

INCH-POUND

MIL-DTL-44329B (GL)
2 March 1995
SUPERSEDING
MIL-K-44329A (GL)
1 March 1994

DETAIL SPECIFICATION

KITCHEN, FIELD, MODULAR

This specification is approved for use by the Natick Research, Development, and Engineering Center, Department of the Army, and is available for use by all Departments and Agencies of the Department of Defense.

1. SCOPE

1.1 Scope. This specification covers the components of the modular field kitchen.

2. APPLICABLE DOCUMENTS

2.1 General. The documents listed in this section are needed to meet the requirements specified in sections 3, 4, and 5 of this specification. This section does not include documents in other sections of this specification or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all requirements documents cited in sections 3, 4, and 5 of this specification, whether or not they are listed.

2.2 Government documents.

2.2.1 Specifications, standards, and handbooks. The following specifications, standards, and handbooks form a part of this document to the extent specified herein. Unless otherwise specified, the issues of these documents are those listed in the issue of the Department of Defense Index of Specifications and Standards (DODISS) and supplement thereto, cited in the solicitation (see 6.2).

Beneficial comments (recommendations, additions, deletions) and any pertinent data which may be used in improving this document should be addressed to: U.S. Army Natick Research, Development, and Engineering Center, Natick, MA 01760-5018 by using the Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document or by letter.

AMSC N/A

FSC 7360

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SPECIFICATIONS

DEPARTMENT OF DEFENSE

MIL-T-704 - Treatment and Painting of Materiel

STANDARDS

DEPARTMENT OF DEFENSE

MIL-STD-2219 - Fusion Welding for Aerospace Applications

(Unless otherwise indicated, copies of the above specifications, standards, and handbooks are available from the Standardization Documents Order Desk, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.)

2.2.2 Other Government documents, drawings, and publications. The following other Government documents, drawings, and publications form a part of this document to the extent specified herein. Unless otherwise specified, the issues are those cited in the solicitation.

Department of the Army Technical Manuals

- TM 10-7360-204-13&P - Range Outfit, Field Gasoline, Model M59, Burner Unit, Gasoline, Models M2 and M2A
- TM 10-7360-208-13&P - Equipment Publication Technical Manual Operator, Organizational, and Direct Support Maintenance Manual Including Repair Parts and Special Tools List for Field Kitchen Modular
- TM 10-8340-224-13 - Operator's, Organizational, and Direct Support Maintenance Manual Including Repair Parts and Special Tools List for Tent, Extendable, Modular

(Copies of the Army Technical Manuals are available from the U.S. AG Publications Center, 1655 Woodson Road, St. Louis, MO 63144.)

DRAWINGS

U.S. ARMY NATICK RESEARCH, DEVELOPMENT, AND ENGINEERING CENTER

- 5-13-3721 - Tray Pack Heater Assembly
- 5-13-3722 - Heater Tank, Frame Assembly
- 5-13-3723 - Tray Pack Heater Tank Assembly
- 5-13-3728 - Heating Unit Guide Rail Assembly
- 5-13-3771 - Decal, Operating Instructions
- 5-13-3773 - Decal, "Warning May Be Hot"
- 5-13-3859 - Lifter, Assembly, Tray Pack Serving
- 5-13-3860 - Handle, Inner
- 5-13-3861 - Handle, Outer

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5-13-3862	- Plate, Lifting
5-13-3866	- Outer Lifting Plate Assembly
5-13-3867	- Inner Lifting Plate Assembly
5-13-3868	- Base Rack Assembly
5-13-3875	- Burner Rack Assembly
5-13-3886	- Cook Pot Cradle Assembly
5-13-3961	- Tray Pack Lifter Assembly and Details
5-13-3969	- Opener, Can, Mounted, Heavy Duty
5-13-3991	- Cook Pot Cradle, Assembly
5-13-4050	- Storage Rack Assembly
5-13-4051	- Storage Rack
5-13-4100	- Oven, Field Assembly
5-13-4101	- Oven Rack Assembly
5-13-4102	- Oven Cavity Assembly
5-13-4103	- Inner Skin Assembly
5-13-4104	- Oven Door Assembly
5-13-4105	- Top Skin Channel Assembly
5-13-4106	- Oven Top Assembly
5-13-4108	- Handle, Carrying Assembly
5-13-4109	- Bottom Skin Channel Assembly
5-13-4111	- Frame, Insulation Assembly
5-13-4116	- Bracket, Shelf Assembly
5-13-4143	- Bottom Support Assembly
5-13-4160	- Cabinet, Storage, Altered
5-13-4188	- Oven Frame Assembly
5-13-4191	- Door Frame Assembly
5-13-4194	- Front Skin Assembly
5-13-4210	- Double Burner Griddle Assembly
5-13-4212	- Double Burner Steam Table Assembly
5-13-4213	- Steam Table Body Assembly
5-13-4221	- Warning Plates for Burner Rack Assembly
5-13-4242	- 36 Inch Field Table Assembly
5-13-4243	- Table Top Assembly
5-13-4245	- Leg Adaptor Assembly
5-13-4247	- Leg Mounting Bracket Assembly
5-13-4257	- Shelf Assembly
5-13-4258	- Body, Shelf
5-13-4262	- Guide, Shelf
5-13-4265	- Lifter, Serving, Number Ten Can

(Copies of drawings are available from the U.S. Army Natick Research Development and Engineering Center, ATTN: SATNC-WEF, Natick, MA 01760-5018.)

2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified, the issues of the documents which are DOD adopted are those listed in the issue of the DODISS cited in the solicitation. Unless otherwise specified, the issues of the documents not listed in the DODISS are the issues of the documents cited in the solicitation (see 6.2).

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AMERICAN WELDING SOCIETY (AWS)

Standard Qualification Procedure of the American Welding Society

(Application for copies should be addressed to the American Welding Society, 550 N.W. Lejeune Road, Miami, FL 33126.)

AMERICAN SOCIETY OF MECHANICAL ENGINEERS (ASME)

Welding Qualifications of the American Society of Mechanical Engineers

(Application for copies should be addressed to the American Society of Mechanical Engineers, 345 East 47th Street, New York, NY 10017.)

NSF INTERNATIONAL

Standard No. 2 - Food Service Equipment
Criteria No. 2 - Special Equipment and/or Devices

(Applications for copies should be addressed to NSF International, 3475 Plymouth Road, Ann Arbor, MI 48105)

(Non-Government standards and other publications are normally available from the organizations that prepare or distribute the documents. These documents also may be available in or through libraries or other informational services.)

2.4 Order of precedence. In the event of a conflict between the text of this document and the references cited herein, the text of this document takes precedence. Nothing in this document, however, supersedes applicable laws and regulations unless a specific exemption has been obtained.

3. REQUIREMENTS

3.1 First article. When specified (see 6.2), a sample shall be subjected to first article inspection in accordance with 4.2.

3.2 Alternate components. Components offered as equivalent to components specified hereinafter and on the referenced drawings as a specific manufacturer's part or model number or equal, shall be functionally equal to the manufacturer's model number identified, and of equal or better quality. The incorporation and inclusion of such a component in the design of the specified end product shall not require modification or change to any other specified component, and shall not reduce ease of maintenance to it or any other components, unless such modification or change is specifically approved by the contracting officer. Prior to manufacture of the first article, or if none is required, prior to commencing production, the contractor shall submit for the contracting officer's approval, a list identifying each proposed alternate component, together with proof that each listed component complies

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with requirements specified above. The contracting officer, at his option, may require a physical sample of the proposed substitution. Approval of the submitted listing, together with the necessary supporting data, authorizes commencement of manufacture but does not relieve the contractor of responsibility that these components perform in accordance with specified requirements when incorporated into the end product.

3.3 Materials and components. The materials and components used shall conform to the applicable referenced specifications, standards, drawings, and requirements specified herein. Where materials are not definitely specified, they shall be of the quality normally used for the purpose in commercial practice provided the completed items comply with all provisions of this document. It is encouraged that recycled material be used when practical as long as it meets the requirements of this specification.

3.4 Design and construction. The modular field kitchen is designed for field preparation of hot meals on a sustained basis for 250 soldiers in a sheltered space. The design and construction for the modular field kitchen shall be as specified herein and as specified on the applicable drawings.

3.4.1 Welders. Prior to assigning any welder to structural welding on kitchen components to be furnished under this specification, the contractor shall provide the contracting officer or his authorized representative with the names of welders to be employed in the work, together with certification that each of these welders has passed qualification tests as prescribed by either of the following listed codes for the type of welding operation to be performed:

- a. Standard Qualification Procedure of the American Welding Society
- b. Welding Qualification of the American Society of Mechanical Engineers

3.5 Contractor furnished components. Each kitchen shall include the contractor furnished components specified in 3.5.1 through 3.5.14.

3.5.1 Cabinet, storage. Two storage cabinets shall be provided with each kitchen. Each storage cabinet shall conform to Drawing 5-13-4160.

3.5.2 Cook pot cradle assembly. Two cook pot cradle assemblies complete with burner rack and base rack assemblies shall be provided with each kitchen. Each cook pot cradle assembly shall conform to Drawing 5-13-3991.

3.5.3 Double burner griddle assembly. One double burner griddle assembly shall be provided with each kitchen. The double burner griddle assembly shall conform to Drawing 5-13-4210.

3.5.4 Heater tank assembly, tray pack. One tray pack heater tank assembly shall be provided with each kitchen. The tray pack heater tank assembly shall conform to Drawing 5-13-3721. When tested as specified in 4.3.5 and 4.4.1, the tray pack heater tank assembly shall show no leakage of water.

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3.5.4.1 Instruction plate. Each tray pack heater tank assembly shall have an instruction plate as shown on Drawing 5-13-3771.

3.5.4.2 Warning plates. Two warning plates indicating surfaces of tray pack heater tank assembly "May Be Hot" shall be placed as shown on Drawing 5-13-3773. Two warning plates for each of the two cook pot cradle assemblies shall be placed as shown on Drawing 5-13-3886. Two warning plates for each of the two burner racks shall be placed as shown on Drawing 5-13-4221. One warning plate shall be placed on the oven as shown on Drawing 5-13-4100.

3.5.5 Lifter assembly, tray pack, extracting. Two extracting tray pack lifter assemblies shall be provided with each kitchen. The extracting tray pack lifter assembly shall conform to Drawing 5-13-3961.

3.5.6 Lifter assembly, tray pack, serving. Two serving tray pack lifter assemblies shall be provided with each kitchen. The serving tray pack lifter shall conform to Drawing 5-13-3859.

3.5.7 Lifter, serving, number ten can. Two number ten can serving lifters shall be furnished for lifting hot number ten cans from the opening table to the serving table. The lifter serving, number ten can, shall conform to Drawing 5-13-4265 and all subsidiary drawings.

3.5.8 Field oven assembly. Two field oven assemblies shall be provided with each kitchen. Each field oven assembly shall conform to Drawing 5-13-4100.

3.5.9 Base rack assemblies. Two base rack assemblies shall be provided with each kitchen. Each base rack shall conform to Drawing 5-13-3868.

3.5.10 Burner rack assemblies. Two burner rack assemblies shall be provided with each kitchen. Each burner rack shall conform to Drawing 5-13-3875.

3.5.11 Rack set, storage and drying. One storage rack set shall be provided with each kitchen. Each set shall consist of three storage rack assemblies conforming to Drawing 5-13-4050.

3.5.12 Shelf assemblies. Two shelf assemblies shall be provided with each kitchen. Each shelf assembly shall conform to Drawings 5-13-4257, 5-13-4258, and 5-13-4262.

3.5.13 Steam table assembly. One steam table assembly shall be provided with each kitchen. The steam table assembly shall conform to Drawing 5-13-4212. When tested as specified in 4.3.5 and 4.4.2, the steam table assembly shall show no leakage of water.

3.5.14 Table, work, field 36-inch high. Two field 36-inch high work tables shall be provided with each kitchen. Each field 36-inch high work table shall conform to Drawing 5-13-4242.

3.5.15 Can opener, table mounted. Two table mounted can openers shall be provided with each kitchen. Each mounted can opener shall conform to Drawing 5-13-3969.

3.6 Government-furnished property (GFP). Each kitchen shall include the Government-furnished property listed below (see 6.2 and 6.3).

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Item No.	Description	Identification National Stock Number	Quantity
1	Antiseize thread compound conforming to MIL-T-83483	8030-00-087-8630	1
2	Bag, drinking water storage, conforming to MIL-B-273	4610-00-268-9890	1
3	Board, food chopping, conforming to A-A-391	7330-00-078-5706	2
4	Brush, wire, conforming to H-B-178/1-3 of H-B-178	7920-00-291-5815	1
5	Burner unit, M2A, conforming to MIL-B-40098 (see 6.2)	7310-01-113-9172	6
6	Butcher's steel, conforming to type XII, grade C of GGG-C-746	7330-00-550-7592	1
7	Can, fuel, military: plastic, 5-gallon conforming to MIL-C-53109	7240-01-337-5269	5
8	Can, slip cover top, conforming to type IV, round, class 3 of PPP-C-96. The can shall be 2-1/4" in height and 3-1/8" in diameter	8110-01-390-7839	1
9	Can, water, plastic, 5-gallon, conforming to MIL-C-43613	7240-00-089-3827	5
10	Chest, tool, gasoline conforming to Drawing 5-11-2075	7310-01-411-2271	1
11	Cleaner, burner, slot, conforming to MIL-C-1429	5120-00-379-2490	1
12	Colander, SS, (16-quart) conforming to type II of A-A-469	7330-00-266-7453	1
13	Cover, baking and roasting, with aluminum cover conforming to item 2 of MIL-P-1747	7330-00-263-8516	5
14	Cover, cooking pot conforming to MIL-P-1735	7330-00-250-6300	4
15	Cover, full size	7310-00-834-4480	6
16	Cover, half size pans	7310-01-107-1281	6

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Item No.	Description	Identification National Stock Number	Quantity
17	Cover, pan, food serving and storage, rectangular	7310-01-235-0922	36
18	Cutter set, cookie, conforming to A-A-50171	7330-00-543-7097	1
19	Dipper, size 1, type II conforming to A-A-1752	7330-00-272-2489	2
20	Dispenser, liquid, insulated, 5-gallon, conforming to size 2, class 2 of A-A-52190	7310-01-245-6937	17
21	Egg whip, 16-inch, conforming to A-A-394	7330-00-815-1458	1
22	Extinguisher, fire	4210-01-149-1356	3
23	First aid kit, general purpose	6545-00-919-6650	1
24	Food container, insulated	7330-01-234-2163	6
25	Food turner, conforming to type IV, size 2 of MIL-U-10815	7330-00-256-2158	3
26	Fork, (15-inch), conforming to type I, size 1 of MIL-U-10815	7340-00-223-7791	3
27	Fork, (21-inch), conforming to type I, size 2 of MIL-U-10815	7340-00-223-7792	3
28	Generator, preheater, conforming to MIL-B-40098 (see 6.2)	7310-00-999-2552	6
29	Hammer, hand (16 ounce), conforming to A-A-1307	5120-00-892-5485	1
30	Hose, conforming to type II, grade A, size 5/8 of L-H-520	4720-00-729-5334	1
31	Knife, boning conforming to type III, grade D of GGG-C-746	7340-00-197-1271	2
32	Knife, cooks, conforming to type XX, grade D of GGG-C-746	7340-00-488-7950	2
33	Knife, craftsman, conforming to GGG-K-494	5110-00-892-5071	2

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<u>Item No.</u>	<u>Description</u>	<u>Identification National Stock Number</u>	<u>Quantity</u>
34	Knife, paring, conforming to type V, grade D of GGG-C-746	7340-00-488-7939	2
35	Knife, slicing, conforming to type VI, grade D of GGG-C-746	7340-00-406-6531	2
36	Ladle, 2 ounce, conforming to size 1 of A-A-1956	7330-00-254-4793	2
37	Ladle, 8 ounce, conforming to size 3 of A-A-1956	7330-00-248-1153	2
38	Lantern, gasoline, conforming to A-A-52078	6260-00-837-0996	3
39	Lubricating oil, general purpose, conforming to WV-L-800	9150-00-273-2389	1
40	Measure, liquid, 2-quart, conforming to A-A-1751	7330-00-205-3096	2
41	Measuring set, spoon, conforming to A-A-1954	7330-00-272-7876	2
42	Opener, can, hand for tray packs and round cans, conforming to MIL-O-44368	7330-01-245-0201	2
43	Pan, baking, rectangular, with handles, conforming to MIL-P-12851	7330-00-272-2589	10
44	Pan, baking and roasting, aluminum, conforming to item 1 of MIL-P-1747	7330-00-485-7376	5
45	Pan, food serving and storage, rectangular	7310-01-234-2189	36
46	Pan, serving line, 4 inch full size, conforming to style I, model A, size 3 of A-A-50179	7310-00-238-5164	3

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Item No.	Description	Identification National Stock Number	Quantity
47	Pan, serving line, 4 inch half size, conforming to style I, model A, size 6 of A-A-50179	7310-00-576-4614	6
48	Peeler, potato, conforming to A-A-1953	7330-00-238-8316	2
49	Pick, ice conforming to A-A-631	7330-00-257-4822	1
50	Plate, splash, cooking	7330-00-379-2544	2
51	Pliers, slip joint, conforming to type II, class 2, style A of GGG-P-471	5120-00-223-7397	1
52	Pot, cooking, (without cover), 10-gallon, conforming to size 1 of MIL-P-1735	7330-00-292-2306	2
53	Pot, cooking (with cover), 15-gallon, conforming to size 2 of MIL-P-1735	7330-00-292-2307	2
54	Pot holder, conforming to A-A-867	7330-00-379-4439	4
55	Pump, inflating, manual, conforming to XX-P-746	4320-00-852-9036	1
56	Repair kit, fabric (modified) (see TM 10-8340-224-13 and FM 10-16) (see 6.2)	8340-00-262-5767	1
57	Roll, cutlery, conforming to type II of MIL-R-1982	7360-00-274-7088	1
58	Rolling pin, wood (23 by 3-3/4 inches), conforming to type I of A-A-2368	7330-00-153-9749	1
59	Scraper, baker, conforming to A-A-52068	7330-00-205-1950	1
60	Screwdriver, cross tip conforming to type VI, class 1, 4 inches exposed length of blade, No. 2 blade point size of GGG-S-121	5120-00-234-8913	1

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Item No.	Description	Identification National Stock Number	Quantity
61	Screwdriver, flat tip conforming to type I, class 5, design A, 4 inches exposed length of blade of GGG-S-121	5120-00-222-8852	1
62	Server, pie and cake, conforming to type XXI, grade D of GGG-C-746	7340-00-272-9586	1
63	Sifter, flour, hand, conforming to A-A-467	7330-00-184-0089	1
64	Skimmer	7330-00-680-2635	2
65	Spatula	7330-00-849-5194	2
66	Spoon, food service, basting, 15 inch, conforming to type I, size 2 of A-A-1082	7340-00-240-7080	4
67	Spoon, food service, basting 21 inch, conforming to type II, size 2 of MIL-U-10815	7340-00-223-7800	4
68	Spoon, food service, slotted, 15 inch, conforming to type III, size 2 of A-A-1082	7340-00-205-1421	8
69	Spout, can, flexible, conforming to MIL-S-1285	7240-00-177-6154	1
70	Stone, sharpening, conforming to type II, class 2, style 1 of SS-S-736	5345-00-198-8040	1
71	TM 10-7360-204-13		1
72	TM 10-7360-208-13&P		1
73	TM 10-8340-224-13		1
74	Tent, extendable, modular (16 by 20 foot Utility), (see 6.2) conforming to MIL-T-44271	8340-01-185-2613	1
75	Tongs, food service, SS, 12 inch, conforming to size 3 of MIL-T-40097	7330-00-616-0997	3

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Item No.	Description	Identification National Stock Number	Quantity
76	Waste receptacle, plastic, 32-gallon with lid, conforming to A-A-295	7240-00-151-6629	2
77	Wrench, adjustable, conforming to size 8 of A-A-2344	5120-00-240-5328	1
78	Wrench, combination, conforming to type II of MIL-W-10698	5120-00-303-7737	1

3.8 Finish. Components of the kitchen shall be finished as specified in 3.8.1.

3.8.1 Surface finishing. The exterior surfaces of the items listed shall be cleaned, conditioned, primed, and painted in accordance with type F or G of MIL-T-704, as applicable. Rough or sharp edges and corners, burrs, and slivers shall be removed prior to any painting. The griddle top assembly shall be finished in accordance with Drawing 5-13-4210.

Items to be finished:

Storage and drying rack set
Storage cabinet assembly
Cook pot cradle assembly
Heater tank assembly
Table, work, field 36 inches high
Lifter assembly, tray pack, extracting
Lifter assembly, tray pack, serving
Rack, base
Rack, double base, assembly
Shelf
Steam table adapter
Steam table top assembly (outside only)
Oven (outside only)

The items listed in 3.8.1 shall be given a finish coat of chemical agent resistant paint, color Green 383. The table top, shroud, and the outside surface of the oven, shall have a finish coat of heat resistant paint in Green 383, and shall contain no lead or chromate. The paint shall be applied so that there will be no streaks, pinholes, cheeks, or cracks.

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3.9 Welding. The surfaces of parts to be welded shall be free from oxide, scale, paint, grease, or other foreign matter. Welds shall have a smooth, regular bead, shall be uniform in cross section, and shall be free of pits, cracks, holes, undercuts, or incomplete fusion. All scale, flux, splatter, and rough surface shall be removed.

3.10 Fastening devices. Threaded fastener and rivet holes shall have burrs removed. Threaded fasteners shall not be broken, cracked, or stripped and shall be securely torqued. Rivets shall fill the holes completely and the heads shall be in full contact with the surface of the riveted members.

3.11 Workmanship. The components of the kitchen shall conform to the quality of product established by this specification.

4. VERIFICATION

4.1 Classification of inspection. The inspection requirements specified herein are classified as follows:

- a. First article inspection (see 4.2)
- b. Conformance inspection (see 4.3)

4.2 First article inspection. When a first article is required (see 3.1 and 6.2), it shall be examined for the defects specified in 4.3.3 and 4.3.4 and tested for the characteristic specified in 4.3.5. The presence of any defect or failure to pass any test shall be cause for rejection of the first article.

4.3 Conformance inspection. Conformance inspection shall include the examinations of 4.3.2.1, 4.3.2.1.1, 4.3.2.1.2, 4.3.3, 4.3.4, and the test of 4.3.5. Sampling for inspection shall be as specified in the contract or purchase order (see 6.2).

4.3.1 Component and material inspection. The components listed in 3.5.1 through 3.5.14 shall conform with the requirements of referenced documents.

4.3.2 In-process inspection. Inspection of components shall be made at any point or during any phase of the manufacturing process to determine whether dimensions which cannot be examined in the finished product are in accordance with specified requirements. Whenever nonconformance is noted, correction shall be made to the items affected, the lot in progress, and to the operation. Parts which cannot be corrected shall be removed from production.

4.3.2.1 In-process inspection of welding. In lieu of inspecting welds in accordance with the following procedures, the contractor may propose to the Procuring Contracting Officer (PCO), alternative procedures for operator and equipment certification.

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4.3.2.1.1 Spot welding. Spot welding shall be inspected in accordance with the peel test procedure listed below. The peel test shall verify minimum nugget size, as specified on the drawings, and complete bonding of the two metals. At least two sample welds shall be tested using material identical to the applicable components specified in the modular field kitchen.

4.3.2.1.1.1 Peel test procedure. The weldment on simulated specimens shall be separated by driving a chisel, or like instrument, between the welded component in an unwelded area or by peeling one sheet back against the weld until failure occurs. Failure of the base metal outside the weld area shall be considered evidence that the welds are satisfactory.

4.3.2.1.2 Metal arc welding. Unless otherwise specified on the drawing, all metal arc welding shall be inspected in accordance with class C of MIL-STD-2219.

4.3.3 Component visual examination. The completed kitchen, including all manufactured components shall be examined for the defects listed in table I. The lot size shall be expressed in units of manufactured kitchen components. The sample unit shall be one of each of the manufactured kitchen components. The sample size shall be as specified in the contract or purchase order. Unless otherwise specified in the contract or purchase order, the finding of any major or minor defect shall be cause for rejection of the lot of manufactured kitchen components or assemblies.

TABLE I. Component visual defects

<u>Examine</u>	<u>Defect</u>	<u>Classification</u>	
		<u>Major</u>	<u>Minor</u>
Material	Extraneous hole, tear, or crack in any component	101	
	Dent, bend, or other malformation in any component	102	
Finish	Extraneous material such as rust, dirt, oil or grease		201
	Rough tool, die, or grind marks		202
	Dent, scratch, or crack not affecting serviceability		203
	Dent, scratch, or crack affecting serviceability	103	
	Burr or sliver which may inflict injury	104	
	Sharp edge or sharp corner	105	
	Extraneous hole	106	
	Burr on inside of holder of can opener	107	
	Finish on top of table or can opener holder not as specified	108	

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TABLE I. Component visual defects (cont'd)

Classification Examine	Defect	Major	Minor
Painted surfaces	Color not as specified	109	
	Film not smooth or not uniform		204
	Area of no paint or film		205
	Painted surface contains run, streak, wrinkle, drop or grit		206
	Paint is peeling		207
Welding	Missing, incomplete or incorrectly located square groove or fillet weld	110	
	Flush, melt-thru, square groove, bend groove, fillet, and spot weld not of the specified type or size		208
	Irregular or non-uniform cross section of fillet weld bead		209
	Crack, burnhole, undercutting or overlapping of weld		210
	Weld scale, flux, or spatter not removed		211
	Missing spot weld (15 per shroud), applicable to cook pot cradle		212
	No bonding of spot weld, applicable to cook pot cradle and table assembly	111	
	Large and small shrouds are not spot welded on inside of support and base, applicable to cook pot cradle	112	
	On lifter assembly, fillet weld not completely around support	113	
	Can opener holder is not fillet welded to table top all around holder on top side	114	
	Short mounting bracket is not assembled to table using five spot welds per side	115	
	Long mounting bracket or stiffener is not assembled to table using 13 spot welds per side	116	
Cook pot cradle assembly	Area of shroud or any other component protruding into 17-5/16 inch ring diameter opening	117	
	1/2 inch side of front corner angles on burner rack assembly are not in the 19-3/4 inch front opening	118	
	Short carrier on burner rack assembly does not have a machined surface facing up and flush with the long carrier	119	

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TABLE I. Component visual defects (cont'd)

<u>Examine</u>	<u>Defect</u>	<u>Classification</u>	
		<u>Major</u>	<u>Minor</u>
Work table	Legs do not travel to, and lock in fully opened position, and close under no more than moderate hand pressure	120	
	Legs fold without releasing lock arm	121	
	Nut with washer is not tight in securing leg to table		213
	Lower edge of table is not fully rolled back	122	
	Can opener does not angle to front when table is positioned with holder on right side	123	
Tray pack lifter	Lifter cracked	124	
	Lifter not properly oriented on support	125	
	Lifter not centered on support	126	
Components and assemblies	Any component or assembly missing, or not as specified, or not furnished in the quantity specified	127	
Any item provided by the Government as a GFP item	Missing, or not as specified or not furnished in the quantity specified	128	

4.3.4 Component dimensional examination. The complete kitchen, including all manufactured components, but excluding all GFP items, shall be examined for all dimensions specified on the drawings listed in table II. Any dimension not within the specified tolerance shall be classified as a defect. The lot size shall be expressed in units of complete kitchens. The sample unit shall be one component or assembly, as applicable. The sample size shall be as specified in the contract or purchase order. Unless otherwise specified in the contract or purchase order, the finding of any defect shall be cause for rejection of the lot of components or assemblies.

TABLE II. Component for dimensional defects 1/

<u>Component</u>	<u>Examine</u>
Tray pack heater assembly (Dwg. 5-13-3721)	All dimensions specified, and those dimensions on the following sub-assemblies: a. Heater tank frame assembly (Dwg. 5-13-3722)

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TABLE II. Component for dimensional defects 1/ (cont'd)

Component	Examine
	<ul style="list-style-type: none"> b. Tray pack heater assy. (Dwg. 5-13-3723) c. Heating unit guide rail assembly (Dwg. 5-13-3728)
Cook pot cradle assembly (Dwg. 5-13-3886)	All dimensions specified
Burner rack assembly (Dwg. 5-13-3875)	All dimensions specified
Base rack assembly (Dwg. 5-13-3868)	All dimensions specified
Cabinet storage assembly (Dwg. 5-13-4160)	All dimensions specified
36 inch field table assembly (Dwg. 5-13-4242)	<p>All dimensions specified and those dimensions on the following sub-assemblies:</p> <ul style="list-style-type: none"> a. Table top assembly (Dwg. 5-13-4243) b. Leg mounting bracket assembly (Dwg. 5-13-4247) c. Leg adaptor assembly (Dwg. 5-13-4245)
Tray pack lifter assembly (Dwg. 5-13-3961)	All dimensions specified
Storage rack assembly (Dwg. 5-13-4050)	<p>All dimensions specified and those dimensions on the following sub-assembly:</p> <ul style="list-style-type: none"> a. Storage rack (Dwg. 5-13-4051)
Shelf assembly (Dwg. 5-13-4257)	All dimensions specified
Double burner steam table assembly (Dwg. 5-13-4212)	<p>All dimensions specified and those dimensions on the following sub-assembly:</p> <ul style="list-style-type: none"> a. Steam table body assy. (Dwg. 5-13-4213)

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TABLE II. Component for dimensional defects 1/ (cont'd)

Component	Examine
Field oven assembly (Dwg. 5-13-4100)	<p>All dimensions specified and those dimensions on the following sub-assemblies:</p> <ol style="list-style-type: none"> a. Oven cavity assembly (Dwg. 5-13-4102) b. Bracket, shelf assembly (Dwg. 5-13-4116) c. Oven top assembly (Dwg. 5-13-4106) d. Oven door assembly (Dwg. 5-13-4104) e. Door frame assembly (Dwg. 5-13-4191) f. Oven rack assembly (Dwg. 5-13-4101) g. Oven frame assembly (Dwg. 5-13-4188) h. Inner skin assembly (Dwg. 5-13-4103) i. Top skin channel assy. (Dwg. 5-13-4105) j. Bottom skin assembly (Dwg. 5-13-4109) k. Front skin assembly (Dwg. 5-13-4194) l. Bottom support assembly (Dwg. 5-13-4143) m. Frame, insulation assy. (Dwg. 5-13-4111) n. Handle, carrying assy. (Dwg. 5-13-4108)
Double burner griddle assembly (Dwg. 5-13-4210)	All dimensions specified
Lifter, assembly, tray pack, serving (Dwg. 5-13-3859)	<p>All dimensions specified, and those dimensions on the following subassemblies</p> <ol style="list-style-type: none"> a. Outer lifting plate assy. (Dwg. 5-13-3866) b. Inner lifting plate assy. (Dwg. 5-13-3867)

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TABLE II. Component for dimensional defects 1/ (cont'd)

<u>Component</u>	<u>Examine</u>
	c. Lifting plate (Dwg. 5-13-3862)
	d. Inner handle (Dwg. 5-13-3860)
	e. Outer handle (Dwg. 5-13-3861)
Lifter assembly, number ten can, serving (Dwg. 5-13-4265)	All dimensions specified, and those dimensions on all subsidiary drawings.
Opener, can, mounted, heavy duty (Dwg. 5-13-3969)	All dimensions specified

1/ Only those dimensions that can be evaluated without damaging or disassembling the component shall be examined.

4.3.5 Component testing. One representative tray pack heater tank assembly shall be selected from the lot and tested as specified in 4.4.1. One representative steam table assembly shall be selected from the lot and tested as specified in 4.4.2. Any test failure shall be cause for rejection of the lot.

4.4 Methods of inspection.

4.4.1 Leakage test for tray pack heater. Close valve and fill the tray pack heater tank with tap water to within 2 inches of the top. Let stand for 5 minutes and then observe the tray pack heater tank for leakage. Inability of the tray pack heater tank to comply with the requirements in 3.5.4 shall constitute a test failure.

4.4.2 Leakage test for steam table. Use plug attached to steam table, fill the steam table with tap water to within 2 inches of the top. Let stand for 5 minutes, at that time observe the steam table for leakage. Inability of the steam table to comply with the requirements in 3.5.13 shall constitute a test failure.

5. PACKAGING

5.1 Packaging. Packaging requirements shall be as specified in the contract or purchase order.

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6. NOTES

(This section contains information of a general or explanatory nature that may be helpful, but is not mandatory.)

6.1 Intended use. The modular field kitchen is an assemblage of equipment that provides the capability of preparing B ration, medical B, T ration, and A ration meals or combinations of B, T, and A rations (refrigeration is required for A rations) to sustain 250 soldiers in basic, hot; cold, and severe cold climate conditions with shelter from the environment.

6.2 Acquisition requirements. Acquisition documents must specify the following:

- a. Title, number, and date of this specification.
- b. Issue of DODISS to be cited in the solicitation, and if required, the specific issues of individual documents referenced (see 2.2.1 and 2.3).
- c. When a first article is required (see 3.1).
- d. Source and delivery of government furnished property (see 3.6).
- e. When the M2A burner units are not required (see 3.6, Item No. 5).
- f. When the preheater generators are not required (see 3.6, Item No. 28).
- g. When the fabric repair kit is not required (see 3.6, Item No. 56).
- h. When the modular extendable tent is not required (see 3.6, Item No. 74).
- i. Sampling plan, lot size, and sample size (see 4.3, 4.3.3, and 4.3.4).
- j. Packaging requirements (see 5.1).

6.3 Government-furnished property. The contracting officer should arrange to furnish the property listed in 3.6.

6.4 Subject term (key word) listing.

Hot meals
Meal preparation
Ration preparation
Tray packs

6.5 Changes from previous issue. Marginal notations are not used in this revision to identify changes with respect to the previous issue due to the extensiveness of the changes.

Custodian:
Army - GL

Review activities:
Army - AV, MD, QM-1

Preparing activity:
Army - GL

(Project 7360-A178)

STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

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1. The preparing activity must complete blocks 1, 2, 3, and 8. In block 1, both the document number and revision letter should be given.
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1. RECOMMEND A CHANGE:

1. DOCUMENT NUMBER

MIL-DTL-44329B(GL)

2. DOCUMENT DATE (YYMMDD)

95-03-02

3. DOCUMENT TITLE

Kitchen. Field. Modular

4. NATURE OF CHANGE (Identify paragraph number and include proposed rewrite, if possible. Attach extra sheets as needed.)

5. REASON FOR RECOMMENDATION

6. SUBMITTER

a. NAME (Last, First, Middle Initial)

b. ORGANIZATION

c. ADDRESS (Include Zip Code)

d. TELEPHONE (Include Area Code)

(1) Commercial

(2) AUTOVON
(if applicable)

7. DATE SUBMITTED
(YYMMDD)

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a. NAME

U.S. Army Natick RD&E Center

b. TELEPHONE (Include Area Code)

(1) Commercial

508-651-5175

(2) AUTOVON /DSN

256-5175

c. ADDRESS (Include Zip Code)

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