



MARKET FORGE SUB-HATCHABLE ELECTRIC CONVECTION OVEN™

PURPOSE:

The Market Forge Sub-Hatchable Convection Oven™ replaces traditional convection ovens on board submarines and ships with a stainless steel lined oven that is both modular and easy to clean. It is designed for use aboard both ships and submarines.

CHARACTERISTICS:

The Market Forge Sub-Hatchable Electric Oven™ is a stainless steel convection oven engineered in modular sections that fit through a 28-inch (71 cm) diameter submarine hatch. This is a commercially available item that has been modified with a stainless steel interior to reduce time and labor required for cleaning. The stainless steel oven interior can be easily cleaned with oven cleaner and a water spray hose. Cleaning time is reduced by 50 to 60 percent in comparison to a traditional convection oven. This item is "hatchable," meaning that it is assembled on location and no welding is required. (Conventional ovens had to be cut in half to get through the hatch and then welded back together in the galley.)

CAPABILITIES & BENEFITS:

- Is easy to clean, with stainless steel interior and exterior.
- Modular oven sections fit through a 28-inch (71 cm) diameter submarine hatch.
- Has economical and simple oven assembly.
- Oven unit completely is serviceable from the front.
- Can be used on surface ships in single or double stacked configuration.

COMMENTS:

The oven top of this item is designed to be compatible with the Accutemp Griddle™ (Model EGF4403B3602-00). This item must be installed under a grease extracting ventilation hood. This item is available for procurement and is managed by the Naval Surface Warfare Center, Philadelphia Naval Business Center.

POINT OF CONTACT:

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TOP: Sub-hatchable oven w/compatible AccuTemp griddle mounted on top; **BOTTOM:** Sub-hatchable oven being lowered through 28" submarine hatch

AT A GLANCE:

■ CAPACITY:

Can accommodate full-size sheet pans or four-inch steam table pans

■ DIMENSIONS:

Varies depending on model; ranges from 24-49 W × 27-29 D × 5-9 H inches

■ WEIGHT:

450 lbs (204 kg)

■ UTILITIES/POWER:

440 Volts, 50/60 Hz, 3-phase, 11 kW

UNCLASSIFIED

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