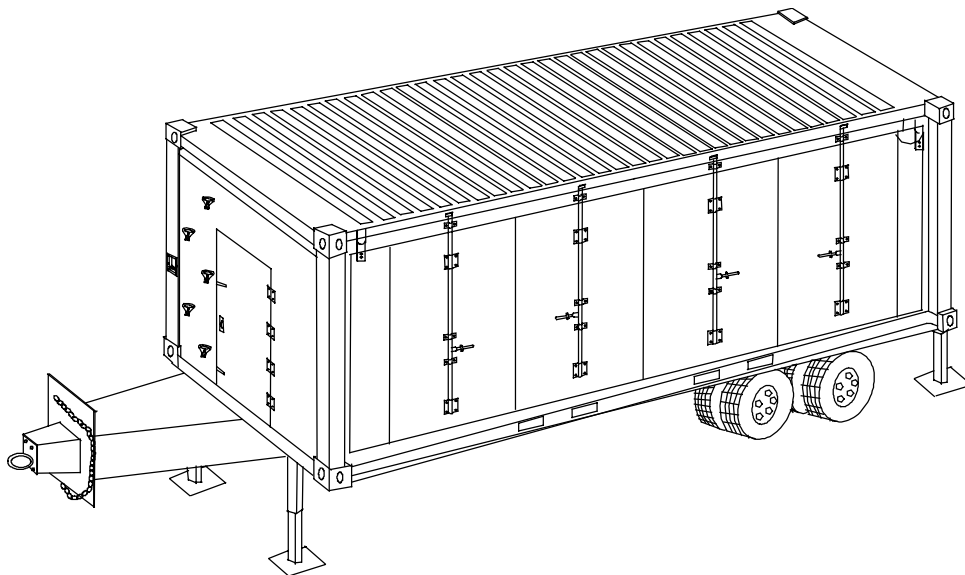


TECHNICAL MANUAL
OPERATOR'S, UNIT, AND DIRECT SUPPORT
MAINTENANCE MANUAL
(INCLUDING REPAIR PARTS & SPECIAL TOOLS LIST)
FOR
CONTAINERIZED KITCHEN (WITH TRAILER)
NSN 7360-01-473-3408



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

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**

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 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 directly to: Commander, U.S. Army Tank-automotive & Armament Command, ATTN: AMSTA-LC-CECT, Kansas St., Natick, MA 01760. You may also submit your recommended changes by E-mail directly to amssbriml@natick.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.

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

TABLE OF CONTENTS

WP Sequence No.

WARNING SUMMARY

HOW TO USE THIS MANUAL

CHAPTER 1 – INTRODUCTORY INFORMATION WITH THEORY OF OPERATION

General Information	0001 00
Equipment Description and Data	0002 00
Theory of Operation	0003 00
Support Data for Repair Parts, Special Tools, TMDE, and Support Equipment	0004 00

TABLE OF CONTENTS - Continued

CHAPTER 2 – OPERATOR INSTRUCTIONS

Description of Operator Controls and Indicators	0005 00
Operation Under Usual Conditions	0006 00
Operation Under Unusual Conditions	0007 00

CHAPTER 3 – TROUBLESHOOTING PROCEDURES

Introduction	0008 00
Malfunction/Symptom Index.....	0009 00
Troubleshooting Procedures – Electrical System	0010 00
Troubleshooting Procedures – Modern Burner Unit (MBU)	0011 00
Troubleshooting Procedures – Environmental Control Unit (ECU)	0012 00
Troubleshooting Procedures – Hand Sink Assembly.....	0013 00
Troubleshooting Procedures – Kitchen Appliances	0014 00

CHAPTER 4 – OPERATOR/UNIT MAINTENANCE PROCEDURES

Service Upon Receipt	0015 00
Preventive Maintenance Checks and Services (PMCS).....	0016 00
Shelter Unit Maintenance Procedures	0017 00
Mechanical Room Unit Maintenance Procedures	0018 00
Cook Center Unit Maintenance Procedures.....	0019 00
Oven Assembly Unit Maintenance Procedures.....	0020 00
Mobile Warming Cabinet Unit Maintenance Procedures	0021 00
Refrigerator Unit Maintenance Procedures.....	0022 00
Tray Pack Heater Unit Maintenance Procedures.....	0023 00
Hand Sink Assembly Unit Maintenance Procedures.....	0024 00
Mobile Storage Cabinet Unit Maintenance Procedures	0025 00
Electrical System Unit Maintenance Procedures	0026 00

CHAPTER 5 – DIRECT SUPPORT MAINTENANCE PROCEDURES

Cook Center	0027 00
Oven Assembly	0028 00
Tray Pack Heater	0029 00
Shelter Assembly	0030 00

**CONTAINERIZED KITCHEN (WITH TRAILER)
THEORY OF OPERATION**

TABLE OF CONTENTS – Continued

CHAPTER 6 – SUPPORTING INFORMATION

References.....	0031 00
Maintenance Allocation Chart (MAC).....	0032 00
Introduction to Repair Parts & Special Tools List.....	0033 00
Group 01 Shelter Repair Parts.....	0034 00
Group 02 Mechanical Room Repair Parts	0035 00
Group 03 Cook Center Repair Parts	0036 00
Group 05 Oven Assembly Repair Parts	0037 00
Group 06 Mobile Warming Cabinet Repair Parts.....	0038 00
Group 07 Refrigerator Repair Parts	0039 00
Group 08 Tray Pack Heater Repair Parts	0040 00
Group 09 Hand Sink Assembly Repair Parts	0041 00
Group 10 Mobile Storage Cabinet Repair Parts.....	0042 00
Group 11 Prep/Serving Table Repair Parts	0043 00
Group 12 Electrical System Repair Parts.....	0044 00
Group 13 Bulk Material Repair Parts	0045 00
Special Tools List.....	0046 00
National Stock Number Index	0047 00
Part Number Index.....	0048 00
Components of End Item (COEI) and Basic Issue Items (BII) Lists.....	0049 00
Additional Authorization List (AAL).....	0050 00
Expendable and Durable Items List	0051 00
Tool Identification List	0052 00
Mandatory Replacement Parts.....	0053 00
Wiring Diagrams.....	0054 00
Appendix A – Trailer Operations	0055 00
Index	Index-1

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.

TM 10-7360-226-13&P

CHAPTER 1

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

CONTAINERIZED KITCHEN (WITH TRAILER)
GENERAL INFORMATION

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.

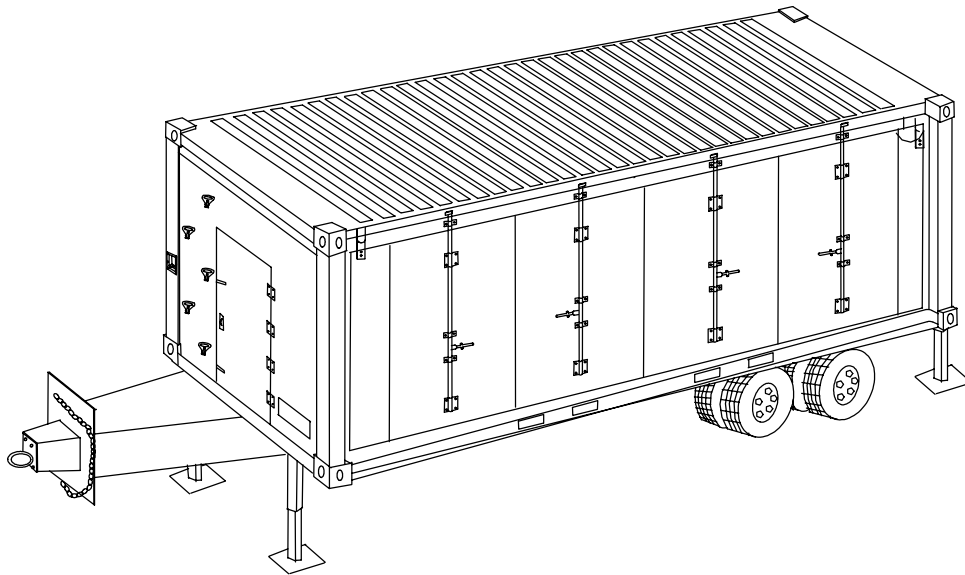


Figure 1. Containerized Kitchen (with Trailer) [CK].

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.

**CONTAINERIZED KITCHEN (WITH TRAILER)
GENERAL INFORMATION**

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-RIM-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.