

TECHNICAL MANUAL

OPERATOR, ORGANIZATIONAL, AND
DIRECT SUPPORT MAINTENANCE MANUAL
(INCLUDING REPAIR PARTS AND SPECIAL TOOLS LIST)

OVEN, BAKING AND ROASTING,
DECK, GASOLINE FIRED, 3-COMPARTMENT
(VARIOUS MAKES AND MODELS)
FSN 7310-856-7959

HEADQUARTERS, DEPARTMENT OF THE ARMY

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			Paragraph	Page
CHAPTER	1.	INTRODUCTION		
SECTION	I.	General	1-1 1-6	1-1
	II.	Description and data	1-7 1-9	1-1
CHAPTER	2.	OPERATING INSTRUCTIONS		
SECTION	I.	Operating procedures	2-1 2-2	2-1
	II.	Operation of auxiliary equipment	2-3 2-4	2-3
	III.	Operation under unusual conditions	2-5 2-6	2-3
CHAPTER	3.	OPERATOR/CREW MAINTENANCE INSTRUCTIONS		
SECTION	I.	Lubrication	3-1	3-1
	II.	Preventive maintenance checks and services	3-2 3-3	3-1
	III.	Troubleshooting	3-4 3-5	3-2
	IV.	Maintenance Procedures	3-6 3-9	3-2 3-4
CHAPTER	4.	ORGANIZATIONAL MAINTENANCE INSTRUCTIONS		
SECTION	I.	Service upon receipt of material	4-1 4-2	4-1
	II.	Movement to a new worksite	4-3 4-4	4-1
	III.	Repair parts, special tools, and equipment	4-5 4-6	4-1
	IV.	Preventive maintenance checks and services	4-7 4-8	4-2
	V.	Troubleshooting	4-9 4-10	4-2
	VI.	Maintenance of thermometer, tube, and coupling	4-11 4-12	4-3
	VII.	Maintenance of downdraft diverter assembly	4-13	4-3
	VIII.	Maintenance of door assembly	4-14	4-3
	IX.	Maintenance of lifting handles and latch pin	4-15 4-16	4-6
	X.	Maintenance of heat deflector	4-17	4-8
CHAPTER	5.	DIRECT SUPPORT MAINTENANCE INSTRUCTIONS		
SECTION	I.	Repair parts, special tools and equipment	5-1 5-2	6-1
	II.	Troubleshooting	5-3 5-4	5-1
	III.	General maintenance	5-5 5-6	5-1
CHAPTER	6.	REPAIR INSTRUCTIONS	6-1 6-8	6-1 6-2
APPENDIX	A.	REFERENCES		A-1
	B.	MAINTENANCE ALLOCATION CHART		B-1
	C.	BASIC ISSUE ITEMS LIST ANT) ITEMS TROOP INSTALLED OR AUTHORIZED		C-1
	D.	REPAIR PARTS AND SPECIAL TOOLS LIST		D-1
SECTION	I.	Introduction		D-1
	II.	Prescribed load allowance (Not applicable)		

			Page
SECTION	III.	Repair parts for organizational maintenance	D-5
Group	01	Thermometer and related components	D-5
	02	Diverter and flue assemblies.....	D-5
	03	Doors, hinges, and latches.....	D-5
	04	Lifting components	D-5
	05	Heat deflector	D-6
SECTION	IV.	Special tools, test and support equipment (not applicable)	
	V.	Repair parts for DS maintenance.....	D-7
Group	01	Thermometer and related components	D-7
	02	Diverter and flue assemblies.....	D-7
	03	Doors, hinges and latches.....	D-8
	04	Lifting components	D-9
	05	Heat deflector	D-10
	06	Shutters	D-10
SECTION	VI.	Special tools, test, and support equipment (Not applicable)	
	VII.	Federal stock number and reference number index	D-18
INDEX			I-1

LIST OF ILLUSTRATIONS

<i>Figure</i>	<i>Title</i>	<i>Page</i>
1-1	Three-compartment baking and roasting oven	1-2
1-2	Data plates	1-3
2-1	Operating procedures	2-2
3-1	Oven door assembly.....	3-3
3-2	Heat deflector.....	3-5
4-1	Thermometer, tube, and coupling; removal and installation	4-4
4-2	Door assembly, removal and installation.....	4-5
4-3	Lifting handles, removal and installation	4-7
4-4	Latching pin, removal and installation	4-8
4-5	Heat deflector, removal and installation	4-9
6-1	Thermometer guard, removal and installation	6-2
6-2	Thermometer pocket, removal and installation	6-3
6-4	Flue assembly, removal and installation	6-4
6-4	Door latch, removal and installation.....	6-5
6-4	Door hinge bracket, removal and installation	6-6
6-6	Lift handle bracket, removal and installation	6-7
6-7	Sliding shutter, removal and installation.....	6-8
D-1	Thermometer, tube, and coupling	D-11
D-2	Thermometer guard.....	D-11
D-3	Thermometer pocket	D-12
D-4	Diverter and flue assemblies.....	D-13
D-5	Door assembly.....	D-14
D-6	Door latch and hinge brackets.....	D-15
D-7	Lifting components	D-16
D-8	Heat deflector.....	D-16
D-9	Sliding shutters.....	D-17

CHAPTER 1 INTRODUCTION

Section I. GENERAL

1-1. Scope

This manual is for your use in operating and maintaining the baking and roasting oven.

1-2. Maintenance Forms and Records

Maintenance forms and records that you are required to use are explained in TM 38-760.

1-3. Reporting of Errors

You can improve this manual by calling attention to errors and by recommending improvements, using DA Form 2028 (Recommended Change to Publications), or by a letter, and mail direct to Commanding General, US Army Mobility Equipment Command, ATTN: AMSME-MPP, St. Louis, Missouri 63120.

1-4. Equipment Serviceability Criteria (ESC)

This equipment is not covered by an ESC>

1-5. Destruction of Army Material to Prevent Enemy Use.

Refer to TM 750-244-3 for information on the destruction of Army material to prevent enemy use.

1-6. Administrative Storage

Refer to TM 740-90-1 for information on administrative storage.

Section II. DESCRIPTION AND DATA

1-7. Description

The Compartment baking and roasting oven (fig. 1-1) is used primarily for baking bread the field. It is also used for cooking meats, vegetables, and other foods. It serves as an effective warming cabinet for keeping food hot prior being served. The oven is heated with the burner unit, gasoline, field range outfit shown in the bottom of oven in figure 1-1. The principle components of the oven are the downdraft diverter assembly, body, thermometer, and door assemblies.

1-8. Difference in Models

No known unit differences exist for the models covered by this manual.

1-9. Tabulated Data

a. Data Plates.

(1) An identification plate (fig. 1X2) is attached to the front of the oven above the upper door.

(2) A combination name-instruction plate (fig. 1-2) is located next to the identification plate on the front

of the oven.

b. Tabulated Data. Refer to Table 1-1 for data items applicable to the oven.

Table 1-1. Tabulated Data

Dimensions of Oven:

Height (without diverter)	56 3/4 inches
Height (with diverter)	72 inches
Width (carrying handles lowered).....	27 inches
Width (carrying handles raised)	31 1/2 inches
Depth (oven doors closed).....	31 1/2 inches
Depth (oven doors opened)	41 1/2 inches
Exhaust Opening	6 inches

Dimensions of Baking Compartments:

Height.....	9 7/8 inches
Width.....	14 7/8 inches
Depth	27 1/2 inches

Weight of Oven:

Without burner unit.....	217 pounds
With burner unit.....	263 pounds

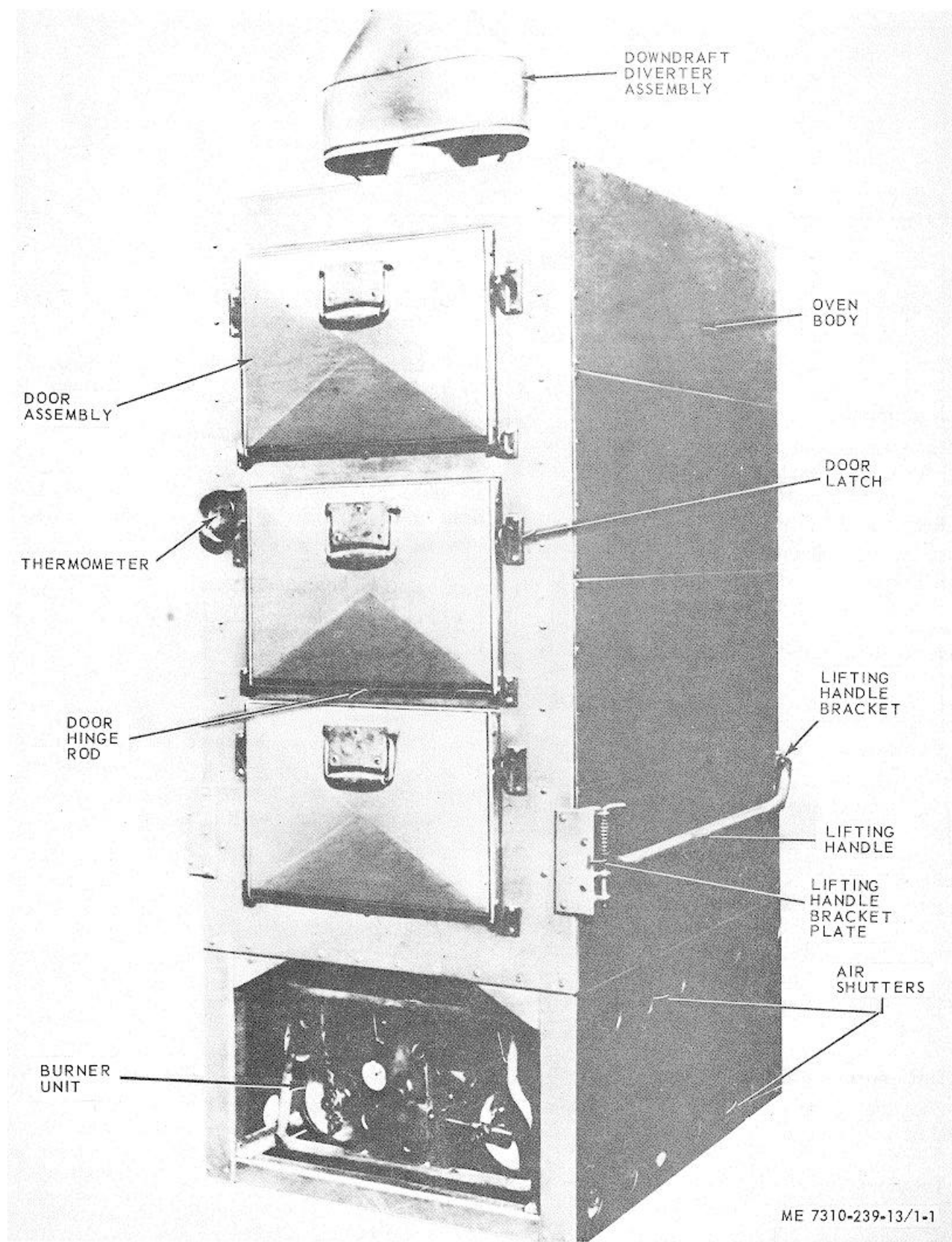


Figure 1-1. Three-compartment baking and roasting oven.