

xTP-K

EXPANDABLE TRAILER PLATFORM KITCHEN

The xTP-K is based on the new **xTP trailer platform** and completely redefines mobile, tactical catering. By transforming from a compact, all-terrain trailer into a **large-area kitchen platform**, the system offers **maximum mobility** and a **working environment at container level**.

The expansion design minimises the logistical **footprint during transport** to just 50 % of the volume of a **20' ISO container**. In operation, the platform unfolds nearly **90 % of the usable working area of a stationary container solution** in next to no time.

Operational in under 30 minutes. Up to four **individually selectable kitchen modules** can be flexibly combined on the kitchen platform. Depending on the configuration, **complete menus for up to 300 people** or **simple dishes for up to 800 people** can be prepared fully **self-sufficiently** in the field.

The entire working area is located in a walk-in, fully enclosed structure. Through **consistent decoupling** from dust, mud, moisture, and ground cold, the system guarantees **uncompromising hygiene standards** and maximum operational endurance in the field.

NEW

The innovative platform design enables the **coupling of multiple xTPs**. This allows **preparation and supply capacities to be expanded** and flexibly adapted to how the situation develops at any time.

SPECIAL FEATURES

- Innovative platform design with standardised technology modules
- Central fuel supply, power feed-in and distribution
- ~50 % of the transport volume and ~90 % of the working area of a 20' ISO container
- Weather and vector protection at container level with the tactical mobility of a trailer
- Tailored upgrade packages
- Scaling of capacities and capabilities through standardised coupling

TECHNICAL DATA

xTP – EXPANDABLE TRAILER PLATFORM

Dimensions (L x W x H)

Transport state incl. drawbar

5.815 – 6.110 x 2.500 x 2.950 mm

Platform during transport

2.995 x 2.500 x 2.477 mm

Platform in operation

5.125 x 2.500 x 2.477 mm

Permissible gross weight

3.500 kg

Load area / load volume

14,1 m² / 6,55 m³

Working area / working volume

11,95 m² / 25,7 m³

Cooking capacity

800 people

CHOOSE KITCHEN MODULES FOR YOUR XTP-K

The innovative platform design features standardised technology modules and can additionally be freely configured with up to four kitchen modules. This allows the xTP-K to be tailored precisely to any mission scenario. A central 80-litre fuel tank supplies the cooking modules of the Closed Combustion series, enabling self-sufficient operation.

- Combi steamer KCS 15
- Frying module KFP 70
- Cooking module KCM 125, double-walled
- Pressure cooking module KCM 125 P, double-walled
- Storage and work-surface module
- Sink-line module
- Refrigeration module
- and many more.



FIND THE RIGHT UPGRADE PACKAGE FOR YOUR XTP-K

- Extractor hood
- Photovoltaic and battery storage system
- Mission-specific colour variants
- Airline rails (exterior) & thermal-container shelf (interior)
- Water pump
- High-performance insulation tarpaulin
- Tactical (blackout) lighting
- Air conditioning
- Work tables
- Additional access openings, steps, and railings
- Platform coupling kit
- Further options on request

