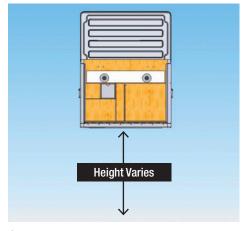
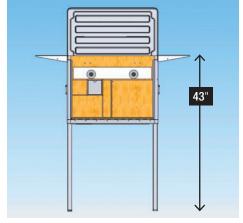
FIELD KITCHEN SYSTEMS





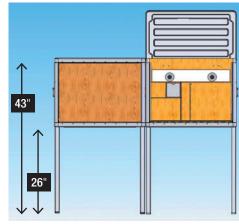
SETUP 1

Field Kitchen solo. When in the back of truck or SUV, just partially employed, can be fully functional. A typical setup is great for preparing hot food items, preparing sandwiches and making coffee.



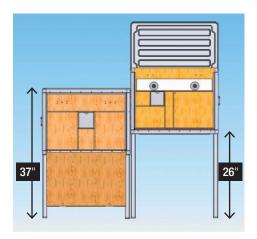
SETUP 2

Field Kitchen solo. After arriving at the destination, long legs and side shelves have been installed. Convenient working height for sitting position in front of fold down table top. Side shelves offer partial work surface convenient for a tall a person.



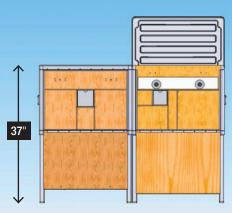
SETUP 3

Field kitchen and adjacent Field Pantry on long legs. Kitchen table folded open, Pantry table closed or hanging. Convenient working height for sitting position. Pantry top can be conveniently be used as work surface for a tall a person.



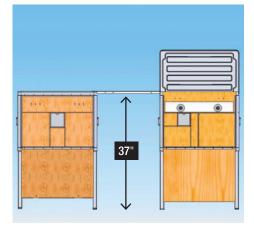
SETUP 4

Field kitchen on long legs and adjacent Field Pantry on short legs. Kitchen table folded open, Pantry table closed or hanging. Convenient working height when sitting. Pantry top can conveniently be used as a work surface in the standing position.



SETUP 5

Field Kitchen and adjacent Field Pantry on short legs. Kitchen table hanging, Pantry table closed or hanging. Pantry top can be conveniently used as a work surface in the standing position.



SETUP 6

Field Kitchen and Field Pantry, on short legs, connected via accessory bridge. Kitchen table hanging, Pantry table closed or hanging. Pantry top together with the accessory bridge can conveniently be used as extended work surface in the standing position.

ABOUT WORKING HEIGHTS

The standard working height for camping/outdoor tables is 26 inches.

32 inches is considered the standard working height for kitchen counter in Europe, 37 inches in the USA.

BEST SETUPS		Setup	Comment
	Largest working surface	4 & 6	
	Most homogenous setup	6	It has a continuing working surface including the stove top that is about equal height.
	Fastest	1	Within a blink of a second the kitchen is ready to use.