INCH-POUND

MIL-DTL-32235/2 15 September 2010

DETAIL SPECIFICATION SHEET

HEATER MODULE, TYPE II: HEATER, ASSEMBLED

This specification is approved for use by all Departments and Agencies of the Department of Defense.

The requirements for acquiring the product described herein shall consist of this specification sheet and MIL-DTL-32235.

CLASSIFICATION

Heater modules are of the following styles:

Style A - Three sub-units plus a Boil-In-Bag (BIB) module

Style B - Four sub-units

REQUIREMENTS

I. Heater module.

The Type II heater module shall consist of a heater module box containing three or four heating trays, activation fluid units, heaters, polymeric food trays or Institutional Size Pouches (ISP) and the activation mechanisms/pull tabs. Sub-assemblies are allowed. When applicable, there shall also be a Boil-In-Bag (BIB) module. The components and sub-units shall be assembled and the activation mechanisms/pull tabs shall be connected to the three or four activation fluid units and to the three or four heaters. The sub-units and the BIB module (when applicable) shall be placed into the heater module box.

AMSC N/A FSC 8970

A. Heater.

The heater shall be constructed of materials that, when activated by a fluid, shall initiate and propagate an exothermic reaction suitable for use with food. This reaction shall generate adequate heat to heat the food to a safe food serving temperature. No toxic gas, liquid or solid by-products are desirable. If toxic by-products are produced, they shall be of the least severity and smallest amount possible while allowing for adequate heating and ensuring operator and consumer safety. The heater material shall be evenly distributed and completely sealed within the scrim matrix of the heater to minimize the release of materials, and facilitate direct in-place activation of the heater materials. The heating rate shall be optimized to minimize the time required to heat the food, yet not cause excessive foaming or uncontrolled release of reaction by-products. The heater and barrier material shall not melt, deform or degrade during heating.

The heater is activated by the addition of a fluid that shall fully activate the heater material. The non-woven porous polymeric scrim shall be sealed and sized to accommodate proper fit and function of the heater module. Each heater (heater elements in a matrix) shall be correctly and legibly labeled in accordance with MIL-DTL-32235.

The heater shall be placed in the bottom of the heating tray, covered and hermetically sealed in place with a layer of barrier material to the bottom of the tray with a peelable seal. The barrier material shall be scored (laser or mechanical) and shall be attached to a pull strip to enable activation.

B. Activation fluid unit.

The unit consisting of the pouch containing the activation fluid shall be made of material equivalent to Class 1 of MIL-PRF-131. Alternate activation fluid pouch materials and designs shall be permitted with approval from Natick Soldier Research, Development and Engineering Center. The pouch shall be manufactured in accordance with the dimensions and design shown in Figure 1. Tolerances for the pouch dimensions shall be + 1/8 inches. Sufficient length for the center strip and careful assembly is critical to ensuring that the pouch is not inadvertently torn open during assembly and subsequent transport and storage. The solid lines shown at 1 inch off center at the base of the strip are cut lines. The 1 inch center strip section of the pouch shall be constructed with additional material for reinforcement. The center section of the pouch shall be scored (laser or mechanical) to provide easy tear properties without degrading the strength and barrier properties of the pouch. The pouch shall be filled with 1.5 percent saline (water and sodium chloride) solution, or as specified by the heater manufacturer with approval from Natick Soldier Research, Development and Engineering Center. The volume of fluid in the pouch, when combined with the heater, shall be adequate to initiate and propagate the exothermic reaction. Each activation fluid unit shall be correctly and legibly labeled in accordance with MIL-DTL-32235.

(1.00) 0 0 0 Score Lines Title: **Activator Pouch** Description/Notes: All Dimensions in inches Author: David Peletz Part/Item#: Rev3 Revision Drawing #: HP-AP-003 Approved: 3/13/2006 @ Heritage Packaging Date:

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FIGURE 1. Activation fluid unit

C. Heating tray.

The heating tray shall be molded from 0.090 inch high density polyethylene. Injection molded and thermoformed designs have performed adequately; other acceptable processes and materials are allowed. The heating tray shall consist of two compartments. The smaller compartment serves as a retaining reservoir for the activation fluid unit and includes two buttons to which the two short tabs of the activation fluid unit pouch are secured.

A fold-over flap shall be included on the heating tray to retain and protect the activation fluid unit. A slot shall be cut into the cover to allow the center strip of the activation fluid unit pouch to slide through, which later is attached to an activation mechanism/pull tab.

The larger compartment shall be configured to hold the heater, one polymeric food tray or ISP, and accommodate the activation fluid. The compartment shall be configured with a raised and rounded edge that supports the polymeric food tray securely above the heater.

Dimensions of the heating tray shall be as specified in Figure 2. The tolerance for the angle measurements shall be \pm 1 degree. The tolerance for the linear measurements shall be \pm 1/8 inch.

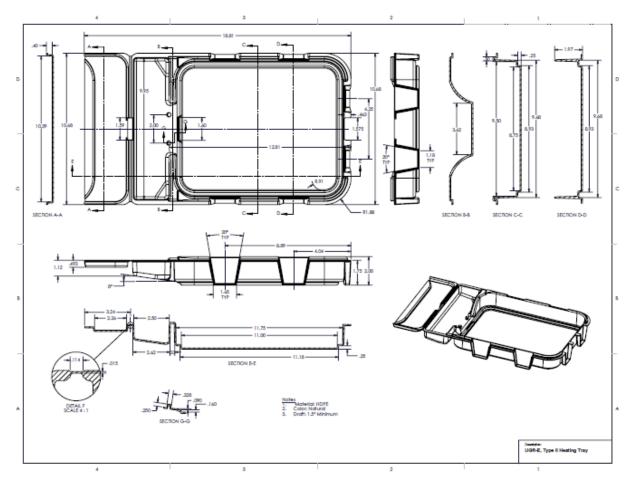


FIGURE 2. Heating tray

D. Pull tabs.

The pull tabs shall be constructed of a blend of low to medium density polyethylene or equivalent material and shall provide high strength characteristics under a wide range of environmental conditions. The material shall withstand temperatures ranging from -20°F to 160°F without fracture or failure. Dimensions of the pull tabs shall be as specified in Figures 3 or 4.

The pull tabs shall be configured with loading stations to support the three or four tray two-step activation method intended for the heater module. Each station shall be configured to retain the assembled activator strip and withstand a minimum pull force of 75 pounds. For a tab configured like the R16-4WCSHCERDG tab (Figure 3), the center strip of the activation fluid unit shall be inserted through the back opening of the tooth and each of the two holes on the extending end of the activator tab are pressed onto this tooth until the edge of the strip is secured

under both retaining teeth. For a tab configured like the RND-PT tab (Figure 4), the end of the center strip of the activating fluid unit shall be folded between the retaining holes and the tab inserted through the retaining station(s). The second pull tab shall be assembled to the heater pull strips in a similar configuration.

Upon completion of the heater module, the three or four center strips of the activation fluid units securely connect to a pull tab, and the three or four pull strips of the packaged heater securely connect to another pull tab. At the time of use, the operator of the heater module pulls the pull tabs to expose the heaters and to tear the activation fluid unit pouches which open and release the saline solution and activate the heaters.

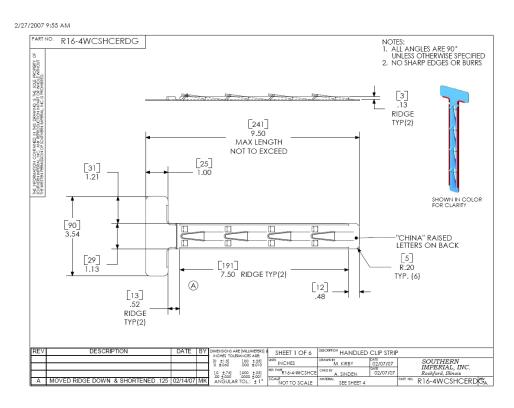


FIGURE 3. Pull tab, Rear loading design

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FIGURE 4. Pull tab, Center loading design

wing Provided

RND-PTAB

SHEET 1 OF 1

E. Assembly of heater module.

The components or sub-units shall be assembled. The Type II heater module shall consist of a box containing three sub-units and a BIB module or four sub-units, with activation mechanisms/pull tabs. The sub-unit shall consist of the heating tray with sealed-in heater, the activation fluid unit and the polymeric food tray or (ISP). Sub-assemblies of components may be used. The three or four sub-units shall be stacked and one activation mechanism/pull tab shall be connected to the three or four activation fluid unit center strips and the other activation mechanism/pull tab shall be connected to the three or four heater pull strips. The sub-units and the BIB module (when applicable) shall be placed into the heater module box. The entrée polymeric food tray shall be on the bottom and the dessert polymeric food tray shall be on the top. When there is a BIB module, it shall be placed on top of the three sub-units.

Corrugated fiberboard pads or cushioning shall be packed as necessary to fill excess headspace. The heater module box shall be closed and instruction sheets applied. Design and dimensions of the heater module box shall be as specified in Figure 5. Each heater module shall be correctly and legibly labeled in accordance with MIL-DTL-32235.

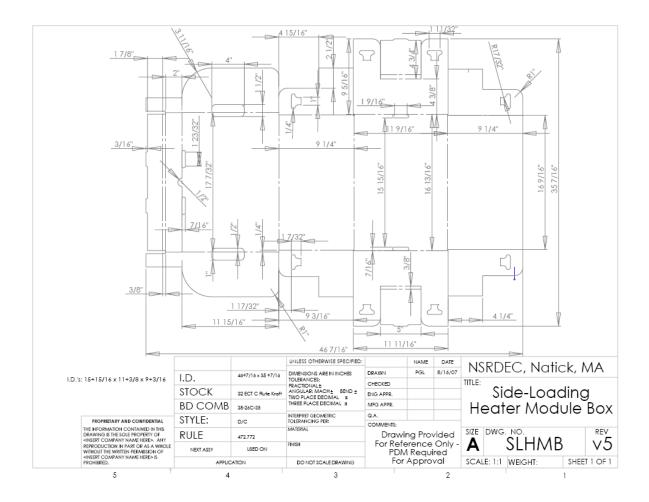


FIGURE 5. Heater module box

EXAMINATION AND TESTS:

A. <u>Type II heater module examination</u>. In addition to the heater module examination specified in MIL-DTL-32235, the finished product shall be examined for conformance to the requirements specified in this specification sheet. The Type II heater module shall be examined for the defects listed in Table I.

TABLE I. Type II heater module defects $\ \underline{1}/\ \underline{2}/\ \underline{3}/\ \underline{4}/\ \underline{5}/\ \underline{6}/$

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Heater module not type or not style specified.
102		Heater does not contain materials that will initiate and propagate an exothermic reaction.
103		Heater causes excessive foaming or uncontrolled release of reaction by-products.
104		Heater not hermetically sealed in tray with barrier material.
105		Center strip of activation fluid units not reinforced.
106		Score lines on activation fluid units missing or damaged.
	201	Score line on heater barrier material not provided.
	202	Heater barrier material not connected to pull strip.
	203	Heater pull strip not attached to activation mechanism/pull tab.
107		Activation mechanism/pull tab missing or damaged.
	204	Activation fluid unit pull strip not attached to activation mechanism/pull tab.
	205	Activation mechanism/pull tab not assembled properly.
108		Fold-over flap on heating tray to retain the activation fluid unit missing or damaged.
109		Heating tray design or dimensions not correct.
	206	Polymeric trays or ISPs or BIB, if applicable, of food not placed in module in correct order.
110		Excess headspace in module allowing movement of components.

 $[\]underline{1}/$ Heater material construction shall be verified by Certificate of Conformance (CoC).

- 2/ Material in accordance with MIL-PRF-131 for the activation fluid unit shall be verified by CoC.
- 3/ The activation fluid solution shall be identified and verified by CoC.
- $\underline{4}$ / The use of 0.090 inch high density polyethylene for the heating tray shall be verified by CoC.
- 5/ The pull tab material shall be verified by CoC.
- 6/ The pull tab pull strength shall be verified by CoC.

B. Test methods.

1. Single heater capacity test.

The objective of the heating capacity test is to verify that a single heater increases the temperature of the water in the polymeric tray by 85°F (from 40°F to 125°F) in 30 minutes or less. In this test, one sub-unit (polymeric tray of water in the heating tray with the heater and the activation fluid unit) is tested. The following procedures are recommended:

- Pre-condition 96 oz. water-filled test tray to 35°F to 40°F.
- Align matching bi-metallic (copper-constantan) pegs of C-10 Locking Connector to bimetallic holes in C-9 Locking Receptacle. Thread C-10 Locking Receptacle and C-9 together until seated.
- Connect Thermocouple wire installed on Locking Receptacle to data acquisition or computer terminal calibrated to the copper-constantan thermocouple.
- Assemble heater and food tray within the heating tray. Add activation fluid or use activator pouch to activate heater.
- The test shall be conducted at an ambient temperature of 72°F ± 2°F in an explosion-proof exhaust fume hood or sufficiently ventilated environment, away from open flame or potential ignition sources.
- Place sub-unit into a representative heater module box with 10-3/4 by 16-1/4 inch corrugated insert placed over the tray (weather grade corrugated or plastic materials may be used for repeated testing). Activate the sub-unit.
- Record temperature for at least 30 minutes at 1 minute intervals or more frequently.

II. Notes.

A. Part identifiers and sources of supply.

1. Heater. The heater is available from:

Truetech Inc. 680 Elton Ave. Riverhead, NY 11901-2585 (631) 727-8600

2. Heater barrier pouch. The barrier pouch material is available from:

Winter-Wolff International 131 Jericho Turnpike Jericho, NY 11753 (516) 997-3300

3. <u>Activation fluid unit</u>. The activator pouch is identified as Part # HP-AP-003. The material CADPACK N for the construction of the activation fluid unit pouch is available from:

Cadillac Products 5800 Crooks Road Troy, Michigan 48098-2830 (248) 813-8200

The filled and sealed activation fluid units are available from:

Heritage Packaging 625 Fishers Run Victor, NY 14564 (585) 742-3310

4. Heating tray. The heating tray is available from:

Transform Plastics 45 Prince St. Danvers, MA 01923 (978) 777-1440

Ecomass Technologies 4101 Parkstone Heights Drive Austin, TX 78746-7482 (512) 306-0020

5. <u>Pull tab</u>. The pull tab is identified as Part # R16-4-WCSHCE-4. The pull tab is available from:

Southern Imperial 1400 Eddy Avenue P.O. Box 2308 Rockford, IL 61103 (800) 747-4665 x203

6. <u>Thermocoupled polymeric trays</u>. Filled thermocoupled polymeric trays or instructions on how to construct them are available from:

US Army Research, Development and Engineering Command Natick Soldier Research, Development and Engineering Center RDNS-CEG 15 Kansas Street Natick, MA 01760-5056 (508) 233-4939

7. <u>Heating Tray with Heater</u>. The heater sealed into a heating tray is available from:

Ecomass Technologies 4101 Parkstone Heights Drive Austin, TX 78746-7482 (512) 306-0020

- 8. <u>Assembly and instruction sheets</u>. The following assembly and operating instruction sheets are attached:
- FIGURE 6. Type II Operating Instructions, for Heater with Hydrogen Generating Warning
- FIGURE 7. Type I Operating Instructions, for Heater with No Hydrogen Generation Warning
- FIGURE 8. <u>Type II with Eggs Operating Instructions, for Heater with Hydrogen Generating Warning</u>
- FIGURE 9. Type II with Eggs Operating Instructions, for Heater with No Hydrogen Generation Warning
 - FIGURE 10. Assembly Instructions for Type II Heater Module
 - FIGURE 11. Assembly Instructions for Type I Heater Module with Eggs

Assembly and instruction sheets in color are available electronically from:

US Army Research, Development and Engineering Command Natick Soldier Research, Development and Engineering Center RDNS-CEG 15 Kansas Street Natick, MA 01760-5056 (508) 233-6252

B. References.

MIL-PRF-131 - Barrier Materials, Watervaporproof, Greaseproof, Flexible, Heat-Sealable

(Copies of these documents are available from https://assist.daps.dla.mil/quicksearch/ or from the Standardization Document Order Desk, 700 Robbins Ave, Building 4D, Philadelphia, PA 19111-5094.)

C. <u>Changes from previous issue</u>. Marginal notations are not used in this revision to identify changes with respect to the previous issue due to the extent of the changes.

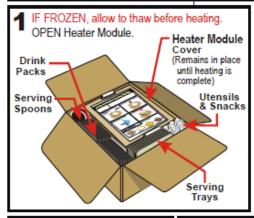


UGR-E TYPE II Operating Instructions

This KITCHEN IN A CARTON™ consists of a self-heating meal unit, additional menu components, and serving accessories to provide one complete meal for 18 Soldiers. The UGR-E has built-in, safe, fluid activated chemical heaters that provide a hot meal in 45 minutes.

WARNING

- Vapors released by activated heater contain hydrogen, a flammable gas. Do not place an open flame within 10 feet of the unit while heating.
- Do not use inside a vehicle or shelter, as vapors released by activated heater can displace oxygen.
- 3. Hot water leakage & steam can burn and cause injury.
- Discard heating tray after use. Do not drink any water remaining in the heating tray or use it in food items.
- Do not consume food contaminated by heating products.
- Dispose of all food waste and soiled utensils and do not retain any food as leftovers.

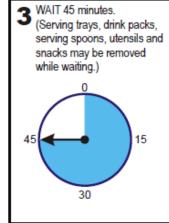


2 1st) PULL Activator Tab 1 to release heaters.

2nd) PULL Activator Tab 2 to release water to activate heaters.

NOTE: When pulled, there should be 4 strips hanging from each of the Pull Tabs. If there are fewer than 4, the Activator Pouches or Heaters must be opened manually.

If an Activator Pouch is missing or empty, use 1 teaspoon of salt and 1.5 cups of water to activate the affected heater.



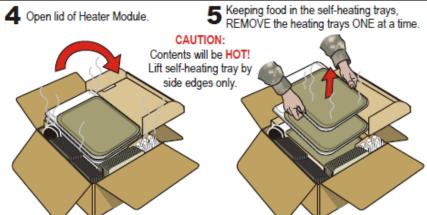




FIGURE 6. Type II Operating Instructions, for Heater with Hydrogen Generating Warning

TAB 2 **UGR-E TYPE II Operating Instructions** This KITCHEN IN A CARTON™ consists of a self-heating meal unit, additional menu Heater activation solution causes moderate skin and eye imitation. Avoid contact with eyes, skin, and clothes. 4. Do not consume food contaminated by heating components, and serving accessories to products provide one complete meal for 18 Soldiers. Dispose of all food waste and soiled utensils and do not retain any food as leftovers. 2. Hot water leakage & steam can burn and cause injury. The UGR-E has built-in, safe, fluid activated 3. Discard heating tray after use. Do not drink any water chemical heaters that provide a hot meal in remaining in the heating tray or use it in food items. 45 minutes. IF FROZEN, allow to thaw before heating. 1st) PULL Activator Tab 1 to release heaters. OPEN Heater Module. 2nd) PULL Activator Tab 2 to release water to activate heaters. Heater Module Cover TAB 1 🖙 (Remains in place NOTE: When pulled, there should be 4 strips Drink until heating is Packs complete) hanging from each of the Pull Tabs. If there Utensils Serving are fewer than 4, the & Snacks Spoons Activator Pouches or Heaters must be opened manually. TAR 2 If an Activator Pouch is missing or empty, use 1 teaspoon of salt and 1.5 cups of water to activate the affected heater. Serving Travs 3 WAIT 45 minutes. 5 Keeping food in the self-heating trays, Open lid of Heater Module. REMOVE the heating trays ONE at a time. (Serving trays, drink packs, CAUTION: serving spoons, utensils and snacks may be removed Contents will be HOT! while waiting.) Lift self-heating tray by side edges only. 15 30 6 Remove food lids by cutting U-shape about FOOD SAFETY NOTICE: Use new safety knife provided to prevent food one inch from outside edge, and serve. Once contamination. Food service gloves and antibacterial wipes are also included. opened, do not keep tray items as leftovers. Dessert Vegetable Entree

FIGURE 7. Type II Operating Instructions, for Heater with No Hydrogen Generation Warning

Tray

TAB 1

Tray

Starch

Tray

Tray

TAB 2

UGR-E TYPE II w/ Eggs Operating Instructions This KITCHEN IN A CARTON™ consists of a self-heating meal unit, additional menu 4. Discard heating tray after use. Do not drink any wate Vapors released by activated heater contain hydro components, and serving accessories to a flammable gas. Do not place an open flame within feet of the unit while heating. remaining in the heating tray or use it in food items. provide one complete meal for 18 Soldiers. 5. Do not consume food contaminated by heating The UGR-E has built-in, safe, fluid activated 2. Do not use inside a vehicle or shelter, as vapors chemical heaters that provide a hot meal in released by activated heater can displace oxygen. 6. Dispose of all food waste and soiled utensils and do not 3. Hot water leakage & steam can burn and cause injury. Open Heater Module Cover and remove IF FROZEN, allow to thaw before heating. TAB 1 Egg Module. Close Heater Module Cover. 1st) PULL Activator Tab 1 all the way out of box to release heaters. NOTE: Follow the instructions inside the When pulled, there Egg Module to prepare the eggs. should be 3 strips 2nd) PULL Activator Tab 2 all the way out of box hanging from each of to release water to activate heaters. the Pull Taba, If there are fewer than 3, the Activator Pouches or Heate Serving must be opened Spoons manually. Heater If an Activator Pouch TAB 2 Module is missing or empty, use 1 teaspoon of salt Drink and 1.5 cups of water Packs to activate the affected heater Serving Utensils Egg Module Open lid of Heater Module. Remove Egg Module. A. REMOVE Egg Mix Pouch from Egg Module. WAIT 45 minutes for bottom 3 trays. Keeping food in the self-heating trays, REMOVE CAUTION: Pouch is hot! (Serving trays, drink packs, serving the heating trays ONE at a time. spoons, utensils and snacks may be CAUTION: Contents will be HOT! B. REMOVE Overwrap from Serving Tray removed while waiting.) Lift self-heating tray by side edges only. and place Tray on top of Heater inside box. WAIT 30 minutes for eggs. TRAYS **EGGS** A. CUT bottom of Egg Mix Pouch FOOD SAFETY and empty into Serving Tray. CAUTION: contents are hot. Use new safety Fluff eggs before serving. knife provided to 0 prevent food con-B. Remove food lids by cutting U-shape about one inch from tamination. Food outside edge, and serve. service gloves and Once opened, do not keep tray antibacterial wipes items as leftovers. are also included. Rev 03-31-10 **TAB 1**

FIGURE 8. Type II with Eggs Operating Instructions, for Heater with Hydrogen Generating Warning

TAB 2

UGR-E TYPE II w/ Eggs Operating Instructions This KITCHEN IN A CARTON™ consists of a self-heating meal unit, additional menu leater activation solution causes moderate skin and eye ritation. Avoid contact with eyes, skin, and clothes. Do not consume food contaminated by heating components, and serving accessories to products provide one complete meal for 18 Soldiers. Dispose of all food waste and soiled utensils and do not retain any food as leftovers. Hot water leakage & steam can burn and cause injury. The UGR-E has built-in, safe, fluid activated 3. Discard heating tray after use. Do not drink any water chemical heaters that provide a hot meal in remaining in the heating tray or use it in food items. Open Heater Module Cover and remove IF FROZEN, allow to thaw before heating. TAB 1 Egg Module. Close Heater Module Cover. 1st) PULL Activator Tab 1 all the way out of box to release heaters. NOTE: Follow the instructions inside the When pulled, there Egg Module to prepare the eggs. should be 3 strips 2nd) PULL Activator Tab 2 all the way out of box hanging from each of to release water to activate heaters. the Pull Tabs. If there are fewer than 3, the Activator Pouches or Heate Serving must be opened Spoons manually. Heater If an Activator Pouch TAB 2 Module is missing or empty, use 1 teaspoon of salt Drink and 1.5 cups of water Packs to activate the affected heater Serving Utensils Egg Module Open lid of Heater Module. Remove Egg Module. A. REMOVE Egg Mix Pouch from Egg Module. WAIT 45 minutes for bottom 3 trays. Keeping food in the self-heating trays, REMOVE CAUTION: Pouch is hot! (Serving trays, drink packs, serving the heating trays ONE at a time. spoons, utensils and snacks may be B. REMOVE Overwrap from Serving Tray CAUTION: Contents will be HOT! removed while waiting.) Lift self-heating tray by side edges only. and place Tray on top of Heater inside box. WAIT 30 minutes for eggs. TRAYS **EGGS** A. CUT bottom of Egg Mix Pouch FOOD SAFETY and empty into Serving Tray. CAUTION: contents are hot. Use new safety Fluff eggs before serving. knife provided to 0 prevent food con-B. Remove food lids by cutting U-shape about one inch from tamination. Food outside edge, and serve. service gloves and Once opened, do not keep tray antibacterial wipes items as leftovers. are also included. Rev 03-31-10 **TAB 1**

FIGURE 9. Type II with Eggs Operating Instructions, for Heater with No Hydrogen Generation Warning

Assembly Instructions for Heater Module Type II COMPONENTS: $\mathbf{1}$ (x4) 2 (x4) (1) Heating Tray (quantity 4) (2) Polymeric Food Tray (quantity 4) (3) Activation Fluid Unit (quantity 4) 0 (4) Pull Tab (quantity 2) 3 (x4) (5) Sterile Knife (quantity 1) Ø (6) Corrugated Insert (quantity as needed) (x2)(7) Heater Module Box (quantity 1) A. FOLD BACK center tab of Activation Fluid Unit to separate from two small tabs. B. ATTACH Activation Fluid Units to Heating Trays by pressing holes of short tabs into stubs on tray. C. FOLD short tabs to insert second hole on same stub. D. INSERT center tab through slit in Tray cover. E. CLOSE COVER. INSERT Polymeric Food Trays. Edge of Food Tray holds down Heating Tray cover. STACK Trays. The Entrée should be on the bottom and Dessert should be on the top. Dessert CHECK that Food Trays are holding down Heating Tray covers. Tray CHECK all Activation Fluid Units are securely attached to Heating Trays. CHECK all Heater Barrier Material Pull Strips extend beyond edge of Heating Trays. Entrée Heater Barrier

FIGURE 10. Assembly Instructions for Type II Heater Module

PAGE 1 of 2

Material Pull Strip

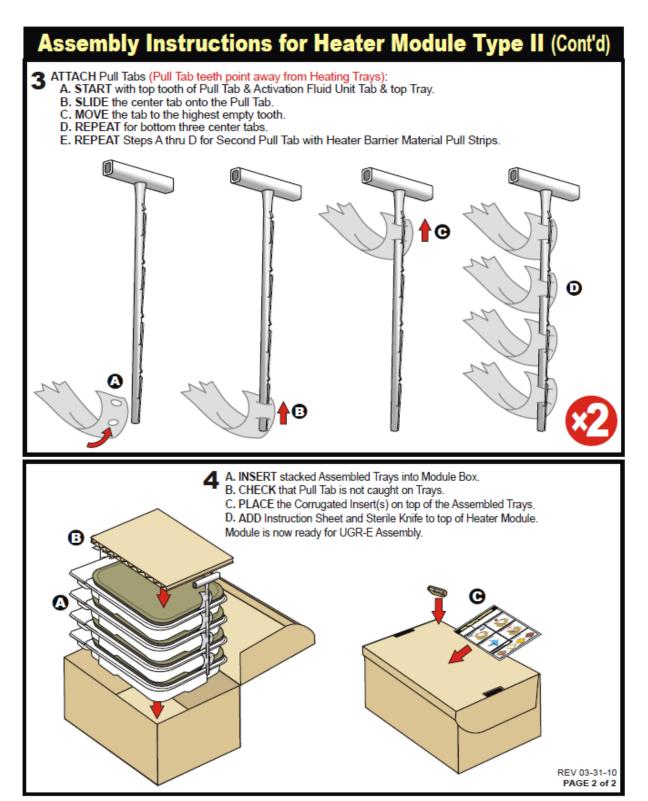


FIGURE 10. <u>Assembly Instructions for Type II Heater Module – Continued</u>

Assembly Instructions for Heater Module Type II w/ Eggs COMPONENTS: (x3) 1 (x3) (1) Heating Tray (quantity 3) (x1) (2) Egg Module Box (quantity 1) (3) Polymeric Food Tray (quantity 3) (4) Activation Fluid Unit (quantity 3) 4 (x3) (5) Pull Tab (quantity 2) 0 (6) Sterile Knife (quantity 1) (x1)(7) Heater Module Box (quantity 1) A. FOLD BACK center tab of Activation Fluid Unit to separate from two small tabs. B. ATTACH Activation Fluid Units to Heating Trays by pressing holes of short tabs into stubs on tray. Œ C. FOLD short tabs to insert second hole on same stub. D. INSERT center tab through slit in Tray cover. E. CLOSE COVER. INSERT Polymeric Food Trays. Edge of Food Tray holds down Heating Tray cover. STACK Trays. The Entrée should be on the bottom and Egg Module Box should be on the top. Egg Module CHECK that Food Trays are holding down Heating Tray covers. Box CHECK all Activation Fluid Units are securely attached to Heating Trays. CHECK all Heater Barrier Pull Strips extend past Heater Tray. Dessert Tray Entrée Heater Barrier Tray Pull Strips PAGE 1 of 2

FIGURE 11. Assembly Instructions for Type II Heater Module with Eggs

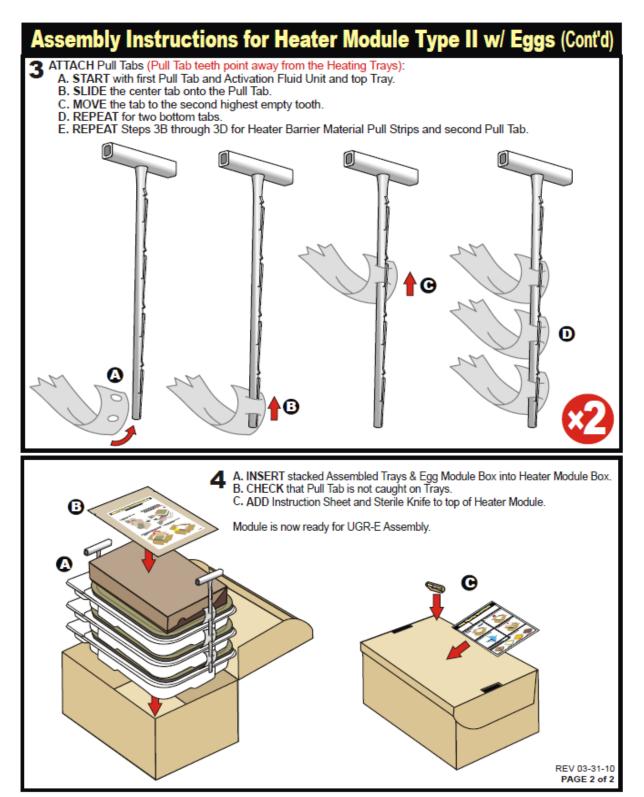


FIGURE 11. Assembly Instructions for Type II Heater Module with Eggs – Continued

Custodians:

Army – GL Navy – SA

Air Force – 35

Preparing activity:

Army - GL

(Project 8970-2010-003)

Review Activities:

Army – MD, QM

Navy – MC

DLA - SS

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using ASSIST Online database at https://assist.daps.dla.mil/.