



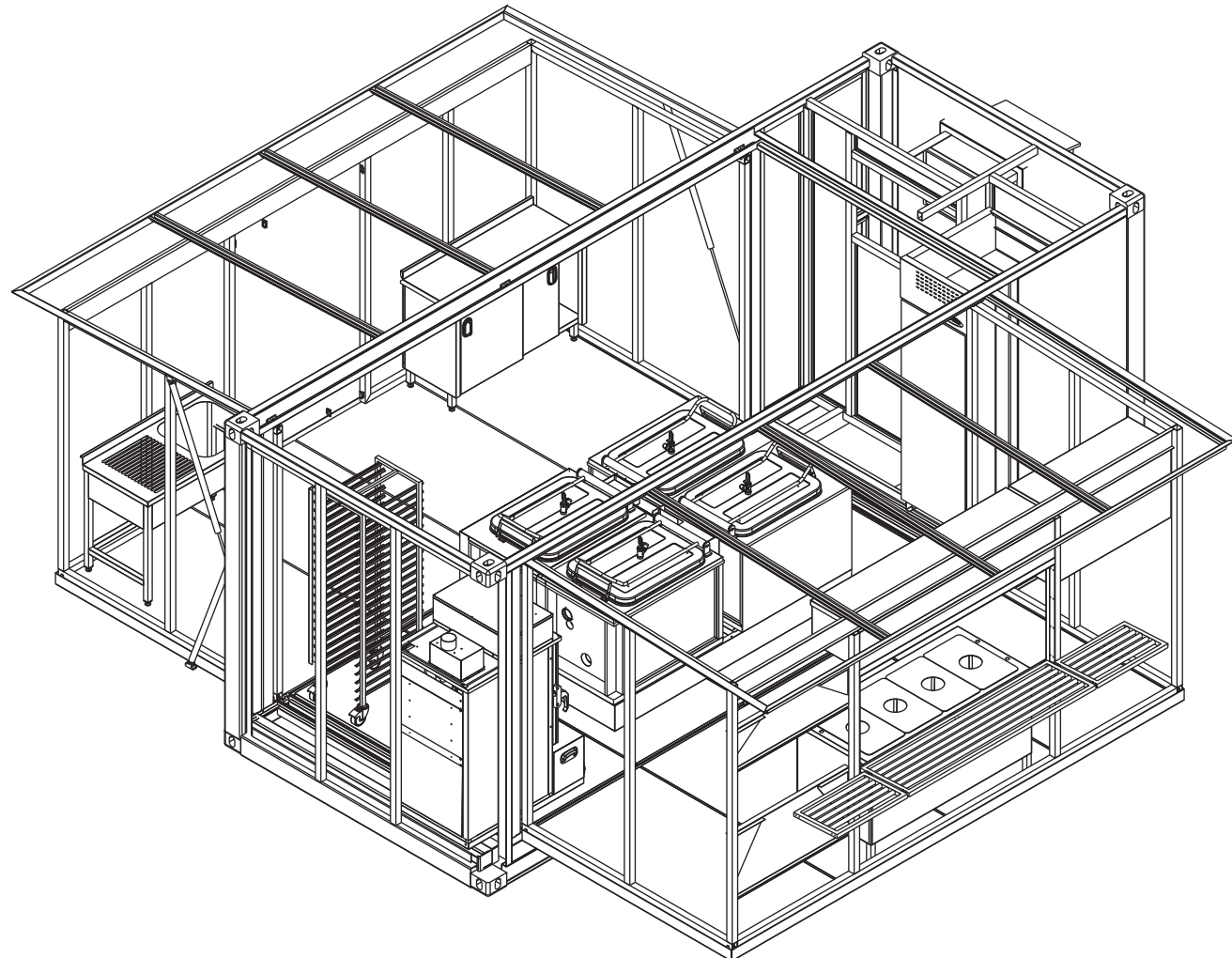
containerized kitchen

Kitchen Features

Convection Oven	10 x 1/1 Tray, Core Temperature Control, 3 Diffresnt 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
Refrigerator	Gastronorm Size, 600 Liters
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 Features 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



06.2012 -100 ADET



CONTAINERIZED
KITCHEN



WHEREVER you are,
WHENEVER you need...





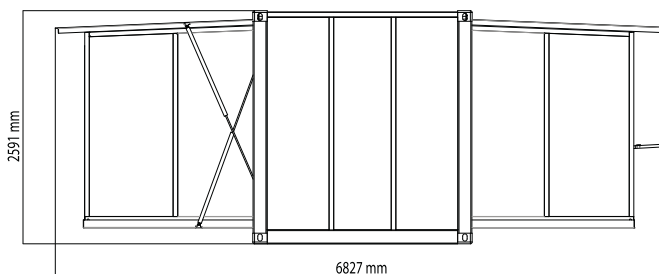
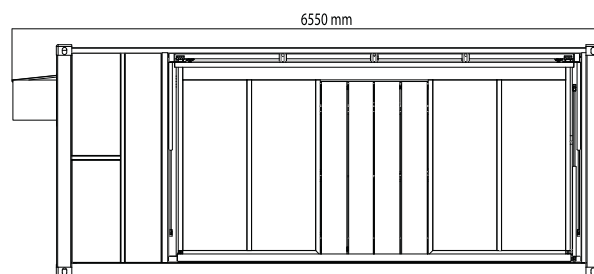
The OCK 3in1-Ozti Containerized Kitchen - expandable 3 in 1 ISO 20' container is a perfect solution for field catering .

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 Soldier, it is equally as imperative for troops to have the equipment they need to prepare and serve those rations.

OZTI CONTAINERIZED KITCHEN provides Soldiers the capability to enjoy hot group meals in combat or training environments. The OZTI CONTAINERIZED KITCHEN is used for preparing and serving full fresh meals, but can prepare any type of food as it has a full complement of appliances, including refrigeration capabilities. The provides soldiers with high quality, fresh rations in a controlled environment. Capable of supporting to 500 soldiers with three hot cook-prepared or head and serve rations per day, the OZTI CONTAINERIZED 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 fresh water net for food preparation and clean up, environmental control for heating and cooling, integrated ventilation for cooking, and refrigerated storage. OZTI CONTAINERIZED KITCHEN is made for use under extreme climatic conditions. It is designed for use at temperatures ranging from -32°C up to +60°C. Our containers are well insulated with polyurethane injected panels. OZTI CONTAINERIZED KITCHEN can be used a stand-alone unit or linked to a dining hall. All the interior walls and the ceiling and floor are made of stainless steel to ensure compliance with the strictest hygiene requirements under field conditions. 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.



OCK3in1 can be deployed and get ready to operate in 20 minutes.



"OCK3in1" is a self-contained system for food preparation, cooking, warming and serving.

Preparation:

"OCK3in1" includes a refrigerator, working benches, several storage cabinets and a single bowl sink unit.

Cooking:

"OCK3in1" 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 "OCK3in1" 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. "OCK3in1" 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:

"OCK3in1" 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 "OCK3in1" includes an electrical water heater and a water pump system for boosting and discharge .

The electrical needs of the "OCK3in1" 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



Combi Steam Oven Heated by Diesel Burner