



Project Manager, Force Projection Team

USARC Containerized Kitchen

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US Army Reserve Command, Ft McPherson, GA

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Project Manager, Force Projection Team

Containerized Kitchen (CK)



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Credit Given to

EARL MARSHALL - NET CHIEF / NET/TPF GROUP
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CONTAINERIZED KITCHEN TRAILER MOUNTED

Mobile, Self-Contained, Rapidly Deployable Kitchen configured in an 8-ft by 8-ft by 20-ft container

Stored and shipped in Fully Packed-out configuration

CK Dry weight – 14,000-lbs (Trailer not included)

Can be stacked 9 high (Un-mounted)

Capable of being, sling loaded, by a CH-47D rotary wing aircraft



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CONTAINERIZED KITCHEN TRAILER MOUNTED

**Mobile, Self-Contained, Rapidly Deployable Kitchen has
Approx 360 square feet of food preparation and serving areas**

Can serve up to 800 meals
3 times a day

Meals can be prepared in 3
hours or less

SHELTER FLOOR AREA
EXPANDED TO PROVIDE 360
SQUARE FT OF SHELTERED
FLOOR SPACE



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CONTAINERIZED KITCHEN UN-MOUNTED

SHELTER FLOOR AREA
EXPANDED TO PROVIDE 360
SQUARE FT OF SHELTERED
FLOOR SPACE

Mobile, Self-Contained, Rapidly Deployable Kitchen has
Approx 360 square feet of food preparation and serving areas



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CONTAINERIZED KITCHEN SET-UP CONFIGURATION

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CK SYSTEMS

WATER TRAILER



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CONTAINERIZED KITCHEN

PREPARATION FOR INSTALLATION



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UNLATCHING
CAMLOCKS →



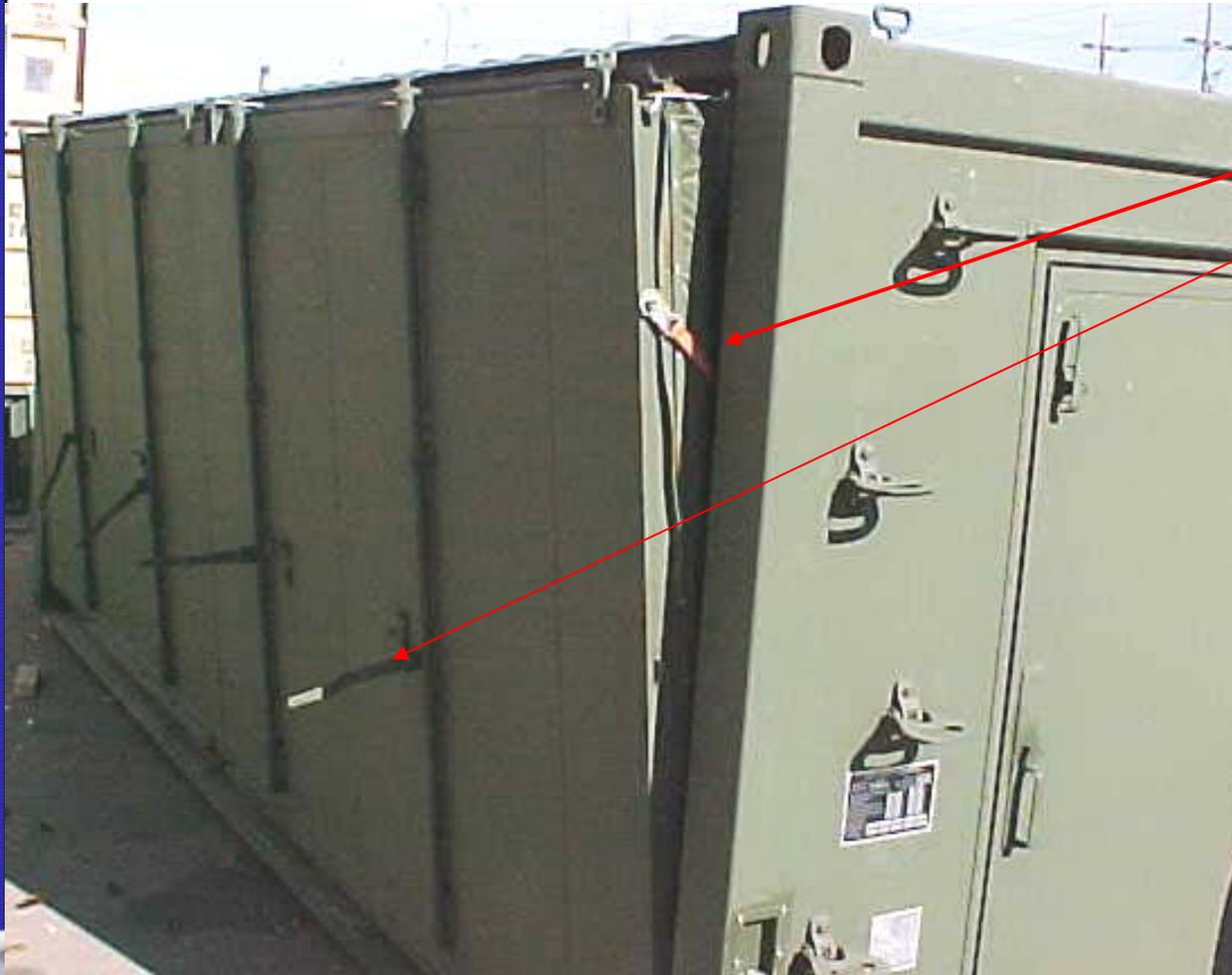
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CONTAINERIZED KITCHEN SET-UP



CREW OF 4 PLUS A SUPERVISOR CAN SET-UP OR TEAR-DOWN CK IN LESS THAN 45 MINUTES



SAFETY STRAP

ANTI-RACKING DOOR LOCKS

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CONTAINERIZED KITCHEN SET-UP



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CRANKING DOWN
EXPANSION SIDES

HAND CRANK FOR
MECH WINCH



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CONTAINERIZED KITCHEN SET-UP



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HINGED EXPANDABLE INSULATED
SIDEWALL PROVIDES FLOOR, ROOF
SIDES AND END WALLS

ADVANCED VINYL EXPANDABLE
FABRIC

STEEL ARCH SUPPORTERS





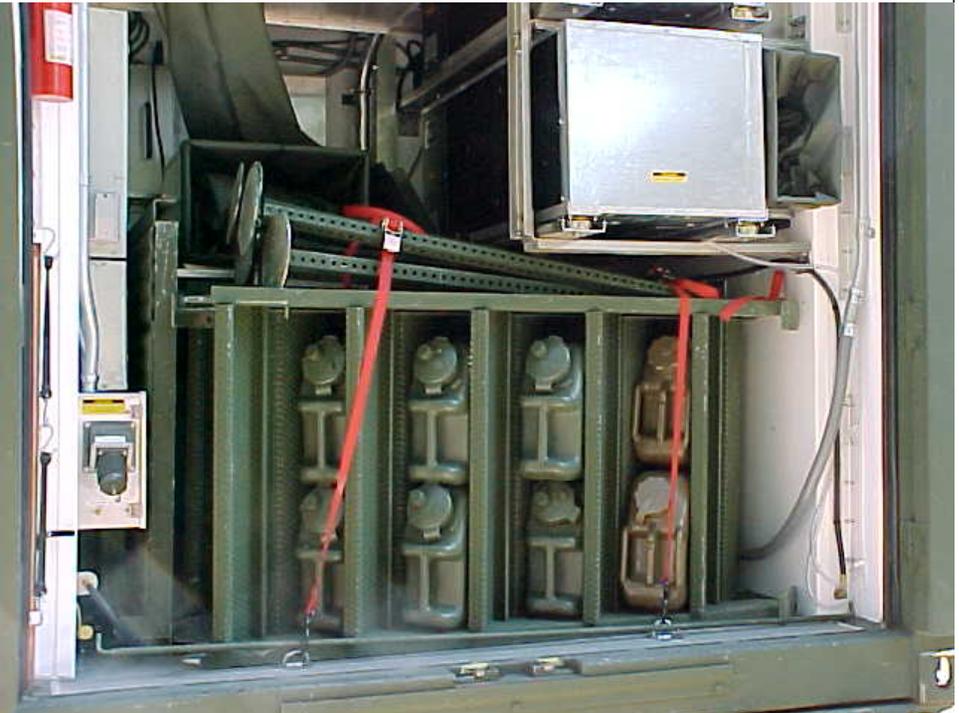
CONTAINERIZED KITCHEN



Bag containing Shelter Arch Frame Components (Arch Roof, Arch Spacers, Curved Spacers, Adjustable Spacers, Vertical Spacers and Vertical "T" Spacers)

OPENED DOOR OF FULLY PACKED CONTAINER

MACHINE ROOM OF FULLY PACKED CONTAINER



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CONTAINERIZED KITCHEN COMPONENTS SETTING UP MECHANICAL ROOM

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CONTAINERIZED KITCHEN SET-UP

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CONTAINERIZED KITCHEN SET-UP



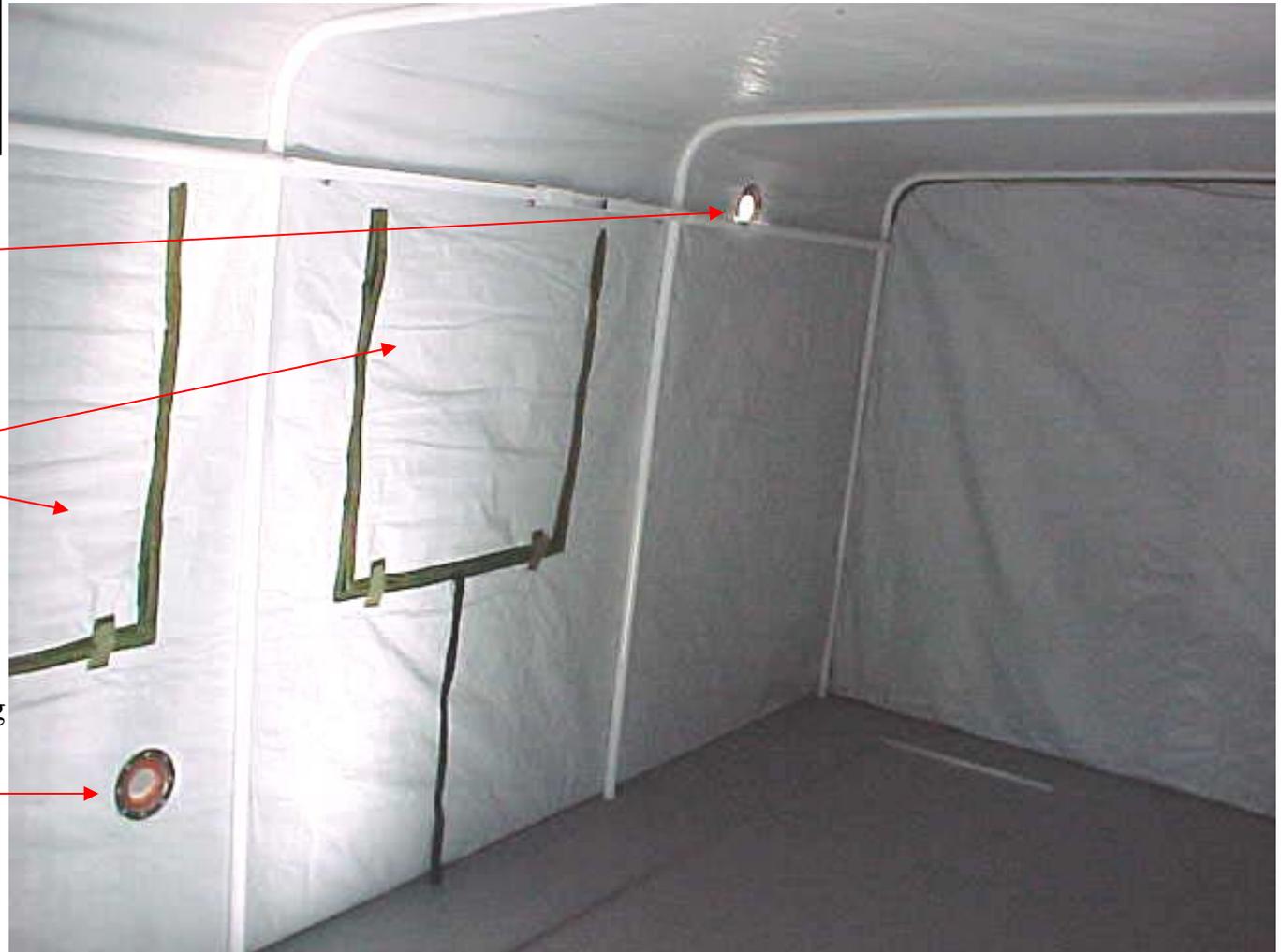
Installation of Arch Frames

“DO NOT FORCE CORNER FRAMES IN EXTREME COLD”

Opening for Oven Assy
Chimney Pipe

Windows

Opening for Hose to bring
Water from water source
To Hand Sink Assy



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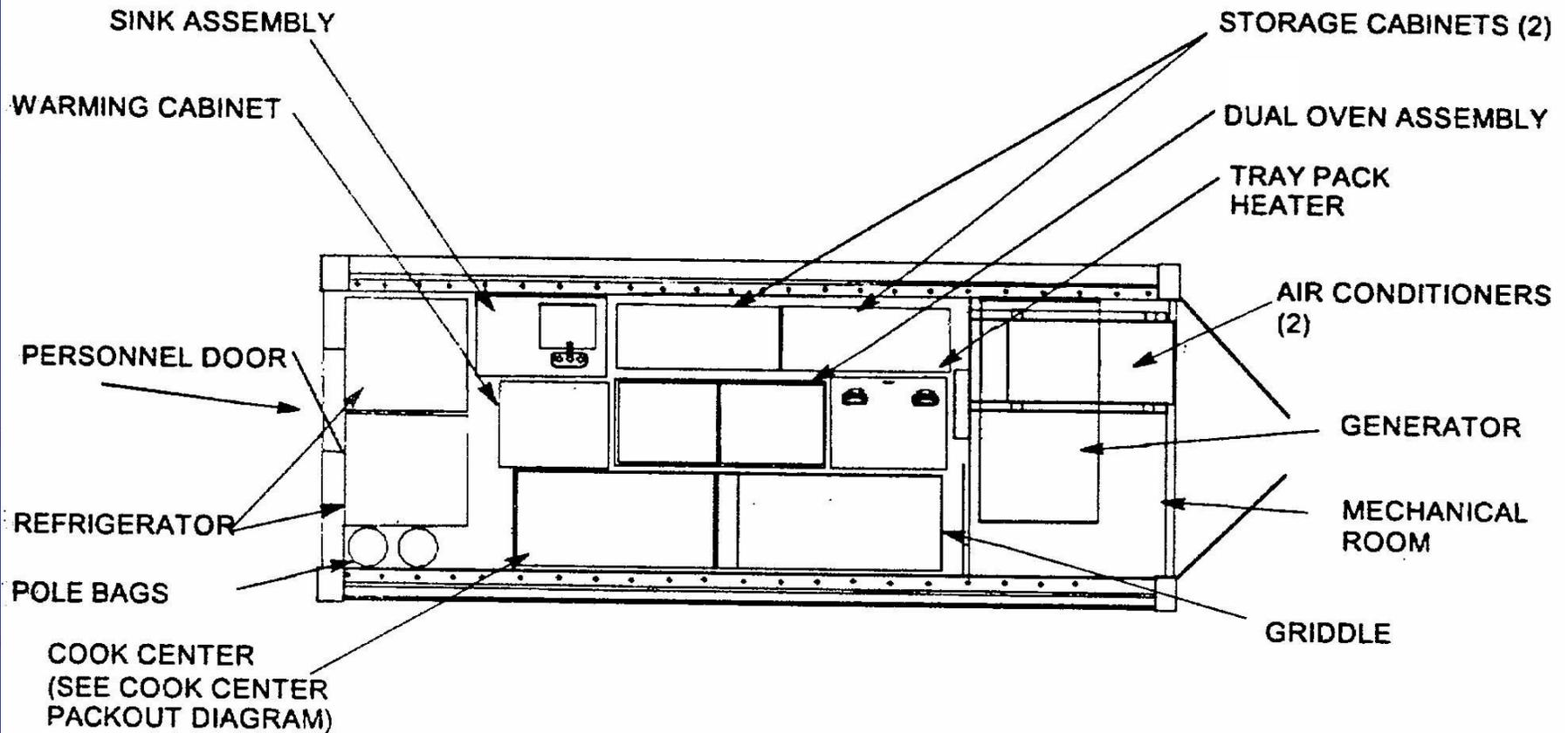


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CONTAINERIZED KITCHEN PACKED FOR SHIPMENT TOP VIEW

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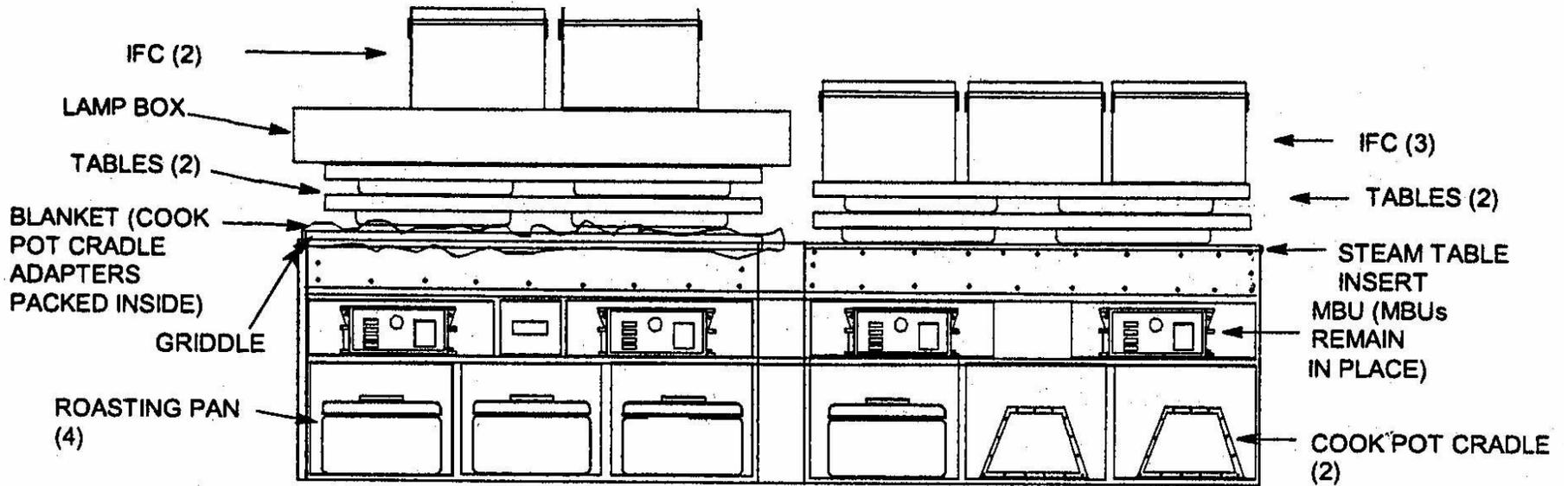


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CONTAINERIZED KITCHEN PACKED FOR SHIPMENT SIDE VIEW

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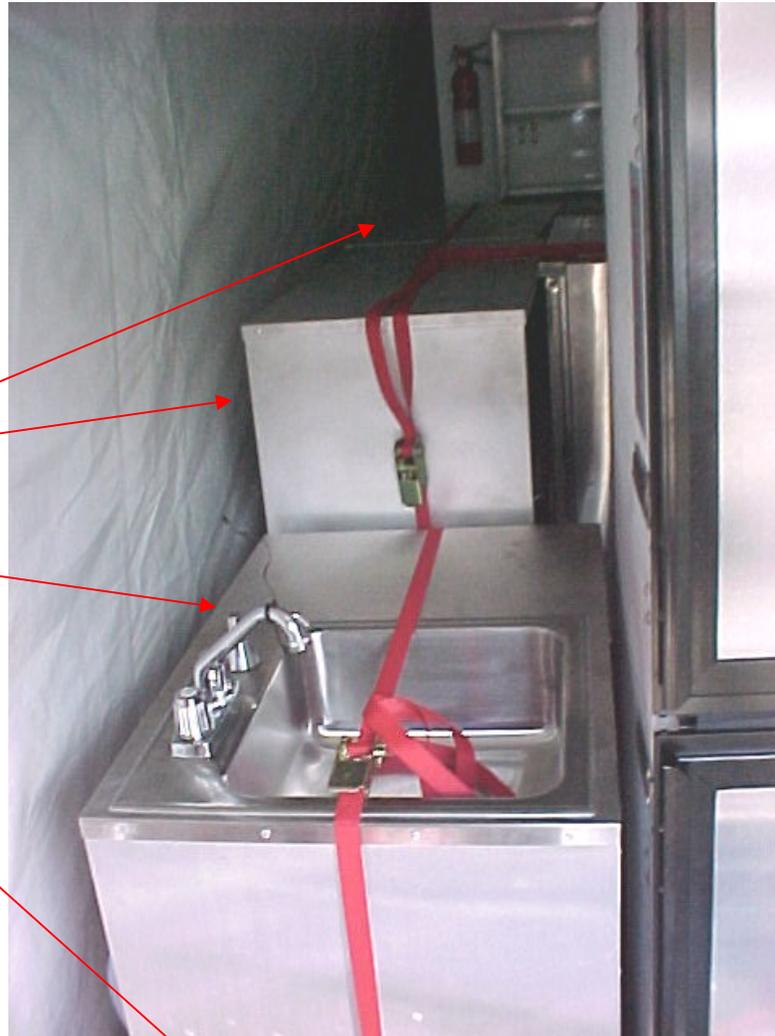
CONTAINERIZED KITCHEN PACKED FOR SHIPMENT

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Storage Cabinets

Sink Assembly

Refrigerator



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CONTAINERIZED KITCHEN PACKED FOR SHIPMENT



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Single Oven Assy

Tray Pack Heater

MBU

Cooling Rack

Refrigerators

Warming Cabinet



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CONTAINERIZED KITCHEN PACKED FOR SHIPMENT

...Team

- Insulated Food Containers
- Lamp Box
- Tables
- Griddle
- Steam Table
- MBUs
- Roasting Pans
- Cook Pot Cradles



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CONTAINERIZED KITCHEN



ection Team

Access to 10KW Generator Controls





CONTAINERIZED KITCHEN INSTALL LIGHTING



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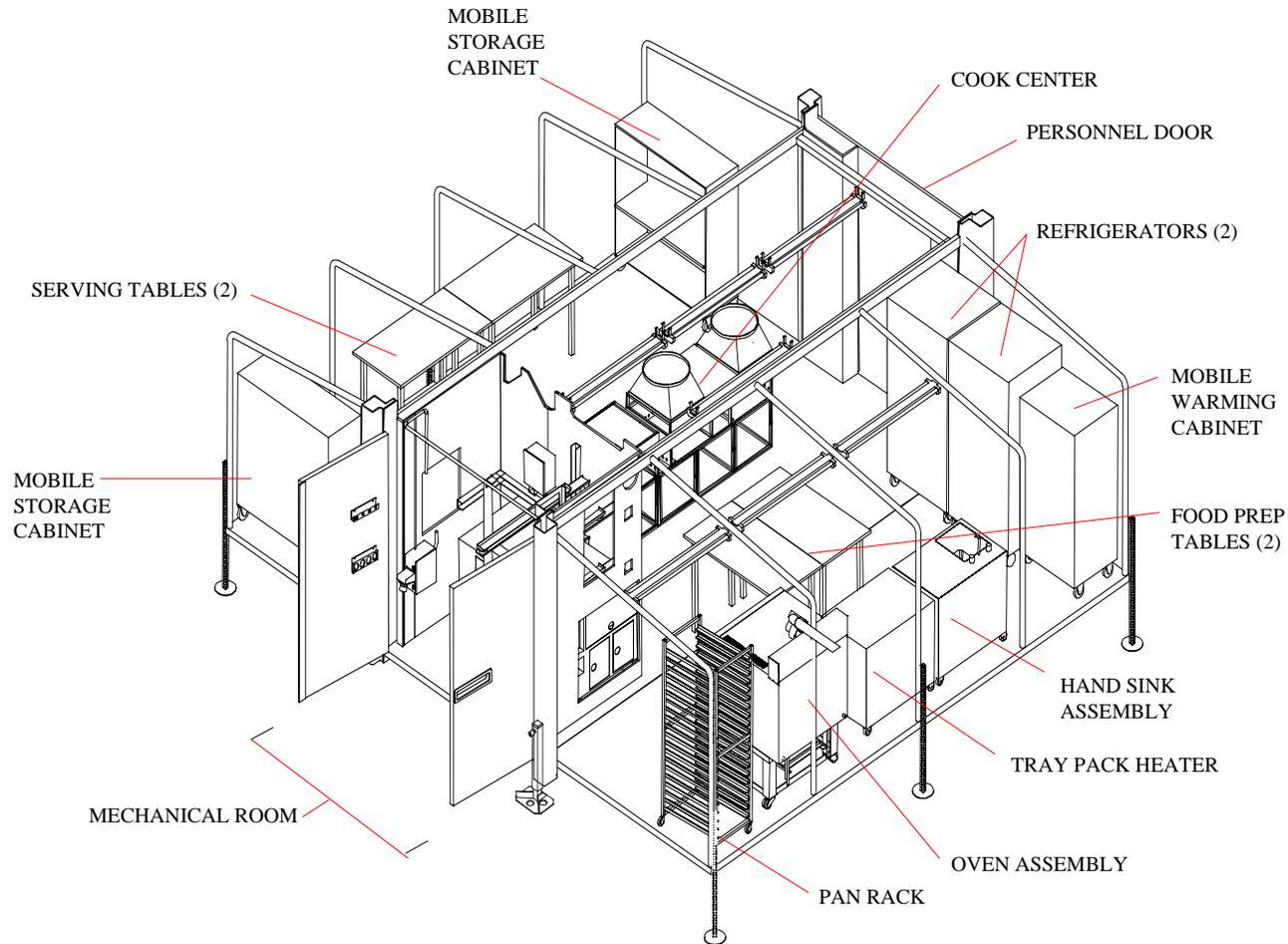


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CONTAINERIZED KITCHEN

FOOD PREPARATION SIDE VIEW



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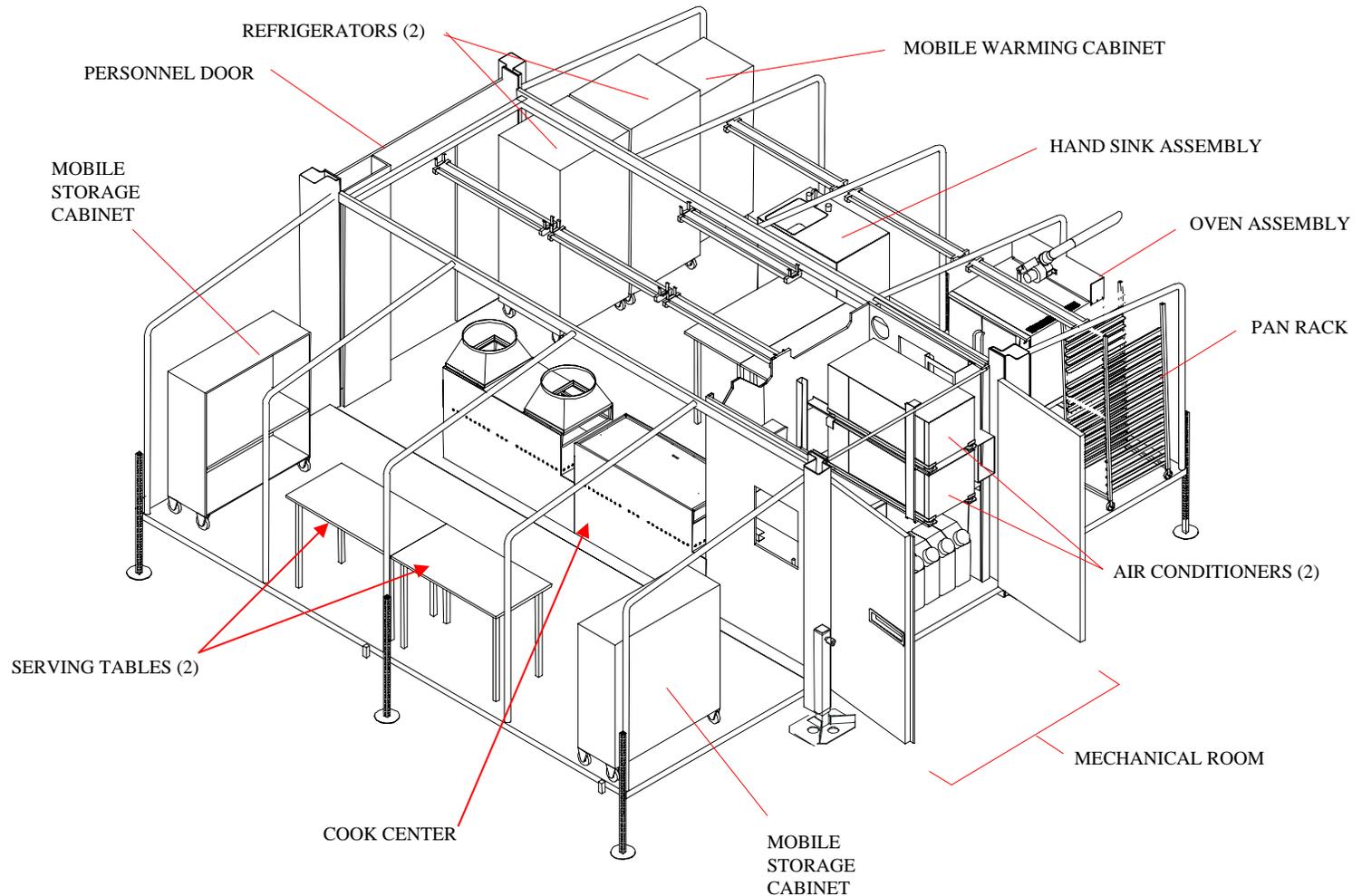
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CONTAINERIZED KITCHEN



Serving Side View.



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CONTAINERIZED KITCHEN



Single Oven Assembly
Doors Open

Doors Closed

Oven Fan

Cooling Rack



Project Manager Team Division Team



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CONTAINERIZED KITCHEN COMPONENTS TRAY PACK HEATER

ion Team



Top Open





CONTAINERIZED KITCHEN COMPONENTS

COOK AREA

- Fire Extinguisher
- Refrigerators
- Mobile Warming cabinet
- Hand Sink Assy
- Appliance Control Box
(Water Pump, Water Heater, Oven Fan, Heater Fan)
- Tables for Food Preparation
- Drawer to Store Utensils
- Food Storage Containers





CONTAINERIZED KITCHEN COMPONENTS COOK STATION



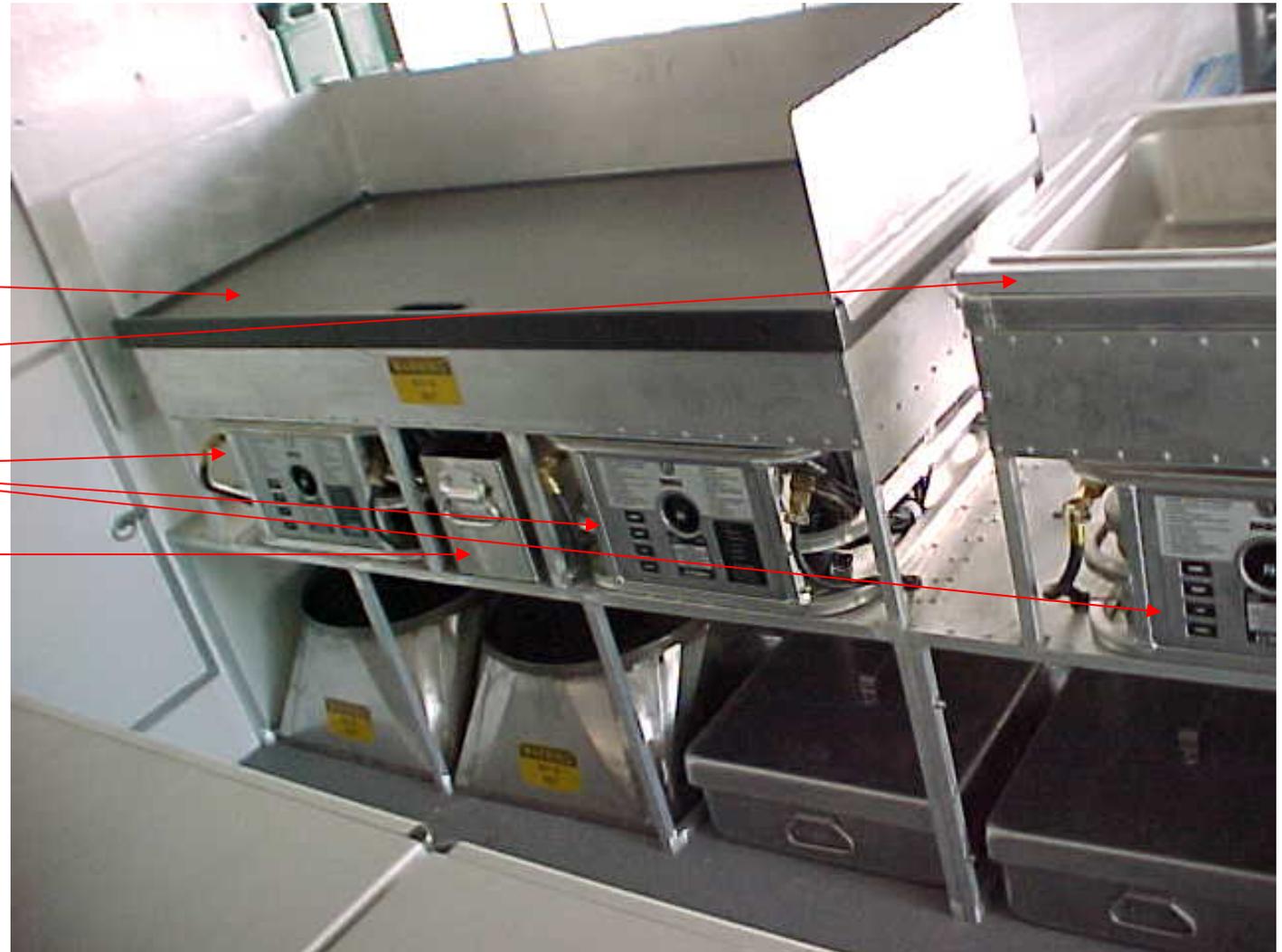
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Griddle

Steam Table

MBUs

Grease Trap



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CONTAINERIZED KITCHEN COMPONENTS

COOK STATION



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ECU CONTROL
MBU PWR SWITCH
FAN SWITCH
110V AC OUTLETS

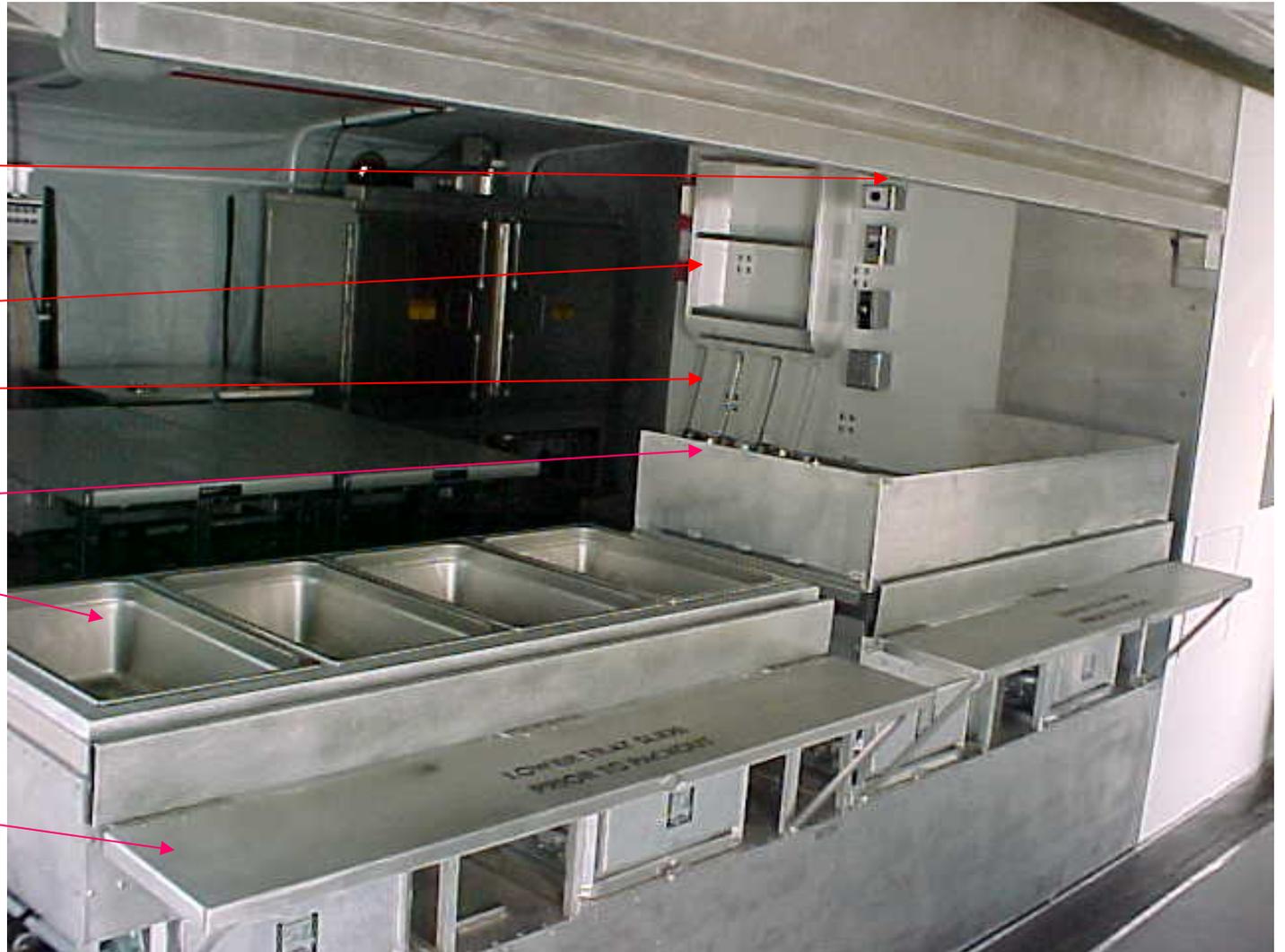
Dry Foods Rack

Cooking Utensils

GRILL

STEAM TABLE

TRAY SLIDE



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CONTAINERIZED KITCHEN COMPONENTS SERVING SIDE

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CONTAINERIZED KITCHEN COMPONENTS LIGHTING, VENTS, CONTROL PANEL



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Exhaust Hood

Environmental Control & Vent Blowers

Vent Duct

Reg and Black-out Lights

Main Control Panel





CONTAINERIZED KITCHEN COMPONENT SETTING UP MECHANICAL ROOM



Team

Exhaust Fan Outlet

Vent Fan Air Inlet

ECU Controller

MBU Converter

Gen cooling air outlet

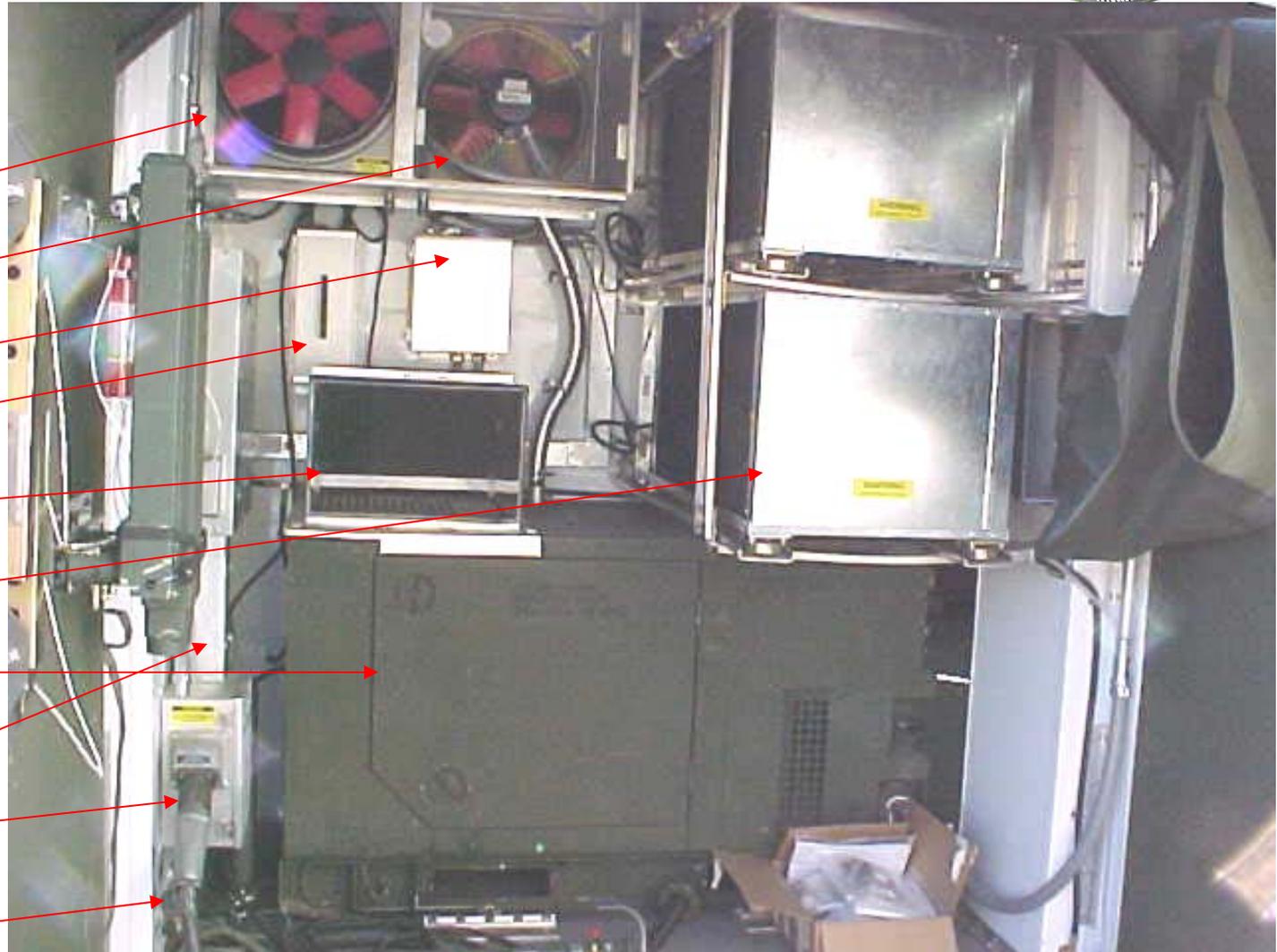
Air Conditioners

10KW Generator

Power Distribution Panel

Power Entrance Panel

Multi Fuel Connection





CONTAINERIZED KITCHEN COMPONENTS MECHANICAL ROOM



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Fuel Adaptors to fuel 10KW and MBUs

Power and Fuel Connectors

Ladder and Can storage for shipment





CONTAINERIZED KITCHEN FAST SET-UP TEAMS

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2-4 PERSON TEAMS

TEAM-1 37 Min

TEAM – 2 45 Min

(CK Setup requires 4
People plus a supervisor)



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CONTAINERIZED KITCHEN FAST SET-UP TEAMS

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Team - 2, CSSC2, IBCT1,
Ft Lewis: (6 MAN TEAM)

SETUP CK – 30 Min. 32 Sec

PACKUP - 39 Min, 4 Sec



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SITE REQUIREMENTS FOR



CK DEPROCESSING & TRAINING

- CLASSROOM WITH TABLES AND CHAIRS FOR 21 STUDENTS
- CLASSROOM IN A QUIET AND COMFORTABLE AREA
- WHITEBOARD OR BLACKBOARD
- OVERHEAD PROJECTOR AND SCREEN
- FUEL FOR MBUs AND GENERATORS (20 GAL per CK, JP8)
- WATER, 200- GAL MINIMUM (POTABLE)
- Grounding Device
- SPACE TO OPERATE 3 CKs (50' X 30' ea) SOLID FLAT SURFACE
- FACILITY TO DRAIN WATER (NOT POLLUTANT)
- DRIVERS TO MOVE CKs FROM RECEIVING SITE TO TNG AREA

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LOAD CK CONTAINER ON TRAILER

FORKLIFT



RTCH



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FORKLIFT DAMAGE LOAD/OFF-LOADING

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WATER SUPPLY FOR CK SINK



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