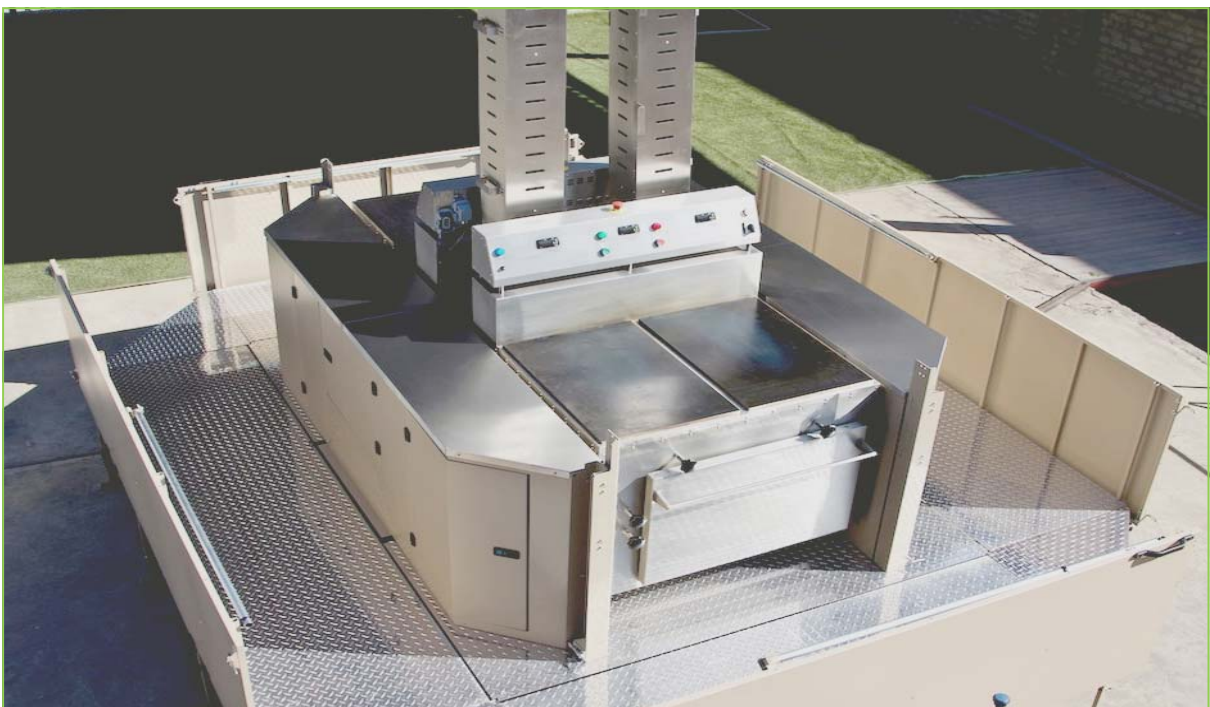


DIESEL FIELD KITCHEN CCD 350



GENERAL CHARACTERISTICS

The Diesel Field Kitchen has been designed as a solution for clients running projects in remote and rural conditions. A wide range of meals can be prepared on the diesel oven using boiling pots, pans, and baking trays, allowing the user to cook multiple meals, offering advantages when catering for different cultural diets.

The Diesel Field Kitchen is ideal for those running projects where access to electricity is non-existent or lacks reliability. Diesel is also more economical rather than making provision for access to gas cookers.

To Support **The United Nations** Multidimensional Integrated Stabilization Mission in Mali (MINUSMA) we supplied Diesel Field Kitchens into Mali, Guinea, Senegal, Burkina Faso, Niger, Chad and Togo. (More than 170 units)

This was to aid the political processes within these territories and involved carrying out a number of security-related tasks. All equipment was mandated by the UN to support the transitional authorities of Mali in the stabilization of the country and implementation of the transitional roadmap. We supplied all the equipment along with training members from each respective country in French.

We use food **grade stainless steel (Grade 304)** with both smooth and fine brushed surfaces. While the brushed surface gives it a very tidy look some institution wish to use untreated/ smooth surfaces.

Pots and pans are optionally made from Aluminium or Stainless steel 304. The Stainless steel option is up to 6 times more expensive but will last more than 6 times longer.

The material thicknesses are as follows:

- a. Work top/ Cupboard top - Stainless Steel 1,2mm
- b. Basin assembly - Stainless Steel 1,2mm
- c. Cupboard doors and sides – Mild steel, zinc treated for corrosion protect. and powder coated

The Characteristics of the Diesel Cooker is as follows:

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- Uses Diesel for heat generation and 100W Electrical power input (light globe amount) of elec-
- Voltage is 230VAC but can use 12VDC or 24VDC (vehicle and solar) also.
- Max power output 15KW of heat
- All panels and oven insides are made from Stainless steel grade 304, the stove tops are
- The Diesel burner and combustion system is of such a design that it does not suit or block up



CATERING CAPACITY

- **40 - 350 People, 3 meals a day**
- 2 x Stove Tops per Diesel stove (200 Litres)
- Dimensions of the Tops: 730mm x 485 mm (Each)
- Oven 690mm x 430mm x 590mm (175 Litres)
- Hot water capacity – 200 Litres



TOTAL DIMENSIONS AND WEIGHT

FOLDED	(H) 2,25m - (W)1,95m - (L) 3,5-
UNFOLDED	(H) 3m - (W)3,3m - (L)5,3m
WEIGHT	1500Kg
TRANSPORT	2 UNITS per 20ft Container

STOVE+OVEN OVERALL DIMENSIONS

- 130cm high (Display & control)
- 100cm High Stove top surface
- 100cm long (deep)
- 105cm wide.



SPECIAL FEATURES

The CCD Diesel Field Kitchen is a state of the art catering system.

The Diesel Field Kitchen uses multi grade diesel as the primary heat source to provide food for up to 350 people per shift et per day. **Setup and positioning of the CCD takes no more than 6 minutes**, making it one of the most adaptable mobile diesel field kitchens in the world.

We are pioneers in Diesel Field Kitchen (CCD) technology, uses patented Clean-burning Diesel Technology, which brings a greener solution to its range of mobile field kitchens designed for use in remote and inaccessible areas.

The latest innovations are key to the safe and clean use of Diesel in the field. The CCD design incorporates new features improving the speed with which it can be deployed therefore providing faster access to cooked food and hot liquids in military, peacekeeping, disaster and commercial operations in remote areas.

SPECIAL FEATURES

- Excellent fuel consumption (Less than 2 litres per hour)
- Robust off road capabilities
- Raised working area
- Roof, awnings and side covers provide a fully enclosed unit
- Food grade stainless steel cooking, preparation and cleaning area.
- Non-slip aluminium steps and walkways
- The temperature on the tops **can reach 360°C**, this is the actual top temperature and compensates for the heat loss to a pot and content that needs to be heated to boiling point.



Note: The left plate is the “faster” plate while the right is “slower”, this is an important capability used by the chef.

All operational equipment is stored within enclosed Diesel Field Kitchen

DIESEL OVEN

The diesel powered oven is the heart of the Field Kitchen and has been developed with functionality in mind.

Its unique heat management system takes the guesswork out of field catering and makes it easier for chefs to use without specialist training.

The patented Diesel Burner is designed to burn high or low quality diesel fuel without issue.

The oven consists of top plates that have the capacity to cook up **to 200 litres of food and the oven has a capacity of 175 litres, thus making it one of the largest volume mobile kitchens available.**

The top plates are designed to make use of various size cooking pots, pressure cookers and fryers.

The oven is designed for baking and roasting. Additional add-on options include a built-in hot water geyser and storage tank to make the CCD even more encompassing to the outdoor catering experience.

DIESEL OVEN (Cont.)

- The oven is fitted with an adjustable shelf and pots, baking trays and can be placed inside
- Shelf heights are at 140mm from the bottom and 280mm from the bottom
- The temperature is measured on the side of each top and inside the oven.
- The oven can reach 300°C but normal operation only requires up to 200°C

Temperature control

The digital temperature control system allows full individual heat control of each stove plate and the oven. The chef has full control over the cooking temperatures to achieve the desired result.

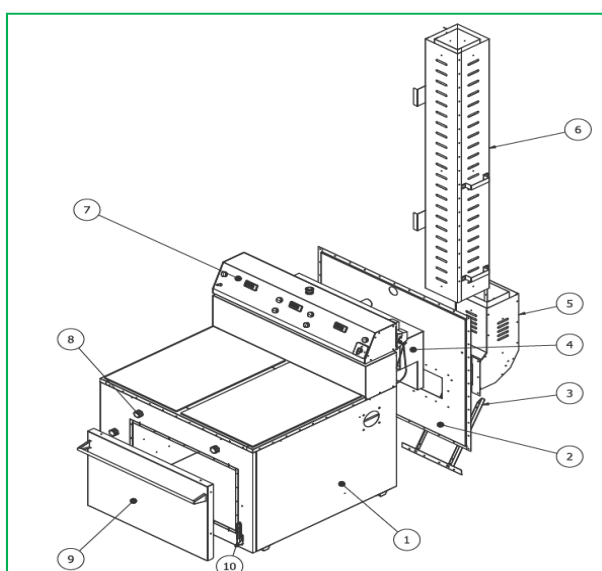
Fuel storage & configuration

The two diesel fuel tanks have level gauges and quick couplers allowing the operator to switch tanks hygienically with ease.

The diesel stove & oven is a single unit with the following dimensions:

130cm high (Display & control) x 100cm High Stove top surface x 100cm long (deep) x 105cm wide.

Two stove tops each 730mm x 485mm (2 x Stainless steel 40-50 litre pots can fit on each top = 200 litres on the top)



1 OVEN ASSEMBLY
2 COVER REAR
3 EXHAUST BRACE
4 WATER HEATER TANK
5 EXHAUST LOWER SECTION

6 EXHAUST UPPER SECTION
7 ELECTRIC PANEL
8 KNOB REGULATING
9 OVEN DOOR
10 OVEN DOOR HINGE

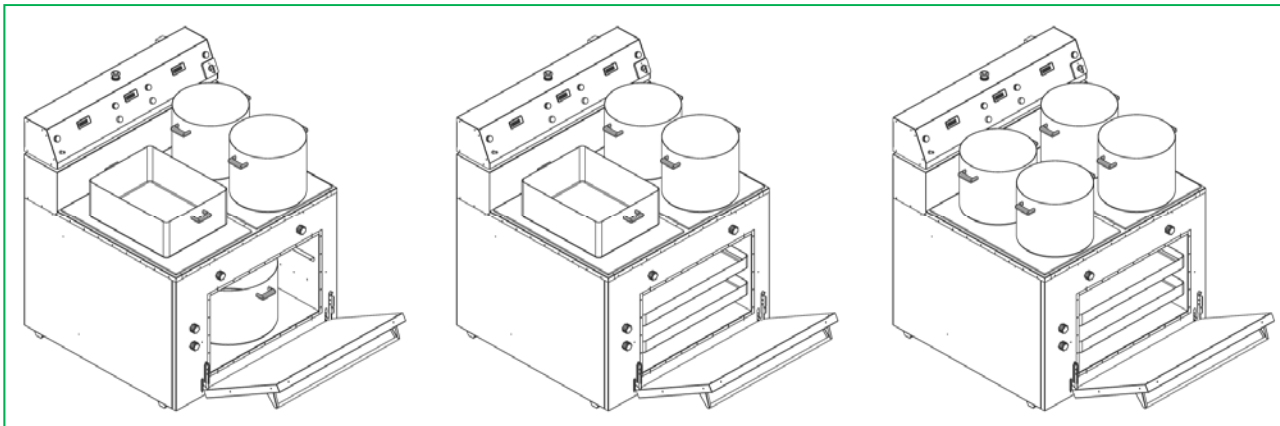
CATERING OPTIONS

Catering and Menu

The Diesel Oven design has many commercial components that reduce the requirement for specialised pressure boiling pots and pans.

A wide range of meals can be prepared on the diesel oven, just as you would be able to cater for people with a commercial oven.

Boiling Pots, pans, and baking trays, allow the user to cook multiple meals, offering advantages when catering for different cultural diets.



OPERATIONAL EQUIPMENT

All equipment provided as standard is stored for transport within the cupboard and storage space built into the unit so no equipment is transported externally.

The following equipment is supplied as standard:

Cooking Utensils, pots and pans:

- 50 litre pot
- 40 litre fryer
- Grilling pan
- Baking tray
- 40 Litre urn for hot water

Tools and accessories:

- Speed wrench
- Wheel spanner
- Spanner set
- Screwdriver set
- Triangle
- Fire extinguisher
- Fire blanket
- First aid kit
- Batteries
- Multi voltage management system

Optional extras available are:

- Water bladders (many sizes available)
- Macerator
- Fat trap
- Solar panels
- Integrated bain-marie
- Any other cooking utensils and equipment
- Built-in hot water geyser with storage tank
- Additional awnings
- Lock down pots and pans

TOW BAR AND CHASIS

Drawbar

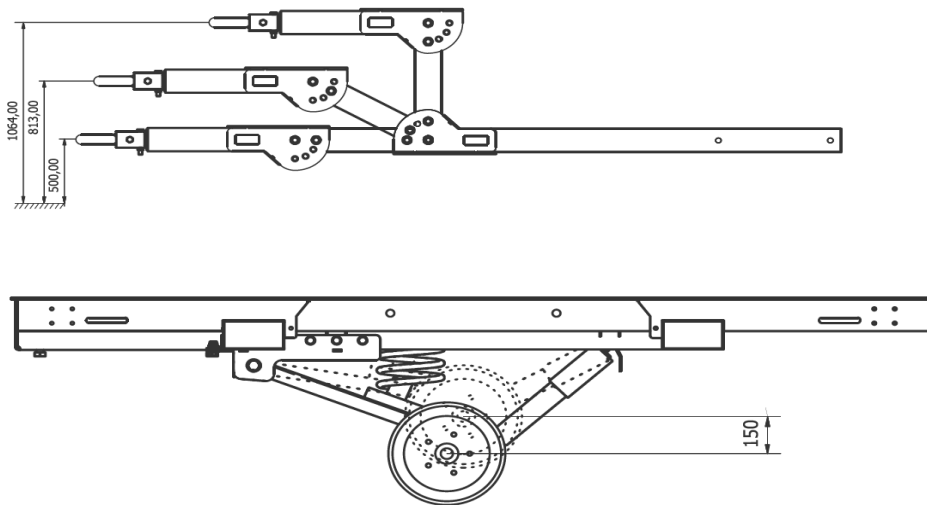
The CCD drawbar is a single beam drawbar which is rated and tested and allows a wide variety of vehicles and trucks to tow the CCD. The drawbar is adjustable and can be removed to assist transportation.

Suspension

The suspension consists of independent coil and shock assembly with a rear facing swing-arm, to allow for smooth movement over rough terrain and off road conditions. The suspension allows for movement of 150mm.

Brakes

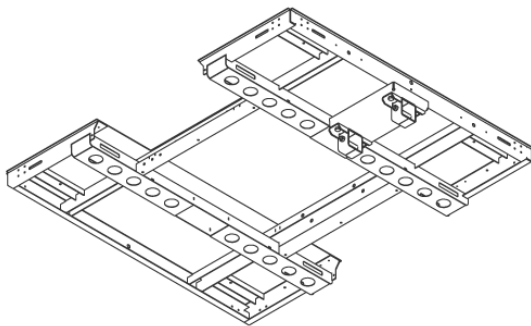
A handbrake is fitted to the drawbar. An optional run-in brake or electrical system can be provided if required.



CCD COMPONENTS

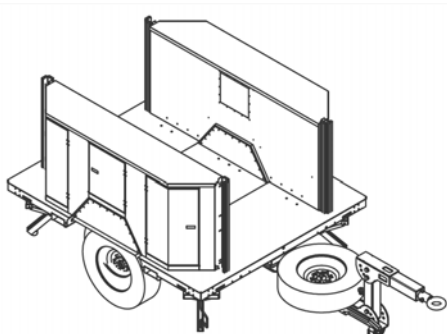
Chassis

The CCD chassis features pre-cut mounting points, forklift slots, fastening points, fold-down-side mountings, rubber stoppers, landing legs and drawbar suspension. The chassis is zinc treated and powder coated. A variety of colours are available.



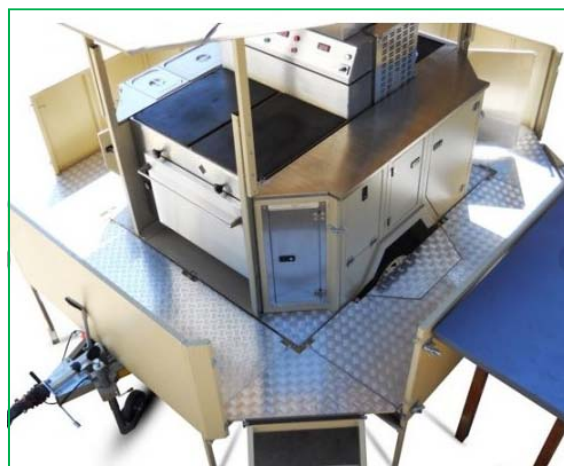
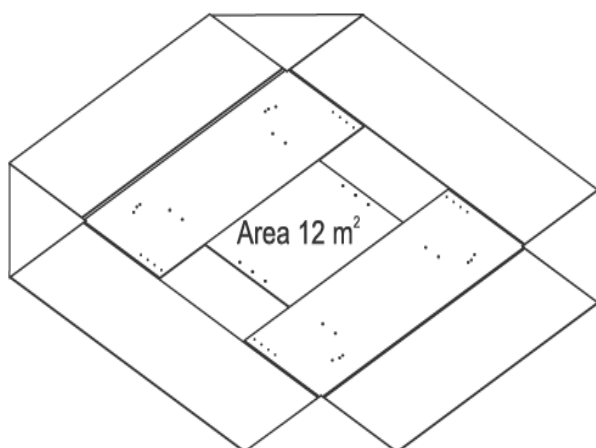
Cupboards

The cupboards are manufactured from mild steel with food grade stainless steel tops. They provide storage space for cooking utensils and equipment and also house the fuel tanks and other operational equipment.



Floor

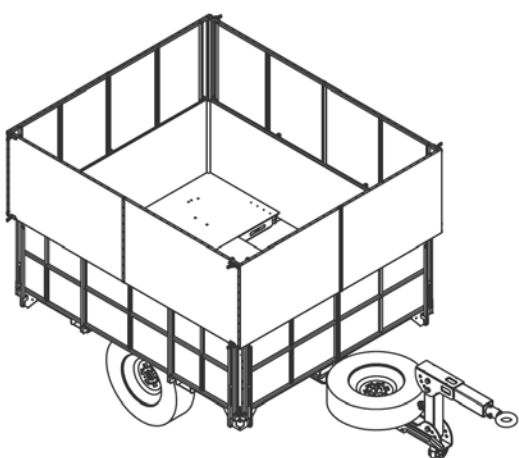
The floor of the unit is made from aluminium tread plate. The total area is 12m², which is ample space for up to 4 persons.



CCD COMPONENTS (Cont.)

Side Panels

All side panels are designed to fold out and serve as both the platform and side guard and provide the outer protective Shell while mobile.

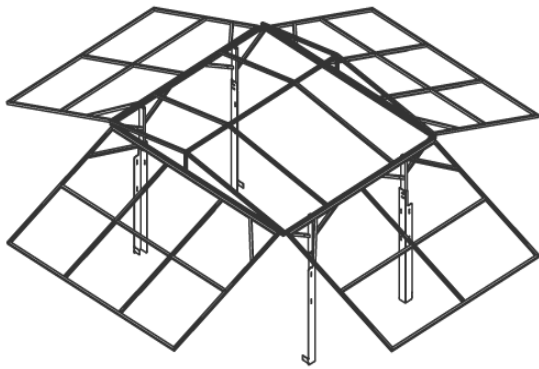


Roof and Awnings

The roof is an aluminium frame fitted with a fire retardant, anti-tear canvas cover with exhaust and ventilation holes. Gas struts allow assembly in minutes.

The roof can be fitted with an optional solar panel. The roof has a span of 18m².

A further option is to fit awnings in order to fully enclose the unit for insulation against the elements

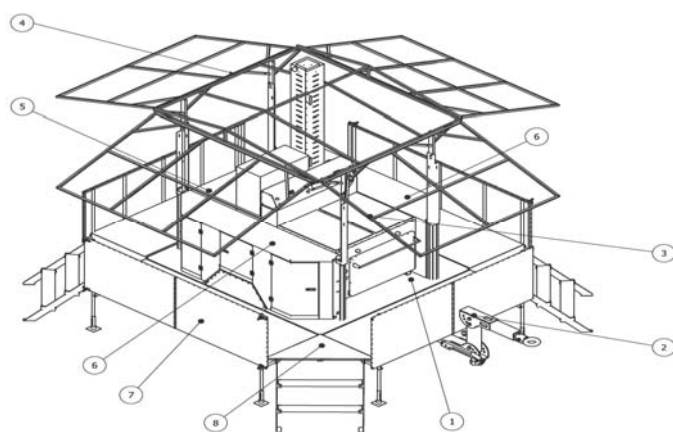


Colour options

The standard colours are Tan / Military Green / Woodland Camo / UN White. Any additional colours are available by request, contact us for further details.



TECHNICAL SPECIFICATIONS



- 1 CHASSIS ASSEMBLY
 2 DRAWBAR ASSEMBLY
 3 STOVE ASSEMBLY
 4 ROOF ASSEMBLY

- 5 SINK ASSEMBLY
 6 CUPBOARD
 7 SIDE PANEL & PLATFORM ASSEMBLY
 8 PLATFORM TRIPLATE & STEPS

TRAINING AND SUPPORT

The CCD runs on the same multi grade fuel powering 90% of other field support vehicles, providing field operations with the best chance of redeploying their catering system at short notice.

Operator Training

MANDRADE CONSULTS has a team of trainers capable of training in French and English on the CCD.

The training programme covers topics from introduction and familiarisation, to setup and operational instructions and maintenance on the CCD.

Training methods include practical and theoretical lessons in the field and in the class-room.

Certification is issued upon completion to students that comprehend the CCD.

