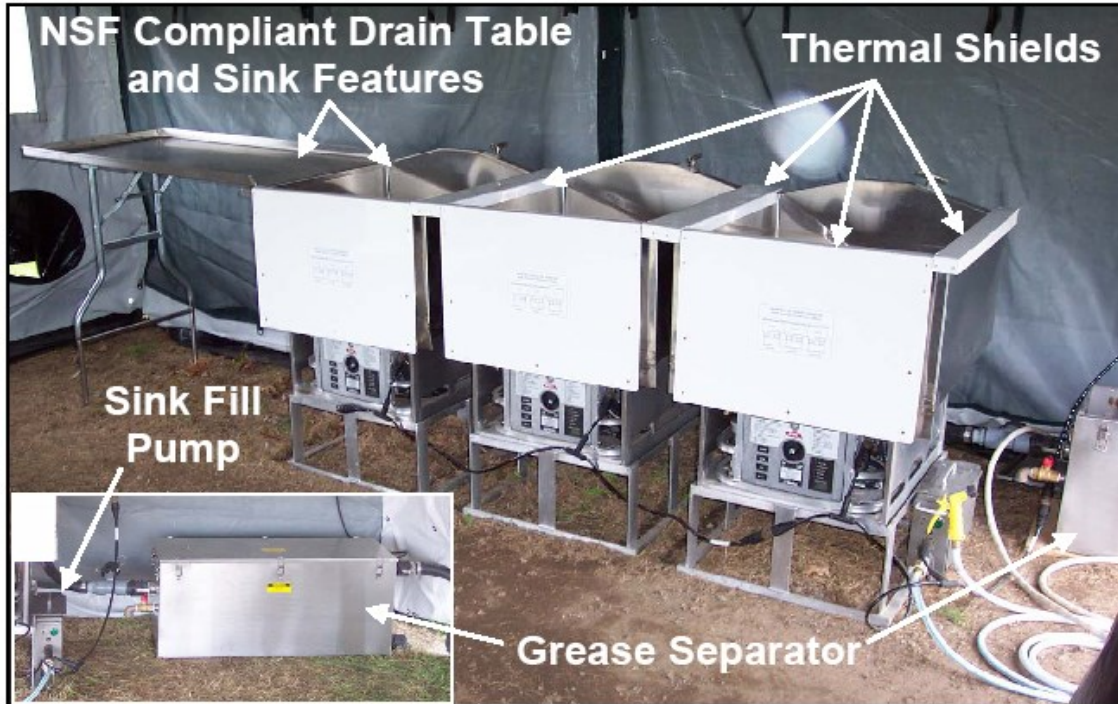


Field Sanitation Center (FSC)

NSN 7360-01-496-2112

Improves safety and cleanliness during washing and sanitizing field kitchen utensils.



Outdoor Venture's Field Sanitation Center greatly improves the cleanliness and safety related to washing grease-laden food preparation utensils.

- ✓ Consists of three Stainless Steel sinks with water temperatures controlled to 110°F, 120°F and 170°F.
- ✓ Heated with three Modern Burner Units (diesel/JP-8 fuel fired for safety).
- ✓ Can be supplied with a 16 x 20 foot MGPTS tent
- ✓ Equipped with a grease separator to prevent environmental damage
- ✓ Includes up to 6 drying/storage racks
- ✓ Water pump fills sinks quickly
- ✓ Operable at temperatures from -25° to +120°F.
- ✓ Sized for easy setup/packout by two personnel in less than 15 minutes.
- ✓ Small, loose items pack into racks for transport
- ✓ Supports one Containerized Kitchen



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2015-05