

PORTABLE COOKING SET (PCS) Model: PCS-SS-150



PCS is an excellent facility for personnel committed in exercises, operations and outdoor activities for their food requirements. Its portable configuration enables it to be transported easily anywhere using administrative vehicle. It is economical and serves the need of basic food for 150 personnel.



Contents



Introduction

Portable Cooking Set (PCS) is indigenously developed equipment which can fulfil the cooking requirements in the field in certain applications with limited scope as compared to Mobile Field Kitchen (MFK). PCS is economy version and capable of cooking one dish (Mutton, Beef, Dall, Vegetable or Rice, etc) along with Asian Bread for 150 personnel in two hours. Special accessories provided with the equipment enables it to make tea/coffee, desert and frying.

PCS comprises of Cooking Module, Multipurpose Module, Tea Utensil, Frying Utensil and two Hot Pots besides tools and maintenance spares. PCS for use in the field can be transported on administrative vehicle alongwith personnel proceeding for operations, exercises or routine outdoor activities.

Salient Features

- Setting up time of PCS is 15 minutes.
- Food cooking time for 150 personnel is 2 hours.
- PCS guarantees hot food supply to the personnel.
- PCS ensures preparation of hygienic food.
- PCS is fully safe to handle.
- Heating source for Cooking and Multipurpose Modules is Multi Fuel Burners operable on K-II Oil, Diesel and LPG.
- Solid Fuel Burner has been provided with PCS which uses coal/fire wood as fuel to facilitate cooking when K-II, diesel or LPG is not available.
- Cooking utensils have been manufactured with food grade stainless steel 304 L.
- Tea Utensil is used to make tea for 150 personnel.
- Frying Utensil is used to prepare pakkora, samosa and desert, etc.
- Two Hot Pots are provided to pack food for 20 personnel each. It remains hot for 3~4 hours.
- Hand Air Pump is included in PCS to charge air into air tank of Multi Fuel Burners.
- Tools and spares have been provided for easy maintenance.
- All accessories can be stowed in two steel storage boxes for easy handling.
- PCS can be painted in any colour including MB green or desert colour as per user requirement.
- Multi Fuel Burners are fuel efficient.

Characteristics

Cooking Module

Cooking Module is used for cooking food for 150 personnel. Food like Mutton, Beef, Dall, Vegetable and Rice can be cooked easily. Heating source for Cooking Module is Multi Fuel Burner. Cooking Module is fitted with silicon rubber gasket which makes it work as semi-pressure cooker. Curved design and drain fitted with the utensil facilitates cleaning and washing after cooking. Cooking Module body housing the utensil is insulated with ceramic wool which prevents heat transfer to surroundings. The module has foldable legs enabling it to adjust height suitable for usage.



Cooking Module



Multipurpose Module

A versatile module used to cook Asian Breads and parathas on a removable hot plate (Tawa) placed on it. The heating source for hot plate (Tawa) is Multi Fuel Burner and Solid Fuel Burner. By using add-ons this module can be adopted for making tea and frying. Multipurpose Module body housing is insulated with ceramic wool which does not allow heat transfer to surroundings. The module has foldable legs enabling it to adjust its height suitable for usage.



Multipurpose Module



Asian Breads Cooking

Tea Utensil

It is a food grade stainless steel utensil used to make tea for 150 personnel. This utensil is add-on with Multipurpose Module and can be used by removing hot plate (Tawa). Curved design facilitates washing and a tap is fitted for drainage. Tea utensil is fitted with special Triclad plate for homogenous heating. It is fitted with handles for easy handling.



Tea Utensil - In use



Tea Utensil

Frying Utensil

Frying utensil is used to fry items such as pakkoras, samosas and to make desert, etc. It is made of food grade stainless steel and used as add-on with Multipurpose Module. Frying Utensil is placed on Multipurpose Module after removing hot plate (Tawa). Frying Utensil is fitted with special Triclad Plate for homogenous heating.





Frying Utensil - In use

Frying Utensil



Multi Fuel Burner

A versatile, economical and efficient burner used to heat Cooking and Multipurpose Modules. It can be fired on K-II Oil, diesel or LPG. Its endurance is $2\frac{1}{2}$ hours, sufficient to cook food for 150 personnel in two hours. Multi Fuel Burner has two tanks i.e fuel and air. The air tank is charged with compressed air using Hand Air Pump. Multi Fuel Burner is user friendly and can be maintained easily.





Multi Fuel Burner



Multi Fuel Burner - Top Cover Removed

Solid Fuel Burner

Solid Fuel Burner serves as heating source for Asian Bread and Cooking Modules. Solid Fuel Burner is made of commercial grade steel and can be used when K-II Oil, diesel and LPG are not available. Solid Fuel Burner uses coal or fire wood etc as fuel which is placed on its grill. Solid Fuel Burner is inserted in Cooking and Multipurpose Modules after removing Multi Fuel Burner.



Hot Pot

Food for 20 personnel can be packed and taken away to a distant location in two hot pots which are made of food grade stainless steel.



Hot Pot

Hand Air Pump

High pressure Hand Air Pump is used to charge air into air tank of Multi Fuel Burner. It is operated manually and pumps air in air tank upto 8 bar pressure.

Chimney

Chimney is attached with exhaust of Cooking & Multipurpose Modules. It facilitates exhaust of hot air and gases to atmosphere. Exhaust is released well above at a safe height of surrounding area causing no harm to personnel working around.



Chimney Attached With Multipurpose Module



Tools and Spares

PCS is provided with necessary tools and spares required for its maintenance to keep it operational.



Tools



Spares

Storage Boxes

All items except Cooking and Multipurpose Modules are stored in two storage boxes for ease of transportation.



Storage Box



Documentation

Following manual are supplied with each PCS for facilitating its usage / operation and repair maintenance:-

- Operator's manual (English)
- Operator's manual (Urdu)
- Repair manual
- Parts catalogue

Training Package

User training will be provided to 2 x cooks and 2 x technicians per PCS for one week duration at manufacturer's premises.

Truck Helicopter Aircraft Ship Railway Colour Options Beige Blue Olive Green MB Green Silver Warranty

One year standard warranty will be provided from the date of delivery.



TECHNICAL SPECIFICATIONS/DELIVERABLES

S/No	Nomenclature	Weight	Unit	Qty
1	Cooking Module (90 Ltrs)	140 Kg	No.	1
2	Multipurpose Module (4~6 x Asian Breads at a time)	110 Kg	No.	1
3.	Tea Utensil (60 Ltrs)	30 Kg	No.	1
4.	Frying Utensil (60 Ltrs)	25 Kg	No.	1
5.	Multi Fuel Burner (2 ½ hr burning time)	40 Kg	No.	2
6.	Solid Fuel Burner (5 kg fire wood / coal)	15 Kg	No.	1
7.	Hot Pot (for 20 personnel each)	10 Kg	No.	2
8.	Foot and Hand Air Pump	3+2 Kg	No.	1
	(upto 6 bar pressure)			
9.	Chimney		No	2
10.	Spares		Set	1
11.	Tools		Set	1
12.	Manuals (Set of Four)		Set	1

SPARES

S/No	Items	A/U	Qty
1	Basic Burner (Without Controls, Air and Fuel Tank)	No	1
2	Diffuser	No	1
3	Coil Vaporizer	No	1
4	lgniter	No	3
5	Jet	No	5
6	Valve Safety	No	1
7	NRV (Non Return Valve)	No	1
8	Nozzle Air	No	2
9	Nozzle air Valve	No	4

10	Gauge Pressure	No	1
11	Filter	No	4
12	Kit Foot Air Pump	No	1
13	Kit Hand Air Pump	No	1
14	Brush Cleaning	No	1
15	Elbow Drain	No	1
16	Lid Seal	No	1

TOOLS

S/No	Items	A/U	Qty
1	Allen Key 2.5mm	No	1
2	Screw Driver Philip Type	No	1
3	Screw Driver Flat	No	1
4	Spanner Set Open End (mm) 8,10,12,13,14,15,17,22, 27	Set	1
5	Ball Peen Hammer 2 kg	No	1
6	Adjustable Wrench Large	No	1
7	Adjustable Wrench Small	No	1
8	Plier Combination 8"	No	1