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Section 1 General Description

1. Main Parameters and Performances

1.1 Main parameters

Total weight of the whole vehicle: 1850kg.

Minimum height to be away from ground: 340mm.

Overall dimensions: 4000x2250x2420mm.

Wheelbase: 1990mm.

Angle of departure: 25° .

Depth of ford: 500mm.

1.2 Main Operating Performances

(1) Varieties to be processed are mainly the dishes needed for boiling, toasting and frying western-style foods;

(2) Operated by four cooks, they can prepare the meals of 250 person-share dishes within two hours;

(3) Use diesel-oil or natural gas stoves;

(4) This product can be used in following environments;

(a) Temperature: -30℃~42℃,

(b) Wind speed: below class 7 wind,

(c) Weather: sunny days, rainy days and snowy days.

1.3 Disposition of equipment

(1) Steamer (two square steamers)

Effective volume: 136dm³

(2) Roasters (two sets)

Effective volume of frying pan: 41 dm³

Effective volume of roaster: 67 dm³

(3) Water tank

Effective volume: 130 dm³

2. Operation

2.1 Withdrawal operation

(1) The stove chamber should be stopped burning; no flames are allowed to exist;

(2) All the dinner sets are held well according to the stipulations;

(3) Withdraw the tent in;

(a) Withdraw the tarpaulins at both sides in and insert tightly locking bolts;

(b) Withdraw the tarpaulins at both front and rear sides in;

(c) Use a pulling tape to buckle after four-corner tarpaulins are folded and rolled;

(4) Withdraw the supported legs in and use a cranking handle to withdraw supported leg tray in to close the body of the movable kitchen;

(5) Shut off all the doors and caps well;

(6) Release the manual brake;

2.2 Operation for pulling and hanging-up

(1) Connect draw ring with the tractor. Pay attention to inserting the locking bolts of draw hook.

(2) Withdraw the front guiding wheel in, first crank a handle to raise the front guiding wheel and lift it upwards to hang up the front guiding wheel;

(3) Connect tail lamp plug with the tractor, check if the indications on the tail lamps are consistent with these of the tractor;

(4) Connect the safety rope with the tractor.

2.3 Removal operation for stopping

(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 Operation for reversing

Insert the limited-position handle for reversing into the limited-position hole in the draw bar; the handle will be taken away and then be put in the original place after reversing operation is finished.

2.5 Unfolding operation

(1) Pull the manual brake handle so as to make the movable kitchen be in a stationed brake status;

(2) Unfold the tent:

- (a) Open up the front and rear tarpaulins;
- (b) Put out the bolts on the left and right side tarpaulins to open up the left and right 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 the surrounding tarpaulins if necessary.

2.6 Storage

(1) Before storage, the movable kitchen and equipment should be thoroughly cleaned; all cooking utensils should be put and held according to the requirements;

(2) When they will be stored for a long time to come, they should be stored in a well-ventilated and special-purpose garage, which has fireproof function. During the damp season in each year, utilize sunny days to prop up the movable kitchen one time in order to make the cooking equipment which is easy to be damp and to become mildewed dry under the sunshine, and to perform maintenance for the movable kitchen;

(3) Four bearing legs should be propped up so as to make the tyres leave from the ground and be not loaded;

(4) The tent and all the doors should be well shut and tightly locked up.

Section 2 Chassis System

1. Composition

The chassis of the movable kitchen is composed of main components including the hanging system, brake system, traction system, front guiding wheel, supported legs, etc. as shown in Fig.2-1.

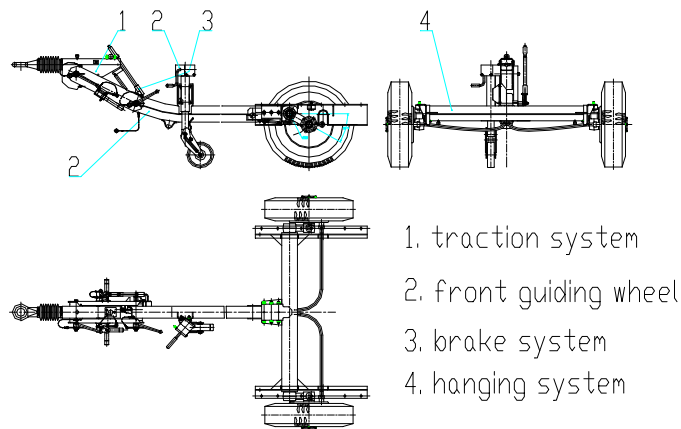


Fig.2-1 Chassis composition of the kitchen trailer

2. Use Methods for Various Component

2.1 Hanging system

its is shown in Fig.2-2.

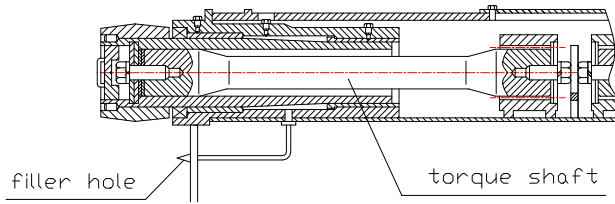


Fig.2-2 Schematic drawing of independent hanging
structure of the torque shaft.

Fill calcium-base lubrication oil once for every 3000km. travel.

2.2 Brake system

its is shown in Fig.2-3.

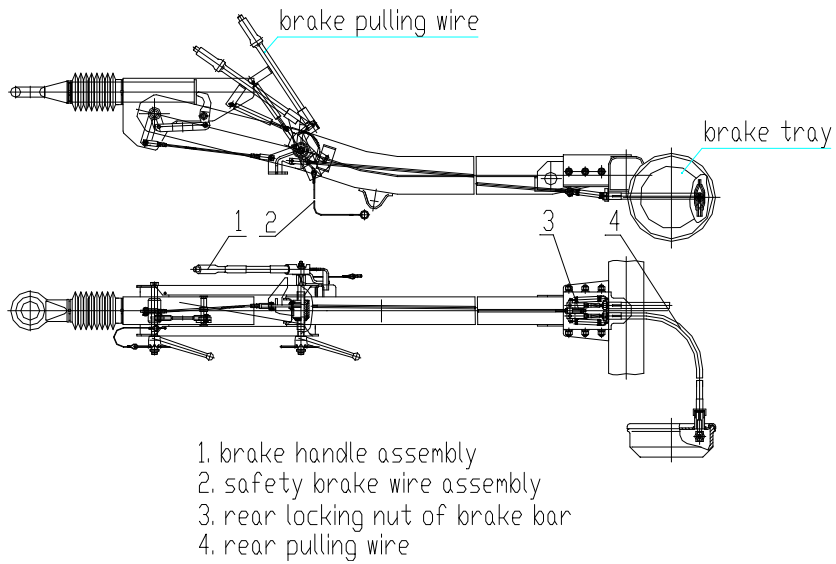


Fig. 2-3 Structure principle of the brake system

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;

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

2.3 Traction system

When the movable kitchen conducts towing travel, the height of its draw rod shall be kept to be consistent with the traction hook height of the tractor, meanwhile the draw rod and the whole movable kitchen should be adjusted to become level so as to make the front and rear clearances away from the ground to the movable kitchen be basically equal.

2.4 Front guiding wheel

its is shown in Fig.2-4.

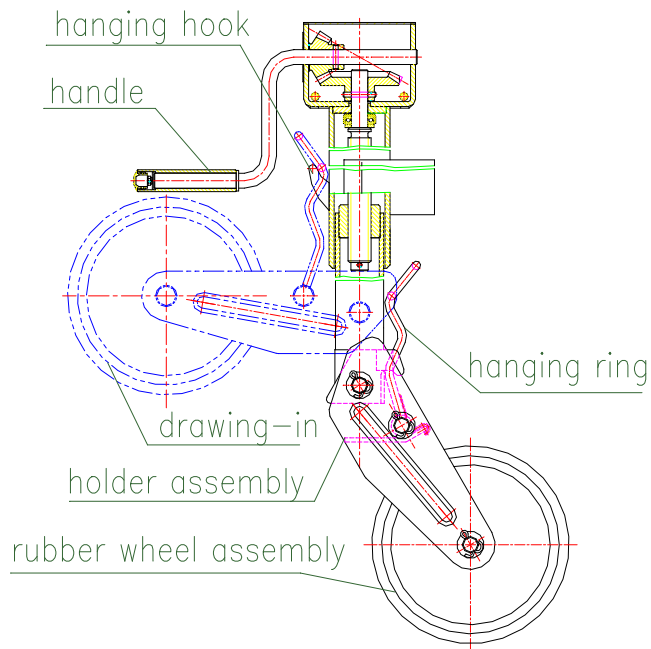


Fig.2-4 Schematic drawing of front guiding wheel structure

The front guiding wheel mainly has two functions: one is the supporting action when the movable kitchen is stationed; the other is the guiding action when moving the movable kitchen under the conditions of its non-traction.

2.5 Supported leg

its is shown in Fig.2-5.

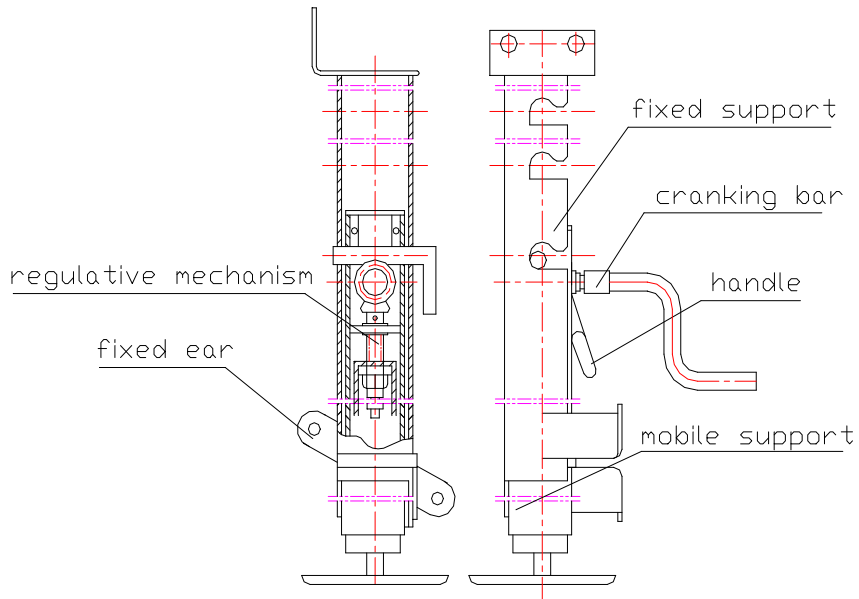


Fig. 2-5 Schematic drawing of supported leg structure

Open up the four side box doors and take off the hand-cranking handle from the side box doors when operating the supported legs. And then release the mobile support through the hand-cranking handle. Pick up the handle to pull the mobile support off and to put it on the fixed support. It should be generally put

on the third-gear position (on the lowest gear position), and then use the hand-cranking handle to adjustment the height of the supported legs so as to attain the purpose to support the body of the movable kitchen and to adjust the kitchen range plane.

Withdraw the supported legs according to opposite procedures of the above operations.

Attention: Must withdraw the supported legs, secure and lock up the mobile support by the cranking handle before driving.

Section 3 Tent

The tent is mainly composed of tent frame, roof tarpaulin, surrounding tarpaulin, support, spare tyre package as well as locking-up device and so on. There are the surrounding tarpaulins, door curtain, and white lining cloth, ground pile bag and so on in the surrounding tarpaulin bag.

1. Unfolding of the Tent

1.1 Open up all the clasping belts in the four corner 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 up the locking-up pins inside the left and right side tarpaulin frames, and after lifting up the left and right side tarpaulins to a certain height by force, they can be automatically propped up;

1.4 Take off the clasping belts on the roof tarpaulin, which suspend 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 well between the surrounding tarpaulins and roof tarpaulin, and fasten the curtains of the surrounding tarpaulins well;

1.6 Evenly drive the eighteen pile hooks on the place, which is away from 1.5m around the movable kitchen, and tension the surrounding tarpaulins with the pulling rope;

1.7 Spread out the lower part of the surrounding tarpaulins towards outside, and hold them down by earth or stones. Should dig drainage ditches in rainy days.

1.8 Hang the door curtain from the rear of the movable kitchen.

2. Withdrawing of the Tent

The procedures of withdrawing the tent are opposite to those of unfolding the tent. Temporarily replace the pneumatic spring by the auxiliary supported plate in the movable kitchen if the pneumatic spring is out of function.

3. Attention

3.1 Strictly forbid to climb up or lean on the pneumatic spring by hand in each case;

3.2 Should use the auxiliary supports to prevent the tent from automatic slipping off when the wind is much (or the pneumatic spring is out of order);

3.3 The tent cloth should avoid to contact with hard objects so as to it prevent from wearing, tearing and scratching。

Section 4 Diesel Stove

Diesel Oil Stove is a kind of newly researched and produced high energy conservation stove. It has the characters like, warm-up quickly, large flame, fully-fired, small volume, light, and safety and trustiness, suited for various environments, especially the perfect best choice for outside picnic.

1. Basic parameter and main capability index

1.1 Fuel: Take the popular car-use -10# diesel oil as main fuel

1.2 Amount of oil cost: 1.6kg-2.1kg/h

1.3 Work press: 0.1-0.5Mpa

1.4 Suited elevation: Below 5300m

1.5 Suited environment and temperature: Indoor and open country, above -25°C

1.6 The max. content of oil can: 8kg

2. Use Instruction:

2.1 First, connect one end of pipeline with oil tank and the other end with combustion device, confirming seal.

2.2 Add diesel oil into oil tank up to the position of underline, input 0.4Mpa air.

2.3 Open the output valve knob of oil tank; close the output valve knob of oil tank after diesel oil outflows 3 to 4 seconds.

2.4 Kindle fireproof clothe in oil drip pan to preheat.

2.5 Open output valve knob of oil tank after preheating 3 to 4 minutes.

2.6 Running starts when blaze of diesel oil burner makes a sound and blaze appears blue red.

2.7 You can turn down or up the fire by using the oil valve knob on the oil can.

2.8 You can turn off the fire by using the oil valve knob on the oil can.

3. Matters which need attention

3.1 After turning off the fire, if you are sure that you won't use it within short time; you are supposed to make it release residual gas.

3.2 Handle the cooker with care in case it bruise or be beaten by a hard object.

3.3 When using the cooker, you should make sure it's far away from inflammables.

3.4 Clean the nozzle periodically lest it clog with foreign bodies and affect the burning.

Section 5 Processing Equipment for Steaming and Cooking

1. Operating Method

1.1 Put the steam base into the outer pot (its vertical edge is upwards), put the two inner pots, which have food, on the steam base;

1.2 Add suitable quantity of water into the pots;

1.3 Cover the lid of pot well;

1.4 Heating

2. Attention

Pay attention to adding sufficient bottom water and heating time

when its operating so as to prevent the pot from drying.

3.Maintenance and Repair

Clean the outer pot, inner pot, steam base, pot lid, etc. after each operation is finished, their inner and outer surfaces should not remain food and soup residue.

Section 6 Processing Equipment for Frying and Roasting

Pay attention to heating temperature (observe the temperature-control meter on the side door of the roaster) when operating. Should use “middle fire” to heat when the temperature is gone up to 150℃.

Should adjust flame of the diesel stove to MIN when the temperature is up to 250℃, if the temperature keeps on going up, should make the diesel stove extinguished. Meanwhile, control the distance of about 360mm. between the center of heating flame and the outer-wall of the movable kitchen. Should clean up frying pot, roasting pan, pot lid, etc. after each operation is finished, their inner and outer surfaces should not remain food

and soup residue.

Section 7 Others

1. Water Tank

There is a water tank in the middle of the movable kitchen, after the burner is ignited, its smog can heat the water tank to make the water temperature up to about 90℃.

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 cooking stove burning.

The features of the stovepipe are that the four stove chambers have their own flues respectively so that mutual fleeing smoke among the stove chambers can be avoided; the stovepipe cap has the function of keeping off the rainwater so as to make the working environment more comfortable.

3. Tail Lamp

The signal function of the tail lamps in the movable kitchen is consistent with that of the tractor tail lamps. The wiring diagram is shown in Fig.8-1.

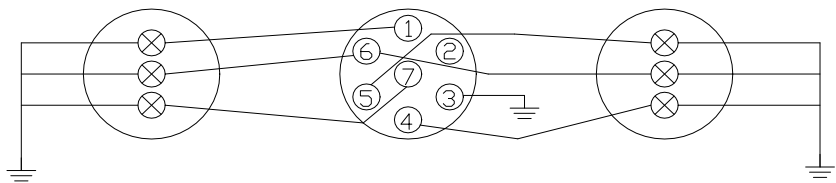


Fig.8-1 Wiring diagram of tail lamp

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			Spare
3			Grounding
4		20/8W	Right-hand direction signal lamp
5		20/8W	Right rear position lamp
6		20/8W	Brake lamp
7		20/8W	Left rear position lamp

4.Spare Tyre

The spare tyre is fixed on the front frame of the tent. The spare tyre can't be lacking and should be in filled gas status at any time. Its fixed position cannot be arbitrarily changed so as to avoid the change of its gravity center and unexpected accident to be happened.

5. Soft Body Water Tank

The shape of the soft body water tank is a cone with a water capacity of 50kg, and the soft body water tank can be folded, when it does not hold water in it. When it is used for transporting water, its outlet should be securely tied up with a rope after it is filled with water.

6. Water Vat Made of Cloth

The water vat made of cloth is composed of vat body, vat cover, supported rods and so on with a water capacity of 140dm^3 . It can be folded. When it is used, should select flat ground and prop up the supported rods well to make it become vat-shape and fill water into it. When it is not used, should dry the water vat under sunshine to prevent it from mildewing. It should be noted that it should not be made to contact with sharp objects and that it should not hold hot water.

7. Worktable

There are two mobile box-type worktables in the movable kitchen,

their surfaces can be use for worktable and the kitchen utensils, tools, etc. can be put into its box..

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

See table 8-2 for all the kitchen utensils, stove apparatus, tools and documentation accompanied with the movable kitchen.

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

Kind	Serial No	Description	Quantity	Unit	Packing Laying and Fixing Method.
Components and parts	1	Box-type work table	2	pcs	Fix on the upper surface of kitchen table.
	2	Spare tyre	1	pc	Fix on front tarpaulin frame.
	3	Fire extinguisher	1	pc	Fix in left rear side box door.

4	Soft body water tank	3	pcs	Put in the box-type worktable when no water is held in it; put on the tractor when water is held in it.
5	Surrounding tarpaulin packing bag	1	pc	1.Surrounding tarpaulins and door curtain are put in the surrounding tarpaulin-packing bag, and then put it in the box-type worktable. 2.Put hooked piles and iron hammer in the hooked pile bag, then put it in the box-type worktable.
6	Surrounding tarpaulin	2	pcs	
7	Door curtain	2	pcs	
8	Hooked pile bag	1	pc	
9	Hooked pile	18	pcs	
10	Iron hammer	1	pc	
11	Water drum	2	pcs	Put in box-type worktable.
12	Water vat made by cloth	1	set	
13	Draining water guide pipe	2	pcs	Put in boiling pot for staple food.
14	Inner pot	4	pcs	Put in the steaming and cooking pot.
15	Steaming tray	4	pcs	
16	Rack	2	pcs	
17	Flavoring drum	2	pcs	

Add Table 8-2 Specifications for Kitchen Utensils, Stove

Apparatus, Tools in the Movable Kitchen

Kind	Serial No	Description	Quantity	Unit	Packing Laying and Fixing Method.
Stove apparatus	18	Fuel tank assembly	2	pcs	Fix in left front and right rear side boxes.
	19	Fuel conveying rubber pipe	6	pcs	
	20	Burner	4	pcs	Fix in the stove chamber.
	21	Tyre pump	2	pcs	Put in the box-type worktable after they are put into tool bag, and it is tired well.

	22	Ignition bar	2	pcs	
Tool	23	Spade	1	pc	
	24	Axe	1	pc	
	25	Cranking handle of supported legs	4	pcs	Put on the clamp seat of the four side box doors.
	26	Monkey spanner 36× 300	1	pc	Put tools in the tool bag, after it is bund well, put it in the box-type worktable.
	27	Monkey spanner 19× 150	1	pc	
	28	Cross head Screwdriver 100× 5	1	pc	
	29	Blade-type Screwdriver 125× 7	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 14× 15	1	pc	
	34	Double-head solid wrench 17× 19	1	pc	
	35	Tool bag	1	pc	

Add Table 8-2 Specifications for Kitchen Utensils, Stove Apparatus,

Tools in the Movable Kitchen

Kind	Serial No	Description	Quantity	Unit	Packing Laying and Fixing Method.
Kitchen utensils	36	Water ladle	1	pc	Put in the steaming and cooking pot.
	37	Soup ladle	2	pcs	
	38	Big and small colander	each	pcs	
	39	Vegetable-cutting board	2	pcs	
	40	Pot slice	2	pcs	

	41	Cracking-tin knife	1	pc	
	42	Frying and roasting scraper	1	pc	
	43	Clamper for meal	1	pc	
	44	Meat fork	1	pc	
	45	Roasting pan	4	pcs	Put in the roaster.
	46	Kitchen knife bundle bag	1	pc	Kitchen knives are put in knife bundle bag, after bundling well; it is put in the box-type worktable.
	47	Kitchen knife	2	pcs	
	48	Grinding-knife device made of steel	1	pc	
	49	Removing-skin knife	1	pcs	
	50	Removing-bone knife	1	pc	
	51	Square-pan	8	pcs	
	52	Collecting-oil pan	1	pc	
	53	Egg beater	1	pc	
	54	Cutting-bread knife	1	pc	
Documentation	55	Plastic bag	1	pc	After the operating instruction and certificate of product quality are put in the plastic bag, then it is put in the food pot.
	56	Operating instruction	1	copy	
	57	Certificate of product quality	1	pc	
Others	58	Gloves	2	pcs	Put in the box-type worktable.