



## CONTAINERIZED ELECTRIC SINGLE PALLET EXPEDITIONARY KITCHEN (CESPEK)

### PURPOSE:

The CESPEK provides an electric initial hot meal feeding capability to the Expeditionary Air Force (AEF) in austere locations. The CESPEK is designed to prepare 550 Unitized Group Ration – Heat and Serve (UGR-H&S™) and Unitized Group Ration-A (UGR-A™) rations in less than two and half hours. It is a compact, quick response kitchen system consisting of a unique three sided expandable (ISO) TriCon shelter, state of the art commercial electric appliances designed for maximum cooking production, speed and dual functionality. The CESPEK's has additional dining capabilities by attaching the optional soft shelter for field dining. The CESPEK is transported into theater on one air cargo pallet or coupled to LSA adapters for direct roll on/roll off capabilities.

### CHARACTERISTICS:

The CESPEK is capable of providing hot meals within 4 hours of arrival in theater. It is best utilized for Prime Readiness in Base Service (Prime RIBS) teams at remote locations in austere environments for periods of 30 days or less. The CESPEK consists of one Type III (3 sided) expandable TriCon shelter system integrated with all electric appliances, food preparation areas, sanitation, storage and a serving line window. All of the components except for those that are already permanently mounted (tilt grill, combi ovens) are transported inside the TriCon kitchen shelter for pack out.

The major components include a 30 gallon manual tilt braising pan (i.e. tilt grill), and 2 combination (combi) ovens designed for cooking of roasts, grilled food items, poultry, baked dishes, side dishes and for rethermalizing of already prepared meals including the UGR H&S. The programmable combination ovens cook with steam and hot air, separately or combined thus providing the ultimate flexibility in preparing Unitized Group Rations quickly The Combat Feeding Directorate is in the process of programming the UGR H&S and UGR-A ration menus into both combination ovens to simplify cooking operations for the end users.

The kitchen is designed to operate from one 60kW military generator. Other components include an integrated three compartment sanitation system which provides hot water on demand using a tankless hot water heater. The kitchen's sanitation system and potable water hose system are designed to pump water from a separate water truck, water buffalo or bladder. The system also has an integrated sump pump for removing grey water from the sanitation unit to a separate grey water tank/bladder. The CESPEK Kitchen can be transported and deployed on a single 463L air cargo pallet by itself or coupled to two other TriCon containers/shelters and shipped as a 20 foot ISO equivalent container.



**UNCLASSIFIED**



## **CAPABILITIES & BENEFITS:**

- “Ready for transport” as a standard TriCon container and “fully operational” when deployed as an expeditionary field kitchen.
- Provides a unique 3 for 1 TriCon expandable shelter design which increases food preparation space when deployed (841 cubic feet) and minimizes the transportation footprint when shipped (258 cubic feet). Transported by Air, Sea, or Land.
- Commercial electric appliances provide maximum ration preparation production capability, flexibility and speed. The latest technology is simpler to operate, fully programmable and cooks numerous meals expeditiously. Cooking options include: roasting, baking, grilling, boiling, braising, steaming, poaching, stewing and finishing
- Increases versatility and meal production capability for all UGR ration components
- Easy to transport, set up, operate, clean and maintain. Weighs 8400 pounds when packed for transport
- Eliminates the hazards, burdens and costs associated with using fuel fired equipment Operates from one 60kW generator currently used in the BEAR’s inventory
- Can be coupled to the BEAR Kitchen System via vestibules
- Safe field operation features include circuit breakers, GFCI outlets, and a master emergency shut-off switch
- Set-up and operational in roughly 2 hours with 4 war fighters Climate controlled with fresh air intakes for war fighter comfort Stainless Steel, UL and NSF approved appliance suite
- Food Sanitation System provides field sanitation and on-demand hot water
- Stainless Steel integrated grease extraction hood to remove grease laden air and excess heat from kitchen operations
- Utilizes quick disconnect features for plug and play cooking and sanitary food service operations

## **COMMENTS:**

The CESPEK will be evaluated by the BEAR and the Air Force Services Agency to support remote site feeding of Unitized Group Rations in remote locations.

## **POINT OF CONTACT:**

### **DoD Combat Feeding Directorate**

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