

AIR NATIONAL GUARD

Deploy easily transportable containerized solutions across the United States at various military bases.

KITCHENS TO GO[®]
by mobile modular

We Keep You Cooking!™

CLIENT

Air National Guard

THE NEED

Additional foodservice support needed at Air Reserve Bases to accommodate an influx of troops..

THE SOLUTION

SSK 1E Containerized Kitchens, deployed to eleven different locations throughout the United States, including Combat Readiness Centers, Air Force Bases, and Reserve Bases. These easily transported all electric kitchens provide for efficient field feeding.

PROJECT INFORMATION

These containerized units provide cooking capacity for feeding up to 400 troops, 3 meals daily, each. The equipment includes: double-stack convection oven, 15 gallon tilt skillet, 4 french plates, 3 compartment steam table, 2-door upright refrigerator/freezer, 2 compartment sink, and hand sink. The streamlined layout provides an efficient use of space and allows foodservice teams to work effectively and productively.

The electric kitchen can operate with shore utilities or with auxiliary generator in the field. The units are designed to withstand any climatic conditions. They are easily relocatable to be re-deployed wherever and whenever new needs arise.

QUICK FACTS

- Low profile allows troops to be served directly from service windows.
- Transportable by land, air, or sea.
- HVAC, fire suppression, exhaust hood, and water heater included.

