



BASIC EXPEDITIONARY AIRFIELD RESOURCES (BEAR)

PURPOSE:

The BEAR is an electric field feeding system outfitted with approved commercial food service equipment for field use. It is a vital part of the Air Force Basic Force Module Phasing Plan.

The phasing plan calls for initial operating capability (days 1-6) to be based on MREs™ to feed Airmen. On days 6-15, the SPEK provides UGR-H&S™ rations. On day 15, BEAR sets are operational to support UGR-A™ rations and the ability to feed 550 to 3300 personnel for the sustainment of the entire wing. Ultimately, the BEAR is a front line initiative for a joint, all-electric modular field feeding system.

CHARACTERISTICS:

The BEAR System consists of two units: the BEAR (i) (initial) and the BEAR (f) (follow-on). Each unit has a slightly different inventory of food service equipment to support the build of personnel in increments of 550 (up to 3300). Both units are completely integrated, tent-based modular field kitchens.

The BEAR (i) consists of four standard 40 ft (12 m) CAMSS20EX Shelters integrated to form 3200 sq ft (297 sq m) of kitchen, dining, and storage areas. The following food service equipment is included: 2 warming cabinets, 2 tilt grills, 1 double stack convection oven, 2 reach-in refrigerators, 5 stainless steel work tables, 1 three compartment sanitation sink, 1 pressureless steamer, 1 steam kettle, 1 hot food serving counter, 1 cold food serving counter, 2 coffee makers, 2 toasters, 1 M-80 water heater, 22 tables and 44 benches for the dining facility.

The BEAR (f) consists of two additional standard 40 ft (12 m) CAMSS20EX Shelters integrated into the BEAR (i) System adding 1600 sq ft (149 sq m) of dining area. Additionally, the following food service equipment is included to increase the feeding capacity for 1,100 personnel: 2 warming cabinets, 1 tilt grill, 1 grill, 1 double stack convection oven, 2 reach-in refrigerators, 3 stainless steel work tables, 1 pressureless steamer, 1 steam kettle, 1 hot food serving counter, 1 cold food serving counter, 2 coffee makers, 2 toasters, 1 food mixer, 1 meat slicer, 1 M-80 water heater, and 22 tables and 44 benches for the dining facility.

CAPABILITIES & BENEFITS:

- Able to prepare (roast, bake, grill, boil, braise, steam and stew) the entire family of Unitized Group Rations with enhancements and supplements as well as fresh foods.
- All appliances are all-electric COTS items wired for plug and play use.
- Provides climate controlled dining areas to support meal consumption during sustainment periods.
- A field kitchen exhaust system is provided to safely remove grease laden air from the shelter.
- BEAR generators operate from a single battlefield fuel (JP-8).
- BEAR (i) shelter system can be fully assembled in less than 4 hrs by a crew of four personnel; tentage can be stacked and shipped on one 463L pallet.
- Performs well in extreme environments, and has excellent climate control due to its unique rugged liner system; CAMSS20EX meets a 20 lb (9 kg) snow load and 100 mph wind load.
- Weighs 20% less than current BEAR tentage.



AT A GLANCE:

■ FEEDING CAPACITY:

550 to 3300 Air field personnel; to feed a force of the following sizes, the BEARS needed are:

- 1650 – 2 BEAR (i) and 1 BEAR (f)
- 2200 – 2 BEAR (i) and 2 BEAR (f)
- 2750 – 3 BEAR (i) and 2 BEAR (f)
- 3300 – 3 BEAR (i) and 3 BEAR (f)

■ INTERIOR SQUARE FOOTAGE:

3200 sq ft (297 sq m) for the BEAR (i) and 4800 sq ft (446 sq m) for the BEAR (f)

■ PACKED VOLUME:

240 cu ft (6.8 cu m) when packed

■ UTILITIES/POWER:

Generators operation from a single battlefield fuel (JP-8)

COMMENTS:

Current plans call for transitioning the BEAR (i) and (f) to the Air Force in FY11.

POINT OF CONTACT:

DoD Combat Feeding Directorate

Phone: COMM (508) 233-4670

E-Mail: usarmy.natick.nsrdec.mbx.nati-amrsrd-nsc-cf@mail.mil

Website: hotchow.natick.army.mil

UNCLASSIFIED