



MOBILE FOOD CART

SUMMARY:

The DINEX® Perfect•Serv™ II Mobile Food Cart is currently being evaluated for possible utilization aboard aircraft carriers as a mobile feeding system. The equipment offers dual functionality through Chillotherm technology. Chillotherm technology holds chilled bulk food for an extended time and allows fast rethermalization automatically using state-of-the-art programmable controller hardware and software.

WHY IS IT NEEDED?

The Perfect•Serv™ II Food Cart is an efficient mobile rethermalization oven and refrigerator system that allows cold storage and bulk thermalization. This system can provide hot meals for remote feeding requirements such as feeding flight deck personnel on station. It safely holds chilled bulk food and rethermalizes it within approximately one hour without preheating time. This allows for a feeding capability of 400 flight deck personnel three times a day.

TECHNOLOGY:

The equipment combines Chillotherm technology with user friendly state of the art programmable software through the use of "smart card" technology and microcircuit control technology with programming parameters that provide automatic start, stop, program retention, power interruption, maintenance notification, upgrading, and communication. Programmable software allows operation with a touch of a button.

TECHNICAL SPECIFICATIONS:

- **Feeding Capacity:** 400 flight deck personnel three times a day
- **Weight:** 352 lb (160 kg)
- **Power:** 120v/208v, 3-phase, 30 Amp

FEATURES:

- Two compartment zones: eight full-sized 12"×20"×2.5" deep pans per zone for Chillotherm combined oven/refrigerator and refrigerated compartment
- Easi-Roll cassettes are mounted on stainless steel wheels for roll in/roll out capability with locking wheels
- Digital temperature display in Fahrenheit or Celsius
- User friendly programming implementing "smart card" technology
- Microcircuit control technology with programming parameters
- Hazard Analysis & Critical Control Points (HACCP) compliant data logging capability with food probe
- Hot top and heat lamps to keep food warm during service



APPLICATIONS:

Utilize onboard Navy aircraft carriers. Once CFD's Systems Equipment and Engineering Team completes evaluation and testing, a technical report will be forwarded to the Naval Supply Systems Command, Naval Surface Warfare Center, and Commander Naval Forces Services Officer for ship board evaluation.

In addition to the Dinex®, a Burlodge Food Cart that cooks up to 350°F, refrigerates from 33°-41°, and hot holds from 180°-194° all within a single cavity is being tested as well. It also has a heated top that can hot hold two full hotel pans.



POINT OF CONTACT:

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