

INCH-POUND

MIL-K-44329(GL)  
25 November 1988

## MILITARY SPECIFICATION

## KITCHEN, FIELD, MODULAR

This specification is approved for use by the U.S. Army 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 Government documents.

2.1.1 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).

## SPECIFICATIONS

## FEDERAL

A-A-391	-	Boards, Food Slicing
A-A-394	-	Eggwhip
A-A-467	-	Sifter, Flour, Hand
A-A-469	-	Colander
A-A-867	-	Pad, Bakery
A-A-1077	-	Dippers, Kitchen (Stainless Steel)
A-A-1307	-	Hammer, Hand, Carpenters', Nail, Curved Claw
A-A-1751	-	Measure, Liquid (Aluminum)

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 01760-5014 by using the self-addressed Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document of by letter.

AMSC N/A

FSC 7360

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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A-A-1953	-	Peeler, Potato, Hand
A-A-1954	-	Measuring Set, Spoon (Stainless Steel)
H-B-178	-	Brush, Wire and Platers, General Specification for
H-B-178/3	-	Brush, Wire and Platers, Shoe Handle Brushes
L-P-378	-	Plastic Sheet and Strip, Thin Gauge, Polyolefin
RR-L-30	-	Ladles, Kitchen (Stainless Steel)
RR-P-54	-	Pans, Aluminum Alloy
RR-S-617	-	Spoon, Food Service, Basting, Straining and Mixing
SS-S-736	-	Stone, Sharpening
VV-L-820	-	Lubricating Oil, General Purpose (Light)
XX-P-746	-	Pump, Inflating, Manual (For Rubber Tires)
GGG-C-746	-	Cutlery, Gallery and Kitchen (Cleaver, Forks, Knives, Spatulas, Steel and Server)
GGG-K-494	-	Knives; General Purpose Shop, Detachable Blade
GGG-P-323	-	Pick, Ice
GGG-P-471	-	Pliers; Pliers, Slip Joint
GGG-S-121	-	Screwdriver and Screw Start, Hand
GGG-W-631	-	Wrench, Adjustable, Open-end, Auto and Monkey Strength, Weather Resistant, Double Wall
LLL-R-530	-	Rolling Pins (Wood)
PPP-C-96	-	Can, Metal, 28 Gage and Lighter
PPP-C-795	-	Cushioning Material, Packaging (Flexible Cellular Plastic Film) for Packaging Applications
PPP-T-45	-	Tape, Gummed, Paper Reinforced and Plain, For Sealing and Securing
PPP-T-60	-	Tape, Packaging, Waterproof
PPP-T-76	-	Tape, Pressure Sensitive Adhesive, Packaging / Paper (For Carton Sealing)

## MILITARY

MIL-C-104	-	Crates, Wood: Lumber and Plywood Sheathed, Nailed and Bolted
MIL-P-116	-	Preservation - Packaging; Methods of
MIL-B-117	-	Bag, Sleeve and Tubing - Interior Packaging
MIL-B-121	-	Barrier Material, Greaseproofed, Waterproofed, Flexible
MIL-B-273	-	Bag, Drinking Water Storage, Dispensing, Cloth Cotton Duck, Porous
MIL-T-704	-	Treatment and Painting of Material
MIL-C-1283	-	Can, Gasoline, Military, 5-Gallon
MIL-S-1285	-	Spout, Can, Flexible
MIL-C-1429	-	Cleaner, Burner Slot, for Range, Field, M-1937
MIL-L-1594	-	Lantern, Gasoline, Leaded or Nonleaded Fuel with Case
MIL-C-1700	-	Chest, Tool, Gasoline Field Range Accessory Outfit
MIL-P-1735	-	Pot, Cooking, With Covers and Splash Plate
MIL-R-1982	-	Rolls, Cutlery, Canvas

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- MIL-W-8611 - Welding, Metal Arc and Gas, Steels, and Corrosion and Heat Resistant Alloys, Process for
- MIL-W-10698 - Wrench, Open End, and Wrench Assembly, Stamped Steel
- MIL-U-10815 - Utensils, Cooking, Corrosion-Resisting Steel
- MIL-P-12851 - Pan, Baking, and Roasting, Rectangular: With Handles
- MIL-P-14105 - Paint, Heat-Resisting (for Steel Surfaces)
- MIL-S-17531 - Scraper, Bakers
- MIL-T-40097 - Tongs, Food Serving
- MIL-B-40098 - Burner Unit, Gasoline, Field Range Outfit, M2A
- MIL-C-43613 - Can, Water, Military, Plastic, 5 Gallon (19L) Capacity
- MIL-P-43940 - Pans, Steam Table, Rectangular and Insets, Steam Table, Round
- MIL-T-44271 - Tents, Extendable, Modular, Personnel (Temper), Assembly Components
- MIL-C-46168 - Coating, Aliphatic Polyurethane, Chemical Agent Resistant
- MIL-P-53022 - Primer, Epoxy Coating, Corrosion Inhibiting, Lead and Chromate Free
- MIL-T-83483 - Thread Compound, Antiseize, Molybdenum Disulfide-Petrolatum

## STANDARDS

## MILITARY

- MIL-STD-105 - Sampling Procedures and Tables for Inspection by Attributes
- MIL-STD-129 - Marking for Shipment and Storage
- MIL-STD-130 - Identification Marking of U.S. Military Property
- MIL-STD-1186 - Cushioning, Anchoring, Bracing, Blocking and Waterproofing; with Appropriate Test Methods

(Unless otherwise indicated, copies of the federal and military specifications, standards, and handbooks are available from the Naval Publications and Forms Center, (ATTN: NPODS), 5801 Tabor Avenue, Philadelphia, PA 19120-5099.)

2.1.2 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 in effect on the date of 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

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TM 10-8340-224-13&P - 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
5-13-3866	- 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
5-13-3970	- Can Opener, Hand Held, House Hold Duty
5-13-3971	- Can Opener, Hand, Tray Pack and Round Cans
5-13-3972	- Can Opener Modification
5-13-3973	- Stud
5-13-3974	- Guide Plate
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

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- 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
- 5-13-4254 - Steam Table Adapter Style II
- 5-13-4257 - Shelf Assembly
- 5-13-4258 - Body, Shelf
- 5-13-4262 - Guide, Shelf

(Copies of drawings are available from the U.S. Army Natick Research, Development, and Engineering Center, ATTN: STRNC-EMSS, Natick, MA 01760-5014.)

2.2 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified, the issue of the documents which are DOD adopted shall be those listed in the issue of the DODISS specified in the 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).

## NATIONAL SANITATION FOUNDATION (NSF)

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

(Applications for copies should be addressed to the National Sanitation Foundation, 3475 Plymouth Rd., P.O. Box 1468, Ann Arbor, MI 48106.)

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

2.3 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.

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### 3. REQUIREMENTS

3.1 First article. When specified (see 6.2), a sample shall be subjected to first article inspection (see 6.3) in accordance with 4.3.

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 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 documents.

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

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3.5 Contractor furnished components. Each kitchen shall include the contractor furnished components specified in 3.5.1 through 3.5.16.

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 4.5.1, the tray pack heater tank assembly shall show no leakage of water.

3.5.4.1 Data-name plate. The tray pack heater tank assembly only shall be furnished with a data name plate in accordance with the applicable requirements of MIL-STD-130 except the requirements for; (a) Methods of applying, (b) Identification tags, (c) Information not required and (d) Optional marking information shall not apply. The data name plate shall be made of minimum 20 gauge (0.035 inch) corrosion-resisting metal and attached to the tray pack heater tank assembly by rivets or screws in such a manner as to meet the applicable National Sanitation Foundation (NSF) sanitary requirements for this equipment. The plate shall contain the following information which shall be stamped, engraved, or applied by photosensitive means:

National Stock Number (NSN)  
Procurement Instrument Identification Number  
Specification Data (Document No.)  
Manufacturer's Name, Address, and Telephone Number (List only if different from Manufacturer)  
Manufacturer's Model Number  
Government Approved Manual Numbers.

Each plate shall be placed so that it is readily visible to the operator during normal operating use, and so as to not adversely affect the life and utility of the tray pack heater tank assembly.

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

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

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

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

3.5.10 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.

3.5.11 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.

3.5.12 Steam table adapter. One steam table adapter shall be provided with each kitchen. The steam table adapter shall conform to Drawing 5-13-4254.

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 4.5.2, 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.



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3.5.15 Can opener, hand, tray pack and round cans. Two hand can openers shall be provided for opening tray pack and round cans. The hand can opener shall conform to Drawings 5-13-3970, 5-13-3971, 5-13-3972, 5-13-3973, and 5-13-3974. Each can opener shall include an instruction sheet conforming to figure 1. The instruction sheet shall be clearly and legibly printed on plain white paper measuring approximately 4 inches by 4 inches. The guide plate on the can opener shall be installed so that when in use, the guide plate moves freely but with a slight drag and does not jam, rendering the can opener inoperative.

3.5.16 Opener, can, mounted. Two 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 6.4).

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	Biscuit cutter	7330-01-171-2875	1
4	Board, food, chopping, conforming to A-A-391	7330-00-078-5706	2
5	Brush, wire, conforming to H-B-178/3 of H-B-178	7330-00-291-5815	1
6	Burner unit, M2A, conforming to MIL-B-40098 (see 6.2)	7310-01-017-1285	6
7	Butcher's steel, conforming to type XII, grade C of GGG-C-746	7330-00-550-7592	1
8	Can, friction plug top, conforming to type V, round, class 1 of PPP-C-96	8110-00-824-1443	1
9	Can, gasoline 5-gallon, conforming to MIL-C-1283	7240-00-222-3088	5
10	Can, water, plastic, 5-gallon, conforming to MIL-C-43613	7240-00-089-3827	5

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Item No.	Description	Identification National Stock Number	Quantity
11	Chest, tool, gasoline conforming to MIL-C-1700	7310-00-310-8544	1
12	Cleaner, burner, slot, conforming to MIL-C-1429	5120-00-379-2490	1
13	Colander, SS, (16-quart) conforming to type II of A-A-469	7330-00-266-7453	1
14	Cover, full size	7310-00-834-4480	6
15	Cover, half size pans	7310-01-107-1281	6
16	Cover, pan, food serving and storage, rectangular	7310-01-235-0922	36
17	Cover, cooking pot conforming to MIL-P-1735	7330-00-250-6300	4
18	Dipper, #56, conforming to size 2 of A-A-1077	7330-00-272-2489	2
19	Dispenser, liquid, insulated, 5-gallon	7310-01-245-6937	17
20	Extinguisher, fire	4210-01-149-1356	3
21	First aid kit, general purpose	6645-00-919-6650	1
22	Food container, insulated	7330-01-234-2163	6
23	Fork, (15-inch), conforming to type I, size 1 of MIL-U-10815	7340-00-223-7791	3
24	Fork, (21-inch), conforming to type I, size 2 of MIL-U-10815	7340-00-223-7792	3
25	Generator, preheater, conforming to MIL-B-40098 (see 6.2)	7310-00-999-2552	6
26	Hammer, hand (16 ounce), conforming to A-A-1307	5120-00-892-5485	1
27	Ice, pick, conforming to GGG-P-323	7330-00-257-4822	1

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Item No.	Description	Identification	
		National Stock Number	Quantity
28	Knife, boning, conforming to type III, grade D of GGG-C-746	7340-00-197-1271	2
29	Knife, bread, conforming to type XVII, grade A of GGG-C-746	7340-00-223-7766	1
30	Knife, cooks, conforming to type XX, grade D of GGG-C-746	7340-00-488-7950	2
31	Knife, craftsman, conforming to GGG-K-494	5110-00-892-5071	2
32	Knife, paring, conforming to type V, grade D of GGG-C-746	7340-00-488-7939	2
33	Knife, slicing, conforming to type VI, grade D of GGG-C-746	7340-00-406-6531	1
34	Ladle, 2 ounce, conforming to size a of RR-L-30	7330-00-254-4793	2
35	Ladle, 8 ounce, conforming to size d of RR-L-30	7330-00-248-1153	2
36	Lantern, gasoline, conforming to MIL-L-1594	6260-00-170-0430	3
37	Lubricating, oil, general purpose, conforming to VV-L-820	9150-00-252-6173	1
38	Measure, liquid, 2-quart, conforming to A-A-1751	7240-00-205-3096	2
39	Measure, spoon set, conforming to A-A-1954	7330-00-272-7876	2
40	Pad, bakery, conforming to A-A-867	7330-00-379-4439	4
41	Pan, baking, rectangular: with handles, conforming to MIL-P-12851	7330-00-272-2589	10
42	Pan, roasting and baking, bottom, conforming to type I, size 5 of RR-P-54	7330-00-286-8069	5

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Item No.	Description	Identification	
		National Stock Number	Quantity
43	Pan, roasting and baking, top, conforming to type I, size 4 of RR-P-54	7330-00-634-4494	5
44	Pan, serving line, 4 inch full size, conforming to style I, size 3 of MIL-P-43940	7310-00-238-5164	3
45	Pan, serving line, 4 inch half size, conforming to style I, size 6 of MIL-P-43940	7310-00-576-4614	6
46	Pan, food serving and storage, rectangular	7310-01-234-2189	36
47	Peeler, potato, conforming to A-A-1953	7330-00-238-8316	2
48	Pin, rolling, wood (23 by 3-3/4 inches), conforming to type I of LLL-R-530	7330-00-153-9749	1
49	Plate, splash, cooking	7330-00-379-2544	2
50	Pliers, slip joint, conforming to type II, class 2, style A of GGG-P-471	5120-00-223-7397	1
51	Pot, cooking, (without cover), 10-gallon, conforming to size 1 of MIL-P-1735	7330-00-292-2306	2
52	Pot, cooking, (with cover), 15-gallon, conforming to size 2 of MIL-P-1735	7330-00-292-2307	2
53	Pump, inflating, conforming to XX-P-746	4320-00-852-9036	1
54	Repair kit, fabric (modified) (see TM 10-8340-224-13&P and FM 10-16) (see 6.2)	8340-00-262-5767	1
55	Roll, cutlery, conforming to type II of MIL-R-1982	7360-00-274-7088	1

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Item No.	Description	Identification National Stock Number	Quantity
56	Scraper, baker, conforming to MIL-S-17531	7330-00-205-1950	1
57	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
58	Screwdriver, flat, conforming to type I, class 5, design A, 4 inches exposed length of blade of GGG-S-121	5120-00-222-8852	1
59	Server, pie and cake, conforming to type XXI, grade D of GGG-C-746	7340-00-272-9586	1
60	Sifter, flour, hand, conforming to A-A-467	7330-00-184-0089	1
61	Skimmer	7330-00-680-2635	2
62	Spatula	7330-00-849-5194	2
63	Spoon, food service, basting, 15-inch	7340-00-240-7080	4
64	Spoon, food service, basting, 21-inch	7340-00-240-7080	4
65	Spoon, service, slotted, 15-inch conforming to type III of RR-S-617	7340-00-205-1421	8
66	Spout, can, flexible, conforming to MIL-S-1285	7240-00-177-6154	1
67	Stone, sharpening, conforming to type II, class 2, style 1 of SS-S-736	5345-00-198-8040	1
68	TM 10-7360-204-13&P		1
69	TM 10-7360-208-13&P		1
70	TM 10-8340-224-13&P		1

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Item No.	Description	Identification	
		National Stock Number	Quantity
71	Tent, extendable, modular (16 by 20 foot Utility), (see 6.2) conforming to MIL-T-44271	8340-01-185-2613	1
72	Tongs, food service, ss, 12-inch, conforming to size 3 of MIL-T-40097	7330-00-616-0997	3
73	Trash barrel with lid, plastic, (32-gallon)	7240-00-151-6629	2
74	Turner, food, conforming to type IV, size 2 of MIL-U-10815	7330-00-256-2158	3
75	Whip, egg, 16-inch, conforming to A-A-394	7330-00-815-1458	1
76	Wrench, adjustable, conforming to GGG-W-631	5120-00-240-5328	1
77	Wrench, combination, conforming to type III of MIL-W-10698	5120-00-303-7737	1

3.8 Finish. When specified (see 6.2), the components shall be painted as specified in 3.8.2 and 3.8.3.

3.8.1 Surface preparation. The exterior surfaces of the items listed below shall be cleaned and conditioned. Rough or sharp edges and corners, burrs, and slivers shall be removed. Ferrous surfaces on any components to be painted shall first be thoroughly cleaned and conditioned in accordance with type F of MIL-T-704. Aluminum and aluminum alloy surfaces shall be cleaned and conditioned in accordance with type G of MIL-T-704. The griddle top assembly shall be finished in accordance with Drawing 5-13-4210.

Items to be prepared and painted

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

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Rack, double base, assembly  
Shelf  
Steam table adapter  
Steam table top assembly (Outside only)  
Oven (outside only)

3.8.2 Primer paint treatment. After cleaned and conditioned surfaces are thoroughly dried, a coat of primer in accordance with MIL-P-53022 shall be applied in accordance with MIL-T-704, type G. The tables and shroud do not require a primer coat.

3.8.3 Finish coat. After primer has thoroughly dried, the items listed in 3.8.1 shall be given a finish coat conforming to type II of MIL-C-46168, color Green 383 with the exception of the table top, shroud, and the outside surface of the oven which shall have a finished coat of MIL-P-14105 paint in color to match Green 383 of MIL-C-46168. The paint use for the table top, shroud, and the outside surface of the oven shall contain no lead or chromate. The paint shall be applied so that there will be no streaks, crops, pinholes, cheeks, or cracks.

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, weld flack, flux, splatter, rough surface, and projecting modules 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 and the occurrence of defects shall not exceed the applicable acceptable quality levels.

#### 4. QUALITY ASSURANCE PROVISIONS

4.1 Responsibility for inspection. Unless otherwise specified in the contract or purchase order, the contractor is responsible for the performance of all inspection requirements (examinations and tests) as specified herein. Except as otherwise specified in the contract or purchase order, the contractor may use his own or any other facilities suitable for the performance of the inspection requirements specified herein, unless disapproved by the Government. The Government reserves the right to perform any of the inspections set forth in this specification where such inspections are deemed necessary to ensure supplies and services conform to prescribed requirements.

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4.1.1 Responsibility for compliance. All items shall meet all requirements of sections 3 and 5. The inspection set forth in this specification shall become a part of the contractor's overall inspection system or quality program. The absence of any inspection requirements in the specification shall not relieve the contractor of the responsibility of ensuring that all products or supplies submitted to the Government for acceptance comply with all requirements of the contract. Sampling inspection, as part of manufacturing operations, is an acceptable practice to ascertain conformance to requirements, however, this does not authorize submission of known defective material, either indicated or actual, nor does it commit the Government to accept defective material.

4.1.2 Responsibility for dimensional requirements. Unless otherwise specified in the contract or purchase order, the contractor is responsible for ensuring that all specified dimensions have been met. When dimensions cannot be examined on the end item, inspection shall be made at any point, or at all points in the manufacturing process necessary to assure compliance with all dimensional requirements.

4.1.3 Certificates of compliance. When certificates of compliance are submitted, the Government reserves the right to inspect such items to determine the validity of the certification.

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

- a. First article inspection (see 4.3)
- b. Quality conformance inspection (see 4.4).

4.3 First article. When a first article is required (see 3.1 and 6.2), it shall be examined for the defects specified in 4.4.3, and 4.4.4 and tested for the characteristics specified in 4.5.1 and 4.5.2. The presence of any defect or failure to pass any test shall be cause for rejection of the first article.

4.4 Quality conformance inspection. Unless otherwise specified, sampling for inspection shall be performed in accordance with MIL-STD-105.

4.4.1 Component and material inspection. In accordance with 4.1, components and materials shall be inspected in accordance with all the requirements of referenced documents unless otherwise excluded, amended, modified, or qualified in this specification or applicable purchase document. In addition the components listed in 3.5.1 through 3.5.16 shall be inspected in accordance with 4.4.2.1 through 4.4.5.

4.4.1.1 Component and material certification. The contractor shall submit to the contracting officer or his authorized representative certificates of compliance stating that the hand can openers furnished under this specification meet all the applicable requirements of 3.5.15.



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4.4.2 In-process inspection. Inspection shall be made at any point or during any phase of the manufacturing process to determine whether construction details 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.

4.4.2.1 In-process inspection of welding. In lieu of inspecting welding in accordance with the following procedures, the contractor may propose to the Procuring Contracting Officer (PCO), alternative procedures for operator and equipment certification. When necessary or when requested by the Government, the contractor shall submit representative samples supporting these alternative procedures. The Government will reply to the contractor within ten working days after receipt of the proposal.

4.4.2.1.1 Spot welding. Spot welding shall be inspected in accordance with MIL-W-8611 (metal arc and gas welding) except that pull tests shall be performed in lieu of magnetic, penetrant, and radiographic tests. The pull tests shall be performed at the daily start of each production run on each machine or whenever there is a break in production, adjustment of welding machine, or change in operator. The pull tests shall verify minimum nugget size and complete bonding of the two metals. At least two sample welds shall be tested using material identical to the applicable components.

4.4.2.1.2 Fillet welding. Fillet welding shall be inspected in accordance with MIL-W-8611.

4.4.3 Component visual examination. The components assemblies specified in 3. 5.1 through 3.5.16 shall be examined in separate lots for the applicable defects listed in table I. The lot size shall be expressed in units of like components or assemblies. The sample unit shall be one component or assembly as applicable. The inspection level shall be II and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.0 for major defects and 4.0 for minor defects.

TABLE I. Component visual defects

Examine	Defect	Classification	
		Major	Minor
Material	Hole, tear, or crack in any component	101	
	Dent, bend, or other malformation in any component	102	

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TABLE I. Component visual defects (cont'd)

Examine	Defect	Classification	
		Major	Minor
Finish	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	
	Burr on inside of holder of can opener	106	
	Finish on top of table or can opener holder not as specified	107	
Painted surfaces	Color not as specified	108	
	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	109	
	Weld not of the specified type or size		208
	Irregular or non-uniform cross section of fillet weld bead		209
	Crack, burnhole, undercutting, or over- lapping 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	110	
	Large and small shrouds are not spot welded on inside of support and base, applicable to cook pot cradle	111	
	On lifter assembly, fillet weld not completely around support	112	
	Welds not continuous (applies to hand can opener)	113	
	Can opener holder is not fillet welded to table top all around holder on top side	114	

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TABLE I. Component visual defects (cont'd)

Examine	Defect	Classification	
		Major	Minor
Welding (cont'd)	Welds rusted, cracked, burned, spotted, spattered, piled, or not smooth (applies to hand can opener)		213
	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 assemble	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	
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 tightly securing leg to table		214
	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	

4.4.4 Component dimensional examination. The components and assemblies, listed in table II shall be examined in separate lots for conformance to the dimensions specified 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 like components or assemblies. The sample unit shall be one component or assembly as applicable. The inspection level shall be S-4 and the AQL, expressed in terms of defects per hundred units, shall be 4.0.

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TABLE II. Components for dimensional examination 1/

Component	Examine
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) 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)	All dimensions specified and those dimensions on the following sub-assemblies: 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)
Lifter, tray pack, extracting (Dwg. 5-13-3961)	All dimensions specified
Storage rack assembly (Dwg. 5-13-4050)	All dimensions specified and those dimensions on the following sub-assembly: a. Storage rack (Dwg 5-13-4051)

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TABLE II. Components for dimensional examination 1/ (cont'd)

Component	Examine
Shelf assembly (Dwg. 5-13-4257)	All dimensions specified
Double burner steam table assembly (Dwg. 5-13-4212)	All dimensions specified and those dimensions on the following sub-assembly: a. Steam table body assy. (Dwg 5-13-4213)
Field oven assembly (Dwg. 5-13-4100)	All dimensions specified and those dimensions on the following sub-assemblies: a. Oven capity 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

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TABLE II. Components for dimensional examination 1/ (cont'd)

<u>Component</u>	<u>Examine</u>
Can opener, hand held, household duty (Dwg. 5-13-3970)	All dimensions specified
Lifter, tray pack, serving (Dwgs. 5-13-3859)	All dimensions specified, and those dimensions on the following sub-assemblies a. Outer lifting plate assembly (Dwgs. 5-13-3866) b. Inner lifting plate assembly (Dwg. 5-13-3867)
Opener, can, mounted, heavy duty (Dwgs. 5-13-3969)	All dimensions specified

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

4.4.5 Component testing. One representative tray pack heater tank assembly shall be selected from the lot and tested as specified in 4.5.1. One representative steam table assembly shall be selected from the lot and tested as specified in 4.5.2. Any test failure shall be cause for rejection of the lot.

4.4.6 Packaging examination. The fully packaged end item shall be examined for the defects listed below. The lot size shall be expressed in units of shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-2 and the AQL, expressed in terms of defects per hundred units, shall be 4.0.

<u>Examine</u>	<u>Defect</u>
Marking (exterior and interior)	Omitted; incorrect; illegible; of improper size, location, sequence, or method of application.
Materials	Any component, assembly, or GFP item (as applicable) missing, damaged, or not as specified.

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<u>Examine</u>	<u>Defect</u>
Workmanship	Components not adequately blocked, braced, or stored in available space within the equipment.
Content	Not as specified.

4.5 Methods of inspection.

4.5.1 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 requirement in 3.5.4 shall constitute a test failure.

4.5.2 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 Preservation. Preservation shall be level A.

5.1.1 Level A. The component parts of each complete modular field kitchen shall be cleaned and preserved in accordance with table III. Grease-proof barrier material shall conform to MIL-B-121. Paper tape used to secure barrier material shall conform to type III, grade A of PPP-T-45 or PPP-T-76.

5.1.1.1 Unit packing of the can opener, hand. Each hand can opener, cleaned and preserved as specified in table III, shall be placed in a snug-fitting 4-mil thick polyethylene bag conforming to L-P-378. The dimensions of the bag shall be approximately 4 inches by 10 inches. Prior to placement in the bag and sealing, the non-handle end of the opener shall be entirely wrapped in cushioning material conforming to class 1 of PPP-C-795. The cushioning material shall be secured by means of tape conforming to PPP-T-60. The folded instruction sheet (figure 1) shall be placed in each bag.

TABLE III. Preservation of kitchen, field, modular components

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
1	Bag, drinking water, storage	None	None	None	III
1	Biscuit, cutter	None	None	None	III
2	Board, food, chopping	None	None	None	III
1	Brush, wire	C-1	P-14 Dip	Type I, grade A, class 2 of MIL-B-121	I
6	Burner unit, (M2A)	C-1	P-14 Brush (Burner only)	Type I, grade A, class 2 of MIL-B-121	I
1	Butcher's steel	C-1	P-14 Brush	Type I, grade A, class 2 of MIL-B-121	I
2	Cabinet storage assy.	None	None	None	III
1	Can, friction plug top	None	None	None	III
5	Can, gasoline, 5 gallon	C-1	None	None	III
5	Can, water, plastic, 5 gallon	C-1	None	None	III
1	Chest, tool, gasoline	C-1	None	None	III
1	Cleaner, burner, slot	None	None	None	III
1	Colander SS (16 qt)	C-1	None	None	III
2	Cook pot cradle assy.	C-1	P-14 Brush	None	III
6	Cover, full size	None	None	None	III

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
6	Cover, half size, pan	None	None	None	III
4	Cover, cooking pot	None	None	None	III
36	Cover, pan, food serving and storage, rectangular	None	None	None	III
2	Dipper, No 56	None	None	None	III
17	Dispenser, insulated liquid, 5 gallon	C-1	None	None	III
3	Fire extinguisher	None	None	None	III
1	First aid kit, general purpose	None	None	None	III
6	Food container, insulated	None	None	None	III
3	Fork, (15 inches)	None	None	None	III
3	Fork, (21 inches)	None	None	None	III
6	Generater, preheater	C-1	None	Type I, grade A, class 2 of MIL-B-121	I
1	Griddle assembly	C-1	P-14 Brush	Type I, grade A, class 2 of MIL-B-121	I
1	Hammer, hand (16 oz.)	C-1	P-14 Any method	Type I, grade A, class 2 of MIL-B-121	I

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
1	Heater tank assy. tray pack	C-1	P-14 Brush	Type I, grade A, class 2 of MIL-B-121	I
1	Ice pick	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
2	Knife, boning	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
1	Knife, bread	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
2	Knife, cooks	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
2	Knife, craftsman	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
2	Knife, paring	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
1	Knife, slicing	C-1	P-14 Blade only	Type I, grade A, class 2 of MIL-B-121	I
2	Ladle, 2 oz	C-1	None	None	III
2	Ladle, 8 oz	C-1	None	None	III
3	Lantern, gasoline (MIL-L-1594)	None	None	None	III
2	Lifter, tray pack, extracting	None	None	None	III

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
2	Lifter assy., tray pack, serving	None	None	None	III
1	Lubricating oil, gen.	None	None	None	III
2	Measure, liquid (2 qt) (A-A-1751)	None	None	None	III
2	Measure, spoon set	None	None	None	III
2	Oven Assembly	None	None	None	III
2	Opener, can, hand	C-1	P-14 Spray	Type I, grade A, class 2 of MIL-B-121	I
2	Opener, can, mounted	C-1	P-14 Spray	Type I, grade A, class 2 of MIL-B-121	I
4	Pad, bakery	None	None	None	III
10	Pan, baking, rect.	None	None	None	III
5	Pan, roasting and baking, bottom	None	None	None	III
5	Pan, roasting and baking, top	None	None	None	III
3	Pan, serving line 4 inch full	None	None	None	III

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
6	Pan, serving line 4 inch half size	None	None	None	III
36	Pan, food serving and storage, rect.	None	None	None	III
2	Peeler, potato	None	None	None	III
1	Pin, rolling wood	C-1	None	Type I, grade A, class 2 of MIL-B-121	III
2	Plate, splash, cooking	None	None	None	III
1	Pliers, slip joint	C-1	P-14 Any method	Type I, grade A, class 2 of MIL-B-121	I
2	Pot, cooking, 10 gal. (MIL-P-1735)	None	None	None	III
2	Pot, cooking, 15 gal. (MIL-P-1735)	None	None	None	III
1	Pump, inflating, manual	None	None	None	III
2	Rack, base assembly	C-1	P-14	None	I
2	Rack, burner assembly	C-1	P-14	None	I
2	Rack, double base assembly	C-1	P-14	None	I

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
2	Rack, double burner assembly	C-1	P-14	None	I
1	Rack set, storage and drying (3 rack unit)	None	None	None	III
1	Repair kit, fabric	None	None	None	III
1	Roll, cutlery	None	None	Type I, grade A, class 2 of MIL-B-121	III
1	Scraper, baker	None	None	Type I, grade A, class 2 of MIL-B-121	III
1	Screwdriver, cross tip	C-1	P-14	Type I, grade A class 2 of MIL-B-121	I
1	Screwdriver, flat tip	C-1	P-14	Type I, grade A class 2 of MIL-B-121	I
1	Server, pie and cake	None	None	None	III
2	Shelf	None	None	None	III
1	Steam table adapter	C-1	P-14	None	I
1	Steam table assembly	None	None	None	III
1	Sifter, flour, hand	None	None	None	III
2	Skimmer	None	None	Type I, grade A, class 2 of MIL-B-121	III

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
2	Spatula	None	None	Type I, grade A, class 2 of MIL-B-121	III
4	Spoon, food service, 21"	None	None	None	III
4	Spoon, food service, 15", basting	None	None	None	III
8	Spoon, serving, slotted, 15"	None	None	None	III
1	Spout, can, flexible	None	None	None	III
1	Stone, sharpening	None	None	None	III
2	Table, work, field, 36" high	None	None	None	III
3	Technical manual	None	None	MIL-B-117	III
1	Tent, extendable, modular	None	None	None	III
3	Tongs, food service, SS, 12"	None	None	None	III
2	Trash barrel/lid, plastic	None	None	None	III

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TABLE III. Preservation of kitchen, field, modular components (cont'd)

Quantity per unit	Component	Method of cleaning (MIL-P-116)	Type of preservative and application (MIL-P-116)	Type of grease proof barrier	Method of preservation (MIL-P-116)
1	Thread compound, , antiseize	None	None	None	III
3	Turner, food	None	None	None	III
1	Whip, egg	None	None	None	III
1	Wrench, adjustable	C-1	P-14	Type I, grade A class 2 of MIL-B-121	I
1	Wrench, combination	C-1	P-14	Type I, grade A class 2 of MIL-B-121	I

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5.2 Packing. Packing shall be level A.

5.2.1 Level A. Each complete modular field kitchen, preserved as specified in 5.1, shall be packed in a sheathed wood crate conforming to type I, class 2, style A of MIL-C-104 except that the clearance requirements shall not apply. The contents of each crate shall be cushioned, anchored, blocked, braced, and water-proofed in accordance with MIL-STD-1186. Maximum use shall be made of available space within the component equipment for packing smaller items.

5.3 Marking. In addition to any special marking required by contract or order, unit packs and shipping containers shall be marked in accordance with MIL-STD-129.

## 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 document.
- b. When a first article is required (see 3.1, 4.3, and 6.3).
- c. Issue of DODISS to be cited in the solicitation, and if required, the specific issues of individual documents referenced (see 2.1.1 and 2.2)
- 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. 6).
- f. When the preheater generators are not required (see 3.6, Item No. 25).
- g. When the fabric repair kit is not required (see 3.6, Item No. 54).
- h. When the modular extendable tent is not required (see 3.6, Item No. 71).
- i. When painting of components is required (see 3.8).

6.3 First article. When a first article is required, it shall be inspected and approved under the appropriate provisions of FAR 52.209. The first article should be a preproduction sample. The contracting officer should specify the appropriate type of first article and the number of units to be furnished. The contracting officer should include specific instructions in all acquisition instruments regarding arrangements for selection, inspection, and approval of the first article.



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

6.5 Subject term (key word) listing.

Hot meals  
Meal preparation  
Ration preparation  
Tray pack

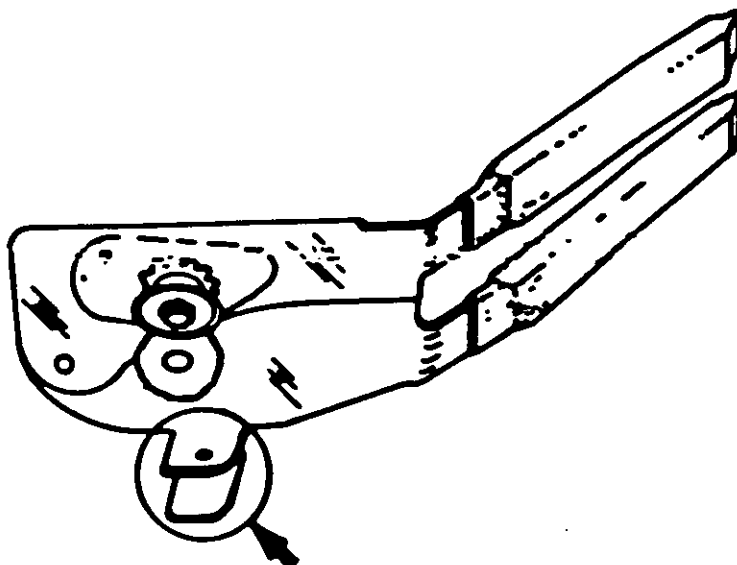
Custodian:  
Army - GL

Preparing activity:  
Army - GL

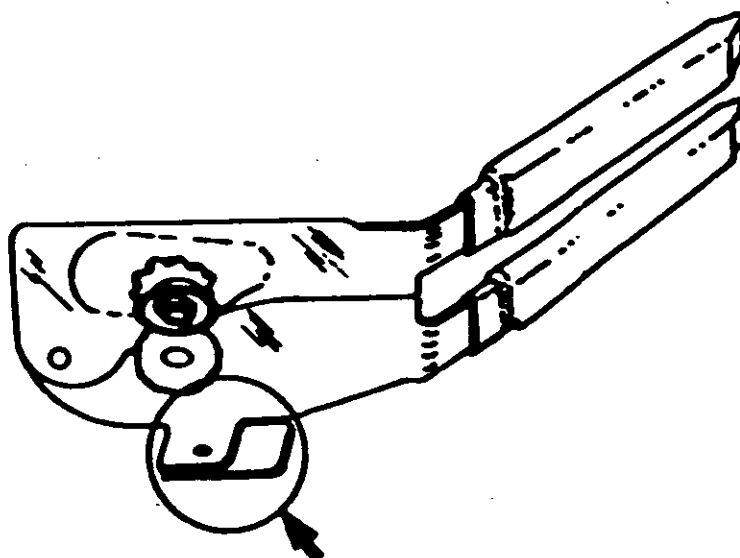
Review activities:  
Army - MD, TS

(Project 7360-0162)

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**POSITION OF GUIDE PLATE FOR OPENING TRAY PACKS**



**POSITION OF GUIDE PLATE FOR OPENING ROUND CANS**

# **INSTRUCTION SHEET FOR HAND CAN OPENER**

**FIGURE 1**

## STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

(See instruction - Reverse Side)

1. DOCUMENT NUMBER: MIL-K-44329(GL)		2. DOCUMENT TITLE KITCHEN, FIELD, MODULAR	
3a. NAME OF SUBMITTING ORGANIZATION		4. TYPE OF ORGANIZATION (Mark one)	
b. ADDRESS (Street, City, State, ZIP Code)		<input type="checkbox"/> VENDOR	
		<input type="checkbox"/> USER	
		<input type="checkbox"/> MANUFACTURER	
		<input type="checkbox"/> OTHER (Specify): _____	
5. PROBLEM AREAS			
a. Paragraph Number and Wording:			
b. Recommended Wording:			
c. Reason/Rationale for Recommendation:			
6. REMARKS			
7a. NAME OF SUBMITTER (Last, First, MI) - Optional		b. WORK TELEPHONE NUMBER (Include Area Code) - Optional	
c. MAILING ADDRESS (Street, City, State, ZIP Code) - Optional		8. DATE OF SUBMISSION (YYMMDD)	

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