

O.M.A.R. TECHNOLOGY S.R.L.



Progettazione e Costruzione attrezzature speciali
Planning and construction special equipments



EXPANDABLE KITCHEN CONTAINER

SERVICE CONTAINER

20097 S. DONATO MILANESE - Via Civesio, 14

Tel. +39 (2) 55600949 - Fax. +39 (2) 55601499

Web site: www.omartechnology.com

FILED KITCHEN TECHNICAL DESCRIPTION

The shelter with extendible walls adapted as field kitchen, has been projected to be used in case of natural disaster, emergence of different kind and when fixed structures begin unavailable, it is necessary to have for a certain period of time, a mobile structure which fits the various solution.

FIELD KITCHEN



**EXTERNAL
VIEW**



**INTERNAL
VIEW**

DIMENSION

DURING TRANSPORT: mm. 6050 x 2450 x 2450 circa (ISO 20" 1C)



OPERATIVENESS: mm. 6050 x 4000 x 2450 circa



MANUFACTURING TECHNOLOGY

When designing the shelters, we pay the utmost care to the choice of materials and their quality, focusing in particular on sturdiness, functionality, reliability and simplicity of use.

THE STRUCTURE

The perimeter framework and floor are manufactured using extruded anticorrosive aluminium steel tubular sections.

The walls and floor are manufactured using bearing panels, 38 mm thick in steel/polyurethane/steel, without conductive points and with the following characteristics:

- Water hammering resistant
- Shockproof
- Fireproof and Class B2 flameproof
- Hermetically protected from steam
- Protected from magnetic fields
- Soundproof
- Corrosion resistant
- Chemically-biologically resistant, with a heat loss coefficient of K 0.38

WEATHER STRIPS

Protection from heavy rain and dust is provided by a series of double silicon strips which have been designed for use in very hot dusty areas as well as cold zones, without the sealing properties being altered. These strips are applied to the entrance door and around the extensible walls.

INTERNAL LININGS

The shelters fitted out for kitchen use are supplied with a washable, fire-retardant, pressed internal PVC lining, especially designed for kitchen units.

All seals are electrically welded to prevent the infiltration of liquids.

1. LATERAL DOOR



On one side there are two opening doors for the distribution

ELECTRICAL SYSTEM

The electrical systems are developed using top quality materials, and are fitted in special aluminium raceways, conforming to EEC standards for units fitted out for hospital purposes.



HYDRAULIC FLUID SYSTEM

Each Shelter is equipped with its own hydraulic fluid system which enables a single operator to perform the following operations, using the push-button panel:

- Extend and close the walls
 - Work the 4 hydraulic lifting jacks, which can be operated synchronously, in pairs or individually.
- This system makes it possible to position the Shelter in areas where the terrain is rough and unlevelled.

The electrohydraulic system which activates the hydraulic jacks is powered by 4 24 volt batteries. This enables the above mentioned operations to be performed autonomously, without the aid of cranes, bridge cranes or fork lift trucks.

The hydraulic fluid system also has a manual pump, which can be used to extend and close the walls in the event of electrohydraulic system failure.



The operation for closing and opening the walls and loading and downloading the container are performed by a remote control



INTERNAL ARRANGEMENT

The kitchen shelter, equipped with technologically progressive equipments, travels provided with all the devices necessary to satisfy any need and offer more than 800 meals per hour. The wide inner space it offers during the operation, allows the operators to carry out their duties in an ergonomic and functional environment which is not possible to obtain in a standard containers

COOKING SIDE



Foto 12

1. ELECTRICAL DEEP FRYER 18LT –
2. ELECTRIC TILTING BRATT PAN 80 LT. –
3. ELECTRIC RANGE 2 PLATES
4. N°1 ELECTRIC KETTLE 100/150 LT.
5. DOUBLE BOWL SINK UNIT.
- 6 CONVECTION OVEN
- 7 WARMING CABINET
- 8 WALL EXHAUST HOOD

DISTRIBUTION SIDE



7. FORNO A CONVENZIONE ELETTRICO 10 GN 1/1
8. BASE ARMADIO CALDO FORNO CON VAP. 10
8. ELEMENTO BAGNOMARIA A SECCO+VANO CALDO (4GN)
9. ELEMENTO REFRIGERATO CON VASCA (3GN)-ACTIVE –
11. FRIGORIFERO DIGITALE 300



