

# Modular Field Catering System



G3systems

- Unique Modular Catering System for Cooking and Serving Fresh Food in the Field
- Rugged and Man Portable
- Meets European Food Hygiene Regulations
- Enables the provision of Multiple Menu Meals
- Operation in the most extreme environments
- Flexible modular catering for 40 person and upwards
- Fully compatible with TDA (UOR) Catering facility
- Fast Erection and recovery
- System can be containerised (ISO/PREFAB), put into bespoke trailer systems or in hard and soft wall shelters

 **KÄRCHER**



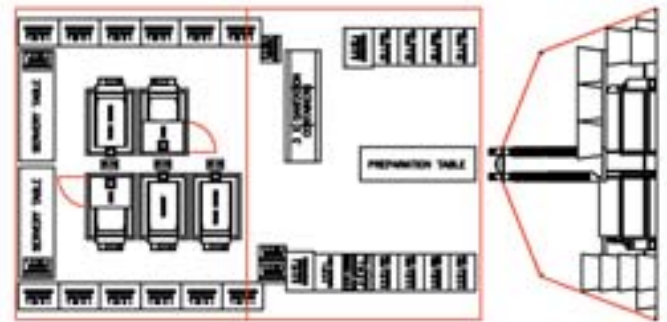


# Specification

## MODULAR FIELD CATERING SYSTEMS

G3 Systems Limited in cooperation with Karcher (UK) Limited produce a range of modular field catering solutions for deployment in tents or other structures. Designed to meet European Food Hygiene regulations and standards, the systems enable multiple menu meals from fresh ingredients to be prepared and cooked in the field. G3 can provide equipment or turnkeys solutions. Each system consists of modular components which can be deployed as necessary to meet a range of scenarios:-

- Storage (Dry, Chilled and Frozen) including ultra low shipping volume (air transportable) refrigerated and frozen food storage
- Food preparation facilities
- Cooking facilities (Hotplate, conventional and cyclotherm ovens, steamer, bratpan, shallow fry, deep fat frying and water heating)
- Servery and distribution equipment
- Staff hygiene and pot wash
- Utilities and power supplies including a unique rugged lightweight solar panel power supply for the pioneer facilities.



160 Man Typical Layout

**Storage** - A range of low footprint refrigerated and frozen food storage systems are available providing from 0.3 m3 to 20 m3 storage volume. Dry storage provision in secure racked areas utilising storage bins can be provided.

**Food Preparation Facilities** - Food preparation tables are manufactured from high grade stainless steel and are fully foldable for ease of transport. Hygiene and blast chillers can be provided. Chilled storage of prepared food can also be provided.

**Cookset** - The heart of the G3 cooking system is a Karcher diesel fired burner which is a multi fuel (NATO POL) system requiring minimal electrical power. The unit provides up to 14KW of heat. The Control Panel has a single operating control and standby and burn LED indicators. Symbolic operating instructions with four operating modes, 40%, 60%, 80% and 100% power. The cookset is provided with a hotplate and is of composite construction, with a stainless steel surface. The steel is grade 304, specifically to meet the standards of hygiene associated with a direct cooking or indirectly via cooking vessels. The Hotplate is recessed in the top of the Cookset Body and has a system for collection of cooking residues via a lift out grease tray. A stainless steel Oven can be placed on top of the Hotplate. A side hinged door, which is operated by a latch handle opens and locks in a 90 position, to allow cooks two handed access to the Oven and to reduce the risk of accidental burning. The Oven is supplied with four shelves allowing 1/1 Gastronorm Insert trays to be fitted into it in any of five positions. A diesel powered cyclotherm oven can be provided for the larger catering requirements. The Water Heater replaces the Hotplate on a cookset and as well as providing hot water for beverage and sanitation purposes, can be used for cooking soup, vegetables, shallow fry or as a bain marie for hot holding purposes.

**Servery and Distribution** - Heated or chilled serving counters and food holding facilities can be provided. High impact resistant thermally insulated boxes provide the facility to cook, move or hold hot and cold food prior to issue to the dining area or into the field. These include boxes with Gastronorm trays and liquid containers.

**Hygiene and Sanitation** - A range of options exists for the provision on staff hygiene and pot wash facilities. This includes the provision of hot and cold running water.

**Utilities** - There is a range of other equipment which may be necessary for the provision of a catering system. This includes the tented structure, flooring, lighting, ventilation, water supply (hot & cold), grey water disposal, grease traps, waste disposal etc. G3 can provide any utilities which may be needed following discussion of customers individual requirement.

**Environmental Specification** - All systems are designed to operate in the most extreme environments, temperature range +49 to -31C inside a tent system, container or building of opportunity. The catering systems have been successfully deployed in Iraq and are feeding thousands of people every day.

**Transport** - Considerable design input has been expended on the system to minimise the transport footprint and reduce the mass of any single component. This allows us to offer a 'pioneer' version which enables a catering system to be provided with minimal logistic impact.

**Through Life Cost** - Due to the systems high heat output and design the quantity of fuel burned is minimised providing a super efficient system that can have its electrical power provided by solar panels in the field. Furthermore recent design innovation on the system has enabled the level of consumable spares such as filters to be significantly reduced thus through life costs are minimised.

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