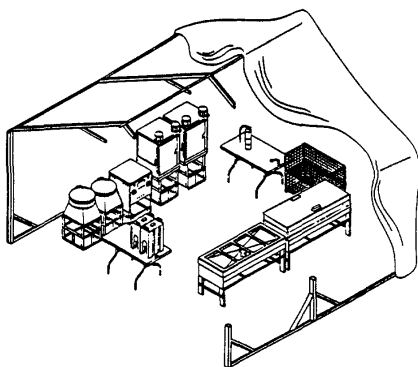


TECHNICAL MANUAL
OPERATOR'S, UNIT, AND DIRECT SUPPORT
MAINTENANCE MANUAL INCLUDING
REPAIR PARTS AND SPECIAL TOOLS LIST
FOR
MODULAR FIELD KITCHEN (MFK)
NSN 7360-01-276-9817 (EIC:YCD)

Approved for public release;
Distribution is unlimited.



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REPORTING ERRORS AND RECOMMENDING IMPROVEMENTS

You can help improve this manual. If you find any mistakes, or if you know of away to improve these procedures, please let us know. Mail your letter or DA Form 2028 (Recommended Changes to Publications and Blank Forms), or DA Form 2028-2 located in the back of this manual directly to: Commander, US Army Aviation and Troop Command, ATTN: AMSAT-I-MP, 4300 Goodfellow Blvd., St. Louis, MO 63120-1798. You may also submit your recommended changes by E-mail directly to <mpmt%avma28@st-louis-emh7.army.mil>. A reply will be furnished directly to you. Instructions for sending an electronic 2028 may be found at the back of this manual immediately preceding the hard copy 2028.

Current as of date is 10 December 1993

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CHAPTER 1

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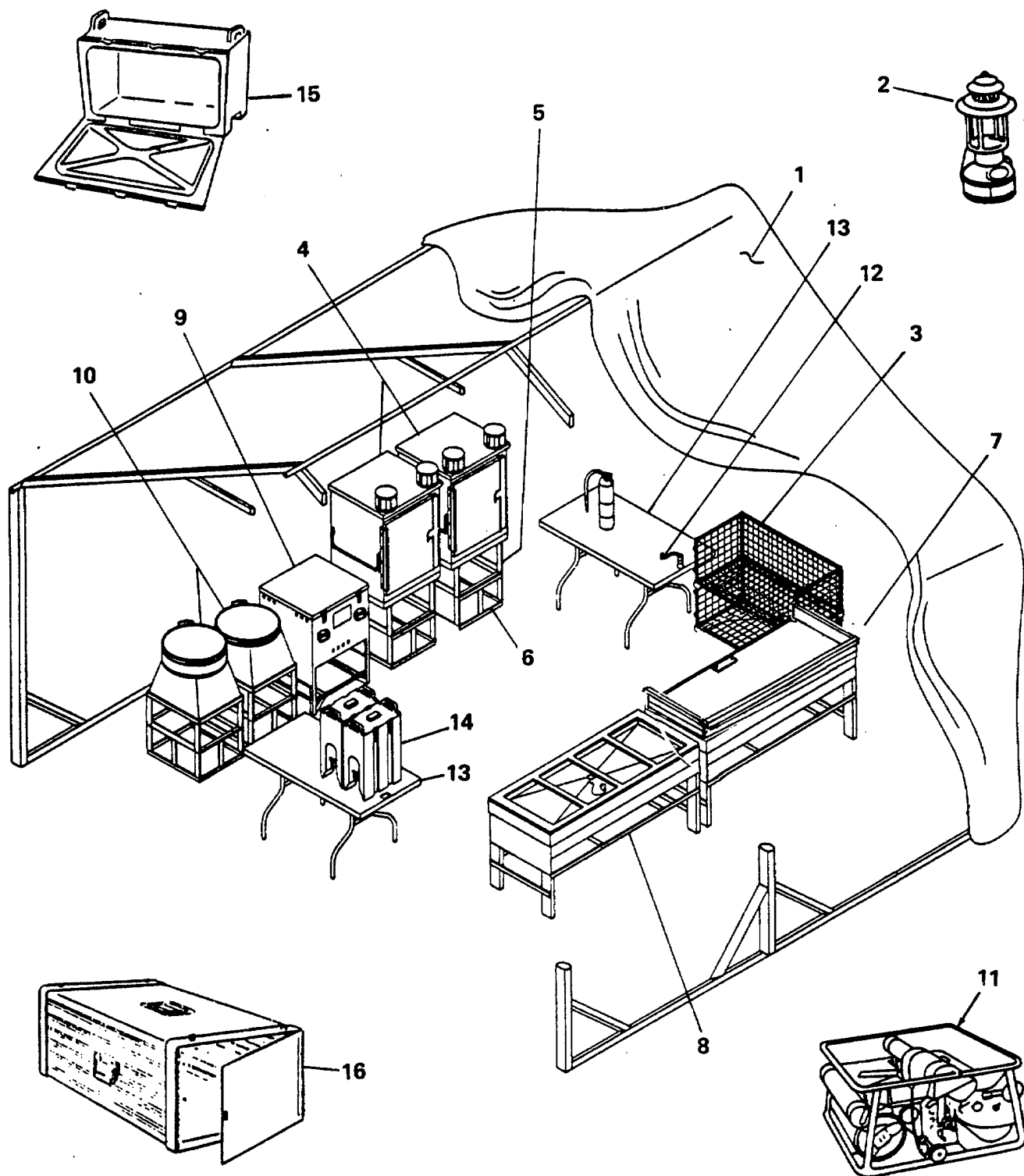


Figure 1-1. Modular Field Kitchen, Major Components (Sheet 1 of 2)

LEGEND

1. TENT
2. LANTERN
3. STORAGE RACK ASSEMBLY
4. OVEN ASSEMBLY
5. BURNER RACK
6. BASE RACK
7. GRIDDLE ASSEMBLY
8. STEAM TABLE ASSEMBLY
9. HEATER TANK ASSEMBLY
10. COOKING POT CRADLE ASSEMBLY
11. M2 BURNER UNIT
12. MOUNTED CAN OPENER
13. WORK TABLE
14. LIQUID DISPENSER
15. FOOD CONTAINER
16. STORAGE CABINET

Figure 1-1. Modular Field Kitchen, Major Components (Sheet 2 of 2)

Section I. GENERAL INFORMATION**1-1. SCOPE.**

- a. Type of Manual. Operator's, Unit, and Direct Support Maintenance Manual.
- b. Model Number and Equipment Name. Modular Field Kitchen (MFK), NSN 7360-01- 276-9817.
- c. Purpose of Equipment. To provide a responsive, flexible, and mobile way of feeding troop units in the field.
- d. Equipment Requirements.
 - (1) The MFK includes the equipment required by Military Occupational Specialty (MOS) 94B/91 M personnel who are responsible for the feeding of troops in the field.
 - (2) The MFK requires water and gasoline to operate.
 - (3) The tools and ancillary items authorized to the MFK will be used jointly to service and support the MFK and the Food Sanitation Center (FSC).

1-2. MAINTENANCE FORMS AND RECORDS. Department of the Army forms and procedures used for equipment maintenance will be those prescribed by DA PAM 738-750, the Army Maintenance Management Systems (TAMMS).

1-3. REPORTING EQUIPMENT IMPROVEMENT RECOMMENDATIONS (EIR'S). If your Modular Field Kitchen 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 (Quality Deficiency Report). Mail it to us at Commander, U.S. Army Aviation and Troop Command, ATTN: AMSAT-I-MDO, 4300 Goodfellow Blvd., St. Louis, Missouri 63120-1798. We will send you a reply.

1-4. DESTRUCTION OF ARMY MATERIAL TO PREVENT ENEMY USE. Refer to TM 750-244-3 for procedures covering the destruction of Army material to prevent enemy use.

1-5. PREPARATION FOR STORAGE OR SHIPMENT. Refer to para 4-21 for procedures used to prepare the MFK for storage or shipment.

- a. Administrative Storage.

- (1) Placement of equipment in administrative storage should be for short periods of time when a shortage of maintenance effort exists. Items should be in mission readiness within 24 hours or within the time factors as determined by the directing authority. During the storage period appropriate maintenance records will be kept.

- (2) Before placing equipment in administrative storage, current Preventive Maintenance Checks and Services (PMCS) should be completed, shortcomings and deficiencies should be corrected, and all Modification Work Orders (MWO's) should be applied.

- b. Storage Site Selection. Inside storage is preferred for items selected for administrative storage. If inside storage is not available, trucks, vans, convex containers and other containers may be used.