

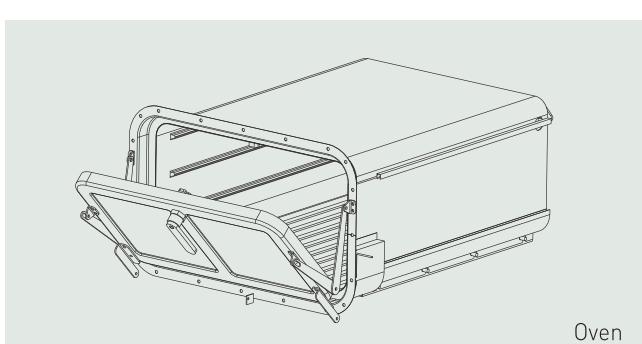


Hot Water

Hot water is always neccesary 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.

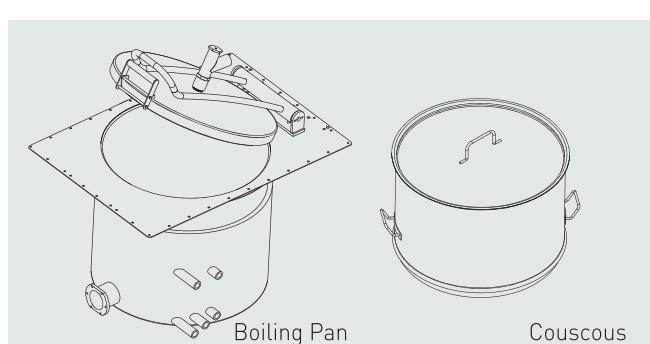
Working pressure.....0,2 bar



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.

Volume105 lt.



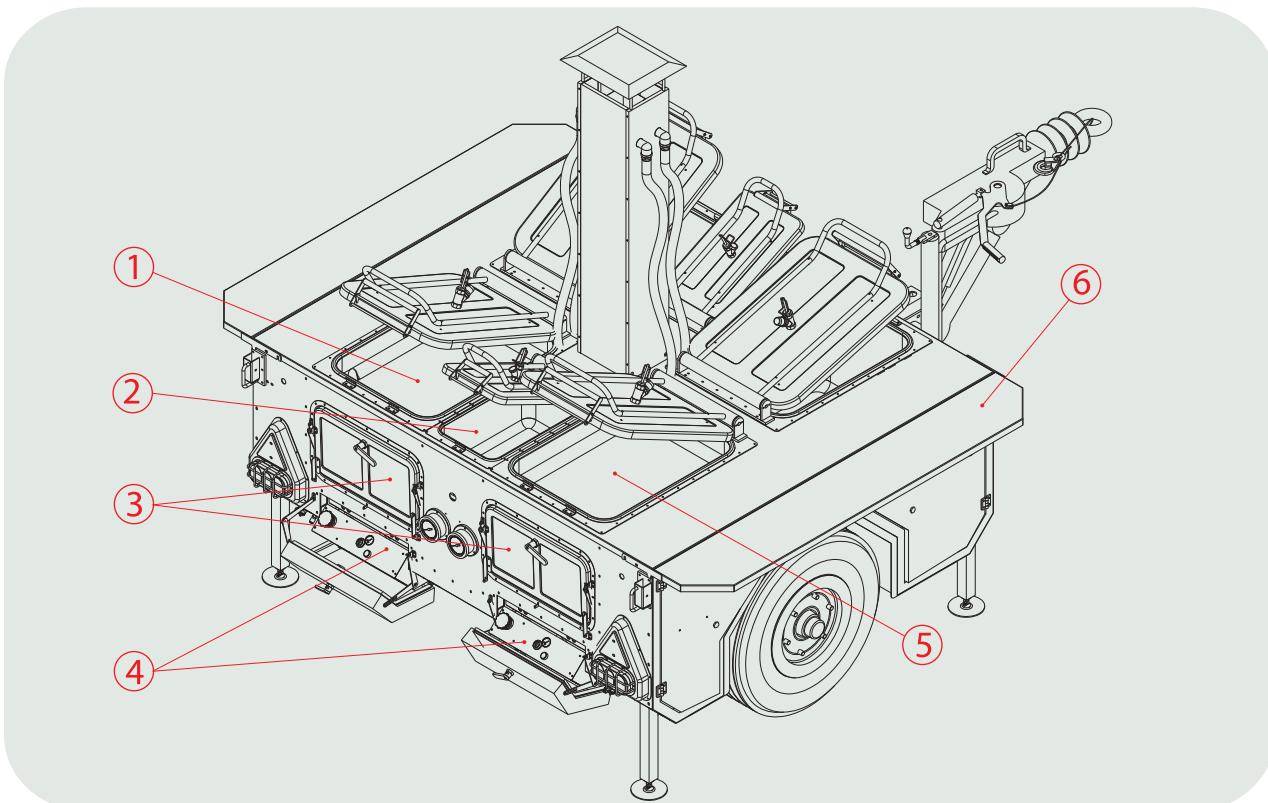
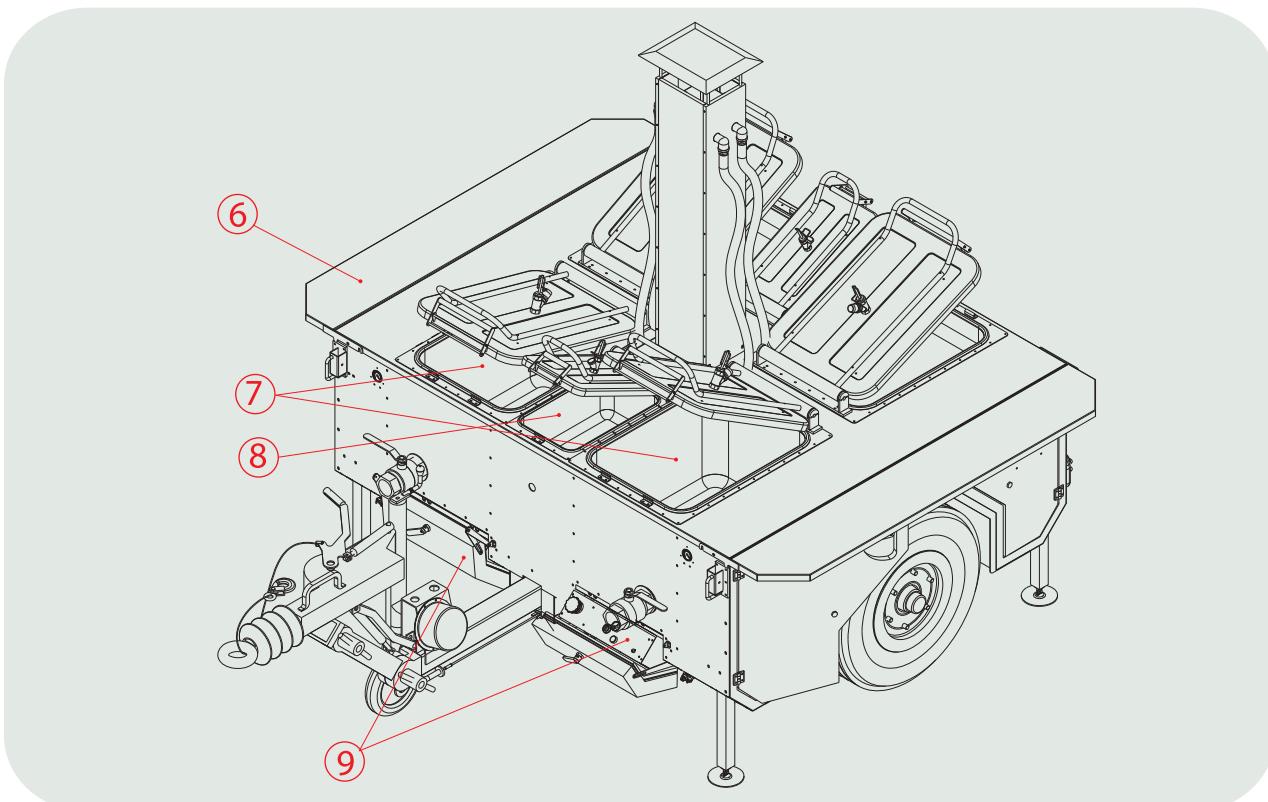
Boiling Pan

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.....100 lt.

Couscous capacity.....60 lt.



1-LEFT FRYING PAN

2-HOT WATER UNIT

3-OVEN

4-BURNERS

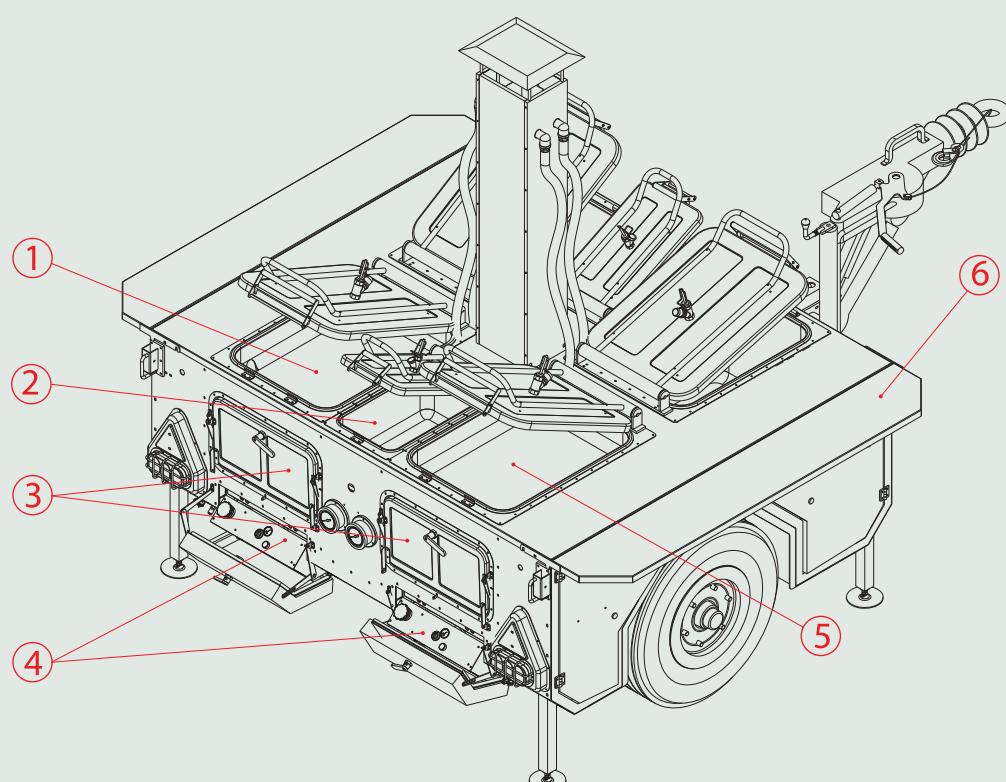
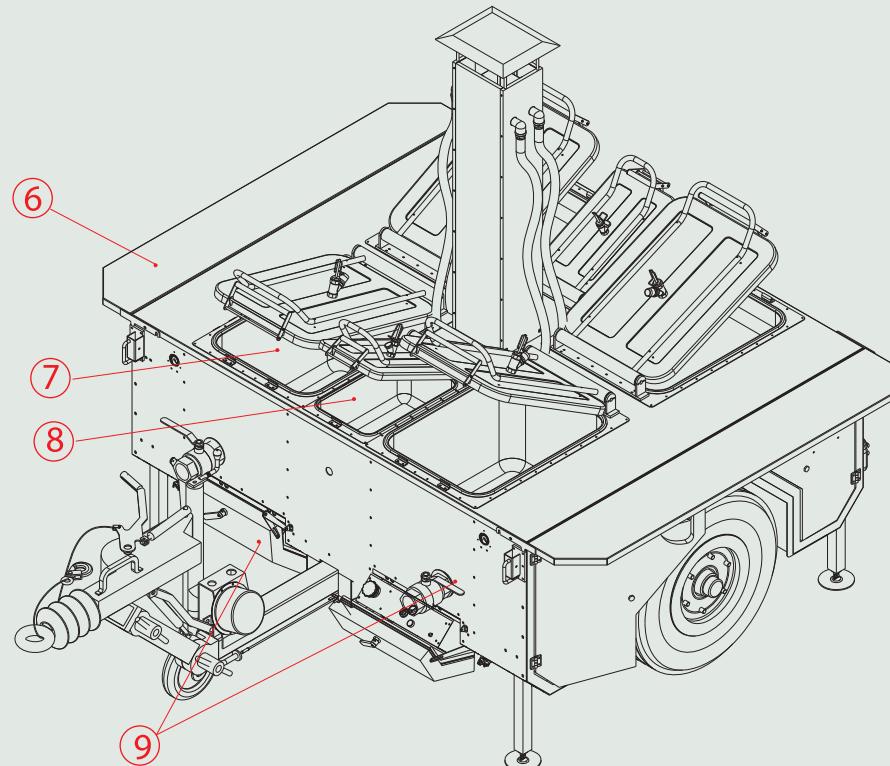
5-RIGHT FRYING PAN

6-WORKING BENCH

7-BOILING PANS

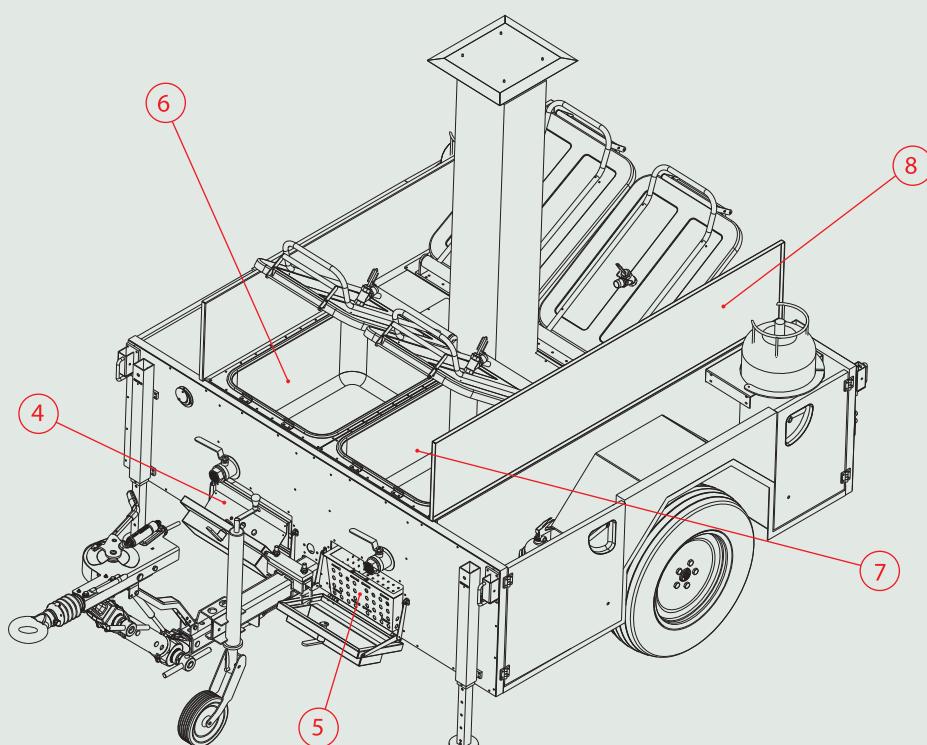
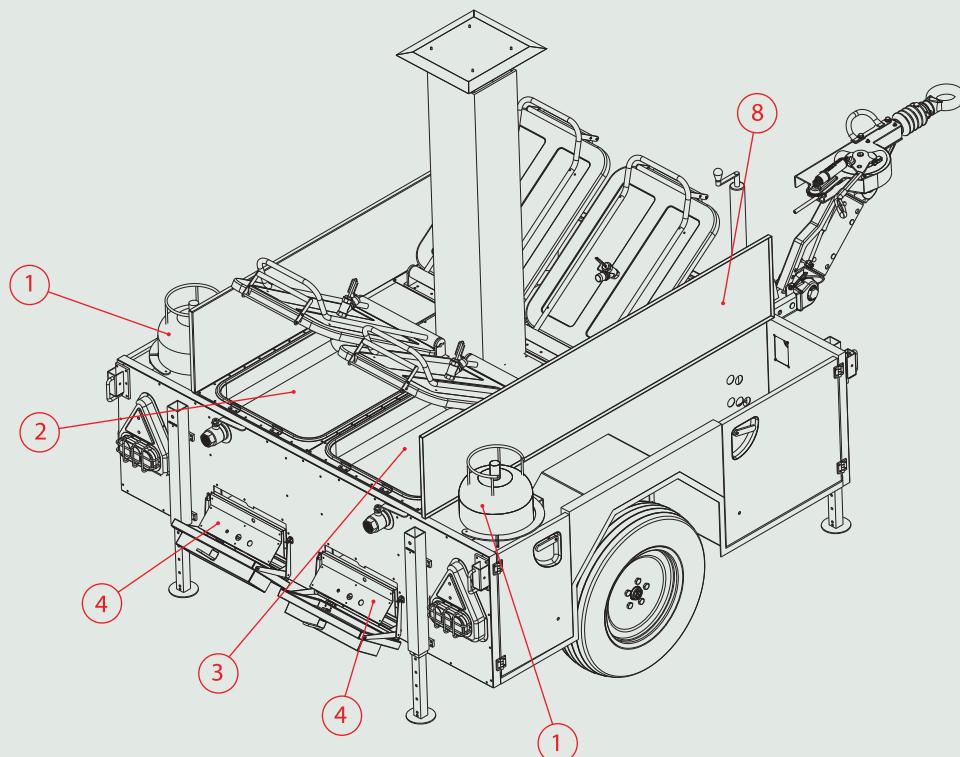
8-HOT WATER UNIT

9-BURNERS



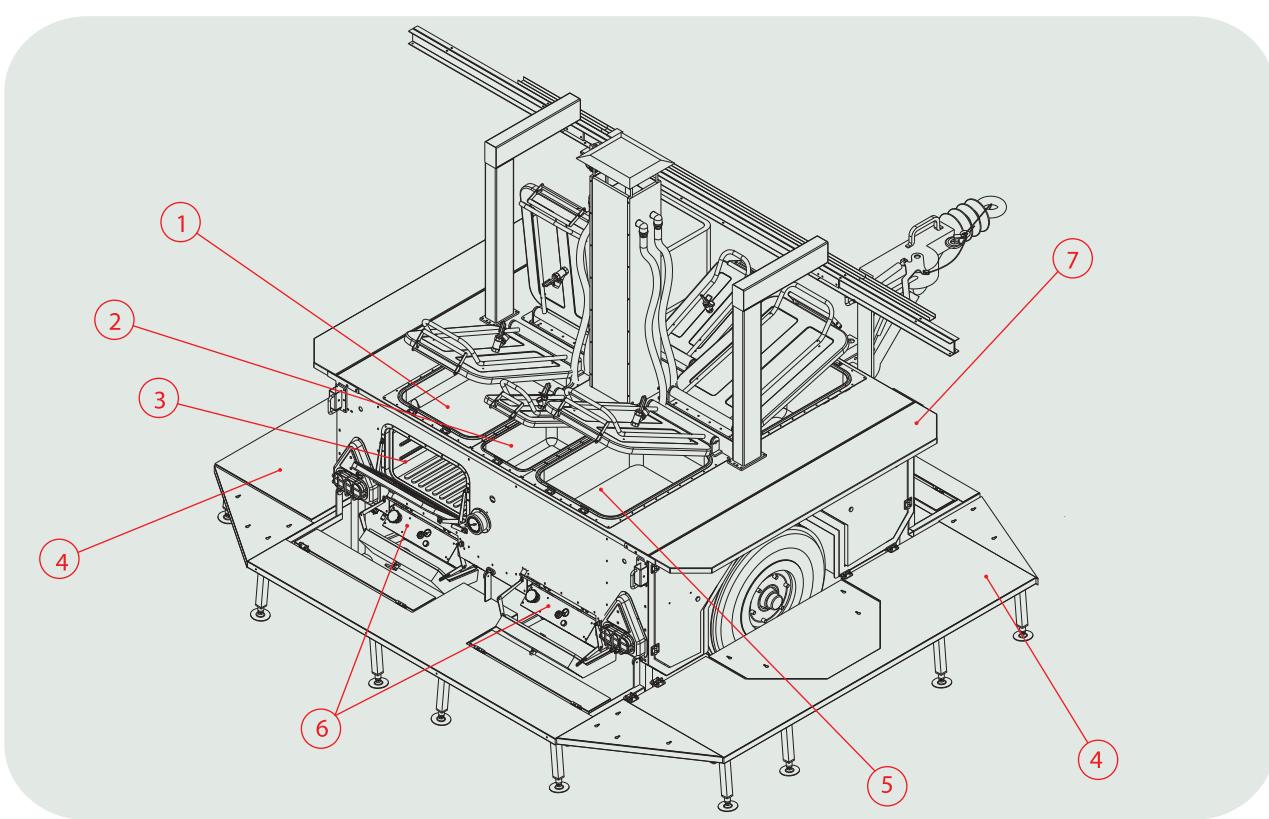
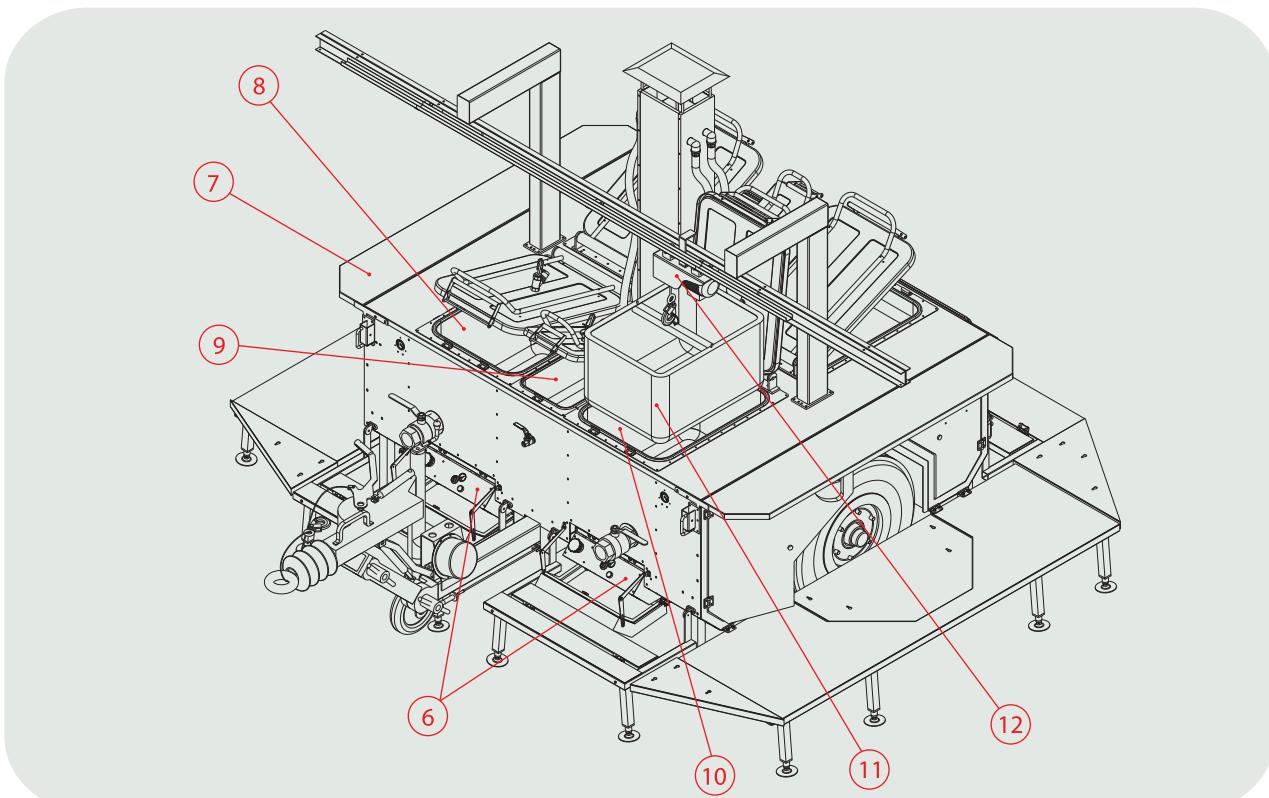
1-LEFT FRYING PAN
2-HOT WATER UNIT
3-OVENS
4-BURNERS
5-RIGHT FRYING PAN

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



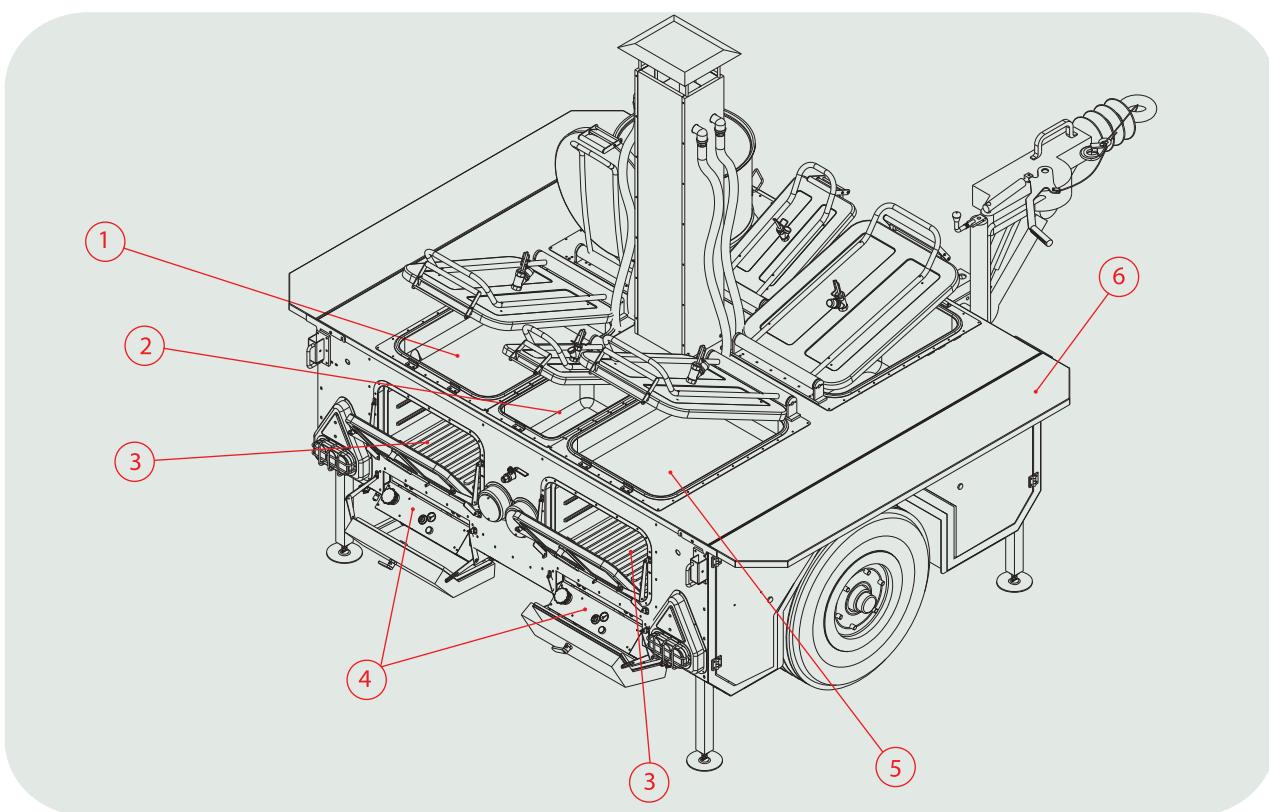
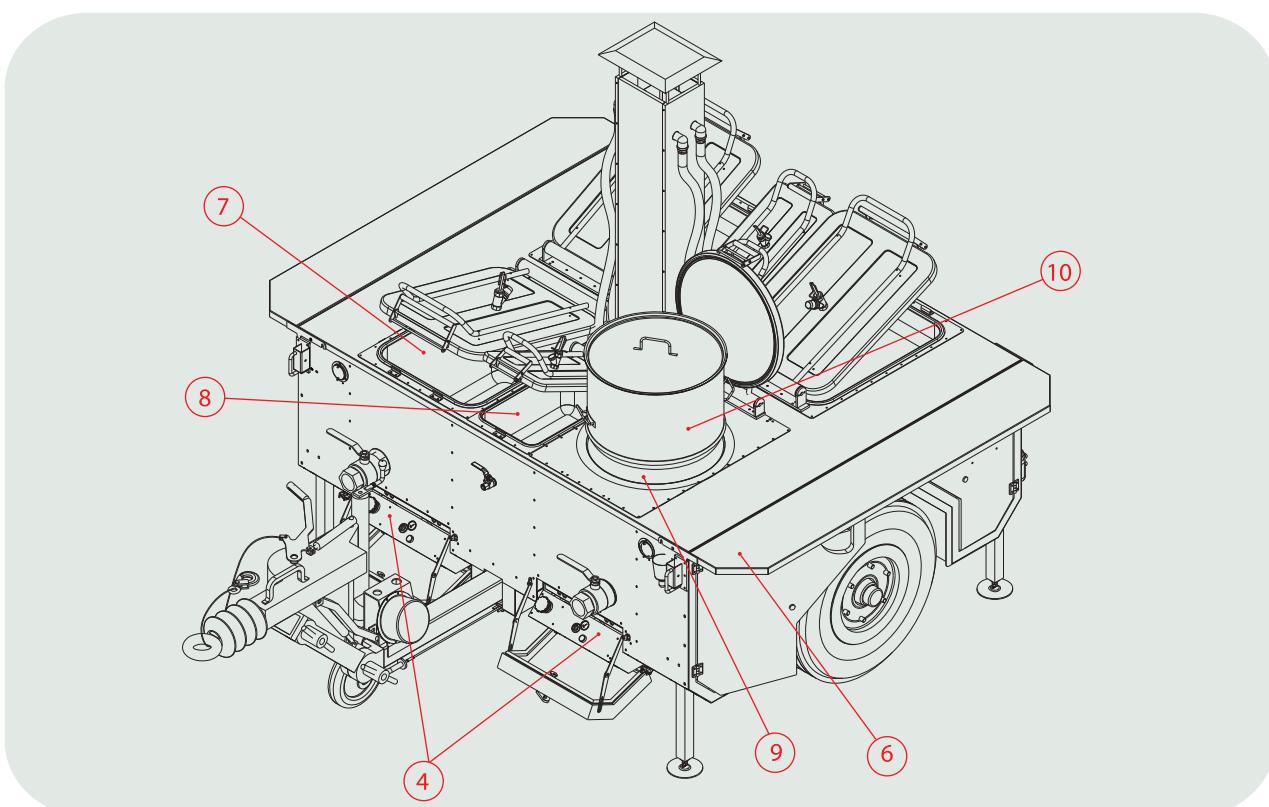
1-LPG TANK
2-LEFT FRYING PAN
3-RIGHT FRYING PAN
4-LPG BURNER

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



1-LEFT FRYING PAN
2-HOT WATER UNIT
3-OVEN
4-PLATFORM
5-DEEP FRYER
6-BURNERS

7-WORKING BENCH
8-BOILING PAN
9-HOT WATER UNIT
10-BOILING PAN
11-RICE STRAINER
12-HOIST



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

Seminar, Training



Seminars and training are target-group oriented programs. Operating, maintenance and logistic topics are given both in army headquarters and Oztiryakiler factory headquarters in Istanbul Turkey. Field training can be arranged if required. All trainings are instructed by experts in different area of operation (equipment maintenance, repairs, logistics and cooking) Full seminar and training are available, e.g. operating manual, service manual, installation and operating video.



• IRAQ



• IRAQ



• IRAQ



• INDONESIA



• GEORGIA



• INDONESIA



• IRAQ



• INDONESIA



• MALAYSIA



• INDONESIA



• INDONESIA



• MALAYSIA



• MALAYSIA



• MALAYSIA



• MALAYSIA

References

• TURKEY ARMY	• IRAQ ARMY	• GEORGIA ARMY	• SAUDI ARABIA ARMY
• USA ARMY	• AZERBAIJAN ARMY	• MALAYSIA ARMY	• CHILE ARMY



öztiryakiler®

"Kitchen Standard"

Öztiryakiler has 10 producing company and 5 international project and sales company. Öztiryakiler provides best service with its 76 authorized dealer, 78 technical service in Turkey and widespread global sales and aftersales service. Öztiryakiler runs technical trainings on regular bases to educate technical personnel. All Öztiryakiler technical service personnel are trained and fully qualified. Öztiryakiler is the representative of his sector worldwide with its over 1000 employee and 100.000m² production area equipped with latest technology. Öztiryakiler exports to over 100 country and for the year 2009, the 217 th exporter in "Top 500 exporter in Turkey". Besides production Öztiryakiler is also the distributor of many well known brands.

Öztiryakiler is a manufacturing company also involved in the design, sale and service of industrial kitchen appliances and equipment. With its wide product range, Öztiryakiler serves Hotels, restaurants, bars, military, hospitals, catering firms and any other enterprise which needs a kitchen.

Öztiryakiler present %95 of their goods under Ozti "Made in Turkey" brand in international market. It is only possible by understanding the needs of local market and produce in order to meet these needs for Öztiryakiler to be strong in the market. With these understanding of highest standards and accomplishing of these needs by highest technology and quality Öztiryakiler is continuing its growing in international markets. All Öztiryakiler products are tested by international certification companies and approved for 11 quality certificate. All units have their certificates individually.

Product Range:

- Gas and electrical appliances
- Cold units
- Dishwashers
- Mixers, dough kneading machines (preparation machines)
- Doner machines
- Sink units and working benches
- Pastry equipment
- Convection ovens
- Service and display units,
- Bar equipment
- Porcelaine and flatware
- Hospital and medical equipment
- Banquet table and chairs
- Floor drain systems and oil/water separators
- Mobile kitchens
- Drinking Water Purification Systems
- Mobile Military Application
- Marine kitchens.

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www.oztiryakiler.com.tr e-mail: oztiryakiler@oztiryakiler.com.tr Export e-mail: export@oztiryakiler.com.tr



Factory/Headquarters: Cumhuriyet Mah. Eski Hadımköy Yolu No: 37 P.K 34900 Büyükçekmece / İstanbul - Türkiye
Tel: +90 (212) 886 78 00 (pbx) Fax: +90 (212) 886 62 36