The world's most advanced military deserves the most advanced sustainment capabilities for domestic operations

DISASTER RELIEF MOBILE KITCHEN TRAILER (DRMKT)



THE CHALLENGE:

Hurricane Katrina exposed the deficiencies of the National Guard's solution for mass feeding in disaster relief situations. Conditions in the Containerized Kitchen (CK) were so hot on the Gulf Coast that soldiers were limited to 15-minute work intervals. The Air National Guard needed a rapidly deployable mass feeding system to support domestic operations in times of emergencies.

THE SOLUTION:

Babington Technology embarked on its own efforts to engineer and build a mobile field kitchen—one that removed all heat and exhaust emissions from the container's interior. The Disaster Relief Mobile Kitchen Trailer (DRMKT) represents the perfect marriage between state-of-the-art closed combustion technology, efficient heat exchange and appliance design. It is a highly mobile and versatile field feeding system designed to support virtually any mission to provide emergency feeding to first responders and survivors for domestic and international operations.

THE DRMKT IS THE WORLD'S MOST ENERGY EFFICIENT MOBILE KITCHEN:

The DRMKT uses 10% of the amount of electricity consumed by a single commercial griddle. It does so by using the energy content in JP-8 or diesel fuel.

Kitchen Equipment

- All appliances are heated by Airtronic burners in closed combustion heat exchangers, which eliminate noise and heat contamination while also directing combustion exhaust outside the kitchen.
 - > Silent Griddle
 - > 30-Gallon Low Pressure Kettle
 - > (2) Convection Ovens
 - > (2) 5-Well Heated Serving Lines offer options for remote serving
 - > Tray Ration Heater (Improved)
 - Portable 3-Sink Sanitation system can be upgraded to a Containerized Field Sanitation Center (CFSC)
 - > (1) 23-cubic foot reach-in Refrigerator
- ➤ All appliances are insulated and thermostatically controlled, making them fuel-efficient and safe to use.
- Other Features: Serving window; warming and storage cabinets; large food preparation surface; exhaust hoods with grease filters; self leveling jacks, and a rear gate that serves as additional workspace.

















Highlights

Rapid Response, Mobility Designed for safe, secure and rapid transport by land or air. It is Air Transportable (ATTLA Certified for C-130,

C-17 and C-5 aircraft), and can be towed by a heavy-duty commercial pickup truck.

Any Food..To Any Person..Anywhere Equipped with appliances needed to feed up to 2,000 per meal or 6,000 per day and more depending on

the type of food being prepared, cooking methods and menu plan.

Safety & Comfort DRMKT utilizes closed combustion systems: Combustion gases are exhausted outside, all appliance

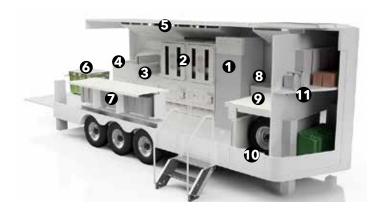
contact surfaces are cool to the touch, and noise is dramatically reduced.

Multi-Fuel Capability All appliances are heated by Babington's ultra-low-emission Airtronic burner technology. The Airtronic is a

Joint-Service heat source that is approved for burning the complete family of distillate fuels.

Dimensions 285 in (Length) X 103 in (Width) X 100 in (Height)

Electrical Power Rating Option to connect to 120 VAC, 20 A shore power or 8 kW (diesel) Generator



- 1. Refrigerator
- 2. Convection Ovens
- 3. Griddle
- 4. Kettle
- Exhaust hoods
- 6. Tray Ration Heater
- 7. Folding Prep Counter
- 8. Hand washing sink
- 9. Prep sink
- 10. 8 kW Generator & storage
- 11. Additional storage



- 1. V-Nose (enclosed storage)
- 2. Auto-leveling system (power cells)
- 3. Solar panel (for battery trickle charging)
- 4. Generator access port
- 5. Utility panel (generator fuel port, shore power outlets)
- 5. Fuel & water inputs
- 7. Flush wall exhaust vents
- 8. Three axles, low profile, Torsion type (5,200 lbs each)
- 9. Leveling jack (1 of 4)
- 10. Drop-down platform (showing Tray Ration Heater-Improved)

CARBON MONOXIDE EXPOSURE RISK



The Babington Airtronic burner emits less than 10 PPM carbon monoxide (OSHA permits 50 ppm in an enclosed space). Moreover, Babington closed combustion appliances eliminate all carbon monoxide exposure risk.

OPERATIONAL ENERGY COMPARISON

43% FUEL

SAVINGS

The DRMKT is estimated to consume 40% less fuel than comparable systems.