

**INSULATED FOOD CONTAINER
CARE AND MAINTENANCE**

**NSN 730-00-238-2411
GTA 10-01-011B
SUPERCEDES GTA 10-1-4**

DISTRIBUTION: U.S. ARMY TRAINING SUPPORT CENTERS (TSCs)

HEADQUARTERS, DEPARTMENT OF THE ARMY

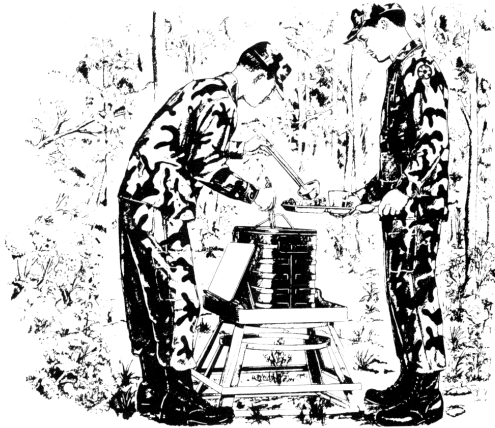
APRIL 1994

THE INSULATED FOOD CONTAINER

A MORALE BOOSTER

DURING FIELD
OPERATIONS,
YOU CAN SERVE
HOT FOOD HOT
AND
COLD FOOD COLD.

UNDERSTAND AND
CARE FOR YOUR
EQUIPMENT.

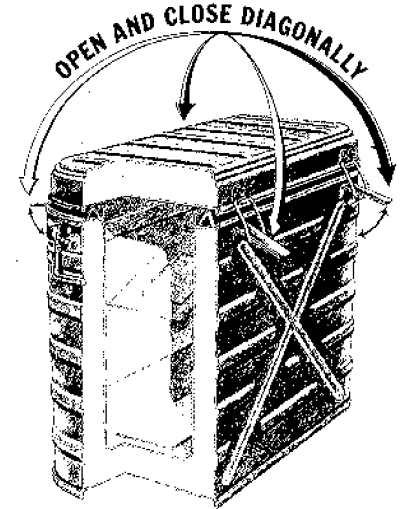


THE INSULATED FOOD CONTAINER **CONSTRUCTION**

IT IS MADE OF AN INNER AND AN OUTER SHELL OF ALUMINUM ALLOY WITH INSULATING FILLER SEALED IN BETWEEN.

PRESSURE CLAMPS LOCK THE LID TIGHTLY IN PLACE ON A GASKET.

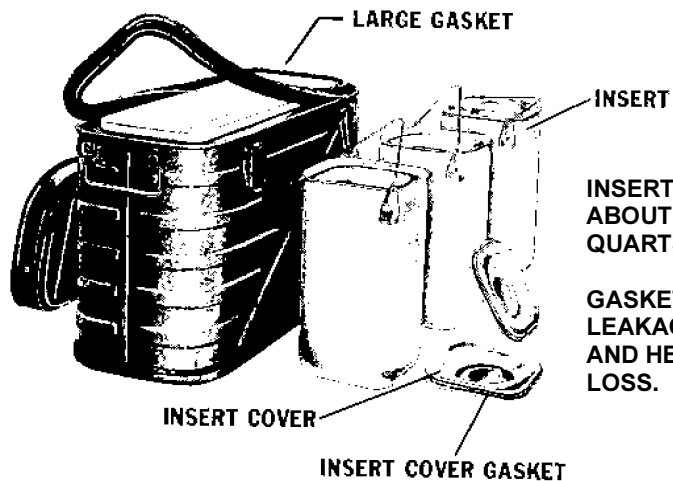
OPEN AND CLOSE PRESSURE CLAMPS DIAGONALLY TO PREVENT CRACKING OR BENDING THE TOP.



THE INSULATED FOOD CONTAINER

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COMPONENTS



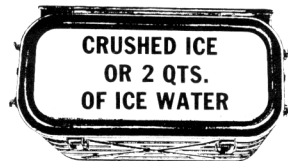
INSERTS HOLD ABOUT 5 2/3 QUARTS EACH.

GASKETS PREVENT LEAKAGE OF FOOD AND HEAT/COLD LOSS.

THE INSULATED FOOD CONTAINER

PREPARATION FOR USE

FOR COLD FOODS OR DRINKS
PRECHILL FOR 30 MINUTES



KEEPS FOOD COLD 3 TO 4 HRS.

- CLOSE CONTAINER LID AND SECURE LATCHES.
- EMPTY ICE AND/OR WATER AFTER 30 MINUTES AND IMMEDIATELY PLACE FILLED INSERTS IN CONTAINER.
- AFTER FILLED INSERTS ARE SEALED IN CONTAINER, MAKE LABEL SHOWING MENU ITEM, NUMBER OF SERVINGS, DATE AND TIME ITEM WAS PREPARED.

DO NOT REPLACE INSERTS.

DO NOT USE CONTAINERS WITHOUT INSERTS EXCEPT WHEN USING T-RATION TRAYS.

DO NOT PLACE HOT AND COLD FOOD IN THE SAME CONTAINER.

DO NOT CHIP ICE IN THE CONTAINER.

THE INSULATED FOOD CONTAINER PREPARATION FOR USE

FOR HOT FOOD OR DRINKS
PREHEAT FOR 30 MINUTES



KEEPS FOOD HOT 3 TO 5 HOURS.

- CLOSE CONTAINER LID AND SECURE LATCHES.
- EMPTY WATER AFTER 30 MINUTES AND IMMEDIATELY PLACE FILLED INSERTS IN CONTAINER.
- AFTER FILLED INSERTS ARE SEALED IN CONTAINER, MAKE LABEL SHOWING MENU ITEM, NUMBER OF SERVINGS, DATE AND TIME ITEM WAS PREPARED.
- REPLACE EMPTY INSERTS AFTER PUTTING BOILING WATER IN CONTAINER.

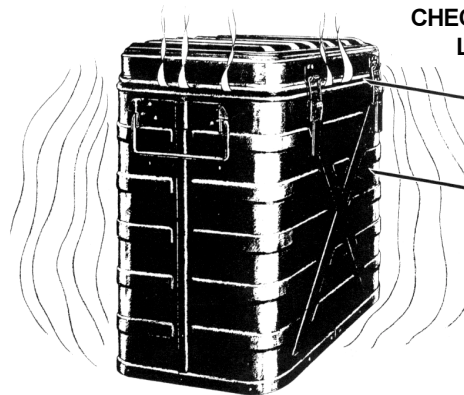
DO NOT USE CONTAINERS WITHOUT
INSERTS EXCEPT WHEN USING T-
RATION TRAYS.

DO NOT PLACE HOT AND COLD
FOODS IN THE SAME CONTAINER.

DO NOT HEAT CONTAINER OVER AN
OPEN FLAME

THE INSULATED FOOD CONTAINER BEFORE USE AND AFTER USE CARE INSPECT THE CONTAINER THOROUGHLY.

CHECK CONDITION OF INSERTS,
LIDS, AND GASKETS.



A TORN OR WARPED
GASKET MAY KEEP THE
CONTAINER FROM SEALING.

ANY HOLE ALLOWS ENTRY
OF WATER TO INSULATION
WHENEVER CONTAINER IS
WASHED.

WET INSULATION WILL
RAPIDLY CONDUCT HEAT
OUT OF A CONTAINER.

A HEAVY CONTAINER INDICATES WET INSULATION.

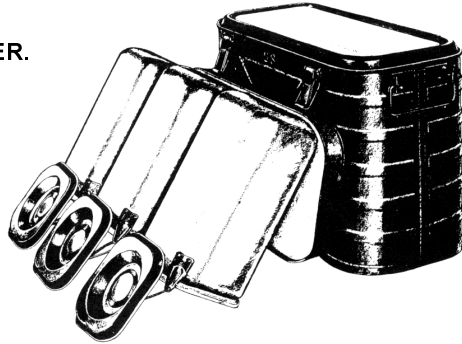
THE INSULATED FOOD CONTAINER BEFORE USE AND AFTER USE CARE (cont.)

WASH THE CONTAINER AND ALL COMPONENTS IN HOT, SOAPY WATER BEFORE AND AFTER EACH USE. RINSE WITH BOILING WATER AND AIR DRY.

NEVER IMMERSE THE CONTAINER.

**PLACE GASKETS ON
CONTAINER AND ON LIDS OF
INSERTS TO DRY.**

**DO NOT HANG GASKETS TO
DRY, AND DO NOT PLACE
THEM IN THE SUN.**

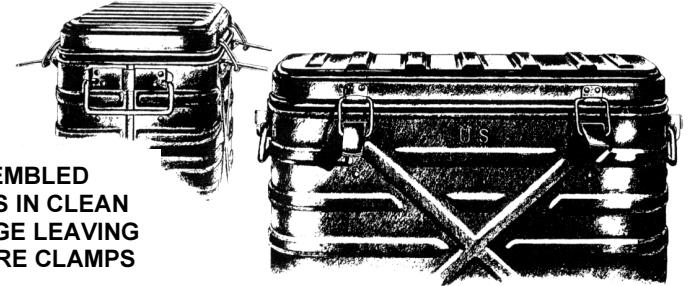


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THE INSULATED FOOD CONTAINER BEFORE-USE AND AFTER-USE CARE (CONT.)

DO NOT USE THE CONTAINER AS A SEAT OR AS A LADDER. HANDLE CONTAINERS AND INSERTS CAREFULLY.

SEE THAT CONTAINERS, INSERTS, AND GASKETS ARE COMPLETELY DRY BEFORE ASSEMBLY FOR STORAGE.



**PLACE ASSEMBLED
CONTAINERS IN CLEAN
DRY STORAGE LEAVING
LID PRESSURE CLAMPS
UNLATCHED.**

CLOSE PRESSURE CLAMPS WHENEVER CONTAINERS ARE ON MOVING VEHICLES.

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