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INT'L INDUSTRY & TRADE CO., LTD.**



**KHCK MOBILE FIELD KITCHEN
OPERATING MANUAL**



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Section 1 General Description

1. Main Parameters and Performance

1.1 Main parameters

Total weight of the whole vehicle: 1850kg

Minimum height measured from ground: 340mm

Overall dimensions: 4000 x 2250 x 2420mm

Wheelbase: 1990mm

Angle of departure: 25°

Depth of ford: 500mm

1.2 Main Operating Performance

- (1) Preparation of meals: boiling, roasting and frying
- (2) It can be operated by four cooks and can prepare meals of 250 persons within two hours
- (3) Diesel or gas stove
- (4) This product can be used in following environments:
 - (a) Temperature: -30°C~42°C,
 - (b) Wind speed: moderate gale
 - (c) Weather: all-weather

1.3 Disposition of equipment

- (1) Steamer (two square pans)

Capacity: 136dm³
- (2) Roasters (two sets)

Capacity of frying pan: 41 dm³

Capacity of roaster: 67 dm³
- (3) Water tank
Capacity: 130 dm³

2. Operations

2.1 Withdrawal

- (1) Turn off all flames/ stoves
- (2) All the utensils should be stored accordingly
- (3) Withdraw the tent
 - (a) Withdraw the tarpaulins on both sides and insert the locking bolts tightly
 - (b) Withdraw the tarpaulins on both the front and rear sides
 - (c) After all four-corners of the tarpaulins are rolled up, use the pulling tape to buckle up
- (4) Withdraw the supported legs and use the cranking handle to withdraw the supported leg tray to close the body of the mobile field kitchen
- (5) Shut all the doors and caps
- (6) Release the manual brake

2.2 Pulling and hanging

- (1) To connect the draw ring with the tractor, insert the draw hook into the locking bolt
- (2) Withdraw the front guiding wheel, crank the handle to raise the front guiding wheel and lift it upwards to hang up the front guiding wheel
- (3) Connect the tail lamp plug with the tractor, check if the indications on the tail lamps are consistent with those of the tractor's
- (4) Connect the safety rope with the tractor

2.3 Stopping and removal from tractor

- (1) Put the front guiding wheel down, lower the front guiding wheel to the proper position by cranking the handle
- (2) Remove the draw ring, tail lamp plug and safety rope from the tractor

2.4 Reversing

Insert the limited-position handle for reversing into the limited-position hole in the draw bar; place the handle back to its original position after reversing operation is finished

2.5 Unfolding

-
- (1) Pull the manual brake handle to make the mobile field kitchen in a stationed brake status
 - (2) Unfold the tent:
 - (a) Open the front and rear tarpaulins
 - (b) Remove the bolts on the left and right hand sides of the tarpaulins to open the side tarpaulins
 - (3) Prop up the supported legs and adjust the upper plane of the vehicle body to be in a level position
 - (4) Hang up the surrounding tarpaulins if necessary

2.6 Storage

- (1) Before storage, the mobile field kitchen and its equipment should be thoroughly cleaned, all cooking utensils should be stored as instructed
- (2) The mobile field kitchen should be stored in a well-ventilated and fireproof garage. During the damp season of each year, utilize the sunny days to prop up the mobile field kitchen once in order dry up the cooking equipments which get damp easily to maintain the performance of the mobile field kitchen.
- (3) The four bearing legs should be propped up to make the tyres elevate from the ground and not loaded
- (4) The tent and all the doors should be well shut and tightly locked

Section 2 Chassis System

1. Composition

The chassis of the mobile field kitchen is composed of the hanging system, brake system, traction system, front guiding wheel and supported legs

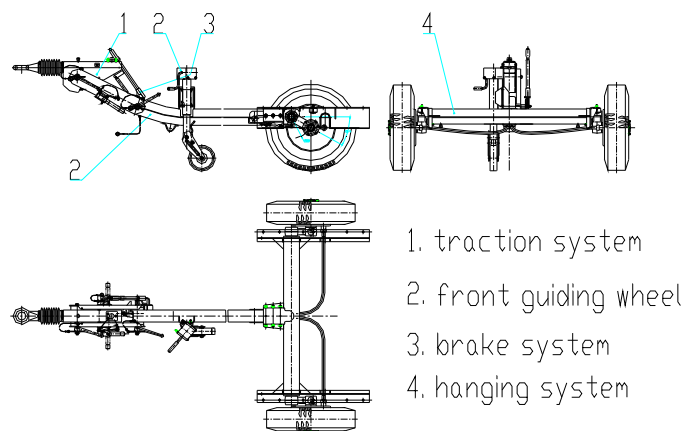


Fig.2-1 Chassis composition of the mobile field kitchen

2. Usage of Various Components

2.1 Hanging system

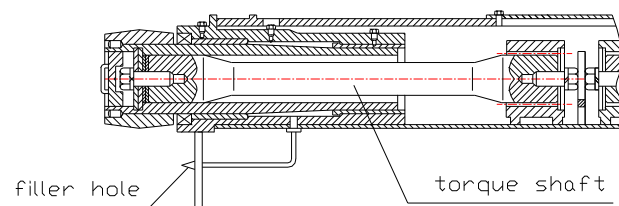


Fig.2-2 Schematic drawing of independent hanging structure of the torque shaft

Fill the calcium-base with lubrication oil for every 3000km of journey.

2.2 Brake system

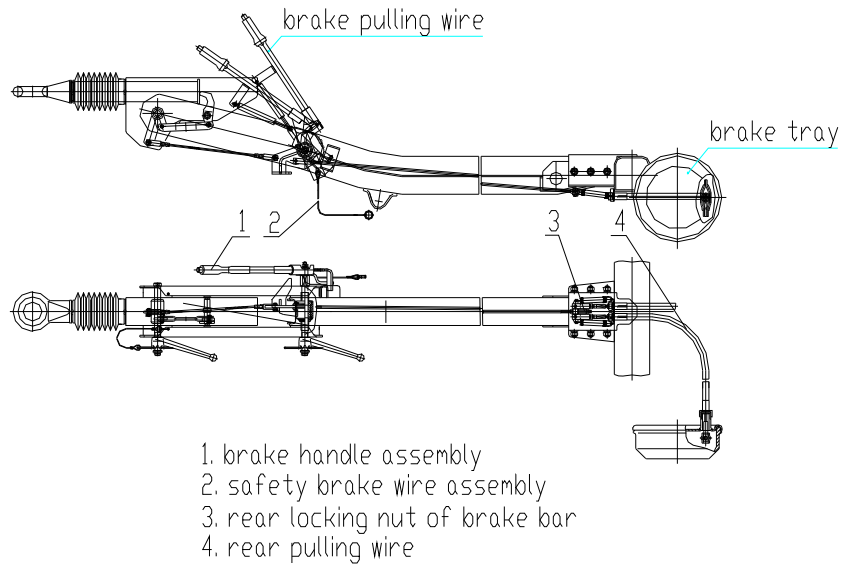


Fig. 2-3 Structure principle of the brake system

Travel brake effect depends on the adjustment of brake clearance size, that the wheels can be turned by a hand is well and the slight friction between hoof-shape sheet and hub is permitted;

Please note: friction of the brake hoof-shape sheet should not be greater than 0.3mm.

2.3 Traction system

When the mobile field kitchen travel during tow, the height of its draw rod should be kept at the same height as the traction hook of the tractor. At the same time, the draw rod and the whole mobile field kitchen should be adjusted to become level, so the front and rear of the mobile field kitchen have the same distance from the ground.

2.4 Front guiding wheel

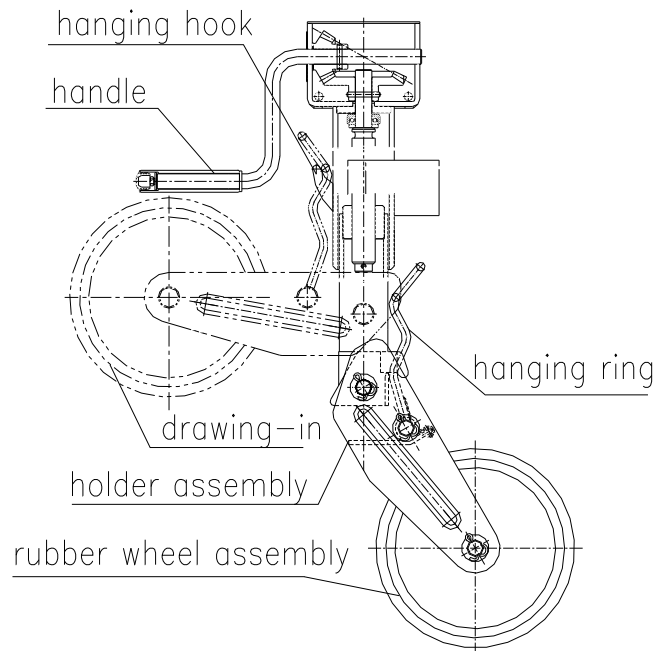


Fig.2-4 Schematic drawing of the front guiding wheel

The front guiding wheel has two main functions: one is the supporting action when the mobile field kitchen is stationed, the other is the guiding action when moving the mobile field kitchen in a non-traction condition.

2.5 Supported leg

When using the supporting leg, please comply with the following process:
Open the four side box and take out the hand-cranking handle from the door;
Use the hand-cranking handle to release the portable support and put it on the fixed support (generally put it into the lowest slot);
Adjust the height of supporting leg to level the kitchen

Please note:

Withdraw the supporting leg according to the opposite procedures of the above process.

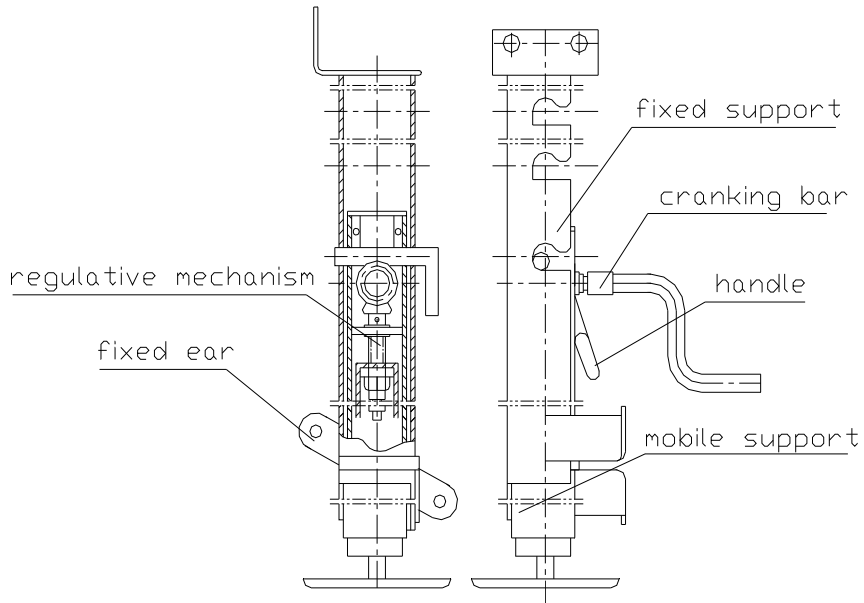


Fig. 2-5 Schematic drawing of supported leg structure

Section 3 Tent

The tent is composed of a tent frame, a roof tarpaulin, a surrounding tarpaulin, a support, a spare tyre package, and a locking-up device. In the surrounding tarpaulin bag, there are the surrounding tarpaulins, a door curtain, a white lining cloth, and a ground pile bag in the surrounding tarpaulin bag.

1. Unfolding of the tent

1.1 Open all the clasping belts on the four corners of the tarpaulins.

1.2 Lift up the front and rear tarpaulins to the certain height by force, at the same time, pull the front and rear tarpaulin frames so that the front and rear tarpaulins can be automatically propped up.

1.3 Turn to open the locking-up pins inside the left and right side of the tarpaulin frames, the left and right tarpaulin will automatically open after lifting them to a certain height.

1.4 Take off the clasping belts on the roof tarpaulin, which are suspended to the surrounding tarpaulins.

1.5 Unfold the left and right surrounding tarpaulins, separately hang the hanging hooks of the surrounding tarpaulin on the steel wire of the four side tarpaulin frames, button up the connection cranking belts between the surrounding tarpaulins and roof tarpaulin, and fasten the curtains of the surrounding tarpaulins.


1.6 Evenly nail the eighteen pile hook on the ground, 1.5m from the mobile field kitchen, use the ropes provided to pull the surrounding tarpaulins.

1.7 Spread out the bottom part of the surrounding tarpaulins on the ground, and use earth and rocks to hold its position. Drainage ditches are recommended on rainy days.

1.8 Hang the door curtain from the rear of the mobile field kitchen.

2. Withdrawing the tent

The procedures of withdrawing the tent are opposite to those of unfolding the tent. If the pneumatic spring fails to work, the auxiliary supported plate in the mobile field kitchen could be

A thick, dark red curved bar that starts wide on the left and tapers to the right, positioned above a horizontal line.

used instead.

3. Important

3.1 Climbing or leaning on the pneumatic spring is strictly prohibited.

3.2 When there is strong wind (or when the pneumatic spring is out of order), the auxiliary supports to should be used to prevent the tent from slipping off.

3.3 The tent cloth should not be in contact with any hard objects in order to prevent it from wearing, tearing and scratching.

Section 4 Diesel Stove

Our diesel store uses the latest technology and conserves energy extremely well. Special features include: ready for cooking quickly, adjustable flame and highly safe. It works well in different environments, it's the best choice for cooking outdoor.

1. Basic parameters

- 1.1 Fuel: Regular 10# diesel
- 1.2 Fuel consumption: 1.6kg-2.1kg/h
- 1.3 Work pressure: 0.1-0.5Mpa
- 1.4 Suitable elevation: Below 5300m
- 1.5 Suitable environment and temperature: Indoor and outdoor, above -25°C
- 1.6 Max. content of oilcan: 11kg

2. Instruction for use:

- 2.1 Connect one end of pipeline with the oil tank and the other end with the combustion device, make sure both ends are sealed.
- 2.2 Add diesel to the oil tank, input 0.4Mpa air.
- 2.3 Open the output valve knob of the oil tank, close the output valve knob of the oil tank after diesel outflows 3 to 4 seconds.
- 2.4 Kindle fireproof cloth in oil drip pan to preheat.
- 2.5 Open output valve knob of the oil tank after preheating for 3 to 4 minutes.
- 2.6 The stove starts operating when the diesel burner makes a sound and the blaze appears blue red.
- 2.7 You can adjust the flame by using the oil valve knob on the oilcan.
- 2.8 You can turn off the flame by using the oil valve knob on the oilcan.

3. Important

- 3.1 After turning off the stove, you will not use it within a short period of time, please release the residual gas.
- 3.2 Handle the stove with care, avoid hitting it with hard objects.
- 3.3 When using the stove, make sure it's far away from inflammable items.
- 3.4 Clean the nozzle regularly to avoid clogging.

Section 5 Processing Equipment for Cooking Pot

1. Instruction for use

1.1 Put the steam base into the outer pot (its vertical edge points upwards), put the two inner pots containing food on the steam base.

1.2 Add suitable quantity of water into the pot.

1.3 Cover the lid of the pot well.

1.4 Heat

2. Important

Make sure there is sufficient water in the pot during heating to prevent the pot from burning.

3. Maintenance

The inner and outer pots, steam base and pot lid should be cleaned after use. No food residue should remain on the surfaces.

Section 6 Processing Equipment for Frying and Roasting

Pay attention to the heating temperature (observe the temperature-control meter on the side door of the roaster) when operating. Please use “medium heat” when the temperature rises to 150°C.

Adjust flame of the diesel stove to MIN when the temperature reaches 250°C, if the temperature keeps rising, please turn off the stove. The distance between the center of the flame and the outer wall of the mobile field kitchen should have min. 360mm. Please clean up frying pot, roasting pan, pot lid, etc after each use, their inner and outer surfaces should not have any food and soup residue.

Section 7 Others

1. Water Tank

There is a water tank in the middle of the mobile field kitchen, after the burner is ignited, its smog can heat up the water tank, the water temperature will reach 90°C approx.

2. Stovepipe

The stovepipe is composed of the stovepipe cap, stovepipe body and flues. The function of the stovepipe is to discharge the smoke and dust resulted from burning of the cooking stove.

The four stove chambers have their own flues to avoid smoke concentrating in the same stove chamber. The stovepipe cap has the function of keeping off the rainwater to make the working environment more comfortable.

3. Tail Lamp

The signal function of the tail lamps in the mobile field kitchen is consistent with that of the tractor tail lamps.

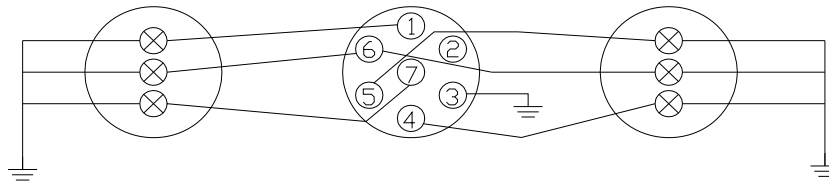


Fig.8-1 Wiring diagram of tail lamp

Table 8-1 Details of Connection Method

Plug No.	Rated Voltage (v)	Bulb Specification	Signal Function
1	12	20W	Left-hand Direction Signal Lamp
2		20/8W	Spare Grounding
3		20/8W	Right-hand Direction Signal Lamp
4		20/8W	
5		20/8W	Right Rear Position Lamp
6			Brake Lamp
7			Left Rear Position Lamp

4. Spare Tyre

The spare tyre is fixed on the front frame of the tent. The spare type should always be available and at standby state. Its position cannot be arbitrarily changed to avoid change in the gravity center of the mobile field kitchen and unexpected accident to happen.

5. Soft Body Water Tank

The soft body water tank is cone-shaped with water capacity of 50kg, and the soft body water tank can be folded while unused. When it is used for transporting water, its outlet should be securely tied up with a rope after it is filled with water.

6. Fabric water vat

The fabric water vat is composed of a vat body, a vat cover and supported rods with water capacity of 140dm³. It can be folded. Use the fabric water vat on flat ground, prop up the supported rods to make it become vat-shaped and fill it with water. When it is not in use, dry the water vat under sunshine to prevent it from mildewing. Avoid contact with sharp objects and do not use the water vat to hold hot water.

7. Worktable

There are two box-type worktables in the mobile field kitchen, their surfaces can be used as worktables and for placing kitchen utensils and tools.

8. Kitchen Utensils, Stove Apparatus, Tools and Documentation Accompanied with the Mobile Field Kitchen

**Table 8-2 Specifications for Kitchen Utensils, Stove Apparatus,
Tools in the Mobile Kitchen**

Item	S/N	Description	Qty	Unit	Packing and location
Components and Parts	1	Box-type worktable	2	pcs	On the upper surface of kitchen table
	2	Spare tyre	1	pc	On the front tarpaulin frame
	3	Fire extinguisher	1	pc	On the left rear side box door
	4	Soft body water tank	3	pcs	Put in the box-type worktable when not in use; put on the tractor when in use.
	5	Surrounding tarpaulin packing bag	1	pc	1. Surrounding tarpaulins and door curtain are put in the surrounding tarpaulin-packing bag, and then placed in the box-type worktable.
	6	Surrounding tarpaulin	2	pcs	
	7	Door curtain	2	pcs	
	8	Hooked pile bag	1	pc	2. Put the hooked piles and iron hammer in the hooked pile bag, then place them in the box-type worktable.
	9	Hooked pile	18	pcs	
	10	Iron hammer	1	pc	
	11	Water drum	2	pcs	Inside box-type worktable
	12	Water vat made by cloth	1	set	
	13	Draining water guide pipe	2	pcs	In the boiling pot for staple food
	14	Inner pot	4	pcs	In the steaming and cooking pots
	15	Steaming tray	4	pcs	
	16	Rack	2	pcs	
	17	Flavoring drum	2	pcs	

**Table 8-2 Specifications for Kitchen Utensils, Stove Apparatus,
Tools in the Mobile Kitchen**

Kind	Serial No	Description	Qty	Unit	Packing and Location
Stove apparatus	18	Fuel tank assembly	2	pcs	In left front and right rear side boxes
	19	Fuel conveying rubber pipe	6	pcs	
	20	Burner	4	pcs	In the stove chamber
	21	Tyre pump	2	pcs	In the tool bag inside the box-type worktable
	22	Ignition bar	2	pcs	
Tools	23	Spade	1	pc	In the tool bag inside the box-type worktable
	24	Axe	1	pc	
	25	Cranking handle of supported legs	4	pcs	On the clamp seat of the four side box doors
	26	Monkey spanner 36x300	1	pc	In the tool bag inside the box type worktable
	27	Monkey spanner 19x150	1	pc	
	28	Cross head Screwdriver 100x5	1	pc	
	29	Blade-type Screwdriver 125x7	1	pc	
	30	Cutting pliers (200mm long)	1	pc	
	31	Oilstone	1	pc	
	32	Bench hammer 0.5kg	1	pc	
	33	Double-head solid wrench 14x15	1	pc	
	34	Double-head solid wrench 17x19	1	pc	
	35	Tool bag	1	pc	

**Table 8-2 Specifications for Kitchen Utensils, Stove Apparatus,
Tools in the Mobile Kitchen**

Kind	Serial No	Description	Qty	Unit	Packing and Location
Kitchen Utensils	36	Water Ladle	1	Pc	In the wteaming and cooking pots
	37	Soup Ladle	2	Pcs	
	38	Big and Small Colander	1 Each	Pcs	
	39	Vegetable Cutting Board	2	Pcs	
	40	Pot Slice	2	Pcs	
	41	Can Opener	1	Pc	
	42	Frying and Roasting Scraper	1	Pc	
	43	Clamper	1	Pc	
	44	Meat Fork	1	Pc	
	45	Roasting Pan	4	Pcs	
	46	Kitchen Knife Bundle Bag	1	Pc	Kitchen knives are put in the knife bundle bag inside the box-type worktable
	47	Kitchen Knife	2	Pcs	
	48	Knife Grinder	1	Pc	
	49	Skinning Knife	1	Pcs	
	50	Boning Knife	1	Pc	
	51	Square-Pan	8	Pcs	
	52	Oil Collection Pan	1	Pc	
53	Eggbeater	1	Pc		
54	Bread Cutting Knife	1	Pc		
Documentation	55	Plastic Bag	1	Pc	In the plastic bag inside the food pot
	56	Operating Instruction	1	Copy	
	57	Certificate Of Product Quality	1	Pc	
Others	58	Gloves	2	Pcs	In the box-type worktable