



“ An Army Marches on its Stomach ”

DEFENSE
INDUSTRY
LOGISTIC
SUPPORT
SYSTEMS



WHEREVER YOU ARE, WHENEVER YOU NEED...

Founded in 1958, Öztiryakiler (Ozti) is a leading Turkish manufacturer of Commercial Catering Equipment and Defense Industry Logistic Support Systems.

The company manufactures and exports more than 4500 different kind of high quality products and also offers complete turnkey projects with over 60 years of experience .

Its 150,000 m2 modern plants regroup all the production steps with a staff of nearly 1300 workers.

Öztiryakiler is among the most successful Turkish exporter companies and has worldwide references in more than 100 countries.

Being the main supplier of the Turkish Military Forces, Öztiryakiler has developed highly innovative product line consisting of Field Catering Solutions and various Field Utilities for militaries deployed around the world.

These products are designed for rapid deployment and they are mainly based on two different supports: trailers and containers.

Öztiryakiler can provide customized state-of-the-art solutions to meet all military requirements, as well as the needs of civilian users such as humanitarian aid organizations.

With over 1000 units serving in many countries Öztiryakiler military products have proven themselves on their capability and high quality.

Some of our references: Georgia, US Army TACOM LGMC , Azerbaijan, Malaysia, Kingdom of Saudi Arabia, Iraq Ministry of Defense, Royal Thai Marine corps, Paraguay, Russia, UAE, Italy, Mauritania. Zimbabwe...

- Containerized Bakery
- Mobile Laundry
- Sanitary Container
- Sanitary Trailer

- Field Kitchen
- Containerized Kitchen
- Expandable Container Kitchen
- Refrigerated Container
- Water Purification System

CERTIFICATES



ÖZTİRYAKİLER MADENİ EŞYAYA SAN. VE TİC. A.Ş.

TR-KY-1161-03/KG-99/09-R

TSE EN ISO 9001:2008

SCOPE OF THE CERTIFICATE

DESIGN, PRODUCTION, SALES AND AFTER SALES SERVICE OF, EQUIPMENTS FOR PREPARATION, COOKING, CARRIAGE AND SERVICES USED IN HOTELS, RESTAURANTS, FAST FOOD RESTAURANTS, BARS, PATISSERIES, CAFETERIAS, HOSPITALS, DINING HALLS, DOMESTIC AND MILITARY KITCHENS, FIELD AND MARINE KITCHENS, ELECTRICAL AND GAS BURNING KITCHEN APPLIANCES, COOLING UNITS AND WORKING BENCHES.



ÖZTİRYAKİLER MADENİ EŞYAYA SAN. VE TİC. A.Ş.

TR-ÇY-907/17

TSE EN ISO 14001:2015

SCOPE OF THE CERTIFICATE

- DESIGN, PRODUCTION, SALES AND AFTER SALES SERVICE OF KITCHEN EQUIPMENTS AND DEVICES USED AND HOTELS, RESTAURANTS, CAFES, FAST FOOD LOCATIONS, BARS, PATISSERIES, HOSPITALS FACTORIES AND CATERING BUSINESSES
- MOBILE FIELD KITCHENS
- SHIP KITCHEN EQUIPMENTS
- MOBILE WATER PURIFICATION SYSTEMS
- MOBILE SANITARY SYSTEMS
- MILITARY KITCHEN AND SERVICE UNITS
- STANDART TYPE CONTAINERS
- CONTAINERIZED KITCHEN UNITS, LAUNDRY UNITS, BAKERY UNITS, SUPPORT UNITS FOR VARIOUS PURPOSES, COOLING UNITS, GAS-BURNING, ELECTRICAL, PRESSURED AND NEUTRAL COOKING; STORAGE AND TRANSPORTATION DEVICE UNITS
- WORKBENCHES
- CABINETS
- SERVICE DISPLAY UNITS AND HOODS

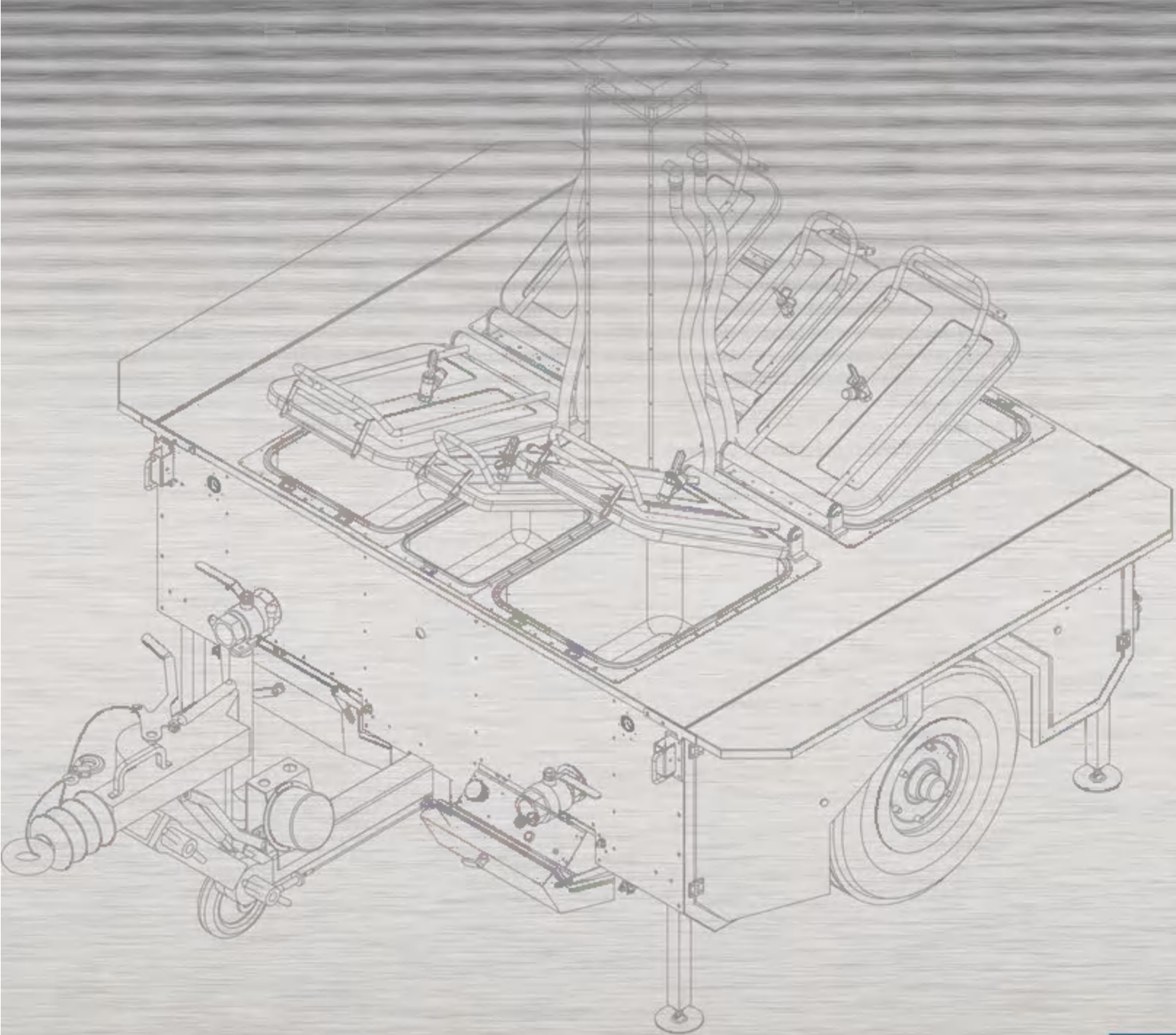




index

Field Kitchen	5
OFK 01	11
OFK 02	15
OFK 03	19
OFK 04	23
OFK 05	27
OFK 06 V1	31
OFK 06 V2	35
Ozti Portable Cooking Module	39
Bistro (Small Restaurant) in Train	41
ISO Containers	45
Containerized Kitchen	49
20' Container Kitchen	50
40' Container Kitchen	54
Expandable Diesel Container Kitchen	56
Expandable Electrical Container Kitchen	59
Containerized Dishwashing	61
Refrigerated Container	64
Water Purification Systems	69
Containerized Bakeries	73
Mobile Bakery Trailer	87
Laundries	91
Laundry Trailer	92
Containerized Laundry	94
Ablution Systems	97
Mortuary Container	106
Ozti-Weatherhaven Container Systems	109
Our Respectable History	116





Field Kitchen

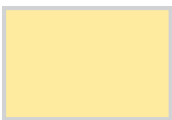


Ozti Field Kitchen is an highly advanced catering system designed for mobile applications with the armed forces, civil defence and disaster control organizations as well as charity aid and event organizations. Trailer field kitchen is ready for use almost instantly. Cooking

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



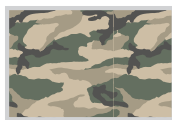
Color Options:



Beige



Khaki



Camouflage

transportation by land, sea or air:



Truck



Helicopter



Aircraft

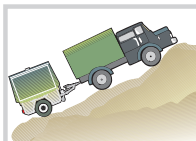
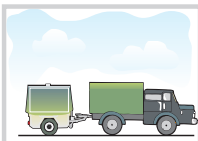


Ship



Rail System

Improved cross - country capability



Integrated weather protection



Rain



Snow



Wind



Dust

- Boiling, frying and baking pans are designed in accordance with the GN container system EN 631-1.
- Boiling pans are made of high-grade stainless steel. All lids of pressure boiling pan, frying pan, hot water unit and oven are stainless steel.
- A wide range of meals. Soups, casseroles or rice can be prepared in the double-walled boiling kettle module. It is also suitable for steam cooking.

- All modules can be operated at the same time or independently.
- Boiling pan provides uniform heat distribution through all food to the same degree and guarantees excellent results even at low temperatures or with reduced quantity of food.
- The food can be left in the double-walled pans if location change is needed. Lids with silicone seal prevent spilling of the food and heat loss.

	OFK 01	OFK 02	OFK 03	OFK 04	OFK 05	OFK 06 V1	OFK 06 V2	OFK 06 V3
COOKING EQUIPMENTS	PRESSURE BOILING PAN 190 LT	2	-	-	2	1	-	2
	PRESSURE BOILING PAN 150 LT	-	2	2	-	-	-	-
	PRESSURE BOILING PAN 110 LT	-	-	-	-	-	2	3
	PRESSURE BOILING PAN FOR COUSCOUS	-	-	-	-	1	-	-
	FRYING PAN 50 LT	2	2	2	1	2	1	2
	FRYING PAN 100 LT	-	-	-	1	-	-	-
	OVEN 105 (3 x 2/1 TRAY)	2	-	-	1	2	-	-
	OVEN 105 (2 x 2/1 TRAY)	-	2	-	-	-	-	-
	CONVECTION OVEN	-	-	-	-	-	1	-
	HOT WATER UNIT	2	2	-	2	2	-	-
	HOT PLATE (GRILL PLATE)	-	-	-	-	-	1	1
BURNERS	DIESEL BURNER 25 KW	-	4	-	4	4	-	-
	DIESEL BURNER 18 KW	-	-	-	-	-	4	4
	LPG BURNER	-	-	4	-	-	-	-
	MULTIBURNER	0	0	-	0	0	-	-
	SOLID FUEL BURNER	4	4	4	4	4	-	-
ADD-ONS	AIR COMPRESSOR	S	S	-	S	S	-	-
	GEN SET	S	S	-	S	S	0	0
	LPG TUBE	-	-	2	-	-	-	-
	WATER PURIFICATION	S	S	-	S	S	-	-
	HOIST	-	-	-	S	-	-	-
	WORKING TABLE/BENCH	S	S	S	S	S	S	S
	WAEATHER PROTECTION (TARPAULIN)	0	0	0	0	0	0	0
	COTTON FLEECE	0	0	0	0	0	0	0
	WORKING PLATFORM	0	-	-	0	0	-	-
	STRAINER FOR PRESSURE BOILING PAN	0	0	0	S	0	0	0
COUSCOUS STRAINER	-	-	-	-	S	-	-	



COOKING METHODS

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

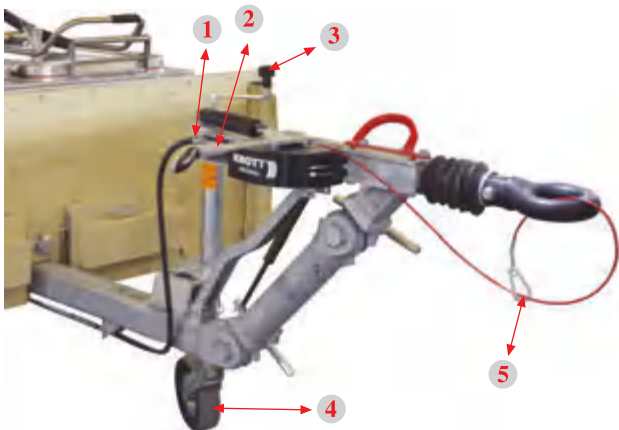
Axle



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 civil 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 Field Kitchen is equipped with a hand brake damper having a 3000 kg's load capacity. Trailer 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

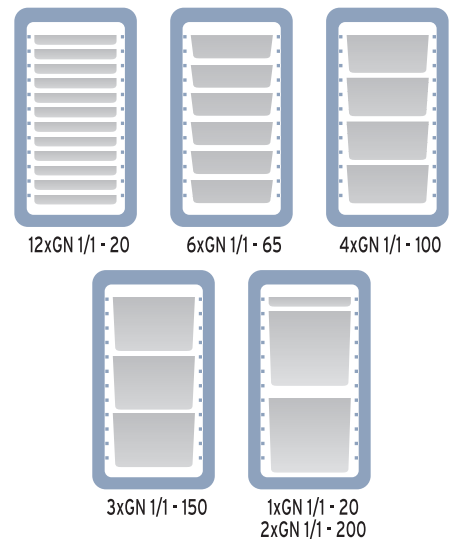


Standard accessories 69 pieces



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		

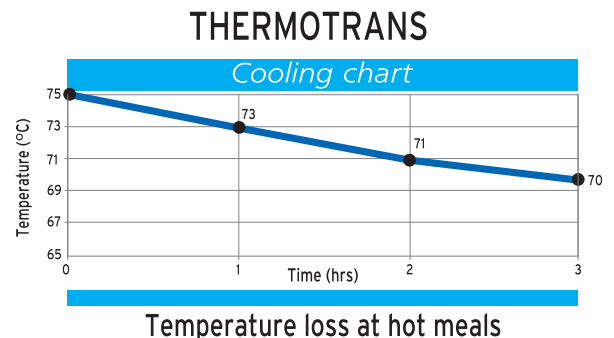
Thermotrans OT 600



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.

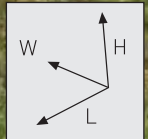
Frontlander with 12 shelves, 39 mm shelf distance, 270°C swing door with hinge lock. Gastronorm containers between 2,5 and 28 liter capacity can be placed into the thermotrans and the proper usage of gastronorms containers with silicon lid prevents spilling of the foods. Dishwasher safe, odourless, nontoxic.

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

• | 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.

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

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"

• | Awning



All trailer 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 hygenic 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 trailer 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

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
	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		ADD-ONS	
PRESSURE BOILING PAN 190 LT	2	AIR COMPRESSOR	S
FRYING PAN 50 LT	2	GENERATOR	S
OVEN (3 x 2/1 GN) 105 LT	2	WATER TREATMENT	S
HOT WATER UNIT 34 LT	2	WORKING TABLE / BENCH	S
BURNERS		WEATHER PROTECTION (PVC TARPAULIN)	O
DIESEL BURNER	4	COTTON FAT-ABSORBING FLEECE	O
SOLID FUEL BURNER	4	PLATFORM	O
		STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional



Standard Features

Water Treatment



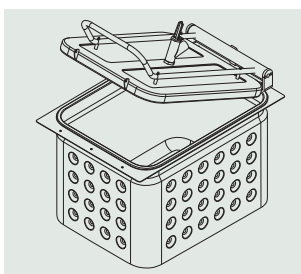
Water treatment unit designed to provide clean water from raw water sources for general purposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



In case of fire it provides self protection.

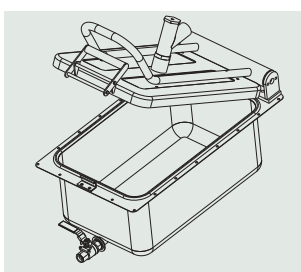
Boiling Pan



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 capacity	34 lt.
Working pressure	0,2 bar

Generator



Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l/h
Ext. Dimension(L x W x H)	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

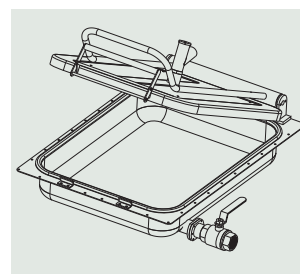
Air Compressor



Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a compressor is supplied with mobile kitchen.

Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

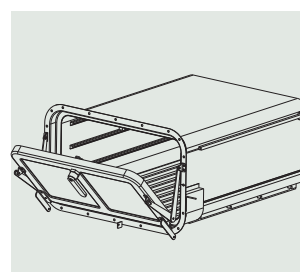
Frying Pan



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

Volume capacity	50 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.

Volume capacity	105 lt.
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Liquid Fuel Burner

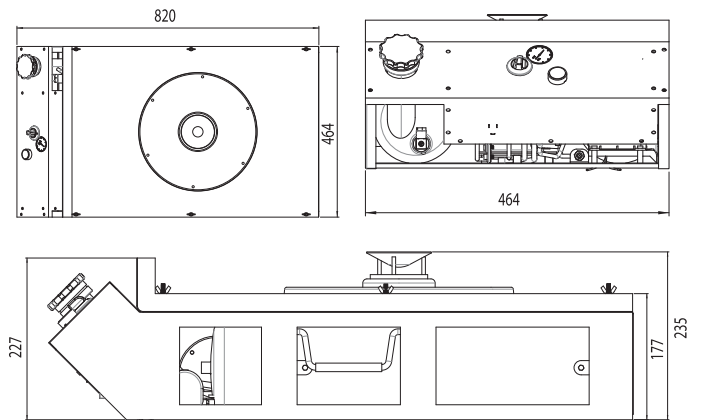
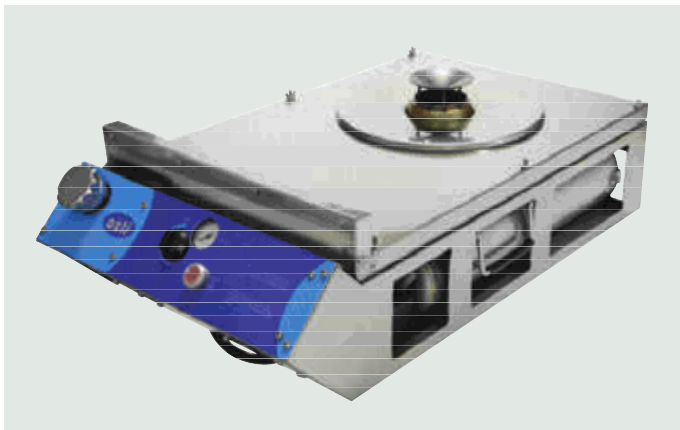
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quick operation.

The fuel pressurized inside the fuel tank burns efficiently with 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



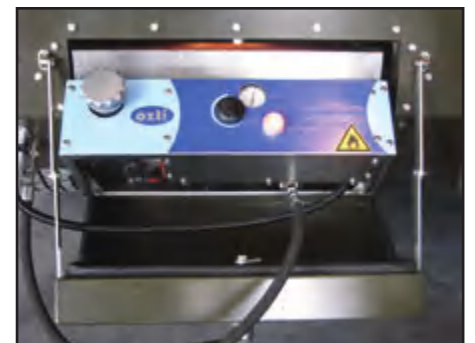
Solid Fuel Burner

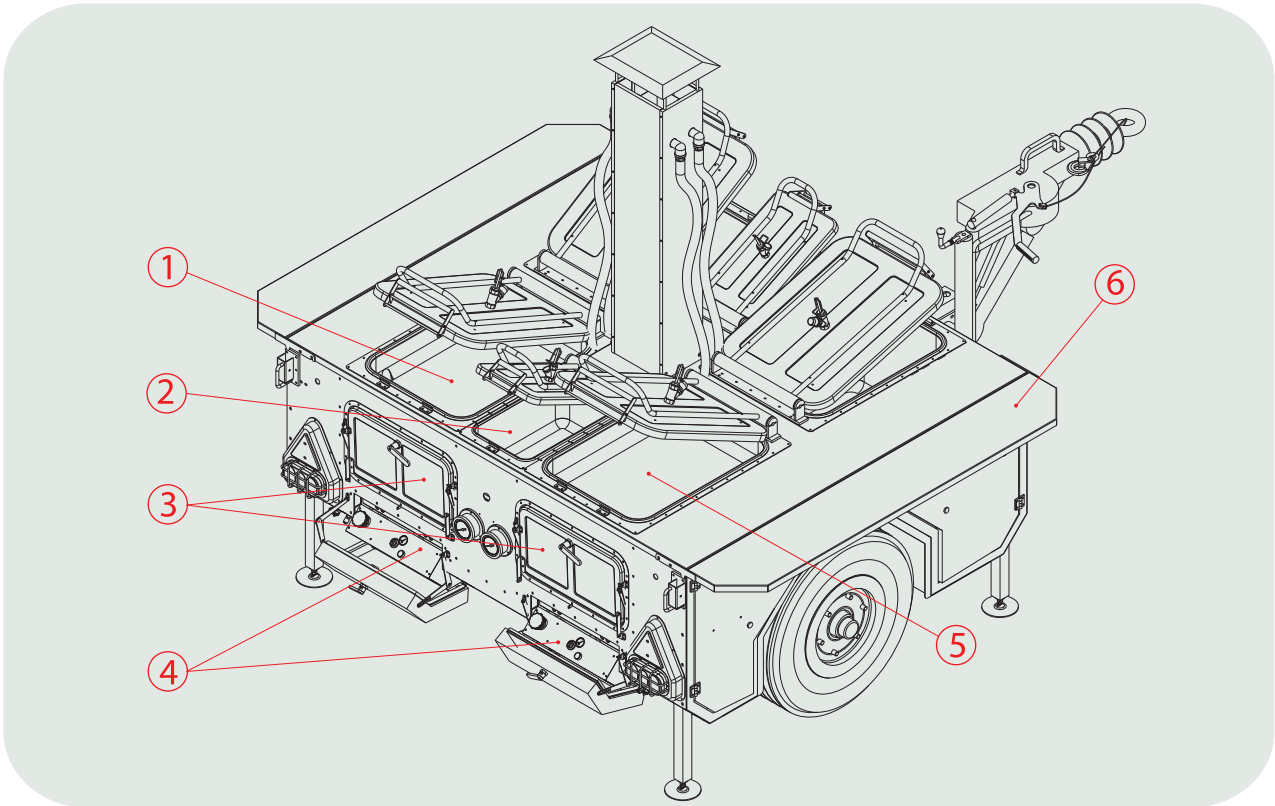
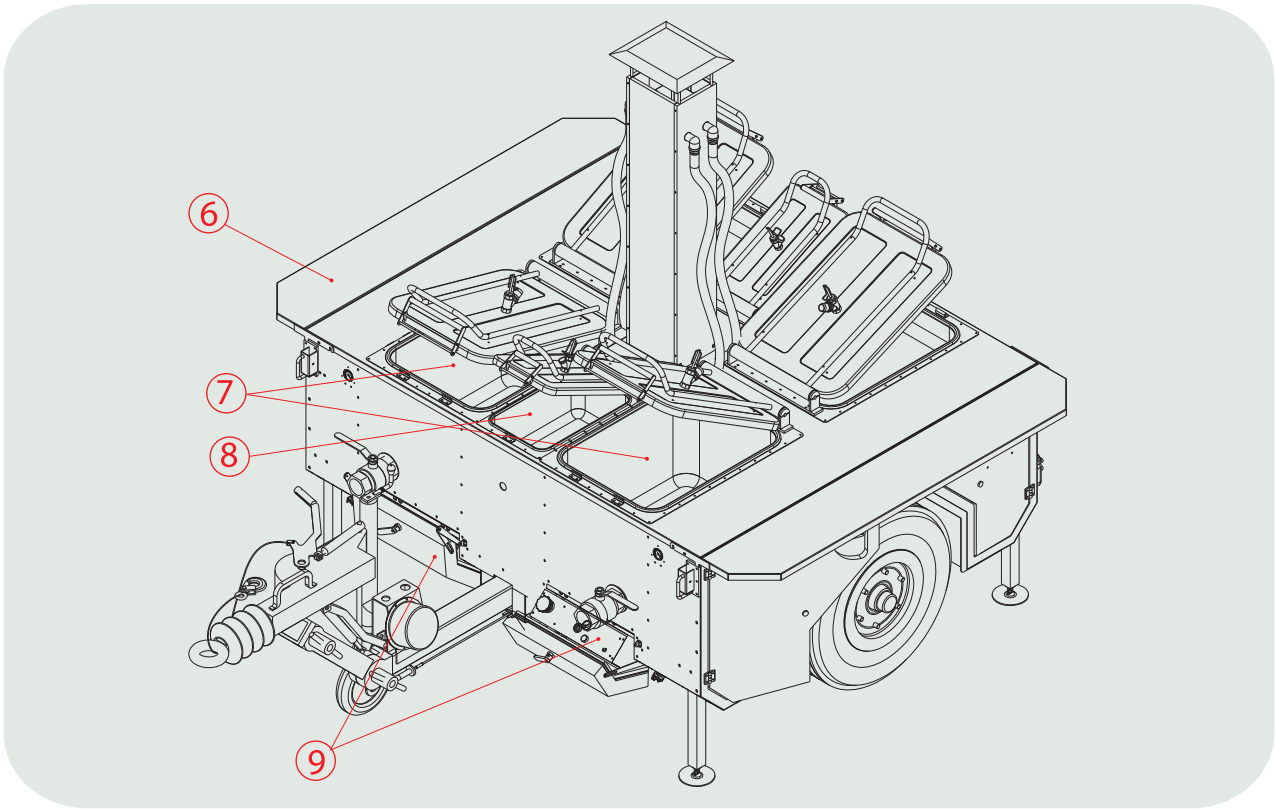
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made of Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





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

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

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
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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



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	2
FRYING PAN 50 LT	2
OVEN (2 x 2/1 GN) 73 LT	2
HOT WATER UNIT 34 LT	2
BURNERS	
DIESEL BURNER	4
SOLID FUEL BURNER	4

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

S: Standard O: Optional

Standard Features

Water Treatment



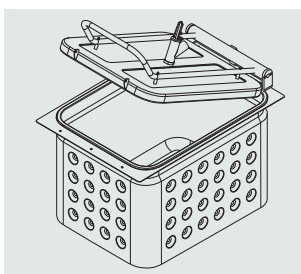
Water treatment unit designed to provide clean water from raw water sources for general purposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



In case of fire it provides self protection.

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 capacity	34 lt.
Working pressure	0,2 bar

Generator



Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l/h
Ext. Dimension (L x W x H)	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

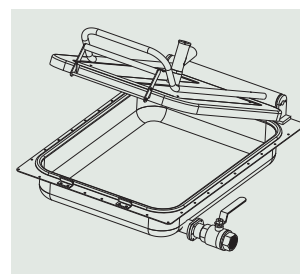
Air Compressor



Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

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.

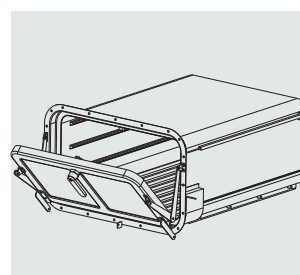
Frying Pan



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

Volume capacity	50 lt.
Working pressure	0,2 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.

Volume capacity	73 lt.
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Liquid Fuel Burner

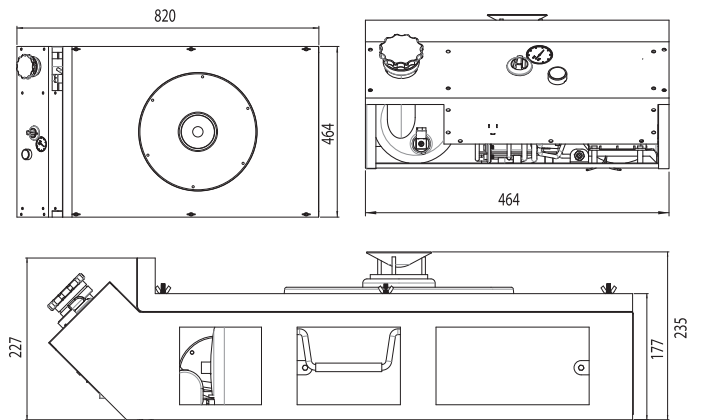
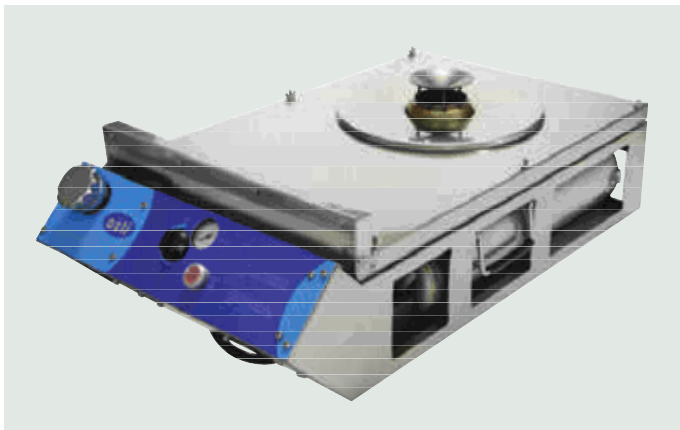
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quick operation.

The fuel pressurized inside the fuel tank burns efficiently with 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



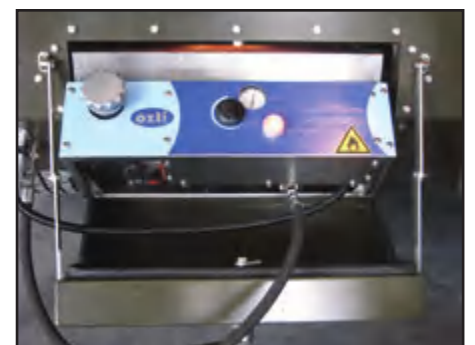
Solid Fuel Burner

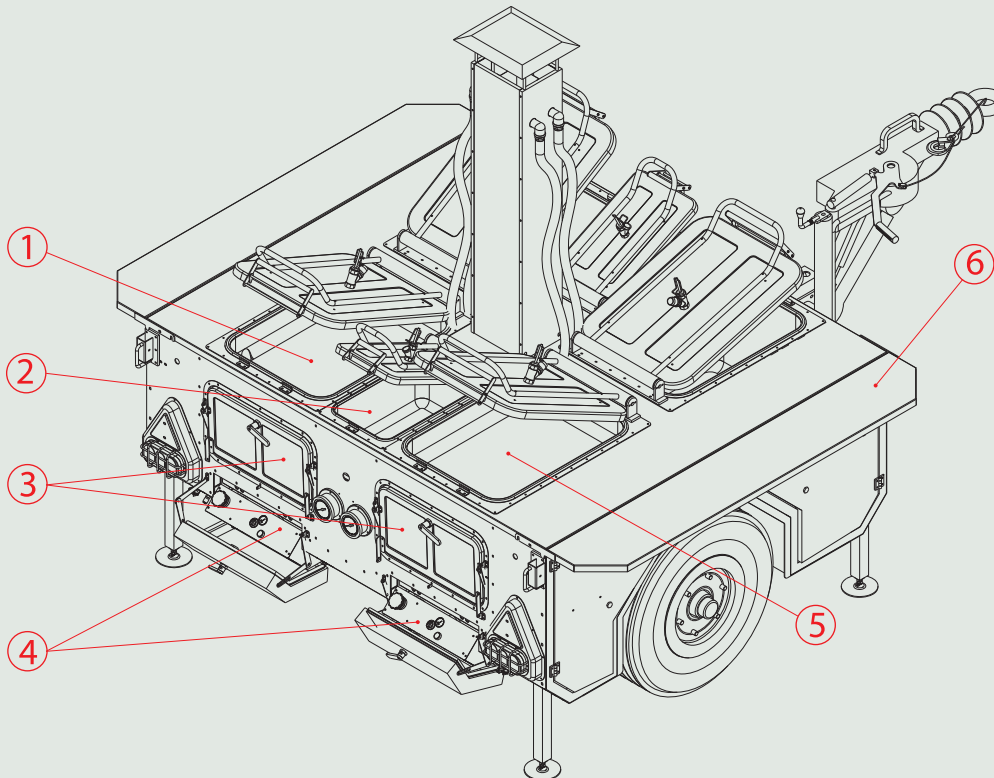
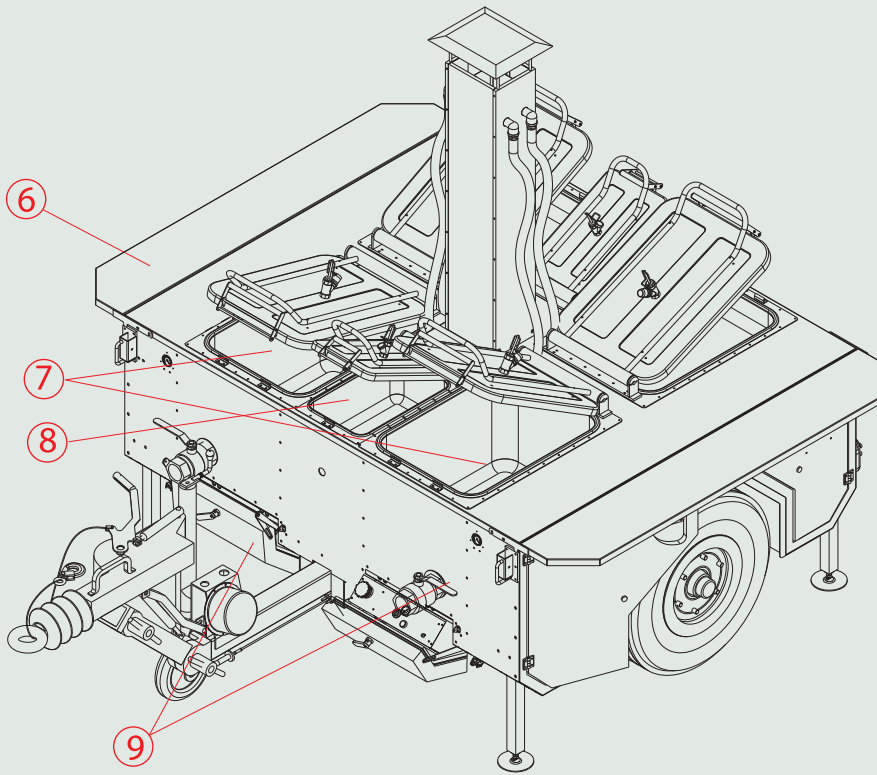
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made of Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 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

- 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 Food	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
		Fried Potato	30 min	150 person	200 gr
Frying Pan	Grill	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
		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 pieces	125 gr

COOKING EQUIPMENT	
PRESSURE BOILING PAN 150 LT	2
FRYING PAN 50 LT	2
BURNERS	
LPG BURNER	4
SOLID FUEL BURNER	4

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

S: Standard O: Optional

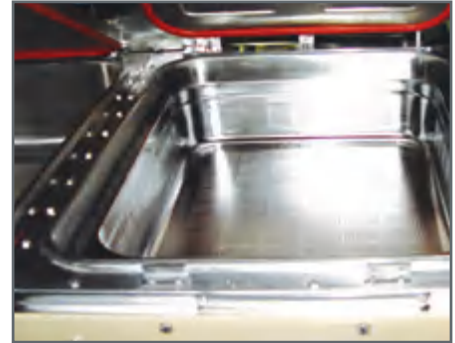
Standard Features



Tow Bar



Workingbench



Steam Cooker



Boiling Pan Double Jacket Water Level Controlling



Trailer Cable Socket



Landing leg



Lighting

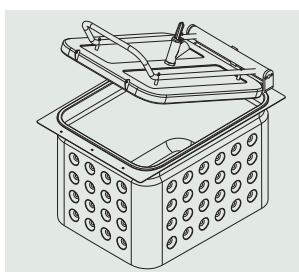


LPG Tube



Vehicle Tool Kit

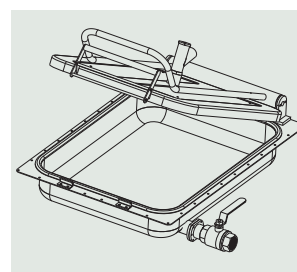
Boiling Pan



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

Frying Pan



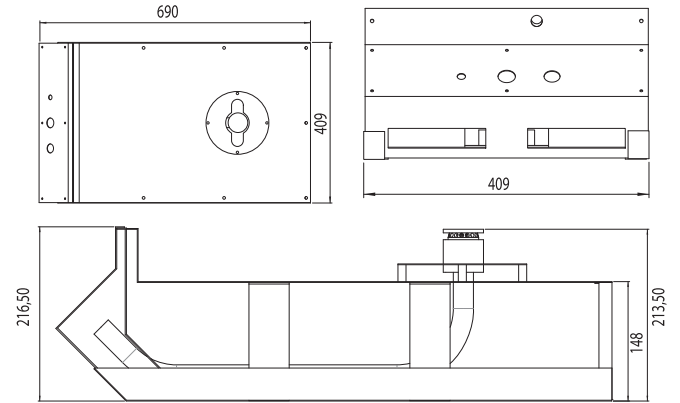
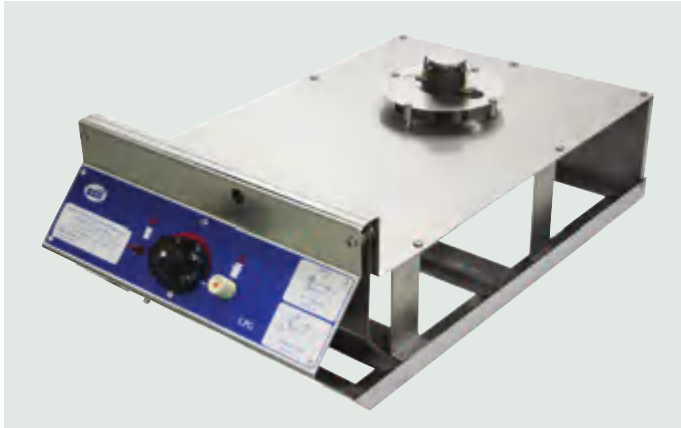
The triple layer material at the bottom of frying pan provides even heat distribution across entire cooking surface. Frying pans are made of AISI 304 CrNi stainless steel.

Volume capacity	50 lt.
Working pressure	0,2 bar

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



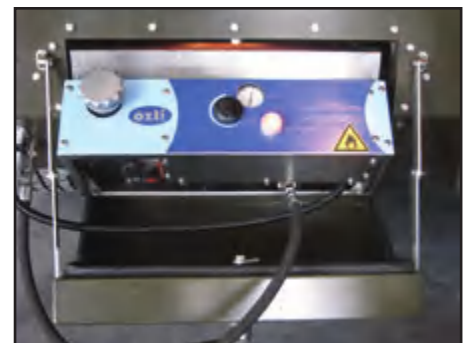
Solid Fuel Burner

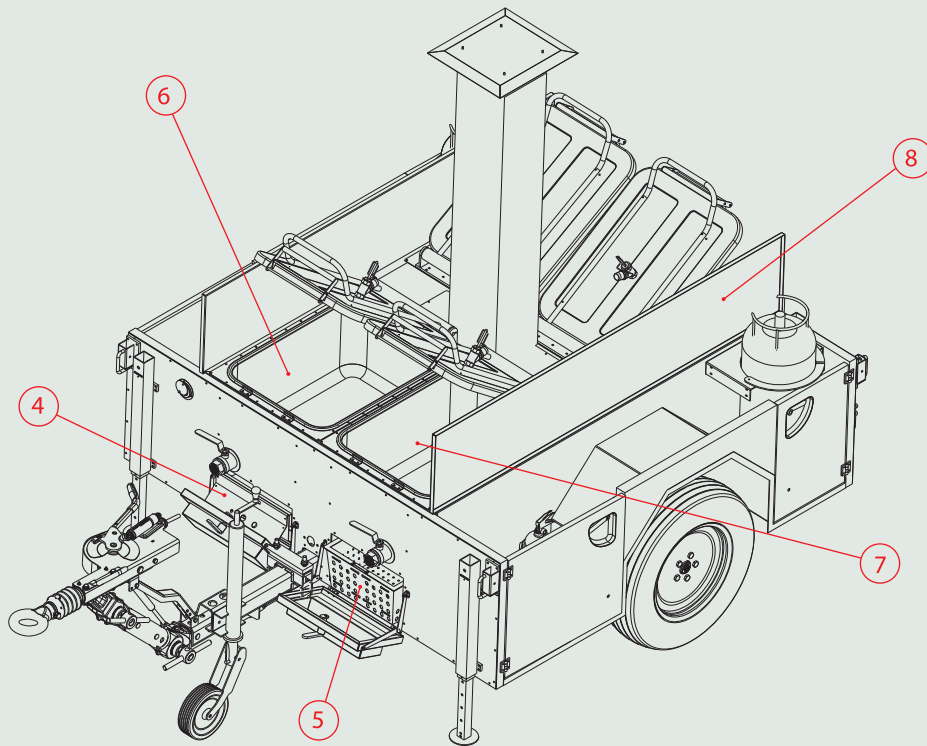
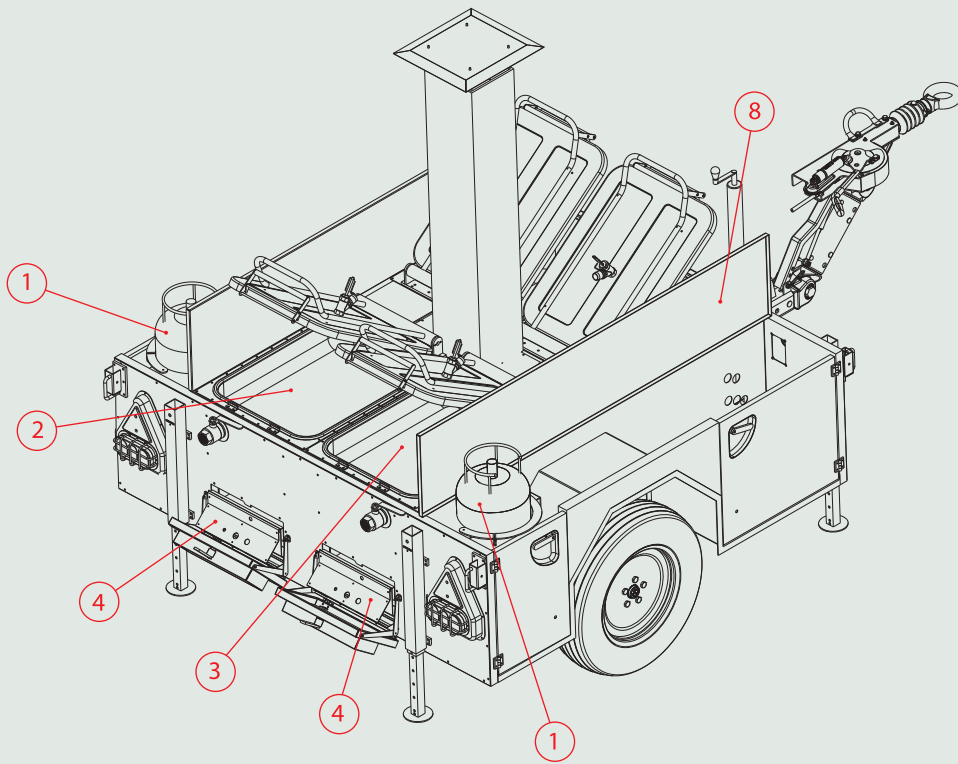
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stoping air-flow into the fire. Solid fuel burner is made of Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 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

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



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
	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 190 LT	2
FRYING PAN 50 LT	1
FRYING PAN 100 LT	1
OVEN (3 x 2/1 GN) 105 LT	1
HOT WATER UNIT 34 LT	2
BURNERS	
DIESEL BURNER	4
SOLID FUEL BURNER	4

ADD-ONS	
AIR COMPRESSOR	S
GENERATOR	S
WATER TREATMENT	S
HOIST	S
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O
PLATFORM	S
PRESSURE COOKER STRAINER	S
STEAM COOKER STRAINER (PERFORAD 2/1 GN)	S

S: Standard O: Optional

Standard Features

Water Treatment



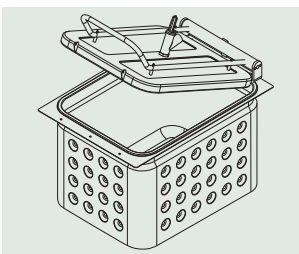
Water treatment unit designed to provide clean water from raw water sources for general proposes like cleaning the equipments or the kitchen. With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



In case of fire it provides self protection.

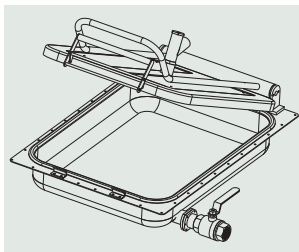
Boiling Pan



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

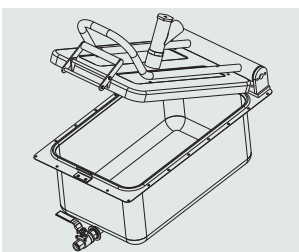
Frying Pan



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

Frying Pan 1 Volume capacity	100 lt.
Frying Pan 2 Volume capacity	50 lt.
Working pressure	0,2 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 capacity	34 lt.
Working pressure	0,2 bar

Generator



Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension[L x W x H]	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

Air Compressor



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.

Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

Hoist

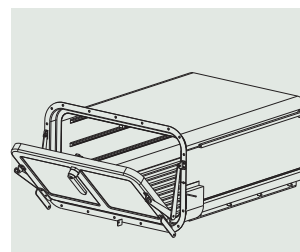


Capacity	(125 -25 (kg) Q
Voltage	230 / 50(V)
Engine Power	580 (W)
Protection class	IP 40
Wire rope length	12 (m)
Lifting Speed	10 m / min (125 kg) 5 m / min (250 kg)

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.

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.

Volume capacity	73 lt.
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Liquid Fuel Burner

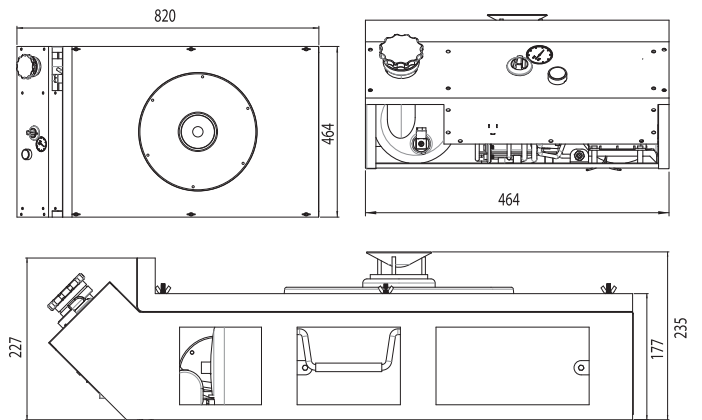
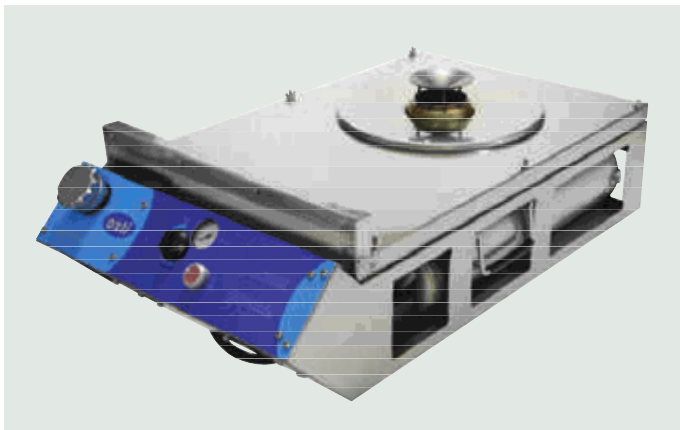
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quick operation.

The fuel pressurized inside the fuel tank burns efficiently with 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



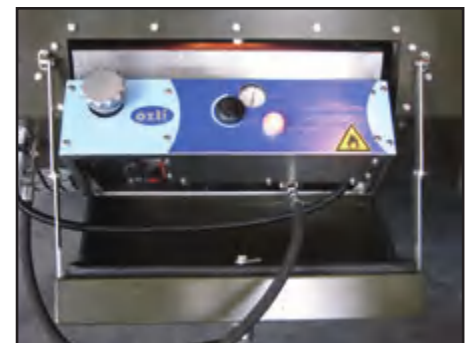
Solid Fuel Burner

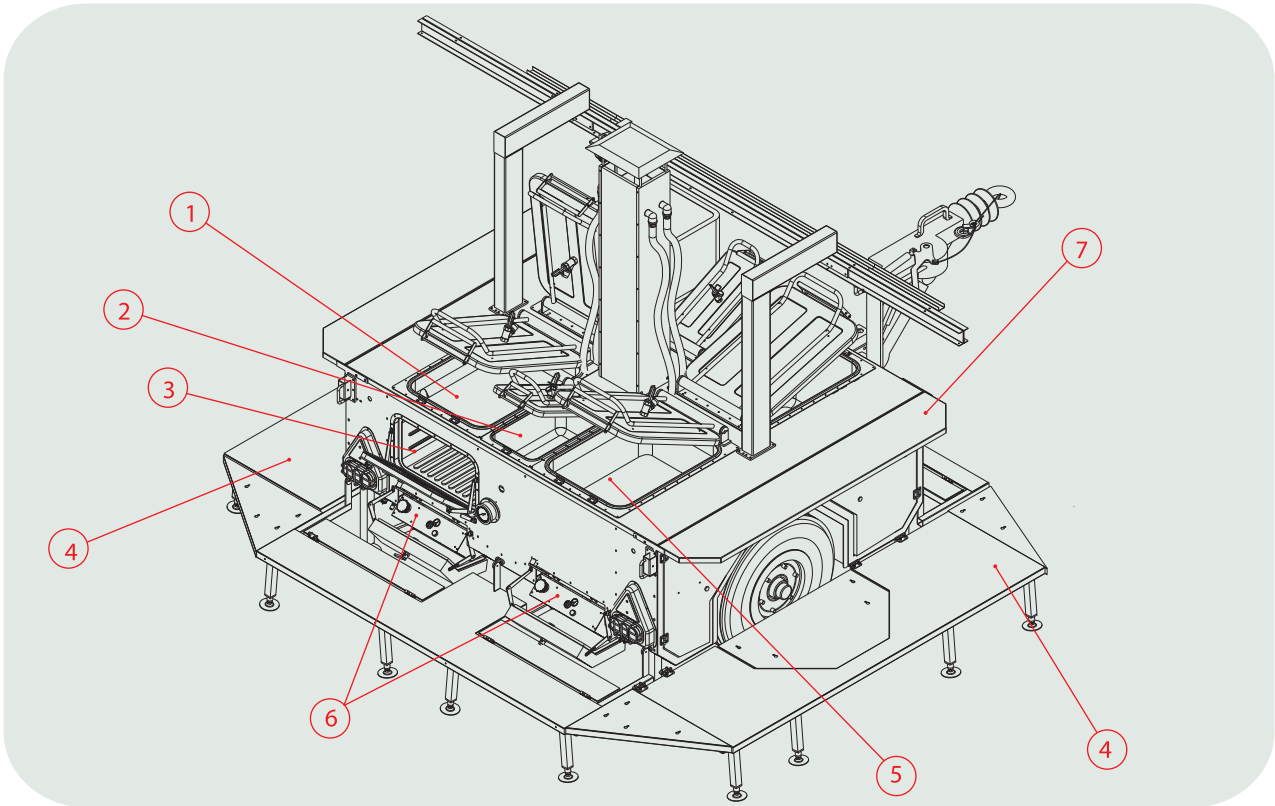
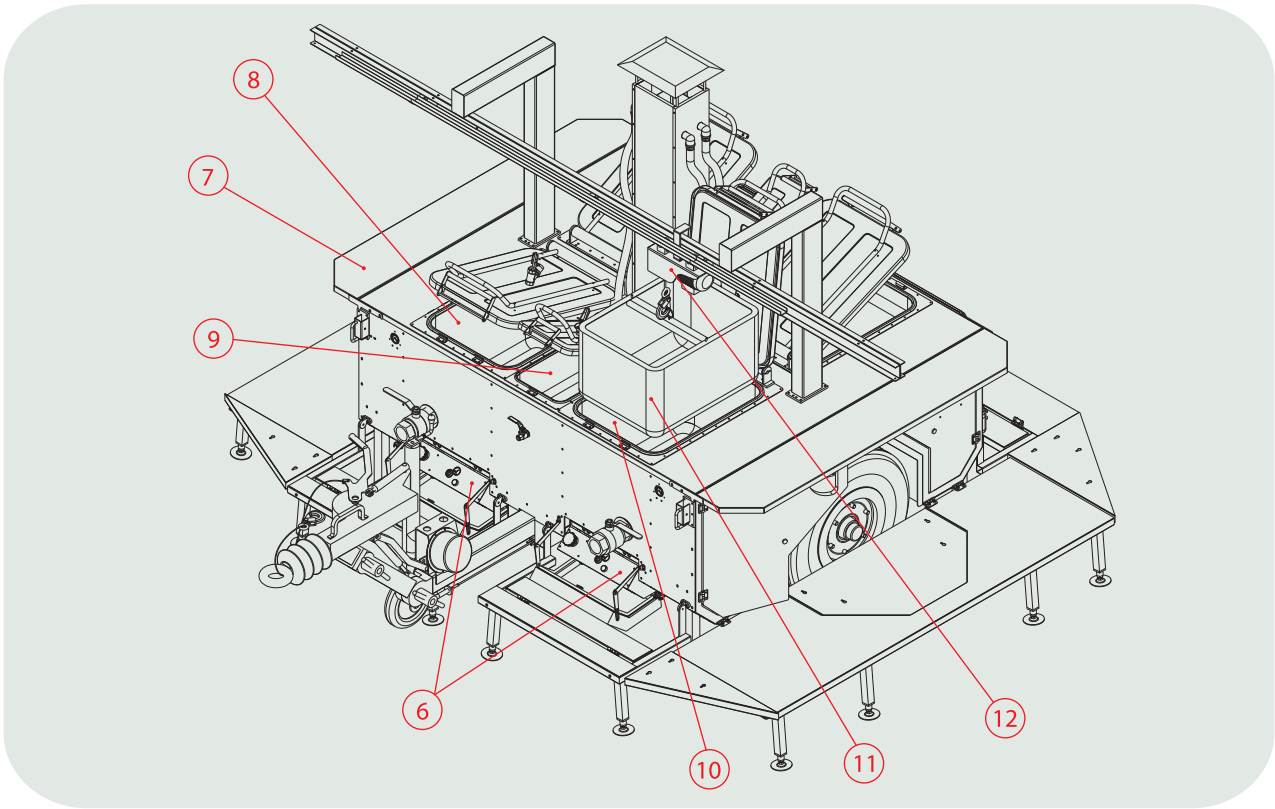
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made of Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placement of Burner





- | | |
|------------------|------------------|
| 1-FRY ING PAN | 7-WORKING BENCH |
| 2-HOT WATER UNIT | 8-FRY ING PAN |
| 3-OVEN | 9-HOT WATER UNIT |
| 4-PLATFORM | 10-BOILING PAN |
| 5-BOILING PAN | 11-STRAINER |
| 6-BURNERS | 12-HOIST |

- 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

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

BURNERS

DIESEL BURNER	4
SOLID FUEL BURNER	4

ADD-ONS

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

S: Standard O: Optional



Standard Features

Water Treatment



Water treatment unit designed to provide clean water from raw water sources for general purposes like cleaning the equipments or the kitchen.

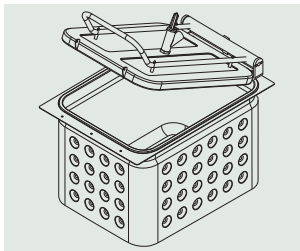
With the capacity of 1500 l/h, the system removes the dirt and disinfects the bacteria in the raw water.

Water Hose With Spray and Fire Extinguisher



In case of fire it provides self protection.

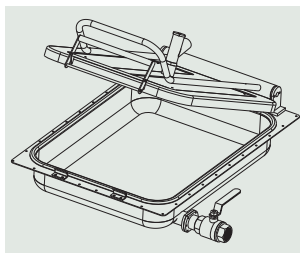
Boiling Pan



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

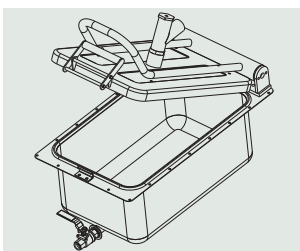
Frying Pan



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

Frying Pan 2 Volume capacity	50 lt.
Working pressure	0,2 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 capacity	34 lt.
Working pressure	0,2 bar

Generator



Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l/h
Ext. Dimension [L x W x H]	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

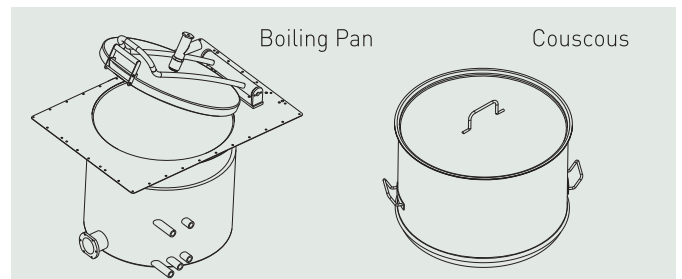
Air Compressor



Model	DKC 150
Liter	125
Bar	8
Lt./min.	327
l/min.	800
kW/HP	1,5 / 2,0
Dimension (mm)	1350 x 420 x 850
Weight	110 kg.

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.

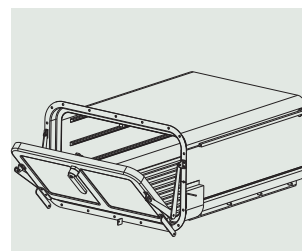
Couscous



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	190 lt.
Couscous capacity	190 lt.

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.

Volume capacity	105 lt.
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Liquid Fuel Burner

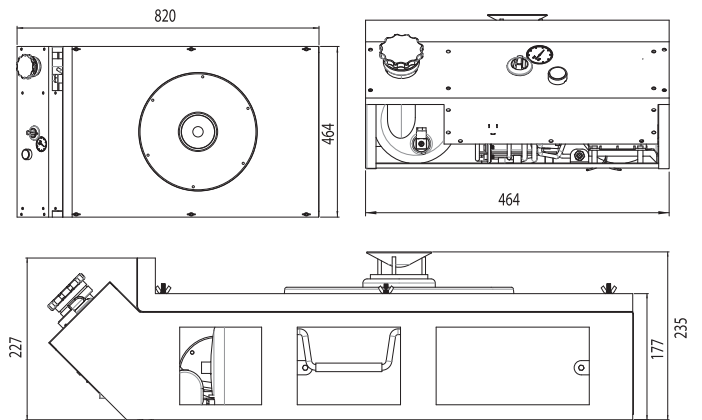
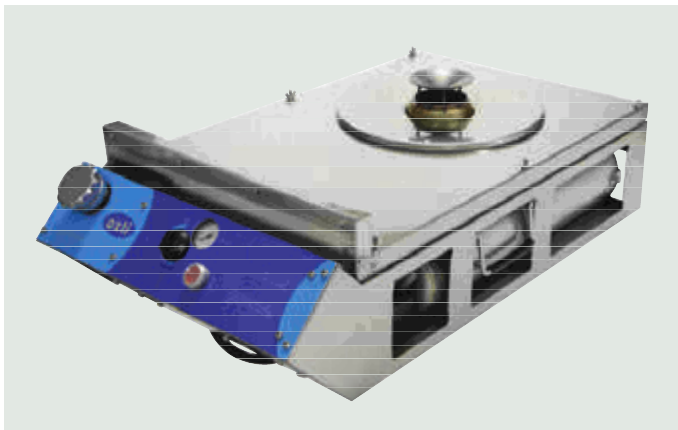
Ozti Liquid Fuel Burner is designed for burning diesel, kerosene and gas oil. It's high efficiency burning unit intended for quick operation.

The fuel pressurized inside the fuel tank burns efficiently with 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



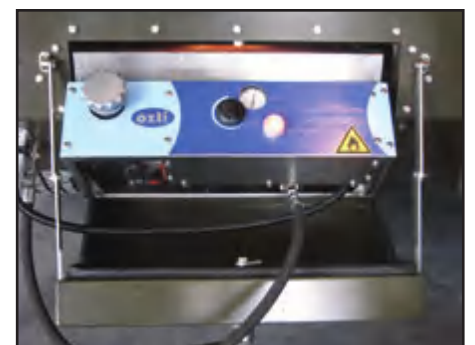
Solid Fuel Burner

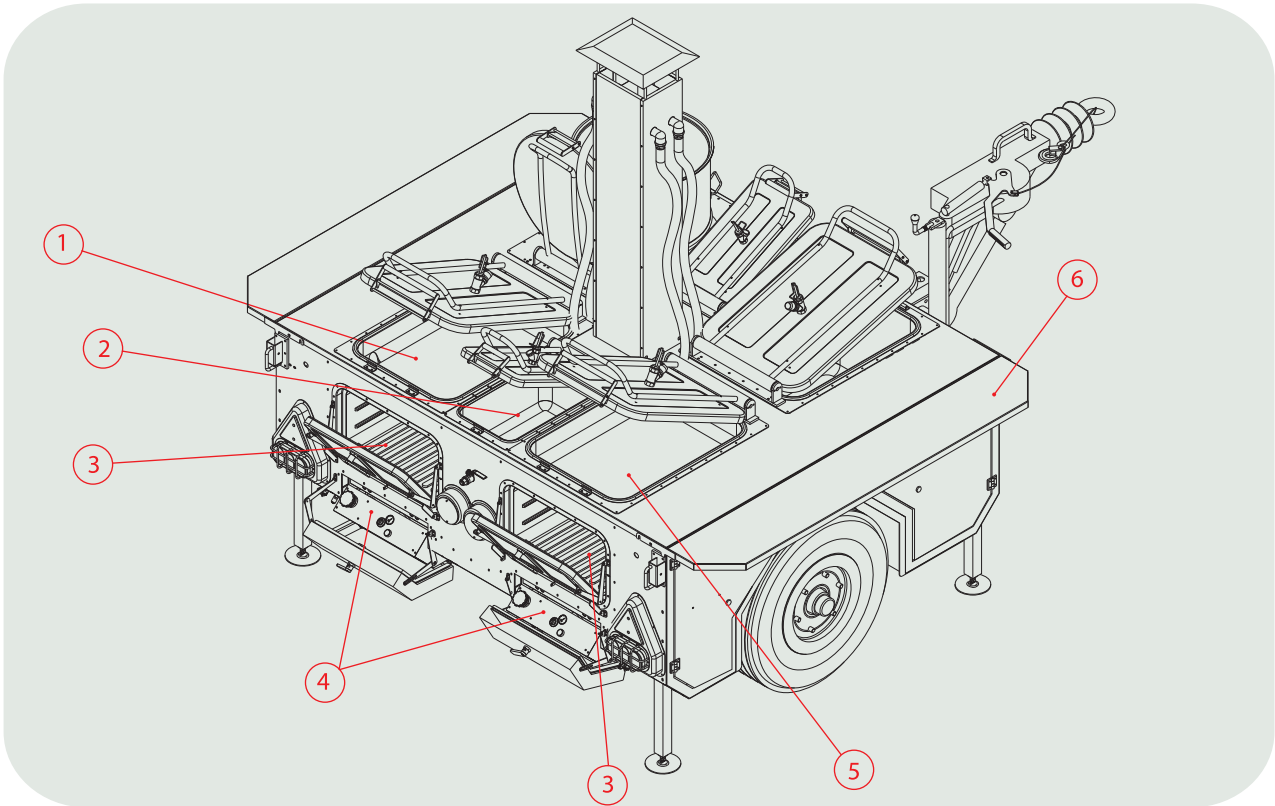
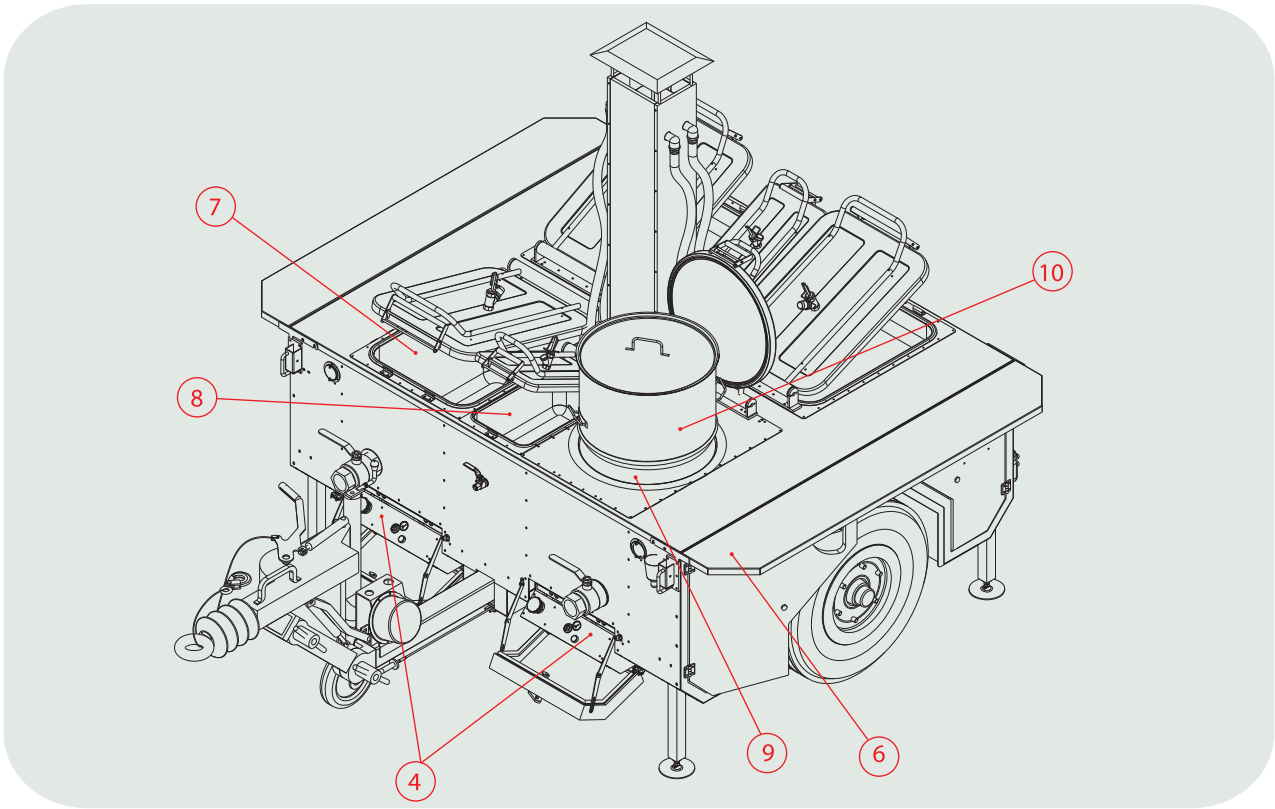
In emergency situations solid fuel burner operating with wood, coal, peat etc. can be used instead of liquid fuel burner or LPG burner. Handles for easy carrying and loading. Two side sliding front covers for enabling or stopping air-flow into the fire. Solid fuel burner is made of Stainless Steel.

DIMENSIONS:
763 x 430 x 200 mm



Placment of Burner





- 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

OFK 06 V1 Modular | Field Kitchen |



• Complete meal for 250 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 06 V1
Dimensions and Weight:	
Dimensions-awnings closed	3840 mm x 2040 mm x 2650 mm
Dimensions-awnings open	5250 mm x 4420 mm x 2650 mm
Ground Clearance	300 mm
Estimated Weight	2.360 kg

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Single Rubber Torsion Axle	1
Gross Trailer Weight	2.600
Coupling NATO	-76.2mm x 41.2 mm

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Double Wall Cooking Pot	Soup	60 min	200 person	200 - 250 gr
	Rice	45 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	200 person	200 - 250 gr
	Rice	60 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		

Convection Oven	Meat	120 min	50 person	200 gr
	Chicken	120 min	50 person	200 gr
	Vegetable	120 min	50 person	200 gr

Multifunctional Cooking Unit	Frying Pan			
		Fried Potato	30 min	50 person
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	
Grill	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 pieces	125 gr

COOKING EQUIPMENT	
DOUBLE WALL COOKING POT	1
SINGLE WALL COOKING UNIT	1
CONVECTION OVEN	1
MULTIFUNCTIONAL COOKING UNIT	1
DIESEL BURNER	4

ADD-ONS	
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O

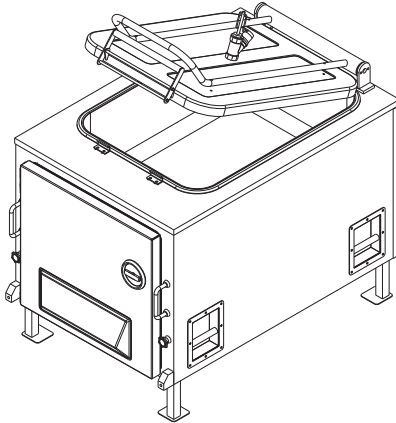
S: Standard O: Optional



Standard Features

The OFK.06 Modular kitchen cooking equipments can be operated individually or as a complete kitchen line providing the caterer with great flexibility in the field. The cooking modules are mounted on the trailer so that they can be transported quickly and easily to the operation site. OFK.06 is operated by means of the OZTI new generation diesel burner. OFK.06 can be deployed to support feeding requirements in disaster areas or military operations.

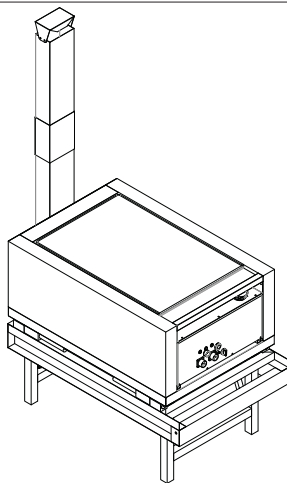
Double Wall Cooking Pot



OFK.06 is equipped with a double wall pressure cooking pot of 110 liters capacity. Double wall pressure cooking pot can work either on its place over the trailer or standing alone on its special leg construction. Inner pot is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard. Outer walls of the pot are such welded to deep drawn inner pot not to allow any steam leakage. Hot steam obtained by heating the inner jacket water and heat is distributed homogenously within this hot steam. This advanced kitchen equipment provides modern cooking technics from biological cooking to roasting.

Estimated Weight	170 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Inner Pot Dimensions	550 mm x 750 mm x 280 mm
Volumetric Capacity	110 liters
Purposive Capacity	85 liters

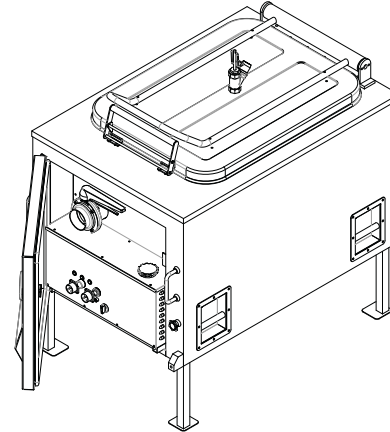
Multifunctional Cooking Unit



OFK 06 is equipped with a real flexy cooking system... Multifunctional cooking unit is one of our new kitchen wizards which can easily changes itself from a grill to a fryer... Multifunctional unit also can stand alone by the help of its retractable, foldable leg frame.

Estimated Weight	140 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Grill Surface	745 mm x 525 mm
Volumetric Capacity of Pan	38 liters

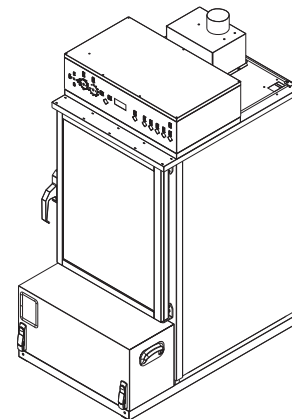
Single Wall Cooking Unit



Kitchen is equipped with a single wall cooking unit with 125 liters capacity for traditional cookings. This unit is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	140 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 320 mm
Volumetric Capacity	125 liters
Purposive Capacity	100 liters

Convection Oven



OFK.06 Trailer Field Kitchen is equipped with a Convection Oven. Convection Ovens cooking chamber is manufactured from high quality stainless steel with deep drawing method for ensuring easy use and obtaining the highest hygiene standard. The chamber has a nominal capacity of 150 liters with the possibility to inset 10 gastronorm trays GN 1/1 40mm. Oven front door is manufactured from double wall glass resistant to high temperature.

Estimated Weight	270 kg
Dimensions	1060 mm x 690 mm x 1500 mm
Pot Dimensions	550 mm x 750 mm x 400 mm
Volumetric Capacity	150 liters
Purposive Capacity	10 pcs. GN 1/1 40
Steaming Temperature	100°C
Dry Cooking Temperature	50°C - 250°C
Combi Cooking Temperature	50°C - 250°C

Triple layer used in the multifunctional cooking unit



→ Stainless Steel
→ Aluminium
→ Stainless Steel

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

Diesel Fuel Burner



Burners are working with atomizing of the fuel to achieve maximum efficiency and minimum fuel consumption. Electric is only used for controlling the ignition, the fuel pump and the air ventilation fan. Electric consumption is less than 500 watts which can be covered whether by 24V DC feeding or 220 V AC feeding.

Fuel tank capacity	4,5 liters
Power	18 kW
Power supply	230 V / 50 Hz or 24 V DC

Water Pump



A high efficiency and lightweight water pump is used to provide fresh water from water sources for cooking or general purposes such as cleaning.

The pump has flow rate of 5000 liters per hour at 0.2 bar.

Generator



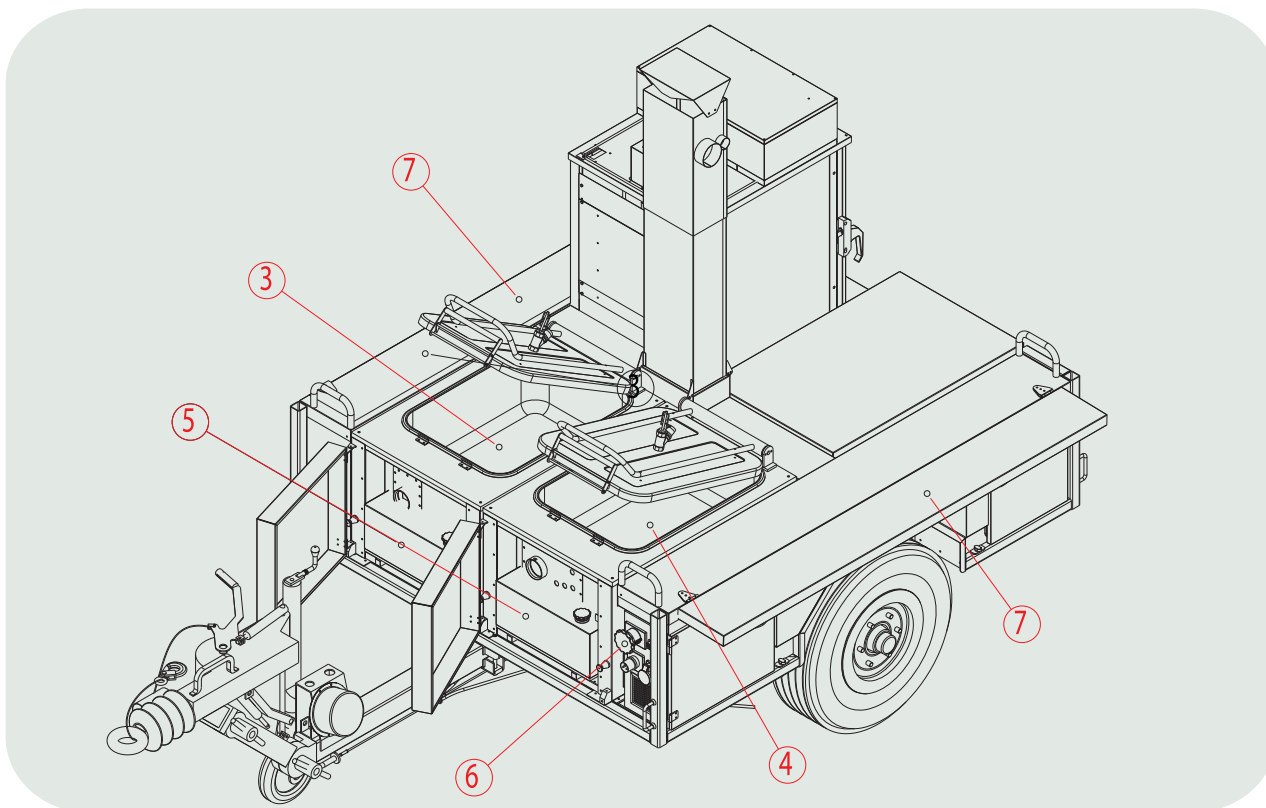
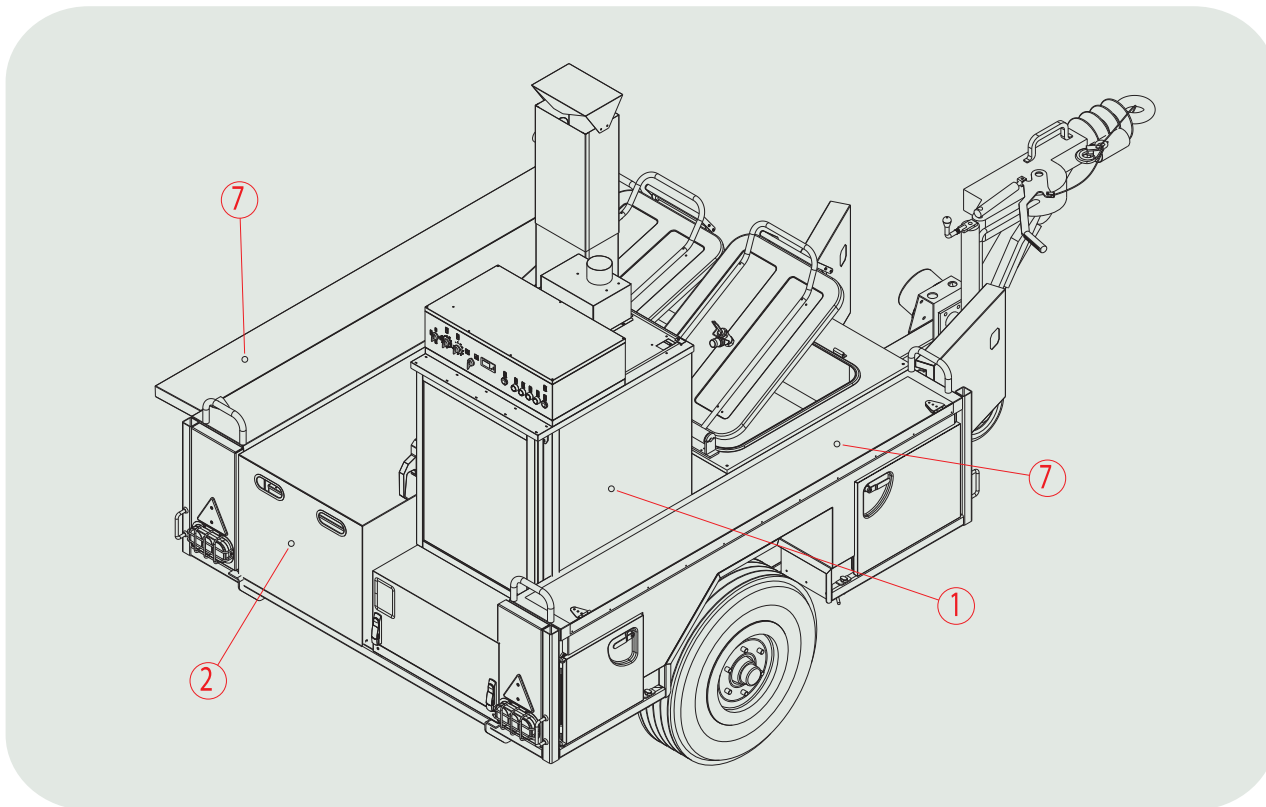
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension[L x W x H]	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

Fire Extinguisher



In case of fire it provides self protection.



- 1-CONVECTION OVEN
- 2-MULTI FUCTIONAL UNIT
- 3-SINGLE WALL COOKING POT
- 4-DOUBLE WALL COOKING POT

- 5-BURNERS
- 6-ELECTRICAL CONTROL PANEL
- 7-WORKING BENCH

OFK 06 V2 Modular

| Field Kitchen |



• Complete meal for 300 persons is ready in 2 hours!



Technical Data:

Model No:	OFK 06 V2
Dimensions and Weight:	
Dimensions-awnings closed	3840 mm x 2240 mm x 2650 mm
Dimensions-awnings open	5250 mm x 4620 mm x 2650 mm
Ground Clearance	300 mm
Estimated Weight	2.360 kg

Chassis with frame:

Overrunning brake with automatic back-up lock	
Towbar height, adjustable	550-1050 mm
Retractable support wheel	1
Single Rubber Torsion Axle	1
Gross Trailer Weight	2.600
Coupling NATO	-76,2mm x 41,2 mm

Tyres

Wheel Rims	6,75 x 17,5
Tyres	235 x 75 x R17,5

Cooking Unit	Meal Specialty	Cooking Time	Cooking Capacity	Portion Size
Double Wall Cooking Pot	Soup	60 min	200 person	200 - 250 gr
	Rice	45 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	200 person	200 - 250 gr
	Rice	60 min	200 person	300 gr
	Hotplate	It depends on the specialty of food		
Single Wall Cooking Unit	Soup	60 min	100 person	200 - 250 gr
	Rice	60 min	100 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

COOKING EQUIPMENT	
DOUBLE WALL COOKING POT	1
SINGLE WALL COOKING UNIT	2
MULTIFUNCTIONAL COOKING UNIT	1
DIESEL BURNER	4

ADD-ONS	
WORKING TABLE / BENCH	S
WEATHER PROTECTION (PVC TARPULIN)	O
COTTON FAT-ABSORBING FLEECE	O

S: Standard O: Optional



Standard Features

The OFK.06 V2 Modular kitchen cooking equipments can be operated individually or as a complete kitchen line providing the caterer with great flexibility in the field. The cooking modules are mounted on the trailer so that they can be transported quickly and easily to the operation site. OFK.06 V2 is operated by means of the OZTI new generation diesel burner. OFK.06 V2 can be deployed to support feeding requirements in disaster areas or military operations.

Double Wall Cooking Pot



OFK.06 V2 is equipped with a double wall pressure cooking pot of 150 liters capacity. Double wall pressure cooking pot can work either on its place over the trailer or standing alone on its special leg construction. Inner pot is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard outer walls of the pot are such welded to deep drawn inner pot not to allow any steam leakage Hot steam obtained by heating the inner jacket water and heat is distributed homogenously within this hot steam. This advanced kitchen equipment provides modern cooking technics from biological cooking to roasting.

Estimated Weight	175 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Inner Pot Dimensions	550 mm x 750 mm x 370 mm
Volumetric Capacity	150 liters
Purposive Capacity	120 liters

Single Wall Cooking Unit



OFK.06 V2 is equipped with a single wall cooking unit with 150 liters capacity for traditional cookings. This unit is made of deep drawing high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	145 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 370 mm
Volumetric Capacity	150 liters
Purposive Capacity	120 liters

Single Wall Cooking Unit



OFK.06 V2 is equipped with a single wall kettle pot with 100 liters capacity for traditional cookings. This unit is made of high quality stainless steel, and provides stability against pressure and highest hygiene standard.

Estimated Weight	125 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 260 mm
Volumetric Capacity	100 liters
Purposive Capacity	85 liters

Frying Pans with "Triple layer bottom"



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.

Estimated Weight	105 kg
Dimensions-legs open	1100 mm x 700 mm x 950 mm
Pot Dimensions	550 mm x 750 mm x 130 mm
Volumetric Capacity	50 liters

Diesel Fuel Burner



Burners are working with atomizing of the fuel to achieve maximum efficiency and minimum fuel consumption. Electric is only used for controlling the ignition, the fuel pump and the air ventilation fan. Electric consumption is less than 500 watts which can be covered whether by 24V DC feeding or 220 V AC feeding.

Fuel tank capacity	4,5 liters
Power	18 kW
Power supply	230 V / 50 Hz or 24 V DC

Water Pump



A high efficiency and lightweight water pump is used to provide fresh water from water sources for cooking or general purposes such as cleaning.

The pump has flow rate of 5000 liters per hour at 0.2 bar.

Generator



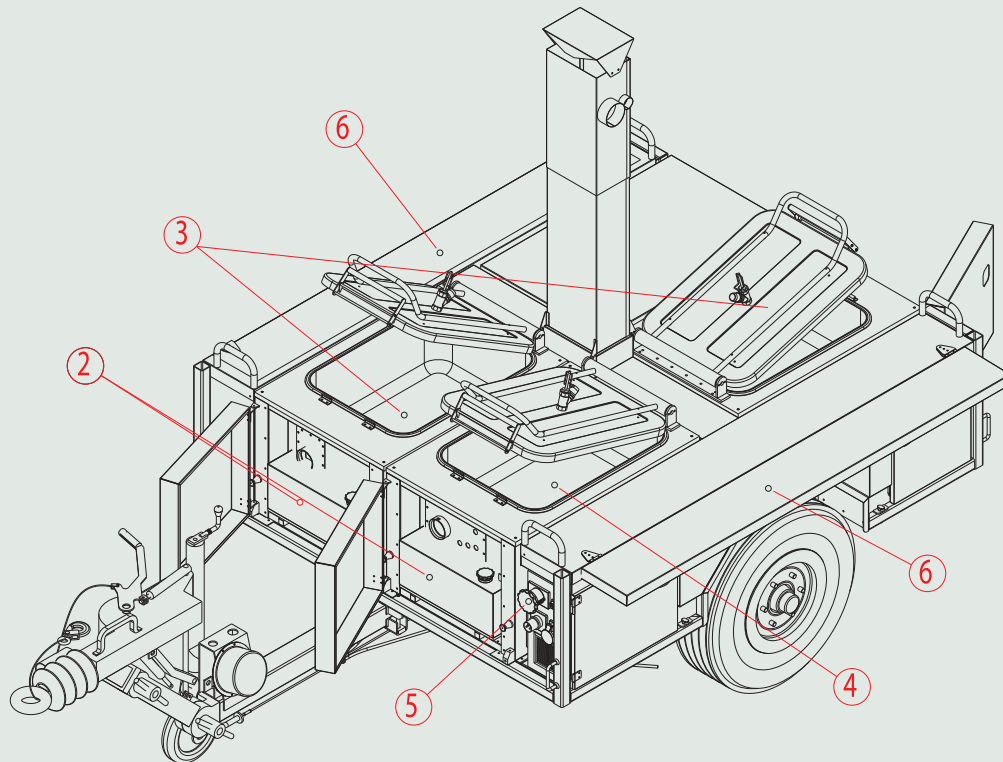
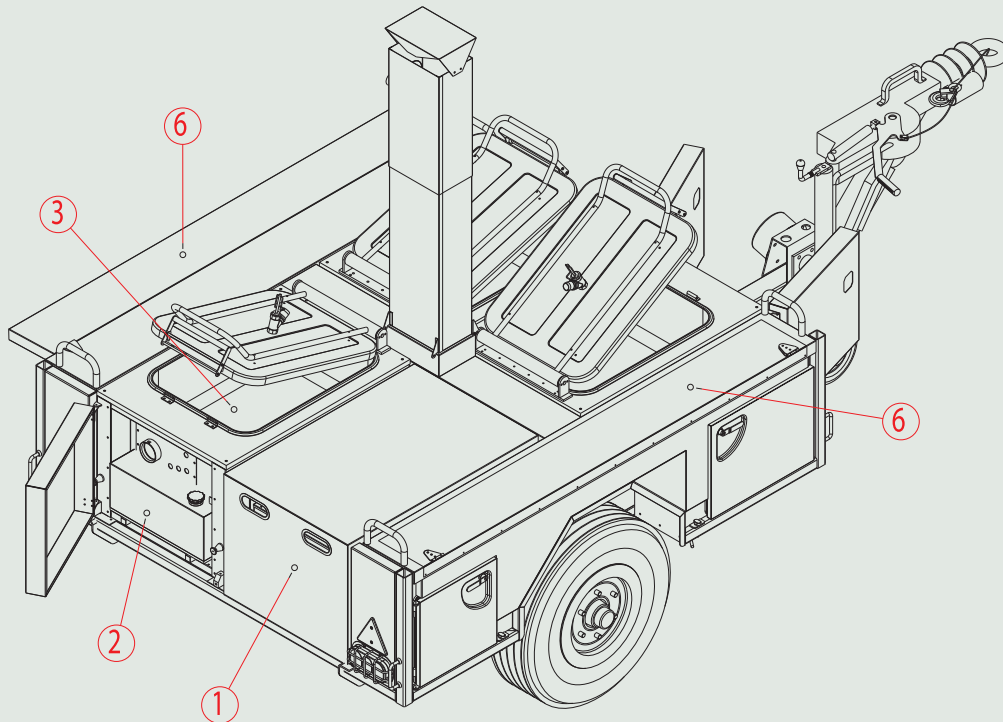
Engine Type	4-Stroke Diesel
Cooling System	Air Cooled
Oil Storage Capacity	1,75 lt.
Alternator Type	Monophase
Continuous Voltage	230 V
Continuous Frequency	50 Hz.
Continuous Current	30,4 AMP.
Continuous Output	7 kVA
Max. Output	7,5 kVA
Fuel Consumption	2,32-2,4 l / h
Ext. Dimension[L x W x H]	865 x 598 x 650 mm.
Total Weight	120-145 kg.
Fuel Tank Capacity	16 lt.

Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement, a generator is supplied with mobile kitchen.

Fire Extinguisher



In case of fire it provides self protection.



- 1-MULTI FUCTIONAL UNIT
- 2-BURNER
- 3-SINGLE WALL COOKING POT
- 4-DOUBLE WALL COOKING POT

- 5-ELECTRICAL CONTROL PANEL
- 6-WORKING BENCH

Ozti Portable Cooking Module



OZTI PORTABLE COOKING MODULE

THE PORTABLE COOKING MODULE is designed to meet the needs of meal of the troops, groups and community on temporary field duties.

THE PORTABLE COOKING MODULE consists of 3 (three) cooking reservoirs and one burner unit. Each cooking reservoir has a capacity of 16 liters.

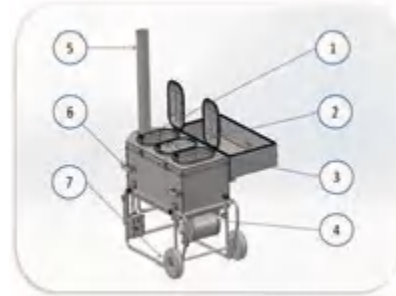
The Portable Cooking Module can be safely transported by land, air and sea transportation vehicles by the help of appropriate equipment.



Below is the cooking performance table of the Portable Cooking Module for 40 persons.

COOKING RESERVOIR	TYPE OF MEAL	COOKING TIME (MINUTE)	COOKING CAPACITY	RAW WEIGHT	COOKED WEIGHT	USED WATERS
1.RESERVOIR	RICE	45	40 PERSONS	4 kg.	11 kg.	7 LITERS
2.RESERVOIR	MEAT	65	40 PERSONS	8 kg.	6 kg.	1 LITERS
3.RESERVOIR	SOUP	65	40 PERSONS	3 kg. Lentil	13 kg.	10 LITERS

Water in the first reservoir reaches the boiling point (100°C) at the 25th minute.



1. Cooking reservoir.
2. Cooking reservoir.
3. Cooking reservoir.
4. Fuel tank. (DIESEL)
5. Cooking module chimney.
6. Carrying handle.
7. Cooking module wheels.



- Length :1240 mm
- Width :815 mm
- High :1150 mm
- Weigth :120 kg



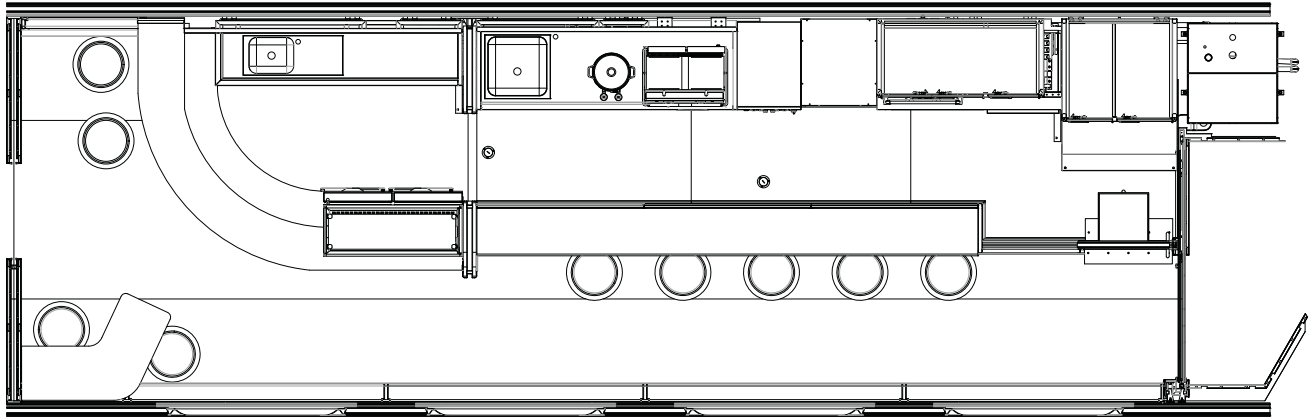
To provide passengers on the move with some thing to eat and drink in a small but lovely and practical cafe&bar, some inter city and international trains come with a small restaurant(Bistro) with table service or take away in a dining car .Hot and cold snacks and drinks are served in this bistro area.

Stainless Steel is used for this project because it has long been the first choice of producers, designers and users of cookware because of the fact it does not stain, chip or rust. It is robust and does not affect the flavour of the food, easy cleaning maintenance makes it the first choice for the strict hygiene conditions. Stainless steel's bright, easily maintained surface provides a modern look and attractive appearance.



Equipment

- | | |
|---|--|
| <ul style="list-style-type: none"> • Electrical cabinet • Place for cash register • Hot plate • Oven • Tea maker (12 litres) • Toast-griller (usable by pressing) • Exhaust air suction system located above tea maker and toaster • Sinks, one in the kitchen area and one in the bar area • Dishwasher. • Water tank 600 litres • Refrigerators one under the showcase in the bar area , one in the bistro area • Freezer refrigerated cabinets to contain food trolleys • Kitchen bench • Distribution bench (counter) • Service table and sidewall table waste baskets inside the bistro • Food waste disposer, positioned under the kitchen sink • Cupboards and shelves to store dishes, glasses, mugs | <ul style="list-style-type: none"> • Drawers for forks, knives, spoons, etc. • Food trolleys to serve passengers power sockets small wardrobe for the bistro personnel • Locker for documents • Place for portable fire extinguisher • Draining floor inside the kitchen area • Showcase (refrigerated display cabinet) • Water piping connecting the washbasins, the dishwasher, the water tank and the floor drainages to the interface flanges/bushes attached on the carbody frame • UV lamp for water treatment unit • Water pump • Sliding door and panel • Waste water tank 700 liters • 10 bar stools at bistro area • Partition walls (partition walls from floor to the roof between corridor and kitchen area, between kitchen area and bar area). |
|---|--|



Working surfaces and kitchen utensils made of materials which comply with all the rules of hygiene. Absolutely smooth surface and easy to clean. Working surfaces made of stainless steel and the other surfaces made of laminated panels.



The equipment can be easily disassembled or replaced.
All the equipment susceptible to loose water or liquid connected to the draining floor or their own collecting tub.

- Stainless steel cupboards and shelves to store dishes, glasses, mugs.
- Aluminium alloy food trolleys for rolling stock application
- Trolleys equipped to serve fast food and beverage during the running phase.



Draining Floor

Floating, draining, non-slip and waterproof floor inside the service area.

- the composite panels
- the resilient mounts
- the rubber mat covering
- the water drainage fittings
- screws and fastening elements
- interface components with the floor and with the bottom part of the equipment.

Waste Water Tank with the capacity of ca. 700 liters

Electrical Cabinet

Inside the bistro area an electrical cabinet equipped with all the necessary electrical switches to protect the bistro equipment, with warning lamps, with transparent front door . Made of stainless steel. All the necessary items to manage the Bistro loads, such as circuit breakers, terminals, contactors, etc.

Earthing

For protective provisions relating to electrical hazards on railway vehicles EN 50153 standard is valid

Noise, Vibration and Shock

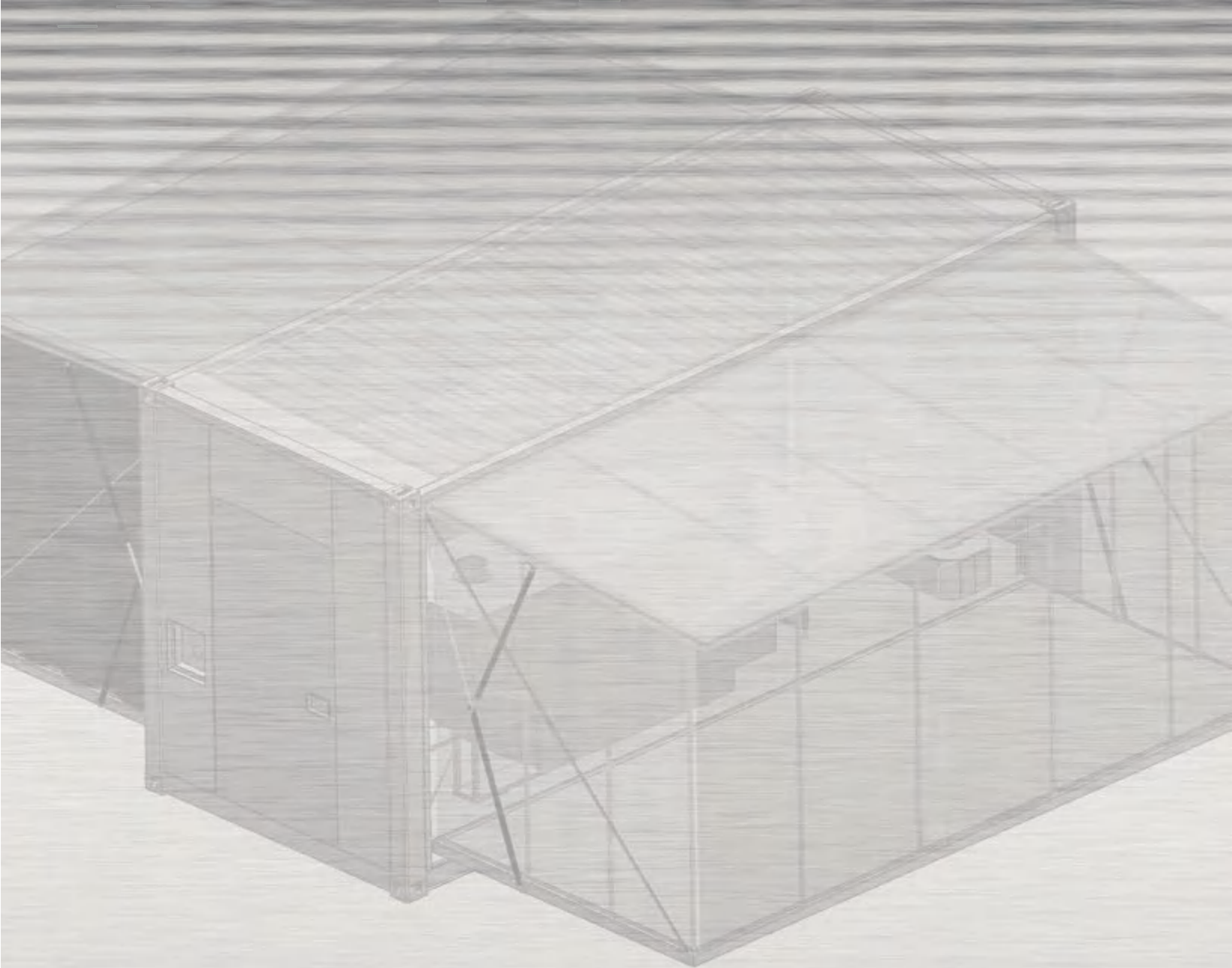
All equipment shall be comply with EN61373 requirements.

Designed, assembled and tested according to the :

European Standards: TSI, EN;

International standards: UIC; ISO; IEC;





ISO Containers

10FT - 20FT - 30FT - 40FT ISO Containers

Ozti recently completed a highly technical ISO Container production project. Our products range from standard 20' cargo containers to expandable and soft Wall special containers. Different - Special type ISO Containers are being produced as dry cargo container, storage container and as integrated systems. All of these containers can be tailored to meet your needs.



Some containerized applications include :

Kitchens,	Command Posts,
Dishwashing Facilities,	Operation Centres,
Bakeries,	Medical First Aid Stations
Cold Rooms,	Workshops,
Toilet& Showers,	Electronic Repair Facilities
Laundries,	



These containers are being tested and CSC CERTIFIED by our test systems in our factory. Contrary to the prefabricated containers, these containers can be handled by crane, winch and fork lift .



Army containers are designed and built for military applications and emergency use :

Suitable for air, land and sea transport	Half-height
With side doors and/ or end doors	Low height
Double wing door	High cube
Painted in different colour shades and finishing	CSC, UIC, TIR certification
Plywood floor	Intermodal transport and storage of dry bulk cargoes
Steel floor	



The Know-how acquired during 60 years of activity enables us to provide customized, on-demand solutions, also according to the specific needs of the customer.

All units are manufactured in Turkey in order to ensure reduced times of preparation and high standards of quality.

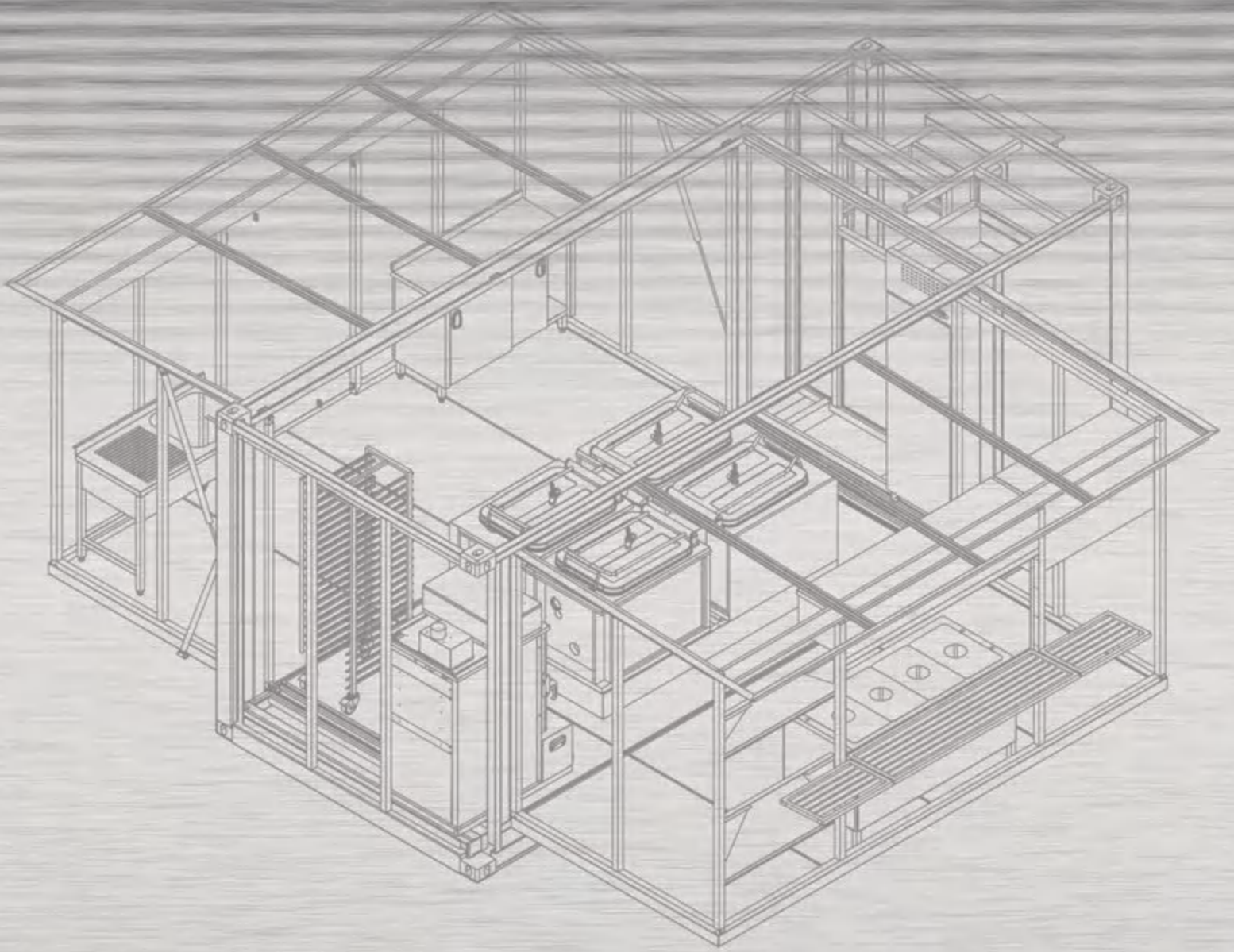
TS ISO 1496-1 Series 1 Freight containers- Specifications and testing

TS 1359 EN ISO 6346 Freight containers- Coding, identification and marking

TS ISO 668 Series 1 Freight containers- Classification, dimensions and ratings







Containerized Kitchen

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 Soldiers, it is equally as imperative for troops to have the equipment they need to prepare and serve those rations. OZTI container kitchen provides soldiers the capability to enjoy hot

group meals in combat or training environments. The unit is designed for the food preparation, cooking and food service with different configurations according to the required capacity. It is usually built up in a Standard 20' ISO container but it can be also designed in an expandable container or 40' ISO Container for larger capacity.

Ozti container-based solutions can be adapted to meet any military requirements, as well as the needs of civilian users such as construction & oil companies and civilian aid organizations. It is tailor-made for rapid deployment and relocation.

20' Container Kitchen

If space is an issue or it is a smaller operation, OZTI 20' Container Kitchen is a great starting point. It will give you full operation whilst maximizing your space. OZTI 20' Container Kitchen serves for the preparation, cooking and distribution of 150-300 meals three times per day and washing of tableware in field conditions. The kitchen can be designed with different configuration according to the required capacity.

The power is supplied by diesel fuel generator which can be integrated in the technical room. Diesel fueled cooking units are optional.

OZTI 20' Container Kitchen is built with state of the art equipment and structurally very durable. The container feature CSC certification

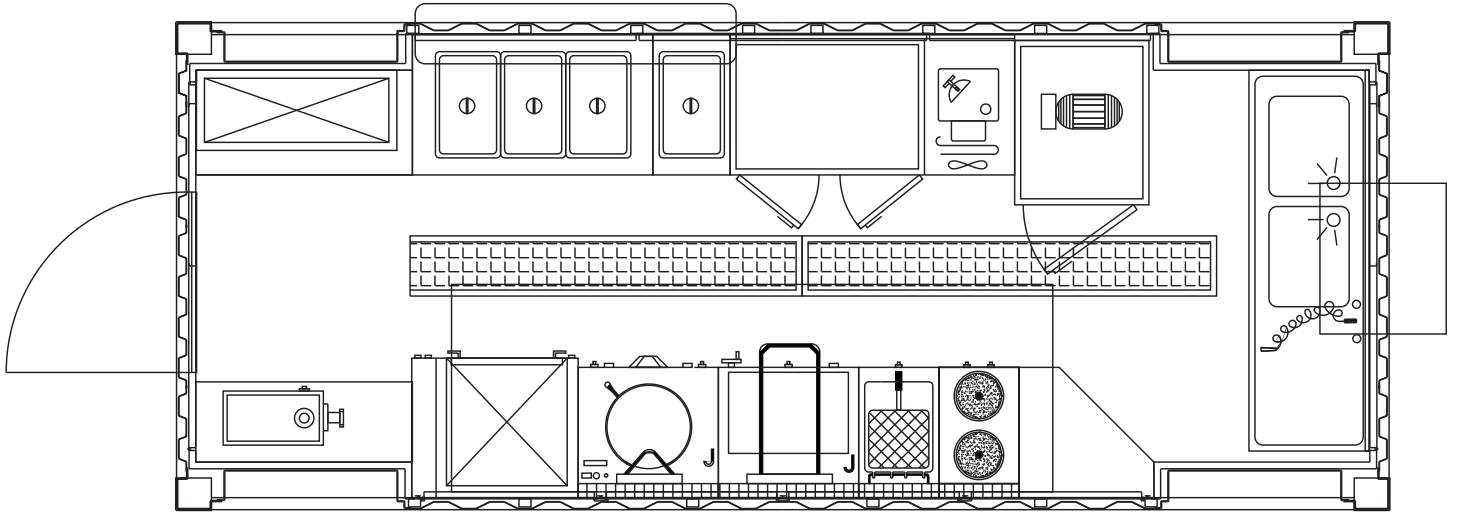
label and can be transported on vehicles equipped for transporting ISO containers.

The inner shell and ceiling of the OZTI 20' Container Kitchen are made up of thick thermal insulation panels comprised of a layer of polyurethane foam sandwiched between stainless steel sheets.

OZTI 20' Container Kitchen can be furnished with service window for food distribution. It is also equipped with one air-conditioning unit to secure an optimum climatic condition inside the kitchen. Optional lifting supports can be mounted on the corners of the container for lifting and lowering of the container kitchen from and onto the transport vehicle.

20' Container Kitchen With Jack



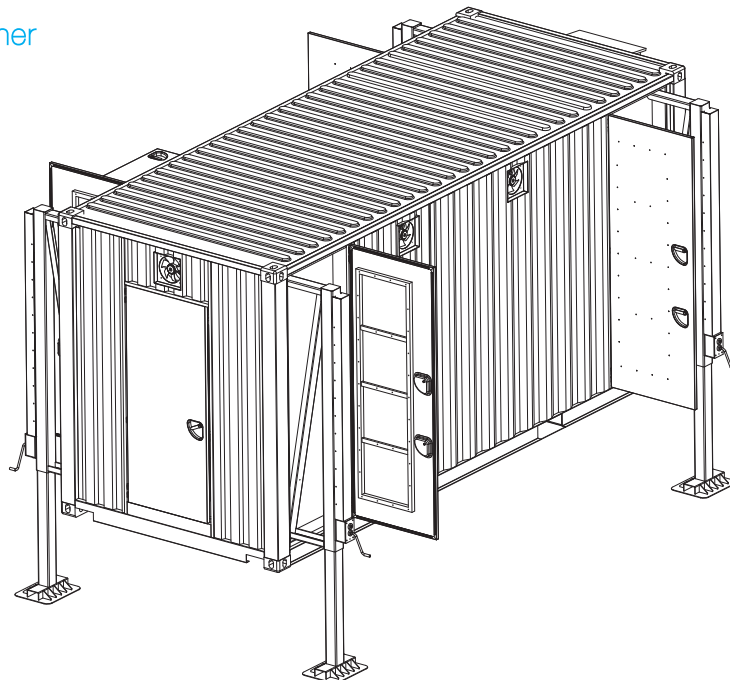


KITCHEN EQUIPMENT

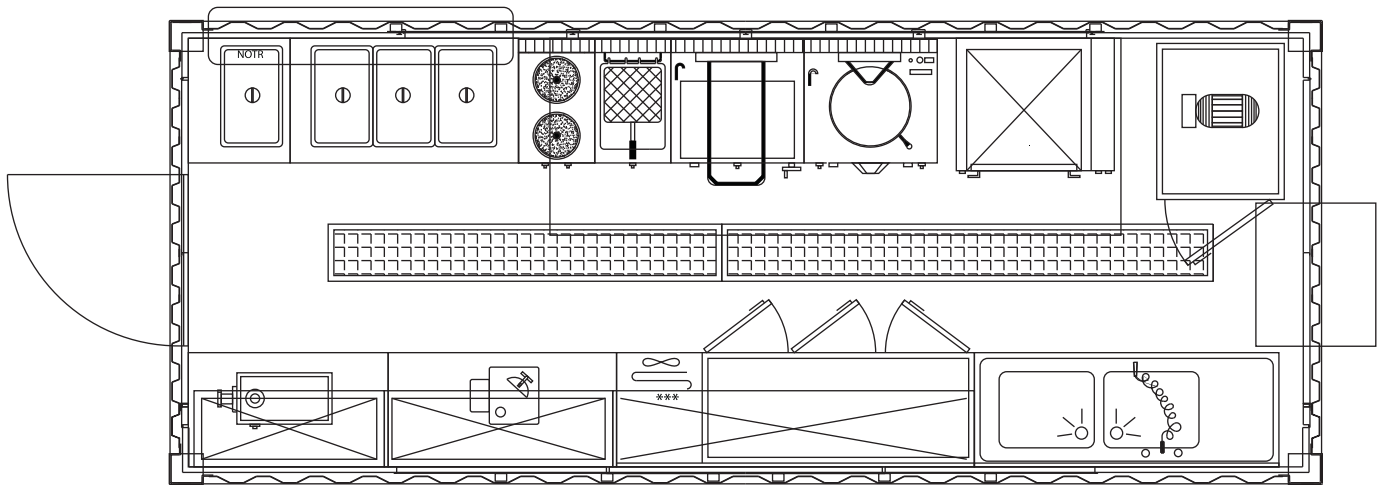
Combi Oven	Electrical Cooker	Hot Service Unit	Ac Unit
Indirect Boiling Pan	Single Fryer	Vegetable Cutting Machine	Ventilation Fans
Tilting Bratt Pan	Service Window	Meat Mincing Machine	



External view of container



20' Container Kitchen Without Jack

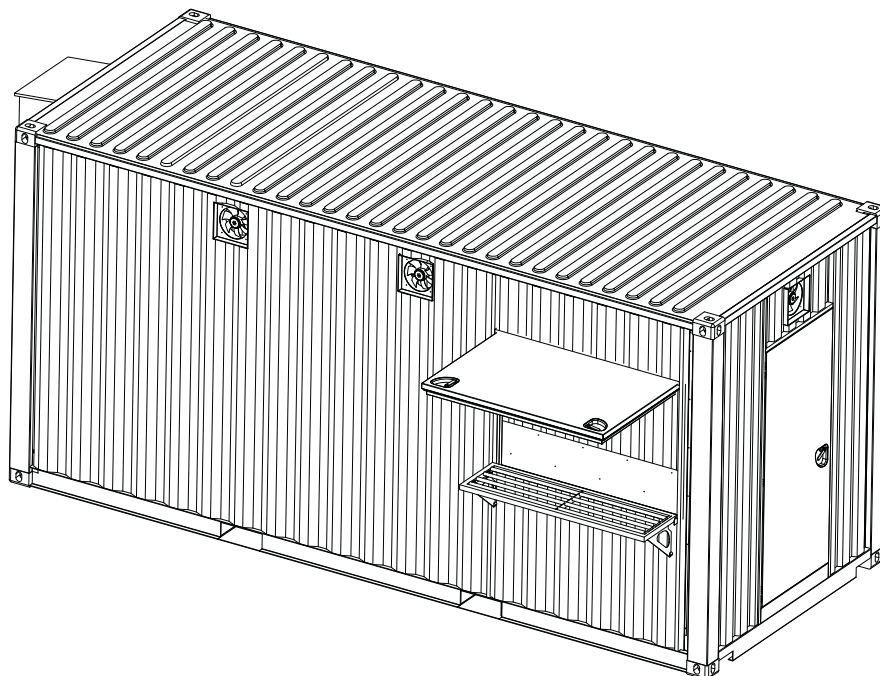


KITCHEN EQUIPMENT

Combi Oven	Electrical Cooker	Hot Service Unit	Ac Unit
Indirect Boiling Pan	Single Fryer	Vegetable Cutting Machine	Ventilation Fans
Tilting Bratt Pan	Service Window	Meat Mincing Machine	



External view of container



40' Container Kitchen



The robust OZTI 40' Container Kitchen will give you maximum output, having all the key equipment you need to run a professional kitchen anywhere. It is designed for the food preparation, cooking and food service.

Equipped with state of the art equipment, this Kitchen can be connected to one another in order to serve up to 1000 personnel. Connection openings are created on the side walls and they are closed during transportation or storage.

Preparation, cooking and food service can be designed in different containers to extend the capacity for very large numbers of people. The inner shell and ceiling of the OZTI 40' Container Kitchen are made up of thick thermal insulation panels comprised of a layer

of polyurethane foam sandwiched between stainless steel sheets. All the interior walls, ceiling and floor are clad in stainless steel to ensure compliance with the strictest hygiene requirements. It includes also hot and cold running water for food preparation and clean up, environmental controls for heating and cooling, integrated ventilation for cooking, and refrigerated storage. The power is supplied by diesel fuel generator. Diesel fueled cooking units are optional.

The container feature CSC certification label and can be transported on vehicles equipped for transporting ISO containers. Optional lifting supports can be mounted on the corners of the container for lifting and lowering of the container kitchen from and onto the transport vehicle.





OZTI three-in-one expandable container kitchen is equal to a standard ISO 20' container in transport mode and three times larger than shipping footprint when it is deployed. The container is equipped with all the technical solutions you can find in a typical catering kitchen.

Capable of supporting to 500 soldiers with three hot cook-prepared or heat and serve rations per day, the OZTI expandable container 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 cold running water for food preparation and clean up, environmental controls for heating and cooling, integrated ventilation for cooking, and refrigerated storage. OZTI expandable container kitchen is made for use under extreme climatic conditions. It is designed for use at temperatures ranging up to + 45 °C. Our containers are well insulated with best quality insulating material.

OZTI expandable container kitchen can be used a stand-alone unit or linked to a dining hall.

All the interior walls and the ceiling and floor are clad in stainless steel to ensure compliance with the strictest hygiene requirements under field conditions.

The complete kitchen is full electric powered and it is entirely autonomous with its own diesel powered generator. 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

The power is supplied by diesel fuel generator which can be integrated in the technical room. Diesel fueled cooking units are optional.



"OCK 3in1" is a self-contained system for food preparation, cooking, warming and serving.

Preparation

"OCK 3in1" includes a refrigerator, working benches, several storage cabinets and a single bowl sink unit.

Cooking

"OCK 3in1" 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 "OCK 3in1" 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. "OCK 3in1" 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

"OCK 3in1" 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 "OCK 3in1" includes an electrical water heater and a water pump system for boosting and discharge

The electrical needs of the "OCK 3in1" are provided by an on board tactically-quiet generator. In garrison, the kitchen can also be operated from an external electrical source.



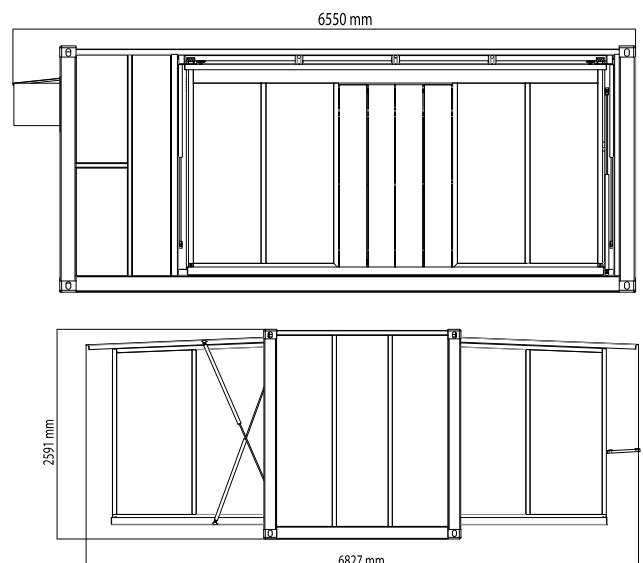
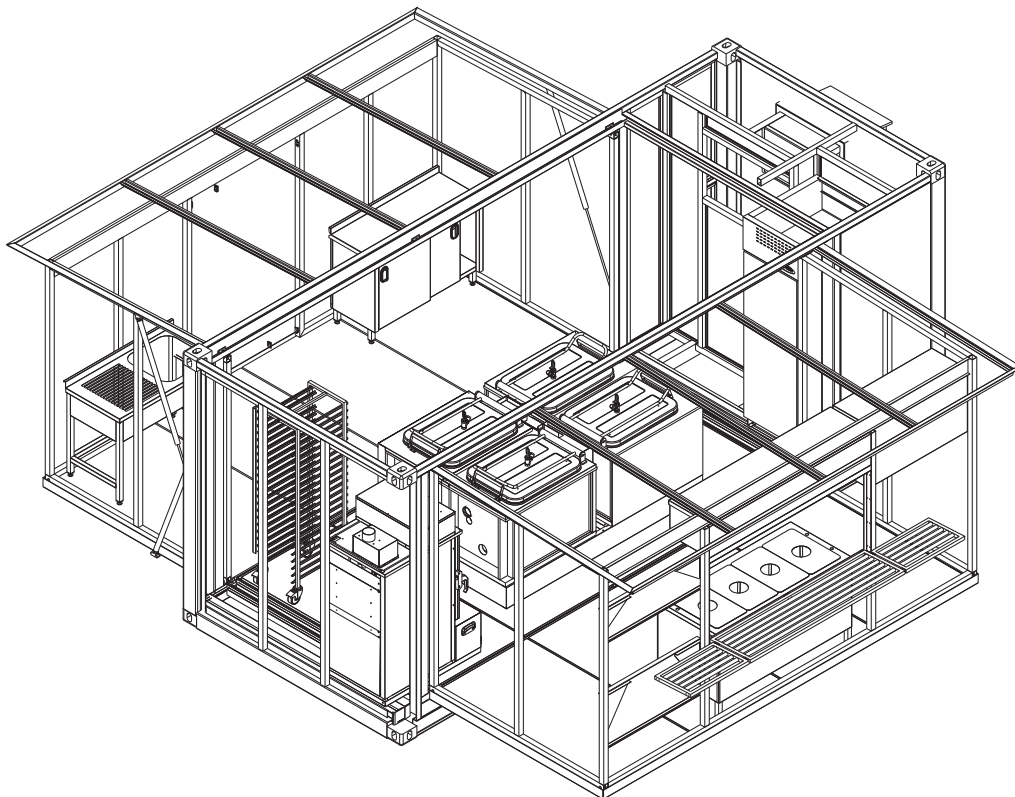
Stainless Steel Gastronorm Size Refrigerator

Kitchen Equipment

Convection Oven	10 x 1/1 Tray, Core Temperature Control, 3 Different 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 capacity
Refrigerator	Gastronorm Size, 600 Liters capacity
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 Specifications 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



OCK3in1 can be deployed and get ready to operate in 30 minutes.

Expandable Electrical Container Kitchen



OZTI KITCHEN CONTAINER SYSTEM is designed to allow a quick and easy installation by civilian and military personnel as possible and equipped with miscellaneous equipment for this purpose.

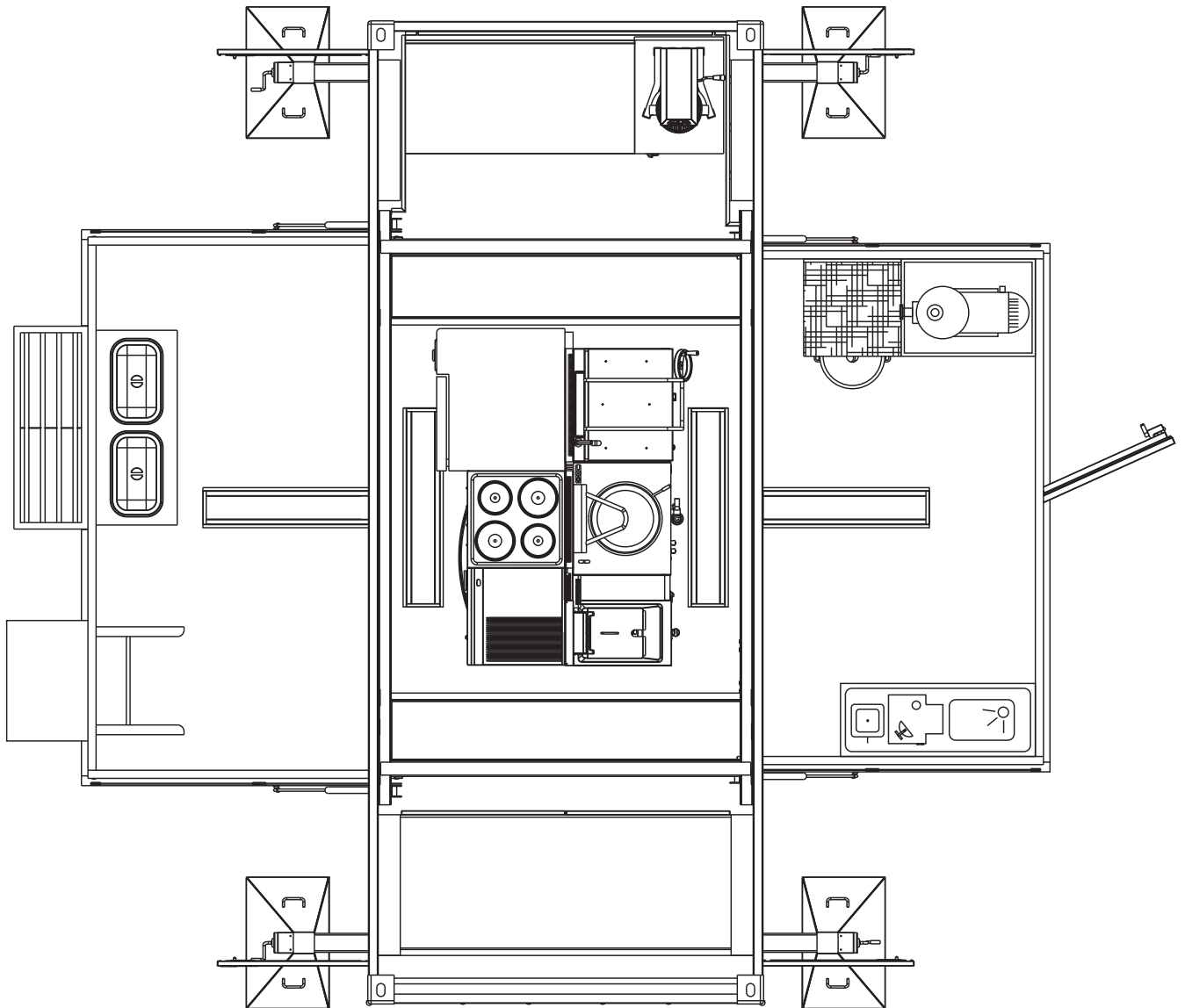
The unit is designed for the food preparation, cooking and food service with different configurations according to the required capacity. VIP Container Kitchen serves for the preparation, cooking and distribution of 150-300 meals three times per day in field conditions. The container features CSC certification labels and can be transported on vehicles equipped for transporting ISO containers. VIP container kitchen can be furnished with a service window for food distribution. It is also equipped with one air-conditioning unit to secure an optimum climatic condition inside the kitchen. Optional lifting and lowering of the container for kitchen from and onto the transport vehicle.

- The Kitchen Container's preparation, storage and technical areas are designed in a 20" Container.
- The floor is covered with a 1.50 mm thickness stainless steel at the top that has good corrosion resistance.
- A stainless steel floor drain system is designed on the floors to remove the used water from the kitchen container.
- The VIP Kitchen Container is designed to meet all storage, food preparation and cooking needs of the users.

The Kitchen Container is enriched with Fryer, Refrigerators and freezers, Tilting Bratt Pan, Hot Plates, Meat Machines, Boiling Pan, Electrical Doner Grill Machine, Vegetable Processing Machine, Oven, Grill Plate, 10 lt. Mixer, Hamilton Blender and Convection Oven.

Kitchen Container has been designed to meet all your food preparation, storage and cooking needs.



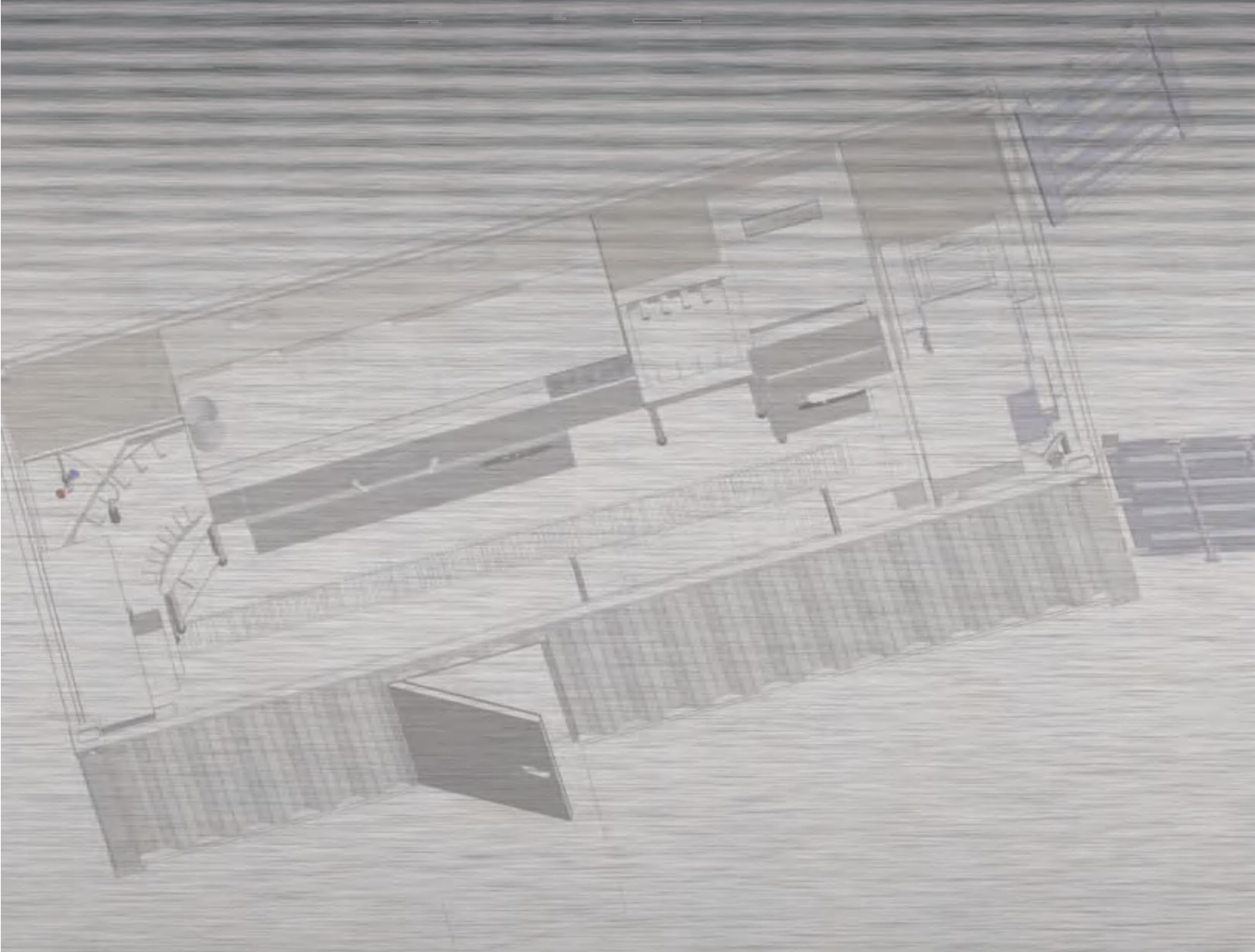


KITCHEN EQUIPMENT

Meat Mincing Machine	Grill Plate (Electrical)
Electrical Döner Grill Machine	Refrigerator & Freezer
Boiling Pan (Electrical)	Hot Plates (Electrical)
Oven (Electrical)	Tilting Bratt Pan (Electrical)
Vegetable Processing Machine	Fryer (Electrical)
10 lt Mixer (Electrical)	Blender

The container feature CSC certification label and can be transported on vehicles equipped for transporting ISO containers. The C130J is a sophisticated transport aircraft that is reputed for its ability to operate in challenging conditions and land in improvised airfields even in the dark. As you can see the picture ,VIP container kitchen can be transported by C 130J.





Containerized
Dishwashing

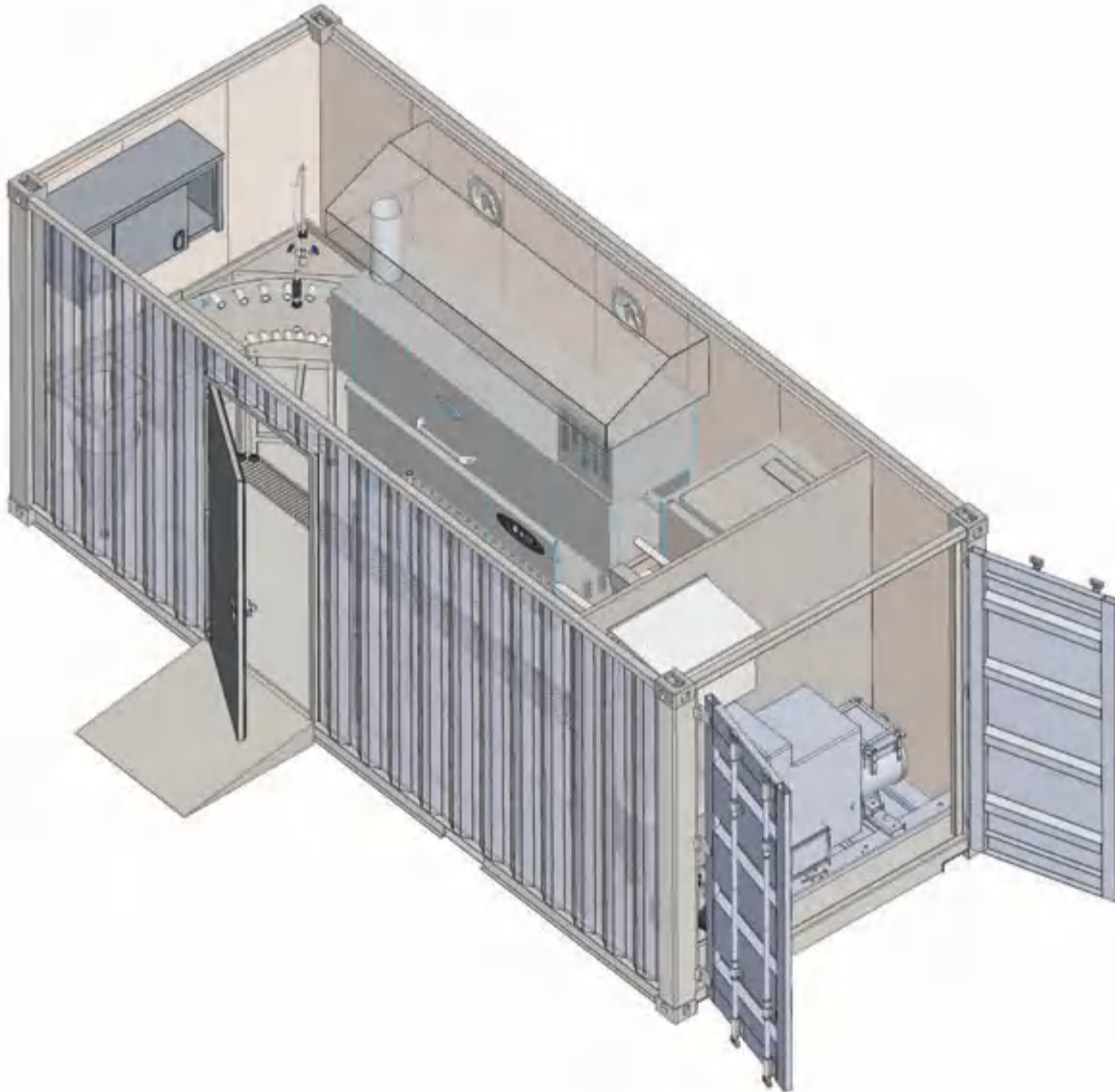


20ft Containerized Dishwashing Unit 2000

20ft Containerized Dishwashing Unit is designed to meet military and civilian dishwashing needs on the field. Dishwashing equipment are installed into a 20 ft ISO container.

Inner walls, ceiling are made of stainless steel panels with insulation material to obtain maximum hygiene inside the kitchen. Floor is made of non-slippery pattern stainless steel sheets.

Container includes various components to serve: A conveyor type dish washer, utensil washer, diesel fuel water heater system, various conveyor benches, optional sink equipped with garbage disposal, water softening system to protect the machines, wall cupboard and wired shelf for storage purpose and an AC unit to climate inside of the container. Technical room contains a generator set to obtain autonomy.



Units

(0710.000PW.00) [Utensil washer
Conveyor type dish washer] (kapasite: 2000 plate per hour
Storage shelf 7897.09060.14

Generator Set

Power	20 kVA (Prime)
Engine type	Diesel, four strokes, air cooling
Fuel consumption	6,1 liters per hour

Air Conditioner

Model	Dantherm AC-M5
Cooling capacity	4.7 kW maximum
Heating capacity	2.0 kW

Water Heating System

Diesel water heater	32 kW
Hot water tank	100 liters, made of stainless steel

Conveyor type dishwasher



- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 100 racks per hour (Rack dimension 50 x 50)
- Effective drying through a high powered fan
- 3 lt water consumption per cycle
- Automayic, user friendly control panel
- Continuous Washing through Conveyor System with dryer
- Saves energy, detergent and water
- Stainless steel washing arms
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standarts and security regulations.
- Completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

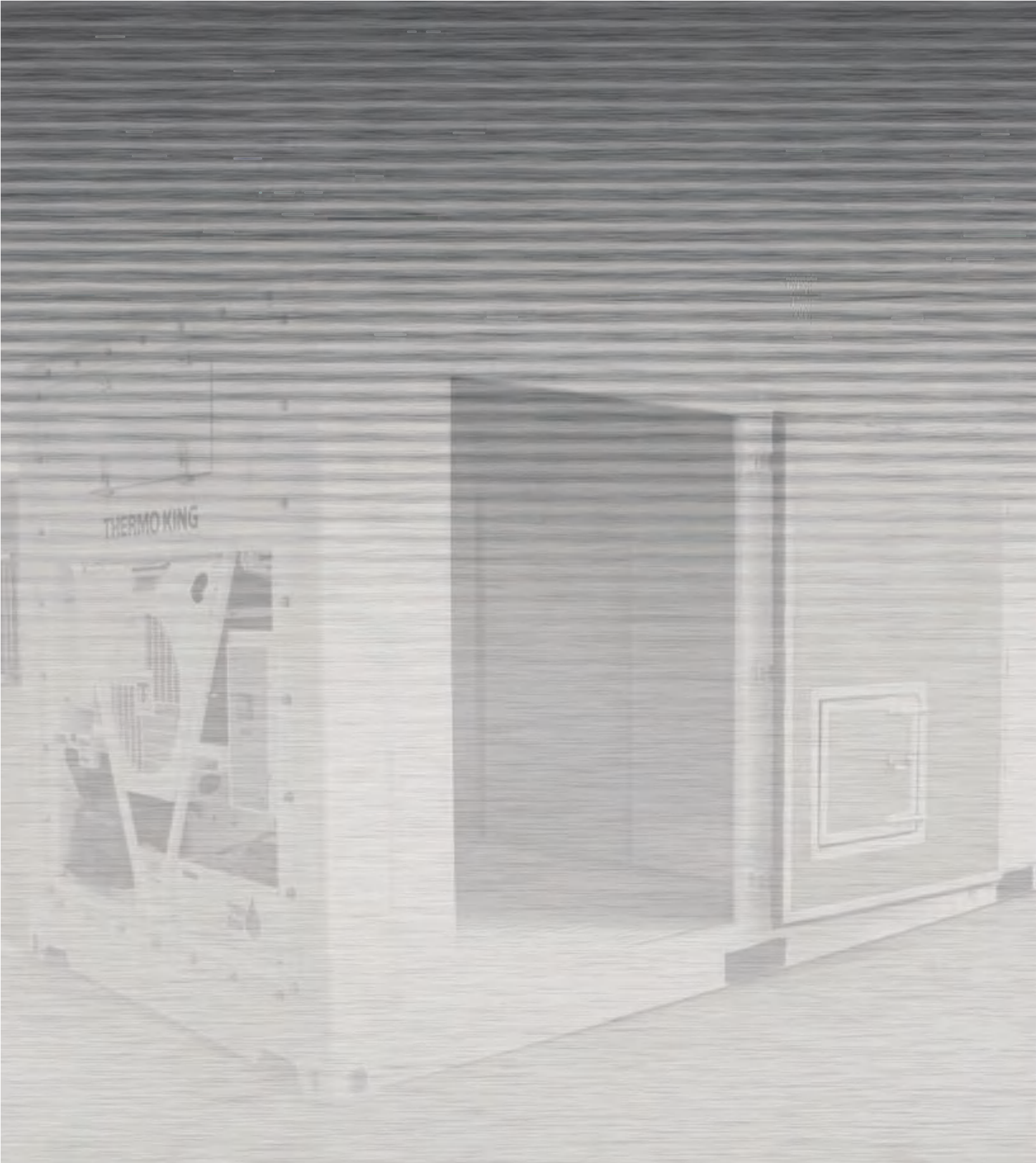
Technical Features			
Code (right)	0710.02000.01	Washing pump power	1,5 kW
Code (left)	0710.02000.02	Rinsing pump power	0.37 kW
Electric Connection	400V-3NPE / 50Hz	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Total rating	48 kW	Heat power (Washing/Rinsing)	9 / 27 kW
Washing capacity (plate/hr)	2000 plate (Max.)	Drying Fan Power	8 kW
Washing capacity (basket/hr)	133	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Washing / Boiler tank capacity	60 / 90 / 18 lt	Maximum noise	80 dBA
Washing program numbe	-	Gross weight	350 (±5) kg
Program times	-	Dimensions (LxWxD)	800x2550x1880 mm
Pre washing pump power	55-60°C	Protection class	IPX5
Washing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Rinsing water temp.	3/4 "	Loading height	42 cm
Water inlet connection	0.72 kW	Inclination	6°

Utensil washer



- Stainless Steel Body
- Hygienic washing tank
- Gastronomie 2/1 washing ability to featured
- 60 cm in diameter, cylinder-type pot to wash featured
- 4,5 l water consumption per cycle
- Easy to use electronic control panel
- 3 Selectable Washing Programmes
- Saves energy, detergent and water
- Stainless steel washing arms
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standarts and security regulations.
- The potwasher is completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficientwashing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

Technical Features			
Code	0710.000PW.00	Rinsing pump power	0.37 kW
Electric Connection	400V-3NPE / 50Hz	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Total rating	16.7 kW	Heat power (Washing/Rinsing)	4,5 / 14 kW
Washing capacity (pan/hr)	600 tabldot (Max.)	Dirty water discharge con.	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	30/10/7,5	Maximum noise	80 dBA
Washing / Boiler tank capacity	65 / 18 lt	Gross weight	220 (±5) kg
Washing program number	3	Dimensions (LxWxD)	780x950x2040 mm
Program times	120/360/480	Protection class	IPX5
Washing water temp.	55-60°C	Rack dimension	60 x 70 cm
Rinsing water temp.	80-85 °C (max.)	Loading height	80 cm
Water inlet connection	3/4 "	Inclination	6°
Washing pump power	2.8 kW		

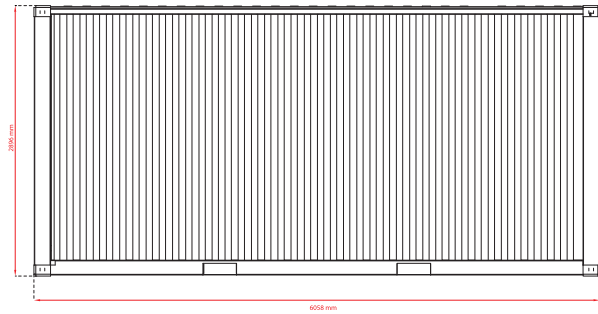


Refrigerated
Container

Refrigerated Container

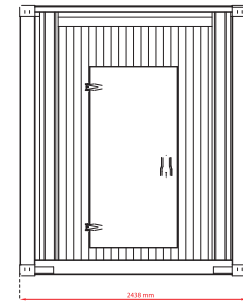
OZTI refrigerated containers are specially designed and developed for the cooling, freezing and storage of food. Units can be offered with different specifications and room sizes depending on the requirements. All interior is clad in stainless steel. OZTI refrigerated containers can be transported by air, sea, rail or road transport as a standard shipping container.

20 Ft. Freezer

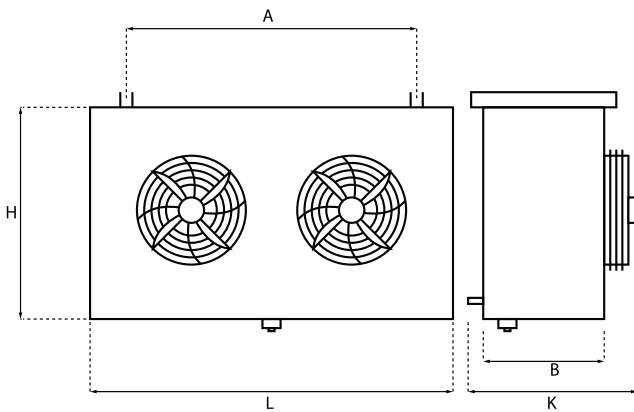


Generator

Information:
 Diesel Generator: 20 kVA
 Output Power: 20.3 kVA Prime
 Dimensions (LxWxH): 650x1450x1150 mm
 Engine: Perkins
 No. of Cylinders: 4
 Operating speed: 1500 rpm
 Fuel Consumption: 6.1 Lt./h
 Fuel Capacity: 75 Lt.

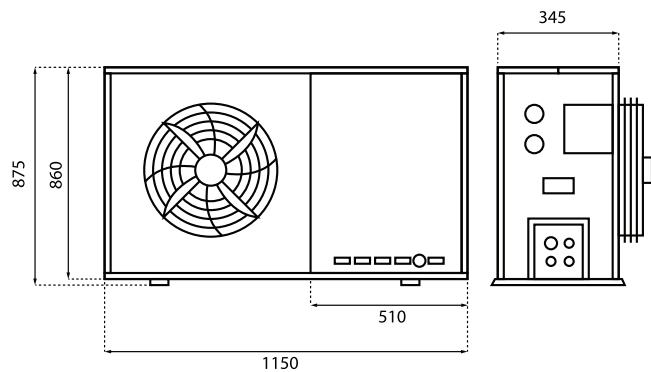


Freezer Evaporator



Evap Code: EDF-300
Evap Type: CUBIC
Evap Capacity: 3300 W.
Evap Supplier: Kontherm or Equal

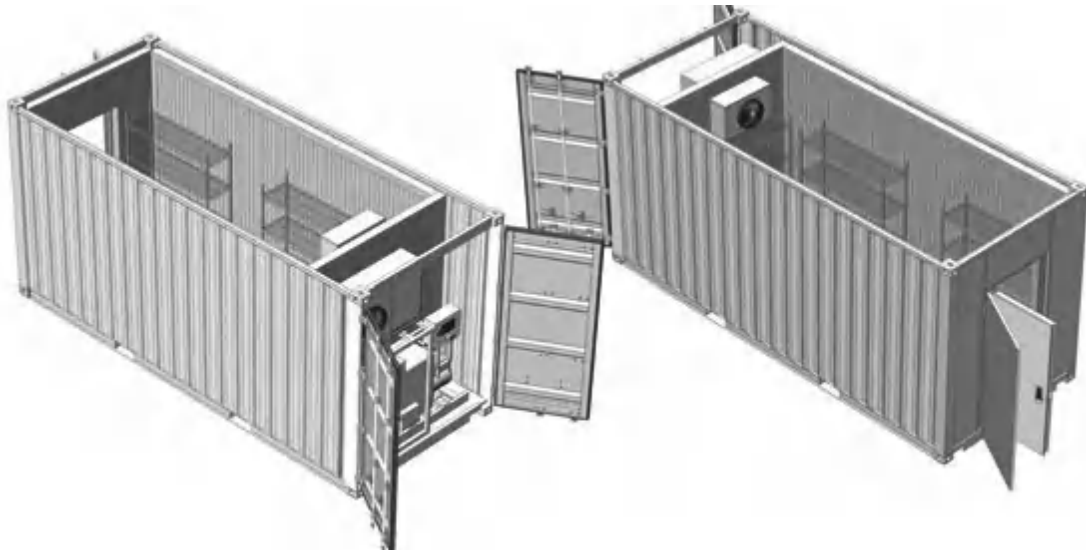
Freezer condenser & compressor



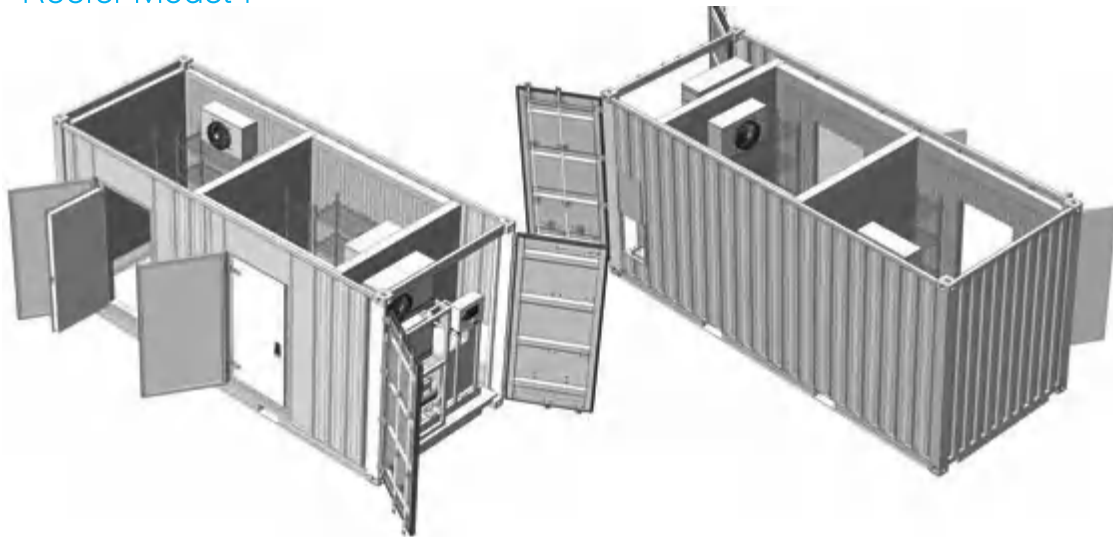
Compressor Brand: Bitzer / 3 hp Semi Hermetic
Compressor Type: Air
Cooling Capacity: 2891 W.

MODEL	DIAMENTIONS				
	A	L	H	K	B
KES 302	835 mm	1125 mm	430 mm	470 mm	290 mm

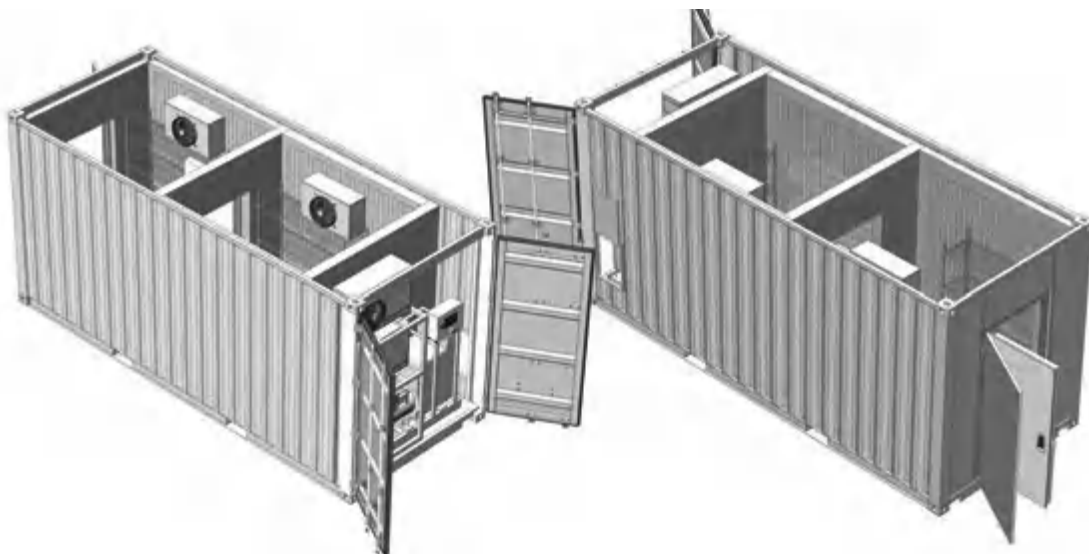
• 20 Ft. Reefer



• Freezer - Reefer Model 1



• Freezer - Reefer Model 2



Evaporator



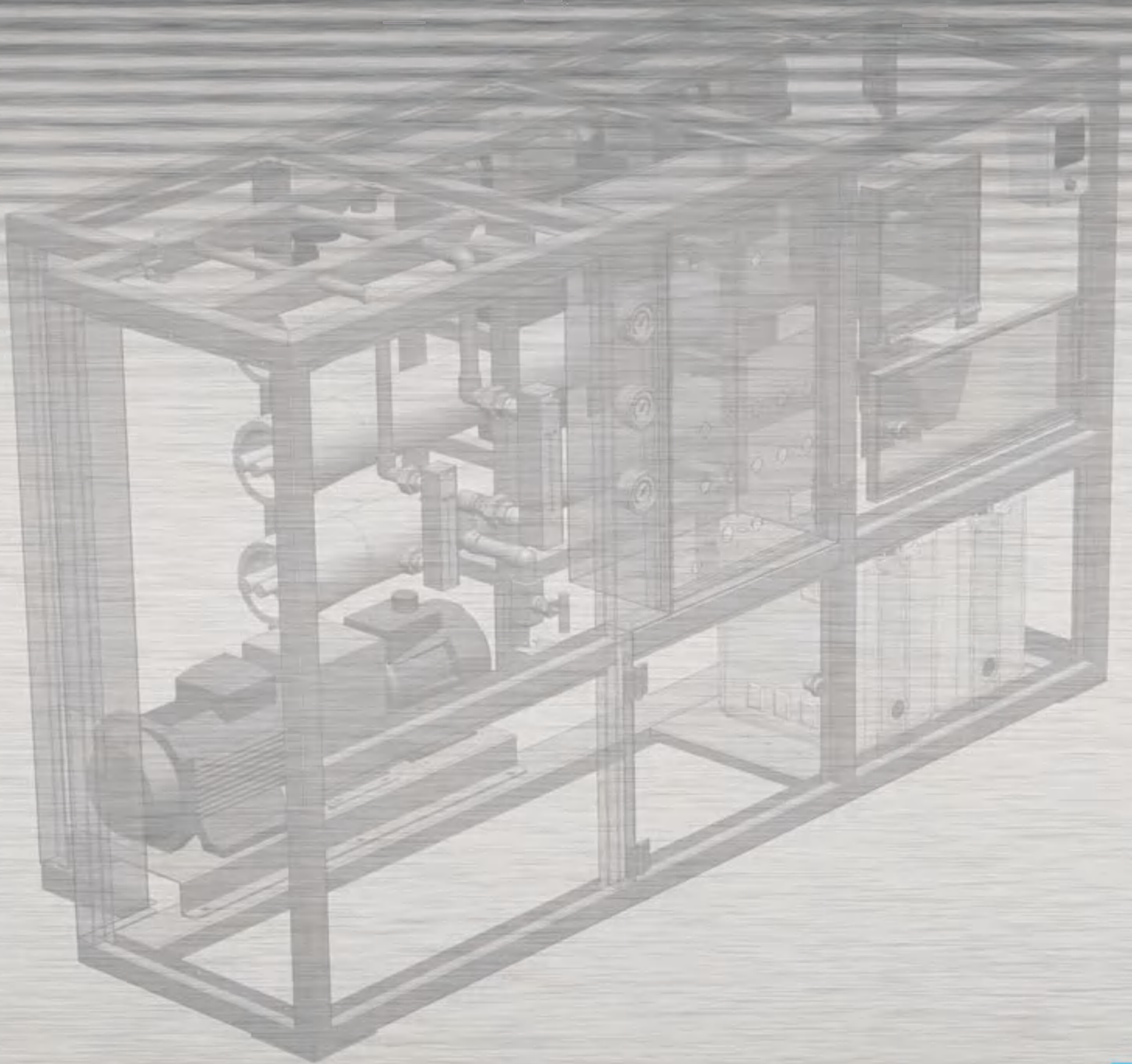
Condenser & Compressor



GENERAL TERMS

- All our products are guaranteed for 2 (Two) year against any manufacturing and installation defects.
- Our cooling units are being manufactured in Turkey under the brandname of OZTICOLD with CE certificates
- The units are fully automated with electrical defrosting and digital display (EVCO EVX 214 Made in ITALY)
- TECUMSEH /HERMETIC, COPELAND/SCROLL and BITZER brand name compressors, DANFOSS type expansion valves and fan controllers
- GUVEN liquid receivers and CASTEL dryer and selenoids are some of our major components we use in our units
- We have Schneider brand name automatic fuses, thermic relays and contactors as standart components on our switchboards
- Evaporators and units are electrostatically painted on galvanised sheets so having high endurance to corrosion
- All units are tested under 30 bar before being dispatched
- Unless otherwise is specified all the units are due to 380V/3hp/50hz conditions
- In standart units max. +42 C°, and in tropic climate units an ambient temperature of +49 C° is considered
- All devices are sent together with their user manuals to assure their true usage and make an easy maintenance.
- The cooling fans are of EBM-PAPST brand or equal and comply with IP54 norms.
- The cold room evaporators are of KARYER, KONTHERM, THERMOWAY or of an equivalent brand name.
- TECUMSEH /HERMETIC, COPELAND/SCROLL and BITZER/SEMI HERMETIC brand name compressors are preferred in the units.





Water Purification Systems



OZTI mobile water purification system produce drinking water from almost any creek, pond, lake or sea water. The system is based on the reverse osmosis technology and removes dust, heavy metals, organics and bacteriologic pollution without requiring toxic chemical treatment. OZTI Water purification system is quickly and easily deployed anywhere in the world and can operate indefinitely. The system is complete with trailer, borehole type pump, pre-filter, reverse osmosis unit, clean water tank and power generator. Permeate water quality and all equipments are controlled by PLC.

Process Flow:

- Raw water pump: Makes water intake from water source.
- Pre-filtration: Removes large particulate matter prior to purification treatment thus protects the membranes.
- Reverse Osmosis system with high pressure resistant membranes
- Ultraviolet disinfection provides additional safety and destroy all virus and bacteria
- Post Chlorination prevent the growth of bacteria

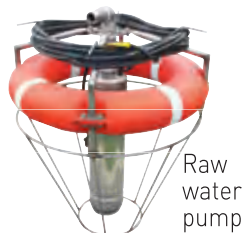
	OZTI RO S500 (Salty Water)	OZTI RO F600 (Fresh Water)
Production at fresh water	max 600 lt/hr	max 600 lt/hr
Production in the sea water flow	max 500 lt/hr	N/A
Recovery at fresh water	25%	25%
Recovery at sea water	20%	N/A
3 Step Pre-filtration	80µ, 5µ sediment filter, blok carbon filter	80µ, 5µ sediment filter, blok carbon filter
High pressure pump flow	2,5 m3/saat	4,5 m3/saat
High pressure pump power	5,5 kw	2,2 kw
Membrane pcs.	3	2
Raw water temperature	+5°C +35°C	+5°C +35°C

Design Criteria:

- TDS < 45000 ppm (sea water)
- TDS < 20000 ppm (fresh water)
- Min inlet pressure: 3 bar
- Inlet water pressure: 3-7 bar
- Inlet water temperature: 5-35 °C
- Inlet water ph: 6,5- 9,5
- Inlet water max Mn concentration: 0,05 ppm
- Inlet water max turbidity: 1,5 NTU
- Operating Pressure: 20 - 65 bar

Standard Features:

- FRP vessels resisted to 1000 PSI
- 316L stainless steel line
- Membranes resisted to high pressure
- Production and waste flowmeter
- Operation manometers
- Dublex high pressure pump
- PLC control
- Online conductivity meter
- Stainless steel chassis
- Cleaning water tank

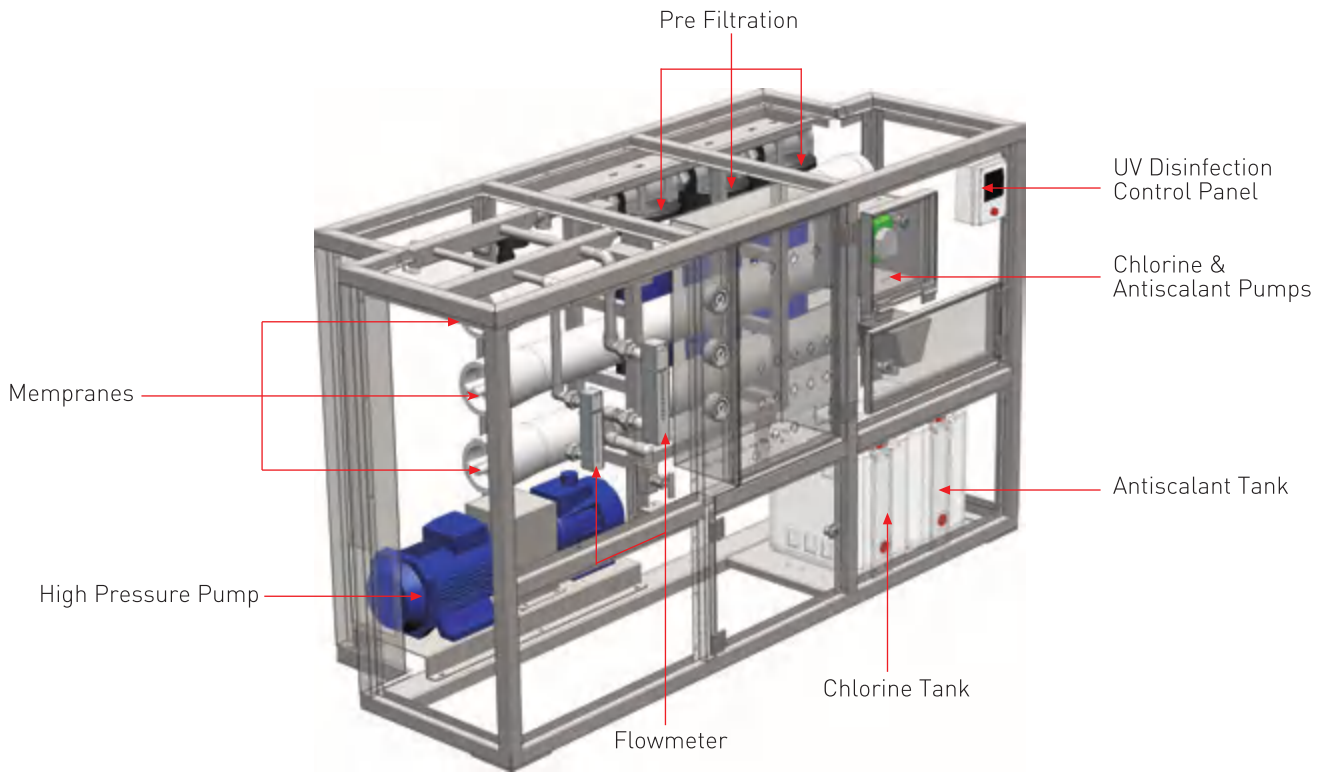


Generator



POWER	7,5 kVA
ENGINE TYPE	4-STROKE DIESEL
COOLING SYSTEM	AIR COOLED
FUEL CONSUMPTION	2,32 l/h
ALTERNATOR TYPE	MONOPHASE
CONTINUOUS VOLTAGE	220-240 V
CONTINUOUS FREQUENCY	50 Hz.
FUEL TANK CAPACITY	16 L





System Equipments

- Generator
- Feed Pump
- Multi-Media Filter
- Reverse Osmosis Unit
- Ultraviolet Unit
- Post-Chlorination
- CIP unit can be added to clean the system periodically.

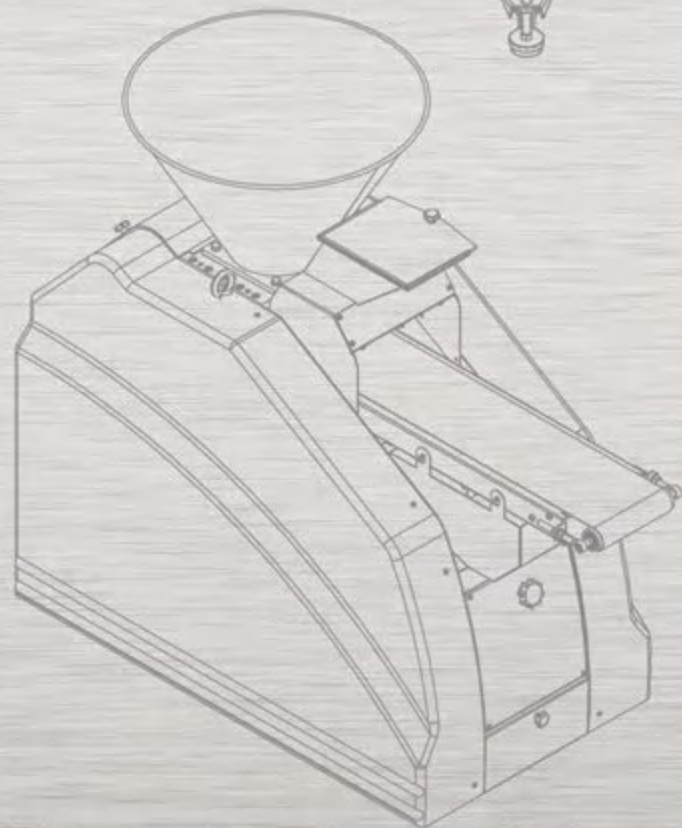
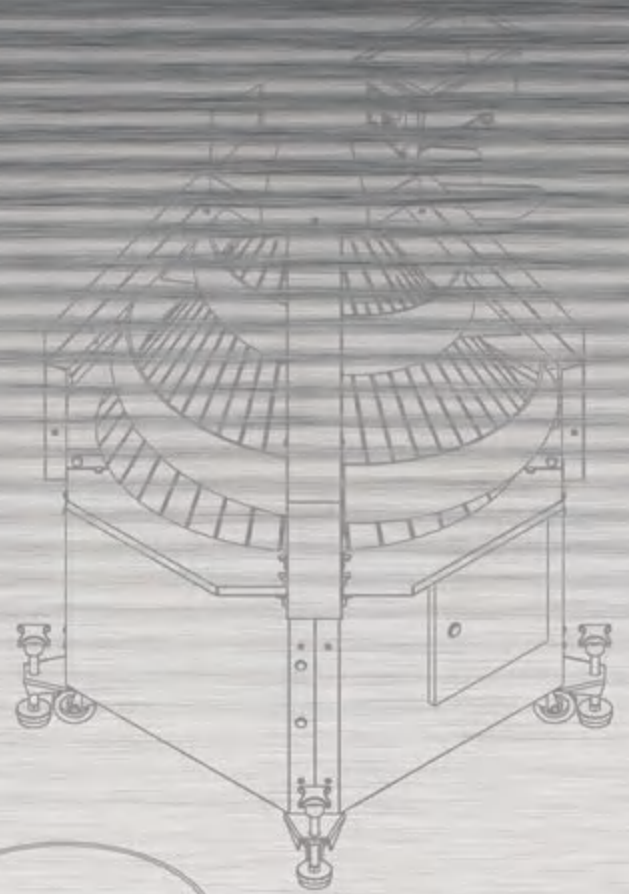
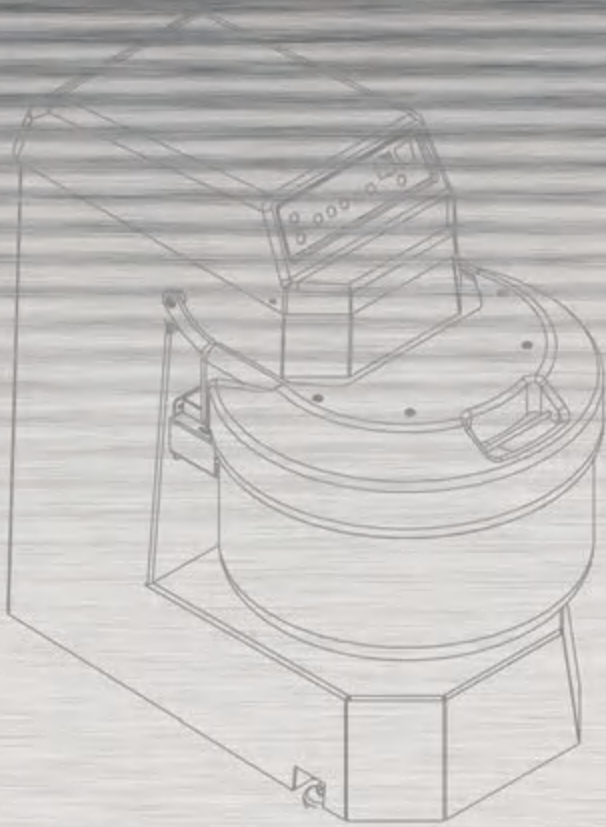
Design Criteria:

- TDS \leq 45000 ppm
- Min inlet pressure: 3 bar
- Inlet water pressure: 3-7 bar
- Inlet water temperature: 5-35 °C
- Inlet water ph: 6,5- 9,5
- Inlet water max Mn concentration: 0,05 ppm
- Inlet water max turbidity: 1,5 NTU
- Operating Pressure: 20 - 65 bar



Special design OZTI water purification systems are the best solutions to produce large amounts of clean drinking water (up to 2000t drinking water per day.) The components are installed ready for operation in a 20 ft container.





Containerized Bakeries



Rotating Oven

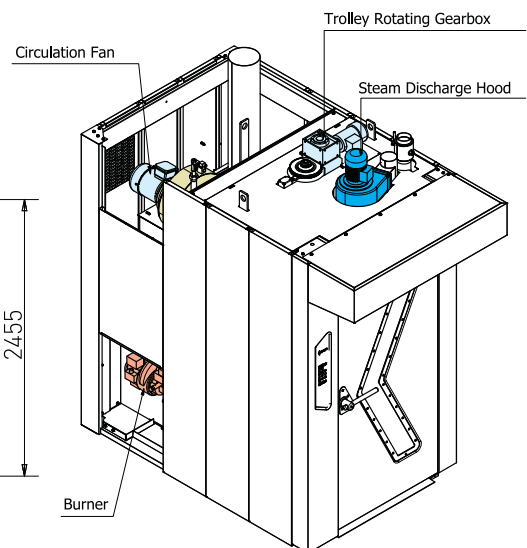
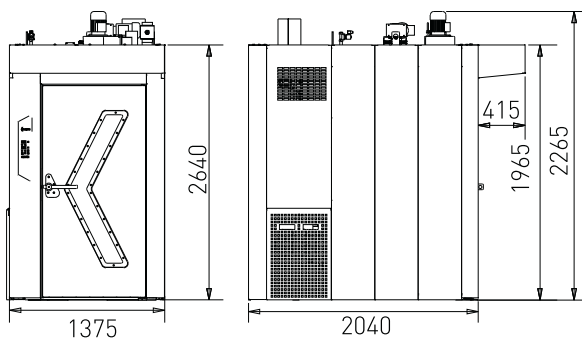
The product is a new generation rotating oven. The steam production is provided through the side plates. The baking balance is utterly homogenous. The burner is in the left corner of the back side and takes little room. The heating is provided by using LPG, GAS OIL, NATURAL GAS and ELECTRICITY.



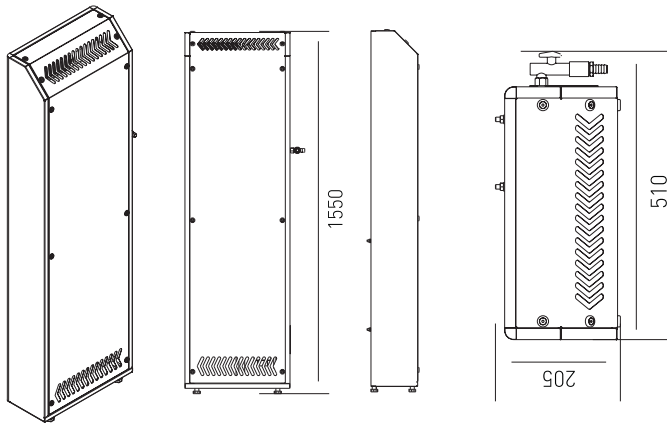
TECHNICAL FEATURES

Model	Rotating Oven
Width ± 5 mm	1375
Length ± 5 mm	2455
Height ± 5 mm	2640
Weight ± 5 kg.	1150
Type of Electricity	220/380 V 50 Hz N+PE
Fan Motor kW-Amp.	3 kW 11,6 A-6,5 A (1420 rpm)
Gearbox Motor kW-Amp.	0,37 kW 2 A-1,2 A (1390-9 rpm)
Steam Hood Motor	0,37 kW 1,73 A-1 A (2800 rpm)
Burner Motor	0,37 kW 1,73 A-1 A (2800 rpm)
Total Electric Power	4,11 kW
Custom Code	843,810.100.000

17-18 minute cooking time,
1 pan trolley loading capacity
500 piece 200 gr bread in one hour



Fermentation Compartment



Designed to be used in the fermentation compartments. Separately produced electrical control panel can be placed out of the compartment to avoid the troubles which may occur because of the humidity. Heat and humidity can be adjusted separately. Heat range is +20-+50 C and humidity range is 65%-95%.

**20 minute fermentation time,
2 pan trolley loading capacity**

TECHNICAL FEATURES

Model	Steam Producer
Serial Number	-
Width ± 5 mm	510
Length ± 5 mm	205
Height ± 5 mm	1550
Weight ± 5 kg.	44
Type of Electricity	220/380 V 50 Hz N+PE
Resistance Power kW. Amp.	1.5 kW - 6.8 A
Steam Unit Power kW. Amp.	6 kW - 15.7 A
Total Electric Power	7.5 kW
Custom Code	843.810.100.000

Spiral Mixer

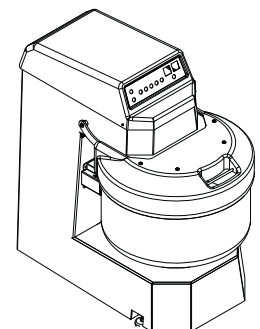
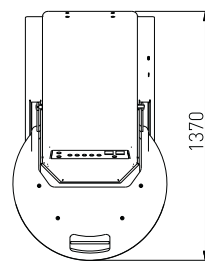
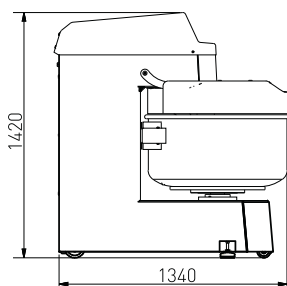
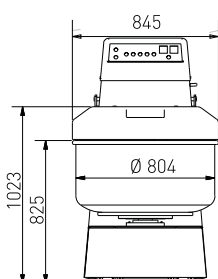
The double speed motor driven spiral mixing arm guarantees a homogeneous and fast mixing. So, a better quality dough can be mixed in a shorter time. The bowls, spiral mixing arms and knives which are made of AISI 304 quality stainless steel are imported from Italy. The beddings of the bearings are produced for heavy duty to be used for also hard dough types. Monoblock chasis system prevents vibration and noises. Electrical components and security systems are with accordance to EU standards. The cover of the bowl is completely closed to avoid flour dust. When the cover is opened, the machine stops. When closed, the machine goes on the programme from the last stop. There is no need to make another programme.



TECHNICAL FEATURES

Model	Spiral Mixer
Width ± 5 mm	845
Length ± 5 mm	1370
Height ± 5 mm	1420
Weight ± 5 kg.	690
Type of Electricity	220/380 V 50 Hz N+PE
Spira Motor kW-Amp	5,5 kW.-7.5 kW. 16,5 A-16 A (700-1450 rpm)
Bowl Motor kW-Amp	0,75 kW/4,5 A 2,5 A (70 rpm)
Total Electric Power	8,25 kWt.

130 kg. dough from 75kg. flour
15-16 minute doughing time / 390kg. dough per hour
270-280gr (approx.) dough for 200gr bread, 390 kg./280 gr =1300 piece per hour

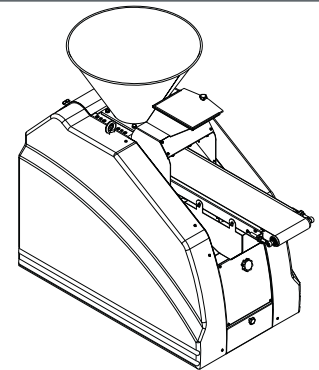
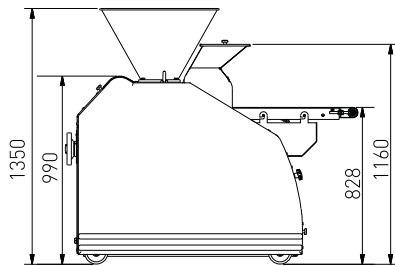
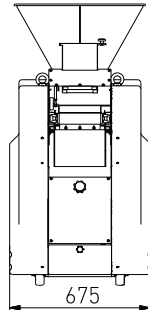
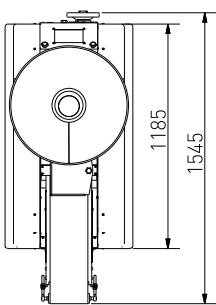


Volumetric Dough Divider

Divides the dough with the requested weight gently, without crushing. So, the quality of the bread is higher and yeast consumption is lower. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. material with accordance to EU standards. 3 different speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil losses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to EU standards.

TECHNICAL FEATURES	
Model	Volumetric Dough Divider
Width ± 5 mm	675
Lenght ± 5 mm	1185
Height ± 5 mm	990
Weight ± 5 kg.	460
Type of Electricity	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	1,5 kW
Total Electric Power	1,5 kW/7,27 / 4,2 A(940 rpm)
Cutting weight range	150-700 gr.
Custom Code	843.810.100.000

150 gr.to 700 gr. bread dough / 2100 piece bread in one hour on average speed

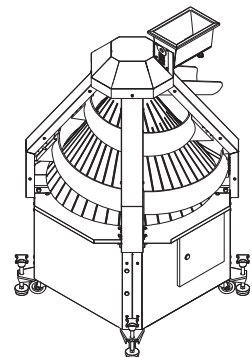
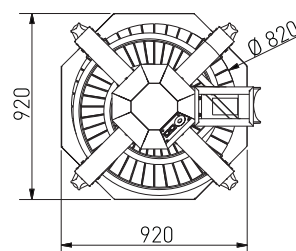
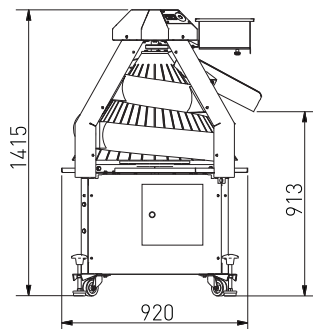
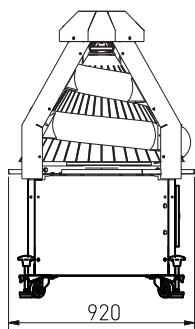


Dough Rounding Machine

Dough rounder machines gives the round shape to the dough pieces by the curves of the channels and aluminium cone. Flour quantity can be adjusted easily. Electrical components are with accordance to EU standards. Channels and cone can be coated with teflon as an option. Rubber feet are used to fasten the machine to the ground to avoid the damages on the flor coating. Air blower for the channels is standard. Hot air blowing can be bought as an option. Bonnets are coated by electrostatic powder paint. Stainless steel bonnets can be bought as an option. Monospeed machine can be also produced by electronic speed control unit.

TECHNICAL FEATURES	
Model	Dough Rounding M.
Width ± 5 mm	920
Lenght ± 5 mm	920
Height ± 5 mm	1415
Weight ± 5 kg.	240
Type of Electricity	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	1,1 kW / 4,5 A-2,6 A (1400rpm)
Total Electric Power	1,1 kW
Custom Code	843.810.100.0000

2100 piece bread in one hour on average speed



Air Condition



Features

- 24,000 Btu / h
- Air filter
- Horizontal- vertical air flow groove
- Thermostat
- Digital display
- Remote control

GeneratorAPD33M

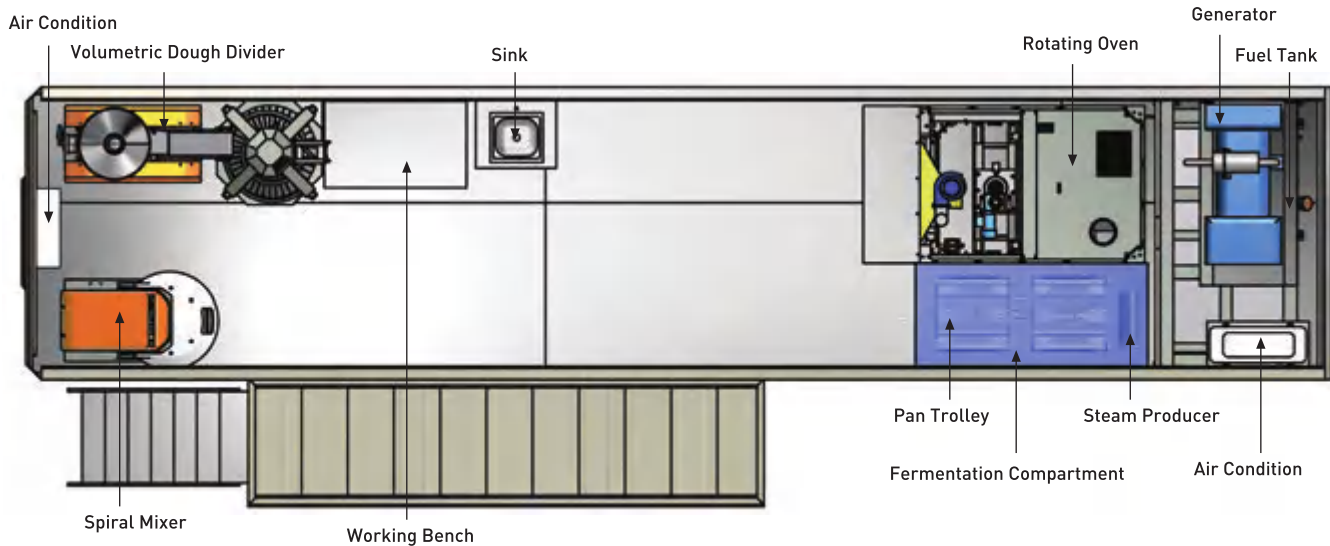
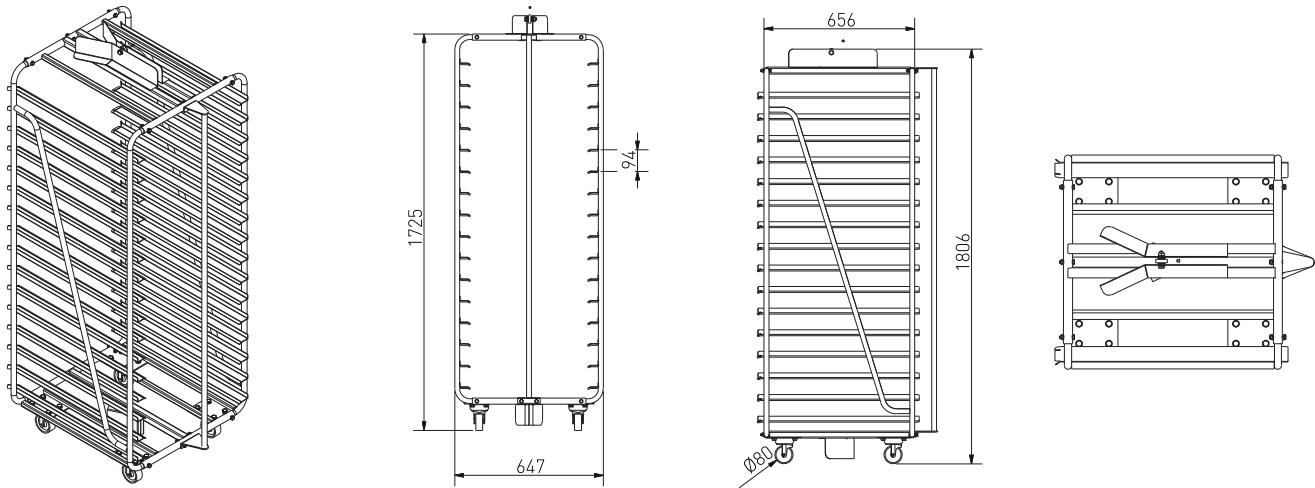


TECHNICAL DATA DIESEL GENERATING SETS 400 /230V - 50 Hz

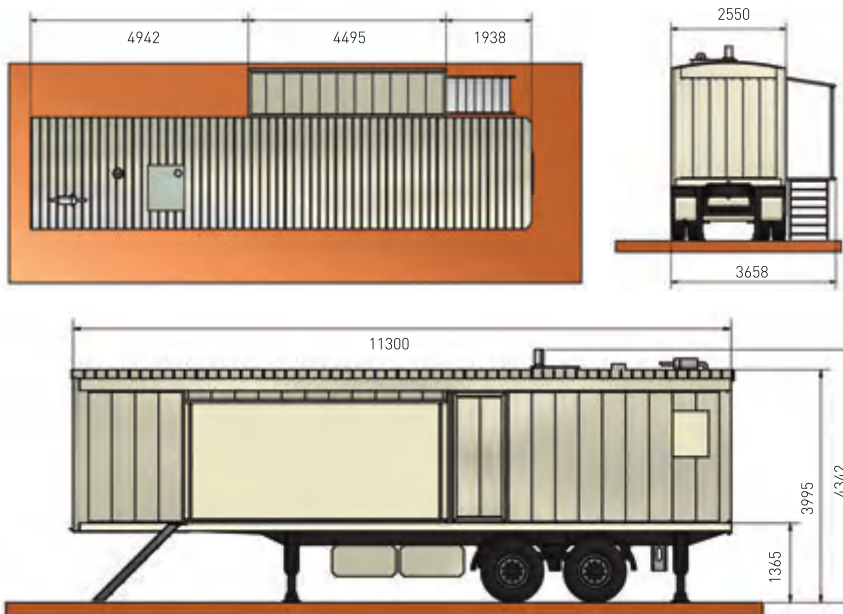
GROUP	MODEL		APD21M3	APD23M	APD27M3	APD33M	APD42M
	Power PE 0B	StandBy	kVA	21	23	27	33
kW			16,8	18,4	21,6	26,4	33,6
Prime		kVA	18	21	23	30	38
		kW	14,4	16,8	18,4	24,0	30,4
DIESEL ENGINE	Engine		Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi
	Model		S3L2-63SGH	S4Q2-63SG	S4L2-63SGH	S4L2-63SG	S4L2-63SG
	Engine Power Output at rated rpm	kwm	21,2	28,8	28,8	31,6	39
		HP	28.408	38.592	38.592	42.344	52.26
	Aspiration and Cooling		Natural	Natural	Natural	Natural	Natural
	Total Displacement	Lt.	1,31	2,5	1,75	3,31	3,331
	No. of Cylinders and Build		3-Inline	4-Inline	4-Inline	4-Inline	4-Inline
	Engine Speed	rpm	3000	1500	3000	1500	1500
	Bore and Stroke	mm x mm	78x92	88x103	78x92	94x120	94x120
	Compression Ratio		22:1	22:1	22:1	22:1	17:1
	Governor		Mechanical	Mechanical	Mechanical	Mechanical	Mechanical
	Fuel Consumption at full load	Mhr	6,33	5,58	8,6	7,6	10,5
	Fuel Tank Capacity	Lt.	38	80	45	80	80
	Oil Capacity	Lt.	4,2	6,5	6	10	10
	Coolant Capacity	Lt.	4,2	4	2,5	5,5	5,5
	Radiator Cooling Air	m3/min	64	43	85	65	65
Air Intake - Engine	m3/min	1,9	1,7	2,3	2,25	2,9	
Exhaust Gas Flow	m3/min	4,5	4,5	5,85	6	7,6	
OPEN TYPE	Dimensions (L x W x H)	mm	1050 x 600 x 900	1380 x 600 x 1000	1150 x 600 x 1000	1480 x 700 x 1000	1480 x 700 x 1000
	Dry Weight	kg	380	560	420	700	700
SOUND ATTENUATED TYPE	Dimensions (L x W x H)	mm	1830 x 823 x 1192	1830 x 823 x 1192	1450 x 823 x 1092	1830 x 823 x 1192	1830 x 823 x 1192
	Dry Weight	kg	480	700	530	850	850

Pan Trolley

16 Rack 60 x 80 Pan Trolley / Aluminium Material



500 pieces bread of 200 gr. in one hour!
Total electric power 26 kW.



Code	A,S421.00B.02
Dimensions	11300 x 2550 x 4000 mm
Chassis No	NP905V102AA002002
Axle	2
Brake System	Air Break
Tyres	Continental (12,00 R 22,5) 8+1
Tire Rim	Metal 9,00R 22,5 8+1
Bumper	Shiny Double Tire
Suspension System	Mechanic Parabolic 3 Leaf Spring
Floor Travers	Z Bend
King Pin	2" Ø
Mechanic Leg	4 pcs Ovro 300T 800
Floor Metal Sheet	4 mm St52
Front-Side Walls and Rear Door	1,2 mm CRS Quality Mild Sheet
Ceiling Metal Sheet	1,2 mm CRS Quality Mild Sheet
Rear Door	Two Side 270° Degree Extensible Container Type
Electric System	24 Volt SABA
Fire Extinguisher	1 pcs SABA



Baking with the OZTI CONTAINERIZED BAKERY includes the different steps involved in the process: kneading, weighing, manual forming, fermentation (rising), baking and natural cooling.

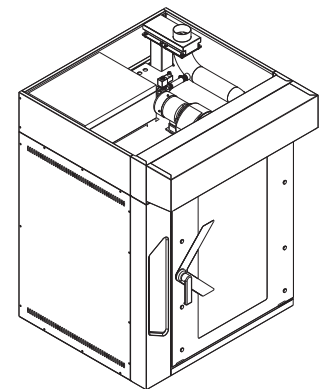
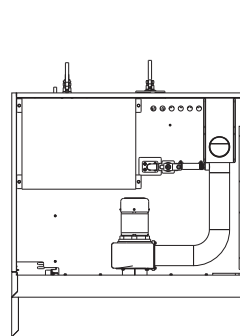
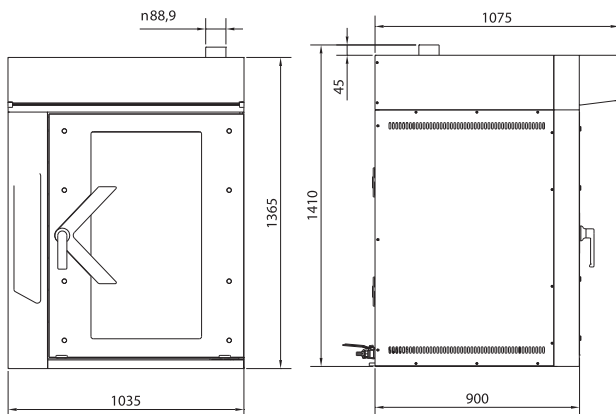
Oven

Lidya serie pastry ovens are for cooking bread or pastry between 150/250 °C . Ovens can work under hard climate conditions like 5/45 °C and up to 80% relative humidity.

- Tray Dimensions : 40 x 60 cm - 10 trays
- Cooking Time : 10 - 20 minutes
- Temperature Control : 0 / 400 °C
- Steam Temperature : 120 °C (0 - 10 seconds period)



TECHNICAL FEATURES			
Model	LIDYA 10 E	Phase	3
Width ± 5 mm	1035	Resistance	2 x 9 Kw = 18 kW
Length ± 5 mm	1075	Circulation motor amp.	1.65 A-0.65 A
Height ± 5 mm	1410	Steam outside motor amp.	1.20 A-0.70 A
Weight ±5 kg	260	Circulation motor rpm&power	1400 rpm 0,55 kW
Warranty period	1 year / yıl	Steam outside motor rpm&power	2840 rpm 0.25 kW
Type of electricity	380 V 60 Hz N+PE	Standards	TSE -ISO 9001
Electric power [total] kw	19,5 kw	Custom code	843.810.100.000



Spiral Mixer

The double speed motor driven spiral mixing arm guarantees a homogeneous and fast mixing. So, a better quality dough can be mixed in a shorter time. The bowls, spiral mixing arms and knives which are made of AISI 304 quality stainless steel are imported from Italy. The beddings of the bearings are produced for heavy duty to be used for also hard dough types. Monoblock chasis

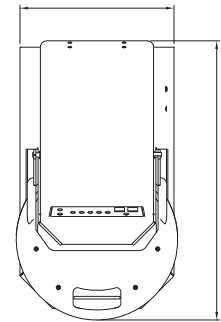
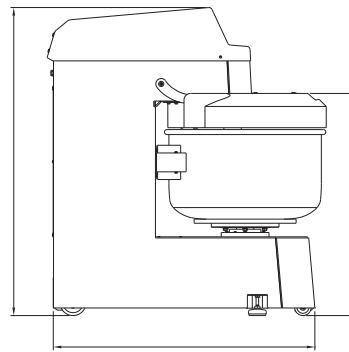
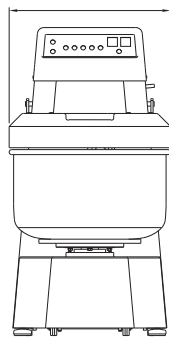
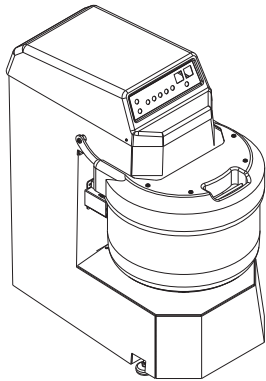
system prevents vibration and noises. Electrical components and security systems are with accordance to EU standards. The cover of the bowl is completely closed to avoid flour dust. When the cover is opened, the machine stops. When closed, the machines goes on the programme from the last stop. There is no need to make another programme.



TECHNICAL FEATURES

Model	SP 80	Spiral motor current Amp.	380 V / 3.5 kW, 10.3 A
Width ± 5 mm	745		6 kW, 11.9 A
Length ± 5 mm	1285		[6 kW, 11.5 A]
Height ± 5 mm	1420	Bowl motor current Amp.	380 V 2.9 A
Weight ±5 kg	660	Spiral motor rpm & power	1 Speed 720 -3.5 kW.
Warranty period	1 year / yil		2 Speed 1450- 6 kW.
Type of electricity	380 V 50 Hz N+PE	Bowl motor rpm & power	700-0.75 kW.
Electric power (total) kw	6.75 kW.		

80 kg. dough from 50 kg. flour / 15-16 minute doughing time / 240 kg. dough per hour
240-250 gr (approx.) dough for 200gr bread, 240 kg./250 gr =900 piece per hour/



Spiral Mixer

Divides the dough with the requested weight gently, without crashing. So, the quality of the bread is higher and yeast consumption is lower. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. All of the parts which are contacting to flour or dough are made of stainless steel material with accordance to EU standards. 3 different

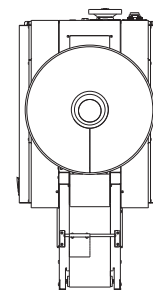
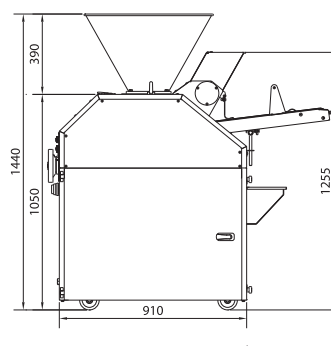
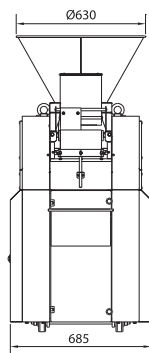
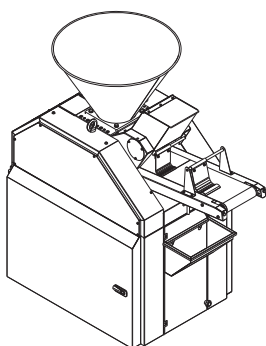
speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil loses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to Eu standards. Different weight ranges are available. Poliamide wheels allows to change the place of the machine easily without giving damage to the floor.



TECHNICAL FEATURES

Model	DM 2000	Warranty period	1 year / yil
Serial number		Type of electricity	380 V 50 Hz N+PE
Width ± 5 mm	685	Electric power (total) kw	1.5 kW.
Length ± 5 mm	1333	Machine motor current amp.	7.27 / 4.2 A 1.5 kW.
Height ± 5 mm	1440		[940 rpm-dev/dak]
Weight ±5 kg	490		

150 gr.to 700 gr. bread dough, 2100 piece bread in one hour on average speed



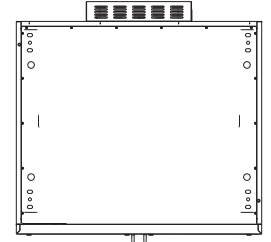
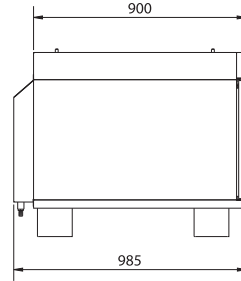
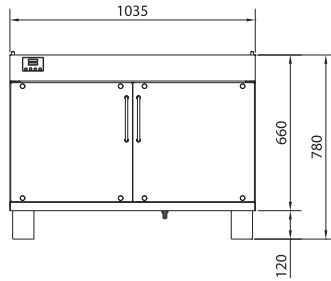
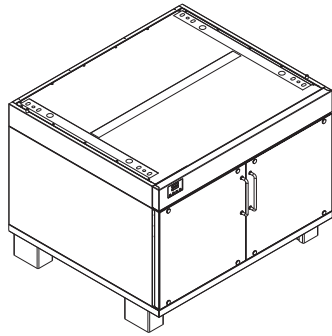
Fermentation Cabinet

Fermentation cabinet is for dough proofing at 0 /40 °C and 0% - 80% relative humidity. Time, temperature and fermentation level are all adjustable.



TECHNICAL FEATURES

Model	MO10	Type of electricity	220 V 50 -60Hz N+PE
Width	± 5 mm 1035	Electric power (total) kw	2.5
Length	± 5 mm 985	Phase	1
Height	± 5 mm 775	Resistance	2x1 kW
Weight	±5 kg 80	Circulation motor rpm&power	1400 rpm 0.038 kW
Warranty period	1 year / yil	Standards	TSE -ISO 9001
		Custom code	843.810.100.000



Generator

TECHNICAL FEATURES

GROUP			
Stand-by power	55(44) kVA (kW)	Power factor	0,8 cosQ
Prime power	50(40) kVA (kW)	Frequency	50 Hz
ENGINE			
Make	INTER	Cylinder displacement	4,1 mm
Model	IDE442NG	Cylinder bore/stroke	105/118
Rpm	1500 rpm	Compression ratio	17,5:1
Prime power	46 (62,6) kW(hp)	Electric system	12VDC
Stand-by power	49 (66,6) kW(hp)	Fuel consumption %50 loaded	6,8 lt/h
Number of cylinder	4	Fuel consumption %75 loaded	9,8 lt/h
Cylinder combination	In line	Fuel consumption %100 loaded	13,1 lt/h
Air induction system	Natural	Fuel tank capacity (w/canopy)	284 lt
Cooling system	Water Cooled	(W/o canopy)	126 lt
Governor type	Mechanic lt		
ALTERNATOR			
Type	Synchron.Brushless	Isolation class	For 10 seconds %300
Overloaded	For 1 hour %110 in 12 hours,	Voltage	H
Insulation resistance	For 2 minutes % 150,	Tolerance of voltage	231/400 V ±%0,5
Short circuit current	Minimum 1800 Volt-2U+1000V		
DIMESIONS			
Width w/o canopy (w/canopy)	820(1060) mm	Height w/o canopy(w/canopy)	1350(1600) mm
Length w/o canopy (w/canopy)	1720(2650) mm	Weight w/o canopy (w/canopy)	822(1050) kg



ENGINE

- INTER Heavy duty diesel engine
- Revolution: 1500 rpm
- Water cooled
- Tropical type radiator

Water Tank



TECHNICAL FEATURES

Width	1005
Length	1855
Height	580
Weight	
Warranty period	1 year / yil
Volume	1020 m3

Working Bench



TECHNICAL FEATURES

Width ± 5 mm	2200
Length ± 5 mm	855
Height ± 5 mm	1070
Weight ± 5 kg.	
Warranty period	1 year / yil

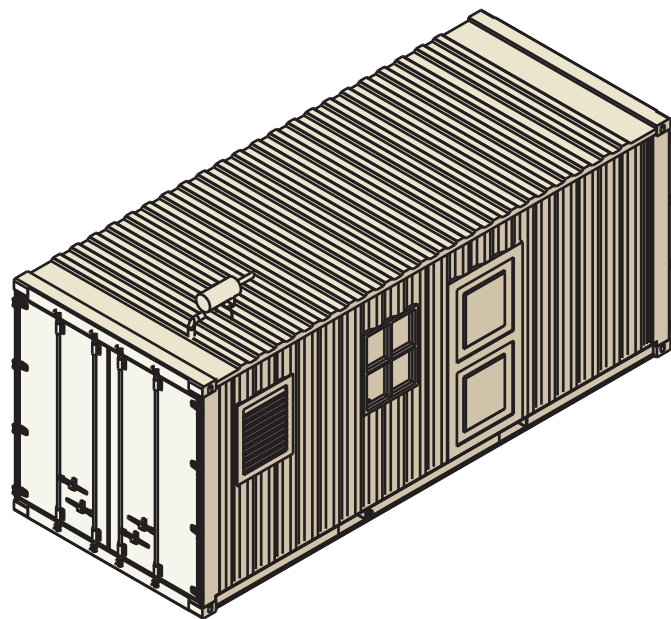
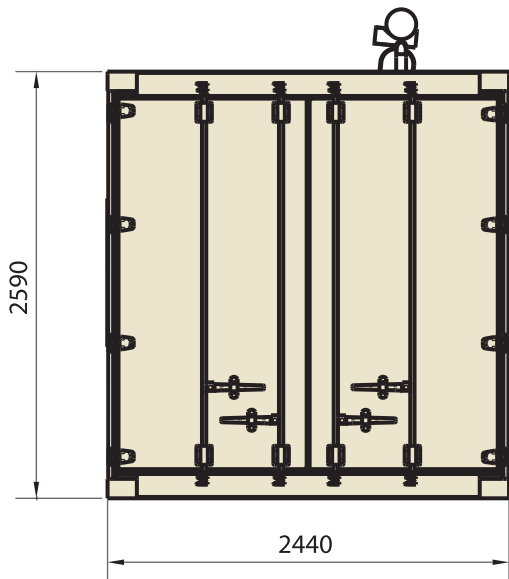
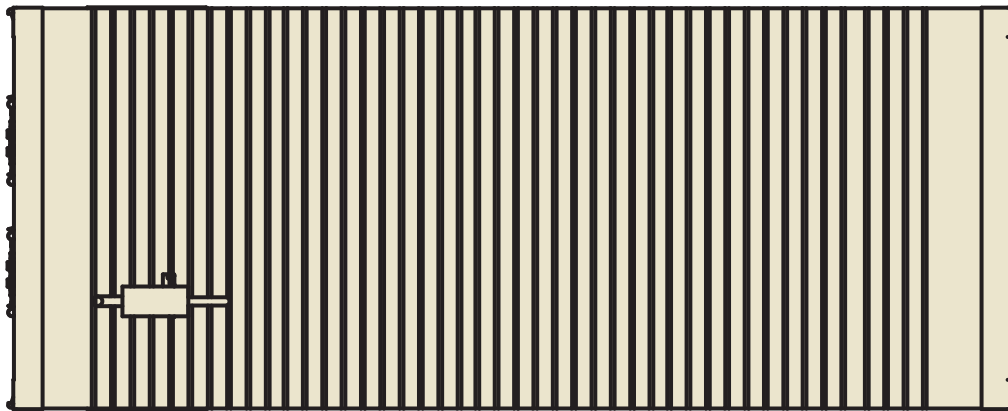
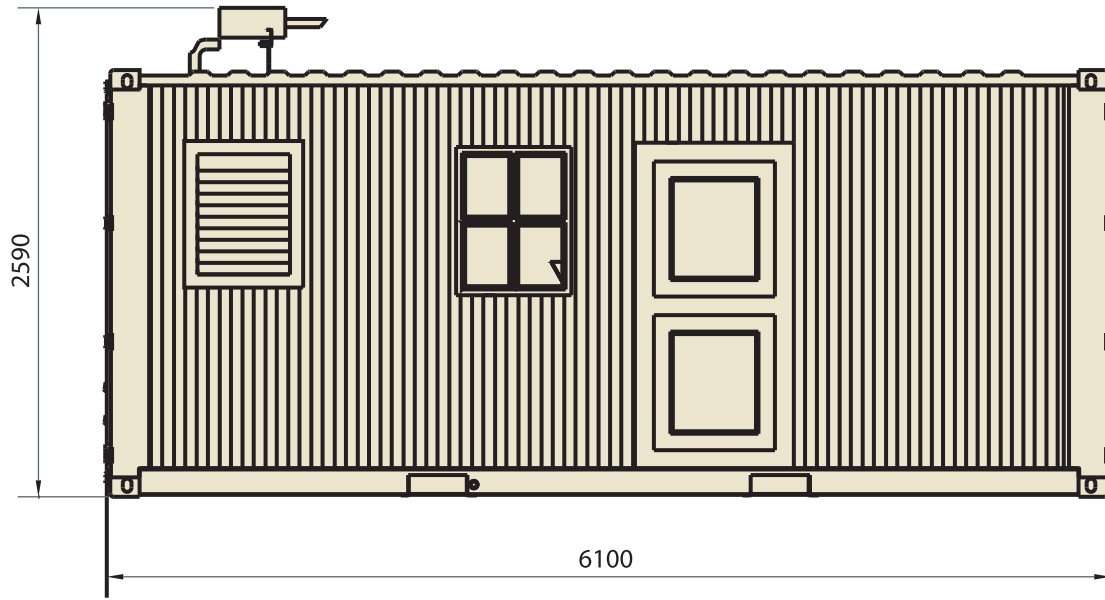
Air Condition

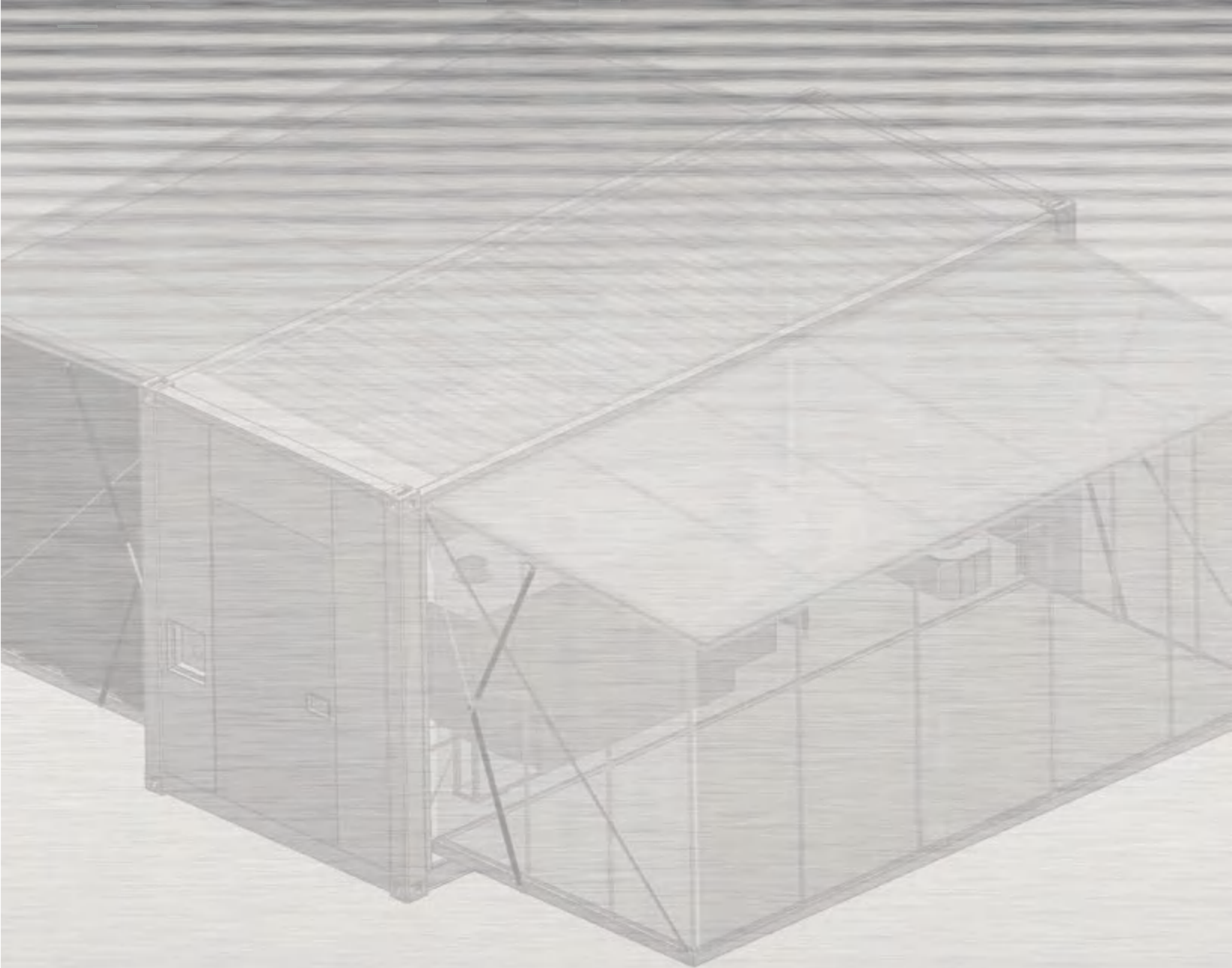


- Air filter
- Horizontal- vertical air flow groove /
- Thermostat

TECHNICAL FEATURES

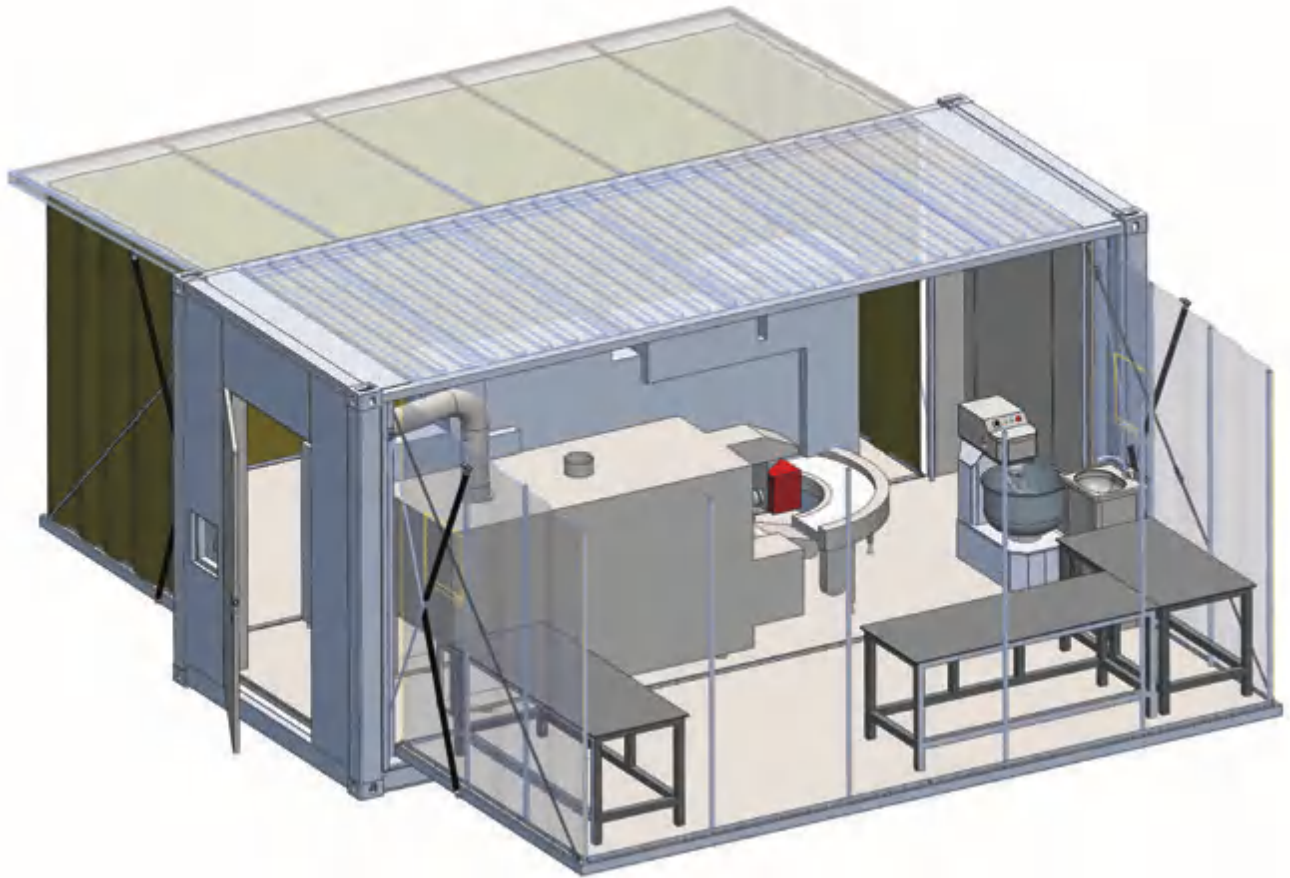
Cooling capacity	13000 Btu / h- 3.8 kW
Heating capacity	16000 Btu / h- 4.6 kW
Humidifier capacity	1.5 lt. / h
Voltage	220-240 V / 50 Hz.





Bakery Container
(Pita Bread)





General Information

20ft 3-in-1 BAKERY CONTAINER for PITA BREAD is designed to meet civilian and military bakery needs under different climate and field conditions. System is mounted into an expandable 20 ft ISO container.

Designed and manufactured by Öztiryakiler with 70 years of experience in kitchen equipment, **20ft 3-in-1 BAKERY CONTAINER** is A **PERMANENT SOLUTION** for meeting the pita bread bakery service needs of modern armies, civil defense organizations, disaster coordination centers and aid organizations **UNDER HARDEST CONDITIONS IN THE SAFEST, FAST, HYGIENIC and EASIEST WAY.**

Specifications

Dimensions (LxWxH)	6058 mm x 2.896 mm x 2438 mm (20' x 8' x 9.5')
Dough kneader	50 kg capacity
Production capacity	Up to 750 pieces/hour
Diameter of products	Up to 500 mm
Rated voltage	380 V
Frequency	50 Hz
No of phases	3P + N
Power	32 A

Installation and usage

20ft 3-in-1 Bakery Container for Pita Bread source requirements:

- The equipment need only one main input power cable 3Phases + Neutral + Ground
- Phase to phase Voltage: 380Volts
- Rated starting current for Bakery line: 16 Amp.
- Rated operating current :11 Amp.
- Frequency: 50 Hz.
- Power: 5 KW
- Voltage drop: -15%
- Over Voltage: 10%

20ft Bakery Container is designed to serve personnel on the field, installed into a 20ft ISO 1CC container and equipped with a pita bread bakery system, a dough kneader, sink and workbenches in order to achieve maximum flexibility and hygiene to prepare pita bread, pizza, as well as oriental pies such thyme, manakish, cheese manakish, lahmajoun etc.

In order to operate the Bakery Container for Pita Bread, following supplies and equipment are necessary:

- **Power Supply:** 380 V, 50 Hz 32 Amps threephase external power supply output is required to operate the electrical systems.

- **Water Supply:** Natural or artificial water sources are required in order to maintain clean water supply.

- **Waste Water Collector:** It is recommended to use a waste water tank to discharge waste water.

Bakery Container has a high mobility and can be transported on main and sub roads by connecting onto a trailer which is capable to connect 20ft ISO container. However, it is not designed for off-road transportation.

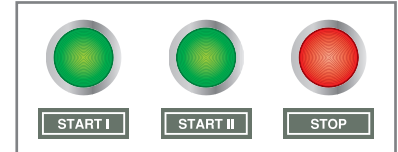
Dough Kneading Machine



OHY 50 Dough Kneading Machine Specifications

Capacity	50 kg	Nominal current	5,3 A
Total input power	2,15 kW	Supply cable	5 x 2,5
Voltage requirement	400 V	Maximum noise	73 dBA
Working frequency	50-60 Hz	Class	IP 54

Button	Description
START I	Starts the machine at speed 1, 60 RPM
START II	Starts the machine at speed 2, 120 RPM
STOP	Stops the machine



Burner

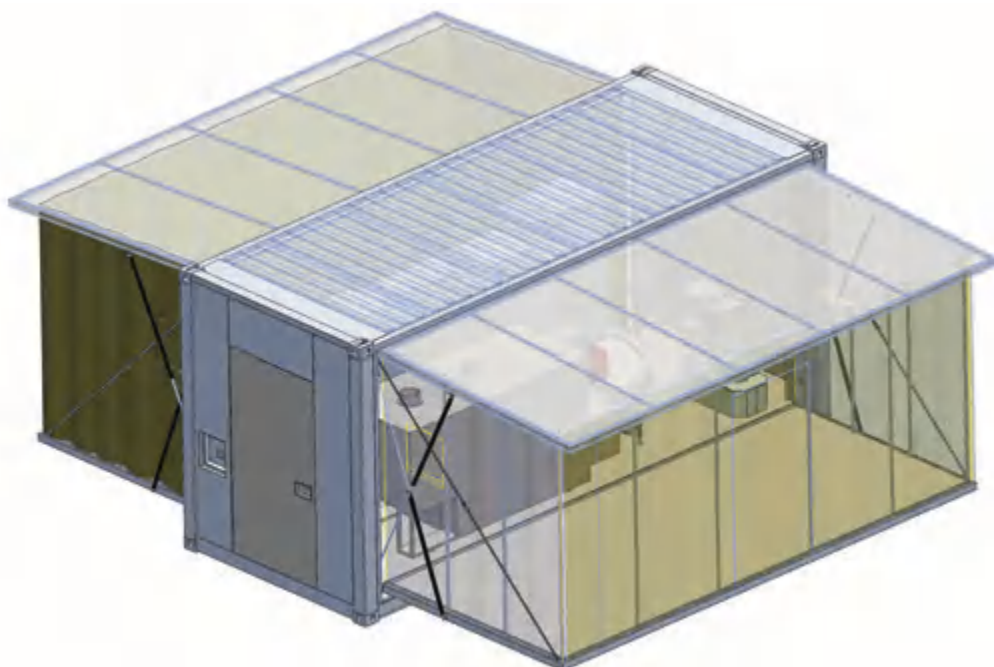


Burner Specifications

Flow min-max.	4 - 9.8 kg/h
Thermal power min-max.*	40.8 - 99.9 Mcal/h
Thermal power min-max.*	47.3 - 116 kW
Fuel	LIGHT OIL 1.5°E a 20°C = 6.2 cSt
Intermitted working operation	1 stage (min. 1 stop every 24 hours)
Environmental conditions operation/storage	-15 +40°C, rel. humidity max 80%
Max temperature combustion air	60 °C
Nominal electric power	140 W
Motor fan	100 W
Nominal absorption	0.7 A
Power supply	1/N ~ 230V- 50Hz
Degree of electric protection	IP40
Noisiness** min-max	59 - 61

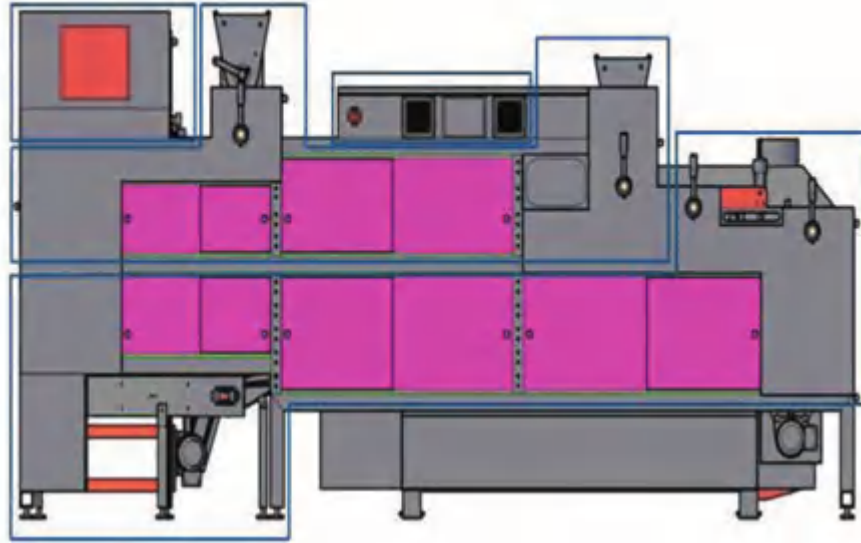
* Reference conditions: Environment temperature 20°C - Barometric pressure 1013 mbars - Altitude 0 mt (sea level)

** Measured sonorous pressure in the combustion lab, with functional burner on beta boiler in a distance of 1 m.

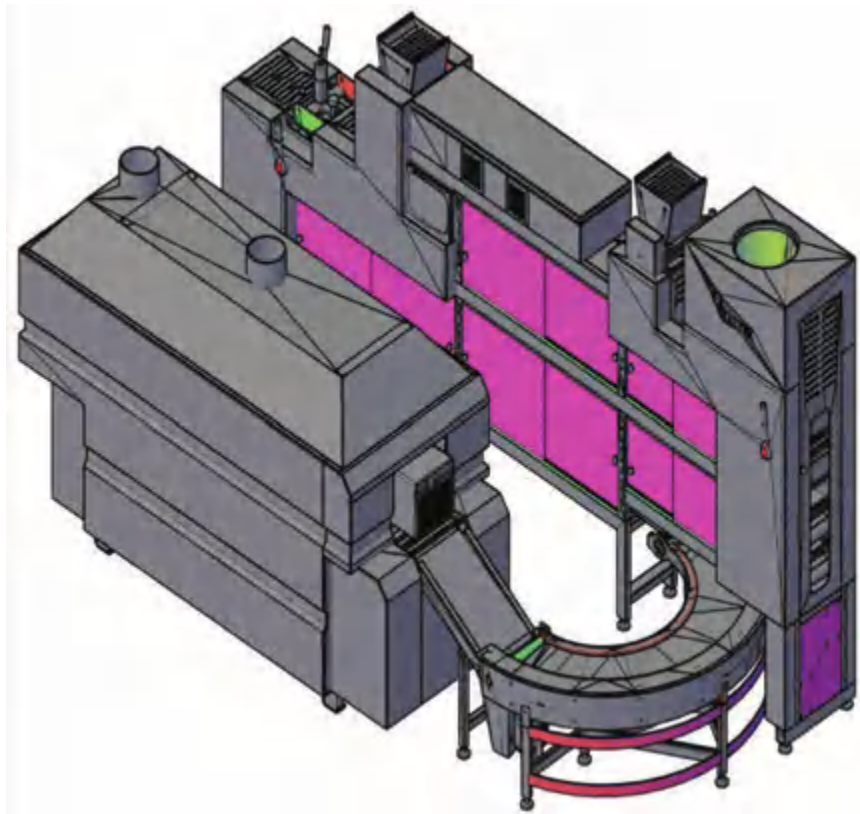


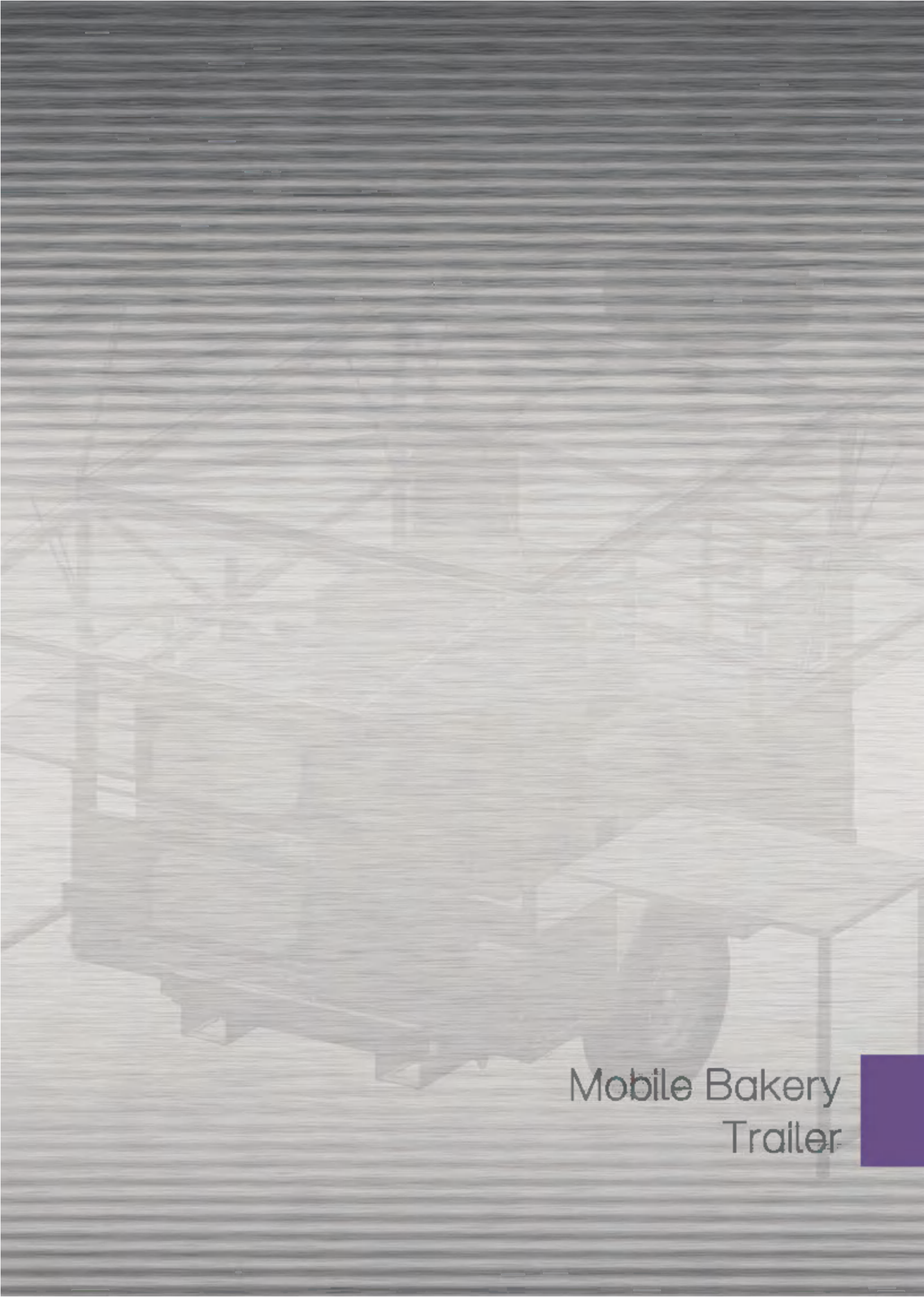
Components

Line is composed of four main components; divider, tunnel proofer, final proofer, cooling conveyer and oven



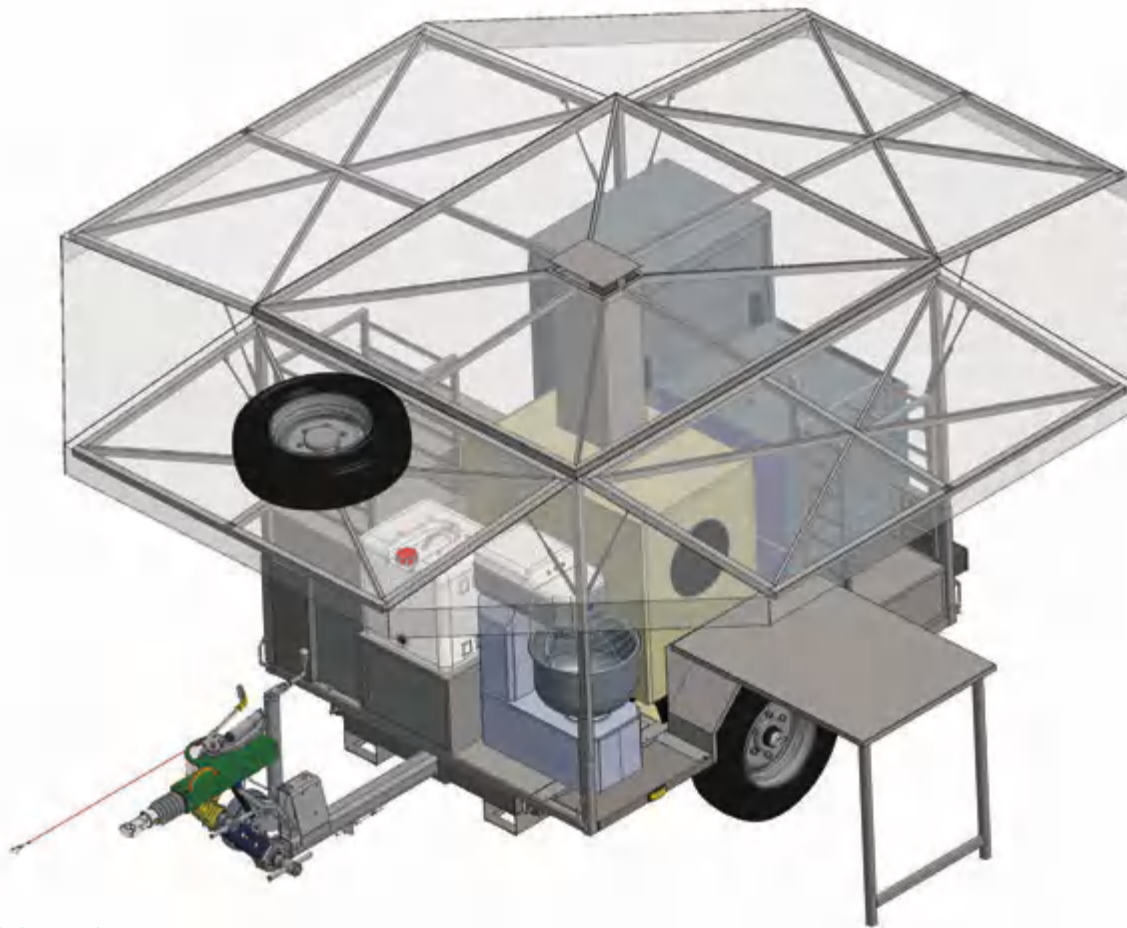
All components are connected to the same control unit, composed of a PLC and a Touch screen. These units are used to run the machine, determine the alarms, specify the quantity of loaves per minute, specify fermentation time per minute, specify baking time per sec, and specify the length of loaf. All the components are dependent, so that, if there is alarm in one of them, all the components stop is till the defected one are turned off.





Mobile Bakery
Trailer





General information

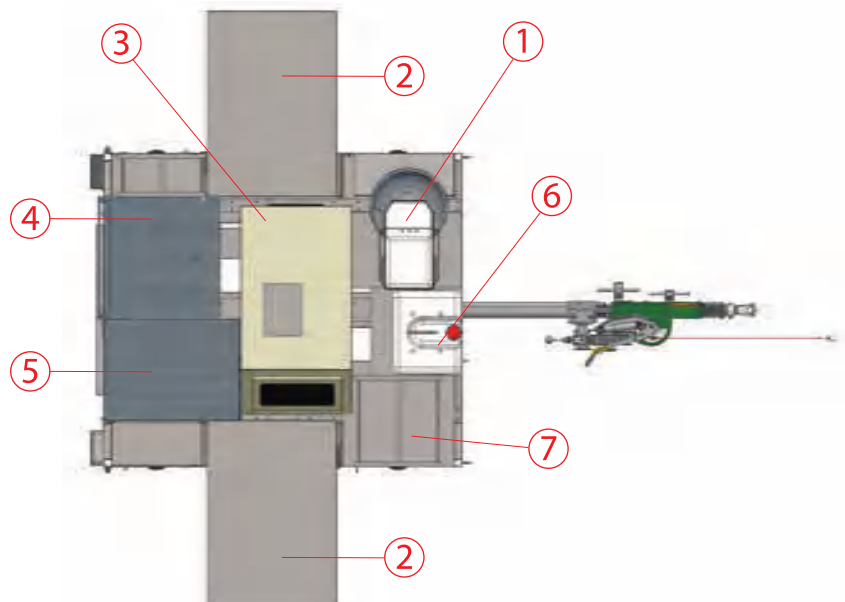
The Mobile Bakery Trailer is designed to make bread for troops, groups and community on temporary field duties. Bakery has capability to serve 250 persons on the field.

The Mobile Bakery includes various components to prepare and bake the bread: Kneading, scaling, shaping, fermentation, baking and natural cooling units.

Bakery has soundproofed diesel generator set in order to obtain autonomy.

The Mobile Bakery Trailer is mounted on a single axle trailer and can be safely transported by land, air and sea transportation vehicles by the help of appropriate equipment

Description	
1	Dough kneader
2	Workbench
3	Generator Set
4	Electrical ovens (2 pieces)
5	Fermentation chamber
6	Water station and depot
7	Cupboard & Stacking shelves



Common features

Dimensions & Weight	
Operation dimensions	5,430 mm (L) x 4416 mm (W) x 2490 mm (H)
Transportation dimensions	4,320 mm (L) x 2070 mm (W) x 2490 mm (H)
Total weight	2,000 kg

Bakery units	
Dough kneader	<ul style="list-style-type: none"> • 30 kg maximum dough production capacity. • Supported by transparent water depots to supply continuous water to the kneader. • Adjustable speed • High quality stainless steel bowl and mixing accessories
Oven	<ul style="list-style-type: none"> • 2 pieces of electric ovens, with ventilation and extractor fan. • Manual steam by electric pump and water depot. • Inner side of oven is made of high quality stainless steel.
Fermentation chamber	<ul style="list-style-type: none"> • Chamber is made of high quality stainless steel. • Operating temperature up to +70° • A thermostat helps to manage the temperature.
Scale	<ul style="list-style-type: none"> • Range: 6 kg. • Stainless steel scale

Trailer	
Trailer Structure	Hot-dip galvanized body structure. Rubber suspension axles.
Main Chassis	Welded torsion-resistant steel profiles.
Axles	1 Axles
Wheels	2 + 1 Tires - 8.5 R 17.5
Capacity	2600 kg
Suspension	Independent gas absorber suspension
Electrical Systems	Traffic lights according to regulations
Towing eye	NATO or DIN, adjustable height
Brakes	Mechanical brake system

Generator set	
Power	22.3 kVA power in stand by, 1500 RPM.
Voltage and frequency	380 V, 50 Hz
Motor type	Diesel, 4 stroke, air cooling
Socket	16A connection socket
Control	Via control board, automatic start



Tent / Tarpaulins



Roof equipment includes:

- Four sides and a roof,
- LED lighting system,
- 8 x Gas shock absorbers (2 per side),
- Chimney with cap.

Equipment



Electrical Oven:

- Oven chamber and structure is made of stainless steel.
- Each has 4 trays capacity.



Dough Kneader:

- The Mobile Bakery Trailer is equipped with one dough kneader machine.30 liter bowl capacity



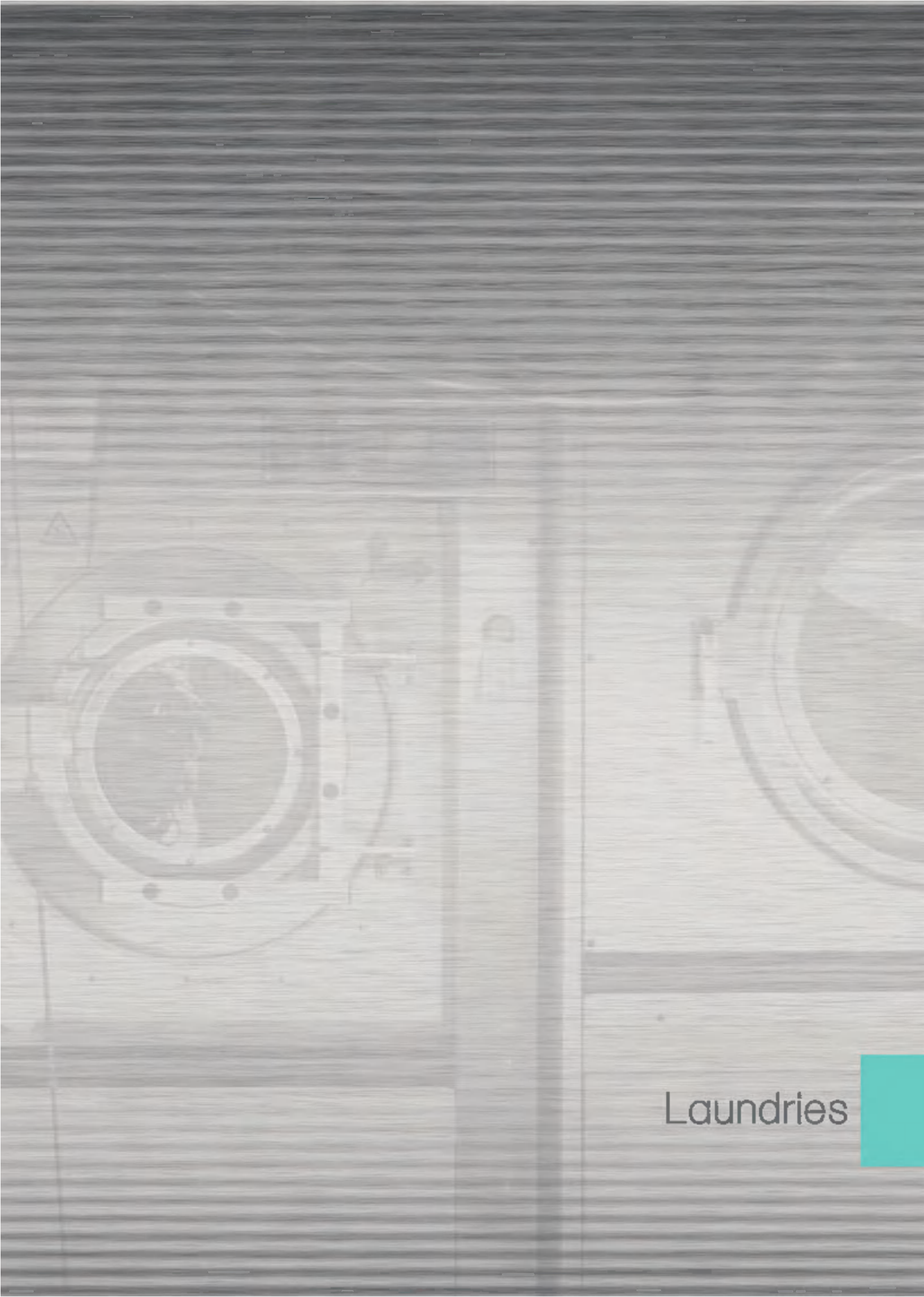
Fermentation Chamber:

- Fermentation chamber and external structure is made of stainless steel
- Operating temperature up to +70°C
- Capacity of 20 pieces of 400x600 mm tray



Generator Set:

Specification	Description
Power (Stand by)	22,3 kVA
Power (Prime)	20,3 kVA
Voltage	380 V, 50 Hz
Engine	Diesel fuel, air cooling
Engine revolution	1500 rpm
Fuel tank capacity	75 liters
Fuel consumption	6,1 liters/hour
Engine oil capacity	7 liters



Laundries

Laundry Trailer



Ozti Laundry Trailer is a contemporary solution consists of a complete laundry room on a highly mobile trailer. Field laundry is designed to meet the hygienic clothing needs of the modern army troops, civil defense organizations and the disaster relief groups under hardest conditions. With the integrated diesel generator set and diesel water heaters, it is independent. And it is strong enough to clean and dry up to 25 kg's of laundry in an hour.

Extra washer extractor and tumble dryer are mainly designed to perform the most demanding washing tasks in the field. Inner / outer drum and parts coming into contact with chemicals are constituted from 304 / quality stainless steel. In the extractor, 5 electrically controlled chemical in take compartments allowing powder or liquid chemicals are provided standard. High speed extraction force of 300 G ensures the savings from drying time. Aluminium alloyed main pulley helps the drive system by reducing the loads come onto the motor. Newly introduced control system includes 50

reprogrammable cycles where 13 of them are already programmed. All automatic steps can be interrupted and controlled manually. Main problem with the washer extractors is, homogenous wetting of laundry and chemical distribution during water intake. As most of the machines start rotating in the some time with water intake process. This ensures homogenous distribution of water and chemical which provides best washing result. New balance weight system comprised from st 37 steel, serves for a long time as it does not crack or break like concrete balance weight system.

Washer Extractor



A heavy duty washing machine with stainless steel drum and main body, newly developed electronic control system with reprogrammable 50 washing programs and specially designed hot water intake system from the water heating system.

Capacity	25 kg / h
Drum Volume	254 lt
Drum Diameter	762 mm
Drum Depth	460 mm
Door Diameter	475 mm
Washing Motor Power	4 kW

Special Features

Hot water needed for extractor ensured by a special diesel burner with a power of 35 kW.

- Fully stainless steel outer structure.
- Stainless steel inner and outer drum.
- 300 G extraction force.
- Single motor drive with inverter frequency control.
- Developed springs and shock absorber.
- St-37 steel balance weight system.
- Maximum control panel.
- Cool down.
- Aluminium main rim system.
- Cd, tse and iso 9001-2000.
- 50 Programmable recipes (13 stable and reprogrammable, 99 steps each)
- Adjustable drum speed.
- Adjustable extraction speed.
- Adjustable water temperature.
- Adjustable water level.
- Adjustable washing time.
- Manual interference during the process.
- Manual operating of each step.
- Logging of last 30 errors.
- Tracing of each washing step by leds.

Tumble Dryer



Specially designed diesel burner with a power of 25 kW ensures the hot air required by tumble dryer.

Capacity	30 kg / Cycle
Cycle Time	35 min.
Drum Volume	605 lt
Drum Diameter	970 mm
Drum Depth	820 mm
Spinnig Motor Power	0,75 kW

Special Features

Hot air needed for extractor ensured by a special diesel burner with a power of 25 kW.

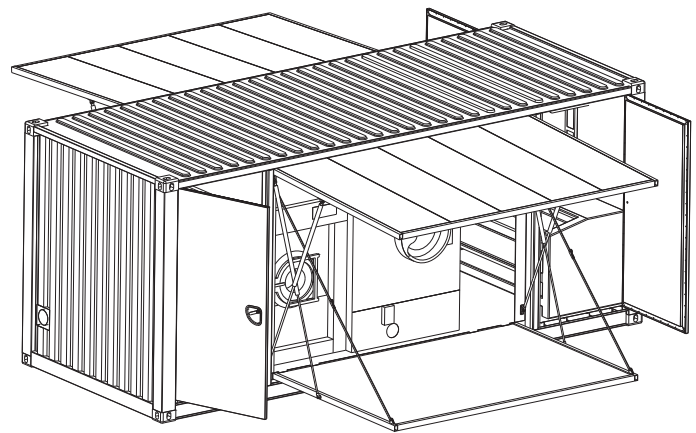
- Stainless steel perforated inner drum
- Direct hub – shaft and belt drive system
- Computerized time and heat adjustment
- Fully programmable electronic control
- Bidirectional rotation
- Thermostat
- Safely door switch
- Cool down
- Engineered design occupies less area
- Large and easily cleanable int fitters
- Lubrication from single point
- Newly designed stainless steel door and hinge
- 80 % of construction without welding
- Electrostatic painted



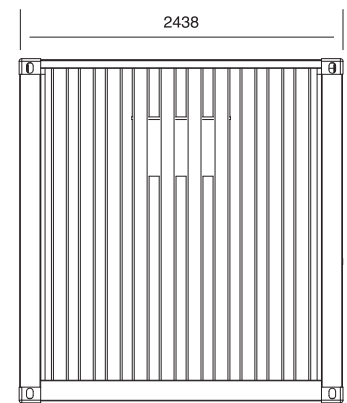
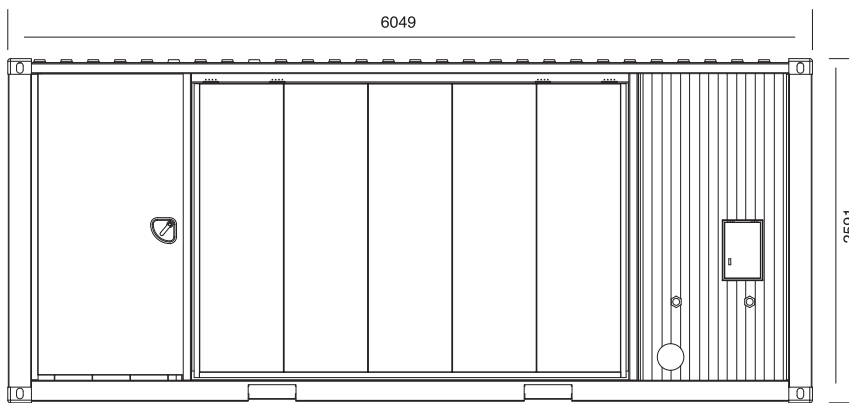
Containerized Laundry



Ozti Containerized Laundry is a contemporary solution consists of a complete laundry room in a 20' Container. Containerized Laundry is designed to meet the hygienic clothing needs of the modern army troops, civil defense organizations and the disaster relief groups under hardest conditions. It is strong enough to clean and dry up to 50 kg's of laundry in an hour.



Transport Position



Net weight: 7340 Kg

Washer Extractor



A heavy duty washing machine with stainless steel drum, drum and main body, newly developed electronic control system with reprogrammable washing programs.

- Fully stainless steel outer structure
- Stainless steel inner and outer drum
- 300G extraction force
- Single motor drive with inverter frequency control
- Developed springs and shock absorber
- St-37 steel balance weight system
- Maximum control panel
- Cool down
- Aluminum main rim system
- CD,TSE and ISO 9001-2000
- Adjustable drum speed
- Adjustable extraction speed
- Adjustable water temperature
- Adjustable water level
- Adjustable washing time

ELECTRICAL SPECIFICATIONS

Capacity	Motor	Resistance	Total Power		Fuse Type		Cable Type	
			Electric	Steam	Electric	Steam	Electric	Steam
50 kg	7.5 kW	24 kW	29.5 kW	5.5 kW	3 x 63 A	3 x 32 A	4 x 10 NYY	4 x 6 NYY

WATER AND STEAM SUPPLY SPECIFICATIONS

Capacity	Water Inlet	Steam	Drain	Water and Steam Pressure		Water Consumption	Electrical Power
				Max	Min		
50 kg	2 x 1"	1"	2 1/2"	4 bar	2 bar	810 lt	29.5 kW

Tumble Dryer

- Stainless Steel perforated inner drum
- Direct hub-shaft and belt drive system
- Computerized time and heat adjustment
- Fully programmable electronic board
- Bidirectional rotation
- Thermostat
- Safely door switch
- Cool down
- Engineered design occupies less area
- Large and easily cleanable int fitters
- Lubrication from single point
- Newly designed stainless steel door and hinge
- 80% of construction without welding



ELECTRICAL SPECIFICATIONS

Capacity	Total Power		Resistance	Fuse Type		Cable Type	
	Electric	Steam and Gas		Electric	Steam	Electric	Steam
1500 lt	2.2 + 3 kW	2 x 3 kW	42 kW	3 x 100 A	3 x 32 A	4 x 16 NYY	4 x 4 NYY

STEAM AND GAS SUPPLY SPECIFICATIONS

Capacity	Gas Inlet	Steam Inlet	Water and Steam Pressure		Cable Type	
			Steam	Steam	Electric	Steam
1500 lt	3/4"	1"	2-4 bar	40 mbar	140 kg/h	6.4 m ³ /h


Flatwork Ironer



- Electrical specification for all machines is 380 ± 10% V 50 Hz ± 2%.
- Exhaust blower to exhaust out the dumpy air occur
- Thermostat
- Cool down
- Different heating type options
- Electronical control system
- Stainless steel cylinder
- Stainless steel fabric storage

Dimensions	Cable		Fuse		Steam Inlet	Condenser Outlet
	Electric Heated	Steam and Gas Heated	Electric Heated	Steam and Gas Heated		
320 x 1500	4 x 6	3 x 2.5	3 x 40 A	1 x 16 A	1"	1/2"



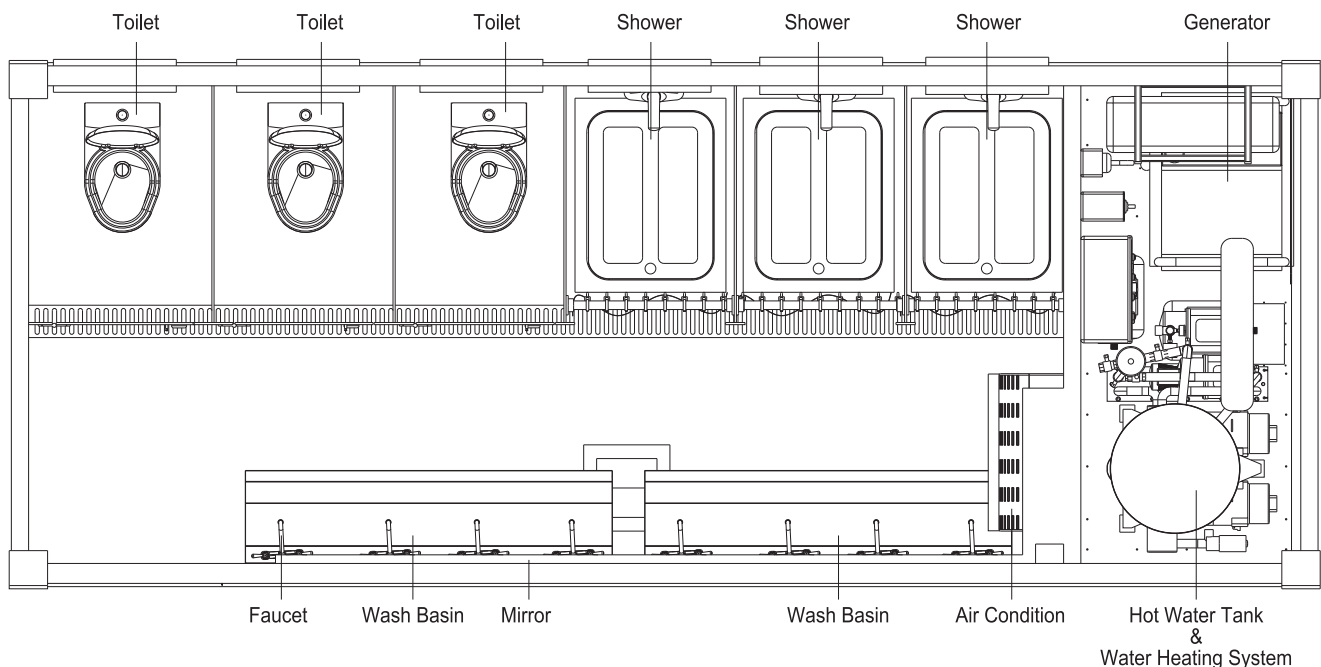


Ablution Systems



Mobile Sanitary Unit serves for people to perform their basic hygienic needs in field conditions. It is built in a ISO 20' container. The configuration can be modified according to special requirements. The container has a separate engineering area for control panel, diesel driven water heating system, pumps and 15kva generator. Water heating system has a capacity of 2000 l/h warm water. The system is independent and complete with its clean/dirty water tank. All sanitary components and accessories are made of stainless steel. The Mobile Sanitary Unit can also be designed on a trailer

The configuration of 3 shower units and 3 toilets fits in an insulated 20ft ISO container can cover all your sanitation needs.





The container has a separate engineering area for control panel, water heating system and power generator. Water heating system is operated with diesel fuel and has a capacity of 2000 l/h warm water.

The system is independent and complete with its clean/dirty water tank.

Shower



Shower trays are made of stainless steel. Shower heads can be used both fixed or hand-held. Every shower area is protected by side walls to ensure privacy.



Wash Basins



Extended stainless steel wash basins allows you to wash also your equipments easily. The washbasins area has 8 mix taps for cold & warm water, mirrors, soap dispensers and 230V sockets.

Toilet

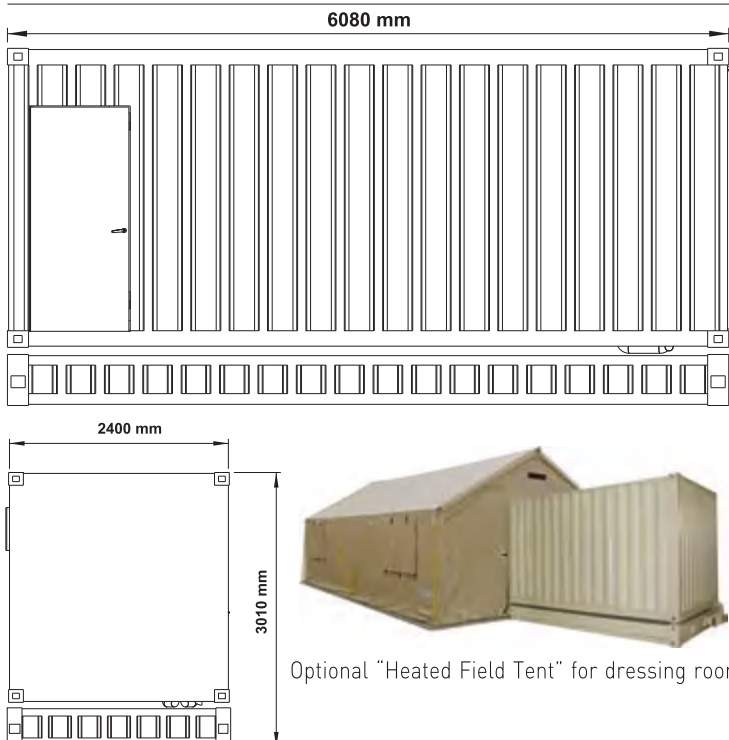


Stainless steel toilet units supported by stainless steel accessories to achieve maximum hygiene and durability. Every toilet area is protected by side walls to ensure privacy.

Climate Control



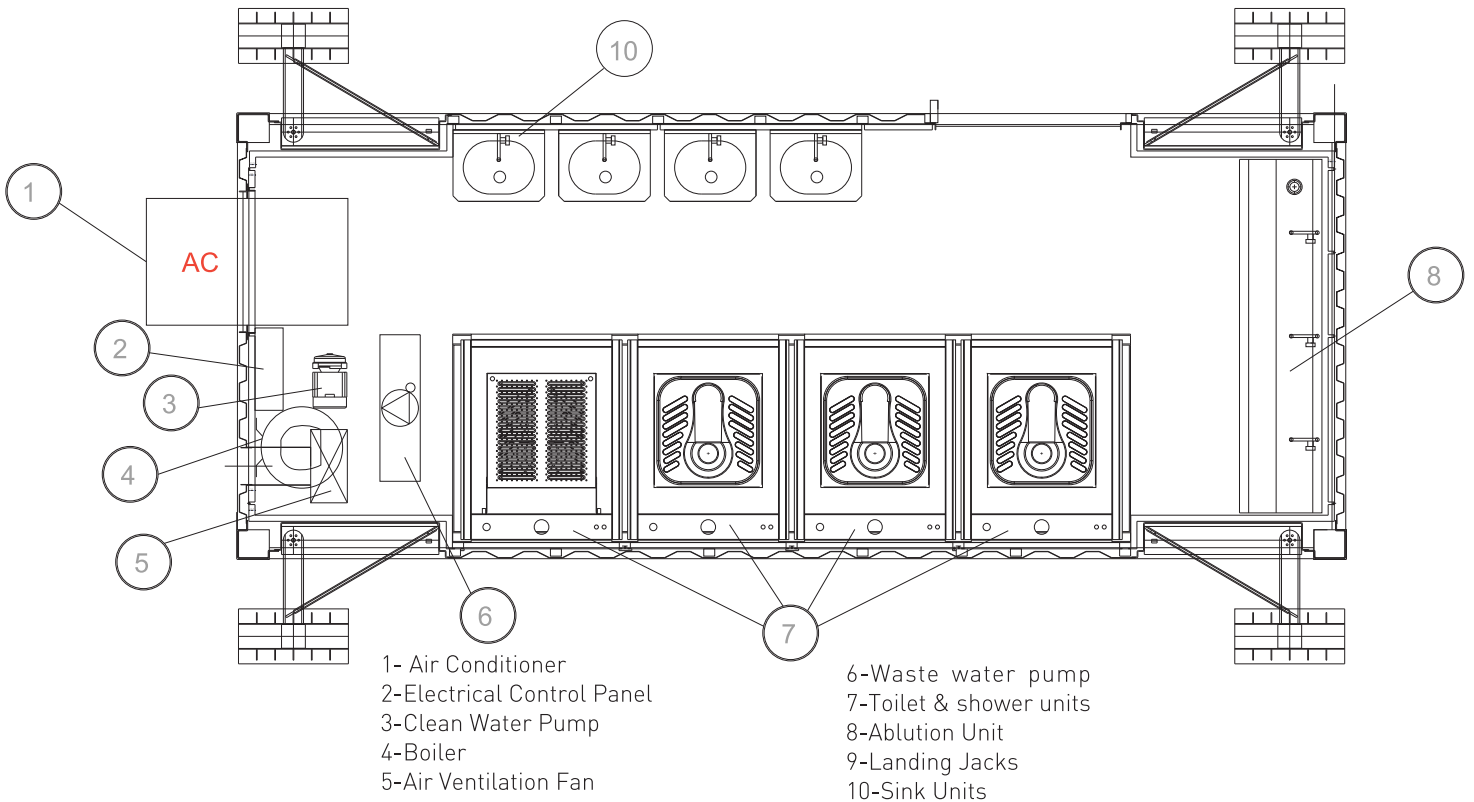
High performance air condition unit used for heating, cooling and ventilating the life space.



TECHNICAL FEATURES	
Container dimensions (L x W x H) mm	6080 x 2400 x 3010
Door openings dimensions (L x W x H) mm	7200 x 3270 x 3010
Weight – empty (kg.)	3500
Weight – water tanks full (kg.)	6500
Height of life space from ground - mm	510
Dimensions life space (L x W x H) mm	4650 x 2225 x 2400
Shower quantity	3
Toilets quantity	3
Wash basin quantity	2
Faucet quantity	8
Mirror quantity	8
Hot water tank capacity (lt.)	250
Clean water tank capacity (lt.)	1000
Waste water tank capacity (lt.)	2000
Heater capacity (kW)	2 x 35
Fuel	Diesel
Fuel consumption max. (lt. / h)	2 x 4,5
Fuel tank capacity (lt.)	100
Power generator	7,5 kVA / 230 V / 50 Hz
Generator fuel consumption (lt. / h)	2,4
Air condition capacity (Btu)	9000



The configuration of 4 hole-in-the-floor toilets that has ability to become shower units by using the stainless steel shower trays , 4 sink units and 1 ablation unit fits in an insulated 20ft High Cube container which can cover all your sanitation needs.



Hand Washing Sink



4 Stainless steel hand washing sinks with Mix taps with cold & hot water and mirrors allows you to complete your daily care.

Ablution Unit



Extended stainless steel abluion unit is designed for your comfort and you can also use the unit for washing purposes.

Toilet & Showers



Hole-in-the-floor toilets and shower trays are made of stainless steel. Each toilet can become a shower using the stainless steel shower tray. Every toilet & shower has a fixed shower head and a lustration spray unit. Each toilet & shower area is protected by stainless steel side walls to ensure privacy and hygiene.

Climate Control



High performance air conditioning unit is used for heating and cooling of the living area. The air conditioner has a maximum cooling capacity of 4.9 kW which is performed as a combination of sensible and latent cooling. The air conditioner can adopt to ambient temperatures from -32° to +60°C.

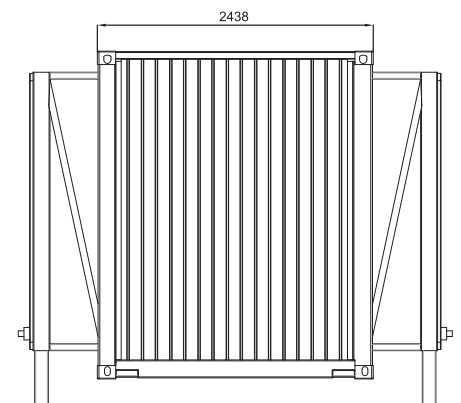
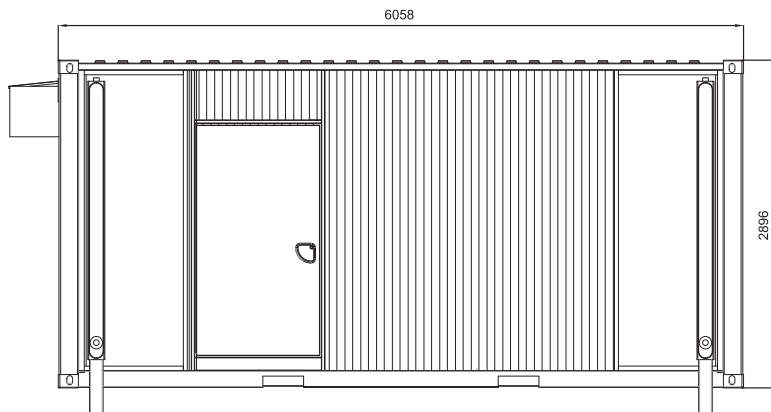
Climate Control



High performance air condition unit used for heating, cooling and ventilating the life space.

TECHNICAL FEATURES

Container Dimensions (L X W X H) Mm	6058 x 2438 x 2896
Weight – Empty (Kg.)	5150
Toilet & Shower Quantity	4
Ablution Unit Quantity	1
Hand Washing Sink	4
Mirror Quantity	4
Boiler Capacity	100 L
Air Conditioner Capacity (Btu)	16700



General Information

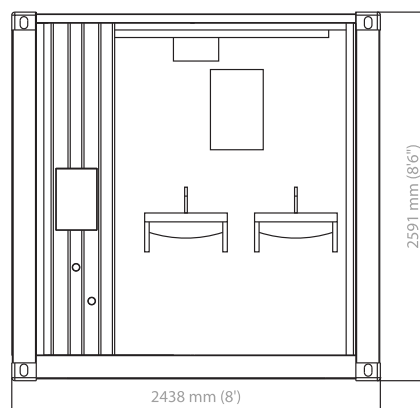
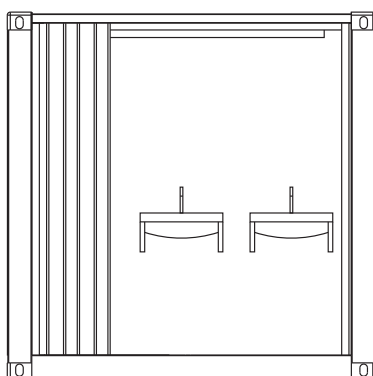


20ft Ablution Container is installed inside a 20 ft ISO1CC container and equipped with 6 shower cabin, 6 water closet and 4 wash basins which are accessible from outside to serve personnel on the field. Required hot water for the showers is obtained from a high capacity electrical water heater.

Following resources and equipment are required to use the abluition container:

- Power source: A generator set or mains electricity with three phase 63A connection is required to run the system.
- Water source: Clean water source is required to use in the showers, water closets and wash basins.
- Waste water depot: It is recommended to use a depot to collect waste water.

Container can be safely transported by land and sea transportation vehicles by the help of appropriate equipment which is suitable for 20ft ISO container.



Specifications	
Dimension (L x W x H)	6058 x 2438 x 2591 mm
Water closet quantity	6
Shower quantity	6
Wash basin quantity	4
Electrical requirement	380 V AC 50 Hz, 63 A, three-phase, 21 kW

Units and specifications



Living area

20ft Ablution Container contains 6 shower cabins, 6 water closet and 4 wash basins. In the technical room which is located at the rear of the container, contains clean water pump, electrical water heater mounted on the wall and a sewage pump inside the waste water depot.

Technical room

In the technical room, which is located at the back of the container, there are installed technical equipment which are required to run and use the system.



Units			
1	Light button	5	Water pump
2	Circuit breaker box	6	Electronic pump controller
3	Water heater	7	Waste water depot
4	Liquid soap container	8	Clean water valve

Water heater

In the 20ft Ablution container, hot water requirement is provided by an electrical water heater.

TECHNICAL FEATURES	
Model	SIEMENS DE1821515
Power	18 / 21 kW
Water inlet temperature	4 - 55 °C
Adjustable water temperature range	20 - 60 °C
Hot water flow (38 °C / 60 °C)	9,9 / 6,6 l/min
Maximum flow rate	10 l/min
Protection	IP25
Voltage	400 V, three phase
Current	32 A
Others	LCD information screen Anti-lime system Safety pressure limiter Safety temperature limiter





The Mobile Sanitary Trailer is designed to meet the vital needs like showering and hygiene of troops, groups and community on temporary field duties. The Mobile Sanitary Trailer can be safely transported by land, air and sea transportation vehicles by the help of appropriate equipment.

The trailer consists of 9 separate and identical showers. The showers are separated from each other by military standard canvases to ensure privacy. Each shower consists of a stainless steel shower tray, a stainless steel shower head and shower curtains made by resistant fabric. Shower curtain hooks and hanger pipes are made by stainless steel. 60 persons in 1 hour /9 minutes per person capacity.



Toilet & Showers

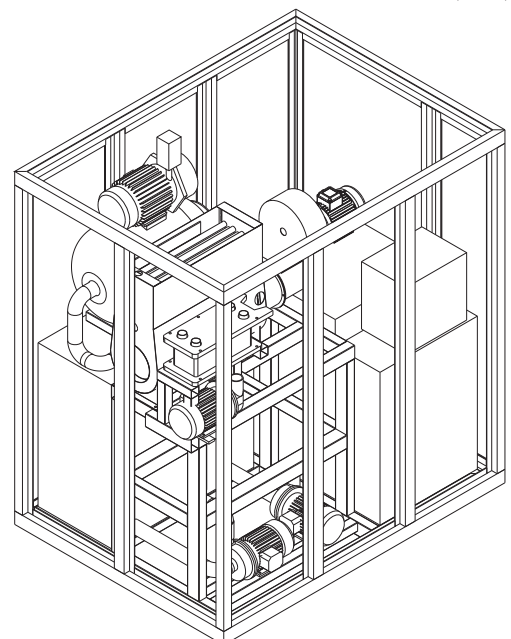
Hot water and energy used by the shower trailer is supported from the technical room. The technical room consists of water pumps, water heating system, a gen set and a water booster.

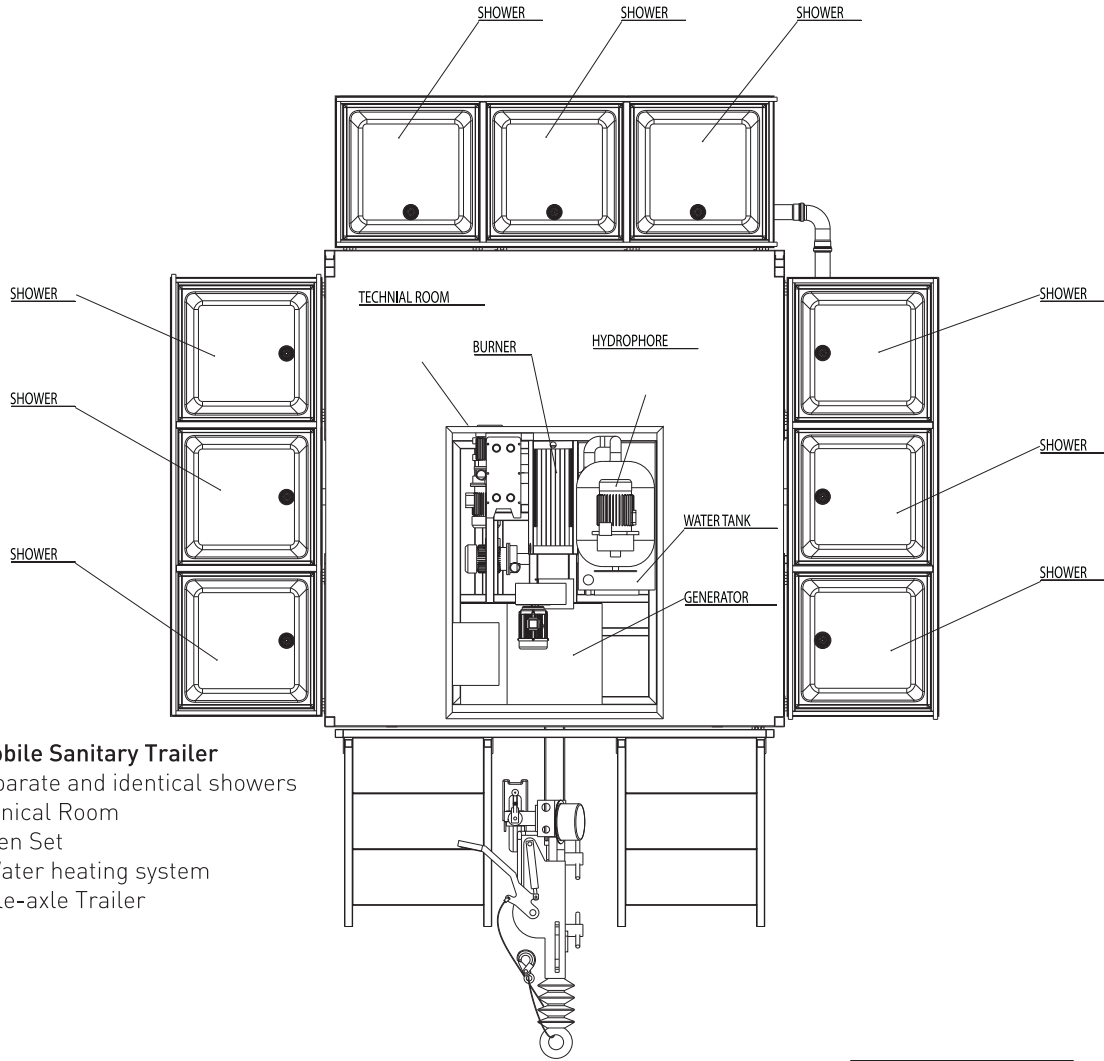
Plumbing

Water is supplied from an external source with a hose and a 0,75kW water pump. The hot water is produced using a 125 kW special design diesel burner and stored in a 200 liters water tank. The hot water temperature in the 200 liters water tank is controlled with a thermostat placed on the central board.

Plumbing

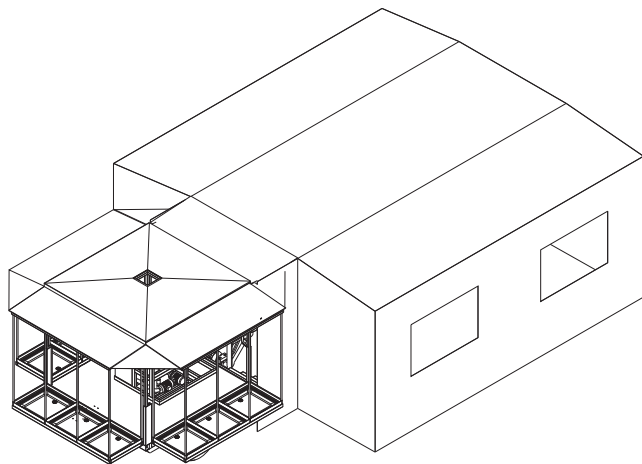
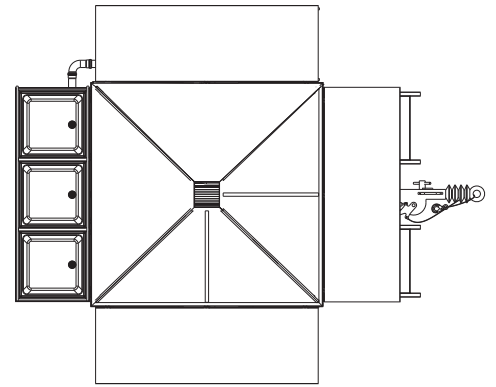
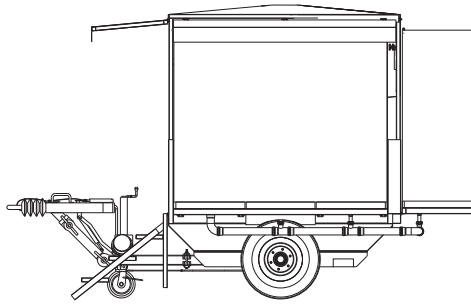
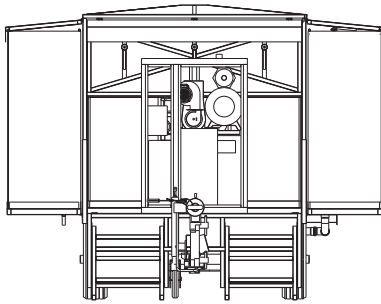
- 7,5 kVA
- Single-phase
- 15 liters of fuel capacity (2,3-2,41 liters fuel consumption)
- 6 hours of fuel tank capacity





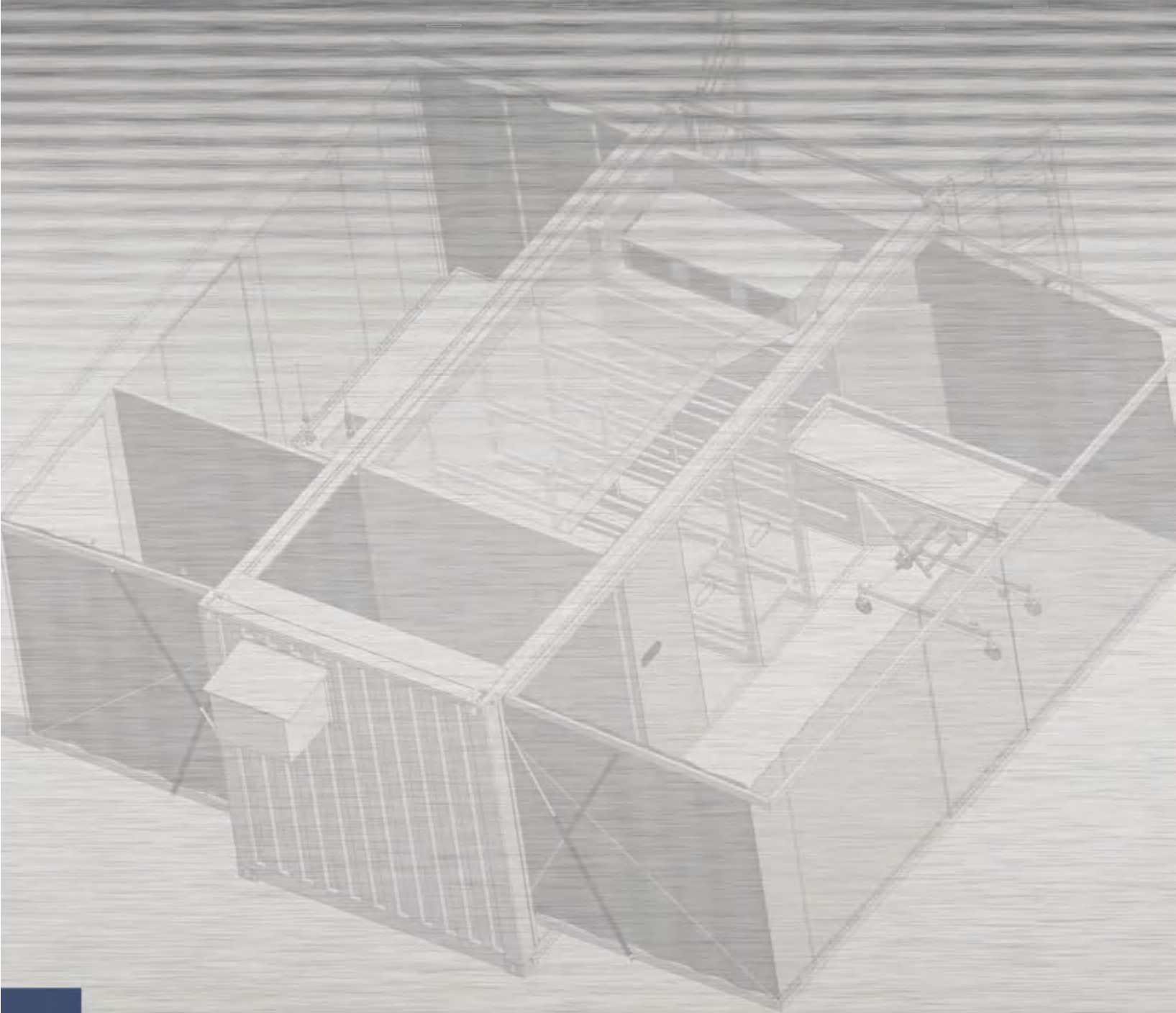
The Mobile Sanitary Trailer

- 1. 9 separate and identical showers
- 2. Technical Room
 - Gen Set
 - Water heating system
- 3. Single-axle Trailer
- 4. Tent

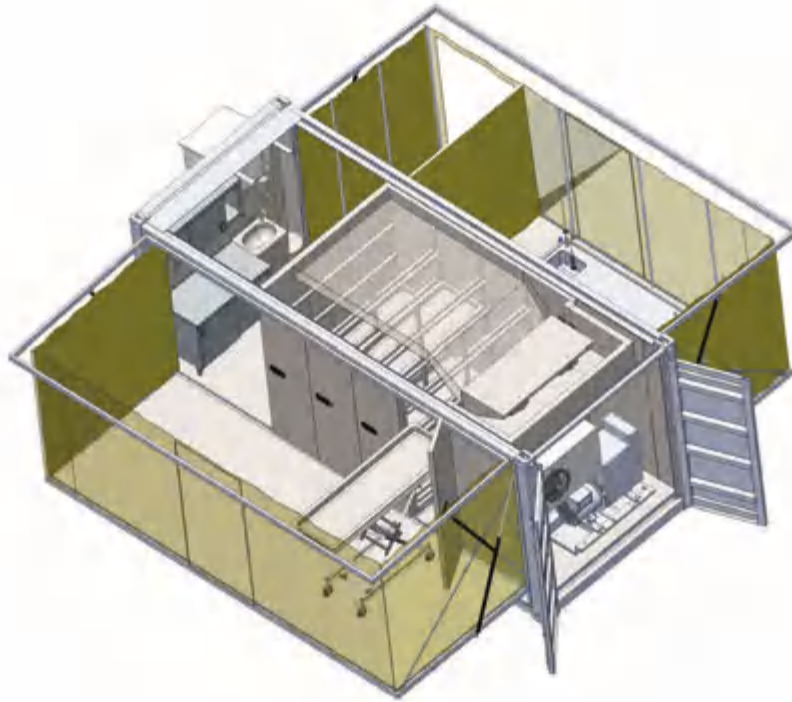


TECHNICAL FEATURES

Capacity	60 persons in an hour / 9 minutes per Person
Setup time	30 minutes
Number os showers	9 separate / identical
Electrical connection	220-240 v - 50 hz
Water consumption	4000 liters per hour
Generator	7,5 kva single-phase, 15 l fuel capacity
Dimensions (mm)	3840 x 2240 x 2650
Operating dimensions (mm)	4775 x 3830 x 2950
Total weight (kg)	1930

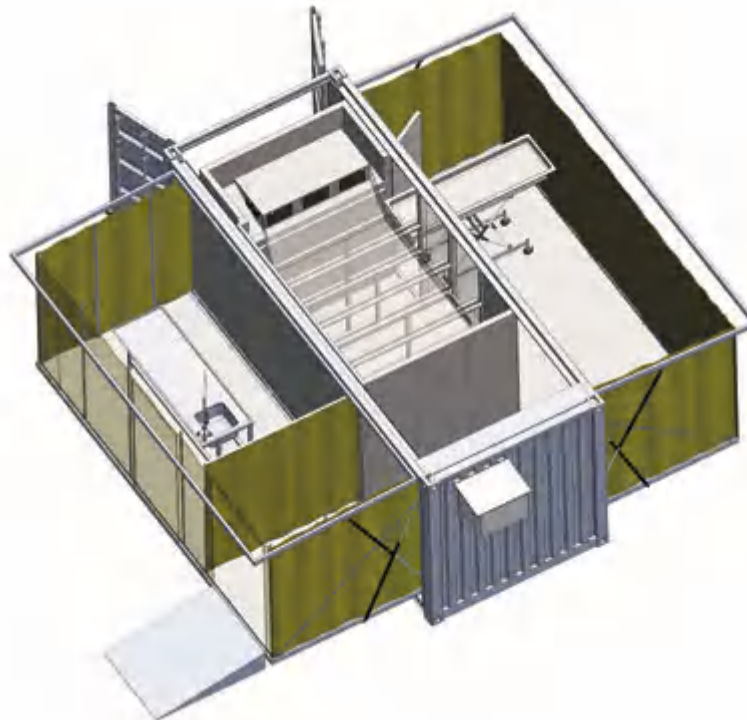


Mortuary Container



20ft Mortuary Container has a capacity to store up to 16 body trays in its cold room. All equipment including demountable stainless steel body washing table, height adjustable stretcher, foot controlled wash basin, workbench with storage, wall cupboard and an AC unit to climate inside of the container are installed into a 20 ft ISO1 CC container.

Inner walls and ceiling are made of stainless steel panels with insulation material to obtain maximum hygiene inside the mortuary. Floor is made of non-slippery pattern stainless steel sheets. Deployed container outer walls are made of high quality tarpaulin. Technical room contains a generator set to obtain autonomy.



Dimensions (LWH): 6058 x 2438 x 2.591 mm (20' x 8' x 8.5')

Units		Generator Set		Air Conditioner	
Evaporator capacity	3190 W	Power	20 kVA (Prime)	Model	AC-M5
Condenser capacity	3370 W	Engine type	Diesel, four strokes, air cooling	Cooling capacity	4.7 kW maximum
		Fuel consumption	6,1 liters per hour	Heating capacity	2.0 kW





Ozti-Weatherhaven
Container Systems





The MECC™ combines Weatherhaven fabric structure technology with the world's first standard in transportation – the ISO container. This hybrid design is ingenious yet simple.

The MECC™ shelter is a fully assembled and self-contained unit which offers end users the benefit of three times the floor area of a conventional wood or steel constructed module that has the same shipping footprint. Deployment of this unit on site only takes minutes and does not require any special skills.

Transportation logistics for the MECC™ are unparalleled since it is based on the universal ISO shipping container. While in the ISO shipping container format, the MECC™ can be loaded for transport using forklifts, cranes, helicopters, PLS, bail bar, CHU or speciality jack stands. Shipment to end users is cost effective and convenient as the MECC™ can also be transported using trucks, trailers, rail, aircraft or ships including "roll on and roll off" and "container on a car".

Security issues and damage in transit are always of concern when shipping conventionally constructed modules. One of the major advantages of the MECC™ is that its rugged construction and heavy-duty latching and locking mechanisms make it resistant to both pilferage and cargo damage, thereby protecting valuable internal contents and reducing the possibility of a delay due to shortages of critical components.

Standard Specifications

Each basic MECC™ includes the following standard features:

- Steel or aluminium construction
- Rugged steel or aluminium exterior
- Durable, weather resistant personnel door
- Anti-racking container locks
- Foam insulation in walls, doors and ceiling
- Vinyl-coated polyester and insulated cover in MECC™ wings
- Non-slip 2 mm PVC flooring
- Interior core wall and ceiling finish of plastic laminate panel
- Safety equipment and labelling for expandable deployment

- Deployment in minutes
- Deployed floor area is 3 times larger than transport area
- Designed to International Standards Organization (ISO) specifications
- CSC certification for air, land or sea transport and stacking
- Insulated spacious interior
- Fully fitted out with electrical, mechanical, HVAC & furnishings

Model	Dimensions W x L x H	Basic Config. Approx. Weight	Stacking Capability
MECC™ 20S	8' x 20' x 8' 2.4 x 6.1 x 2.4 m	8,500 lbs 3,856 kg	9
MECC™ 20S EX	8' x 20' x 8'6" 2.4 x 6.1 x 2.6 m	9,000 lbs 4,082 kg	3
MECC™ 20A	8' x 20' x 8' 2.4 x 6.1 x 2.4 m	7,500 lbs 3,402 kg	9

Model	Dimensions W x L x H	Basic Config. Approx. Weight	Stacking Capability
MECC™ 20AS EX	8' x 20' x 8'6" 2.4 x 6.1 x 2.6 m	8,000 lbs 3,629 kg	3
MECC™ 20A	8' x 20' x 8' 2.4 x 6.1 x 2.4 m	5,500 lbs 2,495 kg	3
MECC™ 20A EX	8' x 20' x 8'6" 2.4 x 6.1 x 2.6 m	6,000 lbs 2,722 kg	3

S = steel structure, A = aluminium structure, AS aluminium wing structure with steel core structure, EX = extended height

Deployable In Minutes



20' (6.1 m) ISO container shipping module

400 ft² (37.16 m²) site module

User Benefits

- Cost savings through transportation economies since transport ready MECC™ is the footprint of the deployed floor space
- Unit can be well secured for transit, thereby reducing pilferage
- Cost/time savings in site setup due to rapid deployment
- Reduce future capital investment due to ease of redeployment on other missions
- Can be complexed and interconnected so end users do not have to go outside in environmentally harsh conditions
- Can be stacked on tight sites for storage or use, providing the required space in a fraction of the time it would take for conventional construction
- Expanded without exposing internal components to weather
- Maintenance is minimal

The Core

The MECC™ is designed to incorporate all of the standard ISO container features including forklift pockets and ISO corners, which permit its versatile handling and movement. The MECC™ core and wings are fully insulated for arctic/desert conditions.

The Wings

Cover

Expandable fabric covers are manufactured from technologically advanced vinyls, which exhibit high-tear strength, retardance, resistance to mildew and ultraviolet radiation. The cover material performance is optimized in ambient conditions from -55° C to +65° C (-67° F to +149° F).

Frame

- Cover is tensioned into place by tubular coated steel arches that provide excellent performance in high wind or snow loading conditions
- Tools are not required for assembly of system

Options

MECC™ Core

- Mechanical room for isolation of noisy, fume-producing or external operating equipment
- Furnishings
- Permanently mounted equipment
- Solid partitions and access doors
- Storage systems and racks
- CARC paint
- Entries
- Blackout entry vestibule
- Additional durable and weatherproof personnel doors
- Double door(s)
- Complexing options for interconnectors

MECC™ Wings

- Fabric partitions
- Infrared reactive/CARC fabric upgrade
- Pivoting hard walls

Entries

- Insect netting
- Military spec heavy-duty industrial zipper
- Double zipper roll up door with Velcro seal
- MECC™ to MECC™ complexing kits
- MECC™ to other shelter/vehicle complexing

Windows

- Rigid vinyl-framed sliding windows glazed

with safety glass

- Blackout option available

Floor Coverings

- Chequer plate steel or aluminium floors
- Non-slip PVC floor covering
- Medical flooring

Miscellaneous

- Mechanical jacks for levelling
- Stands for side support
- Stacking kits including ISO corner twist locks and side support extensions
- Stairs for access to mobilizer, trailer or stacked units
- Safety-tread ramps, cargo ramps
- Solar shade

The MECC™ can be tailored to meet your needs. Some arrangements include emergency response, search and rescue, HAZMAT response, kitchens, medical facilities, shower complexes, laundry facilities, command centres, dining rooms, bedrooms, wash houses and special purpose workshops such as tyre maintenance or electronic repair facilities.

Units can be custom fitted with equipment and systems to suit your requirements. Some examples include:

- Functional and aesthetic interior finishes
- Heating, ventilating and air conditioning
- Complete electrical/communication/computer cabling packages
- Complete plumbing and mechanical systems
- Sewage treatment
- Water storage and treatment
- Prime and standby power generation

10' MECC

- 10' MECC™ configuration also available



Building on the success of the MECC™, the Extended Height Mobile Expandable Container Configuration (EHMECC™) introduces a new dimension to the ISO container based capability.

The EHMECC™ system is a fully assembled and self-contained unit that offers end users all the benefit of our standard MECC™ but with the ability to raise the roof a further 4 ft, providing unparalleled interior volume and space. Deployment of this unit takes just a few minutes longer than the MECC™, ensuring that one of the key selling aspects of MECC™ capability is maintained. No special skills are required for deployment.

Transportation logistics for the EHMECC™ could not be easier since its stowed profile follows the precise form of the universal ISO shipping container with CSC certification for air, land or sea transport and stacking. The EHMECC™ can be loaded in many ways including forklift, crane and DROPS and transported by truck, trailer, rail, helicopter, aircraft or ship. Its rugged construction and heavy-duty latching and locking mechanisms make it resistant to both pilferage and cargo damage.

Specifications

Weatherhaven Global Solutions' mission is to provide its customers with capability. The EHMECC™ can be fully customized to the client's needs. However, a standard specification could include:

- Steel or aluminium construction.
- Rugged steel or aluminium exterior.
- Weather resistant personnel doors.
- Anti-racking container locks.
- Foam insulation in walls, doors and ceiling.
- Fully insulated and rugged fabric structure in EHMECC™ wings.
- Non-slip flooring.
- Full safety equipment.

- Deployed in minutes.
- 12 ft of vertical space once deployed gives an unrivalled spacious interior suitable for many applications where standard 3-in-1 container solutions would be inadequate.
- Deployed floor area is 3 times larger than closed transport area.
- Designed to International Standards Organization (ISO) specifications with CSC certification for air, land or sea transport.
- CSC certification for air, land or sea transport and stacking.
- Insulated outer shell capable of many window and door configurations.
- Fully fitted out with electrical, mechanical, ECU & furnishings.



EHMECC™ Operations Centre interior.

Deployable In Minutes



20' (6.1 m) ISO container shipping module



400 ft² (37.16 m²) site module

User Benefits

- Cost savings through transportation economies as transport ready EHMECC™ is the footprint of the deployed floor space.
- Deployed without exposing internal components to external environment.
- Unit can be well secured for transit, minimizing the possibility of pilfering.
- Cost/time savings in site setup due to rapid deployment.
- Reduce future capital investment due to ease of redeployment.
- Can be complexed and interconnected so end users do not have to go outside in environmentally harsh conditions.
- Can be stacked on sites where space is at a premium.
- Minimal maintenance required.

EHMECC™ Core

The EHMECC™ is designed to incorporate all of the standard ISO container features including forklift pockets and ISO corners, which permit its versatile handling and movement. The EHMECC™ core and wings are fully insulated for arctic/desert conditions.

EHMECC™ Wings

Expandable fabric covers are manufactured from technologically advanced vinyls, which exhibit high-tear strength, fire retardance, resistance to mildew and ultraviolet radiation. The cover material performance is optimized in ambient conditions from -55° C to +65° C. The covers are tensioned into place by coated tubular steel arches that provide excellent performance in high wind or snow loading conditions. No tools are required for its assembly - the EHMECC™ is an entirely self-sufficient capability.

Options

EHMECC™ Core

- Integral isolated mechanical room for housing generator set to provide power for lighting and environmental control units.
- Furnishings.
- Permanently mounted equipment.
- Solid partitions and access doors.
- Storage systems and racks.
- Specialist cabling requirements, including fibre optics, integrated into core and wings.

EHMECC™ Wings

- Fabric partitions.
- Fabric upgrades.
- Pivoting hard walls.

Entries

- Insect netting.
- Military specification heavy-duty zips.
- Double zipped roll up door with Velcro® seal.
- EHMECC™ complexing kits for multiple interconnections.

Windows

- Rigid vinyl-framed sliding windows glazed with safety glass.
- Blackout option available.

Floor Coverings

- Checker plate steel or aluminium floors.
- Non-slip PVC floor covering.
- Medical flooring.

Miscellaneous

- Mechanical jacks for levelling.
- Wing jacks for side support.
- Stacking kits including ISO corner twist locks and side support extensions.

- Stairs for access to mobilizer, trailer or stacked units.
- Safety-tread ramps, cargo ramps.
- Solar shade.

The EHMECC™ is designed, manufactured and fitted out to the client's precise requirements. Applications have included emergency response, search and rescue, HAZMAT response, kitchens, medical facilities, shower complexes, laundry facilities, command centres, dining areas, bedrooms, wash houses and specialized workshops.

Systems and equipment specifications have included:

- Heating, ventilating and air conditioning.
- Integrated electrical, communication & computer cabling packages.
- Integrated plumbing and mechanical systems.
- Emergency triage and clinic facilities.

Weatherhaven Global Solutions aim to resolve your demanding requirements to any contingency with a rapid and redeployable capability that meets your exact specifications.

Maximum capability, minimal logistical footprint.

Weatherhaven provides enhanced and sophisticated Aircraft Support for a range of fixed and rotary wing aircraft platforms keeping logistical footprint to a minimum; with their compact packed volume, they are all C-130 air transportable and give numerous options for the establishment of a swift air support base. the

Capacity

- Secure & compact transport of shelters in 20 ft ISO containers.
- 8 ft high transit footprint gives optimal logistical options including C-130, road, rail & sea.
- Lightweight aluminium & steel or airbeam structures.
- Compatible connections to enable complexing of extended aircraft maintenance & shelter capability.
- Swift deployment within 2 hours for airbeam structures & within 12 hours for framed structures.
- No extra tools required for installation or redeployment.
- Minimal maintenance facilitates through life support.
- Fully insulated structures.
- Optional integrated ECU systems.



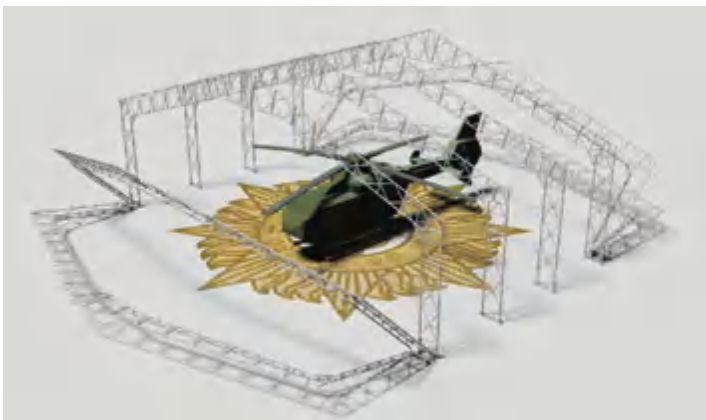
Construction site of a range of framed structures, providing support for fixed & rotary wing aircraft



A new range of inflatable airbeam shelter offer rapidly redeployable aircraft support capability; shelter can be securely and permanently installed within 2 hours. Manufactured from tough UV stable materials the range offers versatile and agile capability.

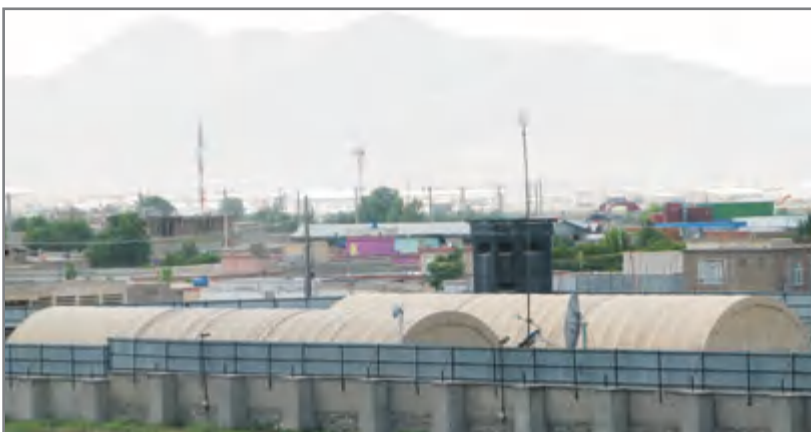


The Irish Air Corps' Air Ambulance rotary wing shelter deployed.



Design concept drawing for the Irish Air Corps' Air Ambulance rotary wing shelter frame.

**From
requirement to
capability
the complete
solution.**



Two 100 ft long Extended Height Series 4 shelters deployed in Afghanistan; these shelters can be complexed and extended to any length to provide swift aircraft support capability; optional self-powered independent air conditioning units enhance this capability.

— RESPECTABLE HISTORY —



First Balkan War, Macedonia Front (Ottoman Mobile Field Kitchen)



First World War, Balkan Front (Ottoman Field Kitchen)

— RESPECTABLE HISTORY —



First World War, Arabia Front (Ottoman Mobile Field Kitchen)



First World War, Caucasus Front (Ottoman Field Kitchen)

— RESPECTABLE HISTORY —



First World War, Arabia Front (Ottoman Mobile Field Kitchen)



First World War, Arabia Front (Ottoman Food Distribution)

— RESPECTABLE HISTORY —



First World War, Arabia Front (Ottoman Food Distribution)



First World War, Arabia Front (Ottoman Units Sharing the Meal)

— RESPECTABLE HISTORY —



First World War, Arabia Front (Ottoman Mobile Field Bakeries)



First World War, Arabia Front (Ottoman Water Supply Point)

— RESPECTABLE HISTORY —



First World War, Arabia Front (Ottoman Field Hospital)



First World War, Arabia Front (Ottoman First Aid Point)

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