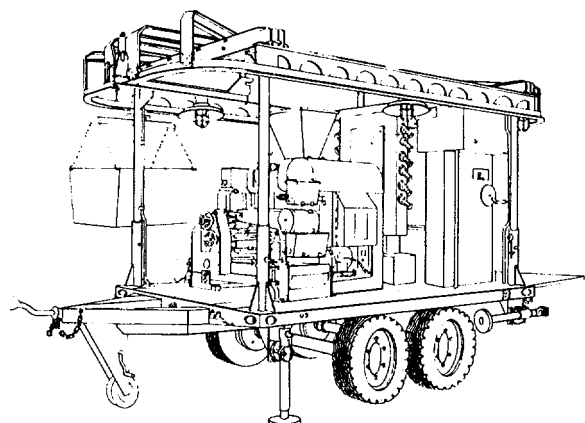


OPERATOR'S MANUAL



EQUIPMENT DESCRIPTION

1-3

OPERATING INSTRUCTIONS

2-1

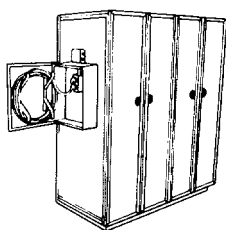
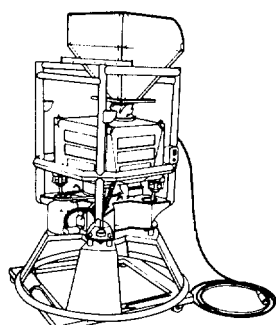
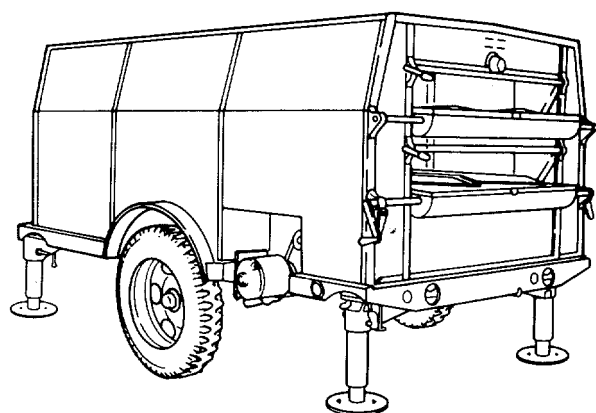
PREVENTIVE MAINTENANCE CHECKS AND SERVICES (PMCS)

2-19

MAINTENANCE INSTRUCTIONS

3-1

This copy is a reprint which includes current pages from Changes 1 and 2.



BAKERY PLANT, TRAILER MOUNTED, FIELD

MODELS M-1945, M-1945-50, M-1945-53, AND M-534-68

NSN 7360-00-221-2418 AND NSN 7360-01-010-0787

HEADQUARTERS, DEPARTMENT OF THE ARMY
16 JUNE 1986

TECHNICAL MANUAL

NO. 10-7360-201-10

HEADQUARTERS
DEPARTMENT OF THE ARMY
WASHINGTON, D.C., 16 June 1986

Operator's Manual

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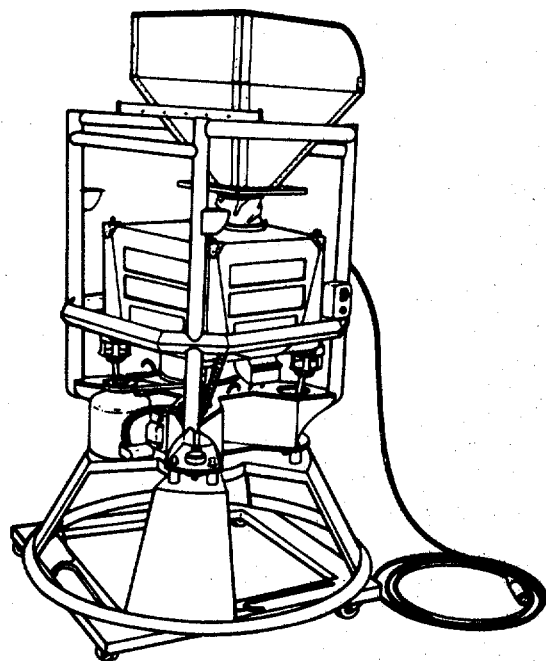
REPORTING ERRORS AND RECOMMENDING IMPROVEMENTS

You can help improve this manual. If you find any mistake or if you know of a way to improve the procedures, please let us know. Mail your letter, DA Form 2028 (Recommended Changes to Publications and Blank Forms), or DA Form 2028-2 located in the back of this manual direct to: Commander, U.S. Army Troop Support Command, ATTN: AMSTR-MCTS, 4300 Goodfellow Boulevard, St. Louis, MO 63120-1798. A reply will be furnished directly to you.

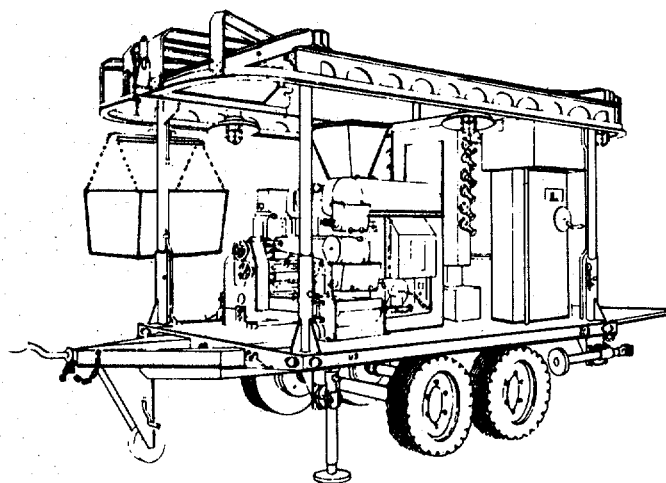
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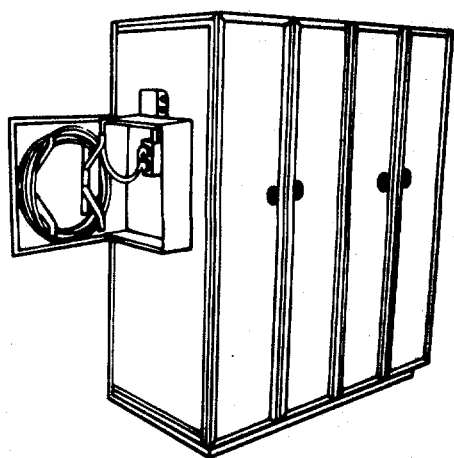
*This manual supersedes TM 10-7360-201-10, 23 March 1961, including all changes.



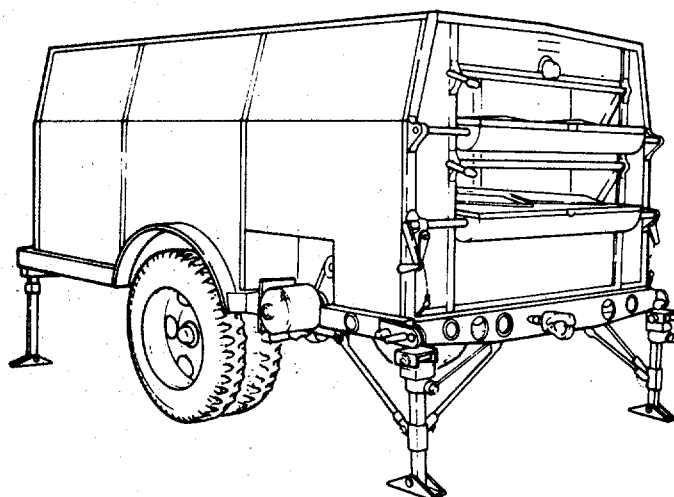
SIFTER



DOUGH MIXING AND MAKEUP OUTFIT TRAILER



DOUGH PROOFING CABINET



OVEN TRAILER

CHAPTER 1 INTRODUCTION

Section I. GENERAL INFORMATION

1-1. SCOPE

Type of Manual: Operator's Manual

Names and Model Numbers:

Bakery Plant, Trailer Mounted: Models:M-1945, M-1945-50, M-1945-53, and M-534-68 (NSN 7360-00-221 2418, NSN 7360-00-010-0787); consisting of:

Sifter Machine, Flour(one each); Electric; Agitator Type, 110 V ac, 60 Hz: Allis-Chalmers Model, Arm) Model SPE-20 (NSN 7320-00-221-2386). Armstrong Products Model 42386 (NSN 7320-00-043-5340).

Dough Mixing and Makeup Outfit, Trailer Mounted (one each): Century Machine Model, Army Model SPV 18 (NSN 7320-00-255-7769). Century Machine Model TR306, Army Model SPV-30 (NSN 7320-00-215-5256) Baker-Perkins Model TM-BP-68 (NSN 7320-00-880-8745). Cam Industries Model M534-1 (NSN 7320-00-334 5336).

Cabinet, Dough Proofing (three each); Electrically Heated; 220 V ac, 60 Hz: Drying Systems Model 1950 Army Model SPE-23 (NSN 7320-00-298-1380). Green and Sons Model 1954, Army Model SPE-30 (NSN 7320 00-215-5189). Washington Industrial Products, Inc. Model 8848 (NSN 7320-00-815-2682). Cam Industries Model C-PB30623 (NSN 7320-00-935-6632) or (NSN 7320-00-328-4760). (Any combination-of the models may be used.)

Bakery Oven, Trailer Mounted (three each); 208 V to 220 V ac, 60 Hz, 3-Phase: American Machinery Model Army Model SPV-26 (NSN 7310-00-255-8068). Century Machine Model MO-311, Army Model SPV-31 (NSN 7310-00-215-5260). Cam Industries Model 533-235 (NSN 7310-00-903-5402). (Any combination of the model. may be used.)

Auxiliary Equipment:

Two Generator Sets, PU-406/M, (NSN 6115-00-738-6342) are required to furnish electrical power for the Bakery Plant and must be requisitioned separately. Instructions for operation and maintenance of the generator sets, PU-406/M, are found in TM5-6115-365-15 and TM5-6115-465-12.

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 System (TAM MS).

1-3. REPORTING EQUIPMENT IMPROVEMENT RECOMMENDATIONS(EIR)

If your bakery plant 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 SF368 (Quality Deficiency Report). Mail it to: Commander, U.S. Army Troop Support Command, ATTN: AMSTR-QX, 4300 Goodfellow Boulevard, St. Louis, MO 63120-1798. We'll send you a reply.

1-14. ORIENTATION

TRAILERS. When the terms right, left, front, and rear are used in connection with the dough mixing and makeup outfit trailers and oven trailer, they indicate positions from the viewpoint of the operator sitting in the towing vehicle.

PROOFING CABINET. When the terms right, left, front, and rear are used in connection with the proofing cabinet, they indicate positions from the viewpoint of the operator facing the cabinet doors and having the control panel and pilot light on his left.

FLOUR SIFTER. When the terms right, left, front, and rear are used in connection with the flour sifter, they indicate directions with the manual starting switch considered the front, the discharge hopper door the rear, the motor side, the left, and the reject hopper door the right.

Section II. EQUIPMENT DESCRIPTION

1-5. EQUIPMENT CHARACTERISTICS, CAPABILITIES, AND FEATURES

Characteristics and Capabilities:

Provides 108-pan dough-proofing capacity and 55 lb (24.9 kg) per minute flour sifting for a 16,000-lb (7257.6 kg) baking capacity output per 24 hours.

Features:

- Mixing and Makeup Trailer
- Oven Trailer (three)
- Portable Proofing Cabinets (three)
- Portable Flour Sifter

1-6. LOCATION AND DESCRIPTION OF MAJOR COMPONENTS

MONORAIL (1). Provided for moving the dough.

MIXER BOWL (2). Mixes water and dough ingredients.

DIVIDER HOPPER (3). Feeds dough to divider, which cuts the dough into proper sized pieces for loaves.

DIVIDER SCALE (4). Checks weight of dough pieces from divider.

MOLDER SHEETING ROLL DUSTER (5). Dusts flour onto the dough to prevent it from sticking to the sheeting rolls.

DUSTER ADJUSTING STUD HANDLE (6). Regulates the amount of flour dusted on the molder sheeting rolls.

MOLDER MOTOR (7). Drives the molder assembly.

MOLDER CONVEYOR (8). Carries the dough piece from the rolls under the curling belt, around the conveyor pulley, back underneath the belt (between the belt and pressure board) and onto the discharge plate.

LEVELING-SUPPORT JACK (9). Levels the trailer.

MIXER MOTOR (10). Drives the mixer.

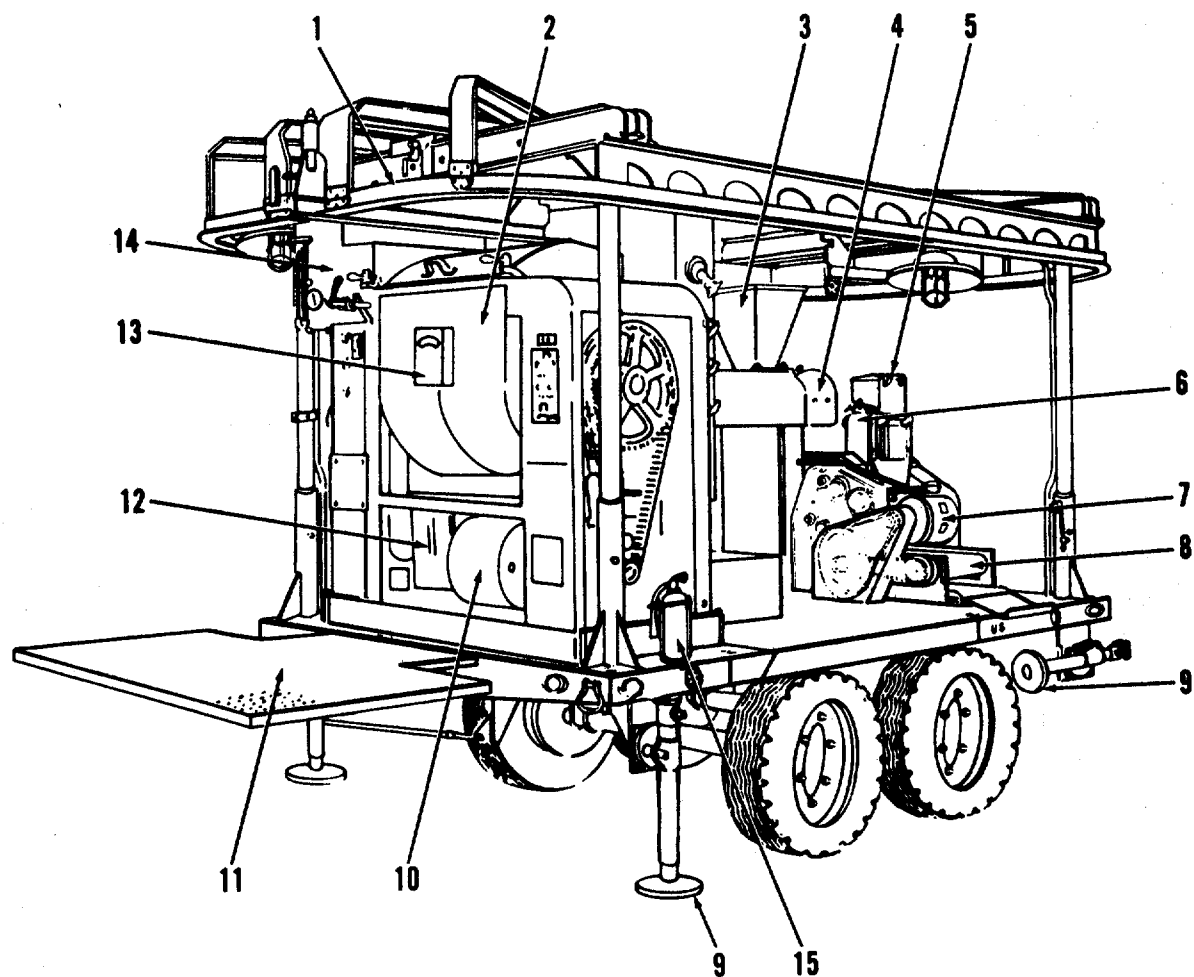
WORK PLATFORM (11). Accommodates operators.

MIXER MOTOR MAGNETIC STARTER (12). Provides power to the mixer start, stop, and jog pushbuttons. Protects against stalled mixer motor and overload conditions.

MIXER BOWL DIAL THERMOMETER (13). Measures temperature of mixer bowl ingredients.

WATER-TEMPERING TANK (14). Provides mixing water supply.

FIRE EXTINGUISHER (15). For extinguishing equipment fires.

1-6. LOCATION AND DESCRIPTION OF MAJOR COMPONENTS - Continued**MIXING AND MAKEUP TRAILER (REAR VIEW)**