



EXPEDITIONARY FIELD KITCHEN (EFK)

PURPOSE:

The Expeditionary Field Kitchen (EFK) is intended to fill the gap between the Marine Corps Tray Ration Heating System (TRHS) and the Field Food Service System (FFSS) or Logistics Civil Augmentation Program (LOGCAP) feeding sites. The EFK is a containerized, rapidly deployable, mobile kitchen and sanitation center designed to support a minimum of 500 Marines in a tactical environment. The system is designed to be able to service remote areas using USMC transportation assets, eliminating the need to transport hot food over long distances.

CHARACTERISTICS:

The EFK is designed to prepare and serve the full range of group rations (UGR-M, UGR-H&S™ and UGR-A™). The kitchen is contained within an 8'x8'x20' (2.4x2.4x6.1 m) ISO container that is towed on an MCC 20 trailer by the USMC 7-ton Medium Tactical Vehicle Replacement (MTVR) series truck. The kitchen is comprised of modified commercial and military cooking appliances that are thermostatically controlled and meet NSF cleanliness standards. These appliances will roast, grill, boil, braise, pan fry, and bake foods to cover any combination of food preparation requirements. An onboard sanitation center allows personnel to wash, rinse and sanitize all EFK cookware. The kitchen makes use of the USMC single accepted field burner, the Airtronic™, as the appliances' heat source, minimizing training and logistic requirements. All appliances are fuel fired and operate on JP-8 fuel while required electric power is supplied by a 10kW TQG for ventilation, lights, pumping fresh water, and refrigeration. The EFK has two on board refrigerator that provide 46 cubic feet (1.3 cubic meters) of temperature controlled space to safely maintain rations. The kitchen is complete with fire extinguishers, GFCI protected convenience electrical outlets and all serving and preparatory pans and silverware. All of the combustion byproducts are vented out of the kitchen and sanitation work areas to assure a safe and comfortable work environment.



CAPABILITIES & BENEFITS:

- The EFK is simple to operate using modified commercial equipment all located within one container.
- Rapid deployment and employment of the EFK ensures that it keeps pace with unit operations.
- Is capable of supporting 500 Marines in a static location (within 3 hr prep and cleanup time).
- The EFK uses seven Airtronic™ burners which are already logistically supported by the Marine Corps.
- Recent engineering changes improve safety and operational performance in cold weather environments.

COMMENTS:

This item supports the Ground Combat Element of the Marine Air-Ground Task Force and is managed by Product Manager- Combat Feeding Equipment, Marine Corps Systems Command. The EFK is planned to meet Full Operational Capability by January 2015 with an acquisition objective of 109 systems.

POINT OF CONTACT:

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AT A GLANCE:

- **FEEDING CAPACITY:**
Minimum of 500 personnel within 3 hours, including cleanup
- **DIMENSIONS:**
8 ft H x 8 ft W x 20 ft L (2.4 x 2.4 x 6.1 m)
- **WEIGHT:**
23,760 Lbs including trailer (10,777 Kgs)
- **ELECTRICAL REQUIREMENTS:**
10 kW; required electric power can be supplied by MEP TQG or shore power connections
- **REFRIGERATION:**
Two refrigerators with 46 cu ft (1.3 cu m) of refrigeration capacity and non ozone depleting R-404A refrigerant
- **FUEL REQUIREMENTS:**
JP-8 or diesel fuel
- **LIGHTING:**
Blackout capability for nighttime operation in a tactical zone

