TECHNICAL MANUAL

OPERATOR’S, UNIT, AND DIRECT SUPPORT MAINTENANCE MANUAL
(INCLUDING REPAIR PARTS & SPECIAL TOOLS LIST)
FOR
CONTAINERIZED KITCHEN (WITH TRAILER)
NSN 7360-01-473-3408

DISTRIBUTION STATEMENT A - Approved for public release; distribution is unlimited.
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HOW TO USE THIS MANUAL

This manual contains general information, operating instructions, Preventive Maintenance Checks and Services (PMCS), and maintenance/repair instructions for the Containerized Kitchen (with Trailer) [CK].

Front matter consists of front cover, warning summary, title block, table of contents, and "how to use this manual" pages. Chapter 1 provides introductory information on the CK and its associated equipment as well as theory of operation. Chapter 2 provides instructions for operating under usual and unusual conditions. Chapter 3 contains Operator troubleshooting procedures authorized at the unit level. Chapter 4 contains Preventive Maintenance Checks and Services (PMCS) and Operator/Crew maintenance instructions. Maintenance procedures authorized at the Direct Support level are found in Chapter 5. Chapter 6 contains the Maintenance Allocation Chart (MAC); it also includes the Repair Parts & Special Tools List (RPSTL) that identifies parts or tools unique to the operation and maintenance of the CK. Rear matter consists of the alphabetical index, DA Form 2028, authentication page, and back cover.

Manual Organization and Page Numbering

This manual is divided into six major chapters that detail the topics mentioned above. Within each chapter are work packages covering a wide range of topics. Each work package is numbered sequentially starting at page 1, and has its own page numbering scheme that is independent of the page numbering used by other work packages. Each page of a work package has a page number of the form “XXXX YY-ZZ”, where “XXXX YY” is the work package number (e.g. 0010 00 is work package 10) and “ZZ” represents the number of the page within that work package. A page number such as “0010 00-1/2 Blank” means that page 1 of that work package contains information but page 2 has been intentionally left blank.

Finding Information

The Table of Contents permits the reader to quickly find information in the manual. The reader should start here first when looking for a specific topic. The Table of Contents lists the topics contained within each chapter and the work package sequence number where it can be found. The index, located at the back of the manual, lists topics in alphabetical order and identifies the work packages where the information is located.
CHAPTER 1

INTRODUCTORY INFORMATION
WITH THEORY OF OPERATION
FOR
CONTAINERIZED KITCHEN (WITH TRAILER) [CK]
SCOPE

Equipment Covered

This technical manual contains instructions for the operation, preventive maintenance, Unit and Direct Support corrective maintenance for the Containerized Kitchen (with Trailer) [CK] and its associated equipment.

Figure 1. Containerized Kitchen (with Trailer) [CK].

Type of Manual

Operator’s, Unit and Direct Support Operation and Maintenance Manual, including Repair Parts & Special Tools List.

Equipment Name and Model Number

Containerized Kitchen (with Trailer), NSN 7360-01-473-3408, Part No. 47010001.
Purpose of Equipment

The CK is a mobile, rapidly deployable kitchen that is capable of preparing and serving up to 650 Army field menu meals (A-Ration, Heat and Serve Ration or any combination) up to three times per day. The CK enables cooks to prepare a meal (A-Ration) in less than three hours.

MAINTENANCE FORMS, RECORDS AND REPORTS

Department of the Army forms and procedures used for equipment maintenance will be those prescribed by DA PAM 738-750.

EQUIPMENT IMPROVEMENT REPORT RECOMMENDATIONS (EIR)

If your CK needs improvement, let us know. Send us an EIR. You, the user, are the only one who can tell us what you don’t like about your equipment. Let us know why you don’t like the design or performance. Put it on an SF 368, Product Quality Deficiency Report. Mail it to: Commander, U.S. Army Soldier and Biological Chemical Command; ATTN: AMSSB-RM-E(N), Kansas Street, Natick, MA 01760-5052. We will send you a reply.

CORROSION PREVENTION AND CONTROL (CPC)

Corrosion prevention and control (CPC) of Army materiel is a continuing concern. It is important that any corrosion problem with the CK be reported so that the problem can be corrected and improvements can be made to prevent the problem in future items.

While corrosion is typically associated with rusting of metals, it can also include deterioration of other materials, such as rubber or plastic. Unusual cracking, softening, swelling or breaking of these materials may be a corrosion problem.

If a corrosion problem is identified, it can be reported using SF-368, Product Quality Deficiency Report. Use of key words such as “corrosion”, “rust”, “deterioration” or “cracking” will ensure that the information is identified as a CPC problem. The form should be submitted to the address specified in DA PAM 738-750, Functional Users Manual for the Army Maintenance Management System (TAMMS).

DESTRUCTION OF ARMY MATERIEL TO PREVENT ENEMY USE

For procedures to destroy the CK to prevent its use by the enemy refer to TM 750-244-3.

PREPARATION FOR STORAGE AND SHIPMENT

The CK is stored and shipped only in its fully packed-out configuration. Refer to WP 0006 00 for packout procedures.

WARRANTY INFORMATION

SFA Inc., Frederick Manufacturing Division warrants the CK system to be free from defects in materials and workmanship for a period of one year from acceptance. The CK contains a number of items covered by the original equipment manufacturer’s warranty.