



## OPTIMIZED INSULATED FOOD CONTAINER (OIFC)

### PURPOSE:

The OIFC is a commercially available food container that can accommodate three 1/3-size 6-inch deep steam table pans or five UGR-H&S™ trays. This item is a second generation of the IFC, with a structural web-molded design that can hold and maintain serving temperatures for both the UGR-A™ and UGR-H&S™ rations while improving upon cube, weight, and transportability.

### CHARACTERISTICS:

Like the IFC, the OIFC is able to maintain food at acceptable serving temperatures for up to 4 hrs in environmental extremes (-25°F to 125°F; -32°C to 52°C) during transport from field kitchens to Warfighters at remote sites. The IFC uses standard size steam table pans, allows for easy field sanitation, and is produced using a high-density polypropylene for impact resistance. The container is issued with three 1/3-size, 6-inch deep stainless steel steam table pans with covers and gaskets. The OIFC is an improvement over the IFC since it is 20% lighter and smaller, has nesting ability for further storage volume reduction, and can store one additional UGR-H&S tray (five total).

### CAPABILITIES & BENEFITS:

- Is lighter and easier to handle than current IFC.
- Is smaller in cube than current IFC.
- Nestable design allows for 35% reduction in storage volume.
- Offers increased UGR-H&S™ storage capacity.

### POINT OF CONTACT:

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### AT A GLANCE:

- **CAPACITY:**  
Three 1/3-size, 6-inch deep steam table pans, or five UGR-H&S™ trays.
- **DIMENSIONS:**  
24.4 in L x 16.4 in W x 9 in D  
(62 x 42 x 23 cm)
- **WEIGHT:**  
14.6 lbs (6.6 kg)