



www.kayalarmutfak.com.tr



Cold Units
Soğutma Üniteleri



Cookers
Pişiriciler



Kitchen Auxiliary
Mutfak Ekipmanları



Work Tables
Çalışma Tezgahları

Industrial Kitchen Equipments

Endüstriyel Mutfak Ekipmanları

Piřiriciler / Cookers

700 Seri / 700 Series



www.kayalarmutfak.com.tr

444 5 957



➤ Cooker / Ocak
400 x 700 x 300



➤ Cooker / Ocak
800 x 700 x 300



➤ Cooker / Ocak
400 x 700 x 300



➤ Cooker / Ocak
800 x 700 x 300



➤ Cooker / Ocak
1200 x 700 x 300



➤ Cooker / Ocak
1200 x 700 x 300



➤ Cooker / Ocak
800 x 700 x 850



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800 x 700 x 850



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1200 x 700 x 850



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1200 x 700 x 850



➤ Cooker / Ocak
400 x 700 x 300



➤ Cooker / Ocak
800 x 700 x 300



➤ Cooker / Ocak
400 x 700 x 850



➤ Cooker / Ocak
800 x 700 x 850



Chrome Surface

➤ Cooker / Ocak
1200 x 700 x 300



Chrome Surface

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1200 x 700 x 300



Chrome Surface

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1200 x 700 x 300



➤ Cooker / Ocak
400 x 700 x 300



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800 x 700 x 300



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➤ Cooker / Ocak
800 x 700 x 300



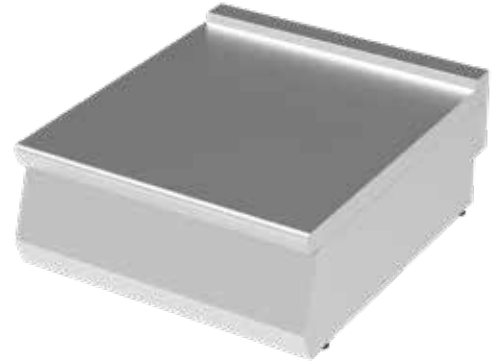
➤ Cooker / Ocak
800 x 700 x 300



➤ Cooker / Ocak
400 x 700 x 300



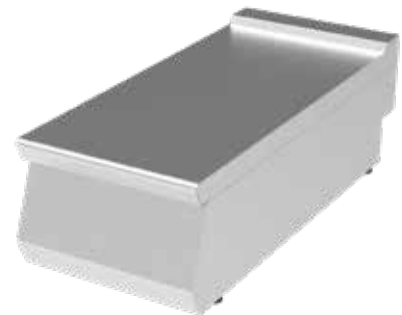
➤ Cooker / Ocak
400 x 700 x 300



➤ Cooker / Ocak
800 x 700 x 300



➤ Cooker / Ocak
400 x 700 x 300



➤ Cooker / Ocak
520 x 820 x 660



➤ Cooker / Ocak
400 x 610 x 550



➤ Cooker / Ocak
800 x 610 x 550



➤ Cooker / Ocak
1200 x 610 x 550

Piřiriciler / Cookers

900 Seri / 900 Series



www.kayalarmutfak.com.tr

444 5 957



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850



➤ Cooker / Ocak
1200 x 900 x 850



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1200 x 900 x 850



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1200 x 900 x 850



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850



Chrome Surface

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400 x 900 x 850



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➤ Cooker / Ocak
800 x 900 x 850



➤ Cooker / Ocak
400 x 768 x 933



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
800 x 768 x 933



➤ Cooker / Ocak
400 x 900 x 850



➤ Cooker / Ocak
175 x 415 x 300
270 x 415 x 300
370 x 415 x 300
555 x 415 x 300



➤ Cooker / Ocak
800 x 900 x 850
900 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850
900 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850
900 x 900 x 850



➤ Cooker / Ocak
800 x 900 x 850
900 x 900 x 850



➤ Cooker / Ocak
400 x 810 x 550



➤ Cooker / Ocak
800 x 810 x 550



➤ Cooker / Ocak
1200 x 810 x 550

Firinlar / Ovens



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KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (BUTONLU)
CONVECTION OVENS ELECTRIC (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
4 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	6,4	800 x 750 x 550



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (BUTONLU)
CONVECTION OVENS ELECTRIC (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
6 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	10	980 x 895 x 817



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (BUTONLU)
CONVECTION OVENS ELECTRIC (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
10 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	17	980 x 895 x 1092





KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (BUTONLU)
CONVECTION OVENS ELECTRIC (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
10 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	24	1180 x 1085 x 1092



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (BUTONLU)
CONVECTION OVENS ELECTRIC (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
20 x GN 2/1Tepsi (Tray)	380V, 3/N, 50Hz	48	1180 x 1085 x 1832





KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (DİJİTAL)
CONVECTION OVENS ELECTRIC (DIGITAL CONTROLLED)



KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
4 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	6,4	800 x 750 x 550



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (DİJİTAL)
CONVECTION OVENS ELECTRIC (DIGITAL CONTROLLED)



KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
6 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	10	980 x 895 x 817



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (DİJİTAL)
CONVECTION OVENS ELECTRIC (DIGITAL CONTROLLED)



KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
10 x GN 1/1 Tepsi (Tray)	380V, 3/N, 50 Hz	17	980 x 895 x 1092



KONVEKSİYONLU FIRINLAR GAZLI (BUTONLU)
CONVECTION OVENS GAS (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
10 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	16	1180 x 1085 x 1092



KONVEKSİYONLU FIRINLAR GAZLI (BUTONLU)
CONVECTION OVENS GAS (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
20 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	16	1180 x 1085 x 1832





KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (DİJİTAL)
CONVECTION OVENS ELECTRIC (DIGITAL CONTROLLED)



KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
20 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	24	1180 x 1085 x 1832



KONVEKSİYONLU FIRINLAR ELEKTRİKLİ (DİJİTAL)
CONVECTION OVENS ELECTRIC (DIGITAL CONTROLLED)



KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
20 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	48	1180 x 1085 x 1832



KONVEKSİYONLU FIRINLAR GAZLI (DİJİTAL)
CONVECTION OVENS GAS (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
10 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	16	1180 x 1085 x 1092



KONVEKSİYONLU FIRINLAR GAZLI (DİJİTAL)
CONVECTION OVENS GAS (BUTTON CONTROLLED)

KAPASİTE Capacity	VOLTAJ Voltage	GÜÇ Power (kW)	EBAT Size (mm)
20 x GN 2/1 Tepsi (Tray)	380V, 3/N, 50Hz	16	1180 x 1085 x 1832





KAPASİTE Capacity	EBAT Size (mm)
4 x GN 1/1 Tepsi (Tray)	900 x 900 x 650



KAPASİTE Capacity	EBAT Size (mm)
6 x GN 1/1 Tepsi (Tray)	1000 x 1000 x 850



KAPASİTE Capacity	EBAT Size (mm)
10 x GN 1/1 Tepsi (Tray)	1000 x 1000 x 850



KAPASİTE Capacity	EBAT Size (mm)
10 x GN 2/1 Tepsi (Tray)	1250 x 1150 x 650



KAPASİTE Capacity	EBAT Size (mm)
20 x GN 2/1Tepsi (Tray)	-

Soğutma Üniteleri / Cold Units



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Insulation Polyurethane,60mm Low Energy Consumption



Ergonomic Door Design Comfortable and changeable door



Easy applicable lock set



Maximum cooling performance



* We use ozone friendly cooling gas R-290 A in our POSITIVE REFRIGERATORS.

* We use ozone friendly cooling gas R-290 A in our NEGATIVE REFRIGERATORS (DEEP FREEZERS).

* OUR ALL REFRIGERATOR AND DEEP FREEZER MODELS are suitable to operate in outer closed environment in tropical climate conditions.





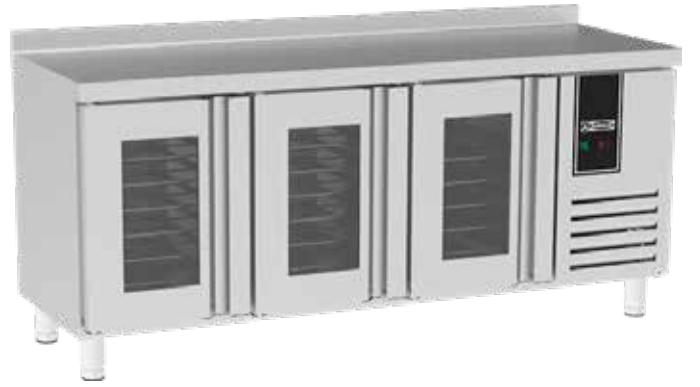
➤ Upright Refrigerators
Dik Tip Buzdolap



➤ Upright Refrigerators Glass Doors
Dik Tip Buzdolap Cam Kapılı



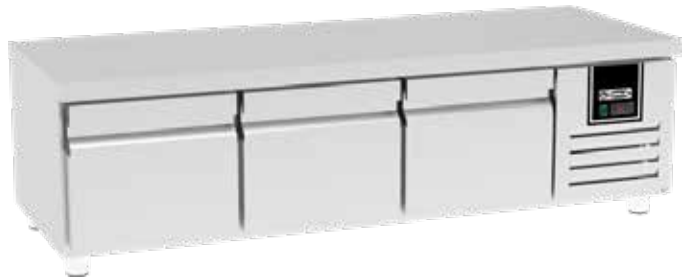
➤ Counter Type Refrigerators
Tezgah Tipi Buzdolap



➤ Counter Type Refrigerators Glass Door
Tezgah Tipi Buzdolap Cam Kapılı



➤ Counter Type Refrigerators with Drawers
Yatay Tip Buzdolap Çekmeceli



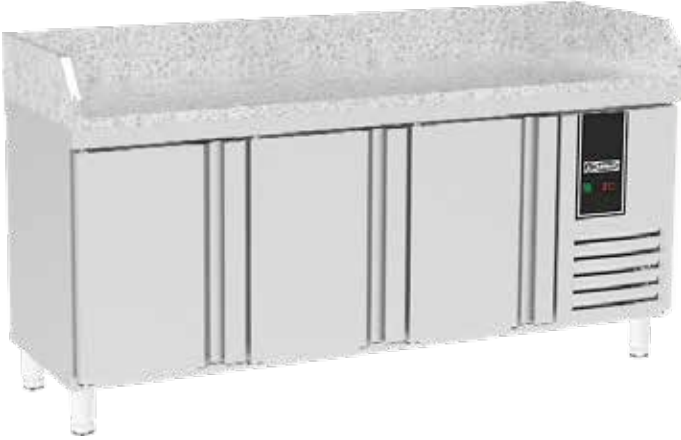
➤ Under Counter Refrigerators
Set Altı Buzdolap



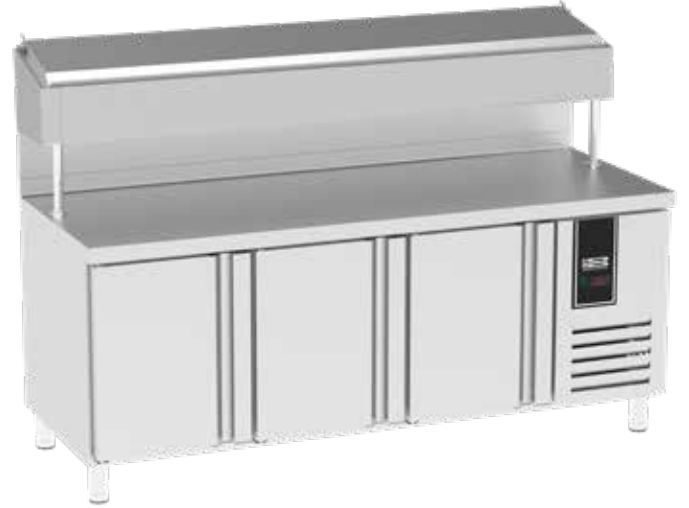
▶ Pizza & Salad Preparation Refrigerator W. Granite Top (40x60)
Pizza & Salata Hazırlık Dolap Granit Tablalı (40x60)



▶ Pizza & Salad Preparation Refrigerator
Pizza & Salata Hazırlık Dolabı



▶ Dough Preparation Refrigerator With Granite Top
Hamur Hazırlık Buzdolap Granit Tablalı



▶ Pizza & Salad Preparation Refrigerator
Pizza & Salata Hazırlık Dolabı



▶ Bar Modüllü Buzdolaplı
Bar Module With Cooler



▶ Bar Modüllü Alt Stantlı
Bar Module With Stand

Servis Ekipmanları / Service Equipments



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➤ Chafing Dish With 180° Roll Top Lid
180° Açılır Kapaklı Reşo



➤ Chafing Dish With 180° Roll Top Lid For Soup
180° Açılır Kapaklı Reşo Çorbalık



➤ Round Chafing Dish With 180° Roll Top Lid Soup Server
180° Açılır Kapaklı Yuvarlak Reşo / Çorbalık



➤ Chafing Dish Standard Lid
Düz Kapaklı Plastik Saplı Reşo



➤ Chafing Dish With Roll Top Lid
Roll Top Kapaklı Reşo



➤ Chafing Dish Standart
Düz Kapaklı Istiflenebilir Reşo



➤ Built-In Chafing Dish With 180° Roll Top Lid
Ankastre 180° Açılır Kapaklı Yuvarlak Reşo Çorbalık



➤ Built-In Chafing Dish With 180° Roll Top Lid
Ankastre Reşo 180° Açılır Kapaklı Yuvarlak



➤ Built-In Chafing Dish With 180° Roll Top Lid
Ankastre 180° Açılır Kapaklı Reşo



➤ Tea Maker
Çay Otomatı
6-7-9-13-17-23-35-50 Lt.



➤ Hot Water Dispenser
Su Isıtıcı
5-7-9-13-17-23-35-50 Lt.

Mutfak Yardımcı
Ekipmanları

Kitchen Auxiliary
Equipments



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➤ Casserole without Bottom
Tabansız Kaçerola

Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
16	11	2
18	12	3
20	13	4
24	15	7
28	17	10,5



➤ Casserole with Bottom
Tabanlı Kaçerola

Model	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
Siğ / Shallow	Ø16 x 7	1,5
Siğ / Shallow	Ø18 x 8	2
Siğ / Shallow	Ø20 x 9	3
Siğ / Shallow	Ø24 x 10	4,5
Siğ / Shallow	Ø28 x 12	7,5
Derin / Deep	Ø16 x 11	2
Derin / Deep	Ø18 x 12	3
Derin / Deep	Ø20 x 13	4
Derin / Deep	Ø24 x 15	7
Deep	Ø28 x 17	10,5



➤ Saute Pan
Sote Tavası

Model	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
16	6	1
18	6	1,2
20	6,5	1,5
24	7,5	2,7



➤ Isolated Food Carrying Container
İzolasyonlu Yemek Taşıma

Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
Ø32	10	5
Ø32	17	10
Ø32	25	15
Ø32	30	20
Ø35	36	28
Ø40	40	42



Wide Pot With Lid
Helvane Tencere Kapaklı

Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
30	15	9,5
36	15	14
36	20	18
40	17	19
45	20	28
50	20	35
55	20	43
60	20	50
65	25	75
70	20	69
70	30	104
80	20	90
80	30	136
90	30	171
100	30	211
110	35	290
110	60	550



Frying Pan with two handle
Çift Saplı Kızartma Tavası

Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
36	9	9
40	11	14
45	12	19
50	12	25
55	14	31
60	14	39
65	14	46
70	15	57
80	16	80
90	20	101
100	20	141
110	20	189



Frying Pan with single handle
Tek Saplı Kızartma Tavası

Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
20	4	1,5
24	5	2
26	6	3
28	6	3,5
32	6	5
35	6	10
40	8	12



2/1

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
650 x 530	10	TRAY
650 x 530	20	TRAY
650 x 530	40	12
650 x 530	65	19
650 x 530	100	29
650 x 530	150	43
650 x 530	200	57



1/1

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
530 x 325	10	TRAY
530 x 325	20	TRAY
530 x 325	40	5,4
530 x 325	65	8,7
530 x 325	100	13
530 x 325	150	20
530 x 325	200	26



2/3

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
354 x 325	20	TRAY
354 x 325	40	3,4
354 x 325	65	5,5
354 x 325	100	8,4
354 x 325	150	12
354 x 325	200	16



1/2

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
325 x 265	20	TRAY
325 x 265	40	2,4
325 x 265	65	3,8
325 x 265	100	5,9
325 x 265	150	8,7
325 x 265	200	11



1/3

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
325 x 176	20	TRAY
325 x 176	40	1,5
325 x 176	65	2,5
325 x 176	100	3,8
325 x 176	150	5,5
325 x 176	200	7



1/4

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
265 x 162	20	TRAY
265 x 162	40	1,2
265 x 162	65	1,7
265 x 162	100	2,7
265 x 162	150	3,8
265 x 162	200	4,8



1/6

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
176 x 162	65	1
176 x 162	100	1,6
176 x 162	150	2,2
176 x 162	200	2,8



1/9

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
176 x 108	65	0,6
176 x 108	100	0,9



2/4

Ölçüler Diameter (mm)	Yükseklik Height (mm)	Kapasite Capacity (Lt.)
530 x 170	20	TRAY
530 x 170	40	2,7
530 x 170	65	4,3
530 x 170	100	6,5
530 x 170	150	10

➤ Food Carrying Container
Yemek Taşıma Kabi



Model	Çap Diameter (cm)	Yükseklik Height (cm)	Kapasite Capacity (Lt.)
WITH BOTTOM	30	28	19
WITHOUT BOTTOM	30	28	19
WITH BOTTOM	30	32	22
WITHOUT BOTTOM	30	32	22
WITH BOTTOM	35	35	33
WITHOUT BOTTOM	35	35	33
WITH BOTTOM	40	40	48
WITHOUT BOTTOM	40	40	48
WITH BOTTOM	45	45	70
WITHOUT BOTTOM	45	45	70
WITH BOTTOM	50	50	95
WITHOUT BOTTOM	50	50	95

➤ Oven Tray with Lock and Handle without Lid
Kilipsli - Kulplu Fırın Tepsisi kapaksız



Ölçüler / Size (cm)	Kapasite / Capacity (Lt.)
35 x 45 x 8	11
40 x 60 x 8	19
45 x 60 x 8	21
50 x 70 x 8	28
50 x 70 x 10	35

➤ Oven Tray without Lid
Fırın Tepsisi Kapaksız



Ölçüler / Size (cm)	Kapasite / Capacity (Lt.)
35 x 45 x 5	6,5
35 x 45 x 8	11
40 x 60 x 5	12
40 x 60 x 8	19
45 x 60 x 5	13,5
45 x 60 x 8	21
50 x 70 x 5	14
50 x 70 x 8	28
50 x 70 x 10	35
60 x 80 x 2	9,5

➤ Lid For Oven Tray
Fırın Tepsisi Kapağı



Ölçüler / Size (cm)
35 x 45
40 x 60
45 x 60
50 x 70

Çalışma Tezgahları / Work Tables



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➤ Work Table without Bottom Shelf
Çalışma Tezgahı Alt Tablasız



➤ Work Table with Bottom Shelf
Çalışma Tezgahı Alt Tablalı



➤ Work Table with Middle Shelf
Çalışma Tezgahı Ara Rafı



➤ Work Table with Single Drawer
Çalışma Tezgahı Tek Çekmeceli



➤ Single Sink Table
Tekli Evye



➤ Work Table with single Sink
Tek Evyeli Tezgah



➤ Work Table with Double Sink
Çift Evyeli Tezgah



➤ Work Table with Three Sink
Üç Evyeli Tezgah



➤ Sinks Satin
Mat Evye



➤ Sinks with Single Bowl
Tek Gözlü Evye Damlalıklı



➤ Sinks with Double Bowl
Çift Gözlü Evye Damlalıklı



➤ Four Storey Storage Shelf
İstif Rafları 4 katlı

➤ Stacking Shelves
İstifleme Rafları



Tařıma
Ekipmanları

Carriage
Equipments



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Hot & Cold Banquet Trolley
Sıcak & Soğuk Banket Arabaları

Çalışma Aralığı Working Temp.	Kapasite Capacity (Lt.)	Güç Power (kw)	Voltaj Voltage	Ölçüler Size (mm)
+0°C, +90°C	2/1 100 x 10	1,70	230V 1+N - 50/60Hz	820 x 920 x 1745



Hot & Cold Banquet Trolley
Sıcak & Soğuk Banket Arabaları

Çalışma Aralığı Working Temp.	Kapasite Capacity (Lt.)	Güç Power (kw)	Voltaj Voltage	Ölçüler Size (mm)
+0°C, +90°C	2/1 100 x 10	1,70	230V 1+N - 50/60Hz	820 x 920 x 1745



Tray Trolley
Tepsi Taşıma & Toplama Arabası

Kapasite (Tepsi) Capacity (Trays)	Ölçüler Size (mm)
15 ADET 37x53 Trays	440 x 570 x 1590
GN 1/1 17 Shelves	440 x 630 x 1720
15 + 15 + 15 Adet 37x53 Trays	1220 x 570 x 1590
GN 2/1 17 Shelves	580 x 660 x 1720
15 + 15 Adet 37x53 Trays	840 x 570 x 1590
40x60 Tray 15 Pcs.	440 x 630 x 1650



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.



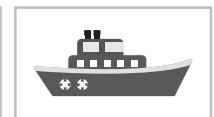
Transportation Options



Aircraft



Truck



Ship

Color Options



BeigeK



Haki



Camouflage

All colours available after gives Ral code.

Sahra Mutfak / Field Kitchen

KYL-01

400 Person

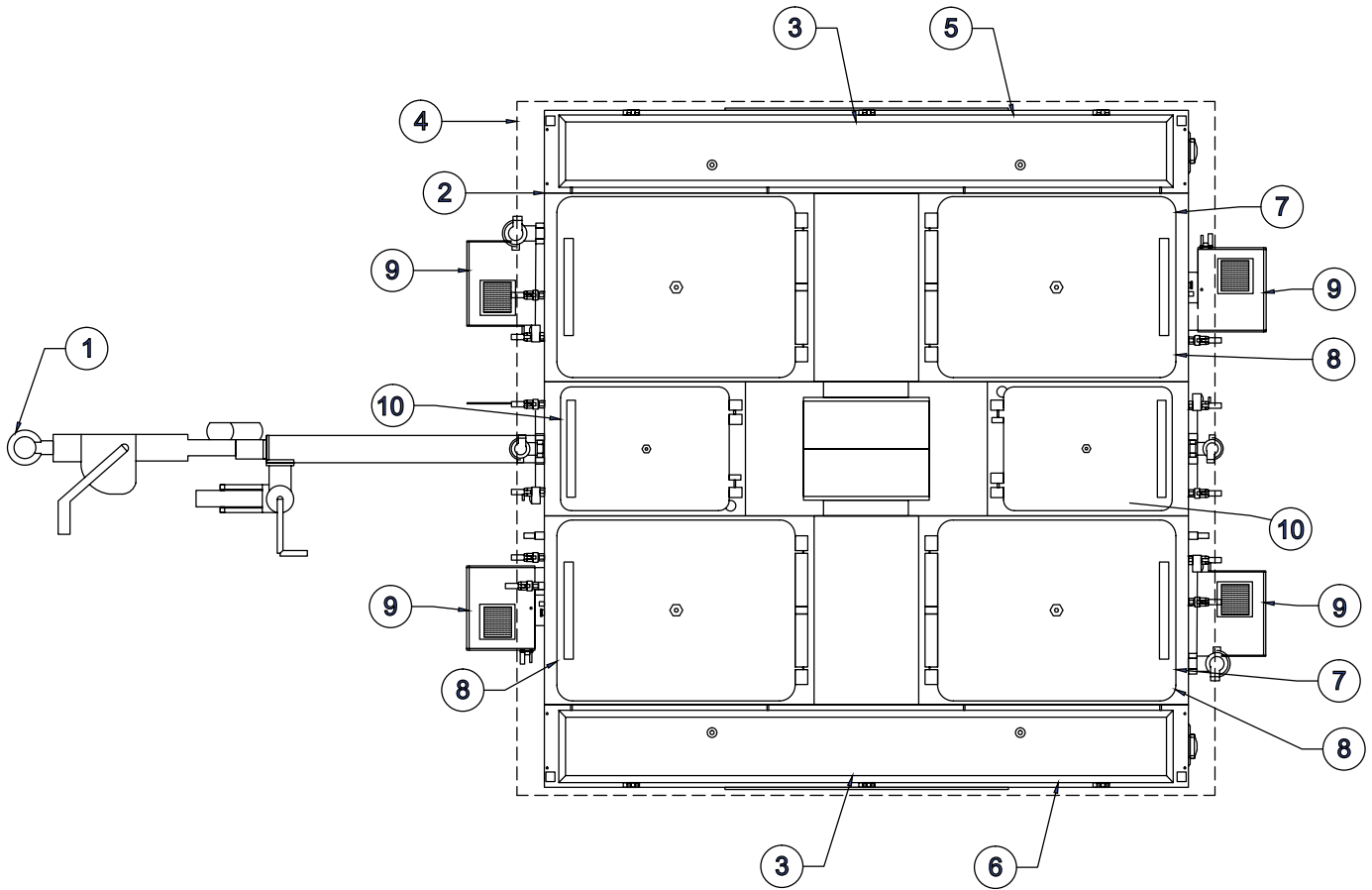
- 1- Axle and Puller Barb
- 2- Base Frame
- 3- Vehicle Side Cabinet
- 4- Upper Protection and Tent
- 5- Gas and Fire Extinguishing System
- 6- Electric and water system
- 7- Oven
- 8- Frying Pan
- 9- Burning System (Diesel, Gas or Kerosene)
- 10- Water Boiler

Cooking Equipments

Pressure Boiling Pan 130 Lt : 2 Pcs
 Frying Pan 80 Lt : 2 pcs
 Oven (3 x 2/1 Gn 35 Lt : 2 Pcs
 Hot Water Unit 35 Lt : 2 Pcs

Burners

Multi Burner : 4 Pcs



Cooking Methods

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

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

Fryer : Stewing, Grilling, Frying, Boiling, Steaming

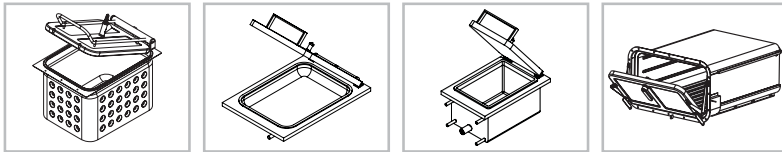
Oven : Stewing, Baking

Hot Water Unit : Boiling

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

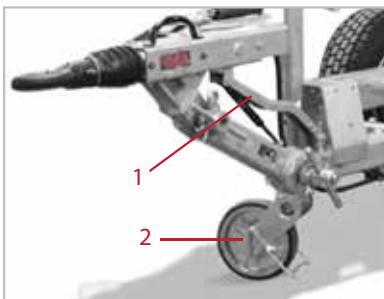
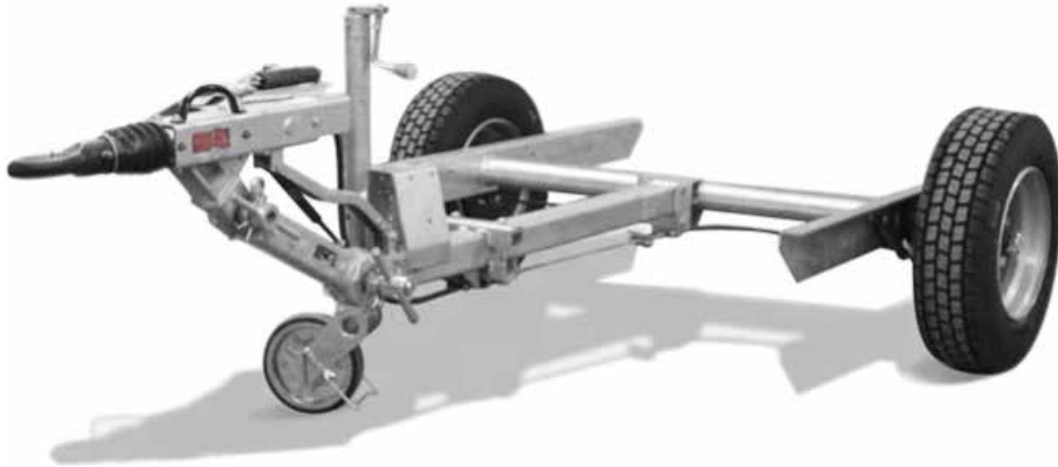


Model No : KYL-01
Net Weight : approx. 2000 Kg.
Overall Length : 3720 mm
Overall Width : 2285 mm
Overall Height : approx. 2500 mm
Height of work surface, empty : 1050 mm
Height of work surface, loaded : 1000 mm
Length of work surface : 1900 mm
Ground Clearance : 300 mm

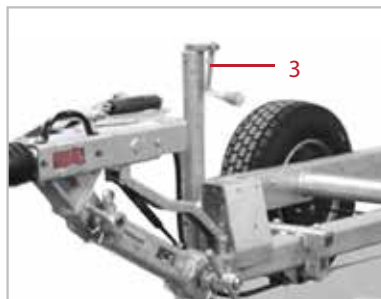


Cooking Unit	Meal Speciality	Cooking Time	Cooking Capacity	Portion Size
Frying Pan	Fried Vegetable	30 Min.	100 Person	70 - 80 gr.
	Fried Meat	30-60 Min.	100 Person	200 gr.
	Fried Chicken	30 Min	100 Person	200 - 250 gr.
Boiling Pan	Soup	60 Min.	600 Person	200 - 250 gr.
	Rice	45 Min.	600 Person	300 gr.
	Hotplate	It depends on the speciality of the food		
Oven	Meat	120 Min.	100 Person	200 gr.
	Chicken	120 Min.	100 Person	200 gr.
	Vegetable	120 Min.	100 Person	200 gr.
	Bread	120 Min.	100 Person	150 gr.
Hot Water	Tea	60 Min.	100 Person	1 Cup
	Water	60 Min.	100 Person	1 Cup

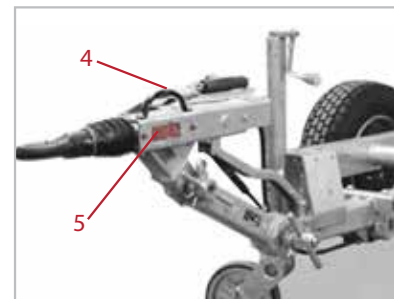
AXLE



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. The 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 a 3,000 kg load capacity. If the kitchen and the towing vehicle get disconnected by accident, trailer brakes will be activated by the safety-brake cable. Safe transportation is ensured by the automatic brake system.



CONTAINER KITCHEN

KONTEYNER MUTFAK



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DiĞER PROJELERİMİZ

- ENDÜSTRİYEL MUTFAK PROJELERİ
- MOBİL FIRINLAR
- SAHRA MUTFAKLAR
- KIZILAY MEVLANA EVLERİ
- MOBİL EVLER

Sahra Mutfak / Field Kitchen

Generator



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 : 3/4 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.

Field Kitchens with liquid fuel constantly need pressurized air. In order to meet the pressurized air requirement. A generator is supplied with mobile kitchen

Air Compress

Field Kitchen with liquid fuel constantly need pressurized air. In order to meet the need pressurized air requirement, a compressor is supplied with mobile kitchen.



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

Awnings

All mobile kitchens are supplied with instant weather protection tent. Weather protection tent is easy to operate. The swing-up tent gives you ability to cook under waterproof and in more hygienic environment. It also gives protection from rain sun and snow.



