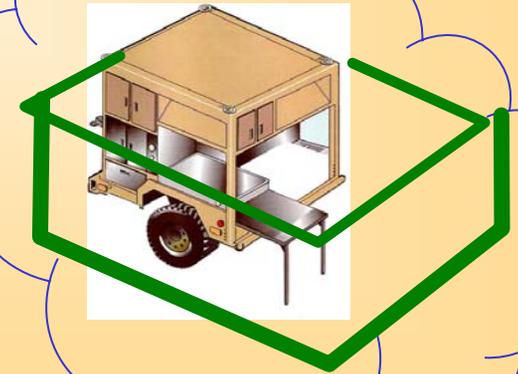
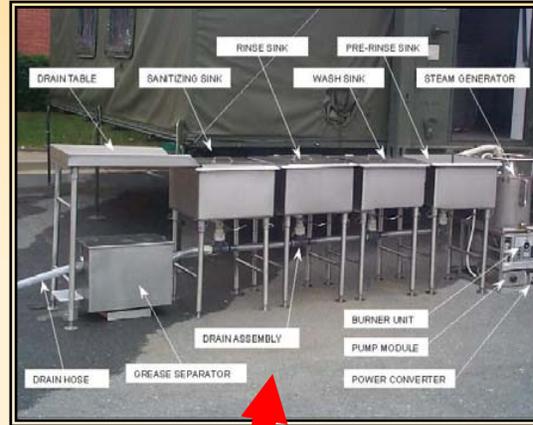


**Army Center of Excellence, Subsistence
Facilities & Equipment
Division**

Field Kitchen

Technology Evolution

Field Kitchen Technology Evolution



Modern Burner Unit (MBU)

- Same footprint as M2 burner
- Burns JP8 fuel
- Refuels in place
- Push button operation
- Supports all field feeding equipment
- Over 19,000 burners issued. Fielding to CONUS FP3 started in Jan 02.
- Improvements to reduce heat setting and reduce noise are being pursued.



MBU

Mobile Kitchen Trailer (MKT) Evolution



MKT



MKT Improve



MKT Rebuild

Mobile Kitchen Trailer (MKT) Rebuild Program



- ✓ G-4 provides funding for the program
- ✓ Work with G-3 in determining priorities
- ✓ Product Manager-Soldier Support Center manages overall program.
- ✓ Gaining Unit/Installation: Determines priority of units for the program; Conducts nomination procedures and inspections for candidate MKTs in accordance w/SOP; Arranges transportation of MKTs to rebuild facility.

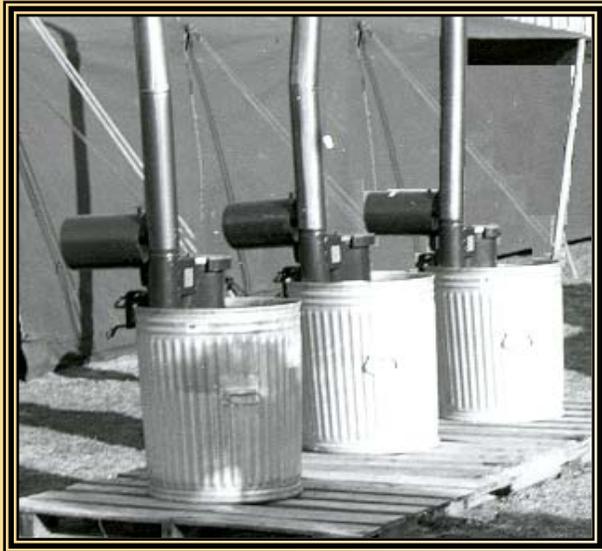


Kitchen Company Level Field Feeding Enhanced (KCLFF-E)

- **Capability: Heat & Serve & Limited A's 150**
- **Cooks on Ground**
- **No Refrigeration or Sanitation Capability**

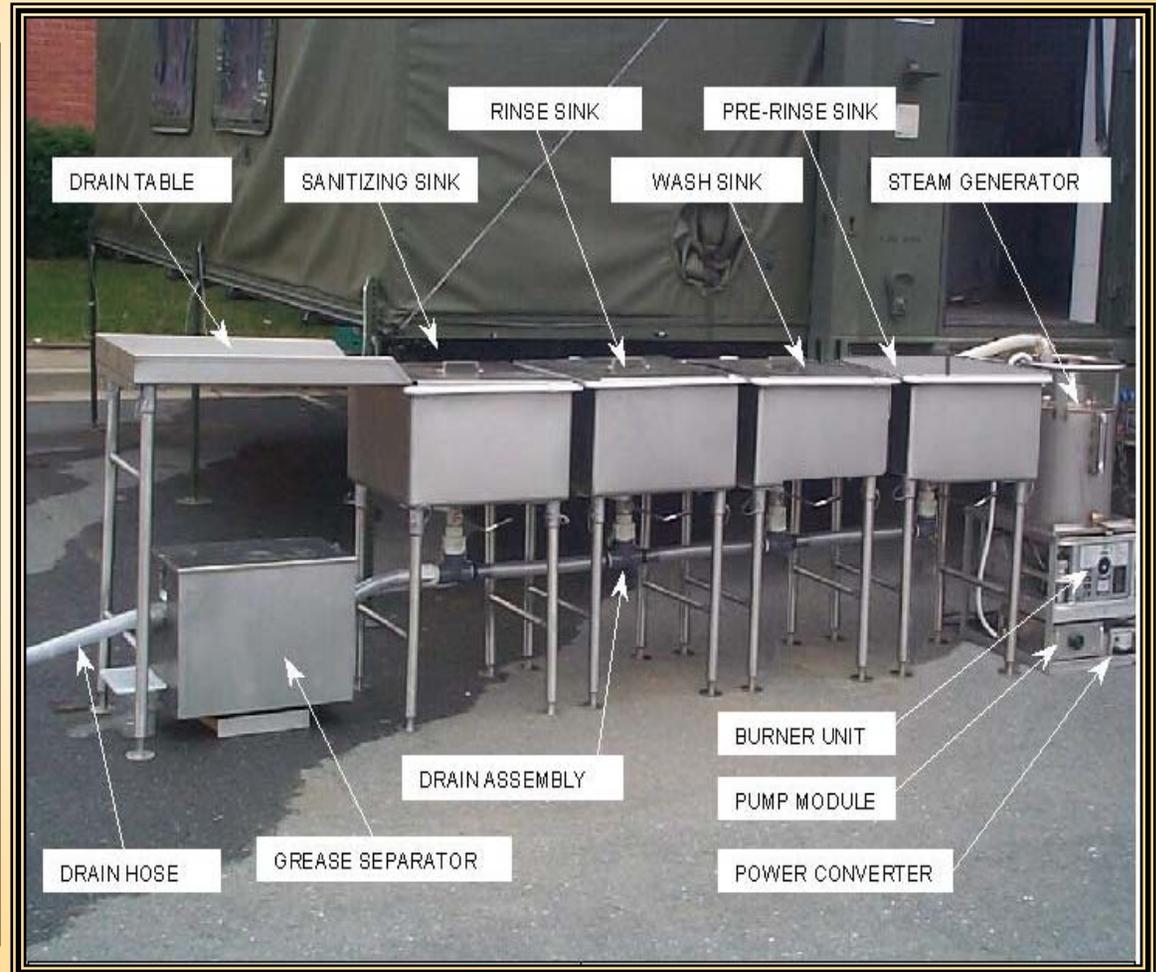


Food Sanitation Evolution



Food Sanitation Center

- **Three sink sanitation process**
- **Single burner operation**
- **Steam generator for water heating**
- **Spray washer**
- **Commercial drying / storage racks**
- **Drain tables & work tables**
- **Wash water treatment**
- **Housed inside MGPTS tent**



Containerized Kitchen (CK)

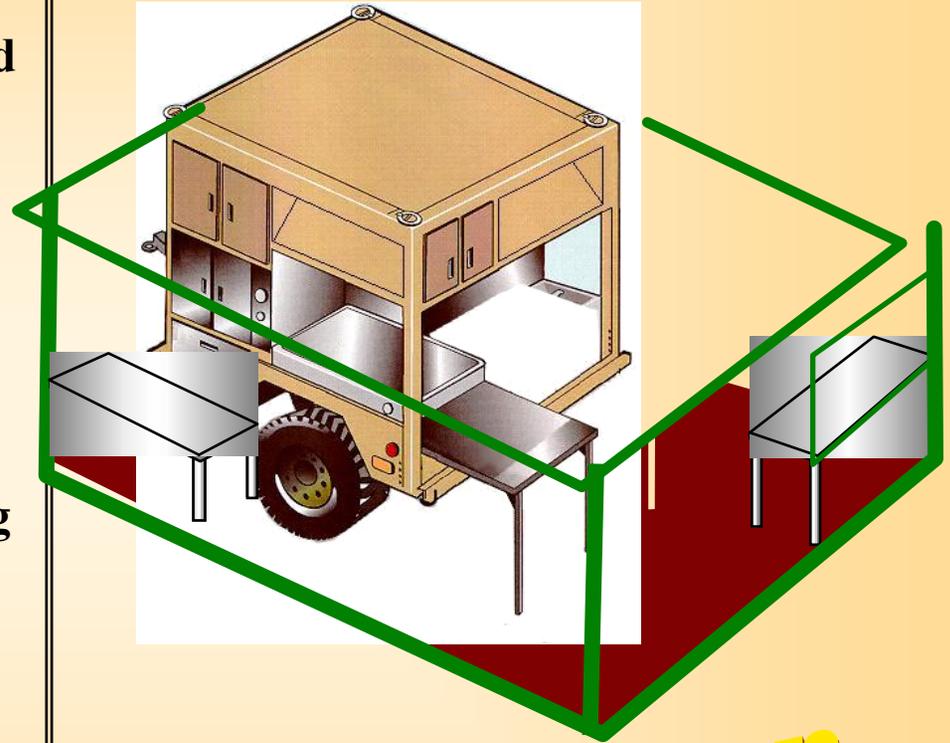
- Existing Mil-Standard & commercial kitchen equipment & components
- Integrated into an expandable 20' container
- Mounted on new dedicated trailer
- Pulled by a 5 Ton FMTV cargo truck
- Fort Campbell, Lewis, Hood, Bragg, Stewart fielded Dec 01-May 02
- Korea, Hawaii, Germany, Fort Drum scheduled for FY03.

CK



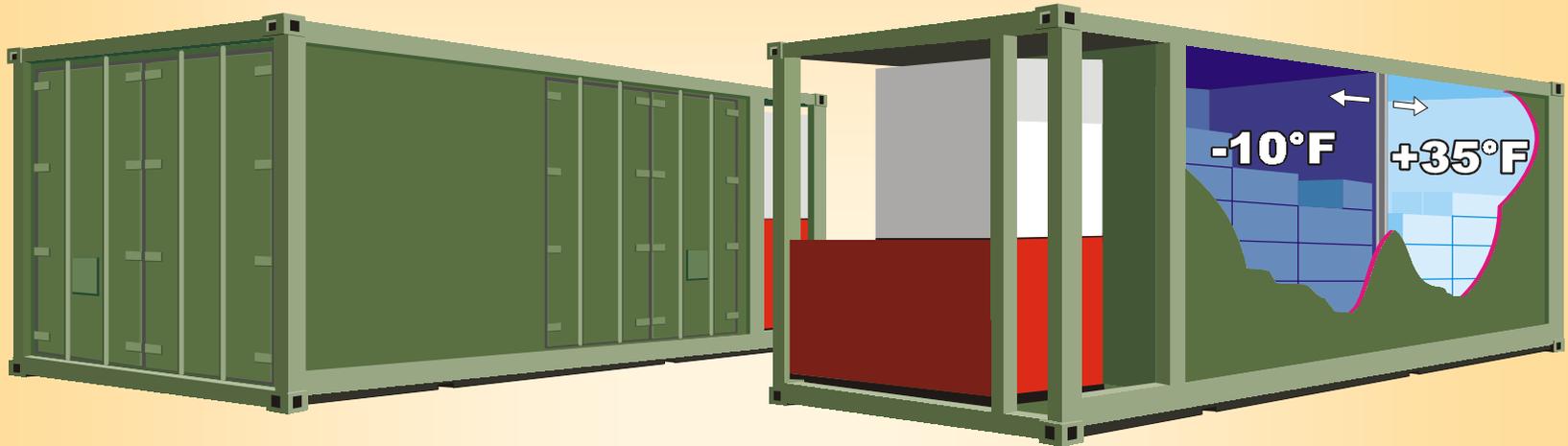
Battlefield Kitchen (BK)

- Provide a complete, mobile, integrated feeding system serving up to 400 soldiers up to 3 hot meals daily.
- Integrated sanitation
- Integrated refrigeration
- Enhanced food preparation area
- Co-generation to provide electrical power
- Integrated water production/recycling capability
- Goal: By 2025 BK replaces Field Kitchens
- ORD for World Wide Staffing 4QFY02



Coming Soon

Multi Temperature Refrigerated Container System, MTRCS



- Provides mission critical refrigeration at forward areas
- Used to transport & store refrigerated & frozen perishable goods simultaneously
 - A moveable partition will be utilized to segregate the two compartments.
- MTRCS will provide a minimum of 750 ft of usable storage and temperature range from -10 degrees F to +50 degrees F.
- A 15KW commercially available transport generator can be mounted & used for the refrigerated unit and lighting inside the container.

Facilities & Equipment Division

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