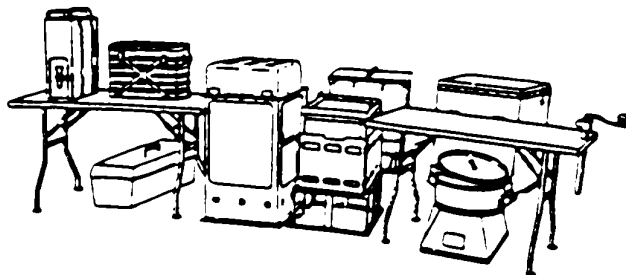
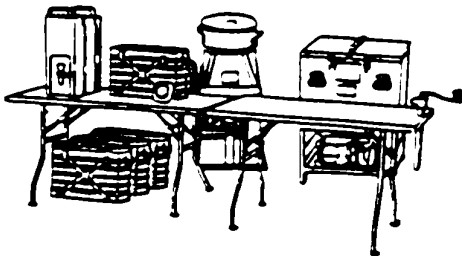


**OPERATOR, ORGANIZATIONAL, AND DIRECT SUPPORT
MAINTENANCE MANUAL INCLUDING
REPAIR PARTS AND SPECIAL TOOLS LIST
FOR
KITCHEN, COMPANY LEVEL FIELD FEEDING (KCLFF)
(NSN 7360-01-200-9828) EIC:YBN
AND
KITCHEN, COMPANY LEVEL FIELD FEEDING-ENHANCED (KCLFF-E)
(NSN 7360-01-374-1980) EIC: YCH**



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

HEADQUARTERS DEPARTMENT OF THE ARMY

10 April 1987

TECHNICAL MANUAL

NO. 10-7360-209-13&P

HEADQUARTERS
DEPARTMENT OF THE ARMY
WASHINGTON, D.C., 10 April 1987

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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 a way 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. A reply will be furnished directly to you.

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CHAPTER 1

INTRODUCTION

Section I. GENERAL INFORMATION

1-1. SCOPE. This manual covers operation of the Kitchen, Company Level Field Feeding, Type I (KCLFF) NSN 7360-01-200-9828, and Kitchen, Company Level Field Feeding - Enhanced, Type II (KCLFF-E) NSN 7360-01-374-1980, as well as organizational and direct support maintenance procedures. The KCLFF and KCLFF-E includes equipment required by 92G Military Occupational Speciality (MOS) personnel responsible for the feeding of highly mobile Light Infantry Division troop units.

1-2. MAINTENANCE FORMS, RECORDS, AND REPORTS.

Reports of Maintenance and Unsatisfactory Equipment. Department of the Army forms and procedures used for equipment maintenance will have those prescribed by DA PAM 738-750, the Army Maintenance Management System.

1-3. HAND RECEIPT (-HR) MANUALS. This manual has a companion document with a TM number followed by '-HR' which stands for Hand Receipt. The TM 10-7360-209-13&P-HR consists of preprinted hand receipts (DA Form 2062) that list end item related equipment (i.e., COEI, BII, and AAL) you must account for. As an aid to property accountability, additional -HR manuals may be requisitioned from the following source:

Commander
U.S. Army Publications Center
ATTN: AGLD-OD
2800 Eastern Blvd
Baltimore, MD 21220-2896

1-4. REPORTING EQUIPMENT IMPROVEMENT. If your KCLFF or KCLFF-E need Improvement, let us know. Send us a QDR. 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 Commander, U.S. Army Aviation Troop Support Command, ATTN: AMSAT-I-MDO, 4300 Goodfellow Boulevard, St. Louis, MO 63120-1798. We'll send you a reply.

1-5. DESTRUCTION OF MATERIEL Destruction of Army materiel to prevent enemy use shall be in accordance with TM 750-244-3.

1-6. PREPARATION FOR STORAGE OR SHIPMENT. Prepare the equipment for storage or shipment as described in paragraph 415.

1-7. NOMENCLATURE/COMMON NAME CROSS-REFERENCE UST. A cross-reference list of the common names used throughout this manual to the official nomenclature is provided below:

1-8. EQUIPMENT CHARACTERISTICS, CAPABILITIES AND FEATURES (KCLFF-E). The KCLFF-E kitchen has all the equipment and capabilities of the KCLFF kitchen with the additional capability to prepare limited Type A (perishable and semi-perishable items) and limited Type B (semi-perishable items), T-rations and beverages in the field, in basic hot and cold climatic conditions with or without shelter from the environment. The kitchen is designed for support of company-size units or Light Infantry Divisions. KCLFF-E insulated containers will be used to hold precooked hot or prechilled cold prepared items to dispersed squad-size units or to hold pre-cooked items for mass feeding. All other characteristics, capabilities and features are the same as for the KCLFF.

a. Characteristics.

- (1) Provides capability of cooking, baking, frying, roasting, and grilling food.
- (2) Transports ice and cold food.
- (3) Provides flexibility of serving precooked and field cooked meals.

b. Capabilities And Features.

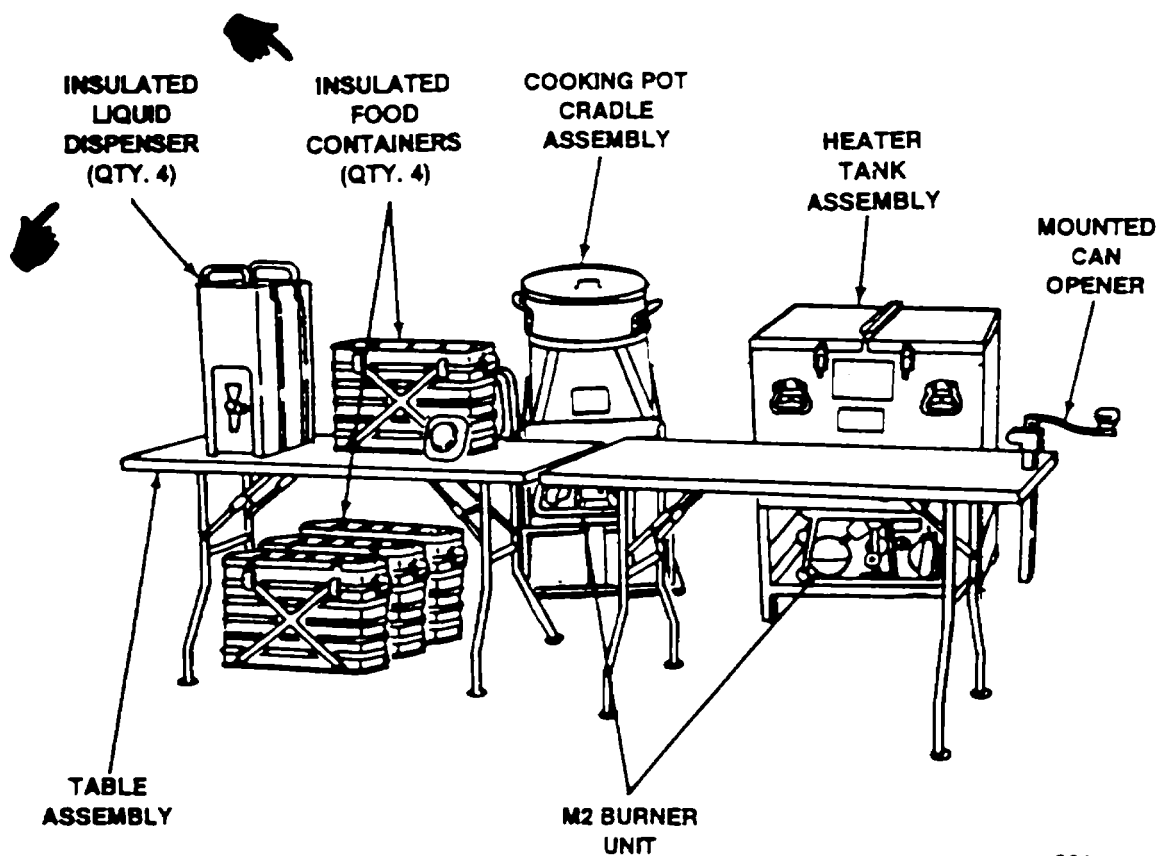
- (1) Utilizing the range outfit, griddle assembly and ice chest, enables one 92G MOS to prepare limited Type A and Type B meals for up to 50 persons.
- (2) Uses same M2 burner units as KCLFF.
- (3) Requires no special sanitation or preservation procedures other than used for KCLFF.
- (4) May be used to heat T-rations and transport heated rations to the field.
- (5) The additional insulated food containers provide greater storage and transport capabilities needed to deliver and prepare A and B-rations for the KCLFF-E.

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1-9. LOCATION AND DESCRIPTION OF MAJOR COMPONENTS.

a. General. KCLFF major components include the Heater Tank Assembly with M2 burner unit Cooking Pot Cradle Assembly with M2 burner unit; Table Assemblies; Dispenser, Liquid, Insulated (5 gal); and Food Container Insulated. The KCLFF-E includes all of the major components of the KCLFF plus the Range Outfit the Griddle Assembly, the Ice Chest, the Accessory Outfit and twelve additional Food Containers, Insulated.

b. Identification Plates and Stencils. The Heater Tank Assembly has a plate containing abbreviated operating instructions, and two warning signs. Two warning signs are also attached to the shroud of the Cooking Pot Cradle Assembly. No other identification plates or stencils are attached to or printed on KCLFF major components. A warning sign is attached to the door of the Range Cabinet in the KCLFF-E.



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Figure 1-1. Kitchen, Company Field Feeding (KCLFF)