

# KCS 15

The KCS 15 combines the functions of a steamer and a hot air oven, and is ideal for steaming, frying, baking and braising quickly and without the loss of valuable nutrients. The module can be used as a stand-alone cooking unit, or be integrated in one of our solutions.



With a total of 15 Gastronorm (GN) 1/1 shelves, the combi-steamer is also able to heat up convenience foods quickly and easily. Heat is produced in the cooking chamber by the multi-fuel burner, which uses kerosene, diesel or petroleum.

High-quality stainless steel ensures maximum hygiene and high corrosion resistance. Running costs are kept to a minimum by a maximum energy consumption of just 1.1 kW.

The combi-steamer features an intelligent control system. Various functions and operating modes can be set via a touchscreen, such as retrieving a pre-programmed recipe book or the manual, for example.

An automated cleaning and rinsing process saves valuable time on cleaning and delivers top results. The combi-steamer can, for example, be used in our MFK 2 Modular Field Kitchen or in the Kitchen Cooking Containers KCC 300 and KCC 500.

## Special Features

- Function of a steamer and a hot-air oven in one
- 15 GN trays
- Preprogrammed cleaning & rinsing program
- Modern multi-fuel burner with 14 kW heating output
- Core temperature sensor with multipoint measurement
- Full stainless steel cooking chamber
- HACCP data interface



## FUTURETECH

Kärcher Group

## Technical data

### Dimensions (L × W × H) mm

935 x 700 x 1500

### Empty weight kg

255

### Voltage V

230

### Energy requirement kW

1,1

### Heating output kW

14

### Fuel

Diesel, Kerosin

### Food preparation methods

Baking, braising, steaming, stewing, cooking, braising, combi-steaming



## Further diesel-operated modules with closed burner chamber

### Cooking module KCM 125

The KCM 125 cooking module has a capacity of 125 litres and allows numerous different cooking methods. The double-walled design ensures optimum, uniform heat distribution, virtually eliminating the risk of burnt food.

### 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.

## 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