

# common fire

*Professional mobile kitchen infrastructure*

(en) Field Kitchen  
(fr) Cuisine de Campagne  
(de) Feldküche  
(it) Cucina da Campo  
(nl) Veldkeuken

*Concept Design | Business Plan*

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# 1. Executive Summary

*A kitchen on the move, a future held in common*

Common Fire builds something simple and bold: mobile field kitchens based on refurbished THW vehicles, offered as a flexible and professional infrastructure for plant-based caterers. But behind that simplicity is a deeper ambition—to enable new forms of autonomy, resilience, and interconnection in a world where both institutions and individuals are stretched thin.

We don't think of Common Fire as a catering company, a logistics provider, or a tech start-up. It is a new kind of mesh: part vehicle network, part booking platform, part support system, part cultural shift. Our kitchens do not return to a home base. They move like stories—handed from one cook to another, from one need to another.

Each vehicle is a fully professional outdoor kitchen mounted on a legendary Mercedes truck: iconic, recognizable, and rugged. The interiors are new; the energy systems are hybrid; the kitchen opens outward, creating a shared space. Designed for movement and modularity, these trucks can operate alone or be linked for larger events. They offer caterers the freedom of a food truck with the quality of a fixed kitchen, without the burden of ownership.

What begins as one truck will grow into a constellation—connected by software, supported by logistics, and united through relationships. Whether cooking for a retreat in Portugal, a school in Geneva, or a pop-

up bakery in Berlin, each caterer becomes a node in a larger mesh of relational infrastructure.

Our first vehicle is funded through a unique co-investment model: end-users each contribute a small amount and receive rental credit in return. This proves demand, builds community, and ensures local commitment. Later stages may be supported through public funds, foundations, or aligned investors.

Common Fire is born from a chiasmic logic: not mastery over the world, but participation in it. We work with what is—diesel trucks, imperfect systems, real cooks—and in doing so, we unlock what might be. Infrastructures are never neutral. Ours is designed to carry warmth, trust, and possibility.

We begin with kitchens. What follows is connection.

# 2. Vision & Philosophy

*From body to world, from world to body*

Common Fire begins with food, but it doesn't end there. At its heart, this project is about infrastructure—not as something cold or mechanical, but as something alive. We are building not just a service or a fleet, but a way of being together in the world.

Our world is changing faster than the systems meant to support it. As public institutions retract and as climate and social crises accelerate,

people are searching for grounded, adaptable forms of support—ways of meeting needs without giving up freedom. Common Fire is a response to this shift. It offers not an escape from the world, but a deeper participation in it.

We work with what's already here: old trucks, existing roads, the desire to cook and share. From this affirmation of the present, new forms of possibility emerge. This is our guiding principle: to affirm the world as it is, in order to reveal the worlds it still contains.

Our kitchens are not mobile because we want to move fast—they're mobile because life is already in motion. Our infrastructure follows the rhythm of cooks, of seasons, of gatherings. It meets people where they are, and where they are at. It doesn't require them to build a restaurant or rent a hall. It folds out in a forest, beside a school, in a village square. It is responsive, reversible, open.

We don't begin with an ideology. We begin with the body—with the act of cooking and eating as shared presence. From there, trust builds. And with that trust, more becomes possible.

In this sense, Common Fire is not a food company. It is a commons: a shared resource shaped by those who use it. The trucks are tools, but they're also symbols—of autonomy, of care, of a different way to relate to each other.

When people gather around one of our field kitchens, they're not just being fed. They're stepping into a new kind of space: one that balances

freedom and structure, individuality and interdependence, the known and the not-yet-known.

That's where fire lives—in the middle of the circle. And that's where we begin.

### 3. The Core Offering: Between the Food Truck and the Professional Kitchen

#### *Hardware for the softest work*

Common Fire sits between two familiar models: the low-investment mobility of a food truck and the high-functionality precision of a professional kitchen. But it's not a compromise between them—it's a third thing, designed from the ground up to meet the real needs of cooks on the move.

Our field kitchens are built on refurbished Mercedes trucks—vehicles known for their durability, character, and symbolic presence. On top of the flatbed, a custom-built kitchen unfolds. The workspace is not inside but alongside the vehicle, creating a shared surface that welcomes others in.

Each truck includes:

- A high-performance hybrid energy system (gas, generator, grid)
- Industrial cooking appliances (stove, oven, prep space)
- Modular layout for reconfiguration

- Folding canopy that opens out in all directions
- Storage compartments for dry goods and utensils
- Standardized components for easy replacement and support

The result is a kitchen that is robust, recognizable, and ready to work.

But the core offering is more than the truck. It is the system that surrounds it: the booking interface, the support network, the shared standards, the cultural narrative. Common Fire offers professional caterers a way to operate independently without isolation.

By unburdening cooks from fixed costs and ownership, we allow them to focus on what they do best: cooking, sharing, adapting. By offering them visibility, community, and support, we unlock a new form of professional mobility. And because each kitchen is standardized, they can be shared, swapped, or combined. One truck for a pop-up. Two for a school lunch. Five for a festival.

In the spaces between, the kitchen becomes more than a workplace. It becomes a medium for presence, participation, and connection.

## 4. Platform & Logistics: The Architecture of Movement

*It's not a platform if you don't stand on it with muddy boots*

A truck without coordination is just a vehicle. But when paired with thoughtful systems, it becomes infrastructure.

The Common Fire platform is the nervous system of our network. It ensures that each vehicle finds its next cook, each cook finds their next event, and each event runs smoothly—without centralized bottlenecks or inefficient overlaps.

At the heart of this system is a digital interface: a booking platform that matches availability, location, equipment needs, and user preferences. Caterers can browse available vehicles, reserve time slots, and manage logistics. Hosts can discover cooks, request services, and build recurring relationships.

But beneath the interface lies something more fluid: an orchestration layer that responds to real-world complexity. When more trucks are on the road, the platform becomes smarter—calculating distances, routing availability, enabling peer-to-peer swaps, and optimizing for minimal deadheading. A festival in Provence might pull trucks from Marseille and Geneva. A school contract in Zurich might anchor a truck for a semester.

Each truck carries standardized tools and modular elements, making it easy to replace parts, upgrade systems, or reconfigure layouts. And because the kitchens are consistent, a caterer trained on one can step into another with confidence.

Maintenance support is part of the platform too. We are building partnerships with garages across Europe who can handle repairs, part replacements, or retrofits. Drivers may be caterers themselves (with C1 licenses) or members of a growing peer-to-peer mobility network.

This architecture doesn't just ensure functionality. It enables freedom. It allows cooks to move without fear, to plan without guesswork, and to trust that someone, somewhere, has their back.

In a world where logistics often means alienation, we design for the opposite: movement as relation.

## 5. Business Model & Capital Structure: Scaling Through Trust

*The niche isn't small—it's just waiting to unfold.*

Common Fire does not grow through speculative capital—it grows through demonstrated need. Each step forward is anchored in reality, in relationship, in a recognition of interdependence.

Our initial kitchen is not financed by banks or venture capital, but by those who will use it. End-users will contribute a modest sum—€1,000 - €5,000 each—not as blind investment, but as prepayment for future use. This credit-based model ensures that every vehicle is born of trust: real cooks, real events, real desire.

These early contributions serve multiple functions:

- They validate the concept.
- They provide working capital without debt.
- They generate a community of stakeholders who care.

This is MVP 1: one truck, six caterers, and a season of real-world bookings. It is not a prototype. It is a product that already works, designed not to scale yet, but to function fully.

While caterer co-investment remains central, small public or cultural grants may also be pursued during this phase. Not because we lack belief in the market, but because we believe in the broader value of shared infrastructure and social innovation. These grants are meant to support—not replace—the primary structure of user-funded deployment.

From here, the model expands modularly. A second truck follows demand. Each region grows only when a new cohort of caterers' steps forward—willing to co-finance, co-design, and co-use. This structure scales through relationship, not replication.

Later stages (MVP 2 and MVP 3) incorporate more trucks, an expanded logistics platform, repair partnerships, and eventually a layer of strategic funding. At this point, we will approach aligned public funds, cultural grants, or values-based foundations—because the infrastructure begins to serve wider public functions.

Revenue is generated through:

- Vehicle rental fees from caterers (prepaid or pay-as-you-go)
- Optional service layers (insurance, delivery, cleaning)
- Long-term contracts with institutions (schools, festivals, municipalities)



Ownership remains with the core organization in the early phases to ensure quality, trust, and standardization. But the model remains flexible: over time, regional hubs or cooperative models may emerge, depending on use.

Key to the model is mutual commitment. Caterers invest because they see a future in this way of working. We build because their belief is the proof.

And when the model works, it works for everyone: less debt, more freedom; less friction, more flow. The business is not built on growth. It is built on fit—between need and offer, between infrastructure and use.

In this way, Common Fire grows like a trust network: slowly, deeply, and with a flame that passes hand to hand.

## 6. Market Opportunity & Strategic Positioning: The Gaps We're Built to Fill

*Modest beginnings, viable futures*

The professional food world is changing, but infrastructure hasn't caught up. The market is split between high-capital kitchens locked in place and low-budget food trucks with limited scope. In between is a vast field of unmet need.

Cooks want flexibility without sacrificing professionalism. Hosts want memorable meals without complex logistics. Institutions want healthy

food options without building new facilities. Across Europe, schools, retreats, festivals, and frontline projects are asking the same thing: how do we feed people well, affordably, and adaptably?

Common Fire is designed for that space between.

We serve a growing segment of plant-based, values-driven caterers who are mobile by necessity but deserve better tools. Many are working from home kitchens, under-rented spaces, or setups that compromise quality. They are entrepreneurial but disconnected. They are resilient, but exhausted. We offer them a new base of operations: one that moves with them, meets professional standards, and connects them to a larger support mesh.

This is not just a market gap—it is a systemic overlap. We step in where existing systems don't quite meet:

- The rise of short-term and pop-up formats (retreats, events, crises)
- A new generation of cooks without access to capital or property
- Public services (e.g., schools, aid organizations) seeking modular food infrastructure
- Hosts looking for turnkey, sustainable, and high-quality food solutions

The plant-based food market alone is growing rapidly—up 21% in Europe in 2022. But our opportunity lies not in the product, but in the infrastructure that supports it. We are not riding a trend. We are offering a toolset for those shaping the future of food from the ground up.

Our strategic position is clear:

- We are mobile, but not low-end
- We are modular, but not generic
- We are values-based, but professionally grounded

In this sense, Common Fire is not in competition with restaurants or food trucks. It is infrastructural glue—filling the seams between projects, cities, and communities.

We position ourselves not as a disruptor, but as a connector. And that, increasingly, is what the world needs.

## 7. Scaling & Long-Term Vision: From One Truck to a Culture

### *Growing through resonance*

Common Fire is not built to scale in the conventional tech-startup sense. Its goal is not to dominate a market, but to initiate a new way of working—one that expands through trust, need, and shared purpose. The vision is to grow not through replication alone, but through resonance: a pattern that adapts and deepens with each new truck, each new region, and each new collaboration.

Our strategy starts with proof: one truck, a few chefs, one region. We demonstrate success on a small scale, and only then do we expand. A second truck is added only when there is clear demand—expressed

through caterer co-investment, real use cases, and platform-level coordination. This approach ensures growth remains grounded in reality, not projections.

Each truck becomes part of a larger mesh. The platform learns from each deployment: how trucks move, where they are needed most, what support is required between uses. The data feeds the logistics layer, which becomes more adaptive and intelligent over time.

What scales is not only the infrastructure, but the quality of the relationships that support it. Trust between cooks, transparency in the platform, modularity in equipment, and clarity in communication—these are the true foundations of expansion.

In the short term, we focus on refining key protocols: maintenance cycles, booking flows, driver coordination, and peer-to-peer logistics. Each small improvement increases our ability to support multiple trucks in dynamic regions. We are also developing the groundwork for repair networks, local storage hubs, and optional add-ons like trailer-mounted equipment and cargo-bike extensions.

Common Fire does not begin by fixing the world, or by designing a new one. It begins by affirming what is. We affirm the roads, the fuels, the patchwork of infrastructure that already exists. Not to replicate its flaws, but to engage it as the material condition of transformation. The world as it stands is not an obstacle—it is a membrane. What we see is only one side of a coin: beneath every logistics chain lies the potential for kinship; behind every vehicle, the image of a shared hearth.

This is why we choose to work with refurbished diesel trucks. Not out of nostalgia, but as an affirmation of what is available, durable, and ready to be transformed. These vehicles already exist. They can be repurposed here and now, with minimal additional footprint. In contrast, electric vehicles often carry the illusion of purity while relying on distant extraction chains and non-local dependencies. We resist such idealisms. Our choices are infrastructural, not ideological.

Over time, this affirmation of the present opens the way for new forms we haven't foreseen. One day, a caterer might realize that a cargo bike is all they need for their neighborhood routes. At that point, the system will adapt—because it listens. It does not prescribe; it emerges.

This is only possible from a chiasmic movement: from diesel to pedal, from logistics to locality, from existing forms to latent ones.

What scales is not volume but rhythm—not more trucks, but deeper harmonies. From that rhythm, the future cooks itself into view. What emerges is not a company, but a culture: decentralized, self-healing, relational. A shared field in which food infrastructure becomes a language of intending.

## 8. Team & Culture: The People Who Make It Work

*Between autonomy and alignment, a new kind of crew*

Common Fire is a vessel—but it is people who sail it. This project thrives when it is held by a team that blends precision and improvisation, local

commitment and continental imagination. Rather than scale a hierarchy, we grow a constellation: each member is a node, each interaction a new line of trust.

Our founding team reflects this logic. Each person is grounded in their strength, yet fluid in form. We hold different rhythms, but share the same beat.

### Concept Lead

*Focus:* Narrative architecture, long-term vision, relational coherence.

*Strengths:* Sees patterns in the noise, initiates resonant partnerships, speaks across silos.

*Avoids:* Taking on operational responsibility—trusts others to bring it to ground.

### Technical Coordinator

*Focus:* Overseeing vehicle refurbishments, kitchen systems, electrical and energy design.

*Strengths:* Solutions that last. Flexible thinking with a structural backbone.

### Catering Liaisons

*Focus:* Interface between platform and cooks, gathering insights, aligning offerings.

*Strengths:* Deep connection with culinary networks, able to translate between needs and design.

### Operations Lead

*Focus:* Logistics, booking flows, fleet coordination, partnerships with

event organizers.

*Strengths:* Makes the machine run smoothly without becoming mechanical.

Platform Architect (phase 2)

*Focus:* Booking interface, credit system, trust mechanisms.

*Strengths:* Designs for emergence, not control. Builds with invisible scaffolding.

Regional Anchors (phase 2/3)

*Focus:* Local fleet stewards who hold the rhythm of a given geography.

*Strengths:* Grounded in their community, fluent in both platform and people.

Across all roles, we privilege attitude over perfection. Team members must be:

- Oriented toward emergence, not control
- Comfortable with not knowing
- Humble in leadership, bold in care
- Good at talking, better at listening

To support this ecology, Common Fire develops culture with the same attention it gives to trucks. Shared rituals. Rotating facilitation. Horizontal feedback. We are building infrastructure for how to be together, not just how to cook. This team is not built to scale an empire. It's built to grow a pattern—a form of collaboration that stays human, grounded, and mobile.

## 9. Brand Identity & Aesthetic Neutrality: A Presence Without Noise

*Between signal and silence, a presence that leaves room.*

Common Fire doesn't market itself by shouting. Its presence is felt, not flaunted. Our brand lives in what it enables, not in what it demands. Like a well-designed table at a meal, it holds space without taking the spotlight.

The aesthetic is intentionally minimal, modular, and subtle—so that each cook, community, and context can imprint their own flavour upon it. This neutrality isn't absence—it's invitation. A form of design that listens first.

We don't push a strong visual identity across all use cases. Instead, we offer a soft template: recognizable yet adaptable, structured yet spacious. Each kitchen can be its own, while still belonging to the mesh.

The trucks, too, embody this logic. They are not branded containers of a product—they are platforms of shared agency. Their look is industrial but soft-spoken. They show they belong, without insisting on it.

Language follows the same principle. We avoid technical jargon or moralistic slogans. Instead, we speak like people who cook: direct, warm, and clear. The tone is generous, precise, and slightly poetic.

Even the name “Common Fire” reflects this approach. It points not to a brand, but to a phenomenon: something elemental, shared, and collective. A fire not owned by one cook, but held in common.

This brand identity is not an overlay—it’s a continuation of the same philosophy that drives our logistics, our platform, our teams. It’s another way we stay close to the source, while remaining open to what might emerge.

## 10. Why that old truck? Circular Infrastructure & Symbolic Power

*Between history and utility, a machine made meaningful.*

The Mercedes 508D is not just a truck. It is a material symbol of a different relationship to infrastructure—one that values what already exists, and finds within it new capacity. These vehicles, built in the late 20th century for civil service and emergency response, now enter a second life of nourishment and solidarity.

We choose the 508D because it is available, durable, and repairable. Its mechanics are analog, its parts still findable, its design simple enough to modify with care. These are not throwaway machines. They were built to last—and they have. To refurbish them is not to regress, but to return to the possibility of continuity.



This continuity matters. It means we don’t start from scratch. Instead of building an electric fleet from precious metals and distant supply chains, we begin with what is near. The environmental footprint of a refurbished diesel truck—kitchen included—is often far smaller than that of a newly produced electric vehicle. Not because of the emissions it may release, but because of the emissions it no longer requires.

But this truck is more than pragmatic. It holds symbolic weight. It was once a vehicle of utility and public service. In its new form, it becomes a carrier of shared intent—a soft industrial presence in a world overdesigned.

When you see one on the road, you know: it's not just delivering food. It's holding a space, a possibility. Its aesthetics, like its function, are modular and minimal. The kitchen is built not inside, but alongside—it unfolds from the flatbed, forming a semicircle of tools, counters, and companionship.

Even its limitations become assets. It invites cooks to step outside. It invites gatherings around it. It becomes, not a workplace, but a stage.

And this stage is not static. It's a point of convergence. Trucks can combine—two or three units forming a larger, mobile kitchen for festivals, large events, or crisis response. Their uniformity enables their flexibility. Their neutrality enables their intimacy.

This is why we work with the 508D. Not because it is perfect, but because it is real. And real things, affirmed and reimagined, carry more power than the flawless ideas we haven't yet earned.

In time, the fleet may grow beyond this model. But the principle will stay: begin with what is. Listen to what it can become. And let the vehicle speak.

## 11. Legal & Compliance: Boundaries That Enable Flow

*Stability through clarity, movement through trust.*

Every movement needs its margins. Every rhythm needs its frame. Legal clarity is not an afterthought—it is the membrane that allows fluid structures to hold shape.

Common Fire operates in Switzerland and its neighboring countries, grounded in the legal frameworks of the region. The choice to form a conventional business entity—rather than a non-profit or cooperative—is not a compromise. It reflects a deeper premise: that the world, as it appears to us—legal, economic, infrastructural—is not something to escape, but something to work with. It is the visible side of a deeper process, the surface through which new patterns may take shape. By accepting its form, we do not endorse its limits—we create space for something else to unfold.

And by affirming what exists, we gain access to its possibilities. A conventional business model lets us participate in the everyday economy—where people pay for services, where infrastructure matters, where responsibility is formalized. This is the world in which cooks live. And if we want to meet them there, we must move through familiar channels.

Contracts are not constraints; they are invitations. Each agreement between Common Fire and its caterers is an articulation of shared

expectations. On one side, the infrastructure. On the other, the creative force that makes it sing. This relationship is mutual, bounded, and clear.

Liability is addressed explicitly. Insurance is non-negotiable. Safety protocols are established and maintained. In doing so, we do not burden movement—we enable it.

Importantly, Common Fire does not mediate between cook and event. The cook is self-employed, autonomous, and directly hired by the event organizer. The truck is the enabler, not the intermediary.

This legal architecture reflects our deeper principle: when structure is honest and well-framed, emergence becomes possible. We draw our lines so that something else can unfold.

## 12. Launch Plan: The First Step in the Circle

Beginnings are not linear. They spiral outward from a center, repeating themes in deeper resonance. Common Fire begins with one truck—not as a prototype, but as a full expression of the model in miniature.

The first vehicle is refurbished in Switzerland, co-designed with the caterers who will use it. It is not speculation—it is already spoken for. This kitchen-on-wheels will serve real events, in real places, with real cooks who need it.

Our first region is selected for its readiness: a mix of active plant-based caterers, diverse event spaces, and logistical feasibility. A small

constellation of collaborators provides the gravitational pull—a cook, a mechanic, a designer, an event host.

The launch unfolds in three movements:

1. Build: The truck is refurbished and outfitted with a high-quality, modular kitchen. Digital infrastructure is prepared to support bookings and operations.
2. Test: Real events are catered. Repairs are tracked. Systems are tweaked. The truck moves and learns.
3. Reflect: Feedback loops are created. Caterers, organizers, and users contribute to the next iteration.

From here, we decide—together—whether a second truck is warranted. If the answer is yes, the second truck is born from demand, not ambition.

This is not a launch. It is ignition. The flame starts small, but its warmth draws others near. The circle begins to widen.

## 13. Use Cases & Strategic Growth: A Mesh of Meals

*From Singular Meals to a Mesh of Possibilities*

A field kitchen is not a concept in search of relevance. It is a response to conditions already present—fractured food systems, overburdened cooks, disconnected infrastructure. Its strength lies in being able to meet different realities without losing coherence. Common Fire doesn't scale by replicating a business model. It scales by recognizing patterns of need.

We begin with a single region—an area with enough diversity of events, proximity of caterers, and logistical simplicity to build trust. But from this node, a map begins to take form. The logic is not to grow outward in conquest, but to grow inward—toward depth, specificity, and resonance.

Strategic growth is not about size, but about surface area. Where are the people who feel this tool before they understand it? Where are the chefs working in borrowed kitchens, the festivals relying on imports, the schools dreaming of better meals? These are not market segments. They are invitations.

### Near-Term Use Cases

- Festivals and Retreats: Environments that already value experience and flexibility. A field kitchen makes logistics more fluid and food more central.
- Pop-up Urban Events: Parks, neighborhoods, cultural spaces where space is abundant but infrastructure is not.
- Community Programs and School Food Pilots: Places where food is more than service—it's pedagogy, care, and cultural memory.
- Private Events with High-Quality Caterers: Bridging independence with professional tools.

Each use case helps refine the offering. A festival tests endurance. A school tests rhythm. A private event tests precision. None is final—but each one feeds forward into the next iteration.

### Strategic Growth Approach

- Regional Layering: Build dense local webs before expanding outward. Trucks can be deployed in neighboring cities, but only when the first node stabilizes.
- Use-Based Replication: A truck isn't sent; it's summoned—when demand aligns with supply and trust justifies the move.
- Shared Stories as Fuel: Growth is narrative-driven. The more people witness the transformation—of food, of labor, of space—the more they understand its worth.

Growth here is not a numbers game. It is a texture game. Each new use case is a thread in the mesh—not to create scale, but to create coherence.

## 14. Conclusion & Impact Narrative: Designing the Unknown Together

*When the tool is new, the relationship must be invented.*

A field kitchen is a peculiar thing. It rolls into view not quite as a truck, not quite as a kitchen, and not quite as a stage—but something in between. And in that in-between, something begins. People pause. They ask: *what is this?* But more importantly, they begin to ask: *what can I do with this?*

That question is the true engine of Common Fire.



Because the field kitchen does not yet exist in the daily life of our cities and countrysides, its meanings are not fixed. We don't yet know how people will gather around it, what traditions it might ignite, what responsibilities it might demand. That is not a bug—it is the design. Its unfamiliarity is not a barrier to function, but an invitation to co-creation.

The relationships around the kitchen—the cook, the host, the eaters, the land, the tools—must grow from the same source as the truck itself: from what already exists, yet longs to become visible. That's why we do not impose predefined forms of ownership, scheduling, or interaction. Instead, we hold space for emergence. We trust that if the kitchen is real, the relationships will become real too.

This is not design as prescription. It is design as listening.

To build such a tool is not to finish a product. It is to open a field. And in that field, the act of cooking becomes a way of drawing new maps: not on paper, but in practice. Not from a blueprint, but from a resonance between bodies, appetites, routes, and rhythms.

The truck moves, but it leaves something behind: not a brand, not a franchise, but a pattern. A way of making warmth. A template for trust.

What we build is not just infrastructure. It is a question, asked again and again:

*What becomes possible when we start with what we already have, and meet it with attention?*

That's how Common Fire begins. Not with answers, but with a shared table, a converted truck, and a world that wants to eat together again.

## Appendix A: Fictional Use Cases – Early Sparks

*Each one a node, a moment, a meal that reshapes its setting.*

### 1. The Geneva School Lunch Pilot

A public school in Geneva launches a weekly outdoor lunch program. The field kitchen pulls into the schoolyard every Thursday. Students gather not just to eat but to see cooking unfold. Local caterers rotate in, bringing meals from their own heritages. The school sees fewer leftovers, more joy, and a new sense of rhythm.

### 2. The Forest Residency, Tuscany

An artist retreat hidden in the Tuscan hills invites a cook-in-residence. The field kitchen arrives and unfolds its awning under oak trees. Dinners become part of the program—not just nourishment, but evening ritual. No fixed kitchen was needed, only a shared surface.

### 3. The Night Market Revival, Rotterdam

A collective of street musicians, designers, and chefs organize a Friday night “taste & tune” series in an underused lot. The field kitchen provides the anchor: a sanitary, professional base. No permits are needed for built structures—because nothing’s permanent. But the memory lingers.

### 4. Crisis Kitchen, Slovak Border

When a humanitarian group needs mobile food infrastructure to support a refugee transition center, Common Fire deploys a truck from a nearby region. Within hours, it is operational. Local cooks are hired. Food becomes not just caloric aid, but an act of cultural dignity.

### 5. Decentralized Bakery Pop-Up, Jura Mountains

A cooperative of young bakers with no storefront uses the kitchen one morning per week to do regional sourdough pickups. The smell draws neighbours. Orders grow. Later, they build their own truck with guidance from the Common Fire mesh.

## Appendix B: Funding Strategy – Sources of Shared Commitment

*Between early soil and long-term yield, the seed must know where it lands.*

The first truck is not a product. It is a prototype of a system, a seed in the field of future kitchens. Its funding strategy must therefore mirror its purpose: responsive, layered, and composed of interwoven roots. Rather than relying on a single grant or large investor, Common Fire's MVP1 strategy braids multiple funding sources into a coherent story of shared commitment.

### Phase 1: Groundwork (Months 0–3)

Primary Goal: Raise €30,000–€35,000 for the first refurbished Mercedes 508D kitchen truck and minimal platform backend.

Source 1: Caterer Co-Investment (Target: €10,000–€15,000)

- Three early adopter caterers pre-commit to future usage.
- Their investment is convertible into booking credits, preserving cash flow.
- These co-investors also serve as core testers, shapers of the truck's configuration.

Source 2: Targeted Crowdfunding (Target: €5,000–€8,000)

- Campaign geared toward cultural and food communities.
- Rewards based on visibility, story participation, and booking perks.
- Key message: this is not charity, it's infrastructure people want to see exist.

Source 3: Micro-Grants (Target: €10,000–€15,000)

- Apply to local cultural, sustainability, and innovation programs.
- Focus on city labs (Zürich, Geneva, Basel), food transition grants (NL/CH), small foundation pilots.
- Caterer co-investment strengthens application credibility.

Optional Bridging Source: Private Angel Investor (Soft Cap: €10,000)

- Only if mission-aligned and accepting of high-risk, low-control involvement.
- Used to buffer unforeseen costs or delays.

## Phase 2: Deployment & Feedback (Months 3–9)

Primary Goal: Operational validation and data generation for platform & network development.

- Begin paid operations with first truck.
- Activate early use cases (festivals, school program, retreat).
- Document process and build trust stories.
- Design the second truck based on feedback.

Source: Replication Investment (TBD)

- Identify regional interest groups (caterer cooperatives, public kitchens).
- Explore lease-to-own or local funding initiatives.

## Phase 3: Mesh Expansion (Months 9–18)

Primary Goal: Raise capital for trucks 2 and 3, and invest in booking platform infrastructure.

Source: Public Co-Financing & Institutional Grants (Target: €50,000–€75,000)

- Apply with proven case, testimonials, and operational data.
- Pitch as resilience infrastructure, food justice support, or circular logistics innovation.
- Partner with NGOs, municipalities, or schools.

Source: Prepayment from Large Clients (Target: €10,000–€20,000)

- Retreats, festivals, and schools commit to future bookings.
- Treated as working capital.

## Appendix C.: Milestones & Timeline

### *From Spark to Spread*

Building a new kind of infrastructure demands more than just trucks and tools. It requires rhythm. Below is a staged development pathway—*not a rigid schedule*, but a choreography of intention. Each milestone reflects a point where vision meets action, and where the invisible begins to take form.

#### Phase 0: Groundwork (Completed / Ongoing)

- Concept development and philosophical framing
- Business plan and financial modeling
- Initial visual identity and design language
- Conversations with early caterers and advisors
- Prototype sourcing of 508D vehicles
- Scouting of kitchen equipment and suppliers

#### Phase 1: MVP 1 Launch (Target: Q1–Q2 2026)

- Secure funding:
  - Caterer-backed credit model
  - Supplementary micro-grants or local co-financing
- Acquire and refurbish first 508D
- Install and test kitchen module
- Operate with 2–3 committed caterers across 3–4 events
- Build trust, visibility, and proof of concept

#### Phase 2: Platform Development & Fleet Expansion (Target: Q3 2026 – Q2 2027)

- Develop simple booking & routing platform (beta)
- Add 2–3 additional trucks in 2 regions
- Host multi-regional events to test interoperability
- Formalize peer learning structures among caterers
- Apply for larger EU or CH-based funding initiatives

#### Phase 3: Network Emergence (2027–2028)

- Decentralize coordination per region
- Introduce optional modules (e.g., bakery, fermentation)
- Pilot hyperlocal adaptations:
  - Rural school lunch programs
  - Emergency response kitchen use
- Begin integration of mobile cargo kitchen bikes in dense urban areas

#### Phase 4: Long-Term Culture (Beyond 2028)

- Common Fire becomes a self-organizing, peer-driven web
- Autonomous vehicle cells run by local cooperatives
- Export model to other continents via invitation, not imposition
- Infrastructure becomes invisible—not because it disappears, but because it works

## Appendix D.: Vehicle & Equipment Specification

### *Infrastructure That Moves*

At the heart of MVP 1 stands the Mercedes-Benz 508D—a 4.6-ton former THW utility truck, now reimagined as a mobile field kitchen. We do not chase novelty; we repurpose resilience. These trucks were built to last, and they have. By starting with what works, we move lightly through the world while laying foundations that are solid, repairable, and grounded.

This is not nostalgia. It is the affirmation of what already exists—and the latent futures it contains.

### The Base Vehicle

- Model: Mercedes-Benz 508D
- Weight Class: 4.6 tonnes
- Drive: Rear-wheel drive
- Fuel Type: Diesel
- Cabin: Dual cab (space for team transport)
- Flatbed: Serves as base for kitchen module

### Why this truck?

- Abundant across Europe
- Simple mechanics, no digital diagnostics required
- Repairable in small-town garages
- Already amortized in the world's material footprint
- A symbol of utility, neutrality, and quiet strength

Each vehicle undergoes a complete overhaul—mechanically and aesthetically. The result is not just functional, but future-ready. It looks, feels, and drives like new.

### Kitchen Module

#### *Standardized, Not Uniform*

This is a one-size-fits-all build—not in the sense of limiting use, but in offering a *single platform adaptable by context*. It is modular where needed, but consistent in core. This balance between flexibility and replicability makes it both scalable and coherent.

- Structure:
  - Custom steel subframe mounted on flatbed
  - PVC canopy folds out to form a semi-circular work zone
  - Weather-resistant insulation and wind shielding
  - Service counter at flatbed height, aligned with rear axle
- Core Equipment:
  - Professional gas stove with six open burners

- Convection oven (gas-powered or hybrid)
- Refrigerated prep counter (low-noise compressor or eutectic plate)
- Deep stainless steel sink
- Fresh and grey water tanks with pump system
- Storage compartments and dry goods shelving
- Fold-out work tables integrated in frame
- Utilities:
  - Power Input:
    - 3-phase (32A CEE)
    - 1-phase (16A Schuko)
  - Water:
    - Manual refill and outflow
    - Quick-connect hoses available
  - Energy Options:
    - Plug-in or silent generator (depending on context)
    - Solar readiness for passive supply
    - LPG-powered appliances for easy refills at standard gas stations
  - Fire Safety:
    - Onboard extinguisher, gas shut-off valves, ventilation

Each truck leaves the workshop not only restored, but reoriented—ready to serve, to adapt, and to host. What once moved sandbags now moves meals. The past holds. The future unfolds.

We are currently exploring long-term equipment partnerships with brands like Kärcher Futuretech, Miele, and Bosch to ensure reliability, serviceability, and industrial-grade quality across all modules.

## Appendix E.: Cultural Philosophy Reference Sheet

### *Ontology as Infrastructure*

This is not an ideology. It is not a set of values. It is a practice of thinking-feeling-doing, premised on what already is and grounded in what can be. Common Fire operates from a quiet philosophical premise: the world does not need to be transcended. It needs to be touched. The chiasm—the intertwining of the visible and invisible—is our *style* of thinking.

#### 1. The World Is Always Already There

We do not create the world. We enter it. To act is not to impose, but to respond. What exists is not finished—it is folded. Every street, stove, or rule contains a latent *elsewhere*. Action becomes possible where presence and potential cross paths—a *chiasmic coincidence of now and not-yet*.

#### 2. Ontology as Infrastructure

Ontology is the *deep infrastructure* of relation. It does not describe beings, but the conditions of their emergence. Like roads or sockets or contracts, it shapes how things appear, cohere, and transform. Common Fire does not work *on top of the world* but *through its deep weave*. The chiasm here is between the logistical and the imagined—kitchens as concepts, bookings as potencies.

#### 3. We Are Folds in a Shared Topology

We are not separate entities but folds in a shared topology. The cook is not the origin of the meal, but a passage through which worlds meet. Autonomy is not separation but local intensification. The self is where the system touches itself.

#### 4. Food Is a Form of Knowing

Cooking is cognition. It is knowing through motion, smell, heat, rhythm. Recipes are not instructions but invitations. They work only when felt. Every meal arises from a chiasm—of plan and improvisation, scarcity and abundance, memory and presence.

#### 5. Designing the Conditions, Not the Outcome

We do not shape the future. We shape the field through which it emerges. Trucks, tools, timelines—they are not ends but openings. By tuning the relational infrastructure, we allow the invisible to enter the visible. Each design decision is a hinge: what it supports, it also sets free.

#### 6. Affirmation Before Intervention

We begin by saying yes—to roads, to diesel engines, to complexity. Affirmation is not passive; it is the precondition for subtle transformation. What we affirm, we enter. What we enter, we shift. This is the chiasmic way: not opposition, but resonance. Not rejection, but rearticulation.



## 7. The Abyss Beneath the Chiasm

Even the chiasm is a figure. A useful one—but still a way of seeing.  
Beneath all folding lies an unfathomable depth: not chaos, but potential without form. What we touch through Common Fire is not a truth, but a trembling. It is enough to meet the world there, where no guarantee holds. Action begins not in certainty, but in consent to the unknown.

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