



# Mobile Solutions

Once Upon a Time





KAYALAR was established in 1957 as one of the first manufacturing companies of Turkey in kitchen equipments sector. Now KAYALAR has been operating in industrial kitchen and defence industry mobil solutions system. KAYALAR has become one of the leading organizations with its half century experience.

Today with 50.000 m2 land including 30.000 m2 closed area and more than 600 personnel , manufacturing stainless steel industrial kitchen equipments, mobile field kitchen, mobil bakery, mobil refrigerators, mobil laundry mobil water purification , making Project covering about 2500 kind of products in the sector and continue leading company.

KAYALAR has the most improved applications and product technologies that are common in the sector with its production technologies and Machinery Park. Its R&D, P&D, engineering units, strong laboratory and project design and applications related to product-process improvement studies are carried out with the supports of technical universities. It has an award as one of the companies which industrial design registration in products and product's features with innovation quality and unique design.

KAYALAR provides design, production and service support of all processes from the project design, assembly to the start-up activities of a kitchen by training the personnel with its products over 2500 in product groups such as storing, preparing, cooking, handling and service equipments in the field of industrial kitchen sector including hotel, restaurant, café (HoReCa) kitchens as the beginning, then patisserie groups, military kitchens, mobile land kitchens and equipments, hospital sanitary equipments and schools and factory equipments.

Notably devices and products which are produced by KAYALAR , are certified by international certification centers by making their tests both in the scope of the company and in laboratories from external sources.





# FIELD KITCHENS





## Field Kitchens



## Field Kitchens

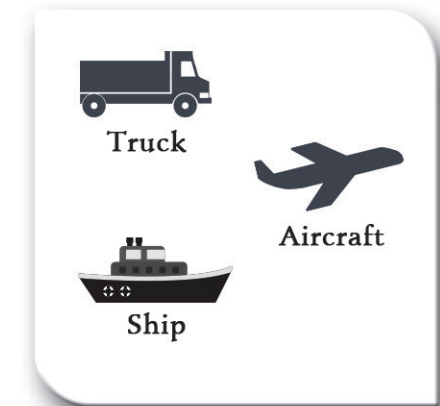


Kayalar field kitchen are designed and produced for providing hot meal to soldiers. It's a catering system designed for mobile applications with the armed force, civil defence and disaster control organizations. The oven, pots and pans which are in the mobile kitchen unit are designed as they can be taken of their places and they can be also used in stable facilities. Each cooking unit operates independently different meals can be prepared at the same time.

### Color Options



### Transportation Options





# Field Kitchens

## KYL-01 600 Person



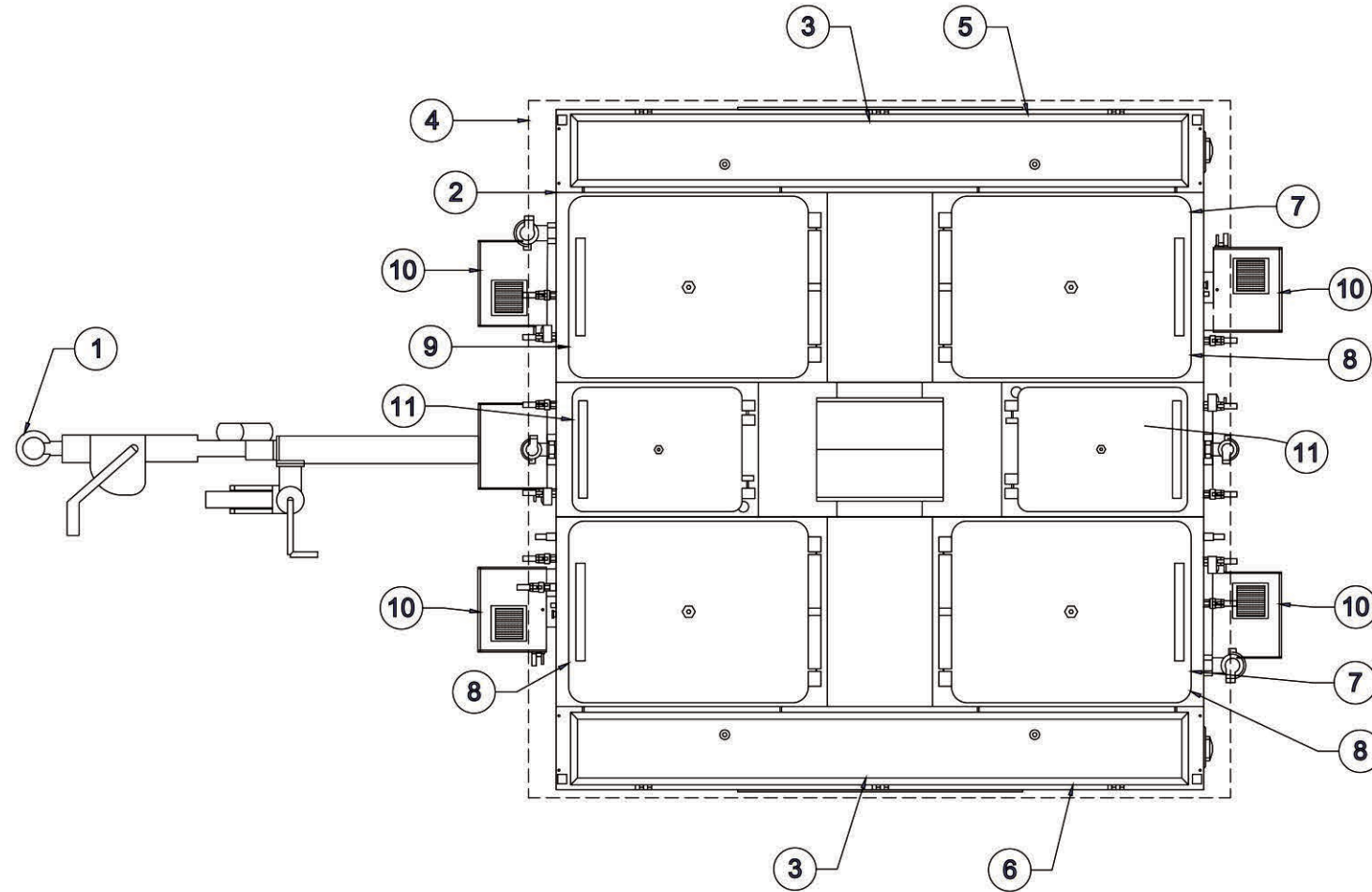
- 1- Axle and Puller Barb
- 2- Base Frame
- 3- Vehicle Side Cabinet
- 4- Upper Protection and Tent
- 5- Gas and Fire Extinguishing System
- 6- Electric and water system
- 7- Oven
- 8- Frying Pan
- 9- Big doubleparies Pressure Boiling Pan
- 10- Burning System (Diesel, Gas or Kerosene)
- 11- Water Boiler

### Cooking Equipments

Pressure Boiling Pan 180 Lt : 2 Pcs  
Frying Pan 80 Lt : 2 pcs  
Oven (3 x 2/1 Gn 70 Lt : 2 Pcs  
Hot Water Unit 35 Lt : 2 Pcs

### Burners

Diesel Burner : 2 Pcs  
Solid Fuel Burner : 2 Pcs



### Cooking Methods

**Pressure Boiling Pan :** Stewing, Pressure Cooker, Boiling, Steaming

**Frying Pan :** Stewing, Grilling, Frying, Roasting, Boiling

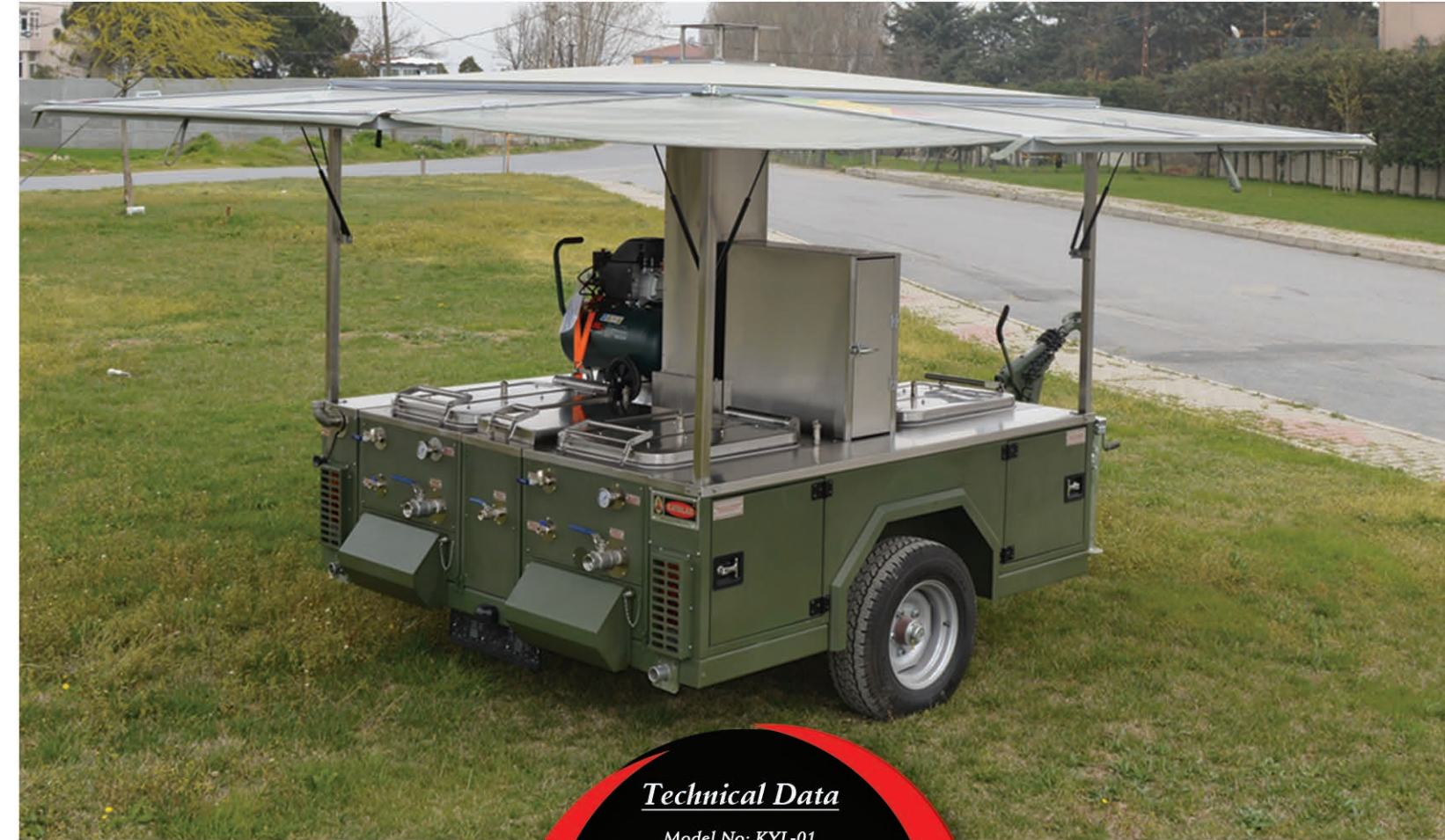
**Fryer :** Stewing, Grilling, Frying, Boiling, Steaming

**Oven :** Stewing, Baking

**Hot Water Unit :** Boiling

**Couscous Cooker ( Steam Cooker) :** Stewing, Pressure Cooker, Steaming

# Technical Data



### Technical Data

Model No: KYL-01  
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

Cooking Unit	Meal Speciality	Cooking Time	Cooking Capacity	Portion Size
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.
Boiling Pan	Soup	60 Min.	600 Person	200 - 250 gr.
	Rice	45 Min.	600 Person	300 gr.
	Hotplate	It depends on the speciality of the food		
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.	50 Person	150 gr.
Hot Water	Tea	60 Min	100 Person	1 Cup
	Water	60 Min.	100 Person	1 Cup



# Field Kitchens



## KYL-02 400 Person

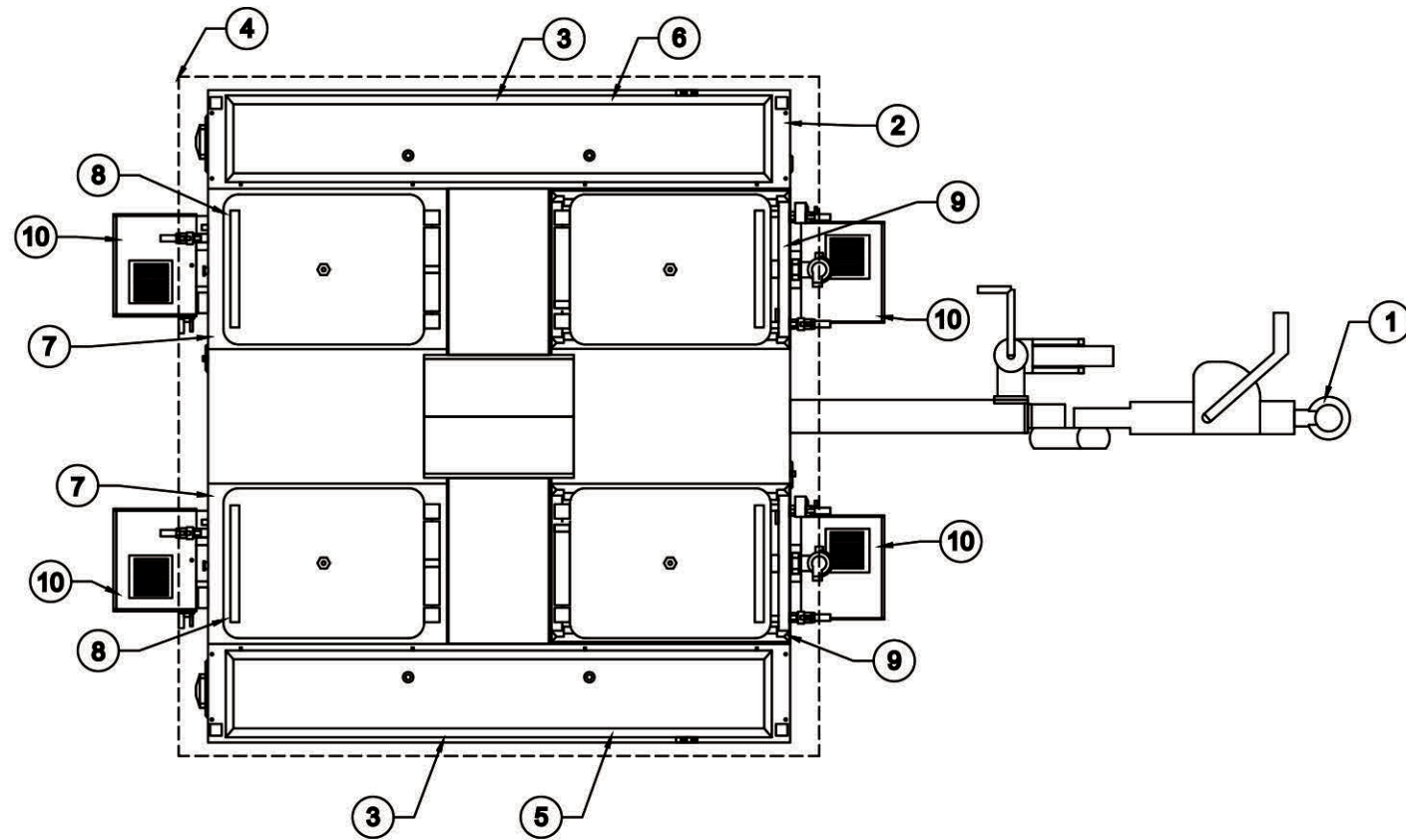
- 1- Axle and Puller Barb
- 2- Base Frame
- 3- Vehicle Side Cabinet
- 4- Upper Protection and Tent
- 5- Gas and Fire Extinguishing System
- 6- Electric and water system
- 7- Oven
- 8- Frying Pan
- 9- Big doubleparies Pressure Boiling Pan
- 10- Burning System (Diesel, Gas or Cerosen)

### Cooking Equipments

Pressure Boiling Pan 100 Lt : 2 Pcs  
Frying Pan 50 Lt : 2 pcs  
Oven (3 x 2/1 Gn 105 Lt : 2 Pcs  
Hot Water Unit 34 Lt : 2 Pcs

### Burners

Diesel Burner : 2 Pcs  
Solid Fuel Burner : 2 Pcs



### Cooking Methods

**Pressure Boiling Pan** : Stewing, Pressure Cooker, Boiling, Steaming  
**Frying Pan** : Stewing, Grilling, Frying, Roasting, Boiling  
**Fryer** : Stewing, Grilling, Frying, Boiling, Steaming  
**Oven** : Stewing, Baking  
**Hot Water Unit** : Boiling  
**Couscous Cooker ( Steam Cooker )** : Stewing, Pressure Cooker, Steaming

# Technical Data



### Technical Data

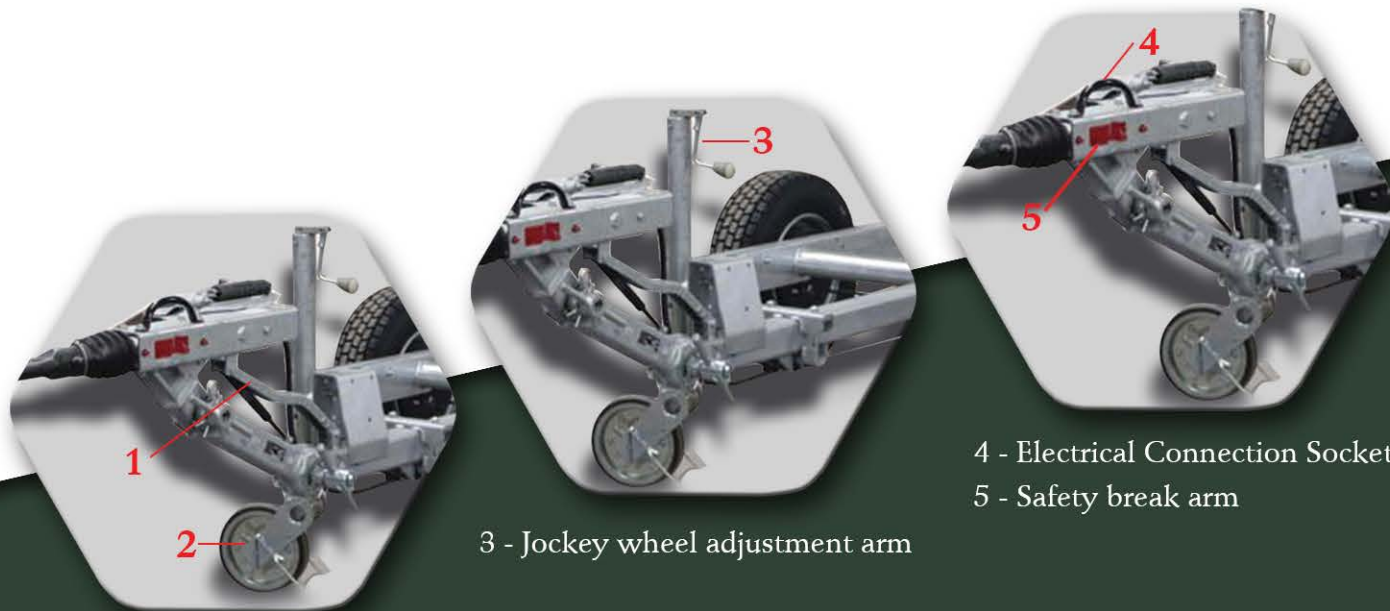
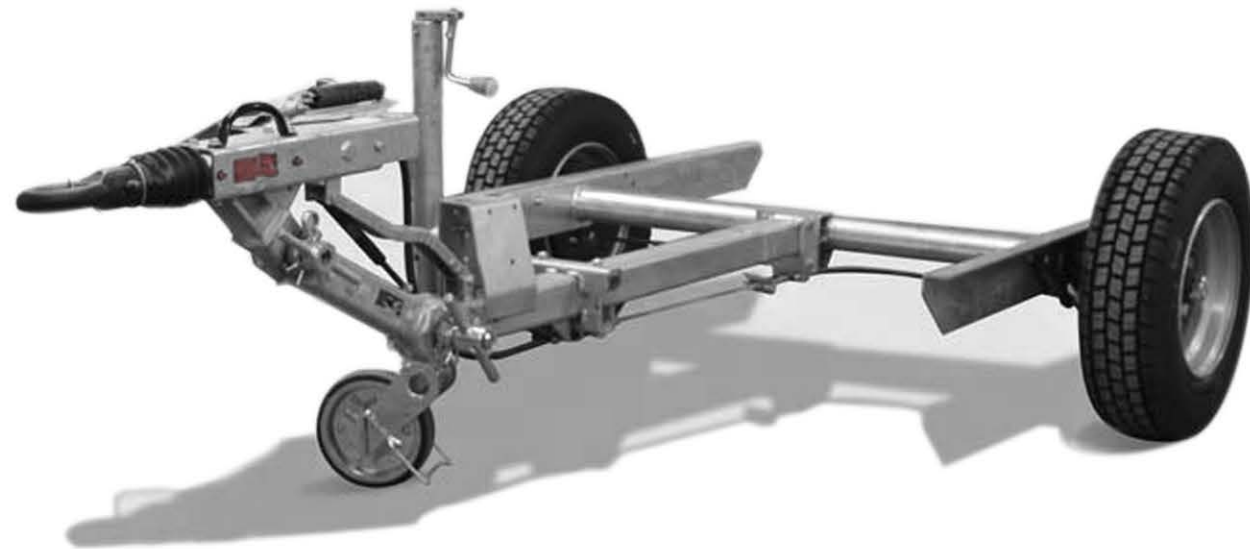
Model No: KYL-02  
Net Weight : approx. 1950 Kg.  
Overall Length : 3730 mm  
Overall Width : 2235 mm  
Overall Height : approx. 2600 mm  
Height of work surfaca, empty : 1050 mm  
Height of work surfaca, loaded : 1000 mm  
Length of work surface : 1900 mm  
Ground Clearance : 300 mm

Cooking Unit	Meal Speciality	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 speciality of the 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.	35 Person	150 gr.
Hot Water	Tea	60 Min	100 Person	1 Cup
	Water	60 Min.	100 Person	1 Cup



# Field Kitchens

## Axle



- 1- Hand Brake
- 2 - Jockey Wheel

3 - Jockey wheel adjustment arm

- 4 - Electrical Connection Socket
- 5 - Safety break arm

Field kitchen is mounted on a single axle trailer. The rubber torsion axle supported with two shock absorbers provides a comfortable drive. Field kitchen can be towed with any military or civil vehicle easily by the height adjustable coupling ring. The drawbar of the Field kitchen is equipped with a hand brake damper having 3000 kg's load capacity. If the kitchen and the towing vehicle gets disconnected by accident, trailer brakes will be activated by the cable of safety break, safety transportation is ensured by automatic break system

# Field Kitchens

## Standart Features



### Burner



Kayalar liquid fuel burner is designed for burning diesel, kerosene and gas oil. The Fuel pressurized inside the fuel tank burns efficiently with heat energy which can be adjusted between 23 kW / h

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
3. Fuel Consumption Min. : 2 Lt / h 23kW
4. Weight : 15 Kg.

### 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. Handless for easy carrying and loading. Two 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 200mm

### Placement of Burner





# Field Kitchens

## Standart Features



### Electric & Water System



There is an electric distribution panel on the vehicle . The Fit-ment is setup from panel to required points with special cable and metarials. The constant generator can be placed on the vehicle during project phase. It may be fed from external generator or network line. CE certificated products are used at distribution panel. The pump system that has capacity to draw water from both vertical and horizontal 40 m distance at land is used on our car. It is distributed to all necessary points with fitment. It is too easy to draw water from system with automatic JAK con-nection system.

### Diesel & Fire Extinguishing System



The cooking equipments that are produced according to demand, works with fuel burner system. Gas can be connected to system trough external tubes. It my be produced also with liquid. It is distributed to necessary points with fitment in order to provide all cooking equipments to work at the same time. We have fire extinguisher tube and cabinet in our car according to risk of fire. Fuel burner is designed for burning diesel, cerosan and gas

# Field Kitchens

## Accessories



### Generator



Fiel 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 :** 230V  
**Continuous Freq :** 50 Hz.  
**Continuous Current :** 30.4 Amp.  
**Output :** 7 kWA  
**Max Output :** 7,5 kWA  
**Fuel Consumption :** 2.32 - 2.41/h  
**Size :** 865 x 598 x 650mm  
**Total Weight :** 120 - 145 Kg.  
**Fuel Tank Capacity :** 16 Lt.

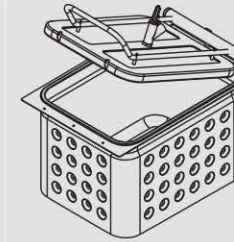
### Air Compressor



**Model :** KYLR-1100  
**Liter :** 125  
**Bar :** 8  
**Lt. / Min :** 327  
**1 / Min :** 800  
**kW / Hp :** 1.5 / 2.0  
**Size :** 1350 x 420 x 850mm.  
**Total Weight :** 110 Kg.

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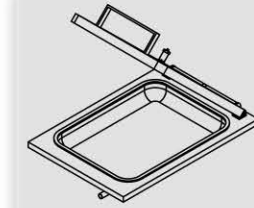
### Boiling Pan



150 Lt. pressure boiling pan provide hygienic cooking advantage, as well as fuel saving up to % 70 as a result of shorter cooking time.

**Volume :** 150 Lt. / 180 Lt.  
**Working Temperature :** 110 C°  
**Max. working pressure in the outer jacket :** 0,5 bar

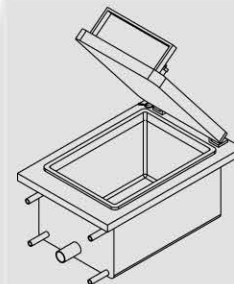
### Frying Pan



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

**Volume :** 80 Lt.  
**Max. working pressure in the outer jacket :** 0,2 bar

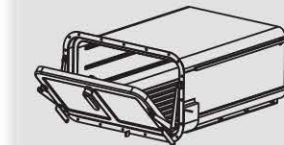
### Hot Water



Hot water is always necessary on field for 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 :** 35 Lt.  
**Max. working pressure in the outer jacket :** 0,2 bar

### Oven



Oven (70 Lt.) is located at the rear of the unit. It has been designed to place 2 GN 2/1 - 65 mm tray.

**Volume Capacity :** 70 Lt.



## Field Kitchens

### Accessories



Code	Product
152101002	Food Carrying Container Double Skin (32 x 32cm)
152101008	Gastronorm Container Gn 1/1 - 150
152101009	Perforated Gastronorm Gnp - 1/1 - 150
152101011	Gastronorm Container Gn 1/1 - 200
152101012	Gastronorm Container Gn 2/1 - 65
152101113	Gastronorm Container Gn 2/1 - 150
152101122	Gastronorm Container Gn 2/1 - 200
152101238	Termo Trans OT600-Green
152101867	Tinned Mesh Skimmer Thick wired 5mm S/S
152101732	Grill Tong
152101345	Heavy Duty Ladle
152101863	Serving Spoon
152104536	Perforated Spoon
152101587	Wood Mixing Tool 100 cm
152104566	One piece serving spatula
152125878	GN 1/1 Lid with silicon
152198423	GN 1/1 Lid S/S
152103634	GN 2/1 Lid S/S

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# MOBILE SOLUTIONS

Field Army Kitchens

Container Kitchens

Mobile Kitchens

Container Shower

Mobile Bakery

Mobile Laundry





# Mobile Solutions

## Trailer Kitchens - KLYLR-5000 M



### What Type of Mobile Kitchen Trailer You Need ?



# Mobile Solutions

## Trailer Kitchens



Our complete line of mobile kitchen trailers includes pre-made kitchen trailers and customized kitchen trailer solutions. Mobile kitchen trailers can be outfitted to meet your individual needs with a variety of kitchen equipment including fryers, ovens, tilt skillets, mobile dishwashers, refrigeration and much more.

Mobile kitchen trailers are ideal for events large and small – fairs, festivals, concert, golf tournaments, races, weddings and parties. Mobile kitchen trailers from Mobile Kitchen Solutions can be brought onsite the day of your event and set up by our kitchen trailer professionals. Use your mobile kitchen trailer for a day, a week, or more.

The mobile kitchen trailer professionals at Mobile Kitchen Solutions are trained and experienced on exactly what type of mobile kitchen trailer is ideal for different types of needs. We work with event planners, facilities managers, chefs and many others to set up kitchen trailers of all sizes.





## Mobile Solutions

### Container Kitchens

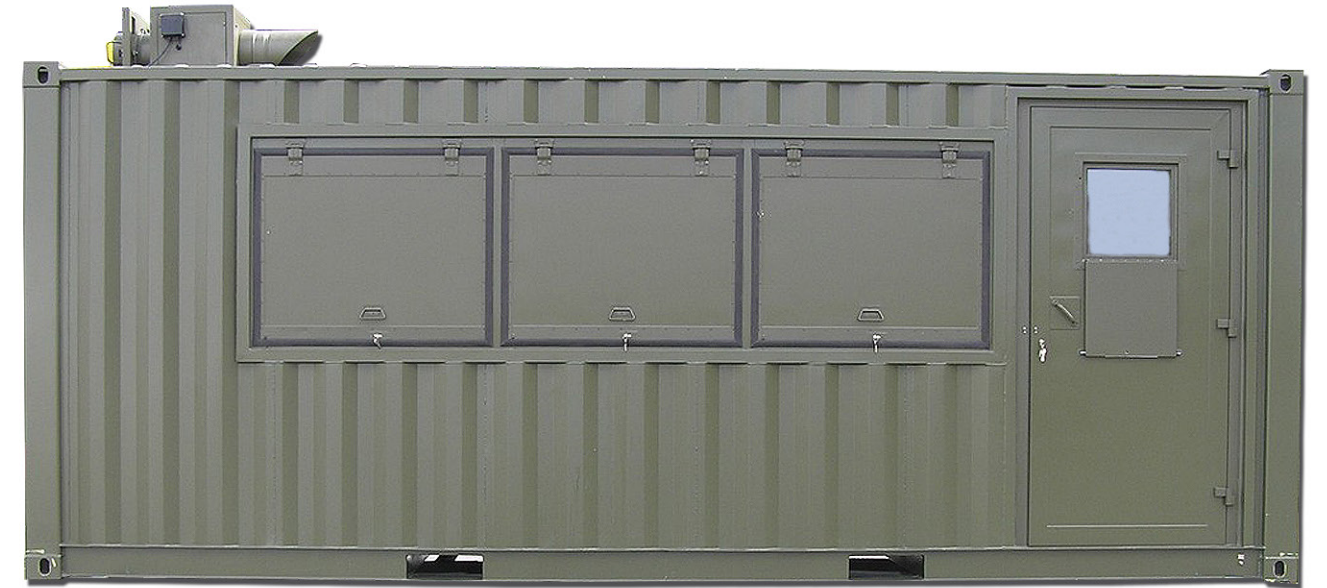


## Modular Solutions



## Mobile Solutions

### Container Kitchens



KAYALAR's transportable, commercial kitchens offer a convenient, modular solution that is ideal for use in restaurants or venues requiring additional cooking areas, or during renovations. Remote mining camps, events and community projects.

At 12m long, the containerised commercial kitchen is available in either 2.4m or 3m widths and is capable of catering for up to 500 people. The unit is fully insulated and comes complete with top-of-the-range our own product range approved and supported appliances, extensive stainless steel benching and commercial grade lighting.

KAYALAR commercial kitchens comply with the global Standard for the Design, Construction and Fit-out of Food Premises (AS4674-2004). This not only guarantees legal compliance but also ensures a safe and efficient environment for hygienic food preparation. Containers fits for ISO Certificates and (CHU) unit.

KAYALAR kitchens offer a flexible solution for individual needs or can form part of a total portable building solution to create a mobile camp.



# Mobile Solutions

## Container Kitchens



### K- POSITIONING

- K-01 JACK SYSTEM
- K-02 PROTECTION DOOR

### A- COOKING AREA

- A-01 KONVECTION OVEN, 20 x GN-1/1
- A-02 BOILING PAN, 150-250 L
- A-03 TILTING BRATT PAN, 120 L
- A-04 WORKTOP UNIT WITH CUPBOARD, 900 SERIES
- A-05 COOKER WITH CUPBOARD, 900 SERIES
- A-06 FRYER WITH CUPBOARD, 900 SERIES
- A-07 SINK UNIT, SINGLE SINK / CUPBOARD
- A-08 WALL CUPBOARD
- A-09 FLOOR GRID WITH COLLECTING POT
- A-10 WORK TABLE WITH CUPBOARD
- A-11 PRE WASH SPRAY ARM UNIT, 15m
- A-12 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-13 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-14 HOOD / WALL TYPE WITH FLAME GUARD FILTER
- A-15 INSECT KILLER

### B- VEGETABLE PREPARATION AREA

- B-01 POTATO PEELER
- B-02 FLOOR GRID WITH COLLECTING POT
- B-03 VEGETABLE DRYER
- B-04 WALL CUPBOARD
- B-05 SINK UNIT, SINGLE SINK & DRAINING WELL
- B-06 PRE - RINSE FAUCET
- B-07 WALL CUPBOARD
- B-08 SINK UNIT, SINGLE SINK / CUPBOARD
- B-09 PRE - RINSE FAUCET
- B-10 WORK TABLE WITH CUPBOARD
- B-11 KNIFE STERILIZER
- B-12 FOOD PROCESSOR
- B-13 TRAY COLLECTING TROLLEY
- B-14 HAND WASH SINK, KNEE OPERATED
- B-15 PRE WASH SPRAY ARM UNIT, 15m
- B-16 INSECT KILLER
- B-17 FLOOR GRID WITH COLLECTING POT

### C- MEAT PREPARATION AREA

- C-01 SINK UNIT, SINGLE SINK / CUPBOARD
- C-02 KNIFE STERILIZER
- C-03 MEAT CHOPPING BLOCK, POLYETHYLENE TOP
- C-04 WASTE TROLLEY
- C-05 WORK TABLE WITH CUPBOARD
- C-06 WALL CUPBOARD
- C-07 MEAT MINCER
- C-08 TRAY COLLECTING TROLLEY
- C-09 FLOOR GRID WITH COLLECTING POT

### D- DISH & POT WASH

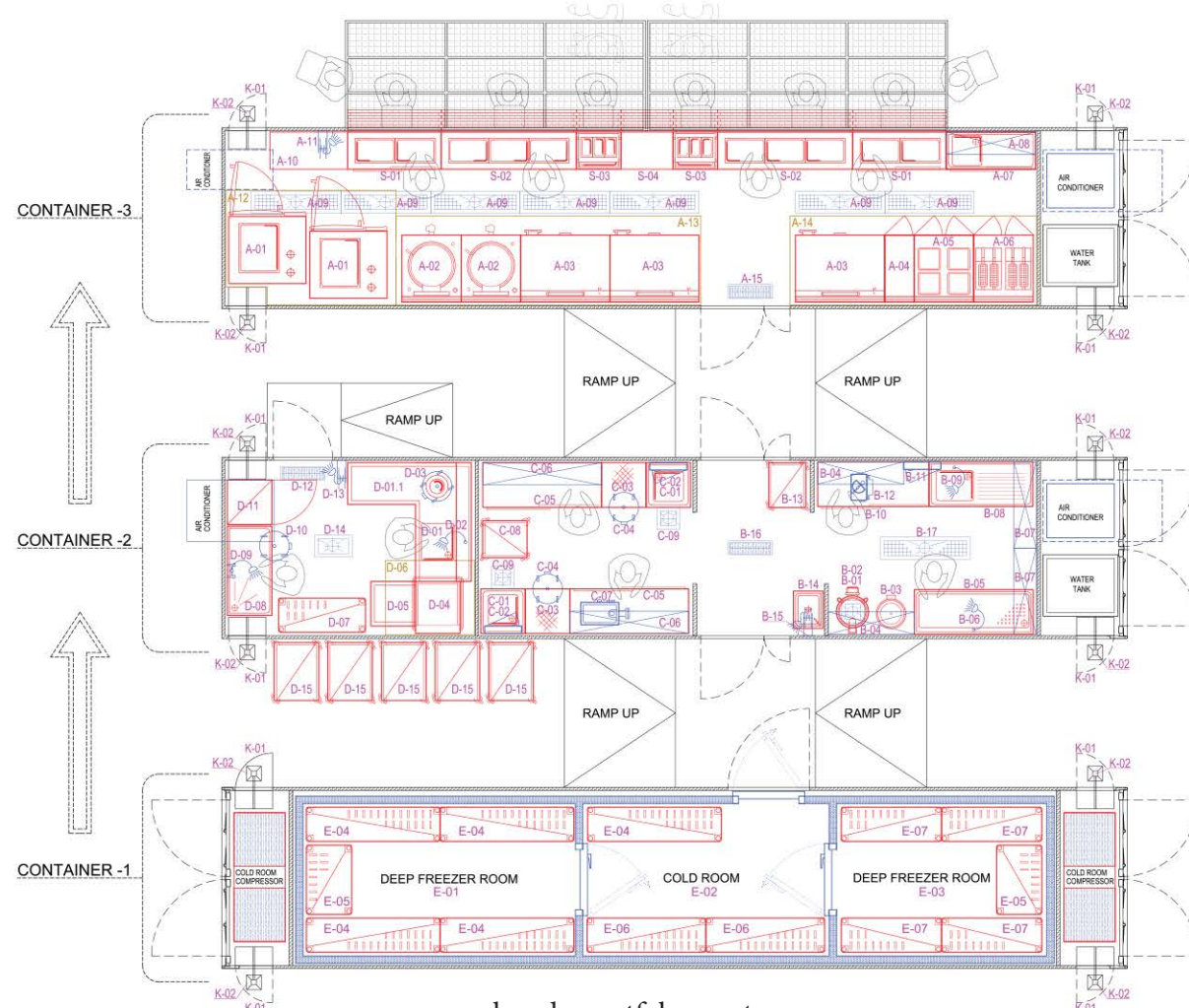
- D-01 DISHWASHER INLET TABLE, SINGLE SINK
- D-01.1 SOILED DISH SORTING TABLE WITH SCRAPPING HOLE
- D-02 PRE - RINSE FAUCET
- D-03 WASTE TROLLEY
- D-04 HOOD TYPE DISHWASHER
- D-05 DISHWASHER OUTLET TABLE
- D-06 HOOD / WALL TYPE
- D-07 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- D-08 POT WASH SINK
- D-09 PRE - RINSE FAUCET
- D-10 WASTE TROLLEY
- D-11 CUPBOARD FOR EQUIPMENT
- D-12 INSECT KILLER
- D-13 PRE WASH SPRAY ARM UNIT, 15m
- D-14 FLOOR GRID WITH COLLECTING POT
- D-15 TRAY COLLECTING TROLLEY

### E- COLD STORAGE

- E-01 DEEP FREEZER ROOM
- E-02 COLD ROOM
- E-03 DEEP FREEZER ROOM
- E-04 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-05 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-06 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES
- E-07 STORAGE SHELF WITH 4 HEIGHT-ADJUSTABLE PERFORATED SHELVES

### S- SERVING AREA

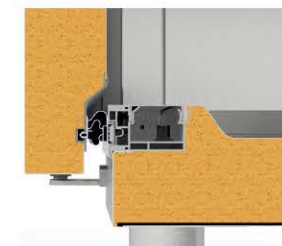
- S-01 COLD SERVICE UNIT WITH TRAY SLIDER
- S-02 HOT SERVICE UNIT WITH TRAY SLIDER
- S-03 CUTLERY UNIT WITH TRAY SLIDER
- S-04 SERVICE TABLE WITH TRAY SLIDER



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# Mobile Solutions

## Refrigerators



**Insulation Polyurethane, 60mm**  
Low Energy Consumption



**Ergonomic Door Design**  
Comfortable and changeable door



**Easy applicable lock set**



**Maximum cooling performance**

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## Mobile Solutions

### *Cookers*



- \* 600-700-900 Series...
- \* Manufactured from AISI 304 stainless steel.
- \* Top tray 1,20 - 1,50 mm printing presses, sub-modules, 1,20-1,00 mm thick hair has been used.
- \* Flame safety system Gas models, Electric models,
- \* Safety has thermostat
- \* All models CE gas and electric was suited to the conditions

## Hoods, Sinks, Work Tables



## Mobile Solutions

### *Convection Ovens*



- \* 6 GN 1/1 - 10 GN 1/1 - 20 GN 1/1 - 40 GN 1/1 Capacity
- \* Gas models with the ability to operate gas or LPG
- \* Can be gas or electric.
- \* Cabin body made of stainless steel and the cooking.
- \* Cooking cabinet, is insulated, which prevents heat loss.
- \* Safety thermostat to prevent excessive temperature rise of the cooking cabinet.
- \* Adjustable cooking time up to 3 hours
- \* Illuminated inside of Oven
- \* Special silicon gasket prevents the escape of heat
- \* when the door is opened the safety switch that stops the cooking process
- \* Heat resistant double glazing consists of the Door. Easy to clean
- \* Door glass
- \* 20 trays GN 1/1 10 GN 2/1 can be used when requested.



# Mobile Solutions

## Boiling Pans



- \* Through bain marie system, the oil existing in the closed jacket allow indirectly heating and cook.
- \* Heat transfer oil with greater than 200°C boiling temperature used in the jacket
- \* Thermostatic regulation of oil temperature up to a maximum of 180°C.
- \* In case of over heating of the oil, limit thermostat stops the heating elements and provides safety operate.
- \* Spherical valve to drain food from the container included on the front side
- \* Water refill faucet has included.

CODE	HEAT TYPE	CAPACITY (Lt)	POWER (kw)	DIMENSION (mm)
2121053	INDIRECT	100	13	800 x 900 x 850
2121055	INDIRECT	150	19	800 x 900 x 850
2121054	INDIRECT	250	26	900 x 950 x 900
2121057	INDIRECT	400	32	1100 x 1160 x 900
2121058	INDIRECT	500	39	1100 x 1160 x 900

## Tilting Pans



- \* Magnet ventil gas valves with flame failure device and pilot on atmospheric burner protect against gas leakage when accidental extinguishing of the flame occurs.
- \* An opening takes place on the control panel to check the pilot flame situation.
- \* Temperature controlled by thermostatic magnet ventil gas valve with eight levels maximum 300°C.
- \* Safe usage through solid construction.
- \* Easy to fill and cleaning with the tap on top.
- \* The tilting mechanism is manual operated.

CODE	MODEL	CAPACITY (Lt)	POWER (kw)	DIMENSION (mm)	WEIGHT (Kg.)
809880902	KEDT-8090	80	12,00	800 x 930 x 850	140
809880904	KEDT-9090	120	12,00	1200 x 930 x 850	175
809880905	KEDT-1510	250	25,00	1500 x 1000 x 850	350
809880902	KGDT-8090	80	12,00	800 x 930 x 850	140
809880904	KGDT-9090	120	12,00	1200 x 930 x 850	175

# Mobile Solutions

## Water Purification System



### 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 - 35.000 ppm
- \* Min inlet pressure : 3 bar
- \* Inlet water pressure : 3 bar
- \* Inlet water temperature : 5 - 35°C
- \* Inlet water ph : 6,5 - 9,5
- \* Inlet water max Mn concentration : 0,01 ppm
- \* Inlet water max turbidity : 1,5 NTU
- \* Operating Pressure : 20 - 65 bar



## Mobile Solutions

### Refrigerated Container



#### Features:

- \* Controls temp from -30 C° / +30 C°
- \* 380V 3 Phase Required, 40A service, 15KVA, 230V available
- \* Stainless Steel Interior or Food Grade Aluminum Interior
- \* Stainless Steel or Aluminum Exterior Construction
- \* Extruded Aluminum floor with raised 'T' profile, suitable for forklift traffic
- \* Refrigeration Machine thoroughly tested and any questionable components replaced

Special refrigerated containers, commonly called reefers, can control temperatures, allowing everything from meat, fruit, vegetables and dairy products, to chemicals and pharmaceuticals to travel across the world.

Special super-freeze reefers can keep goods frozen at temperatures as low as -60 degrees C. But other reefers can preserve goods at warmer temperatures if that is necessary. De-humidification systems are able to ensure optimal humidity inside reefer containers. Some reefers also allow the atmosphere in the container to be controlled so for example, bananas can be shipped between continents without turning brown. Even fresh flowers can remain fresh in reefer containers while they are travelling many miles over several days. It is because of reefer containers, that grocery stores are able to stock and sell all kinds of fresh produce all year round.

Reefer containers generally come in 20 foot and 40 foot lengths, with the same general dimensions as that of dry cargo containers of the same size. However, there is slightly less cargo space available inside the reefer container due to the space taken up by the refrigeration unit and ventilation equipment.

## Mobile Solutions

### Container Laundry



Our mobile laundry units can reduce problems caused by poison oak, lice, rashes, itching and other dirty clothing related medical problems.

- \* Wash and dry capacity of our units is 200 and 300 lbs per hour.
- \* All units are hot water
- \* 2000-gallon fresh water storage
- \* 4000-gallon gray water storage
- \* Powered by a Whisper Quiet generator
- \* Appropriate staffing

User provides portable water and gray water disposal for laundry and coolers. The Officers and soldiers who operate the facility in the field. The laundry and shower facility are a most welcome service to the troops, as they can be in the field of battle for weeks without a proper wash and a change of clothes. The container size unit can be transported on the back of a truck, and also flown into areas of combat by Chinook helicopters, and is completely self contained except for a water supply. They are usually based close to the medical facilities to provide a continuous supply of clean linen to the operating theatres and patients, as well as the troops.



# Mobile Solutions

## Mobile Bakery



Mobile bakery is used for bread baking in field conditions for armed forces, civil defense and emergency rescue services and humanitarian organizations. Baking with the mobile bakery includes the different steps involved in the process: kneading, dividing, rounding, manual forming, fermentation (rising), baking and natural cooling. The mobile bakery is specially designed to subsist to the need for bread of the soldiers in the field. The system is fully autonomous for power with its diesel generator. The complete unit is fitted on a double axle van trailer, completed with expandable service area. The unit is compact and can be displayed in a very short time.

# Mobile Solutions

## Mobile Bakery



## Technical Data

Dimensions : 13600 mm x 2450 mm x 2500 mm

### Baking capacity

100 kg of bread in 1 hour (500 breads of 0.200 kg)  
800 kg of bread in 8 hours (4000 breads of 0,200 kg)  
1600kg of bread in 16 hours (8000 breads of 0.200 kg)  
Ration of 0,6 kgs / day / man

In 8 h : 1300 men / day  
In 16 h : 2600 men / day

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 bakery is full electric powered and it is entirely autonomous with its own diesel powered generator. Having arrived on site MOBILE BAKERY is ready for operation within the shortest time.



## Bakery Ovens



Rotary ovens are manufactured both as single trolley oven and double trolley oven. One of the main features of the rotary oven is the even baking of the products through its maximum heat, steam efficiency and fuel consumption. For the convenience of our customers control panels are optional as both manual and PLC. Possibility of observing the baking process due to the interior light and tempered glass door. Oven heat automatically remains constant at set temperature and as the baking time is completed audible warning of the oven turns on. Rotary oven models vary depending on the pan sizes and fuel type ( fuel oil, LPG, natural gas, electricity). Depending on customer demand we also manufacture rotary oven that use special fuel type as natural energy source (wood, apricot, nut and peanut shell).

### Technical Specifications

Model	BT - 100	BT- 150	BT- 250
Capacity (pcs/ 8 h)	1776	3360	5760
Maximum Temperature (°C )	280-320	280-320	280-320
Number of Pans (pcs)	12- 14	14-16	16-18
Number of Pans (mm)	400x600\530 x 650	600x800	740x 980\ 750 x1040\ 800 x 1000
Electric Power (kW)	2,2- 3,5	2,2-3,5	2,5- 3,5
WidthxLengthxHeight (mm)	1350x1800x2150	1550x2400x2250	1905x2650x2450
Weight (kg)	1600	2100	2500

## Dough Divider Machine



Kayalar, volumetric dough divider machine cuts the dough at an adjustable speed and weight with its vacuum method of cylinder- piston mechanism. Due to its unique and sturdy chassis construction different from the classic ones, gaskets, and other connecting parts dough divider enables a gentle handling of the dough ranging from 50gr to 1000gr dough weight. Depending on the customer preference different models are available as single cut or double cut and weight features.

### Technical Specifications

Model	HK 1	HK 2	HK 3	HKE	HKT
Machine Capacity (pcs/h)	2100	2100	2100	4000	4000
Dividing Range (gr)	50-250	100-600	200-1000	50-250	100-600
Electric Power (kW)	1,5	1,5	1,5	1,5	2,2
Width x Length x Height (mm)	680x1400x1500	680x1400x1500	680x1400x1500	680x1400x1500	850x1700x1740
Weight (kg)	500	500	500	520	550



## Dough Rounder Machine



### Technical Specifications

Model	ALP-HYM 1	ALP-HYM 2	ALP-HYM 3
Machine Capacity (pcs/h)	2500	2500	4000
Rounding Weight (gr)	200-1000	100-600	50-250
Electric Power (kW)	1,1	1,1	1,1
Width x Length x Height (mm)	1000 x 870 x 1450	1000 x 870 x 1450	1000 x 870 x 1450
Weight (kg)	230	220	210

Kayalar dough rounder machine provides dough to be rounded in round shapes by rotating along the rounding tracks. Provides smooth rounding of the dough through its specially designed rounding tracks. Dough rounder that has the rounding weight ranging between 50gr-1000gr has the feature of automatic flour duster. Based on customer preference it can be manufactured with teflon-coating rounder tracks and conic body, adjustable speed, and cold-hot air blowing in order to prevent the dough from sticking.

## Automatic Spiral Mixers



### Technical Specifications

Model	ALP-SM80	ALP- SM120	ALP-SM160	ALP-SM250
Bowl Flour Capacity (kg)	50	75	100	150
Bowl Diameter (mm)	700	800	900	1000
Maximum Height (mm)	1800	2150	2300	2320
Electric Power (kW)	4-6	5-7,5	5-7,5	9-12,5
Width x Length x Height (mm)	780 x 1260 x 1300	830x1315x1450	950x1450x1450	1050x1450x1450
Weight (kg)	400	780	830	910

## Planetary Mixers



### Technical Specifications

Model	ALP-M-40	ALP-M-60
Bowl Capacity (lt)	40	60
Number of Speed (pcs)	2	2
Electric Power (kW)	1-1,4-1,7	1-1,4-1,7
Width x Length x Height (mm)	630 x 910 x 1370	630 x 910 x 1370
Weight (kg)	220	230



# Fermentation Room



Kayalar, fermentation room provides the fermentation of the processed dough before the baking process under its controlled environment composed of imperviousness, static air flow, heat and humidity. Structure of the fermentation room is designed to support the air conditioning unit and also possesses features as interior wall safety trips, display of product and fermentation time, interior lightening. Stainless steel panel type and aluminium panel type models of the fermentation room are available depending on preferred capacity. Working degree is  $0^{\circ} / +4^{\circ}$

## Trolleys



Kayalar, trolley and carriages are manufactured in compliance with pan and pallet sizes of oven types. All trolley and carriages are made of stainless steel. Sizes and features of trolleys and carriages can be changed based on customer preference.





*Field Kitchens*  
*Mobile Kitchens*  
*Container Kitchens*  
*Container Cold Rooms*  
*Shower Container*  
*Mobile Bakery*  
*Mobile Laundry*  
*Water Purification*



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