



Advanced Navy Food Service Systems and Galley Design Program



Under the Advanced Navy Food Service Systems and Galley Design program, the most efficient food service systems, which are multifunctional and will reduce labor, are being fielded for present and future ships and submarines.

Why It's Needed:

The reengineering of Navy Galley food service systems is vital to meeting the demands of new ship/submarine designs and the proposed manning reductions in the fleet. Prepared foods and multifunctional cooking equipment that results in reduced cooking and cleaning times are needed. Additionally state of the art icemakers with improved sanitation, modular refrigerators, and faster rapid cooking devices are also needed.

Technology:

Products and processes that can reduce shipboard labor and still allow control over nutritional value and fat and sodium content.

Oven Frying...deep-fried foods, like French fries and breaded shrimp, are available partially fried and frozen can be cooked and finished in the Combi Oven — a process that would eliminate deep-fat fryers on submarines and surface ships.

AccuTemp Griddle...reduces labor by cooking in half the time of the conventional griddle and reducing clean-up time by two-thirds.

Pressureless Steamer...prepares 2-3 kinds of vegetables at once without flavor transfer. Steaming foods at a lower temperature without pressure helps retain quality. This type of equipment also holds food after cooking is complete and is easily cleaned and maintained.

Submarine Hatchable Oven...may be disassembled and taken below deck through a 28 inch diameter hatch. The stainless interior is easy to clean reducing labor and bakes cakes evenly without rotating.

Benefits:

Significant Savings...reduction in the life cycle costs and labor for cooking, cleanup and maintenance times associated with shipboard food service.

Custom Fit..."Hatchable" equipment that can fit through ship and submarine hatches for existing upgrades.

Multifunctional...the Combi Oven and the AccuTemp Steam & Hold, cook different types of food in the same compartment without transferring any flavors — and saves space aboard ships.

Cooking Speed...Food equipment that cooks in minutes not hours.

Shipboard Automation...Food service systems that are computer controlled to produce food on demand with minimal labor.

Smart Galleys...that are computer and sensor controlled to provide information for improved maintenance, process control, and diagnostic investigations.

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