INCH-POUND

MIL-PRF-44329C (GL)
27 March 1997
SUPERSEDING
MIL-DTL-44329B (GL)
2 March 1995

PERFORMANCE SPECIFICATION

KITCHEN, FIELD, MODULAR, COMPONENTS THEREOF

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 (DoD)

1. SCOPE

1.1 Scope. This specification covers the fabricated components of the Modular Field Kitchen (MFK) (see 6.1).

2. APPLICABLE DOCUMENTS

2.1 General. The documents listed in this section are specified in sections 3 and 4 of this specification. This section does not include documents cited 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 specified requirements documents cited in sections 3 and 4 of this specification, whether or not they are listed.

2.2 Government documents. (None).

2.3 Non-Government publications. The following documents form a part of this specification 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

Beneficial comments (recommendations, additions, deletions) and any pertinent data which may be of use 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.

solicitation. Unless otherwise specified, the issues of documents not listed in the DoDISS are the issues of the documents cited in the solicitation (see 6.2).

NSF INTERNATIONAL

CRITERIA C-2 - Special Equipment and/or Devices

(Application for copies should be addressed to NSF International, 3475 Plymouth Road, P.O. Box 130140, Ann Arbor, MI 48113-0140).

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), an MFK shall be subjected to first article inspection in accordance with 4.1.1.

3.2 **Operating requirements**. The MFK components identified in table I (see figures 1 thru 5) shall satisfy the following user-oriented requirements.

TABLE I. Modular field kitchen components

Item No.	Description	Reference Paragraphs	Quantity	Maximum Weight Allowance Each (lbs.)
1	Griddle top	3.2.1 thru 3.2.3	1	82
2	Heater tank , tray pack	3.2.4 thru 3.2.9	1	88
3	Oven, field	3.2.10 thru 3.2.12	2	110
4	Steam table body and adapter top	3.2.13 thru 3.2.17	1	175

3.2.1 Griddle top, size and configuration. The griddle body shall be reversible so that either the top or bottom may be used as a cooking surface and the cooking surface shall facilitate drainage of grease. The height of the griddle top, when mounted securely, on a double-burner rack and a double-burner base (see 6.9.1), shall be 39 $\pm$ 1 inch (reference figure 1). The griddle top assembly shall have a grease splash guard at each end and at the rear of the griddle. The grease splash guards shall be easily removable for cleaning. A means shall be provided to guide grease into a grease collector receptacle. A drain slot plug shall prevent undesired draining of grease.

3.2.2 Griddle top, flatness. The griddle top shall remain flat after heating and cooling.

3.2.3 Griddle top, surface. The griddle body shall have a smooth surface that is nontoxic and shall not impart odors, color or taste, or otherwise contribute to the adulteration or contamination of food during normal operation.

3.2.4 Heater tank, tray pack, size and configuration. The tray pack heater tank shall have a capacity of not less that 20 gallons of water and 20 tray packs and shall have a visual mark on the inside at the 20-gallon level. The tank assembly shall be approximately 37 inches high (reference figure 2) and shall accommodate an M2A burner unit (see 6.9.1). The tank assembly shall have two handles on the front and two on the rear that fold down along the tank's vertical surface when not in use. When the handles are utilized, they shall not rotate upward more than approximately 90 degrees. The heater tank shall be provided with a two-section cover, split in the center, hinged on each side and capable of being secured in the closed position with latches. The heater tank shall contain a drain, a drain ball valve and a drain pipe with a hose adapter.

3.2.5 Heater tank, tray pack, heating. The heater tank assembly shall permit water to be rapidly heated, and shall withstand direct heat from the burner unit (see 6.9.1).

3.2.6 Heater tank, tray pack, drainage. The tank drain shall permit rapid drainage.

3.2.7 Heater tank, tray pack, leakage. Tanks shall not leak.

3.2.8 Heater tank, tray pack, warning plates. Warning plates that specify "Warning, May Be Hot" shall be mounted to the front and back of the tank. Marking shall be durable.

3.2.9 Heater tank, tray pack, operating instructions plate. An operating instruction decal shall be provided on the front of the tank assembly and shall specify:

1. Light burner per TM 10-7360-204-13 &P.
2. Fill with 20 gallons of water for full load of 20 tray packs.
3. Place lighted burner in heater-tank burner rack.
4. Frequently check fuel tank pressure gage during heating cycle. Adjust if necessary.
5. Bring water to a boil.
6. Place tray packs in tank being sure they are completely covered with water.
7. Heat tray packs for 45 minutes.
8. Remove tray packs using tray pack lifter.

3.2.10 Oven, field, size and configuration. The oven chamber volume shall be approximately 11 cubic feet and shall accommodate four racks, 20-1/4 inches long, 23-3/4 inches wide and 14-1/2 inches high. The overall height of the oven when mounted on a base rack and burner rack (see 6.9.1) shall be approximately 70 inches. The oven shall be insulated, as appropriate, to insure heat retention. The oven shall be vented (reference figure 3). The oven chamber shall have

provisions to locate oven racks in four different positions. Four oven racks shall be provided with each oven. The oven door shall be provided with a positive locking handle. The field oven shall have a two-person carrying handle on each side of the oven. When the handles are utilized, they shall not rotate upward more than approximately 90 degrees.

3.2.11 Oven, field, distortion. There shall not be any distortion of the field oven as a result of heating and cooking.

3.2.12 Oven, field, warning plates. Warning plates that specify "Warning, May Be Hot" shall be mounted to the front and back of the oven. Marking shall be durable.

3.2.13 Steam table body, size and configuration. The height of the steam table body, when mounted securely on a double-burner rack and a double-burner base (see 6.9.1), shall be approximately 44 inches. The body shall have a five-inch deep compartment, extending the full length and width of the body, to hold water for the generation of steam. The compartment bottom shall be pitched toward a drain located in the center of the steam table body. The drain shall have a quick disconnect coupling and a drain plug. The steam table body shall interface with an adapter top (see 3.2.17 and figure 4).

3.2.14 Steam table body, heating. The steam table body shall permit water to be rapidly heated and shall withstand the direct heat from the burner unit (see 6.9.1).

3.2.15 Steam table body, drainage. The steam table body shall permit rapid drainage.

3.2.16 Steam table body, leakage. The steam table body shall not leak.

3.2.17 Steam table adapter top, size and configuration. The steam table adapter top shall support eight tray packs (reference figure 5) over the steam table water compartment. The adapter top shall interface with the steam table body and have restricted lateral movement in any direction.

3.2.18 Corrosion resistance. Components listed in table I shall be corrosion resistant.

3.2.19 Chemical resistance. Components listed in table I shall be resistant to the detergents and sanitizers used for washing and sanitizing operations.

3.2.20 Safety. Components listed in table I shall be safe to set up, operate, and transport and shall not create personnel hazards.

3.2.21 Sanitation/Cleaning. Surfaces shall be smooth, washable, free of unnecessary ledges, projections or crevices, and readily accessible for cleaning.

3.3 **Interface and interoperability requirements.** The components listed in table I shall be functionally interoperable and physically interchangeable with components of the currently fielded MFK.

3.4 **Support or ownership requirements**.

3.4.1 Shelf life. The depot storage life shall be not less than 10 years.

3.4.2 Service life. All components shall have a service life of not less than 5 years of continuous use in a field environment.

3.4.3 Durability. Repeated operational use shall not cause the components to leak, fracture, deform or undergo dimensional changes that prevent acceptable performance or prevent interfacing with associated assemblies/components.

3.4.4 Weight. The weight of the MFK components shall not exceed the weights specified in table I.

3.5 **Environmental requirements**. The components listed in table I shall operate and be functional in ambient temperatures from -25^0F to 125^0F.

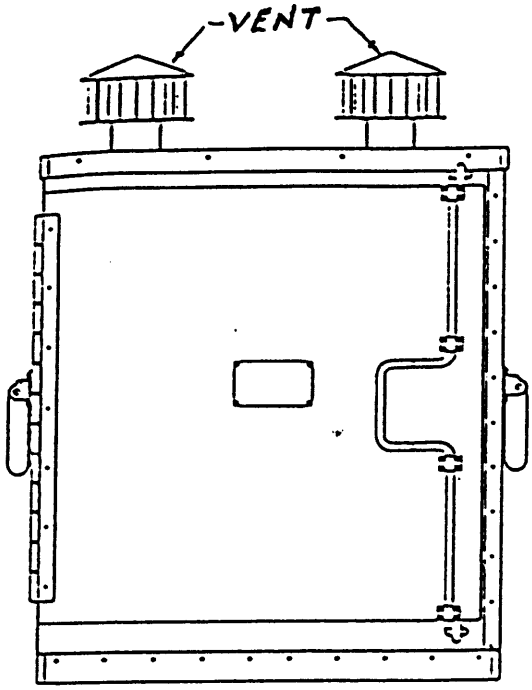

FIGURE 3. Oven Assembly

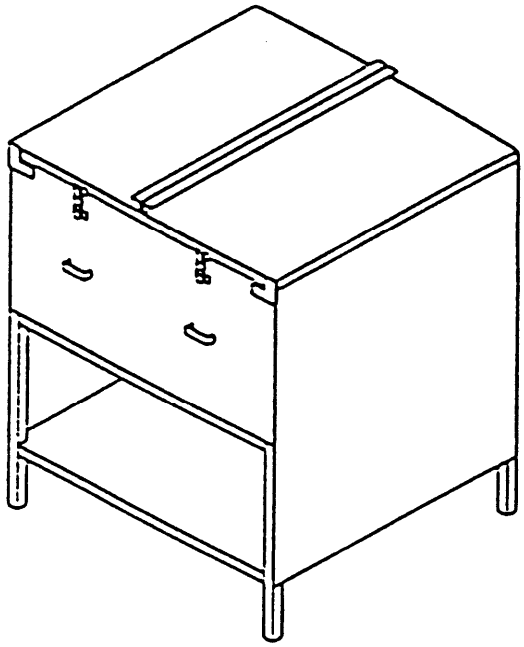

FIGURE 2. Tray Pack Heater Tank Assembly

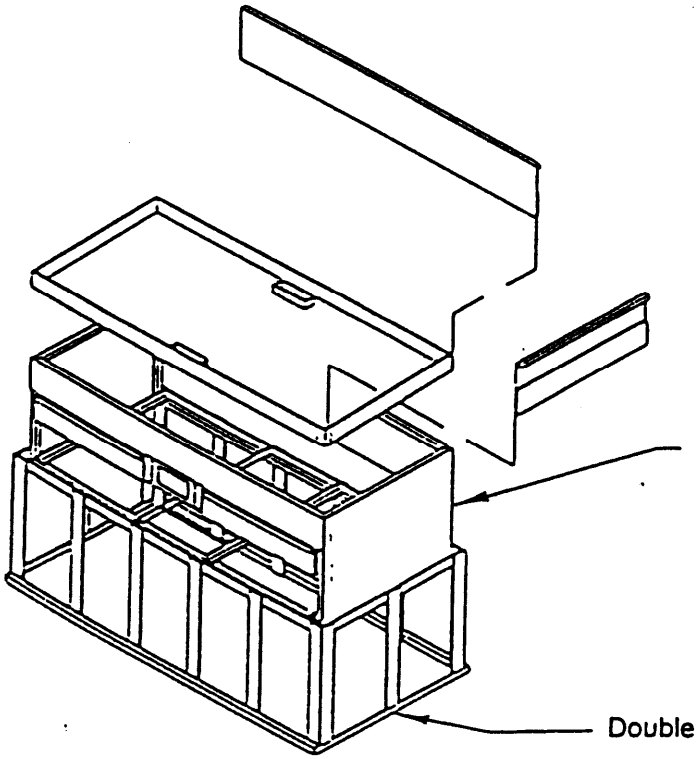

FIGURE 1. Griddle Assembly, Double Burner.

*Not covered by this specification

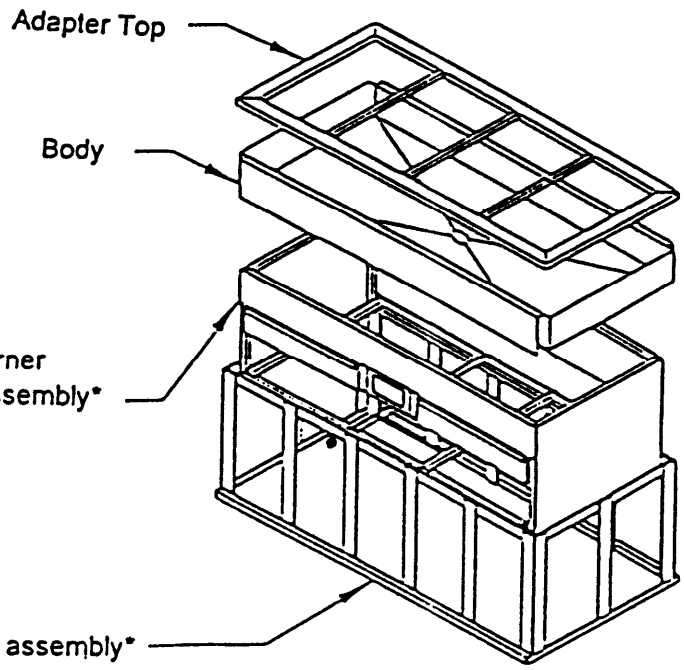

FIGURE 4. Steam Table Assembly, Double Burner

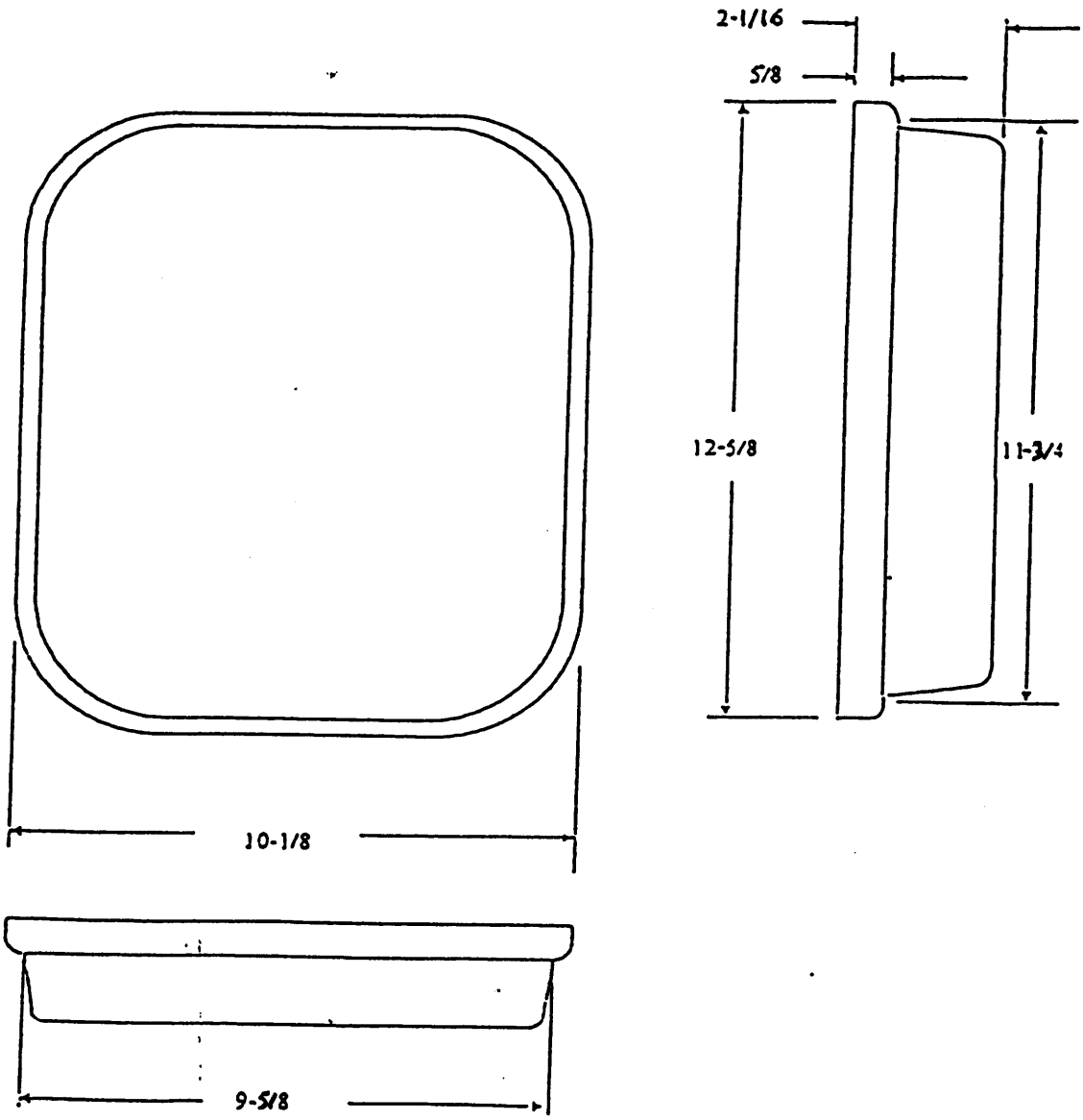

FIGURE 5. Tray Pack Can

4. VERIFICATION

4.1 Classification of inspections. The inspection requirements specified herein are classified as first article inspection and conformance inspection.

4.1.1 First article inspection. When a first article inspection is required (see 3.1 and 6.2) the first article shall be examined and tested in accordance with table II.

4.1.2 Conformance inspection. Conformance inspection includes those examinations and tests from table II, as defined in the contract or purchase order, performed on specified samples (see 6.2 and 6.7).

4.2 Order of verification. Environmental tests shall be conducted prior to remaining verifications which may be conducted in any sequence. Drainage and leakage tests may be combined.

4.3 Verification methods. The types of verification methods may be visual inspection, measurement, sample tests, full-scale demonstration tests, simulation, modeling, engineering evaluation, component properties analysis, and similarity to previously-approved or previously-qualified designs.

4.3.1 Verification alternatives. The manufacturer may propose alternative test methods, techniques, or equipment, including the application of statistical process control, tool control, or cost-effective sampling procedures to verify performance. The contract may specify alternatives that replace verifications required by this specification.

TABLE II. Matrix - requirements vs verification methods

Title	Requirement	Verification
OPERATING REQUIREMENTS	3.2	4.3.2
Griddle top, size and configuration	3.2.1	4.3.2.1
Griddle top, flatness	3.2.2	4.3.2.2
Griddle top, surface	3.2.3	4.3.2.3
Heater tank, tray pack, size and configuration	3.2.4	4.3.2.4
Heater tank, tray pack, heating	3.2.5	4.3.2.5

TABLE II. Matrix - requirements vs verification methods (contd)

Title	Requirement	Verification
Heater tank, tray pack, drainage	3.2.6	4.3.2.6
Heater tank, tray pack, leakage	3.2.7	4.3.2.7
Heater tank, tray pack, warning plates	3.2.8	4.3.2.8
Heater tank, tray pack, operating instructions plate	3.2.9	4.3.2.9
Oven, field, size and configuration	3.2.10	4.3.2.10
Oven, field, distortion	3.2.11	4.3.2.11
Oven field, warning plates	3.2.12	4.3.2.12
Steam table body, size and configuration	3.2.13	4.3.2.13
Steam table body, heating	3.2.14	4.3.2.14
Steam table body, drainage	3.2.15	4.3.2.15
Steam table body, leakage	3.2.16	4.3.2.16
Steam table adapter top, size and configuration	3.2.17	4.3.2.17
Corrosion resistance	3.2.18	4.3.2.18
Chemical resistance	3.2.19	4.3.2.19
Safety	3.2.20	4.3.2.20
Sanitation/Cleaning	3.2.21	4.3.2.21
INTERFACE AND INTEROPERABILITY REQUIREMENTS	3.3	4.3.3
SUPPORT OR OWNERSHIP REQUIREMENTS	3.4	4.3.4

TABLE II. Matrix - requirements vs. verification methods (contd)

Title	Requirement	Verification
Shelf life	3.4.1	4.3.4.1
Service life	3.4.2	4.3.4.2
Durability	3.4.3	4.3.4.3
Weight	3.4.4	4.3.4.4
ENVIRONMENTAL REQUIREMENTS	3.5	4.3.5

4.3.2 **Operating requirements verification**.

4.3.2.1 Griddle top, size and configuration inspection. Verify that the griddle top is reversible and that the cooking surface facilitates the drainage of grease. Measure and verify the height of the griddle assembly. Demonstrate that grease splash guards are easily removable. Demonstrate that the drain slot plug prevents draining of grease. Demonstrate that grease drained into the drain slot is guided into a grease collecting receptacle.

4.3.2.2 Griddle top, flatness demonstration. Verify that the griddle cooking surface flatness is within 1/8 inch, when measured from a straightedge placed across each set of diagonal corners, after six cycles of heating to not less than 375^0F and cooling within 5^0F of ambient temperature.

4.3.2.3 Griddle top, surface certification. The contractor shall certify that the griddle top surface complies with the requirements of NSF International Criteria C-2.

4.3.2.4 Heater tank, tray pack, size and configuration inspection. Inspect the heater tank and verify that there is a visual mark on the inside and demonstrate that the visual mark is at the 20-gallon level, and that the addition of 20 tray packs (see figure 5) is within the capacity of the tank. Measure and verify the height of the tank assembly. Demonstrate that an M2A burner unit will fit into the heater tank assembly. Inspect the tank assembly and verify that there are two fold-down handles on each end with upward motion limited to 90 degrees and covers on the top hinged on each side, with latches to secure the covers in the closed position. Inspect the tank assembly and verify that there is a drain, a drain ball valve and a drain pipe with a hose adapter.

4.3.2.5 Heater tank, tray pack, heating demonstration. Demonstrate tank heating capability by filling the tank with 20 gallons of water. The temperature of the water shall be 60^0F $\pm$ 5^0F. The ambient temperature during testing shall be 70^0F $\pm$ 10^0F and wind velocity shall be no more than 2 mph. Verify that the tank water is heated to 212^0F in not more than 1 hour. Verify the tank does not have damage caused by burner heat such as distortion or pitting.

4.3.2.6 Heater tank, tray pack, drainage demonstration. Demonstrate the drainage capability of the heater tank by filling the tank with 20 gallons of water, and opening the drain valve completely. Verify that the water drains from the tank to a level less than 3/4 inch deep in not more than 6 minutes.

4.3.2.7 Heater, tank, tray pack, leakage inspection. Visually inspect the heater tank during and subsequent to the heating and drainage demonstrations. Verify that leakage has not occurred.

4.3.2.8 Heater tank, tray pack, warning plates inspection. Inspect the warning plates. Verify the warning plate text and location.

4.3.2.9 Heater tank, tray pack, operating instructions plate inspection. Inspect the operating instruction plate. Verify the text and location.

4.3.2.10 Oven, field, size and configuration inspection. Measure the volume of the oven chamber. Verify that it is approximately 11 cubic feet and will accommodate four racks. Measure and verify the height of the oven, when mounted on a base rack and burner rack. The contractor shall certify that the insulation is suitable for use at temperatures up to 2300^0F, has a minimum thickness of 1/2 inch and has a maximum thermal conductivity of 0.75 BTU-in/hr-ft^2-^{0}F at 600^0F . Inspect and verify that the oven door is provided with a positive locking handle. Inspect and verify that two-person carrying handles are located on each side of the oven and do not rotate more than 90 degrees. Inspect and verify that the oven is vented.

4.3.2.11 Oven, field, distortion test. The field oven assembly shall be heated to 350^0F for 1 hour and allowed to cool to room ambient temperature. Examine the oven and verify that distortion has not occurred which would adversely affect performance, proper closing and locking of the oven door, venting, carrying handles, positioning of oven racks and interfacing with the burner rack.

4.3.2.12 Oven, field, warning plates inspection. Inspect the warning plates. Verify the warning plate text and location.

4.3.2.13 Steam table body, size and configuration inspection. Measure and verify the height of the steam table body when mounted on a double-burner rack and a double-burner base. Measure and verify the depth of the steam table body, and verify that the compartment bottom is pitched toward a drain located in the center of the steam table body. Verify that the drain has a quick disconnect coupling and a drain plug. Demonstrate that a steam table adapter top can be assembled onto a steam table.

4.3.2.14 Steam table body, heating demonstration. Demonstrate the heating capability of the steam table body by filling the compartment with water to a level 2 inches from the top rim. The temperature of the water shall be 60^0F $\pm$ 5^0F. The ambient temperature during testing shall be 70^0F $\pm$ 10^0F and wind velocity shall be no more than 2 mph. Verify that the water in the compartment is heated to 212^0F in not more than 30 minutes. Verify that the steam table body

does not have damage caused by burner heat, such as deformation or pitting.

4.3.2.15 Steam table body, drainage demonstration. Demonstrate the drainage capability of the steam table water compartment by filling the compartment with water to a level 2 inches from the top rim. Remove the drain plug. Verify that the water drains from the water compartment in not more than 4 minutes.

4.3.2.16 Steam table body, leakage inspection. Visually inspect the steam table body during and subsequent to the heating and drainage demonstrations. Verify that leakage has not occurred.

4.3.2.17 Steam table adapter top, size and configuration demonstration. Demonstrate that the adapter top will fit onto the steam table body. Verify that lateral movement is restricted in all horizontal directions. Demonstrate that the adapter top will accommodate eight tray packs over the steam table water compartment.

4.3.2.18 Corrosion resistance verification. The components listed in table I shall show no evidence of corrosion upon completion of the verifications contained in table II.

4.3.2.19 Chemical resistance verification.

4.3.2.19.1 Dishwashing compound. Dishwashing compound (NSN 7930-00-281-4731) shall be added to the water during the heating demonstrations of the steam table body and the tray pack heater tank. Upon completion of the demonstration, inspect the steam table body and the tray pack heater tank to verify that there is no evidence of chemical degradation.

4.3.2.19.2 Disinfectant. Heat 20 gallons of water in a tray pack heater tank to a temperature of 100^0F $\pm$ 10^0F. Dissolve one 4.77 ounce packet of food service disinfectant (NSN 6840-00-810-6396) in the water and allow the mixture to remain in the tank at 100^0F for 2 hours. Drain the tank and inspect the tray pack heater tank to verify that there is no evidence of chemical degradation.

4.3.2.20 Safety verification. Visually inspect the components and verify that they are free of hazardous burrs, nicks, sharp edges, foreign materials and other conditions that are hazardous to personnel during setup, operation and transport of the components.

4.3.2.21 Sanitation/Cleaning verification. Verify that surfaces are smooth, washable, free of unnecessary ledges, projections or crevices, and are readily accessible for cleaning.

4.3.3 **Interface and interoperability requirements verification**.

4.3.3.1 Interoperability demonstration. Compare the test components in table I with MFK components from current supply (see 6.9) following the procedure in 4.3.3.2.

4.3.3.2 Interface demonstration. Set up the test and the current MFK components. Verify the interchangeability of the test and current components.

4.3.3.3 Interoperability and interchangeability criteria. Visually examine each configuration to verify compatibility between the baseline and the test items. Verify ease of operation. Verify that there are no incompatibilities affecting form, fit, function or total interchangeability.

4.3.4 **Support or ownership requirements verification**.

4.3.4.1 Shelf life analysis. Perform an analysis to demonstrate that the materials and manufacturing processes for the MFK components listed in table I are similar to those in the currently fielded MFK, or are capable of meeting the required shelf life.

4.3.4.2 Service life analysis. Perform an analysis to demonstrate that the materials and manufacturing processes of the MFK components listed in table I are similar to those in the currently fielded MFK, or are capable of meeting the required service life.

4.3.4.3 Durability. The components listed in table I shall undergo drop tests. Each component shall be dropped vertically from a height of 36 inches on two stacked 1/2-inch thick plywood sheets. Verify that no fractures, deformation or breakage occur that will prevent acceptable performance.

4.3.4.4 Weight demonstration. Weigh each of the components in table I and verify that the maximum weight allowance specified in table I is not exceeded.

4.3.5 **Environmental requirements demonstration**. Assemble the components listed in table I after conditioning for 8 hours at $-25^0F \pm 5^0F$. Examine all components after assembly completion to verify that there is no evidence of failures.

5. PACKAGING

5.1 Packaging. For acquisition purposes, the packaging requirements shall be as specified in the contract or order (see 6.2). When actual packaging of materiel is to be performed by DoD personnel, these personnel need to contact the responsible packaging activity to ascertain

requisite packaging requirements. Packaging requirements are maintained by the Inventory Control Point's packaging activity within the Military Department or Defense Agency, or within the Military Department's System Command. Packaging data retrieval is available from the managing Military Department's or Defense Agency's automated packaging files, CD-ROM products, or by contacting the responsible packaging activity.

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 ration, 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 climatic 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 issue of individual documents referenced (see 2.3).
c. When a first article is required (see 3.1, 4.1.1, 6.6 and 6.9)
d. Source and delivery of government-loaned property (see 4.3.3.1 and 6.9)
e. Sampling for conformance inspection (see 4.1.2)
f. Packaging requirements (see 5.1)

6.3 Changes from previous issue. This specification supersedes MIL-DTL-44329B(GL) dated 2 March 1995. Asterisks are not used in this revision to identify changes, due to the extensiveness of the changes required to covert this specification from a detail to a performance specification, and to reduce its scope from a complete Modular Field Kitchen to certain unique components of the MFK.

6.4. Subject term (key word) listing.

Field oven
Griddle
Heater tank
Hot meals
Meal preparation
Ration preparation
Steam table
Tray packs

6.5 Recycled, recovered, or environmentally preferable materials. Recycled, recovered, or environmentally preferable materials should be used to the maximum extent possible provided the material meets or exceeds all specified requirements and promotes economically advantageous life cycle costs.

6.6 First article. When requiring a first article inspection, the contracting officer should provide specific guidance to offerors whether the first article is a first article sample, a first

production item, or a number of items to be tested. The contracting officer should also include specific instructions in acquisition documents regarding arrangements for examinations, approval of first article test results and disposition of first articles. Pre-solicitation documents should provide government waiver rights for samples for first article inspection to bidders offering a previously-acquired or tested product. Bidders offering such products, who wish to rely on such production or testing must furnish evidence with the bid, that prior government approval is appropriate for the pending contract.

6.7 Conformance inspection. Affordable conformance inspection with confidence varies depending upon a number of procurement risk factors. Some of these factors include contractor past performance, government schedules and budget, product material and design maturity, manufacturing capital equipment and processes applied, the controlled uniformity of those processes, labor skill and training, and the uniformity of measuring processes and techniques. During the solicitation, contracting documents should indicate those tests desired from table I and their designated frequency based on a risk assessment for the procurement.

6.8 Technical data. MFK components listed in table I have been produced satisfactorily using the specification MIL-DTL-44329B (GL) and associated drawings.

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

6.9 Government-loaned property. The Government will make the following equipment available for loan.

6.9.1 Equipment required for first article and conformance inspection.

Components	National Stock Number	Quantity
Burner unit, M2A	7310-01-113-9172	5
Double Burner Base Assembly	7310-01-348-3192	1
Double Burner Rack Assembly	7310-01-348-3191	1
Burner Rack	7360-01-250-3645	1
Base Rack	7360-01-250-3652	1
Tray Pack	8920-01-173-1940	20

6.9.2 Equipment required for interoperability and interchangeability demonstrations. Components listed in table I may be provided from current government supply for use as baseline components.

6.10 Modular field kitchen. Each complete Modular Field Kitchen includes all of the equipment listed below.

Item No.	Description	Identification National Stock Number	Quantity
1	Antiseize thread compound	8030-00-087-8630	1
2	Bag, drinking water storage	4610-00-268-9890	1
3	Board, food chopping	7330-00-078-5706	2
4	Brush, wire	7920-00-291-5815	1
5	Burner unit, M2A	7310-01-113-9172	6
6	Butcher's steel	7330-00-550-7592	1
7	Cabinet, storage	7125-01-372-0102	2
8	Can, fuel, military: plastic, 5-gallon	7240-01-337-5269	5
9	Can, slip cover top	8110-01-390-7839	1
10	Can, water, plastic, 5-gallon	7240-00-089-3827	5
11	Can opener, heavy duty	7330-01-411-9789	2
12	Chest, tool, gasoline	7310-00-310-8544	1
13	Cleaner, burner, slot	5120-00-379-2490	1
14	Colander, SO, (16-quart)	7330-00-266-7453	1
15	Cook pot cradle assembly	7330-01-248-9964	2
16	Cover, baking and roasting pan , aluminum	7330-00-263-8516	5
17	Cover, cooking pot	7330-00-250-6300	4
18	Cover, full size	7310-00-834-4480	6
19	Cover, half size pans	7310-01-107-1281	6
Item No.	Description	Identification National Stock Number	Quantity
20	Cover, pan, food serving and storage rectangular	7310-01-235-0922	36

21	Cutter, set, cookie	7330-00-543-7097	1
22	Dipper, size 1, type II	7330-00-272-2489	2
23	Dispenser, liquid, insulated, 5-gallon	7310-01-245-6937	17
24	Double burner base assembly	7310-01-348-3192	2
25	Double burner rack assembly	7310-01-348-3191	2
26	Egg whip, 16-inch	7330-00-815-1458	1
27	Extinguisher, fire	4210-01-149-1356	3
28	First aid kit, general purpose	6545-00-919-6650	1
29	Food container, insulated	7360-01-408-4911	6
30	Food turner	7330-00-256-2158	3
31	Fork, (15-inch)	7340-00-223-7791	3
32	Fork, (21-inch)	7340-00-223-7792	3
33	Generator, preheater	7310-00-999-2552	6
34	Griddle top	7310-01-388-6591	1
35	Hammer, hand (16 ounce)	5120-00-892-5485	1
36	Heater tank, tray pack	7360-01-248-6041	1
37	Hose	4720-00-729-5334	1
38	Knife, boning	7340-00-197-1271	2
39	Knife, cooks	7340-00-488-7950	2
40	Knife, craftsman	5110-00-892-5071	2
41	Knife, paring	7340-00-488-7939	2
42	Knife, slicing	7340-00-406-6531	2
Item No.	Description	Identification National Stock Number	Quantity
43	Ladle, 2 ounce	7330-00-254-4793	2
44	Ladle, 8 ounce	7330-00-248-1153	2

45	Lantern, gasoline	6260-00-837-0996	3
46	Lifter assembly tray pack, extracting	7330-01-234-2164	2
47	Lifter assembly tray pack, serving	7330-01-224-0914	2
48	Lifter serving number ten can	7330-01-385-6236	2
49	Lubricating oil, general purpose	9150-00-273-2389	1
50	Measure, liquid, 2-quart	7330-00-205-3096	2
51	Measuring set, spoon	7330-00-272-7876	2
52	Opener, can, hand for tray packs and round cans	7330-01-245-0201	2
53	Oven, field	7310-01-388-6606	2
54	Pan, baking, rectangular, with handles,	7330-00-272-2589	10
55	Pan, baking and roasting, aluminum	7330-00-485-7376	5
56	Pan, food serving and storage, rectangular	7310-01-234-2189	36
57	Pan, serving line, 4 inch full size,	7310-00-238-5164	3
58	Pan, serving line, 4 inch half size	7310-00-576-4614	6
59	Peeler, potato	7330-00-238-8316	2
60	Pick, ice	7330-00-257-4822	1
61	Plate, splash, cooking	7330-00-379-2544	2
62	Pliers, slip joint	5120-00-223-7397	1
63	Pot, cooking (without cover),10-gallon	7330-00-292-2306	2
64	Pot, cooking (with cover), 15-gallon	7330-00-292-2307	2
Item No.	Description	Identification National Stock Number	Quantity
65	Pot holder	7330-00-379-4439	4
66	Pump, inflating, manual	4320-00-852-9036	1

67	Rack set, storage and drying	7125-01-334-3159	1
68	Repair kit, fabric (modified)	8340-00-262-5767	1
69	Roll, cutlery	7360-00-274-7088	1
70	Rolling pin, wood	7330-00-153-9749	1
71	Scraper, baker	7330-00-205-1950	1
72	Screwdriver, cross tip	5120-00-234-8913	1
73	Screwdriver, flat tip	5120-00-222-8852	1
74	Server, pie and cake	7340-00-272-9586	1
75	Shelf	5340-01-333-8486	2
76	Sifter, flour, hand	7330-00-184-0089	1
77	Skimmer	7330-00-680-2635	2
78	Spatula	7330-00-849-5194	2
79	Spoon, food service, basting 15 inch	7340-00-240-7080	4
80	Spoon, food service, basting 21 inch	7340-00-223-7800	4
81	Spoon, food service, slotted, 15 inch	7340-00-205-1421	8
82	Spout, can flexible	7240-00-177-6154	1
83	Steam table body and adapter top	7310-01-388-6578	1
84	Stone, sharpening	5345-00-198-8040	1
85	TM 10-7360-204-13 &P		1
86	TM 10-7360-208-13&P		1
87	TM 10-8340-224-13		1
88	Table, work, field 36 inch high	7105-01-333-8493	2
Item No.	Description	Identification National Stock Number	Quantity
89	Tent, extendable, modular (16x30 foot utility)	8340-01-185-2613	1
90	Tongs, food service, SO, 12 inch	7330-00-616-0997	3

91	Waste receptacle, plastic, 32-gallon with lid	7240-00-151-6229	2
92	Wrench, adjustable	5120-00-240-5328	1
93	Wrench, combination	5120-00-303-7737	1

Custodian:

Army - GL

Review activities:

Army - AV, MD1, QM1

Preparing activity:

Army - GL

(Project 7360- A190)

STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

INSTRUCTIONS

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.
2. The submitter of this form must complete blocks 4, 5, 6, and 7.
3. The preparing activity must provide a reply within 30 days from receipt of the form.

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I RECOMMEND A CHANGE:	1. DOCUMENT NUMBER MIL-PRF-44329C (GL)	2. DOCUMENT DATE (YYMMDD) 97-03-27

3. DOCUMENT TITLE **Kitchen, Field, Modular, Components Thereof**

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)	e. DATE SUBMITTED (YYMMDD)

a. NAME U.S. Army Natick RD&E Center	b. TELEPHONE (Include Area Code) (1) Commercial: 508-233-5175 (2) AUTOVON: 256-5175
c. ADDRESS (Include Zip Code) Commander, U.S. Army Natick RD&E Center Attn: SSCNC-WEF Natick, MA 01760-5018	IF YOU DO NOT RECEIVE A REPLY WITHIN 45 DAYS, CONTACT: Defense Quality and Standardization Office 5203 Leesburg Pike, Suite 1403, Falls Church, VA 22041-3466 Telephone (703) 756-2340 AUTOVON 289-2340