

MFK 2

The MFK 2 Modular Field Kitchen can be individually equipped with various modules, enabling quick catering with fresh and versatile dishes. With the sturdy off-road trailer, transport is made easy with a variety of vehicles, even on difficult terrain.



The MFK 2 is ready for use in less than 30 minutes. Depending on its configuration, it can be used to prepare complete menus for 250 personnel or simple dishes for 600.

The MFK 2 can be individually equipped with four modules as desired, and heated using various burner systems. The modules can be operated either separately or mounted on the trailer.

As all modules for mobile use are manufactured from high-grade, corrosion-resistant stainless steel, this unit satisfies the highest hygiene standards. The rounded corners of the cooking modules and the 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 MFK 2 features a sturdy axle and a parallel height-adjustable drawbar, for uncomplicated transport using a variety of vehicles. If necessary, the roof can be lowered to facilitate transport on roads and in sea freight containers. All modules can be supplied with electricity and fuel centrally via a side storage box.

Special Features

- Modular design for flexible use and varied meal preparation
- Eleven different kitchen modules for your selection
- Maximum hygiene in accordance with HACCP (use of corrosion-free stainless steel)
- Central fuel supply, electricity supply and distribution
- Parallel adjustable drawbar for rapid adaptation to towing vehicles
- Can be transported in the 20' container
- High IP rating (min. IP 55)



FUTURETECH

Kärcher Group

Technical data

Dimensions transport (L x W x H) mm

4405 x 2115 x 2330

Empty weight kg

Depending on configuration, max. 2000

Cooking capacity (Persons)

600



CHOOSE THE MODULES FOR YOUR MFK 2

The MFK 2 can be configured with four modules to meet individual customer requirements. The cooking and roasting modules are transportable and can be used either in the MFK 2 or as a stand-alone cooking unit.



Cooking module 125 l, single walled

- 125 l cooking capacity
- Lowest cost variant for cooking
- Gas or diesel burner



Cooking module 125 l, double walled

- 125 l cooking capacity
- Perfect cooking result through indirect heat transfer
- Gas or diesel burner



Cooking module 125 l, closed combustion chamber

- 125 l cooking capacity
- Integrated diesel burner
- Optimal heat distribution
- Intuitive and modern operation



Pressure cooking module 125 l, double walled

- 125 l cooking capacity
- Reduction of cooking time through pressure cooking process
- Gas or diesel burner



Frying module 70 l with drain tap

- 70 l cooking capacity
- Optimal heat distribution
- Gas or diesel burner



Frying module 70 l, closed combustion chamber

- 70 l cooking capacity
- Integrated diesel burner
- Optimal heat distribution
- Intuitive and modern operation



Frying and baking module 25 l/78 l

- 25 l frying and 78 l baking capacity
- Enables simultaneous frying/cooking and baking
- Gas or diesel burner



Combi-steamer

- Function of a steamer and a hot-air oven in one
- Highly efficient, integrated diesel burner
- Intuitive and modern operation
- 15 GN insert levels



Cooling module 400 l

- Storage of refrigerated food
- Cooling temperature: +8 °C



Freezer module 400 l

- Storage of frozen food
- Freezing temperature: -18 °C



Storage module

- Serves as a storage for accessories and offers a stainless steel working surface