

# KCM 125

The KCM 125 double-walled cooking module is suitable for numerous cooking methods. The indirect heat transfer provided by its double-walled design ensures perfect cooking results. Thanks to its integrated diesel burner with closed burner chamber, it can also be used in closed rooms without much effort.



With its capacity of 125 litres, the module provides a controlled exhaust system for safe cooking in enclosed spaces, and can be used for cooking, boiling, blanching, poaching, stewing, steaming, braising and frying a variety of food.

The double-walled design ensures optimum, even heat distribution, virtually eliminating the risk of burnt food.

Maximum hygiene and high corrosion resistance are assured by high-quality stainless steel without joints. The cooking module's rounded corners and joint-free design allow convenient cleaning in accordance with HACCP principles while at the same time being thorough and saving both time and resources.

The module can, for example, be used as a stand-alone cooking unit or in our MFK 2 Modular Field Kitchen or in the Kitchen Cooking Containers KCC 300 and KCC 500. When the module is used in the container the cooking module is mounted on wheels with parking brakes, ensuring maximum mobility and manoeuvrability. When used with the MFK 2, the cooking module features four sturdy feet, so that it can be used separately from the trailer as well.

## Special Features

- Optimum heat distribution using double-walled pans
- Closed burner chamber
- New, intuitive electrical control panel for ease of use
- Stainless steel boiler (deep-drawn without seams) for the ultimate hygiene standard
- HACCP data interface provided
- Electronic burner and temperature control



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## Technical data

### Dimensions (L × W × H) mm

1100 x 700 x 1050

### Empty weight kg

150

### Voltage V

230

### Energy requirement kW

0,15

### Heating output kW

14

### Fuel

Diesel, Kerosin

### Food preparation methods

Cooking/boiling, blanching/poaching, stewing, steaming, braising and frying



## Further diesel-operated modules with closed burner chamber

### Frying module KFP 70

The KFP 70 frying module also offers optimum, uniform heat distribution and therefore enables numerous different cooking methods. It has a capacity of 70 litres and is especially suitable for preparing large pieces of meat, and meat that only needs frying briefly, such as steaks.

### Combi-steamer KCS 15

The KCS 15 combines the function of a steamer and a hot air oven. With a total of 15 shelves to Gastronorm GN 1/1, the combi-steamer is also able to regenerate convenience foods quickly and easily.

## Advantages of the closed combustion chamber

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

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