HOT FOOD COUNTER W/ WARMING CABINETS AND GRIDDLE W/ REFRIGERATED DRAWERS | DoD CFD

PURPOSE:

The hot food counter with warming cabinets and the griddle with refrigerated drawers both support consolidated galley designs by offering dual function pieces of equipment that cut down on space requirements onboard ships. Each piece of equipment uses advanced technologies that support the Navy's efforts to optimize crew sizes so that they maintain efficiency while operating with reduced costs.

CHARACTERISTICS:

Hot Food Counter w/Warming Cabinets:

- Has five hot food wells that can be run dry or wet.
- Has four warming cabinets capable of holding twelve 20 inch × 12 inch (51 x 30 cm) full hotel pans.
- Power Requirement is 115 V, 60 Hz, 1Ph/ 208 V, 60 Hz, 440 V, 60 Hz, 3 Ph.
- Disassembles into three section to pass through a 26 × 66 inch (66 x 168 cm) surface ship hatch.
- Is a commercially available equipment item.

Griddle w/ Refrigerated Drawers:

- Provides same benefits of reduced cooking and recovery time and uniform grill temperature as the AccuSteam Griddle™ since it utilizes the same griddle design and technology.
- Disassembles into two pieces to pass through a 26 × 66 inch (66 x 168 cm) surface ship hatch.
- Refrigerated food-holding drawers are located under the griddle and are capable of holding six 20 inch × 12 inch (51 x 30 cm) full hotel pans.
- Power requirement is 115 V, 60 Hz, 1 Ph.
- Is a commercially available equipment item.

TOP & INSET: Hot Food Counter w/ Warming Cabinets
BOTTOM: Griddle w/ Refrigerated Drawers

COMMENTS:

CFD SEET performed evaluation and testing on the Hot Food Counter w/ Warming Cabinets prototype in FY08. Test results indicated that the item meets requirements for transition to the Navy and Air Force. The Hot Food Counter w/ Warming Cabinets specifications documents have been provided to the Naval Surface Warfare Center.

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