

FIELD CATERING SYSTEMS



**A NEW STANDARD IN
FIELD CATERING
SUPPORT.**

ELW Global have developed Field Catering solutions that are mobile or stand-alone. Our units have been manufactured since 2008 and are in service worldwide.

Our most popular models are mobile diesel field kitchen and the stand alone diesel stove.

ELW Global is able to offer custom-built options to suit all its customers' needs.



ELW GLOBAL



Mobile Field Kitchen

ALL WEATHER:



The ELW Global designed Mobile Field Kitchen is an advanced state of the art catering system. The Field Kitchen uses multi grade diesel as the primary heat source to provide **food for up to 800 people per day**. Setup and positioning of the DFK takes **no more than 6 minutes**. Making it one of the most adaptable mobile field kitchens in the world.

ELW Global Limited, pioneers in Mobile Field Kitchen (MFK) technology, uses clean-burning technology, which brings a greener solution to the range of mobile field kitchens designed for use in remote and inaccessible areas.

The MFK design incorporates features to provide for rapid deployment and assembly providing speedy to hot food and liquids in defence, peacekeeping, disaster and commercial operations in remote areas.

Diesel Stove



The Oven

The diesel powered stove 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 burner is designed to burn high or low quality diesel fuel without issue. The stove 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 MFK even more encompassing to the outdoor catering experience.

Temperature control

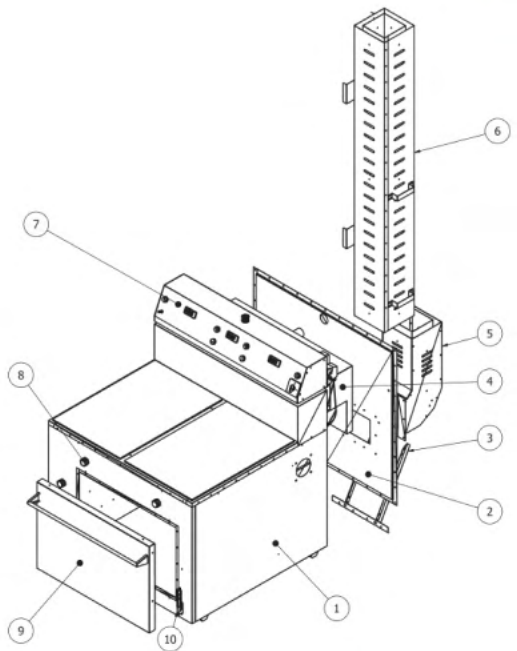


The digital temperature control system allows full individual heat control of each stove plate and the oven. The chef has full control over the cooking temperatures to achieve the desired result.

Fuel storage & configuration



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



- 1 STOVE 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



**ELW GLOBAL'S
INNOVATIONS ARE KEY TO
THE SAFE AND CLEAN USE
OF DIESEL IN THE FIELD.**

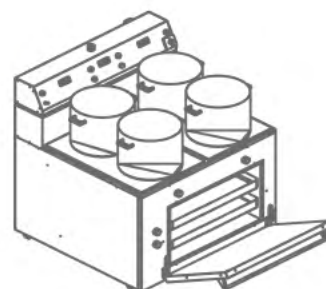
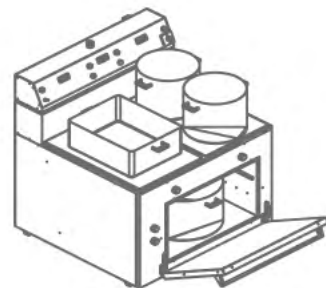
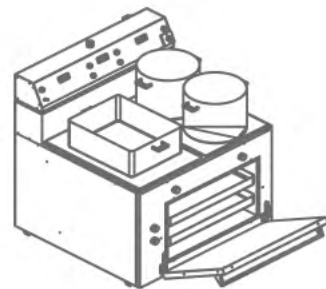


Catering and Menu

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

STOVE TOP PLATE ARRANGEMENT OPTIONS



Standard Fitted Operational Equipment

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

The following equipment is supplied as standard:

Cooking Utensils, pots and pans:

- 2 x 40 litre pot
- Grilling pan
- Baking tray

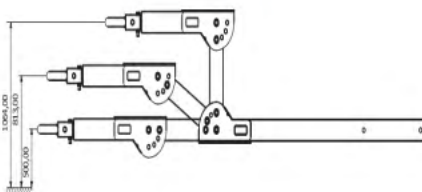
Tools and accessories:

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

Optional extras:

- 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

MFK Components

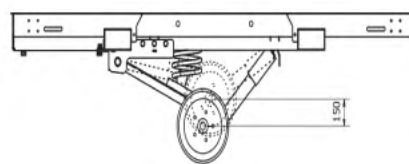


Drawbar

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

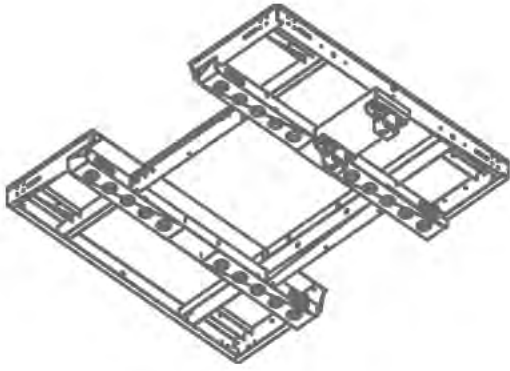
Brakes

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



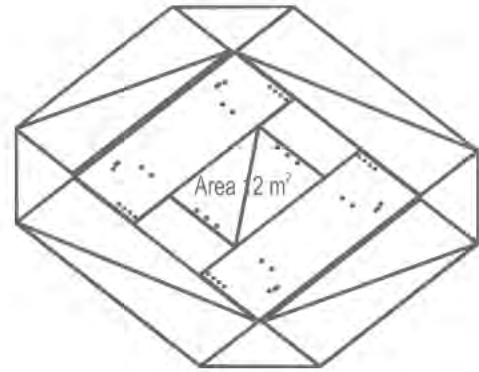
Suspension

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.



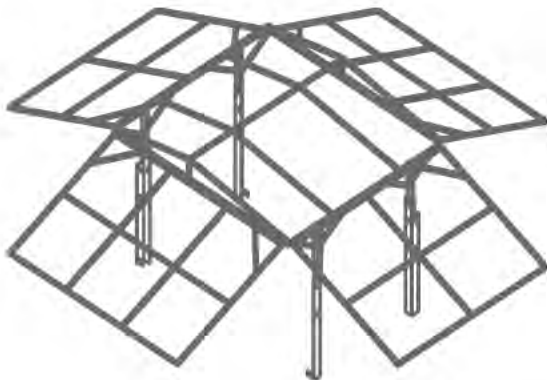
Chassis

The DFK 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.



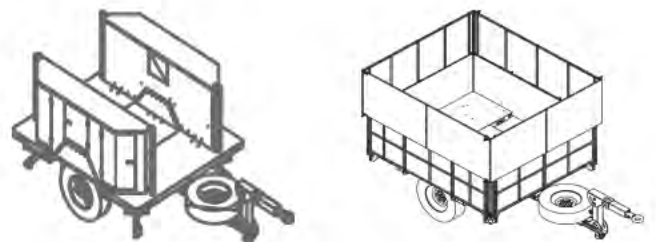
Floor

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.



Roof and Awnings

The roof is an aluminium frame fitted with a fire retardant, ripstop 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. Awnings are also provided to fully enclose the unit for protection against the elements.



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.

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.



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Mobile Oven

The ELW Global stand-alone oven can be operated inside permanent buildings or within a temporary kitchen structure. The diesel storage is fitted externally to the kitchen allowing for safe and easy refilling and ventilation. The cooker uses a single digitally managed burner that is self-bleeding, self-priming, self-igniting and can be self-extinguish when an uncontrolled or unstable flame is formed.

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The top plates are individually temperature regulated. The oven is regulated separately from the hotplates. The temperature regulation is done by mechanical means, knobs fitted with indicator show in open and closed positions

The 2 x top plates can cook 160 litres of food at once and the oven has capacity to feed 175litres with internal shelving.

Dimensions are as follows:

1030mm x(W), 800mm x (H), 1050mm (L)
Weight: 300-350Kg.



Mobility and Transport

ALL WEATHER:



ALL TRANSPORT:



The ELW Mobile Field Kitchen has been carefully designed to suit all transport requirements:

- Suitable for the harshest terrain
- Trailer-mounted
- Towable by vehicles up to 10 tons
- Designed to fit on to commercial cargo flights (main deck)
- C130 loadable
- Fits securely in to a 20' sea freight container
- Available with a helicopter lifting unit (optional)

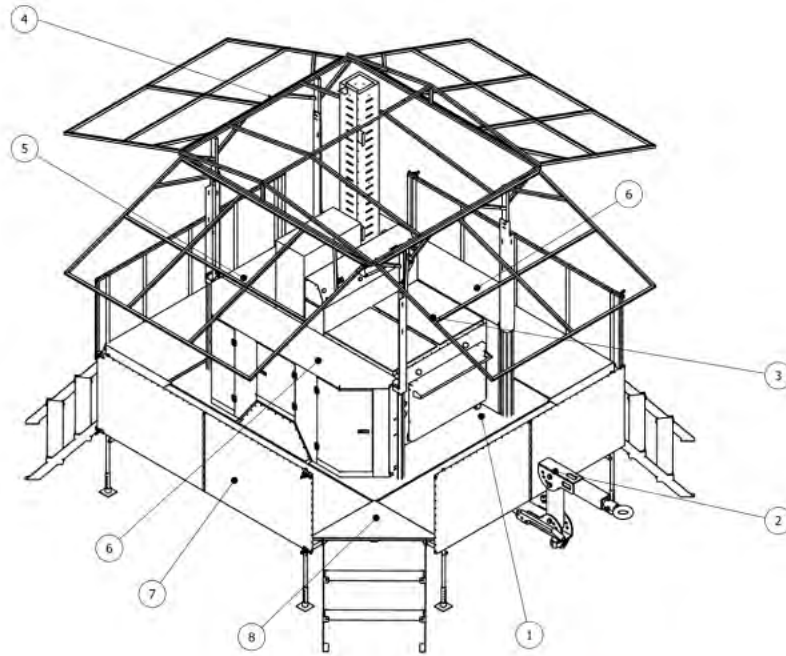


Training & Support



Operator and Maintenance Training

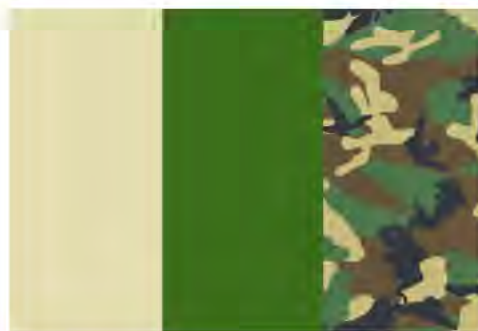
Technical Specification



- 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
- 9 ELECTRIC COMPONENTS

The ELW Global Diesel Field Kitchen is suited to all environments and terrains and can be supplied in various colour options depending on use.



CONTACT



Watch Online

Go to the link below or scan the QR code with your phone to see a video demonstration of the ELW Diesel Field Kitchen being assembled in just three and a half minutes.

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