



## IS-500 HJ Field Bakery

### General technical description

The trailer mounted field bakery “500 HJ” is designed to bake fresh bread in the field. It includes the following process:

- Kneading.
- Weighing.
- Manual forming.
- Fermentation (rising).
- Baking.
- Cooling.

-The trailer-field bakery is designed to provide **fresh bread** to the soldiers in the field.

-The system is fully autonomous with power due to the built in diesel generator.

-The complete unit is installed on a single axle trailer, completed with a semi automatically deployable tarpaulin protection all around.

-The unit can be deployed in a 10 minutes.

### Baking capacity

- 39 kg of bread in 1 h (196 breads of 200 g)
- 176 kg of bread in 8 h (1568 breads of 200 g)
- 352 kg of bread in 16 h (3136 breads of 200 g)

### Ration of 6gr. / day / man

- In 8 h : 522 men / day
- In 16 h : 1044 men / day

These specifications can change according to customer’s need.





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### Trailer 3t5

One-axle-chassis with rubber spring axle.

- Overrunning brake with automatic back-up lock.
- Tow-bar height, adjustable 520-1200 mm.
- Retractable support wheel.
- Handbrake with breakaway cable.
- Tires 842 mm.
- Crank support for positioning of the bakery.
- NATO tow-bar eye (mounted).
- Complete position, stop and turn signal lights
- License plate light: 2 units.
- Triangle reflector 2 units.
- Back-up lights 2 units.
- Operating voltage 12 V (24 V).

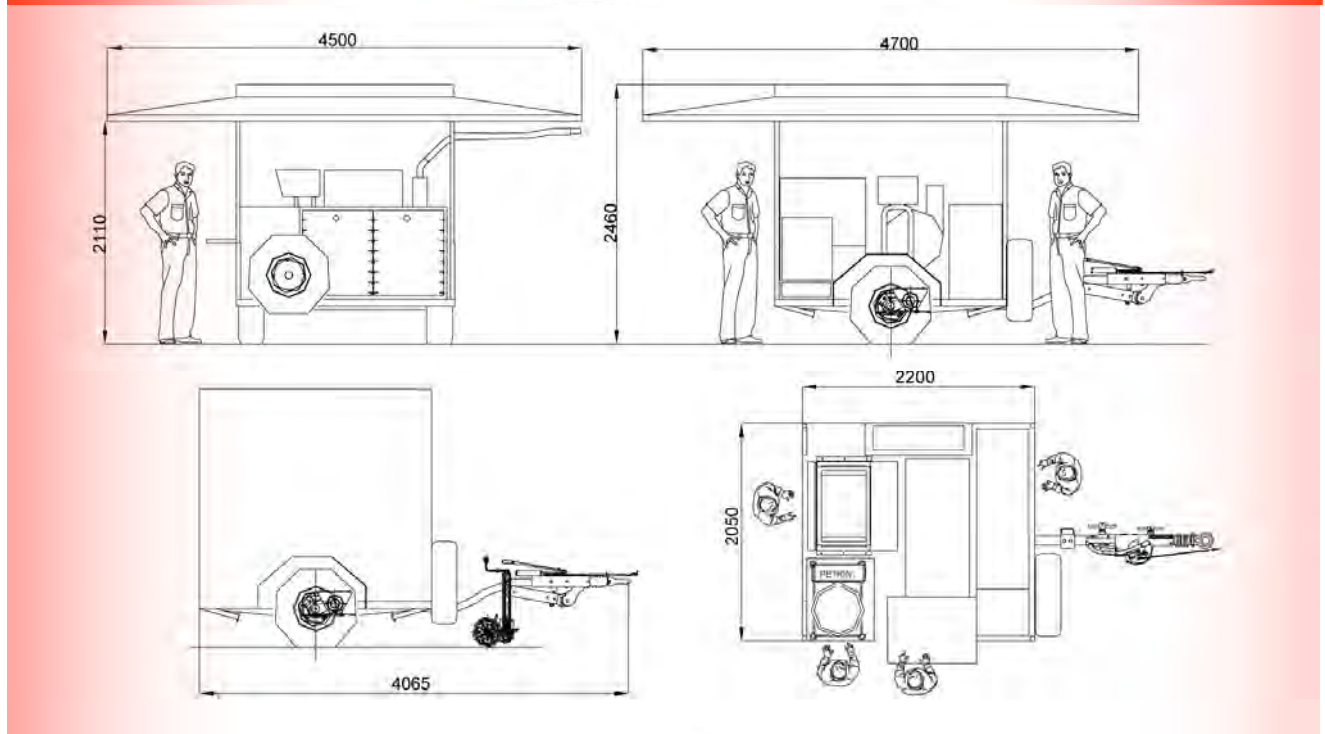


Optional; complete Tarpaulin soft cover.





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## TFK 250 army mobile field kitchen trailer.

TFK 250 tactical field kitchen is a mobile catering unit mounted on a single-axle 3,500 kg trailer. It uses stainless steel for the cooking appliances as well as other high-quality materials.



The trailer is fitted with the following equipment:





two 150 litre double-walled GASTRONOM pressure cookers;  
two 55 litre GASTRONOM pressure-fryers;  
two integrated 78 litre GASTRONOM baking areas in which two working levels are heated by oil burners;  
two 28 litre hot water and tea makers, and a four-unit pressure vaporisation burner that can use diesel oil, light fuel, petrol or kerosene.

The design permits the left and right boiling pans, frying and baking areas to be exchanged. All assemblies can be removed for repair in the field without the need for specialist tools.



With TFK 250 two cooks can provide meals for 250 personnel or a single-course meal for 500 personnel in 2 hours. The trailer features swinging arm torsion bar suspension and is rated for cross-country movement with full boiling and frying pans.

Four support legs are provided and a swing-up four-part 17 m<sup>2</sup> weatherproof roof offers protection to the kitchen, food and cooks.

A two-part all-round tent is available for operations in difficult climatic conditions.

The fully equipped TFK 250 is capable of being transported by internally or externally as an underslung load by CH-47 and CH-53 helicopters, or internally by C-130 Hercules and C-160 Transall transport aircraft.

The modular construction of the MFK 2/96 makes it a flexible field kitchen system. For the preparation of up to **250 meals**. Quickly ready for use.

The modules can be mounted on a trailer or used as separate cooking units.



### Technical Specifications



|  |           |
|--|-----------|
| Overall length with shortest drawbar       | 4.280mm.  |
| Overall length with fully extended drawbar | 4.400mm.  |
| Width                                      | 2.020mm.  |
| Height with weather shelter                | 2.620mm.  |
| Height with tilted chimney                 | 1.380mm.  |
| Total weight                               | 1.250 Kg. |
| Load capacity                              | 750Kg.    |