Young and old all over the world are fascinated by the food!
The MFK modular field kitchen keeps everybody happy whatever the occasion – at small outdoor festivities or in camps accommodating thousands – -30°C (-22°F) to a scorching 65°C (149°F).
Tailor-made to suit every requirement:
You specify the size of the kitchen!

Kärcher modular field kitchen (MFK) means:
- Advanced kitchen technology to Gastronorm standards. Boiling kettles, frying pans and frying/baking centres are drawn in a single piece with smooth-contoured corners to make them very easy to clean.
- All boiling pans are made of high-grade stainless steel and can be combined with each other as required.
- Gone are the days when the main purpose of field kitchens was to deliver a stew. The more discerning requirements, including those of community catering, necessitate a kitchen with a high degree of flexibility which can serve a great variety of dishes.
- For this reason all the modules of the Kärcher MFK can be operated completely and independently.
- The modules can also be transported separately. The cooking line or kitchen assembly can be matched exactly to the capacity required.

- A wide range of tasty meals can be prepared in the universal basic "frying and baking" module. It is therefore suitable as a first unit for starting a catering service and can then be systematically extended as demand grows.
- The new two-level heating system enables you to bake and roast simultaneously or boil, deep-fry and cook at a low heat.

- Cream soups and casseroles as well as rice and potatoes are prepared in the double-walled boiling kettle modules. They are also used for steaming vegetables.

Uniform heat transfer to the food is assured by the steaming water in the double-walled jacket.
For solid, liquid and gaseous fuels:
A reliable heat supply centre

Pressure-vaporizing burner
This independent, infinitely variable burner features very low emission values. It is made of corrosion-proof materials and is exceptionally easy to operate. There is no need to pump during operation. Flame monitoring is automatic. The following fuels may be used: Heating oil, diesel, kerosene, paraffin and their mixtures.

Universal burner
This is currently the only burner available for field kitchens which can be operated with liquid as well as gaseous fuels. Other benefits of this infinitely variable universal burner are:
- Very low emission values
- Made almost exclusively of corrosion-proof materials
- Simple to operate
- Automatic flame monitoring
- Designed for independent operation. It can be fuelled by heating oil, diesel, kerosene, paraffin and their mixtures as well as propane and butane.

Propane burner
This burner is also infinitely variable between its minimum and maximum settings. It features piezoelectric ignition, automatic flame monitoring and a quick-action coupling for connection to the gas cylinder. Suitable fuels are propane (down to -30°C/-22°F) and butane (down to freezing).

Other burners in the Kärcher MFK range:

Portable burner
This diesel or paraffin-fuelled burner is accommodated in a convenient, impact-resistant case which makes it independent of fixed power supply. It can be used on boats, for camping, on expeditions, in forestry and agricultural applications, at weekend retreats, hunting lodges and so on.

Solid fuel burner
Front-loaded burner which can be fired with wood, coal, coke, charcoal or other solid fuels.

The many outstanding benefits of the Kärcher module field kitchen (MFK) come into their own in civil defence and emergency rescue applications:

1. The MFK is ready for use almost instantly.
2. Cooking can begin as soon as the first module is set up.
3. Each module operates completely independently, i.e. different meals can be prepared at different temperatures.
4. The fold-down work tables create space around the kitchen block.
Kärcher’s new MFK modular field kitchen: The perfect field kitchen system for instant readiness

The MFK trailer kitchen
There is no need to erect a separate kitchen tent with this special model since it features a removable weatherproof canopy.

MFK module carried in off-road vehicle
A single MFK module can be loaded in an off-road vehicle for smaller catering applications.

Transportation by helicopter
If road transport is not possible in a disaster area or because of weather conditions, the Kärcher MFK can be airlifted to the site by helicopter.

Appetising and full of variety.
The most flexible mobile kitchen system available at present can prepare and supply hot and delicious meals at almost a moment’s notice:
- at any time
- at any site
- in any climate

Kärcher, the mobile catering systems specialist, sets new standards in field kitchen technology with its MFK mobile field kitchen. All components of this incredibly variable modular system can be accommodated singly or as a complete kitchen line on a single-axle trailer or used as free-standing units on the ground. That guarantees exceptional versatility and maximum mobility.
- Individual units
- On single-axle trailer
- In a road container
- Custom-made to suit your requirements

Whether in Argentina or in Cameroon, Australia or Saudi Arabia – the Kärcher modular field kitchen always cooks to suit national tastes. It can provide the right meal for the most unusual eating habits.
Sophisticated modular system:
The Kärcher MFK – designed for the widest range of applications

A removable weather protection system keeps the sun, wind, rain, snow and sand away from the kitchen. The four side sections can also be erected individually.

The easy-to-operate semi-automatic version of the MFK can be converted into a kitchen tent with a light trap (especially for night-time operation in winter and for camouflage). A hygienic, washable vapour and fat-absorbing felt sheet is suspended under the tarpaulin.

Advanced kitchen technology in CrNi 18/10 for optimum hygiene!

What other kitchen in the world packs so much technology into such a compact construction and still offers an abundance of space? It also features additional stowage compartments for safe and secure transportation of accessories.
Quality details:
Comprehensive line of field kitchen accessories

Thermoports (insulated Gastronorm-food containers)
The essential demand made on every kitchen is to supply tasty meals and serve them hot. A new generation of Gastronorm food carrying systems was developed to meet this requirement.

The exceptional robust Thermoport for GN 1/1, 2x1/2, 3x1/3 ensures efficient distribution of food to small groups or large crowds.

It was found in the Norway test at -30°C (-22°F) that the insulation is so effective that food temperature drops only 1°C (1.8°F) in 1 hour. The meal remains hot overnight (above 80°C/176°F).

The versatility of the MFK is enhanced by specialized accessories
- Tools for burners
- Special accessories for cooks (e.g. Cous-Cous set for Algeria, T-ration set for US Marine Corps, etc.)
- Special tools for special applications

Please ask for details of our full range of standard and special accessories and tools.

Full weather protection/kitchen tent
Only the removable weather canopy is opened under normal field conditions. A two-part all-round tent is available for operation in difficult climatic conditions (snowfall, storm, etc.).

Cooks often set up the kitchen next to the tractor and attach part of the all-round tent to it so that they can work undisturbed. The all-round tent can be completely sealed in very severe conditions.
People all over the world are impressed by the high standard of Kärcher kitchen technology.

The Kärcher MFK enables you to choose exactly the right units to suit your individual requirements.

Send us your “order” so that we can serve you the “menu” of your choice:
A MFK as a fully equipped trailer or installed in a container or on a truck. Modular technology also allows for production agreements to be made with your national kitchen manufacturer.

Select your own kitchen menu

Four MFK modules in a row. Each one can be operated independently for cooking, frying, baking, steaming, etc.

Kärcher, the mobile catering systems specialist, designs, tests and produces highly advanced kitchen equipment for:
- Police forces
- Civil defence
- and emergency rescue services
- Charity organisations
- The Red Cross
- Fire departments
- Catering services
- Outdoor fete organisers
- Clubs/L. Armed forces
- Border guards

Please contact us for further information:

- **CBRN Protection Systems**
- **Mobile Catering Systems**
- **CBRN Protective Clothing**
- **Services**
- **Water Supply Systems**
- **Field Camp Systems**