TM 10-7310-239-13

TECHNICAL MANUAL

OPERATOR, ORGANIZATIONAL, AND DIRECT SUPPORT MAINTENANCE MANUAL (INCLUDING REPAIR PARTS AND SPECIAL TOOLS LIST)

OVEN, BAKING AND ROASTING, DECK, GASOLINE FIRED, 3-COMPARTMENT (VARIOUS MAKES AND MODELS) FSN 7310-856-7959

HEADQUARTERS, DEPARTMENT OF THE ARMY

1973

WARNING

SAFETY PRECAUTIONS

1. Always use downdraft diverter assembly (fig. 1-1) when baking and roasting in the oven.
2. Never place anything on top of or lean against hot oven.
3. Do not attempt to open hot oven doors with bare hands.
4. Avoid heating oven above maximum temperature of 550'F.
5. Avoid damage to thermometer bulb in middle baking compartment.
6. Do not store utensils in middle baking compartment during transportation.
7. Be sure doors are closed tightly and latched before moving oven from one area to another.
8. Provide adequate ventilation as this unit gives off carbon monoxide.

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DEPARTMENT OF THE ARMY
WASHINGTON, D. C., *12 March 1973*

OPERATOR, ORGANIZATIONAL, AND DIRECT SUPPORT MAINTENANCE MANUAL (INCLUDING REPAIR PARTS AND SPECIAL TOOLS LIST) OVEN, BAKING AND ROASTING, DECK, GASOLINE FIRED, 3-COMPARTMENT (VARIOUS MAKES AND MODELS) FSN 7310-8567959

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CHAPTER 1
INTRODUCTION

Section I. GENERAL

1-1. Scope
This manual is for your use in operating and maintaining the baking and roasting oven.

1-2. Maintenance Forms and Records
Maintenance forms and records that you are required to use are explained in TM 38-760.

1-3. Reporting of Errors
You can improve this manual by calling attention to errors and by recommending improvements, using DA Form 2028 (Recommended Chang to Publications), or by a letter, and mail direct to Commanding General, US Army Mobility Equipment Command, ATTN: AMSME-MPP, St. Louis, Missouri 63120.

1-4. Equipment Serviceability Criteria (ESC)

This equipment is not covered by an ESC>

1-5. Destruction of Army Material to Prevent Enemy Use.

Refer to TM 750-244-3 for information on the destruction of Army material to prevent enemy use.

1-6. Administrative Storage

Refer to TM 740-90-1 for information on administrative storage.

Section II. DESCRIPTION AND DATA

1-7. Description
The Compartment baking and roasting oven (fig. 1-1) is used primarily for baking bread the field. It is also used for cooking meats, vegetables, and other foods. It serves as an effective warming cabinet for keeping food hot prior being served. The oven is heated with the burner unit, gasoline, field range outfit shown in the bottom of oven in figure 1-1. The principle components of the oven are the downdraft diverter assembly, body, thermometer, and door assemblies.

1-8. Difference in Models
No known unit differences exist for the models covered by this manual.

1-9. Tabulated Data
a. Data Plates.

(1) An identification plate (fig. *1X2)* is attached to the front of the oven above the upper door.

(2) A combination name-instruction plate (fig. 1-2) is located next to the identification plate on the front of the oven.

b. Tabulated Data. Refer to Table 1-1 for data items applicable to the oven.

Table 1-1. Tabulated Data

Dimensions of Oven:
- Height (without diverter) .....56 3/4 inches
- Height (with diverter) .....72 inches
- Width (carrying handles lowered).....27 inches
- Width (carrying handles raised) .....31 1/2 inches
- Depth (oven doors closed).....31 1/2 inches
- Depth (oven doors opened) .....41 1/2 inches
- Exhaust Opening.....6 inches

Dimensions of Baking Compartments:
- Height.....9 7/8 inches
- Width.....14 7/8 inches
- Depth .....27 1/2 inches

Weight of Oven:
- Without burner unit.....217 pounds
- With burner unit.....263 pounds

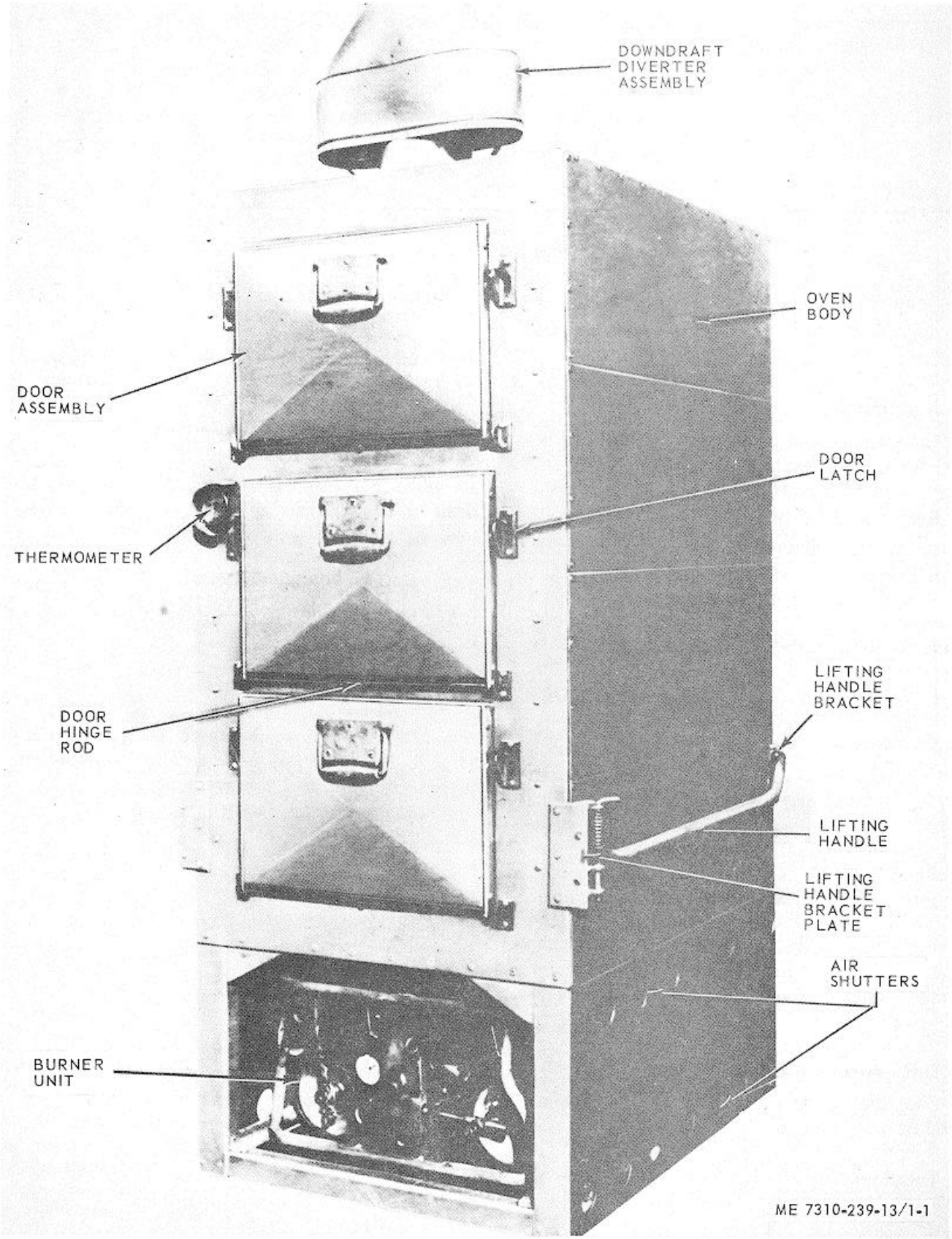

Figure 1-1. Three-compartment baking and roasting oven.

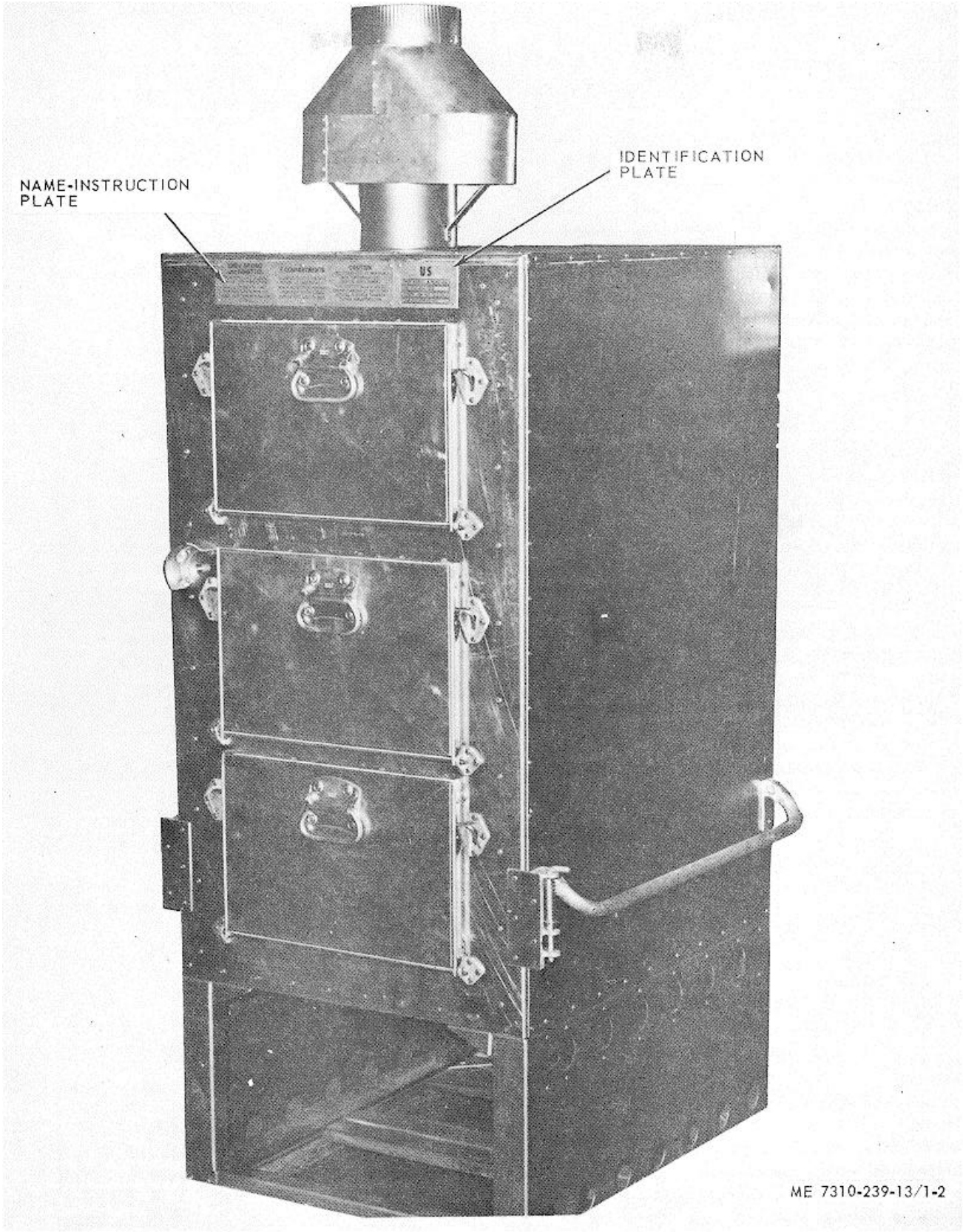

Figure 1-2. Data plates.

CHAPTER 2

OPERATING INSTRUCTIONS

WARNING
If equipment fails to operate, refer to troubleshooting procedures in chapter 3.

Section I. OPERATING INSTRUCTIONS

2-1. General
This section contains instructions for operating the oven under normal conditions.

2-2. Operation Under Normal Conditions

a. Preliminary Procedures.

(1) Be sure oven is placed in an upright position on a level surface.

(2) Wipe off exterior parts of oven hot with a cloth dampened with soap and water.

(3) Clean inside of baking compartment with a brush or clean cloth.

(4) Check tightness of all screws and rivets to insure airtight joints and seams.

(5) Inspect all doors for proper closure, and door latches for proper operation.

b. Operating Procedures. Refer to figure 2-1 for procedures covering the operation of the oven.

c. Shutting-Down Procedures.

(1) Refer to TM 10-7360-20412 and shut-down the burner unit.

(2) Allow sufficient time for oven to col.

(3) Clean and inspect oven following procedures in a above.

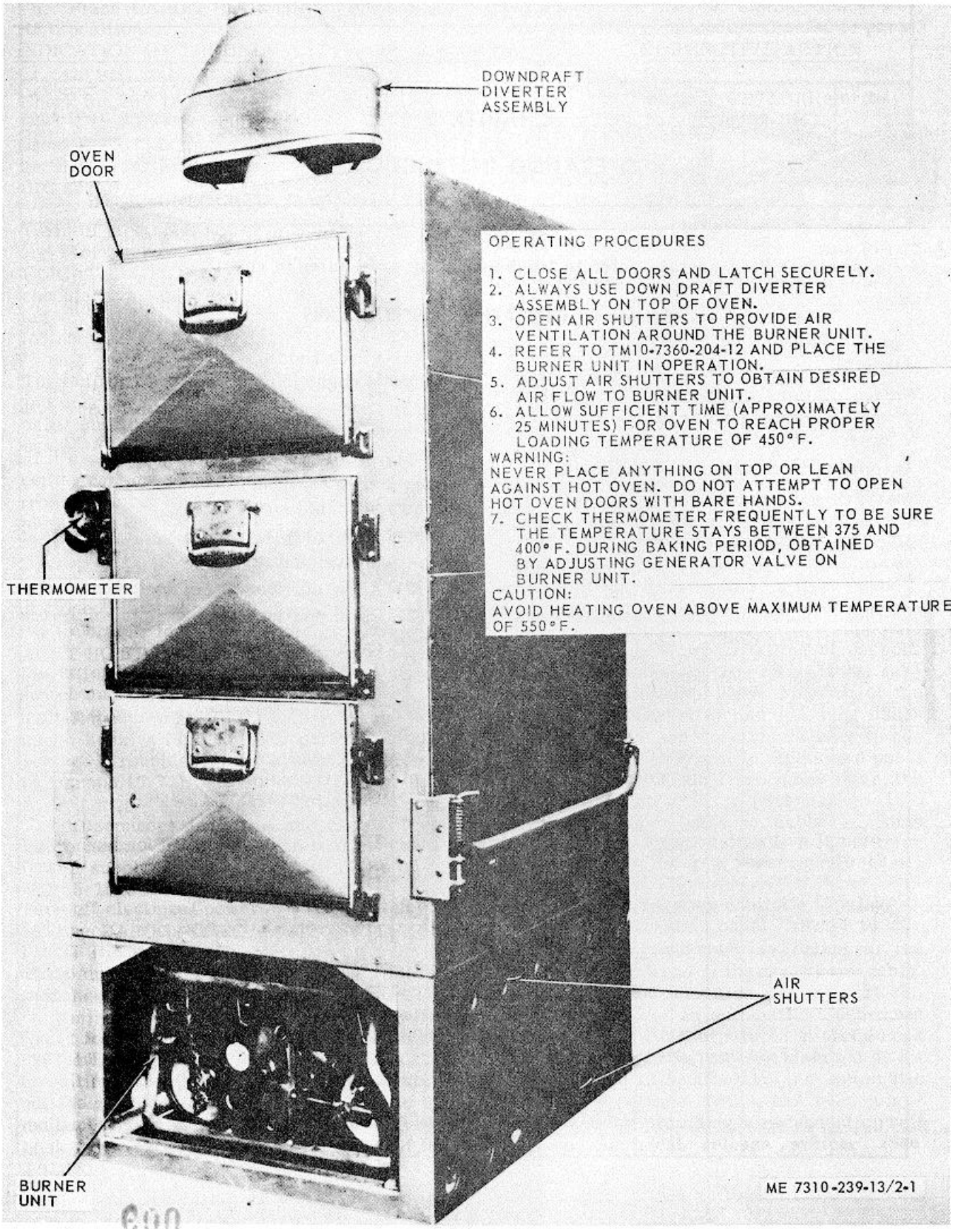

Figure 2-1. Operating procedures.

Section II. OPERATION OF AUXILIARY EQUIPMENT

2-3. General

This section contains instructions for operating the auxiliary equipment which is part of the end item and which the operator/crew must know how to operate.

2-4. Burner Unit

Refer to TM 10-7360-204-12 for operation of the Burner Unit, Gasoline, Field Range Outfit.

Section III. OPERATION UNDER UNUSUAL CONDITIONS

2-5. General

This section contains special instructions required to operate the oven under unusual conditions.

2-6. Operation Under Unusual Conditions

There are no special instructions in addition to those previously covered which are necessary for operating the oven under unusual conditions.

CHAPTER 3

OPERATOR/CREW MAINTENANCE INSTRUCTIONS

Section I. LUBRICATION INSTRUCTIONS

3-1. Lubrication

Lubrication is normally not required for the oven. After long disuse and exposure, however, some of the parts may become stiff in operation and should be lubricated with Antiseize Compound, FSN 8030-087-8630.

Section II. PREVENTATIVE MAINTENANCE CHECKS AND SERVICES

3-2. General

To insure that the Compartment oven is real for operation at all times, it must be inspect systematically so that defects may be discover and corrected before they result in serious damage or failure. The preventive maintenance services to be performed are listed and described paragraph 343. Defects discovered during operation of the unit shall be noted for future correction to be made as soon as operation has ceased. Stop operation immediately if a deficiency noted during operation which would damage t equipment or cause injury to personnel if operation were continued. All deficiencies and short comings will be recorded with the corrective action taken on DA Form 2404 at the earliest possible opportunity.

3-3. Preventative Maintenance Checks and Services

a. Table 3-1 contains a tabulated list of preventive maintenance checks and services which must be performed by the operator. The item numbers indicate the sequence of minimum inspection requirements. The interval column designates the required service interval.

b. Refer to table 3-1 for the preventive maintenance checks and services.

Table 3-1. Operator/Crew Preventive Maintenance Checks and Services

B-Before Operation D-During Operation A-After Operation
Time Required: 1.8 hours Time Required:

Interval and Sequence			Item to be Inspected / Procedure	Work Time (man-hour)
B	D	A		
1			Position of oven	
			Place oven on a level surface	0.1
2		10	Attaching hardware	
			Check all screws, cotter pins, and rivets to see that attached parts are properly secured.	0.2
3	7	11	Doors and latches	
			Inspect all doors for proper closure, and latches for proper operation.	0.1
4		12	Oven exterior	
			Check all joints and seams to see that they are air tight. Wipe off all exterior parts of oven body with a cloth dampened with soap and water.	0.5
5		13	Oven interior	
			Clean inside of baking compartments with a brush or clean cloth.	0.5

Table 3-1. Operator/Crew Preventive Maintenance Checks and Services- Continued

Interval and Sequence			Item to be Inspected Procedure	Work Time (man-hour)
B	D	A		
6		14	Accessories Be sure accessories and publications issued with the oven are in serviceable condition, are clean, and are placed conveniently for use.	0.1
	8		Downdraft diverter Always use downdraft diverter on top of oven	0.1
	9		Thermometer Check thermometer frequently to be sure proper temperature is retained during baking period.	0.1
	15		Doors Close and latch all doors securely.	0.1

Section III. TROUBLESHOOTING

3-4. General

a. This section contains troubleshooting information for locating and correcting most of the operating troubles which may develop in the oven. Each malfunction for an individual component, unit or system is followed by a list of tests or inspections which will help you to determine probable causes and corrective actions to talk You should perform the tests/inspections al corrective actions in the order listed.

b. This manual cannot list all malfunction that may occur, not all tests or inspections and corrective actions. If a malfunction is not listed or is not corrected by listed corrective action notify your supervisor.

3-5. Operator/Crew Troubleshooting

Refer to table 3-2 for troubleshooting information

NOTE

Before you use this table, be sure you have performed all applicable operating checks.

Table 3-2. Troubleshooting

	MALFUNCTION TEST OR INSPECTION	CORRECTIVE ACTION
1.	OVEN DOES NOT HEAT PROPERLY	
	Step 1.	Check to see that doors are latched securely. Close and latch doors tightly (para 3-7).
	Step 2.	Check position of air shutters. Close air shutters, if necessary.
	Step 3.	Check for proper operation of burner unit. Refer to TM 10-7360-204-12 for operator maintenance of the burner unit.
2.	EXCESSIVE ODOR FROM OVEN	
	Check downdraft diverter for blocked passages.	Clear blocked passages (para 3-8).

Section IV. MAINTENANCE PROCEDURES

3-6. General

Those maintenance functions which the operator/crew can perform are limited to the inspection of oven components and overall cleaning of the unit.

3-7. Oven door assembly

a. Inspect oven door assembly (fig. 3-1) for heat leaks, dents, and corrosion. Check the door for airtight closure and be sure the rod supports are not bent.

b. Check door hinge rod for bends and corrosion. Be sure the rod will turn easily in the hinge brackets.

3-8. Downdraft Diverter Assembly

a Remove downdraft diverter (fig. 2-1) by slightly turning while lifting up and out.

b. Inspect for dents, holes, corrosion, and blockage of passage.

c. Replace downdraft diverter by reversing procedure in *a* above.

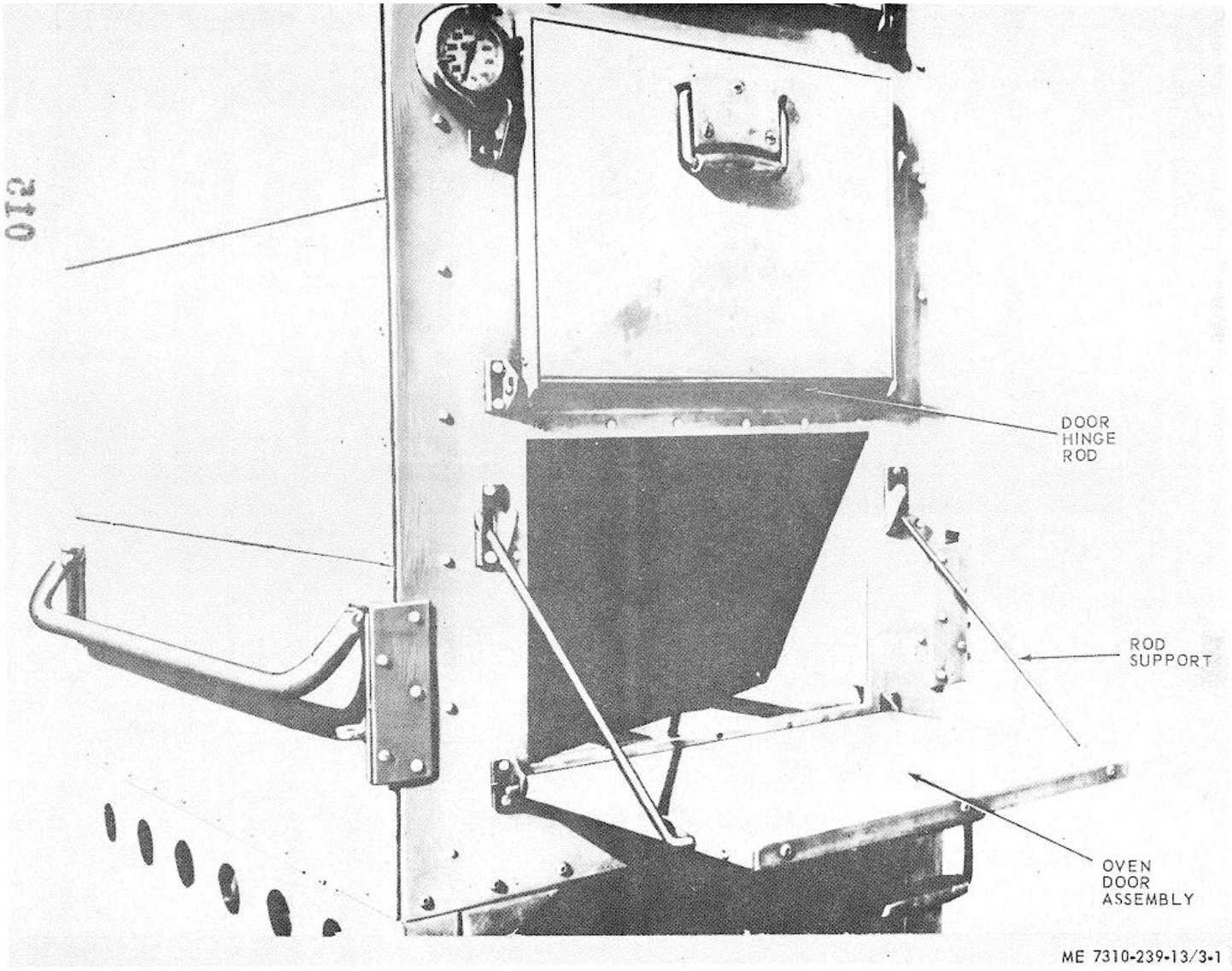

Figure 3-1. Oven door assembly.

3-9. Heat Deflector

a. The heat deflector (fig. 3-2) is mounted inside of and to the top of the burner compartment. Slide burner unit from compartment and inspect the heat deflector for rust and holes.

b. Return burner unit to burner compartment.

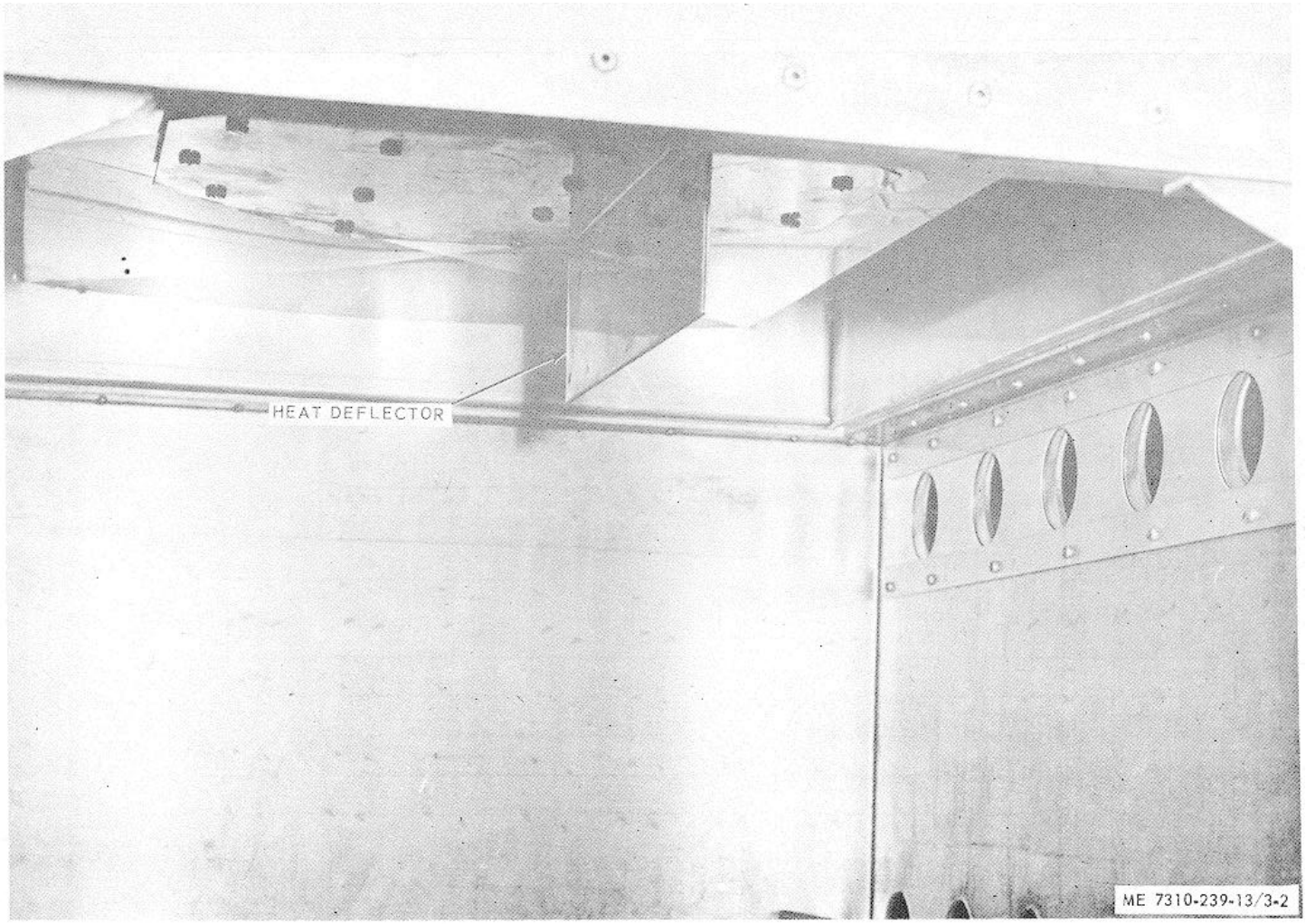

Figure 3-2. Heat deflector

CHAPTER 4

ORGANIZATIONAL MAINTENANCE INSTRUCTIONS

Section I. SERVICE UPON RECEIPT OF MATERIAL

4-1. Inspecting and Servicing the Equipment

a. *General*. Services performed upon receipt a new or used oven are the responsibility of using organization. so directed, the operator will assist the organizational personnel performing these services. The following described services apply to both new or used equipment.

b. Uncrating. The oven is normally shipped in a wooden crate. In uncrating, take care not to damage components close to the sides of the crate.

c. Removal of Preservatives.

(1) Remove the tape used to seal all openings.

(2) Use soap and water to remove foreign matter from external surfaces.

(3) Remove paper and other packing or cushioning material from all assemblies.

d. Inspection. After uncrating and cleaning oven, make the following visual inspection of components.

(1) Check components; against those authorized to determine that all are present.

(2) Examine oven for loose, damaged, broken or missing parts.

(3) Check oven doors to be sure they work properly and close tightly.

(4) Inspect thermometer for broken glass and for broken tube.

e. Deficiencies. Correct any deficiencies that are within the scope of organizational maintenance. Refer repairs that are beyond the scope of the organization to a higher echelon.

4-2. Installation

a. Place oven in upright position on a level surface.

b. Install downdraft diverter assembly (fig. 2-1) on top of oven.

c. Slide burner unit (fig. 2-1) in place in bottom of oven.

d. Refer to paragraph 2-2 and operate the oven for a sufficient lenght of time to determine if it functions properly. Be sure to perform the before-during and after-operation checks and services.

Section II. MOVEMENT TO A NEW WORKSITE

4-3. Dismantling for Movement

a. Allow sufficient time for oven to cool before dismantling equipment for movement.

b. Remove burner unit from bottom of oven.

c. Do not store utensils in middle baking compartment during transportation.

d. Remove downdraft diverter by turning slightly while lifting up and out.

e. Be sure doors are tightly closed and latched before moving oven from one area to another.

4-4. Reinstallation after Movement

Refer to paragraph 4-2 and install the oven.

Section III. REPARI PARTS, SPECIAL TOOLS, AND EQUIPMENT

4-5. Special Tools and Equipment

Special tools and equipment are not authorized for the maintenance of the oven.

4-6. Maintenance Repair Parts

Repair parts and equipment are listed and illustrated in the repair parts and special tools list in appendix D of this manual.

PAGES 4-2, 4-3 and 4-4

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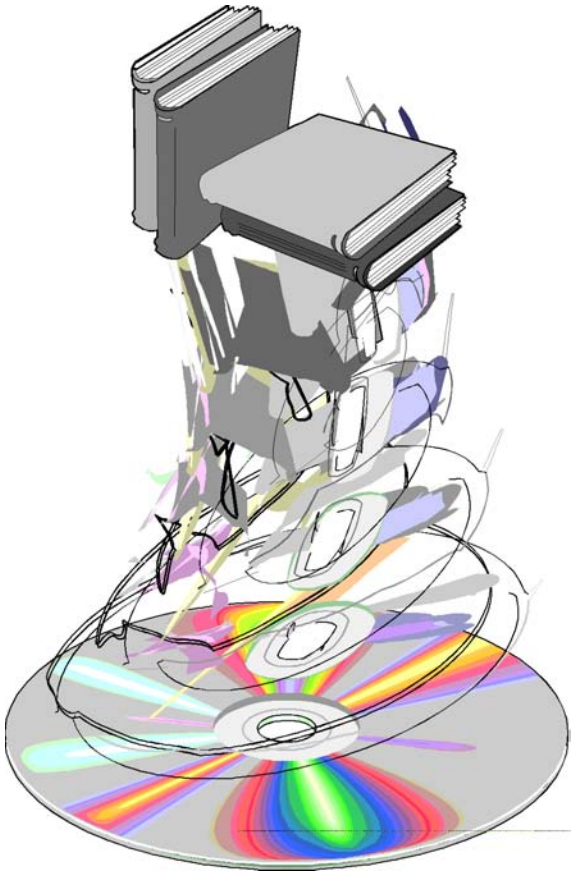


(3) Open oven door, lift up, and pull support rods (4) from holes in left and rig hand door latches (5 and 6). This releases the complete oven door assembly (3).

c. Inspection.

(1) Inspect oven door for dents, corrosion and any damage that might cause heat leaks. Be sure the rod supports (4) are not bent.

(2) Check hinge rod (2) for bends and corrosion. Be sure hinge rod will turn easily in the hinge brackets.

d. Installation. Install serviceable door assembly by reversing the procedure in *b* above.

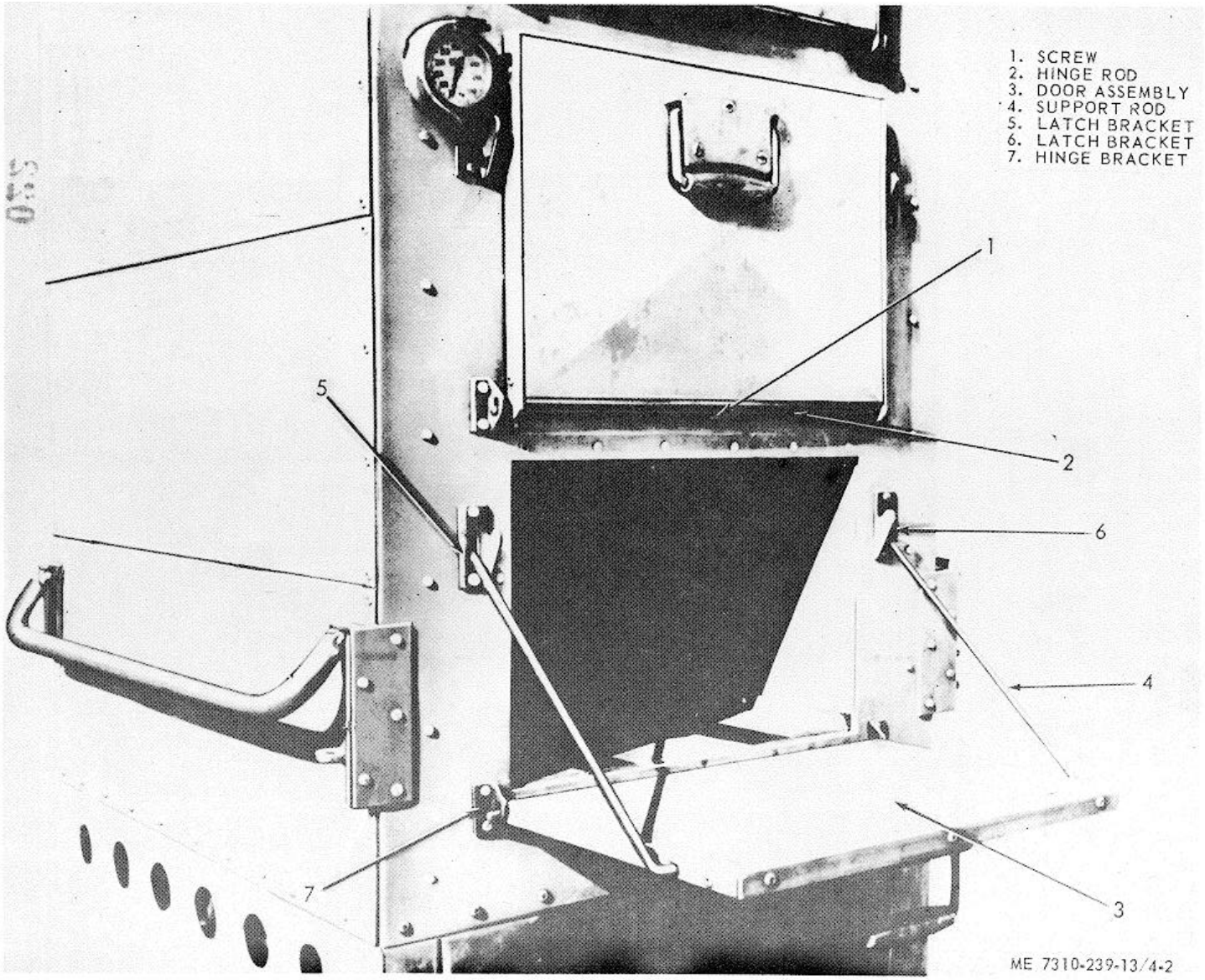


Figure 4-2. Door assembly, removal and installation.

Section IX. MAINTENANCE OF LIFTING HANDLES AND LATCHING PIN

4-15. Lifting Handles

a. General. Lifting handles are supplied each side of the oven to provide a means of lifting when loading or positioning the oven.

b. Removal. Remove cotter pin (1, fig. 4-3) from lifting handle pin (2). Pull lifting hand pin out of lifting handle (3).

c. Inspection. Check for unserviceable or damaged components.

d. Installation. Install serviceable lifting handles by reversing procedure in *b* above.

4-16. Latching Pin

a. General. Ovens may be connected in series by means of the spring latch pin on the right hand side of the oven. This pin engages the matching bolt hasp on the left side of the adjoining oven.

b. Removal.

(1) Remove cotter pin (1, fig. 4-4) from latching pin (2).

(2) Grasp pin spring (3) and washer (4) with free hand and pull latching pin (2) up and out of bracket.

c. Inspection. Check for defective pin, spring and washer.

d. Installation. Install serviceable components by reversing the procedure in b above.

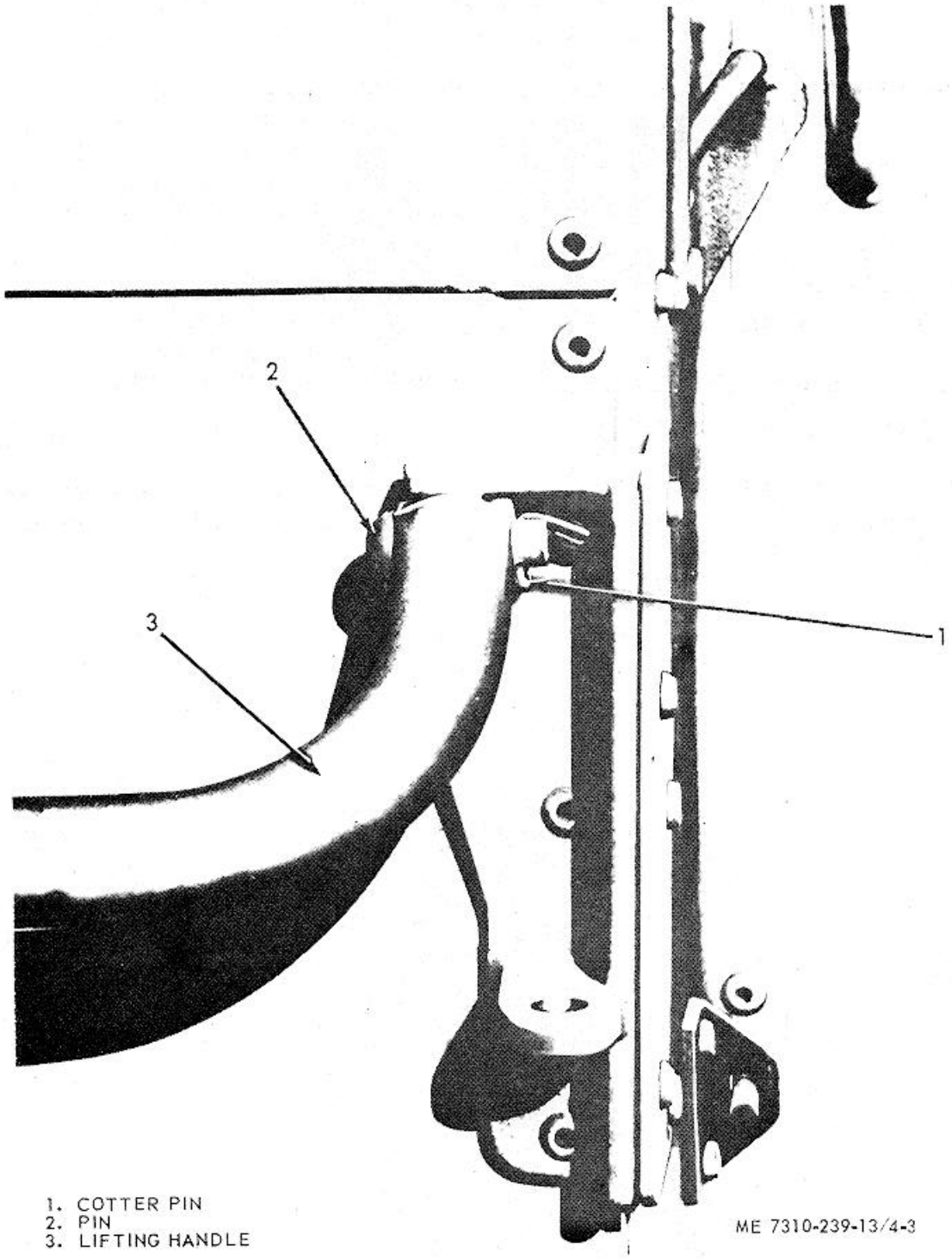


Figure 4-3. Lifting handles, removal and installation.

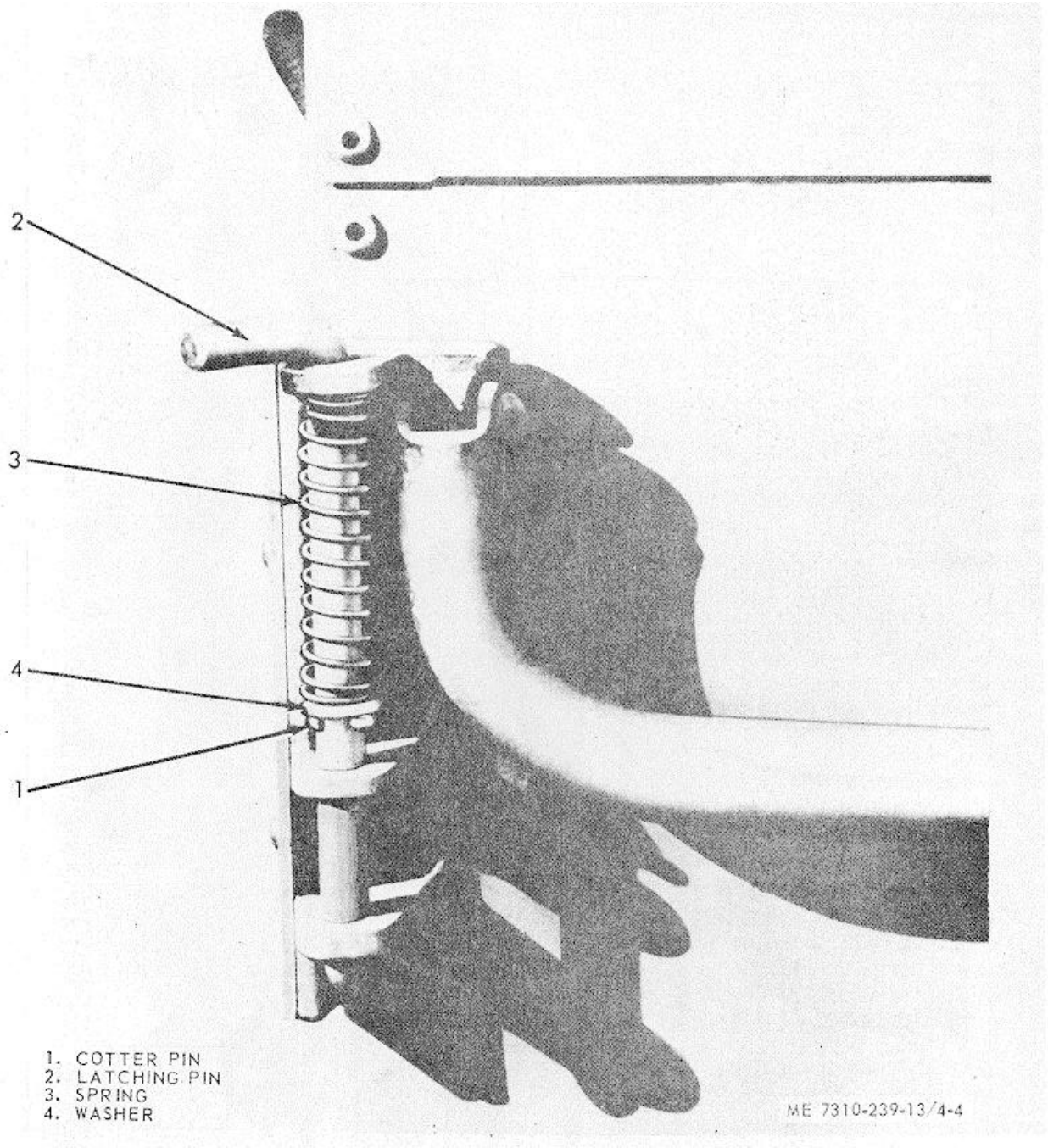


Figure 4-4. Latching pin, removal and installation.

Section X. MAINTENANCE OF HEAT DEFLECTOR

4-17. Heat Deflector

a. General. The heat deflector (2, fig. 4-5), located inside of and at the top of the burner compartment, is provided for the distribution of heat to both sides of the oven.

b. Removal. Slide burner unit out of burner compartment. Remove screws (1) holding deflector and take deflector out of burner unit compartment.

c. Inspection. Inspect heat deflector for rust, corrosion, bends and holes.

d. Installation. Install serviceable heat deflector by reversing the procedure in *b* above.

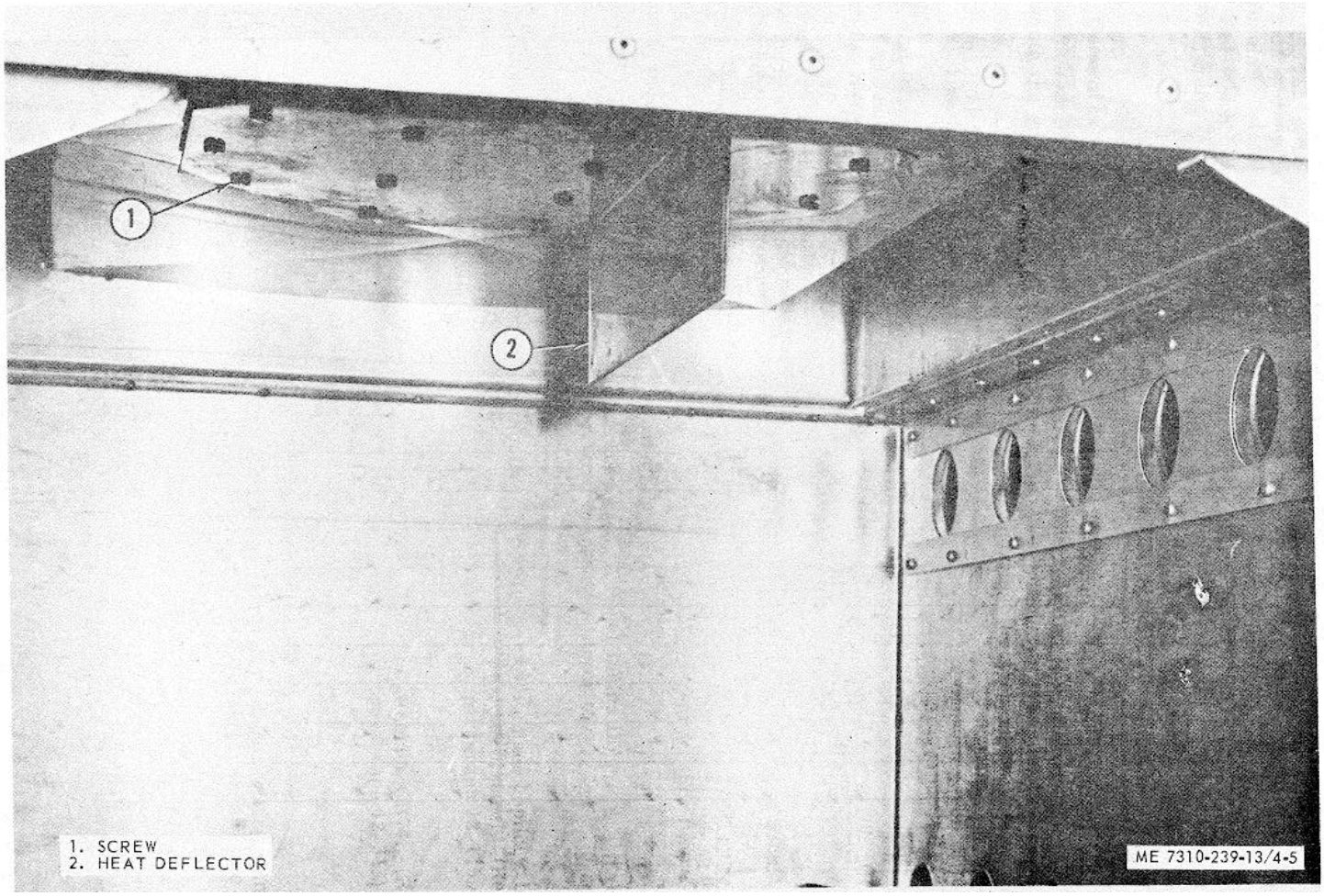


Figure 4-5. Heat deflector, removal and installation.

CHAPTER 5

DIRECT SUPPORT MAINTENANCE INSTRUCTIONS

Section I. REPAIR PARTS, SPECIAL TOOLS, AND EQUIPMENT

5-1. Special Tools and Equipment

Special tools and equipment are not required for the maintenance of the oven.

5-2. Maintenance Repair Parts

Repair parts and equipment are listed and illustrated in the repair parts and special tools list in appendix D of this manual.

Section II. TROUBLESHOOTING

5-3. General

a. This section contains troubleshooting information for locating and correcting most trouble which may develop in the oven. Each malfunction for an individual component, unit or system followed by a list of tests or inspections which will help you to determine probable causes a. corrective actions to take. You should perform the tests/inspections and corrective actions the order listed.

b. This manual cannot list all malfunction that may occur, nor all tests or inspections and corrective actions. If a malfunction is not list or is not corrected by listed actions, notify your supervisor.

5-4. Direct Support Maintenance Troubleshooting

Refer to table 5-1 for troubleshooting information.

NOTE

Before you use this table, be sure you have performed all applicable operating checks.

Table 5-1. TROUBLESHOOTING

	MALFUNCTION TEST OR INSPECTION CORRECTIVE ACTION
1.	INCORRECT TEMPERATURE INDICATION Check thermometer pocket for bends, cracks or tears Replace defective thermometer pocket (para 6-3)
2.	EXCESSIVE ODOR FROM OVEN Check for defective flue assembly Replace unserviceable flue assembly (para 6-4).
3.	DOORS WILL NOT LATCH PROPERLY Check for faulty latch and hinge brackets Replace unserviceable components (para 6-5 and 6-6).
4.	SLIDING SHUTTERS INOPERABLE Check for damaged shutter, spacer or holder Replace defective components (para 6-8)

Section III. GENERAL MAINTENANCE

5-5. General

Components of the oven are secured with tabular or solid-head rivets. The following paragraph lists procedures for installation of rivets.

5-6. General Procedures for Installing Rivets

a. Drive in drive (tubular rivets.

b. Peen solid-head rivets.

CHAPTER 6

REPAIR INSTRUCTIONS

6-1. General

This chapter provides repair instructions for all components and assemblies which are the responsibility of direct support maintenance personnel.

6-2. Replacement of Thermometer Guard

a. Removal.

(1) Remove thermometer (para 4-11).
(2) Remove rivets (1, fig. 6-1) securing thermometer guard (2) to front of oven.

b. Installation.

(1) Position thermometer guard (2) on front of oven and secure with new rivets (1) b y referring to the proper procedure in paragraph 5-6.
(2) Install thermometer (para 4-11).

6-3. Replacement of Thermometer Pocket

a. Removal.

(1) Remove the thermometer, tube, and coupling (para 4-11 and 4-12).
(2) Remove rivets (1, fig. 6-2) that secure thermometer pocket (2) to the inside wall of the center baking compartment.
(3) Lift out thermometer pocket.

b. Installation

(1) Place thermometer (2) in position and install new rivets (1) by referring to the proper procedure in paragraph 5-6.
(2) Install tube, coupling, and thermometer (para 4-11 and 4-12).

6-4. Replacement of Flue Assembly

a. Removal

(1) Remove downdraft diverter assembly (para 4-13).
(2) Remove rivets (2, fig. 6-3) securing flue assembly in top of oven.
(3) Lift out flue assembly (3).

b. Installation

(1) Place flue assembly (3) in position and secure with new rivets (2) by referring to the proper procedure in paragraph 5-6.
(2) Install downdraft diverter assembly (para 4-13).

6-5. Replacement of door Latches

a. Removal.

(1) Open oven door and remove rivets (1, fig. 6-4) securing latches (2) to front of oven.
(2) Remove support rods (3) from the holes in the latches.

b. Installation.

(1) Place the ends of the support rods (3) through the latch holes.
(2) Place latches (2) in position and secure with new rivets (1) by referring to the proper procedure in paragraph 5-6.

6-6. Replacement of Door Hinge Brackets

a. Removal.

(1) Close oven door and remove rivets (1, fig. 6-5) securing hinge brackets (2) front of oven.
(2) Slide hinge brackets off of door hinge rod.

b. Installation.

(1) Slide, serviceable hinge brackets onto door hinge rod.
(2) Place hinge brackets (2) in position and secure with new rivets (1) by referring to the proper procedures in paragraph 5-6.

6-7. Replacement of Lift Handle Brackets

a. Removal.

(1) Remove lift handles and latching pin (para 4-15 and 4-16).
(2) Remove rivets (1, fig. 6-6) securing rear lift handle brackets (2) to side of oven.
(3) Remove rivets (3) securing front lift handle brackets (6) and bracket plates (5) to oven. Remove rivets (4) and sparate lift handle brackets from bracket plates.

b. Installation.

(1) Secure rear lift handle brakets (2) to side3 of oven with new rivets (1) by referring to the proper procedure in paragraph 5-6.

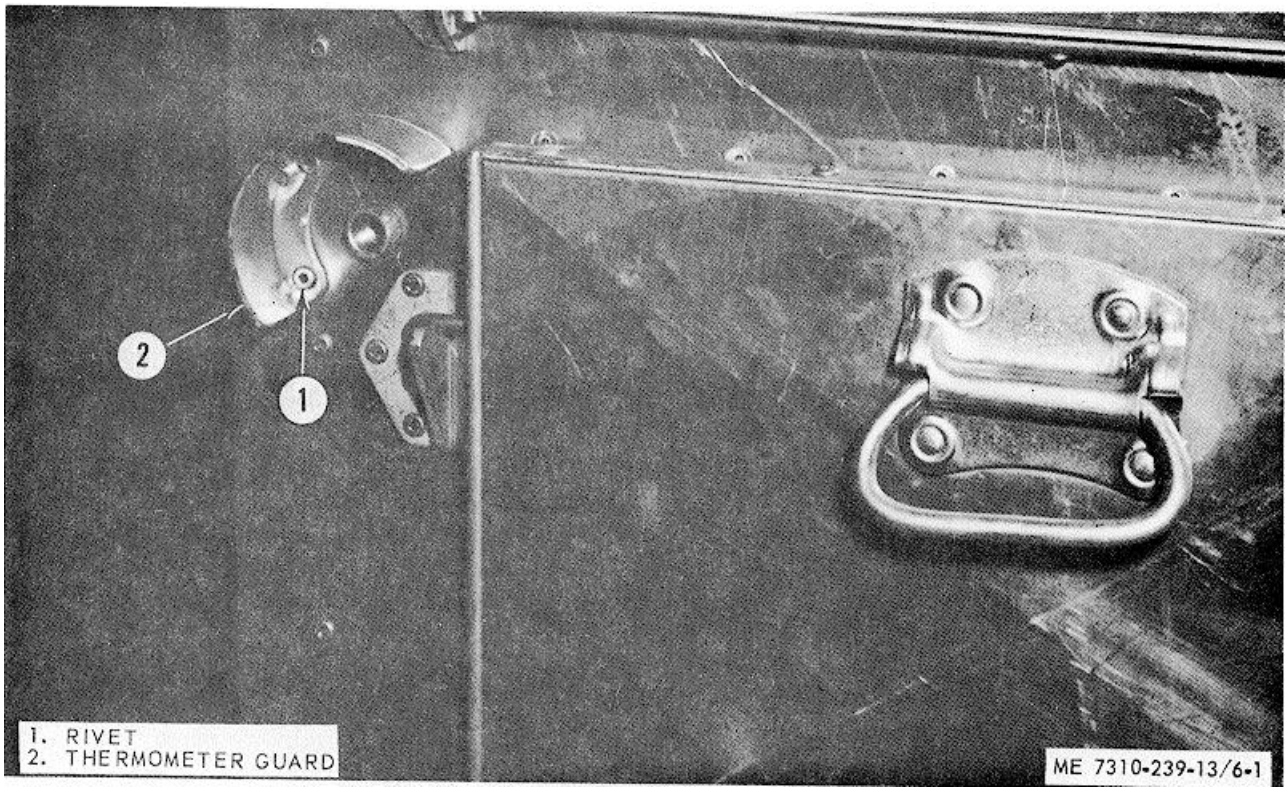


Figure 6-1. Thermometer guard, removal and installation.

(2) Attach front lift handle brackets (6) to bracket plates (5) with new rivets (4). Secure brackets and plates to oven body with new rivets (3). Refer to paragraph 5-6 for the proper procedure of installing rivets.

(3) Install lift handles and latching pin (para 4-15 and 4-16).

6-8. Replacement of Sliding Shutters

a. Removal

(1) Slide burner unit (fig. 2-1) from burning compartment.

(2) Remove rivets (1, fig. 6-7) securing holder (2), spacer (3), and shutter (4) to inside wall of burner compartment.

b. Installation

(1) Place shutter (4), spacer (3), and holder (2) in position and secure with new rivets (1) by referring to the proper procedure in paragraph 5-6.

(2). Slide burner unit into burner compartment.

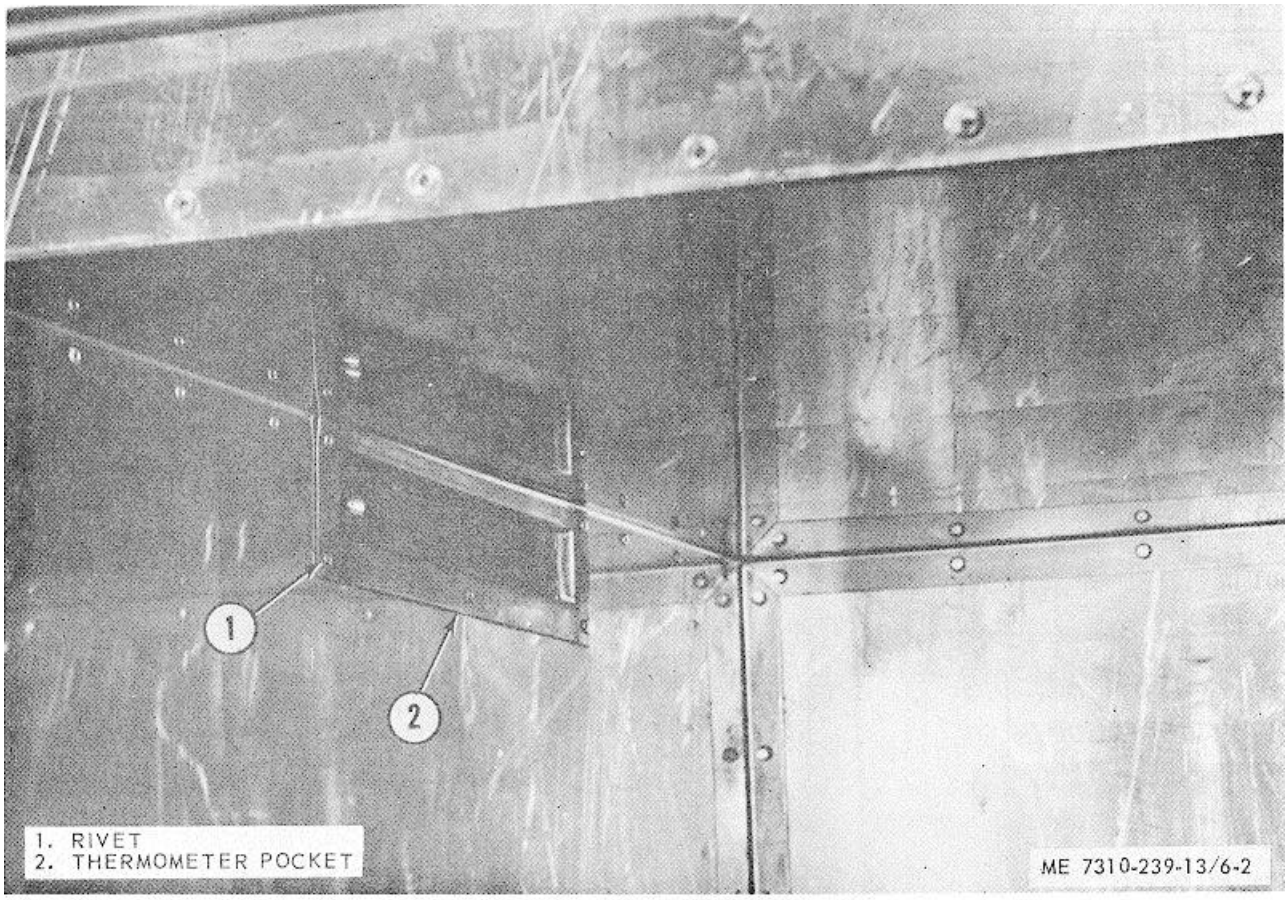


Figure 6-2. Thermometer pocket, removal and installation.

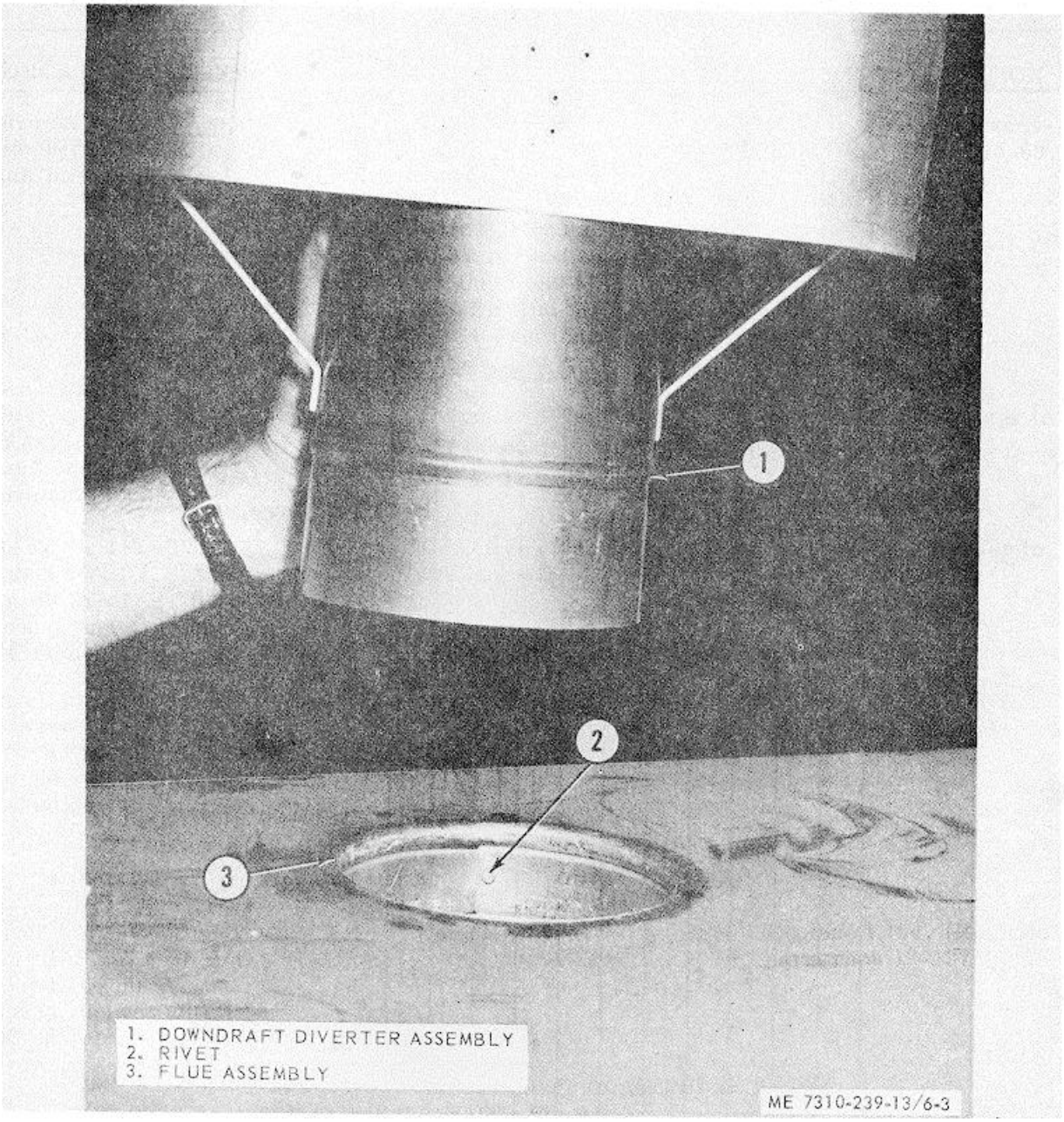


Figure 6-3. Flue assembly, removal and installation.

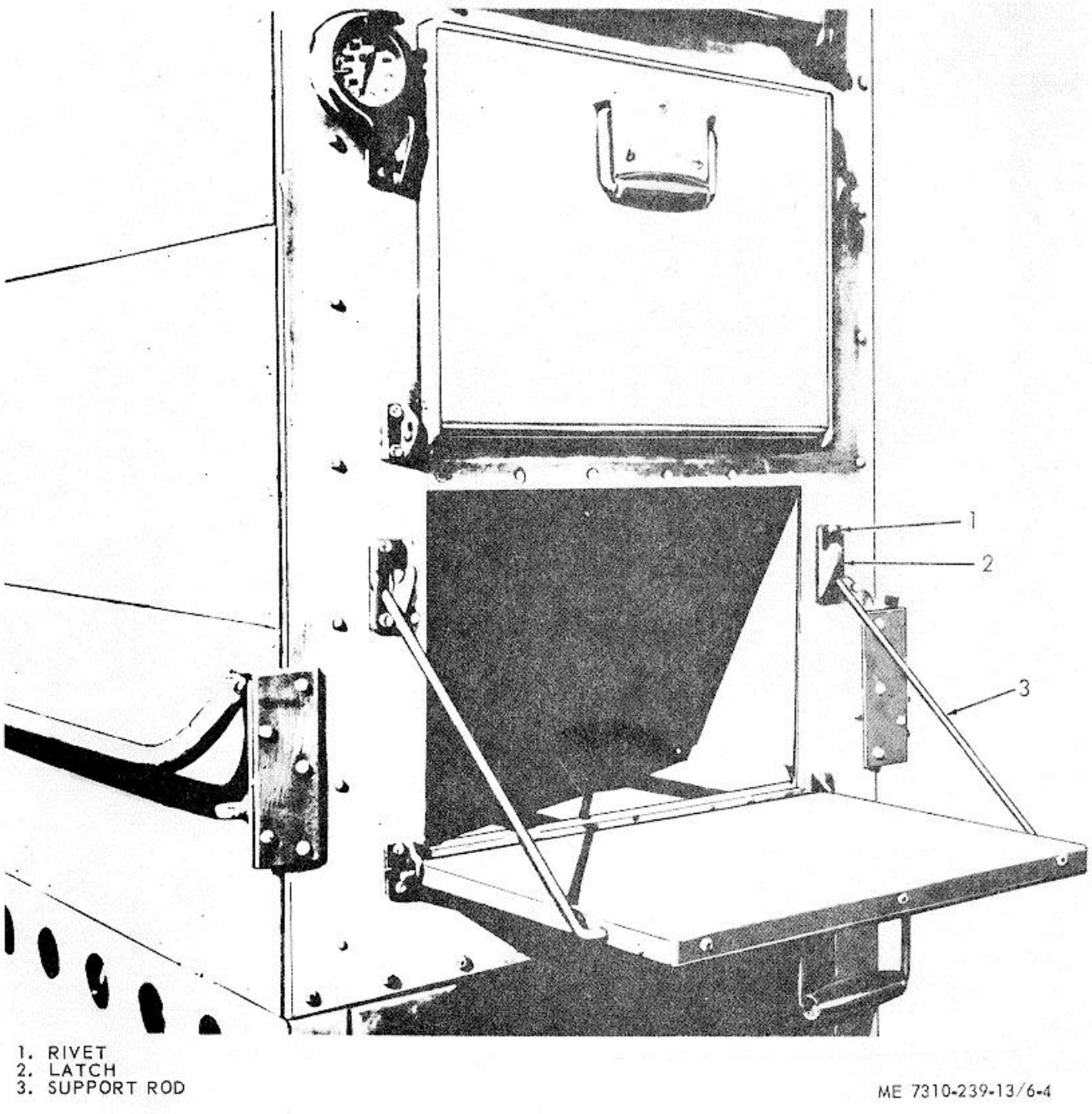
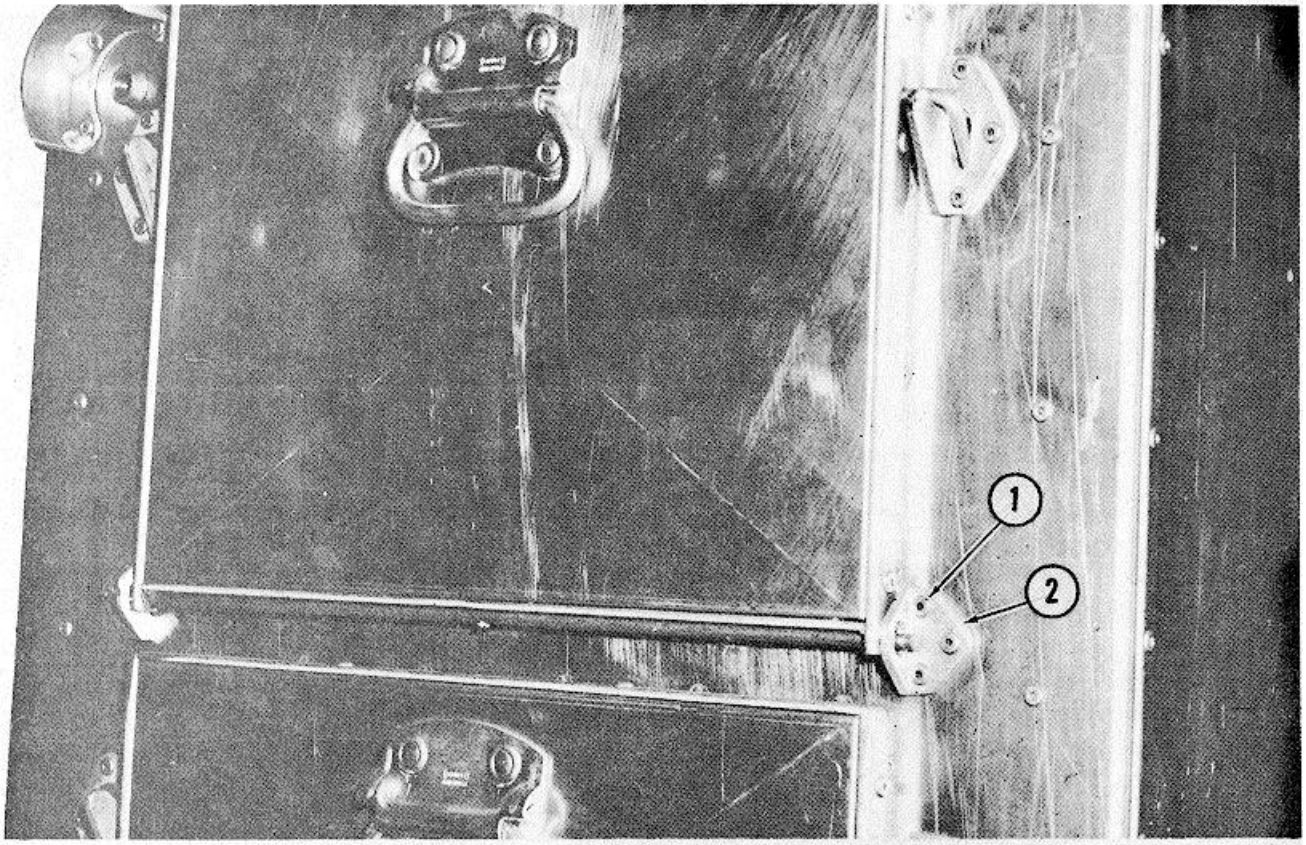


Figure 6-4. Door latch, removal and installation.



1. RIVET
2. HINGE BRACKET

ME 7310-239-13/6-5

Figure 6-5. Door hinge brackets, removal and installation

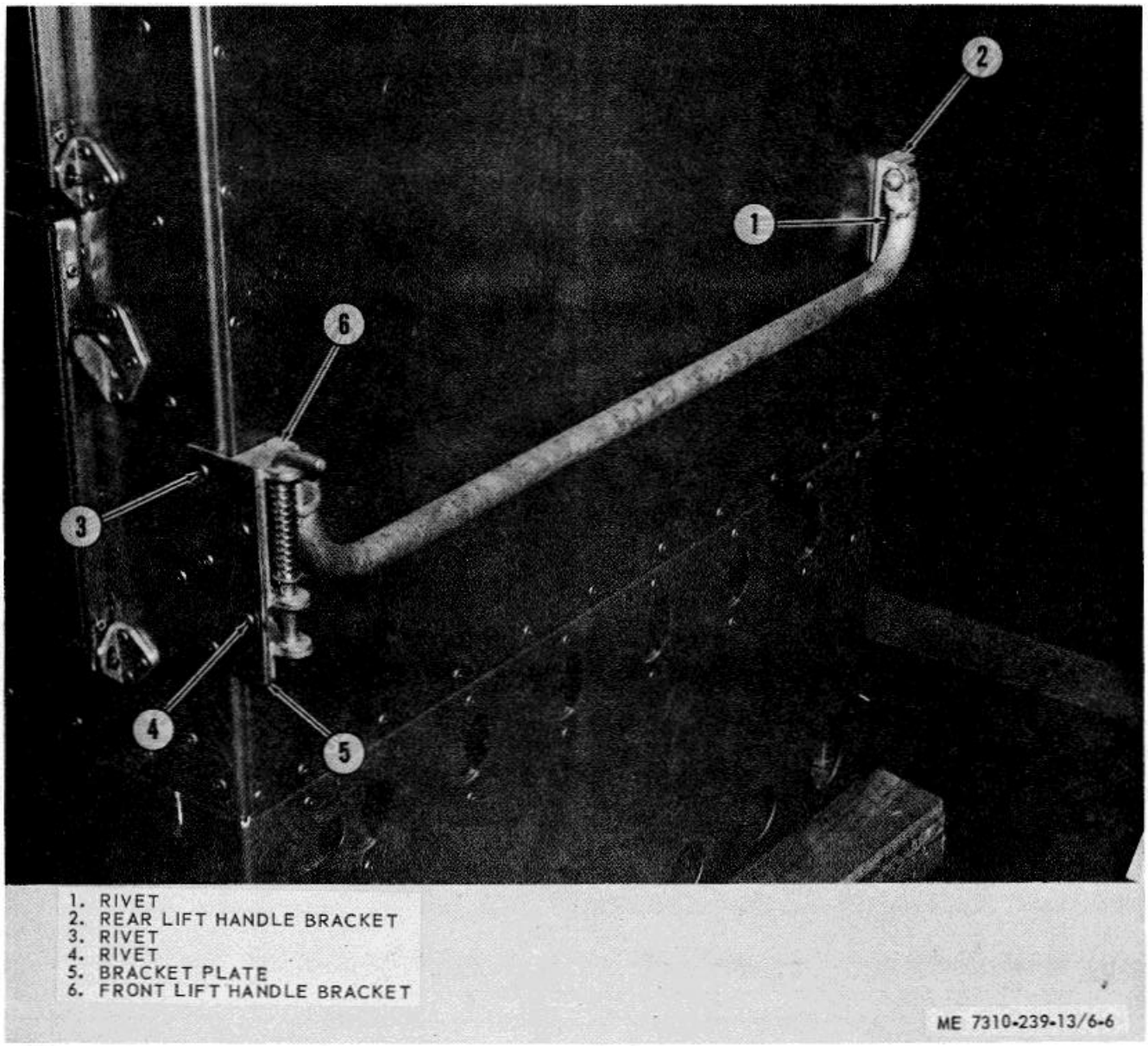
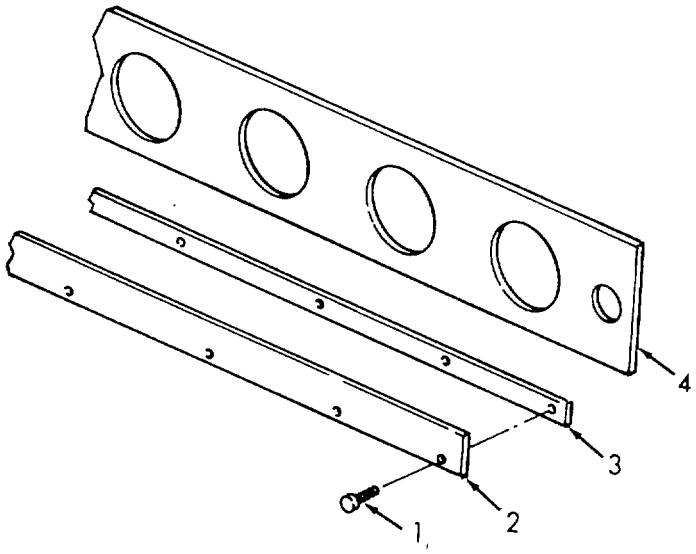


Figure 6-6. Lift handle brackets, removal and installation.



1. RIVET
2. HOLDER
3. SPACER
4. SHUTTEI

ME 7310-239-13/6-7

Figure 6-7. Sliding shutters, removal and installation.

APPENDIX A

REFERENCES

A-1. Fire Protection

TB 5-4200-200-10	Hand Portable Fire Extinguisher Approved for Army Users

A-2. Maintenance

TM 10-7360-204-12	Operator and Organizational Maintenance Manual, Burner Unit, Gasoline Model M2
TM 38-750	The Army Maintenance Management System

A-3. Shipment and Storage

TM 740-90-1	Administrative Storage of Equipment

A-4. Destruction to Prevent Enemy Use

TM 750-244-3	Procedures for Destruction of Equipment Enemy Use

APPENDIX B

MAINTENANCE ALLOCATION CHART

Section I. INTRODUCTION

8-I. General

a. This section provides a general explanation of all maintenance and repair functions authorized at various maintenance levels.

b. Section II designates overall responsibility for the performance of maintenance functions the identified end item or component. The implementation of the maintenance functions upon t identified end item or component will be consistent with the assigned maintenance function.

c. Section III lists the special tools and t equipment required for each maintenance function as referenced from Section II. "Not applicable.

d. Section IV contains supplemental instructions or explanatory notes required for a particular maintenance function. "Not applicable."

B-2. Explanation of Columns in Section II

a. Group Number, Column (1). The assembly group number is a numerical group assigned each assembly. The assembly groups are list on the MAC in disassembly sequence beginning with the first assembly removed in a top down disassembly sequence.

b. Assembly Group, Column (2). This column contains a brief description of the component of each assembly group.

c. Maintenance Futnctions, Column (3). This column lists the various maintenance functions (A through K). The upper case letter placed in the appropriate column indicates the lowest maintenance level authorized to perform these functions. The active repair time required to perform the maintenance function is included directly below the symbol identifying the category of maintenance. The symbol designations for the various maintenance levels are as follows:

C-Operator or crew
O-Organizational maintenance
F-Direct support maintenance

The maintenance functions are defined as follows:

A- INSPECT: To determine serviceability of an item by comparing its physical, mechanical, and electrical characteristics with established standards.

B- TEST: To verify serviceability and to detect electrical or mechanical failure by use of test equipment.

C- SERVICE: To clean, to preserve, to charge, and to add fuel, lubricants, cooling agents, and air. (If it is desired that elements, such as painting and lubricating, be defined separately, they may be so listed.)

D- ADJUST: To rectify to the extent necessary to bring into proper operating range.

E- ALIGN: To adjust specified variable elements of an item to bring to optimum performance.

F- CALIBRATE: To determine the corrections to be made in the readings of instruments or test equipment used in precise measurement. Consists of the comparison of two instruments, one of which is a certified standard of known accuracy, to detect and adjust any discrepancy in the accuracy of the instrument being compared with the certified standard.

G- INSTALL. To set up for use in an operational environment such as an emplacement, site, or vehicle.

H- REPLACE: To replace unserviceable items with serviceable like items.

I- REPAIR: Those maintenance operations necessary to restore an item to serviceable condition through correction of material damage or a specific failure. Repair may be accomplished at each level of maintenance.

J- OVERHAUL: Normally, the highest degree of maintenance performed by the ARMY in order to minimize time work is in process consistant with quality and economy of operation. It consists of that maintenance necessary to restore an item to completely serviceable condition as prescribed by maintenance standards in technical publications for each item of equipment. Overhaul normally does not return an item to like new, zero mileage, or zero hour condition.

K- REBUILD: The highest degree of materiel maintenance. It consists of restoring equipment as nearly as possible to new condition in accordance with original manufacturing standards. Rebuild is performed only when required by operational considerations or other paramount factors and then only at the depot maintenance level. Rebuild

reduces to zero the hours or miles the equipment, or component thereof, has been in use.

d. Tools and Equipment, Column (4). This column is provided for referencing by code the special tools and test equipment (sec. III), required to perform the maintenance functions (sec.II).

e. Remarks, Column (5). This column is provided for referencing by code the remarks (sec. IV) pertinent to the maintenance functions.

Section II. MAINTENANCE ALLOCATION CHART

(1) Group No.	(2) Functional Group	(3) Maintenance functions A Inspect	B Test	C Service	D Adjust	E Align	F Calibrate	G Install	H Replace	I Repair	J Overhaul	K Rebuild	(4) Tools and equipment	(5) Remarks
01	THERMOMETER AND RELATED COMPONENTS													
	Thermometer ...	--	--	--	--	--	--	--	0.1					
	Guard, thermometer ...	--	--	--	--	--	--	--	F 0.5					
	Tube and coupling ...	--	--	--	--	--	--	--	0.2					
	Pocket, Thermometer ...	--	--	--	--	--	--	--	F 1.0					
02	DIVERTER AND FLUE ASSEMBLIES													
	Diverter Assembly ...	0.1	--	--	--	--	--	--	0.6					
	Flue Assembly ...	0.1	--	--	--	--	--	--	F 0.8					
03	DOORS, HINGES AND LATCHES													
	Door Assembly ...	0.1	--	--	--	--	--	--	0.5					
	Latch, Door ...	--	--	--	--	--	--	--	F 0.6					
	Bracket, Hinge ...	--	--	--	--	--	--	--	F 0.7					
04	LIFTING COMPONENTS													
	Pin, Lift Handle ...	--	--	--	--	--	--	--	0.4					
	Bracket, Lifting ...	--	--	--	--	--	--	--	F 0.6					
	Spring, Latch Pin ...	--	--	--	--	--	--	--	0.3					
05	DEFLECTOR, HEAT ...	0.1	--	--	--	--	--	--	0.5					
06	SHUTTER, SLIDING ...	--	--	--	--	--	--	--	F 0.5					

APPENDIX C

BASIC ISSUE ITEMS LIST AND ITEMS TROOP

INSTALLED OR AUTHORIZED

Section I. INTRODUCTION

C-1. Scope

This appendix lists basic issue items, items troop installed or authorized which accompany the baking and roasting oven, and are required by the crew/operator for operation, installation, operator's maintenance.

C-2. General

This basic issue items, items troop installed authorized list is divided into the following sections:

a. Basic Issue Items List-Section II. Not applicable.

b. Items Troop Installed or Authorized List Section III. A list in alphabetical sequence items which at the descretion of the unit commander may accompany the end item, but are NOT subject to be turned in with the end item.

C-3. Explanation of Columns

The following provides an explanation of columns in the tabular list of Basic Issue Items List, section II, and items Troop Installed or Authorized, section III.

a. Source, Maintenance and Recoverability Code(s) (SMR): Not applicable.

b. Federal Stock Number. This column indicates the Federal stock number assigned to the item and will be used for requisitioning purposes.

c. Description. This column indicates the Federal item name and any additional description of the item required.

d. Unit of Measure (U/M). A tvo-character alphabetic abbreviation indicating the amount or quantity of the item upon which the allowances are based, e.g., ft, ea, pr, etc.

e. *Quantity Authorized (Items Troop Installed or Authorized Only).* This column indicates the quantity of the item authorized to be used with the equipment.

Section III. ITEMS TROOP INSTALLED OR AUTHORIZED LIST

(1) SMR Code	(2) Federal Stock Number	(3) Description Ref no. & mfr Code / Usable on code	(4) Unit of Meas	(5) Qty Auth
	7520-559-9618	CASE, MAINTENANCE AND OPERATIONAL MANUALS	EA	1

APPENDIX D

REPAIR PARTS AND SPECIAL TOOLS LIST

Section I. INTRODUCTION

D-1. Scope

a. This appendix lists repair parts, specific tools, test and support equipment required for the performance of organizational and dire support maintenance of the oven.

b. Repair parts listed represent those authorized for use at indicated maintenance levels and will be requisitioned on an "as required" basis until stockage is justified by demand in accordance with AR 710-2.

D-2. General

This Repair Parts and Special Tools List is divided into the following sections:

a. Prescribed Load Allowance List-Section I. Not applicable.

b. Repair Parts List Section III. A list of repair parts authorized at the organization; level for the performance of maintenance. The list also includes parts which must be remove for replacement of the authorized parts. Part lists are composed of assembly groups in ascending numerical sequence, with the parts in each group listed in figure and item number sequence.

c. Special Tools, Test and Support Equipment-Section IV. Not applicable.

d. Repair Parts List-Section V. A list of repair parts authorized at the direct support level for the performance of maintenance. The list also includes parts which must be removed for the replacement of the authorized parts. Parts list are composed of assembly groups in ascending numerical sequence, with part in, each group listed in figure and item number sequence.

e. Special Tools, Test and Support Equipment-Section VI. Not applicable.

f. Federal Stock Number and Reference Number Index-Section VII. A list, in ascending numerical sequence, of all Federal stock number, appearing in the listings, followed by a list, in alpha-numeric sequence, of all reference number, appearing in the listings. Federal stock number and reference numbers are cross-referenced to ,each illustration figure and/or item number appearance.

D-3. Explanation of Columns

The following provides an explanation of columns found in the tabular listings in sections III through VI.

a. Source, Maintenance, and Recoverability Codes (SMR)

(1) Source code. Indicates the source for the listed items. Source Codes are:

Code	*Explanation*
P	Repair Parts, Special Tools and Test Equipment supplied from the GSA/DSA, or Army supply system and authorized for use at indicated maintenance levels.
P2	Repair Parts, Special Tools and Test Equipment which are procured and stocked for insurance purposes because the combat or military essentiality of the end item dictates that a minimum quantity be available in the supply system.
P9	Assigned to items which are NSA design controlled: unique repair parts, special tools, test, measuring, and diagnostic equipment which are stocked and supplied by the Army COMSEC Logistic System and which are not subject to the provisions of AR 380-41.
P10	Assigned to items which are NSA design controlled: special tools, test, measuring, and diagnostic equipment for COMSEC support which are accountable under the provisions of AR 380-41 and which are stocked and supplied by the Army COMSEC Logistic System.
M	Repair Parts, Special Tools and Test Equipment which are not procured or stocked as% such in the supply system but are to be manufactured at indicated maintenance levels.
A	Assemblies which are not procured or stocked as such, but are made up of two or more units. Such component units carry individual stock numbers and descriptions, are procured and stocked separately, and can be assembled to form the required assembly at indicated maintenance categories.

Code	*Explanation*
X	Parts and assemblies that are not procure stocked because the failure rate is normally low that of the applicable end item or component. The failure of such part or assembly should result in retirement of the end from the supply system.
XI	Repair Parts which are not procured or stocked. The requirement for such items will be by the next higher assembly or component.
X2	Repair parts, Special Tools and Test Equipment which are not stocked and have no foreseen mortality. The indicated maintenance level requiring such repair parts will attempt obtain the parts through cannibalization or salvage, The item may be requisitioned, with exception data, from the end item manage immediate use.
G	Major assemblies that are procured with P1 funds for initial issue only ads exchange assemblies at DS and GS level. These assemblies will not be stocked above the DS and GS or returned to depot supply level.

NOTE

Cannibalization or salvage may be used as a source of supply for any items source coded above except those coded XI and aircraft support items as restricted by AR 700-42.

(2) *Maintenance code.* Indicates the lowest level of maintenance authorized to install the pair part and/or use the special tool or test equipment for each application. Capabilities of higher maintenance levels are considered equal or better. Maintenance codes are:

Code	*Explanation*
C	Crew/Operator
O	Organizational
F	Direct Support Maintenance

(3) *Recoverability code.* Indicates whether unserviceable items should be returned for recovery or salvage. Items not coded are nonrecoverable. Recoverability codes are:

Code	*Explanation*
R	Repair parts, (assemblies and components), special tools and test equipment which are covered economically reparable at direct and general support maintenance levels. When the is no longer economically reparable, it is normally disposed of at the GS level. When supply considerations dictate, some of these re parts may be listed for automatic return to supply for depot level repair as set forth AR 710-50. When so listed, they will be placed by supply on an exchange basis.
S	Repair Parts, Special Tools, Test Equipment assemblies which are economically reparable DS and GS activities and which normally furnished by supply on an exchange basis. When items are determined by a GSU to uneconomically reparable at DS and GS activities and which normally are furnished by supply on an exchange basis. When items are determined by a GSU to be uneconomically reparable, they will be evacuated to a depot for evaluation and analysis before final disposition.
T	High dollar value recoverable repair parts, special tools and test equipment which are subject to special handling and are issued on an exchange basis. Such items will be repaired or overhauled at depot maintenance activities only. No repair may be accomplished at lower levels.
U	Repair Parts, Special Tools and Test Equipment specifically selected for salvage by reclamation units because of precious metal content, critical materials, high dollar value or reusable casings or castings.

b. Federal Stock Number. Indicates the Federal stock Number assigned to the item and will be used for requisitioning purposes.

c. Description. Indicates the Federal item name and a minimum description required to identify the item. The last line indicates the reference number followed by the applicable Federal Supply Code for Manufacturer (FSCM) in parentheses. The FSCM is used as an element in item identification to designate manufacturer or distributor or Government agency, etc., and is identified in SB 70842. Items that are included in kits and sets are listed below the name of the kit or set with quantity of each item is the kit or set indicated in front of the item name.

d. Unit of Measure (U/M). Indicates the standard or basic quantity by which the listed item is used in performing the actual maintenance function. This measure is expressed by a two-character alphabetical abbreviation, e.g., ea, pr, etc, and is the basis used to indicate quantities and allowances in subsequent columns.

e. Quantity Incorporated in Unit. . Indicates the quantity of the item used in the breakout shown on the illustration figure, which is prepared for a assembly group or an assembly. A "V" appearing in this column in lieu of an quantity indicates that no specific quantity is applicable, e.g., shims, spacers, etc.

f. 15-Day Organizational Maintenance Allowances.

(1) Items authorized for use as required but not for initial stockage are identified with an asterisk in the allowance column,

(2) The allowance columns are divided into four subcolumns. Indicated in each subcolumn is the total quantity of special tools authorized for the number of equipments supported. (Not applicable).

g. 30-Day DS Maintenance Allowance.

(1) Items authorized for use as required not for initial stockage are identified with asterisk in the allowance column.

(2) The allowance columns are divided three subcolumns. The quantitative allowance special tools for DS level of maintenance represent initial stockage for a 30-day period the number of equipments supported. (Not applicable).

h. Illustration. This column is divided as follows:

(1) Figure number. Indicates the figure number of the illustration on which the item shown.

(2) Item number. Indicates the callout number used to reference the item on the illustration.

D4. Special Information

a. The basis of issue for authorized special tools, test and support equipment is the number of end items of equipment supported and number of maintenance personnel allocated perform the required maintenance operation

b. Parts which require manufacture or assembly of a maintenance level higher than that authorized for installation will indicate in source column the higher maintenance level.

c. Repair parts kits and gasket sets appear as the last entries in the repair parts listing for group or assembly to which they apply.

D-5. How to Locate Repair Parts

a. When Federal stock number or reference number is unknown:

(1) First. Using the table of contents determine the assembly group within which the repair part belongs. This is necessary since illustrations are prepared for assembly groups, and listings are divided into the same groups.

(2) Second. Find the illustration covering the assembly group to which the repair part belongs.

(3) Third. Identify the repair part on the illustration and note the illustration figure and item number of the repair part.

(4) Fourth. Using the Repair Parts Listing, find the assembly group to which the repair part belongs and locate the illustration figure and item number noted on the illustration.

b. When the Federal stock number or reference number is known:

(1) First. Using the Index of Federal Stock Numbers and Reference Numbers find the pertinent Federal stock number or reference number. This index is in ascending FSN sequence followed by a list of reference numbers in alpha-numeric sequence, cross-referenced to the illustration figure number and item number.

(2) Second. Using the Repair Parts Listing, find the assembly group of the repair part and the illustration figure number and item number referenced in the Index of Federal Stock Numbers and Reference Numbers.

(1) Source Maintenance and Recoverability Code			(2)	(3)	(4)	(5)	(6)	(7) 15 Day Organizational Maint. Allowances				(8) Illustrations	
Source	Maintenance	Recoverability	Federal Stock Number	Description	Unit Of Issue	Quantity Incorporated In Unit Pack	Quantity Incorporated In Unit	(a) 1–5	(b) 6–20	(c) 21–50	(d) 61–100	(a) Figure No.	(b) Item Or Symbol No.
				SECTION III — REPAIR PARTS FOR ORGANIZATIONAL MAINTENANCE									
				GROUP 01 — THERMOMETER AND RELATED COMPONENTS									
P	O			THERMOMETER: temperature indicating 5–11–739–41 (81337)	EA		1	*	*	*	*	D–1	1
P	O			NUT, PLAIN, HEXAGON: thermometer tube, 1/2–20 thd size 5–11–739–56 (81337)	EA		2	*	*	*	*	D–1	2
P	O			WASHER, ASBESTOS. thermometer tube, 1/2 in. id, 7/8 in. od, 3/32 in. thk 5–11–739–57 (81337)	EA		1	*	*	*	*	D–1	3
P	O			COUPLING TUBE 5–11–739–55 (81337)	EA		1	*	*	*	*	D–1	4
P	O			TUBE, THERMOMETER 5–11–739–65 (81337)	EA		1	*	*	*	*	D–1	5
				GROUP 02 — DIVERTER AND FLUE ASSEMBLIES									
P	O			DIVERTER ASSEMBLY, DOWNDRAFT 5–11–754–36 (81337)	EA		1	*	*	*	*	D–4	1
				GROUP 03 — DOORS, HINGES, AND LATCHES									
P	O			DOOR ASSEMBLY, OVEN 5–11–752–25 (81337)	EA		3	*	*	*	*	D–5	1
P	O			SCREW, MACHINE, ROUND HEAD: hinge rod to door attaching, No. 8–32 thd size 1/2 in. lg 5–11–752–25–12 (81337)	EA		1	*	*	*	*	D–5	2
X1				ROD, HINGE, BOTTOM 5–11–752–25–7 (81337)	EA		1					D–5	3
				GROUP 04 — LIFTING COMPONENTS									
P	O			PIN, COTTER: handle lifting pin, 3/32 in dia, 5 8 in. lg 5–11–738–50 (81337)	EA		4	*	*	*	*	D–7	1

(1) Source Maintenance and Recoverability Code			(2) Federal Stock Number	(3) Description	(4) Unit Of Issue	(5) Quantity Incorporated In Unit Pack	(6) Quantity Incorporated In Unit	(7) 15 Day Organizational Maint. Allowances				(8) Illustrations	
Source	Maintenance	Recoverability						(a) 1-5	(b) 6-20	(c) 21-50	(d) 51-100	(a) Figure No.	(b) Item Or Symbol No.
P	O			PIN, LIFTING HANDLE 5-11-751-17 (81337)	EA		4	*	*	*	*	D-7	2
P	O			HANDLE, LIFTING 5-11-753-29 (81337)	EA		2	*	*	*	*	D-7	3
P	O			PIN, COTTER: oven latching pin, 3/32 in dia, 5/8 in lg 5-11-758-50 (81337)	EA		1	*	*	*	*	D-7	4
P	O			PIN, LATCHING, UPPER 5-11-751-23 (81337)	EA		1	*	*	*	*	D-7	5
P	O			WASHER, FLAT, upper latching pin 5-11-751-24 (81337)	EA		1	*	*	*	*	D-7	6
P	O			SPRING: upper latching pin 5-11-751-22 (81337)	EA		1	*	*	*	*	D-7	7
				GROUP 05 — HEAT DEFLECTOR									
P	O			SCREW, SHEET METAL, ROUND HEAD: heat deflector mtg, No. 10 thd size 3/4 in. lg 5-11-745-9-9 (81337)	EA		17	*	*	*	*	D-8	1
P	O			DEFLECTOR, HEAT 5-11-745-9-7 (81337)	EA		1	*	*	*	*	D-8	2
P	O			NUT, SQUARE: heat deflector, 1/4-20 thd size 5-11-745-9-10 (81337)	EA		17	*	*	*	*	D-8	3

Line No.	(1) Source, Maint. and Recov. Code (a) Source	(b) Maint.	(c) Recov.	(2) Federal Stock Number	(3) Description / Manufacturer's Code / Manufacturer's Part Number	(4) Unit of Issue	(5) Qty Inc in Unit Pack	(6) Qty Inc In Unit	(7) 30-Day DS Maint. Alw. (a) 1-20	(b) 21-50	(c) 51-100	(8) Illustrations (a) Fig. No.	(b) Item or Sys. No.
					SECTION V. REPAIR PARTS FOR DS MAINTENANCE								
					GROUP 01—THERMOMETER AND RELATED COMPONENTS								
	P	O			THERMOMETER: temperature indicating 5-11-739-41 (81337)	EA		1	*	*	*	D-1	1
	P	O			NUT, PLAIN, HEXAGON: thermometer tube, 1/2-20 thd size 5-11-739-56 (81337)	EA		2	*	*	*	D-1	2
	P	O			WASHER, ASBESTOS: thermometer tube 1/2 in id, 7/8 in od, 3/32 thk 5-11-739-57 (81337)	EA		1	*	*	*	D-1	3
	P	O			COUPLING, PIPE 5-11-739-55 (81337)	EA		1	*	*	*	D-1	4
	P	O			PIPE, THERMOMETER 5-11-739-65 (81337)	EA		1	*	*	*	D-1	5
	P	F			RIVET, ROUND HEAD: thermometer guard mtg, 3/16 in dia, 9/16 in lg 5-11-738-64 (81337)	EA		3	*	*	*	D-2	1
	X2	F			GUARD, THERMOMETER 5-11-753-35 (81337)	EA		1				D-2	2
	P	F			RIVET, ROUND HEAD: thermometer pocket mtg 1/8 in dia, 1/4 in lg 5-11-739-42 (81337)	EA		5	*	*	*	D-3	1
	X2	F			POCKET, THERMOMETER 5-11-742-38 (81337)	EA		1				D-3	2
					GROUP 02—DIVERTER AND FLUE ASSEMBLIES								
	P	O			DIVERTER ASSEMBLY, DOWNDRAFT 5-11-754-36 (81337)	EA		1	*	*	*	D-4	1
	P	F			FLUE ASSEMBLY, OVEN 5-11-754-37 (81337)	EA		1	*	*	*	D-4	2

Line No.	(1) Source, Maint. and Recov. Code (a) Source	(b) Maint.	(c) Recov.	(2) Federal Stock Number	(3) Description / Manufacturer's Code / Part Number	(4) Unit of Issue	(5) Qty Inc in Unit Pack	(6) Qty Inc in Unit	(7) 30-Day DS Maint. Alw. (a) 1-20	(b) 21-50	(c) 51-100	(8) Illustrations (a) Fig. No.	(b) Item or Sys. No.
	P	F			RIVET, ROUND HEAD: flue attaching 1/8 in dia, 1/4 in. lg 5-11-754-37-2 (81337)	EA		2	*	*	*	D-4	3
					GROUP 03—DOORS, HINGES, AND LATCHES								
	P	O			DOOR ASSEMBLY, OVEN 5-11-752-25 (81337)	EA		3	*	*	*	D-5	1
	P	O			SCREW, MACHINE, ROUND HEAD: hinge rod to door, No. 8-32 thd size, 1/2 in lg 5-11-752-25-12 (81337)	EA		1	*	*	*	D-5	2
	X1				ROD, HINGE, BOTTOM 5-11-752-25-7 (81337)	EA		1				D-5	3
	P	F			RIVET, ROUND HEAD. door latch mtg 3/16 in dia 9/16 in lg 5-11-738-64 (81337)	EA		18	*	*	*	D-6	1
	P	F			LATCH, DOOR: right side 5-11-753-31 (81337)	EA		3	*	*	*	D-6	2
	P	F			LATCH, DOOR: left side 5-11-753-32 (81337)	EA		3	*	*	*	D-6	3
	P	F			RIVET, ROUND HEAD: hinge bracket mtg 3/16 in dia 9/16 in lg 5-11-738-64 (81337)	EA		18	*	*	*	D-6	4
	P	F			BRACKET, HINGE: right side 5-11-753-33 (81337)	EA		3	*	*	*	D-6	5
	P	F			BRACKET, HINGE: left side 5-11-753-34 (81337)	EA		3	*	*	*	D-6	6
					GROUP 04—LIFTING COMPONENTS								
	P	O			PIN, COTTER: handle lifting pin, 3/32 in dia, 5/8 in lg 5-11-738-50 (81337)	EA		4	*	*	*	D-7	1
	P	O			PIN, LIFTING HANDLE 5-11-751-17 (81337)	EA		4	*	*	*	D-7	2

Line No.	(1) Source, Maint. and Recov. Code (a) Source	(b) Maint.	(c) Recov.	(2) Federal Stock Number	(3) Description / Manufacturer's Code	Manufacturer's Part Number	(4) Unit of Issue	(5) Qty Inc in Unit Pack	(6) Qty Inc in Unit	(7) 30-Day DS Maint. Alw. (a) 1-20	(b) 21-50	(c) 51-100	(8) Illustrations (a) Fig. No.	(b) Item or Sys. No.
	P	O			HANDLE, LIFTING 5-11-753-29 (81337)		EA		2	*	*	*	D-7	3
	P	O			PIN, COTTER: oven latching pin 3/32 in dia, 5/8 in lg 5-11-738-50 (81337)		EA		1	*	*	*	D-7	4
	P	O			PIN, LATCHING, UPPER 5-11-751-23 (81337)		EA		1	*	*	*	D-7	5
	P	O			WASHER, FLAT: upper latching pin 5-11-751-24 (81337)		EA		1	*	*	*	D-7	6
	P	O			SPRING: upper latching pin 5-11-751-22 (81337)		EA		1	*	*	*	D-7	7
	P	F			RIVET, FLAT HEAD: rear lifting handle bracket mtg 3/16 in dia 1/2 in lg 5-11-739-62 (81337)		EA		4	*	*	*	D-7	8
	P	F			BRACKET, LIFTING HANDLE. right rear 5-11-751-20 (81337)		EA		1	*	*	*	D-7	9
	P	F			BRACKET, LIFTING HANDLE: left rear 5-11-751-21 (81337)		EA		1	*	*	*	D-7	9
	P	F			RIVET, UNIVERSAL HEAD: bracket plate mtg 0.250 in dia, 0.251 in lg 5-11-739-63 (81337)		EA		6	*	*	*	D-7	10
	X2	F			PLATE, BRACKET: lifting handle 5-11-753-28 (81337)		EA		2				D-7	11
	P	F			RIVET, UNIVERSAL HEAD: front lifting handle brackets mtg, 0.250 in dia, 0.251 in lg 5-11-739-63 (81337)		EA		4	*	*	*	D-7	12
	P	F			BRACKET, LIFTING HANDLE: right front 5-11-751-18 (81337)		EA		1	*	*	*	D-7	13
	P	F			BRACKET, LIFTING HANDLE: left front 5-11-751-19 (81337)		EA		1	*	*	*	D-7	13

Line No.	(1) Source, Maint. and Recov. Code (a) Source	(b) Maint.	(c) Recov.	(2) Federal Stock Number	(3) Description / Manufacturer's Code	Manufacturer's Part Number	(4) Unit of Issue	(5) Qty Inc in Unit Pack	(6) Qty Inc In Unit	(7) 30-Day DS Maint. Alw. (a) 1-20	(b) 21-50	(c) 51-100	(8) Illustrations (a) Fig. No.	(b) Item or Sys. No.
					GROUP 05—HEAT DEFLECTOR									
	P	O			SCREW, SHEET METAL, ROUND HEAD: heat deflector mtg, No. 10 thd size, 3/4 in lg 5-11-745-9-9 (81337)		EA		17	*	*	*	D-8	1
	P	O			DEFLECTOR HEAT 5-11-745-9-7 (81337)		EA		1	*	*	*	D-8	2
	P	O			NUT, SQUARE: heat deflector 1/4-20 thd size 5-11-745-9-10 (81337)		EA		17	*	*	*	D-8	3
					GROUP 06—SHUTTERS									
	P	F			RIVET, ROUND HEAD: shutter holder mtg, 1/8 in dia, 7/16 in lg 5-11-740-2-18 (81337)		EA		32	*	*	*	D-9	1
	X1				HOLDER, SPACER: shutter 5-11-740-2-17 (81337)		EA		4				D-9	2
	X1				SPACER, SHUTTER 5-11-740-2-16 (81337)		EA		4				D-9	3
	X2	F			SHUTTER, SLIDING 5-11-740-2-15 (81337)		EA		2				D-9	4

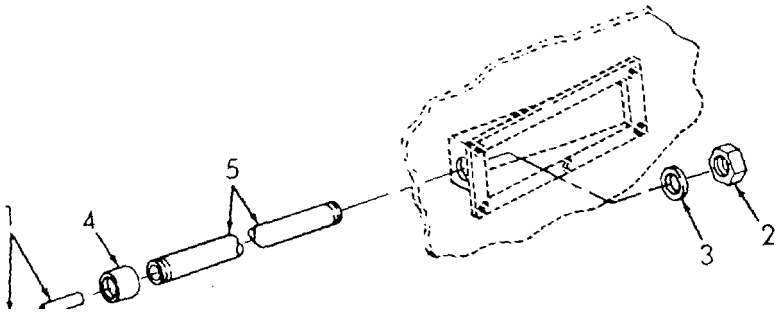


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Figure D-1. Thermometer, tube, and coupling..

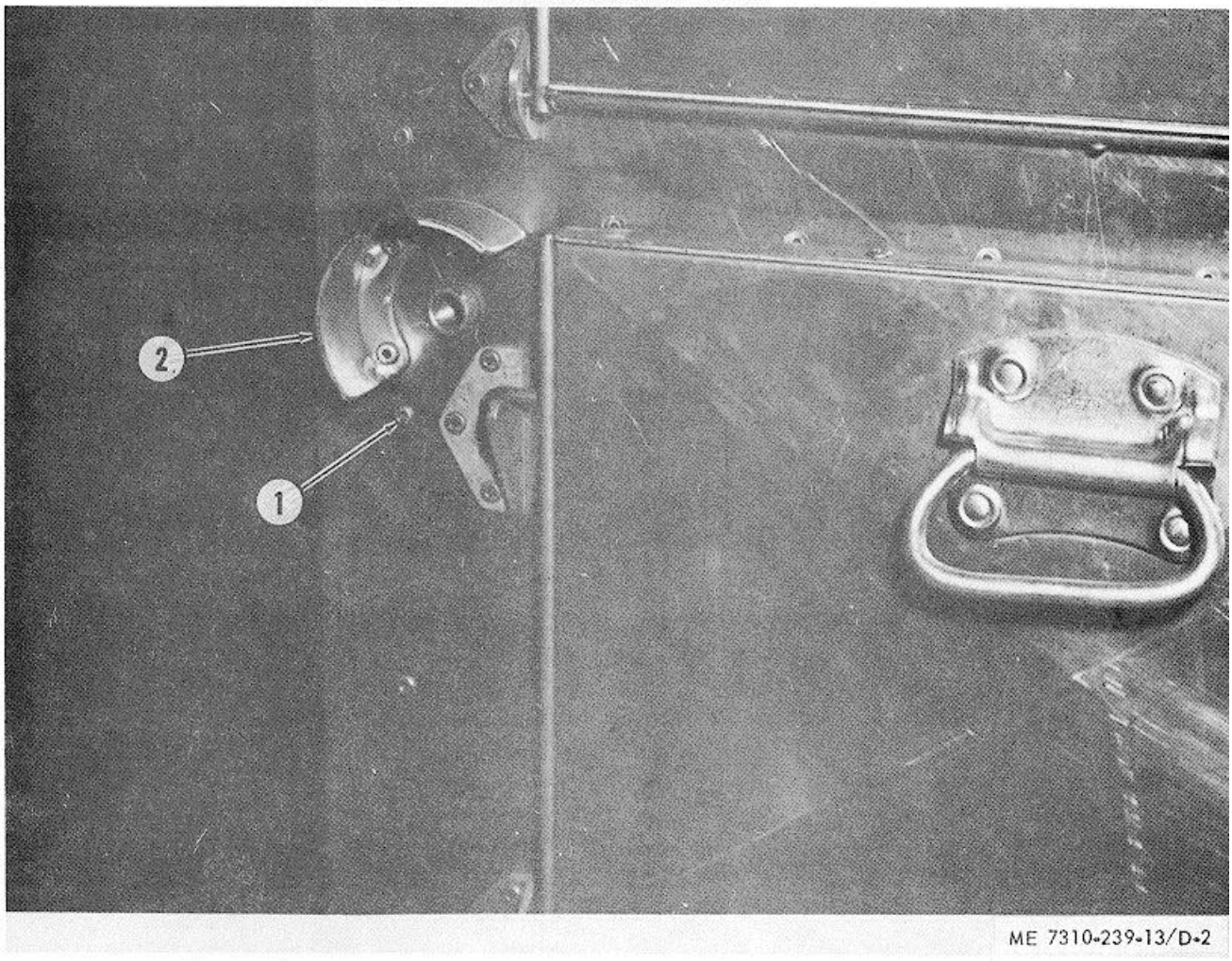

Figure D-2. Thermometer guard.

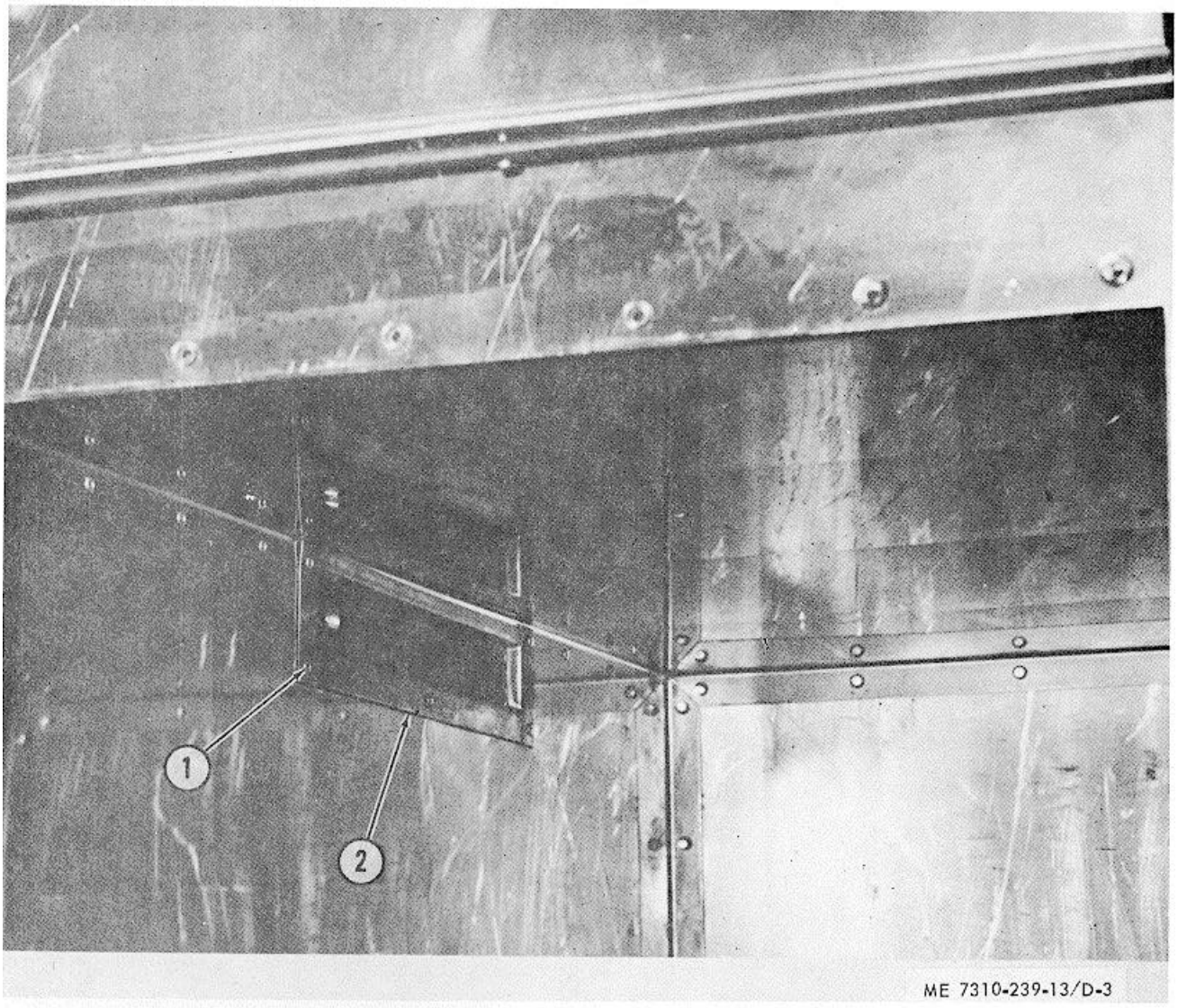

Figure D-3. Thermometer pocket.

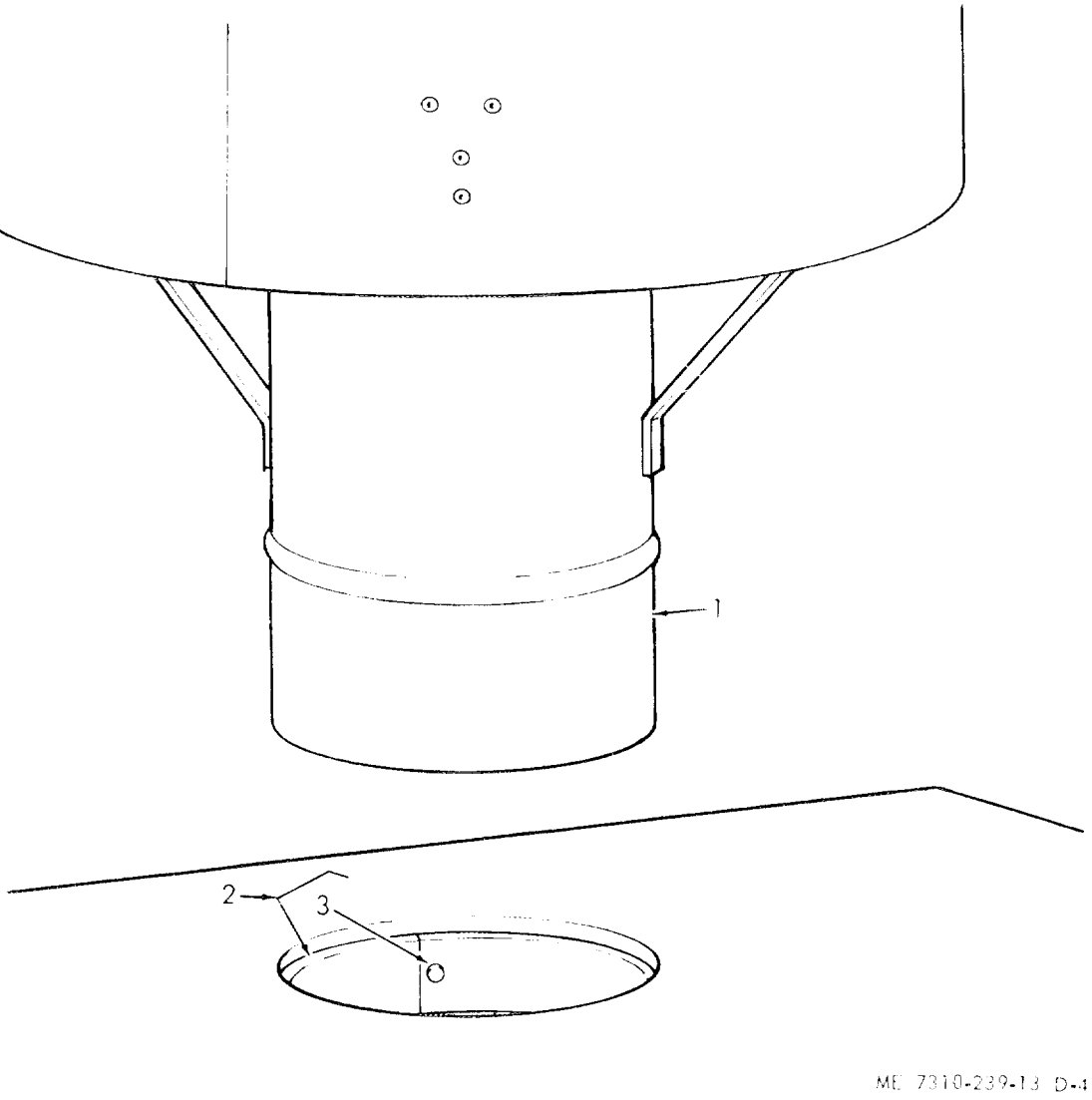

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Figure D-4. Diverter and flue assemblies.

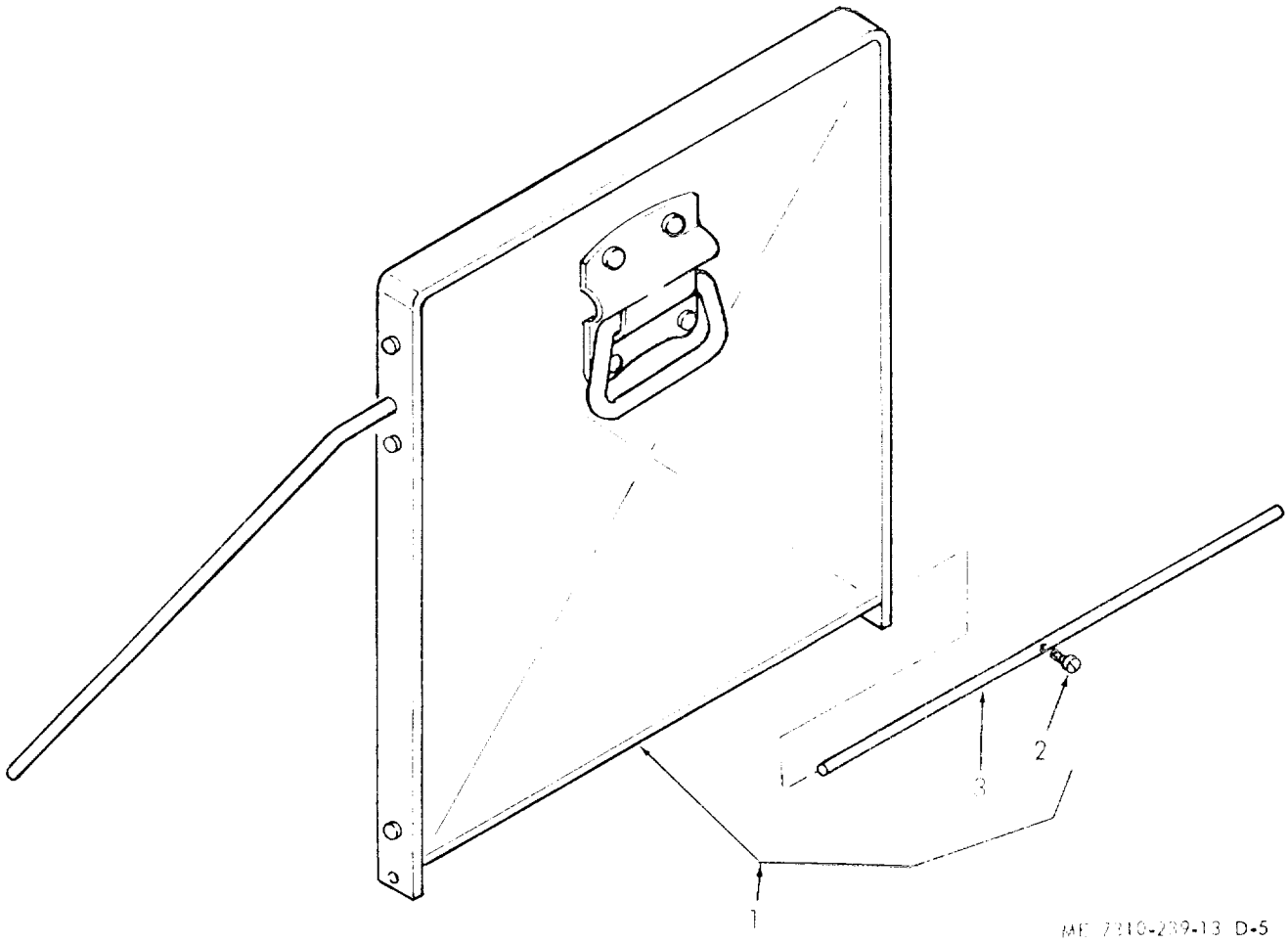

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Figure D-5. Door Assembly.

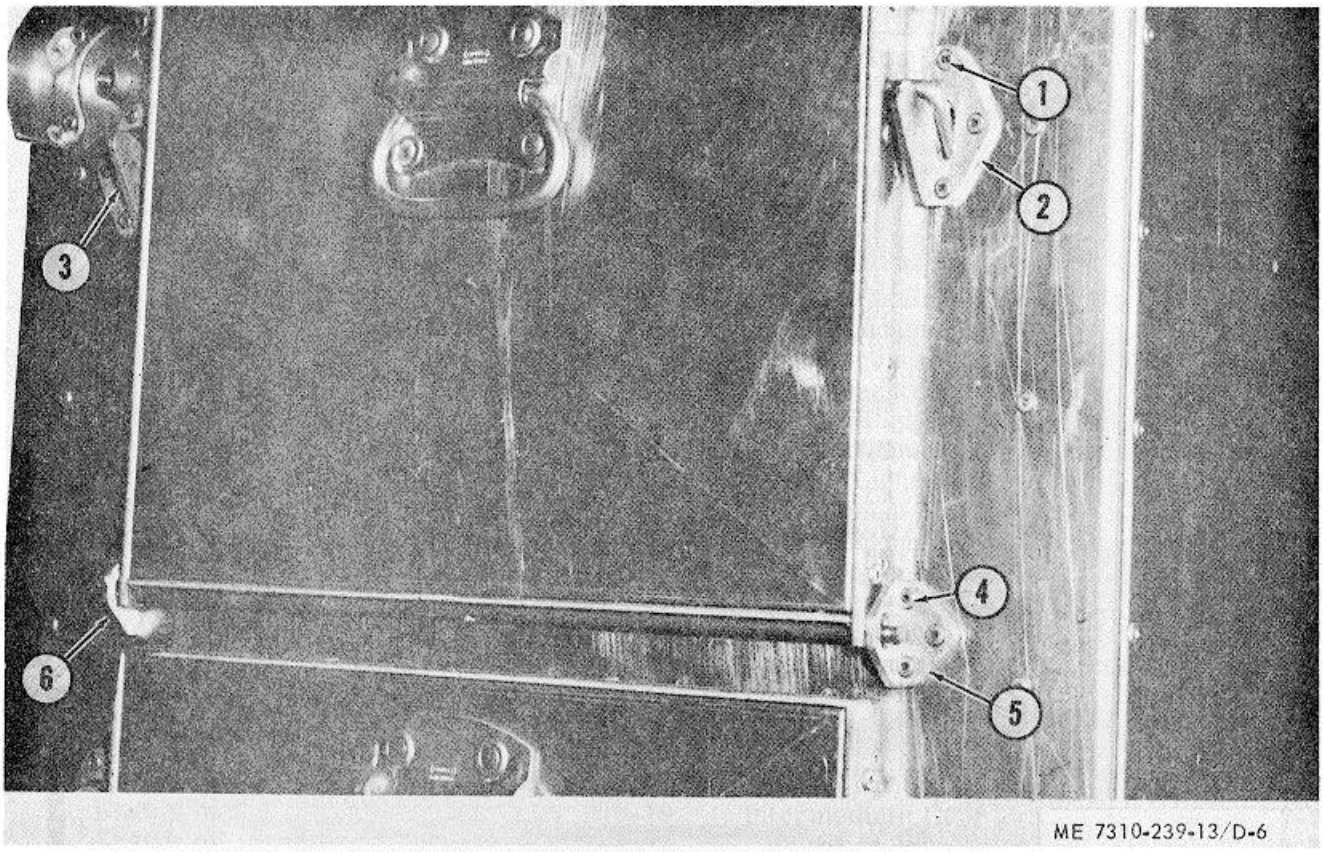

Figure D-6. Door latch and hinge bracket.

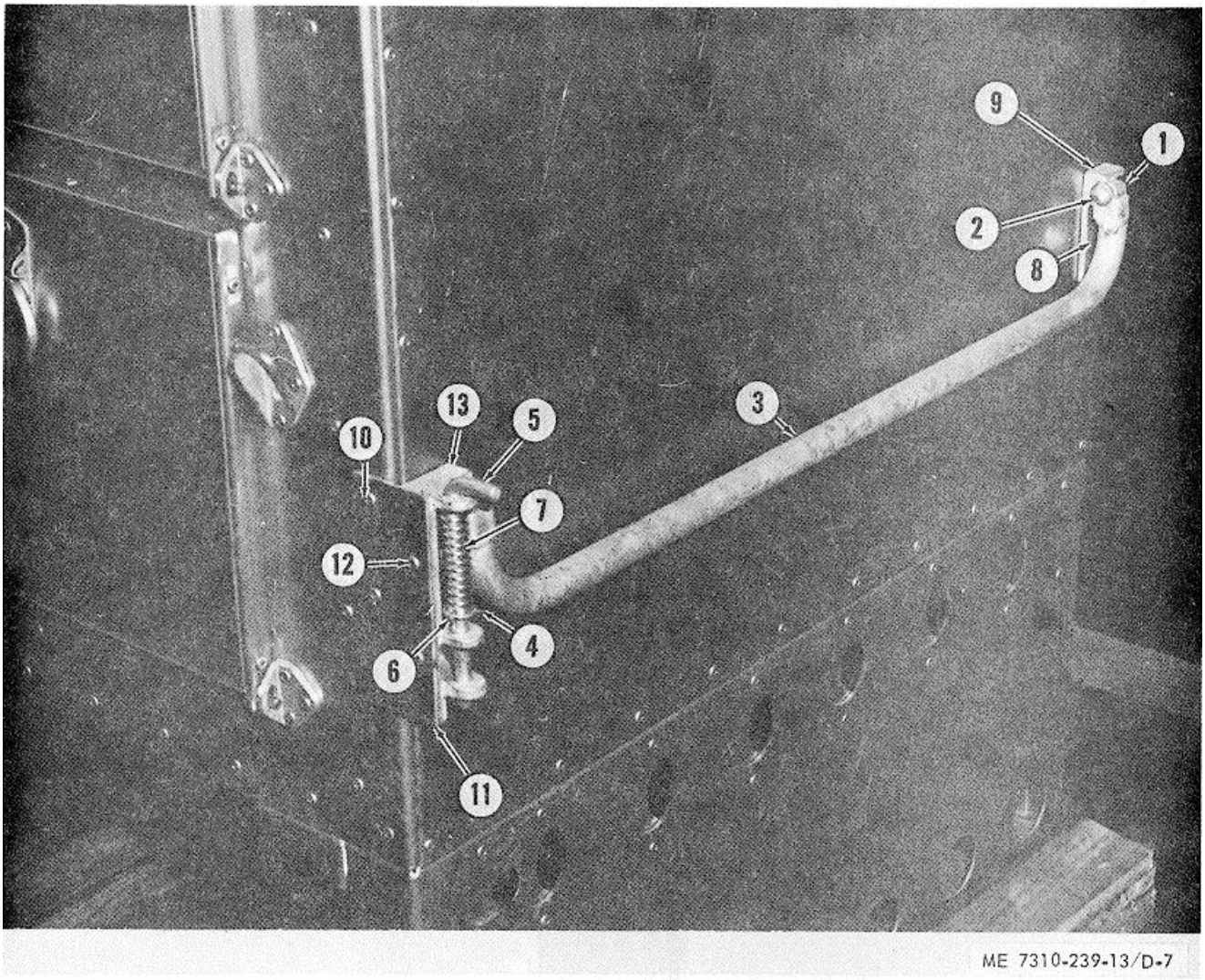

Figure D-7. Lifting Components.

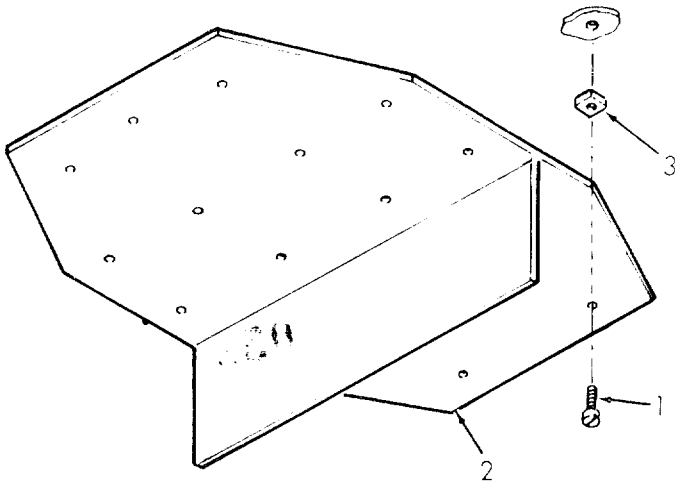

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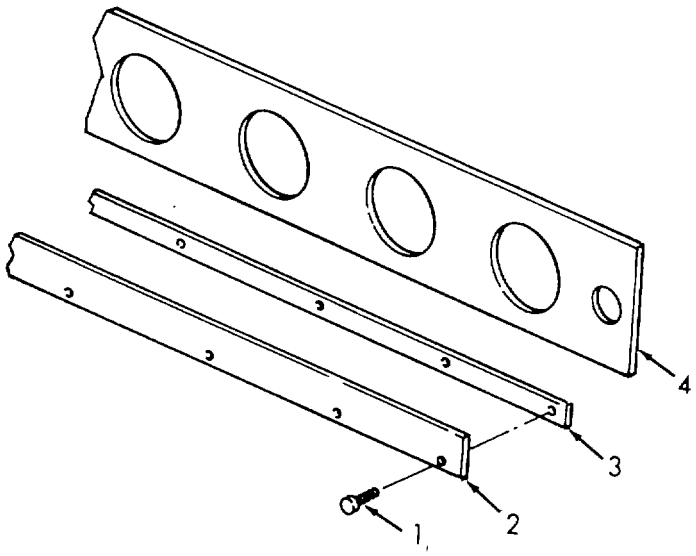
Figure D-8. Heat deflector.



ME 7310-239-13/D-9

Figure D-9. Sliding shutters.

Section VII. FEDERAL STOCK NUMBER AND REFERENCE NUMBER INDEX

Reference No.	*Fig. No.*	*Item No.*	*Reference No.*	*Fig. No.*	*Item No.*
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	D-7	4	5-11-751-17	D-7	2
5-11-738-64	D-2	1	5-11-751-18	D-7	13
	D-6	1	5-11-751-19	D-7	13
	D-6	4	5-11-751-20	D-7	9
5-11-739-41	D-1	1	5-11-751-21	D-7	9
5-11-739-42	D-3	1	5-11-751-22	D-7	7
5-11-739-55	D-1	4	5-11-751-23	D-7	5
5-11-739-56	D-1	2	5-11-751-24	D-7	6
5-11-739-57	D-1	3	5-11-752-25	D-5	1
5-11-739-62	D-7	8	5-11-752-25-7	D-5	3
5-11-739-63	D-7	10	5-11-752-25-12	D-5	2
	D-7	12	5-11-758-12	D-7	11
5-11-739-65	D-1	5	5-11-753-29	D-7	3
5-11-740-2-15	D-9	4	5-11-753-31	D-6	2
5-11-740-2-16	D-9	3	5-11-753-32	D-6	3
5-11-740-2-17	D-9	2	5-11-753-33	D-6	5
5-11-740-2-18	D-9	1	5-11-753-34	D-6	6
5-11-742-38	D-3	2	5-11-753-35	D-2	2
5-11-745-9-7	D-8	2	5-11-753-35	D-2	2
5-11-745-9-9	D-8	1	5-11-754-36	D-4	1
5-11-745-9-10	D-9	3	5-11-754-37	D-4	2

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