



CONTAINERIZED KITCHEN (CK) | DoD CFD

PURPOSE:

The CK is used for preparing and serving both UGR-H&S™ and UGR-A™ meals, but can prepare any type of food as it has a full complement of appliances, including refrigeration capabilities. This provides Warfighters with high quality, fresh rations in a controlled environment. Capable of supporting up to 800 Warfighters with three hot cook-prepared or heat and serve rations per day, the CK is designed for use at battalion-level meal preparation sites but can also be used by other selected units in remote locations.



CHARACTERISTICS:

The CK is a self-contained system for food preparation, cooking, and warming that consists of a combination of existing military kitchen equipment and COTS items together in an expandable 8x8x20 ISO container. The kitchen is mounted on a tactical trailer and towed by the latest Family of Medium Tactical Vehicle (MTV) 5-ton truck. Once in the field, it remains on the trailer. The electrical needs of the CK are provided by an on-board 10 kW TQG. In garrison, the kitchen can also be placed on the ground and be operated from an external electrical source. The CK is the first fielded system that uses the MBU as the primary heat source. The six MBUs can generate approximately 100 kW of heat energy. The CK improvements over other field kitchens include hot and cold running water for food preparation and clean up, environmental controls for heating and cooling, integrated ventilation for cooking and burner by-products, and two refrigerators for 60 cu ft (1.7 cu m) of refrigerated storage. Additionally, equipment is interchangeable on four of the CK's burners, giving cooks maximum flexibility in utilizing a griddle and multiple steam pans and cook pots. The remaining two burners heat the oven and heater tank assembly. A Soldier's serving line inside the kitchen separates the cooks and Soldiers while the 10 kW TQG and major utilities are located in a separated room.



CAPABILITIES & BENEFITS:

- Has same food preparation capabilities as two MKTs, a decreased footprint, and a reduction in personnel requirement for assembly and operation.
- Is expandable to full operation in less than 40 min.
- Is trailer or ground operable and easily transportable by land, sea, and air.
- Has portable and fixed water source connections for obtaining hot and cold potable water.
- Is highly durable and able to operate in temperatures ranging from -25°F (-32°C) to 120°F (49°C).

AT A GLANCE:

- **FEEDING CAPACITY:**
800 Warfighters, 3 times per day
- **DIMENSIONS:**
8 ft H x 8 ft W x 20 ft L (2.4 x 2.4 x 6.1m)
- **WEIGHT:**
19,800 lbs (8,910 kg) including 5,500 lb (2,475 kg) trailer
- **POWER:**
Internal 10 kW TQG or external power compatible
- **HEAT SOURCE:**
Six MBUs with independent fuel supply
- **REFRIGERATION:**
Two refrigerators with 60 cu. ft. (1.7 cubic meters) of refrigeration capacity and non ozone depleting R-404A refrigerant
- **ENVIRONMENTAL CONTROL:**
Internal 48,000 BTU/hr air conditioner and 4 kW space heater
- **LIGHTING:**
Light system has blackout capability



UNCLASSIFIED



COMMENTS:

The CK was initially fielded in 1998 and is the largest of the Army field kitchens. It is nearing production completion in FY10. The CK is currently undergoing a PrePlanned Product Improvement Program (P3I) aimed at making improvements to the sustainability and operational capability of the kitchen. In order to reduce heat stress for workers, new prototype systems are being developed that eliminate the ineffective air conditioners and replace them with fans. Removal of the AC units will decrease the weight of the CK by at least 436 pounds (196 kg) and reduce the power consumption by 5.6 kW, allowing for an increase in the power of the airflow in the vent hood. The CK has been fitted with ducts that make it compatible with the Military Environmental Control Unit system so that cooling will still be available during meal prep and service. Additional goals of the P3I program include integrating sanitation within the CK while also developing appliances that are compatible with the future Battlefield Kitchen.

POINT OF CONTACT:

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