



INSULATED FOOD CONTAINER (IFC)

The Insulated Food Container (IFC) is a commercially available container used for storing and transporting combat rations. It is capable of holding food at serving temperatures for over 4 hours in harsh environments (-25°F to 125°F).

PURPOSE:

Field feeding requires transporting hot quality meals to the Warfighters in remote locations.

TECHNICAL CHARACTERISTICS:

The IFC is made of sturdy, double-wall, high density, molded polyethylene for impact resistance. Each IFC stores food in three separate inserts with lids (standard 1/3-size 6-inch deep steam table pans). It can also be utilized with any standard size commercial steam table pan. The thick, foam-injected, insulation assures superior thermal performance. IFCs are designed to be interlocked and stacked for easier transport and maximum storage space.

SPECIFICATIONS:

■ Capacity:

All containers are used with three, 1/3-size, 6"-deep stainless steel or plastic insert pans with covers and gaskets. The pans are separated by two 13-3/4" divider bars (NSN 7360-01-470-1237)

■ Dimensions:

25-1/8" L x 17-3/8" W x 10" or 12" D

■ Equipment Specification:

Commercial Item Description (CID) A-A-52193

■ NSNs:

COLOR:	DEPTH (IN.):	PLASTIC INSERTS:	METAL INSERTS:
Olive Drab	10	NSN 7360-01-517-4835	NSN 7360-01-419-8500
Olive Drab	12	NSN 7360-01-517-4838	NSN 7360-01-408-4911
Desert Sand	10	NSN 7360-01-517-4843	NSN 7360-01-419-6261
Desert Sand	12	NSN-7360-01-517-4845	NSN 7360-01-452-0686

CAPABILITY & BENEFITS:

- Food can be maintained above 140°F or below 40°F for up to 4 hours in compliance with food safety standards
- Impact resistant to rough handling and transportation in all environments
- COTS Cambro food carriers are readily available and supported by an established repair parts program

UNCLASSIFIED



APPLICATIONS:

Individual and Unitized Group Rations.

VENDOR INFORMATION:

- **Cambro Manufacturing Company**
Cage Code: 21669

PROCUREMENT INFORMATION:

- **Defense Supply Center, Philadelphia**
700 Robbins Ave
Philadelphia, PA 19111-5092
1-877-DLA-CALL
<http://www.dscp.dla.mil/>

COMMENTS:

- Recent upgrades include:
 - Elimination of the lid gasket for improved sanitation and reduced maintenance
 - Resilient plastic closure latches to eliminate side impact breakage
 - Improved molding process for improved manufacturability and cost saving

POINT OF CONTACT:

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IFC WITH PLASTIC INSERTS (TOP) AND WITH METAL INSERTS (BOTTOM)