Expeditionary Field Kitchen (EFK)
7360-01-579-1956

Fuel fired Tactical Field Kitchen able to feed 1,000 personnel fresh food or field rations per meal, with three meals per day.

- One ISO Container (8’ x 8’ x 10’), folds out to 3 times size for 360 sqft of meal preparation and kitchen sanitation space
- Supplied with Military Trailer – can be separated for transport
- All weather, all terrain
- Operates using generator or shore power for lights, controls, and refrigeration
- Cooking uses JP-8 / diesel burners
- System is easily set up within 45 minutes
- Worldwide spares support
EFK Description

Deployment:
- Trailer mounted, helicopter sling loadable, moved by air, land, sea (ISO CSC)
- Easy foldout of 3 for 1 container (360 sqft) by two personnel w/o special equipment

Equipment:
- Two heavy duty fuel fired convection ovens
- Two fuel fired tilt skillets
- Two fuel fired Tray Ration Heaters
- Two 23 cu. ft. refrigerators
- Five NSF work tables
- Insulated food and beverage containers
- A full complement of food preparation and serving utensils
- Three-compartment fuel fired Sanitization sink with waste water grease separation
- Two sets of stairs with railings at the kitchen doors, Ladder for Mechanical Room
- Three space heaters in the kitchen
- Three 115V duplex exterior/interior convenience outlets
- Four makeup air fans (two portable/one fixed/overhead array of ducts)