

ARMY EQUIPMENT  
SUPPORT PUBLICATION

7360-G-100-101  
2<sup>nd</sup> Edition January 2011  
(Superseding 1<sup>st</sup> Edition dated June 2003)



# COOKING OUTFIT FIELD No. 5

## PURPOSE AND PLANNING INFORMATION

Sponsored for use in the  
UNITED KINGDOM MINISTRY OF DEFENCE  
AND ARMED FORCES  
by

ECI PT  
DE&S Abbey Wood  
Bristol  
BS34 8JH

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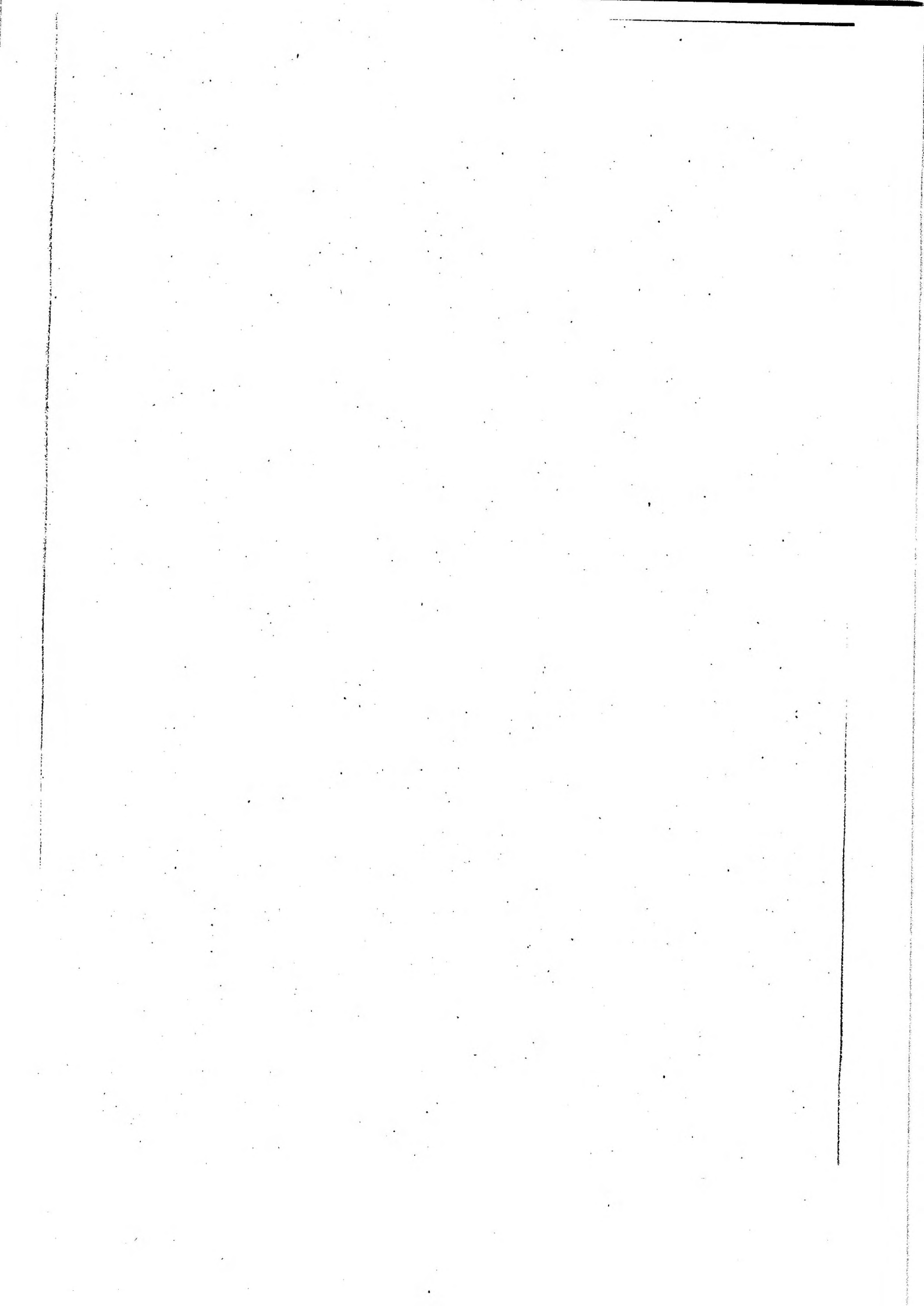
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**PURPOSE AND PLANNING INFORMATION**

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- 6 Oven
- 8 Cooking vessels
- 9 Insulated food containers
- 10 Kitchen utensils
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PREFACE

SPONSOR: ECI PT

INTRODUCTION

- 1 Any comments by service users on this publication should be forwarded through the channels prescribed in Army Equipment Support Publication (AESP) 0100-P-011-013. An AESP Form 10 is provided at the end of this publication; it should be photocopied and used for forwarding comments on this AESP.
- 2 AESPs are issued under UK MOD authority and where AESPs specify action to be taken, the AESP will of itself be sufficient authority for such action and also for the demanding of the necessary stores, subject to the provisions of Para 3 below.
- 3 The subject matter of this publication may be affected by Defence Instructions and Notices (DINs), Standing Operating Procedures (SOPs) or by local regulations. When any such Instruction, Order or Regulation contradicts any portion of this publication it is to be taken as the overriding authority.

RELATED AND ASSOCIATED PUBLICATIONS

Related publications

4 The octad for the subject equipment consists of all the categories shown in Table 1. All references are prefixed with the first eight digits of this publication. The availability of the publications can be checked by reference to the relevant Group Index in AESP 0100-A-001-013.

TABLE 1 RELATED PUBLICATIONS

Category/Sub-Category		Information Level				
		1 User/Operator	2 Unit Maintenance	3 Field Maintenance	4 Base Maintenance	
1	0	Purpose and Planning Information	101	101	101	.
	1	Equipment Support Policy Directives	.	.	.	.
2	0	Operating Information	201	201	201	.
	1	Aide Memoire	.	.	.	.
	2	Training Aids	.	.	.	.
3		Technical Description	201	201	201	.
4	1	Installation Instructions	.	.	.	.
	2	Preparation for Special Environments	.	.	.	.
5	1	Failure Diagnosis	201	201	201	.
	2	Repair Instructions	201	201	201	.
	3	Inspection Standards	201	201	201	.
	4	Calibration Procedures	.	.	.	.
6		Maintenance Schedules	601	601	601	.
7	1	Illustrated Parts Catalogues	711	711	711	.
	2	Commercial Parts Lists	.	*721	.	.
	3	Complete Equipment Schedule, Production	.	.	.	.
	4	Complete Equipment Schedule, Service Edition (Simple Equipment)	741	.	.	.
	5	Complete Equipment Schedule, Service Edition (Complex Equipment)	.	.	.	.
8	1	Modification Instructions	811	811	811	.
	2	General Instructions, Special Technical Instructions and Servicing Instructions	821	821	821	.
	3	Service Engineered Modification Instructions (RAF only)	.	.	.	.

\* Category/Sub-category not published.

**Associated publications**

- 5 The following associated publications should be read in conjunction with this publication:

Reference	Title
JSP 319	Joint Service Safety Regulations for the Storage and Handling of Liquefied Petroleum Gas (LPG)

**EQUIPMENT IDENTITY**

- 6 This publication covers the following:
- 6.1 Contract number: N/A
  - 6.2 Equipment title: Cooking Outfit Field No. 5
  - 6.3 NATO Stock Number: J2/7360-99-1 32-2518
  - 6.4 Asset code: N/A

**WARNINGS**

- 7 The following WARNINGS are applicable to this equipment.

(1) **FUEL POLICY. THE COOKING OUTFIT SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

(2) **PERSONNEL INJURY. THE FIRE EXTINGUISHER MUST NOT BE STOWED IN THE COOKER.**

(3) **PERSONNEL INJURY. HANDLES ARE FITTED TO THE OVEN. THESE HANDLES MUST BE USED WHEN MOVING OR LIFTING A WARM OVEN.**

(4) **PERSONNEL INJURY. LPG IS HIGHLY FLAMMABLE. NO SMOKING OR NAKED FLAMES ARE PERMITTED IN THE VICINITY OF THE COOKING OUTFIT WHEN CONNECTING OR DISCONNECTING GAS CYLINDERS.**

**CAUTIONS**

- 8 There are no CAUTIONS applicable to this equipment.



## PURPOSE AND PLANNING INFORMATION

### DESCRIPTION

1 The Cooking Outfit Field No 5 is designed as a portable cooking equipment capable of producing meals with multi choice menus for small groups of men, up to 35 strong, using fresh, frozen, ambient or operational rations or a combination of one or more of these ration types. In austere conditions and utilising a simplified menu the kitchen is capable of producing meals for up to 100 personnel.

2 The outfit comes with sufficient equipment to enable the following cooking techniques to be adopted:

- 2.1 Baking.
- 2.2 Braising.
- 2.3 Roasting.
- 2.4 Shallow Frying.
- 2.5 Deep Frying.
- 2.6 Boiling.
- 2.7 Stewing.
- 2.8 Poaching.

### COOKER

3 The cookset is designed so that in its open configuration it may be operated at a convenient height with:

- 3.1 Cooking platform of 4 rosettes, giving a maximum output of 11kW (32,000 BTU/hr).
- 3.2 A stainless steel work bench for use during food preparation and service.

4 For ease of storage and transportation the whole cooker can be folded to form a conveniently sized "suitcase".

### FUEL

5 The only fuel to be used with this cooker Liquid Petroleum Gas (Propane) (LPG (Propane)).

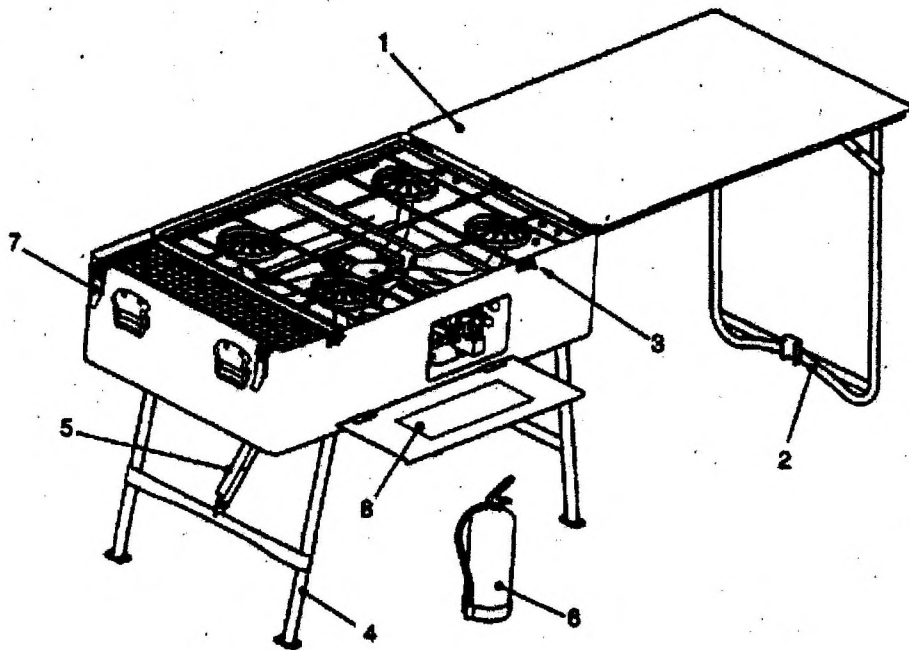
### OVEN

6 An oven, complete with 4 baking pans, is issued with the cookset. It is used by simply placing it over the two rosettes closest to the workbench.

7 As well as the standard cooking processes it is designed to act as a hot cupboard during meal service.

### COOKING VESSELS

8 Adequate cooking vessels to carry out all the cooking techniques listed at Para 2 are issued as part of the Complete Equipment Schedule (CES) for the equipment.



- |   |                |   |                        |
|---|----------------|---|------------------------|
| 1 | Lid            | 2 | Support                |
| 3 | Latch pin      | 4 | Legs                   |
| 5 | Leg stay       | 6 | Fire extinguisher      |
| 7 | Retaining clip | 8 | User instruction plate |

Fig 1 Cooking outfit, field, No. 5

**INSULATED FOOD CONTAINERS**

9 Three 18 litre capacity insulated containers for keeping food and liquids hot or cold during either service or distribution are included in the CES.

**KITCHEN UTENSILS**

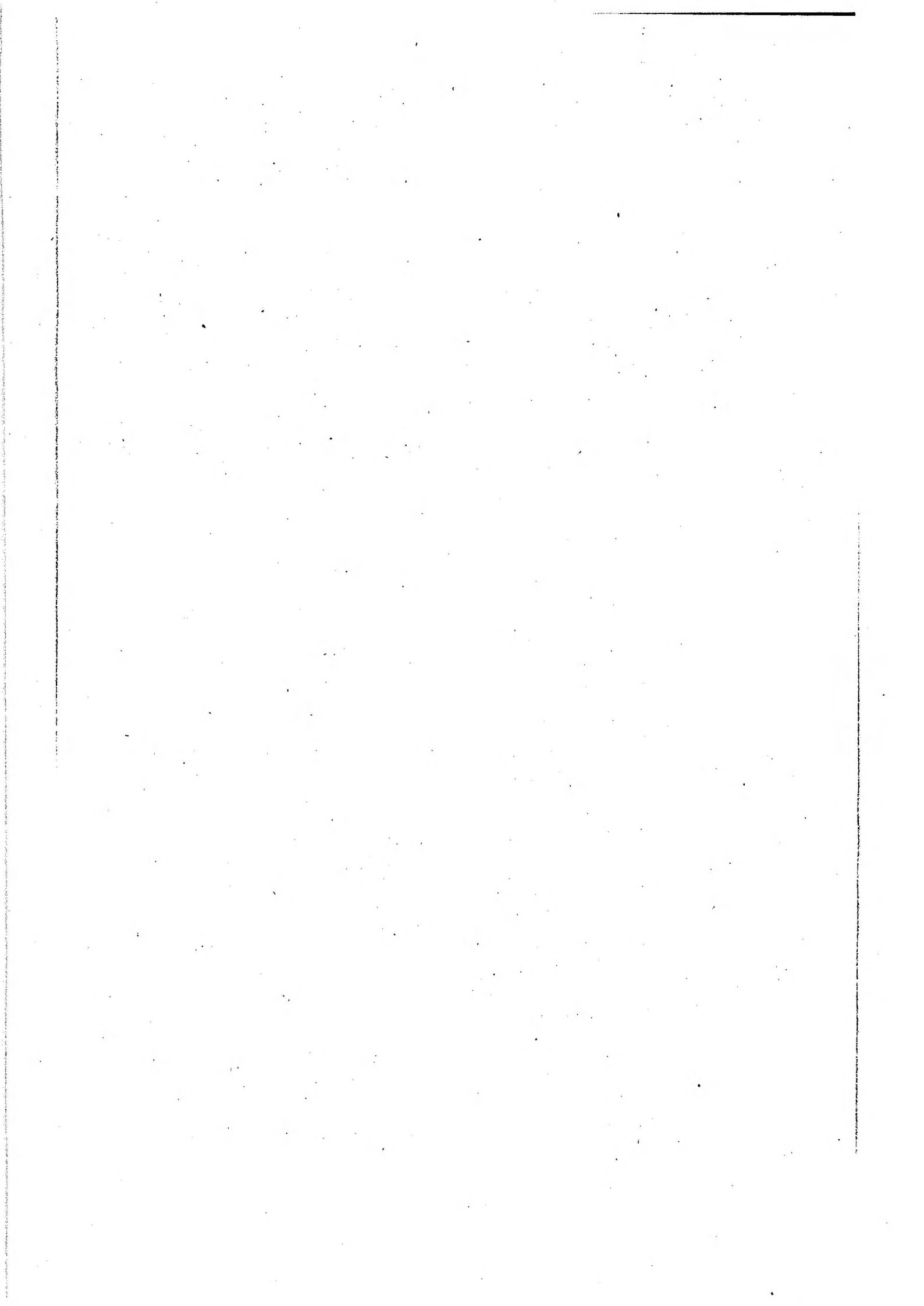
10 The CES includes an adequate supply of kitchen utensils such as knives and cutting boards to furnish the needs of the catering staff

DATA

11 The weights and dimensions that apply to the Cooking Outfit Field No. 5 can be found in Table 1.

TABLE 1 EQUIPMENT DATA SHEET

Serial (1)	Detail (2)	Data (3)
1	<b>Dimensions</b> Open Closed Cooking area	1016 mm x 610 mm x 254 mm (40 in. x 24 in. x 10 in.) 2032 mm x 610 mm x 762 mm (80 in. x 24 in. x 30 in.) 813 mm x 610 mm (32 in. x 24 in.)
2	<b>Weight</b> Cooker Ancillary items	57 kg (125.6 lb) 68 kg (149.9 lb)
3	<b>Shelter weight</b>	110 kg (242.5 lb)



**COMMENT(S) ON AESP\***

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 Bristol  
 B34 8JH

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<b>Senders Reference</b>	<b>BIN Number</b>	<b>Date</b>
<b>AESP* Title:</b>		
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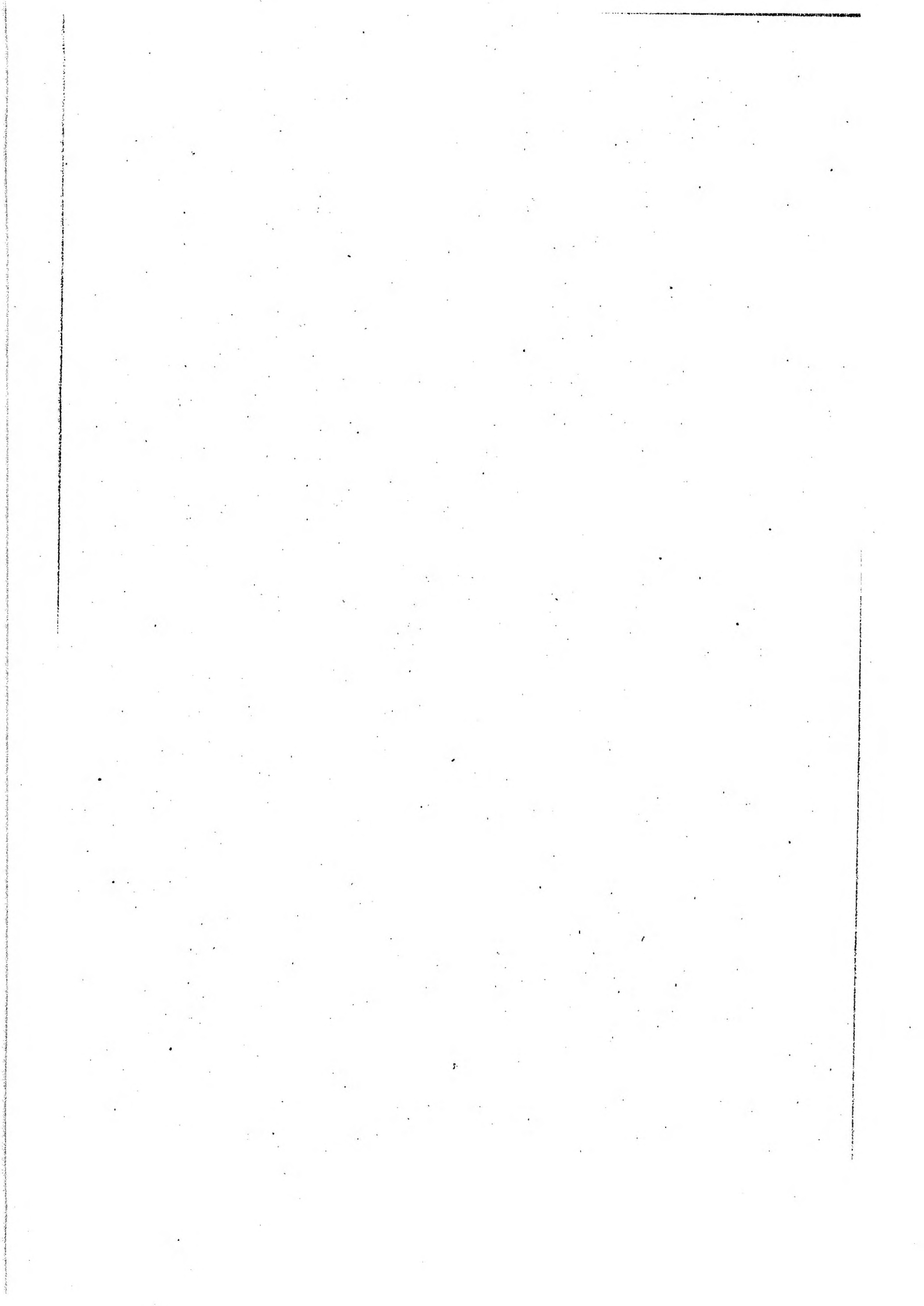
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# COOKING OUTFIT FIELD No. 5

## OPERATING INFORMATION

This publication contains information covering the requirements of Categories 20\*, 30\*, 41\*, 51\* and 52\* at information levels 1 and 2

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**OPERATING INFORMATION**

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4	Cooker
7	Fuel (WARNING)
8	Fire extinguisher (WARNING)
9	Oven (WARNING)
10	Boiling pots
11	Frying pan
12	Insulated food containers
13	Kitchen utensils
14	Data
	Instructions for use
15	Site selection (WARNING)
16	Setting up cooker for use (WARNING)
17	Connecting the lpg cylinder
18	Pre-lighting leak test (WARNING)
23	Lighting instructions
24	Regulating burner flame
25	Shutting off burner heads
26	Shutting down cooker
28	Disconnecting the LPG cylinder
	Maintenance instructions (WARNING)
29	Renewal of main control valve gland packing
30	Failure diagnosis

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2	Propane burning .....	7

Fig

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2	Control valve .....	7

**PREFACE**

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**INTRODUCTION**

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**RELATED AND ASSOCIATED PUBLICATIONS**

**Related publications**

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1	0	Purpose and Planning Information	101	101	101	*
	1	Equipment Support Policy Directives	*	*	*	*
2	0	Operating Information	201	201	201	*
	1	Aide Memoire	*	*	*	*
	2	Training Aids	*	*	*	*
3		Technical Description	201	201	201	*
4	1	Installation Instructions	*	*	*	*
	2	Preparation for Special Environments	*	*	*	*
5	1	Failure Diagnosis	201	201	201	*
	2	Repair Instructions	201	201	201	*
	3	Inspection Standards	*	*	*	*
	4	Calibration Procedures	*	*	*	*
6		Maintenance Schedules	601	601	601	*
7	1	Illustrated Parts Catalogues	711	711	711	*
	2	Commercial Parts Lists	*	*	*	*
	3	Complete Equipment Schedule, Production	*	*	*	*
	4	Complete Equipment Schedule, Service Edition (Simple Equipment)	741	*	*	*
	5	Complete Equipment Schedule, Service Edition (Complex Equipment)	*	*	*	*
8	1	Modification Instructions	811	811	811	*
	2	General Instructions, Special Technical Instructions and Servicing Instructions	821	821	821	*
	3	Service Engineered Modification Instructions (RAF only)	*	*	*	*

\* Category/Sub-category not published.

**Associated publications**

5 The following publications are associated with this AESP octad.

<u>Reference</u>	<u>Title</u>
JSP 319	Joint Service Safety Regulations for the Storage and Handling of Liquefied Petroleum Gas (LPG)

**EQUIPMENT IDENTITY**

6 This publication covers the following:

- |     |                    |                            |
|-----|--------------------|----------------------------|
| 6.1 | Contract number:   | N/A                        |
| 6.2 | Equipment title:   | Cooking Outfit Field No. 5 |
| 6.3 | NATO Stock Number: | J2/7360-99-1 32-2518       |
| 6.4 | Asset code:        | N/A                        |

**WARNINGS**

7 The following WARNINGS are applicable to this equipment.

**(1) FUEL POLICY. THE COOKING OUTFIT SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

**(2) PERSONNEL INJURY. THE FIRE EXTINGUISHER MUST NOT BE STOWED IN THE COOKER.**

**(3) PERSONNEL INJURY. HANDLES ARE FITTED TO THE OVEN. THESE HANDLES MUST BE USED WHEN MOVING OR LIFTING A WARM OVEN.**

**(4) PERSONNEL INJURY. LPG IS HIGHLY FLAMMABLE. NO SMOKING OR NAKED FLAMES ARE PERMITTED IN THE VICINITY OF THE COOKING OUTFIT WHEN CONNECTING OR DISCONNECTING GAS CYLINDERS.**

**CAUTIONS**

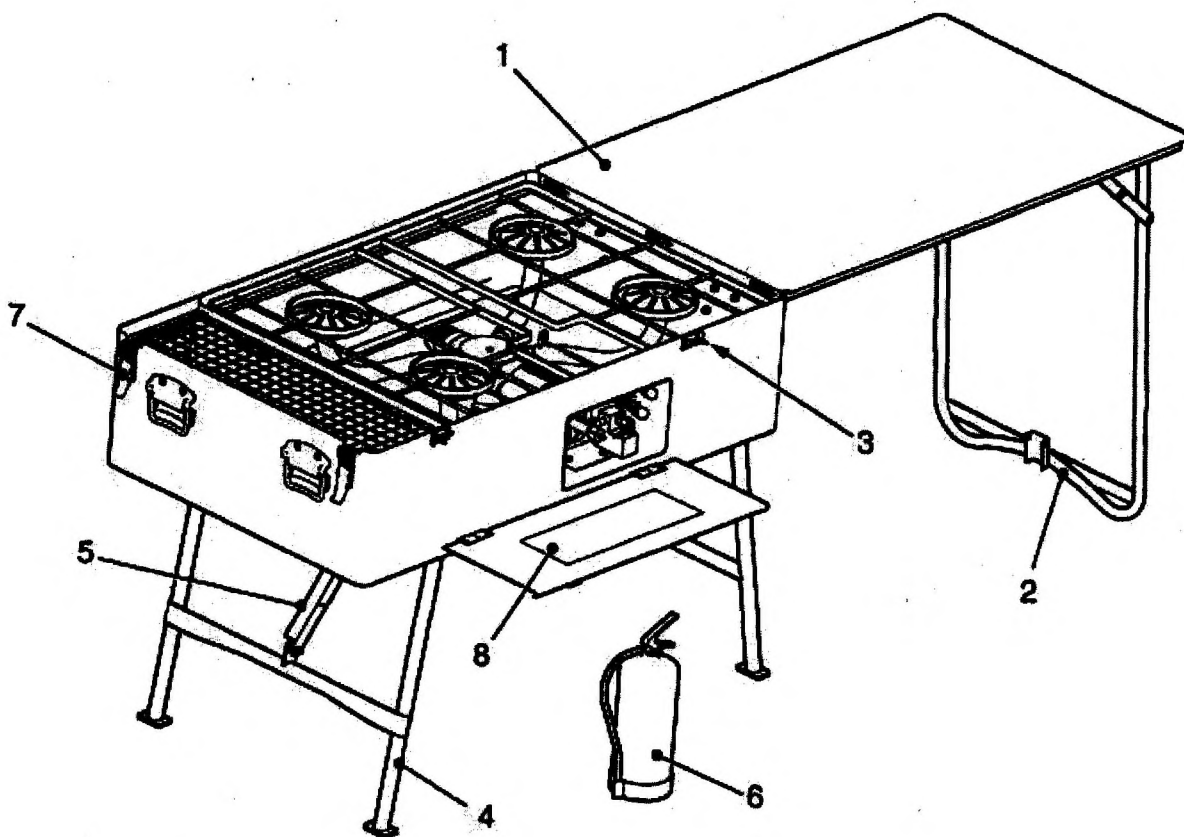
8 The following cautions apply to this equipment:

**(1) COMPETENCY. THESE NOTES ARE PROVIDED FOR GUIDANCE ONLY AND AGREE THAT A SUITABLY QUALIFIED AND EXPERIENCED PERSON (SQEP) IS UNDERTAKING ALL OPERATING PROCEDURES DESCRIBED. ALL NORMAL SAFETY PROCEDURES SHOULD BE FOLLOWED WHILE OPERATING THE EQUIPMENT.**

## OPERATING INFORMATION

### GENERAL DESCRIPTION

- 1 The Cooking Outfit Field No. 5 (refer to Fig 1) has been designed as a portable equipment capable of producing meals for small groups of personnel, between 15 and 35 strong, using fresh or operational rations.
- 2 In austere conditions, utilising a simplified menu, the kitchen is capable of producing meals for up to 100 personnel.
- 3 Sufficient equipment is provided to enable baking, roasting, frying and boiling operations to be carried out.



- |   |                |   |                        |
|---|----------------|---|------------------------|
| 1 | Lid            | 2 | Support                |
| 3 | Latch pin      | 4 | Legs                   |
| 5 | Leg stay       | 6 | Fire extinguisher      |
| 7 | Retaining clip | 8 | User instruction plate |

Fig 1 Cooking outfit field No. 5

### COOKER

- 4 The cooker is designed in the form of a suitcase with folding legs to bring it to a convenient working height. The lid cover folds back to form a stainless steel food preparation / serving table.
- 5 The maximum heat output of the cooker is 11 kW (32,000 BTU/hr).

6 The cooker is designed to run on Liquefied Petroleum Gas (LPG) which is supplied directly to the burner unit through an armoured hose from a commercial LPG cylinder. When operating the burner with LPG supplied from other than a UK source it may be necessary to use special adaptors. These are either supplied as part of the Complete Equipment Schedule (CES) (AESP 7360-G-100-741) or may be demanded through DMC J2.

## FUEL

### WARNING

**FUEL POLICY. THE COOKSET SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

7 The only fuel to be used with this cookset is Liquid Petroleum Gas (LPG)(Propane).

## FIRE EXTINGUISHER

### WARNING

**PERSONNEL INJURY. THE FIRE EXTINGUISHER MUST NOT BE STOWED IN THE COOKER**

8 A fire extinguisher is provided with the cooking outfit and is stowed in the utensils box when the cooker is not in use. The fire extinguisher (Fig 1 (6)) and bracket is to be positioned in a suitable position when the cooker is in use.

## OVEN

### WARNING

**PERSONNEL INJURY. HANDLES ARE FITTED TO THE OVEN. THESE HANDLES MUST BE USED WHEN MOVING OR LIFTING A WARM OVEN.**

9 An oven and four baking pans are supplied to enable baking and roasting tasks to be carried out. A rack is fitted to the oven top which can be used as a hot plate.

## BOILING POTS

10 Three aluminium in-service, 8.5 ltr (1.9 gall), boiling pots, one 15 ltr (3.3 gall) pressure cooker and three 13.6 ltr (3 gall) camp kettles are supplied.

## FRYING PAN

11 This is an in-service deep frying pan.

## INSULATED FOOD CONTAINERS

12 Three insulated containers of 18 ltr (3.9 gall) capacity are supplied for keeping foods hot or cold and which may also be used for insulator cookery.

## KITCHEN UTENSILS

13 Various utensils are supplied in a separate kitchen box and are sufficient to meet the needs of the catering requirements. A single chopping board is included.



**DATA**

14 The weights and dimensions that apply to the Cooking Outfit Field No. 5 can be found in Table 1.

**TABLE 1 EQUIPMENT DATA SHEET**

Serial (1)	Detail (2)	Data (3)
1	<b>Dimensions</b> Open Closed Cooking area	1016 mm x 610 mm x 254 mm (40 in. x 24 in. x 10 in.) 2032 mm x 610 mm x 762 mm (80 in. x 24 in. x 30 in.) 813 mm x 610 mm (32 in. x 24 in.)
2	<b>Weight</b> Cooker Ancillary items	57 kg (125.6 lb) 68 kg (149.9 lb)
3	<b>Shelter weight</b>	110 kg (242.5 lb)

**INSTRUCTIONS FOR USE**

**Site selection**

**WARNING**

**PERSONNEL INJURY. IT IS ESSENTIAL THAT THE COOKER IS OPERATED IN WELL VENTILATED POSITIONS AND NEVER IN A FULLY ENCLOSED AREA. THE PRODUCTS OF COMBUSTION FROM ANY LIQUID FIRED APPARATUS CAN BE HARMFUL IF THE FUMES ARE ALLOWED TO ACCUMULATE.**

15 When setting up the cooker a firm level base must be selected to ensure it remains stable during use.

**Setting up cooker for use**

**WARNING**

**PERSONNEL INJURY. THE FIRE EXTINGUISHER MUST NOT BE STOWED INSIDE THE COOKER HOUSING.**

16 To set up the cooker for use proceed as follows:

- 16.1 Stand the cooker on its rear edge.
- 16.2 Release the locking pins holding the legs in the closed position.
- 16.3 Open the legs (Fig 1 (4)) and fix leg stay (5) in the open position using the locking pins.
- 16.4 Stand the cooker upright.
- 16.5 Release the lid support retaining clip.
- 16.6 Open support (2) and ensure that the stays are correctly positioned.
- 16.7 Release the two lid retaining clips (7).
- 16.8 Open lid (1) fully.

- 16.9 Withdraw the latch pins (3) holding the large hinged front cover plate closed.
- 16.10 As the cover plate swings down a User instructions plate (8), provided on the inside of the front cover of the lid will be displayed.
- 16.11 Withdraw the fire extinguisher and bracket from the utensils box.
- 16.12 Place the fire extinguisher in an easily accessible designated area.

### CONNECTING THE LPG CYLINDER

- 17 Carry out a visual check of the threads of the hose attachments and ensure that the hoses are not worn, chaffed, frayed or bulged. Connect the cylinder as follows:
  - 17.1 Fit the correct regulator to the LPG cylinder. Ensure that the regulator is not cross-threaded and that threaded union connections are clean and free from grit, rust, mud, etc.
  - 17.2 Before connecting hose to LPG regulator lay out hose so that it is free from twists.
  - 17.3 Connect the straight union to front connector block on cooker.
  - 17.4 Connect the right angled armoured hose union LPG regulator using 2 spanners.
  - 17.5 Hold regulator steady in one direction and tighten armoured hose in the opposite direction.

### PRE-LIGHTING LEAK TEST

#### WARNING

**PERSONNEL INJURY. THE COOKING OUTFIT MUST ALWAYS BE TESTED FOR FUEL LEAKS PRIOR TO LIGHTING.**

- 18 The pre-lighting leak test is carried out using soapy water and soft bristled brush. Apply soapy water around all connections. Air bubbles appearing in the soapy mix indicates a leak.
- 19 Carry out the pre-lighting leak checks as follows:
  - 19.1 Ensure that the Burner Main Control Valve (MCV), air shutter and butterfly controls are closed.
  - 19.2 Fully open LPG cylinder valve.
  - 19.3 Apply soapy water to LPG cylinder regulator and armoured hose unions. No bubbles should be seen in the soapy water.
  - 19.4 Apply soapy water to front connector block and the MCV. No bubbles should be seen in the soapy water.
  - 19.5 In order to minimise trip hazards, fuel hoses should be dug in soft ground and secured with a shelter peg.
- 20 The pre-lighting leak test is carried out whenever:
  - 20.1 Lighting up for the first time.
  - 20.2 After extinguishing and long periods have elapsed and the cookset has been exposed to change in temperature ie, overnight.
  - 20.3 After a move/change in location.

- 20.4 Whenever maintenance/repairs have been carried out which have disturbed the fuel system.
- 21 If a fuel leak is detected (bubbles) the following course of action is to be adopted:
- 21.1 Turn fuel off at cylinder.
  - 21.2 Check and tighten affected (leaking) equipment / unions.
  - 21.3 Turn fuel on at cylinder.
  - 21.4 Carry out a further leak test to confirm no further fuel leaks.
- 22 If fuel leak persists the equipment will require to be repaired by an authorised person.

### **LIGHTING INSTRUCTIONS**

- 23 To ignite the cookset proceed as follows:
- 23.1 Check to ensure that the MCV, air shutter and butterfly controls are completely closed.
  - 23.2 If using an adjustable LPG cylinder regulator set it to 0.7 kg/cm<sup>2</sup> (10 lb/in.<sup>2</sup>).
  - 23.3 Open valve on gas cylinder and check connections for leaks.
  - 23.4 Slowly open MCV and ignite gas issuing from the Main Burner Casting using a lighted taper, with the tip soaked in methylated spirits.
  - 23.5 Once the Rosette is lit the cooking receptacle must be placed on the Rosette to enable distribution of pressure and prevent the Rosette from extinguishing.

### **REGULATING BURNER FLAME**

- 24 When the heat from a burner flame requires to be regulated, the control valve and the air shutter must be used, under no circumstances use the valve regulator since this will cause flame instability.

### **SHUTTING OFF BURNER HEADS**

- 25 To shut off the burner heads proceed as follows:
- 25.1 Use the necessary butterfly control valve to shut off the burner head/s by pushing in fully.
  - 25.2 Adjust the remaining burner head flames by means of the control valve and air shutter to ensure they remain stable.

### **SHUTTING DOWN COOKER**

- 26 To shut down the cooker proceed as follows:
- 26.1 Close the valve on the gas cylinder.
  - 26.2 Allow the flame(s) on all burner heads to extinguish naturally.
  - 26.3 Allow cookset to cool down then close MCV and butterfly controls.
- 27 On most UK & European Butane cylinders a flash arrester is fitted to prevent flashback (flame burning back down the supply tubing). With this item fitted, the shutting down procedure detailed in Para 26.1 to 26.3 can be safely utilised. If it cannot be confirmed that such device is fitted, the following steps should be followed:

- 27.1 Close the burner main control and isolating valve.
- 27.2 Close the valve on the gas cylinder.
- 27.3 Allow all hot components to cool.
- 27.4 Re-open the burner main control / isolating valve.

### **DISCONNECTING THE LPG CYLINDER**

- 28 To disconnect LPG cylinder proceed as follows:
  - 28.1 Ensure valves and controls are closed.
  - 28.2 Disconnect LPG hose at front connector block using correct tools, ensuring that it is not kinked or twisted.
  - 28.3 Disconnect LPG regulator from the cylinder using the correct tools.
  - 28.4 Store the regulator in a clean dry environment.

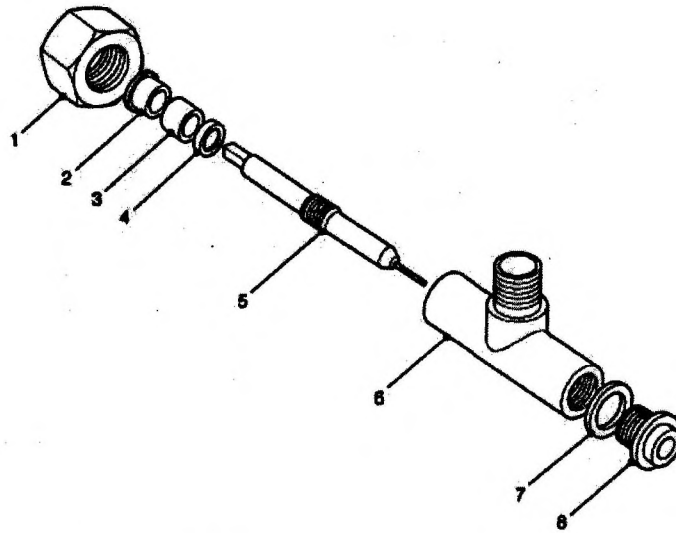
### **MAINTENANCE INSTRUCTIONS**

#### **WARNING**

**PERSONNEL INJURY. LPG IS HIGHLY FLAMMABLE. NO SMOKING OR NAKED FLAMES ARE PERMITTED IN THE VICINITY OF THE COOKING OUTFIT WHEN CONNECTING OR DISCONNECTING GAS CYLINDER.**

#### **Renewal of main control valve gland packing**

- 29 To renew the main control valve gland packing proceed as follows:
  - 29.1 Undo the gland nut (Fig 2 (1)) and remove from valve spindle (5).
  - 29.2 Release gland collar (2) from valve body (6) and remove from the spindle.
  - 29.3 Turn the valve spindle anti-clockwise using the control key until it can be withdrawn from the valve.
  - 29.4 Remove the old gland packing (3) and the gland washer (4).
  - 29.5 Carefully clean the valve spindle and ensure the needle is not bent.
  - 29.6 Screw the spindle into the valve approximately two turns from the closed position.
  - 29.7 Replace the gland washer, ensure the chamfer is facing the gland packing.
  - 29.8 Position gland packing onto the valve spindle as shown in Fig 2.
  - 29.9 Replace gland collar.
  - 29.10 Replace gland nut and gently tighten.
  - 29.11 Ensure valve spindle is free to turn.
  - 29.12 Carry out a pre-lighting leak test as detailed in Para 18 - 22.



- |                 |              |
|-----------------|--------------|
| 1 Gland nut     | 5 Spindle    |
| 2 Gland collar  | 6 Valve body |
| 3 Gland packing | 7 Washer     |
| 4 Gland washer  | 8 Jet        |

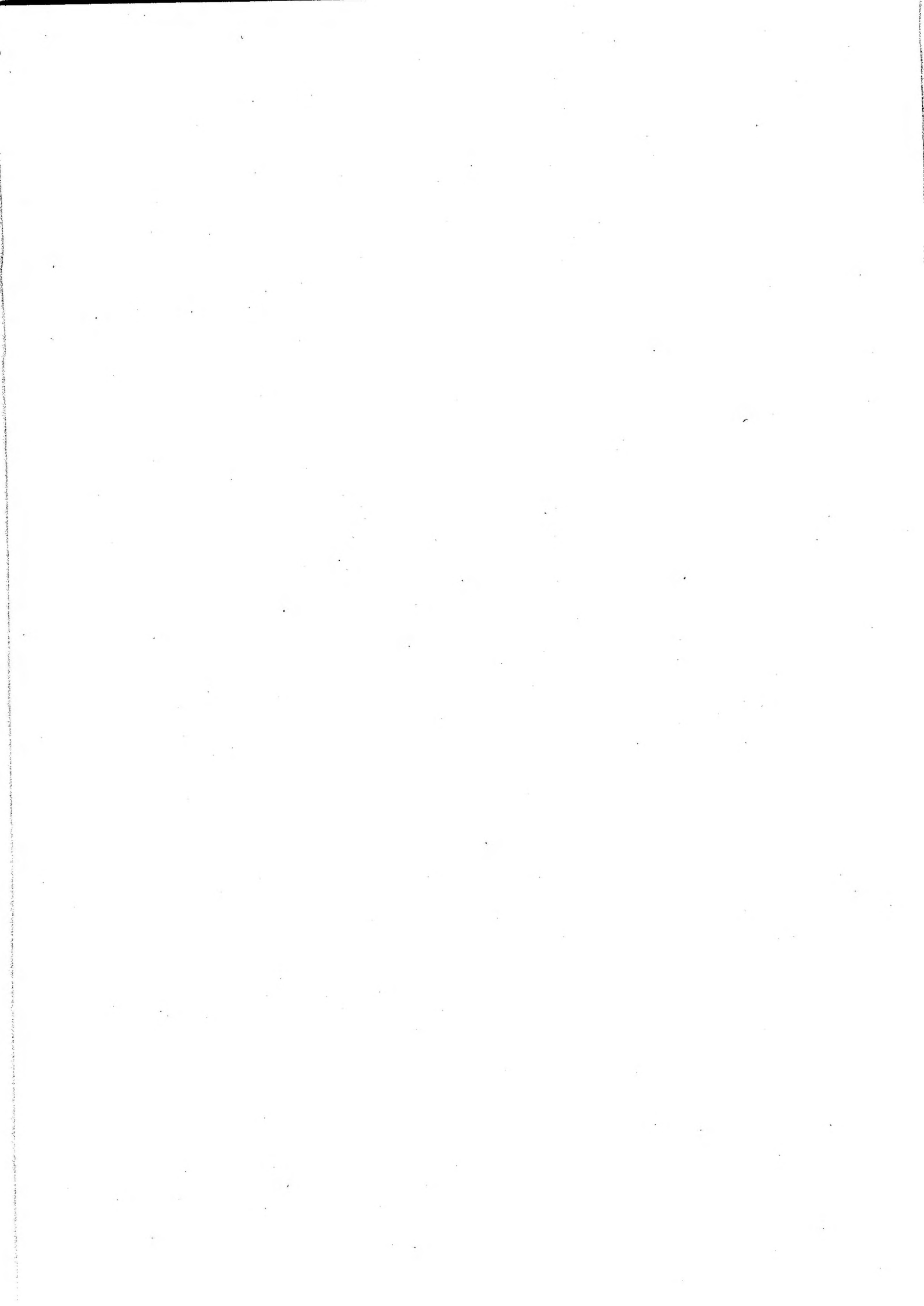
Fig 2. Control valve

**FAILURE DIAGNOSIS**

30 The following table contains information useful in diagnosing and correcting unsatisfactory operation or failure of the cookset. If a fault cannot be rectified by using the information given below, or by the preceding maintenance instructions, the cookset should be passed to an authorised repair unit.

**TABLE 2 PROPANE BURNING**

Serial (1)	Fault (2)	Possible cause (3)	Remedy (4)
1	Burner fails to ignite	1.1 Incorrect lighting procedure 1.2 Insufficient fuel 1.3 Control valve blocked 1.4 Burner slots blocked 1.5 Control valve jet or needle damaged	1.1 Check and repeat 1.2 Replace gas cylinder 1.3 Open and close several times 1.4 Clean with slot cleaner 1.5 Replace
2	Burner flame poor or yellow	2.1 Gas cylinder pressure low 2.2 Control valve jet blocked 2.3 Air shutter incorrectly set 2.4 Burner slots blocked 2.5 Leak at pipe connection	2.1 Change cylinder valve 2.2 Open and close several times 2.3 Adjust air shutter until flame burns blue-green 2.4 Clean with slot cleaner 2.5 Tighten mating nut. If this fails report as a fault to REME
3	Burner flame difficult to control	3.1 Excessive gas pressure 3.2 Worn control valve jet	3.1 Check valve regulator for correct setting 3.2 Replace



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# COOKING OUTFIT FIELD No. 5

## MAINTENANCE SCHEDULES

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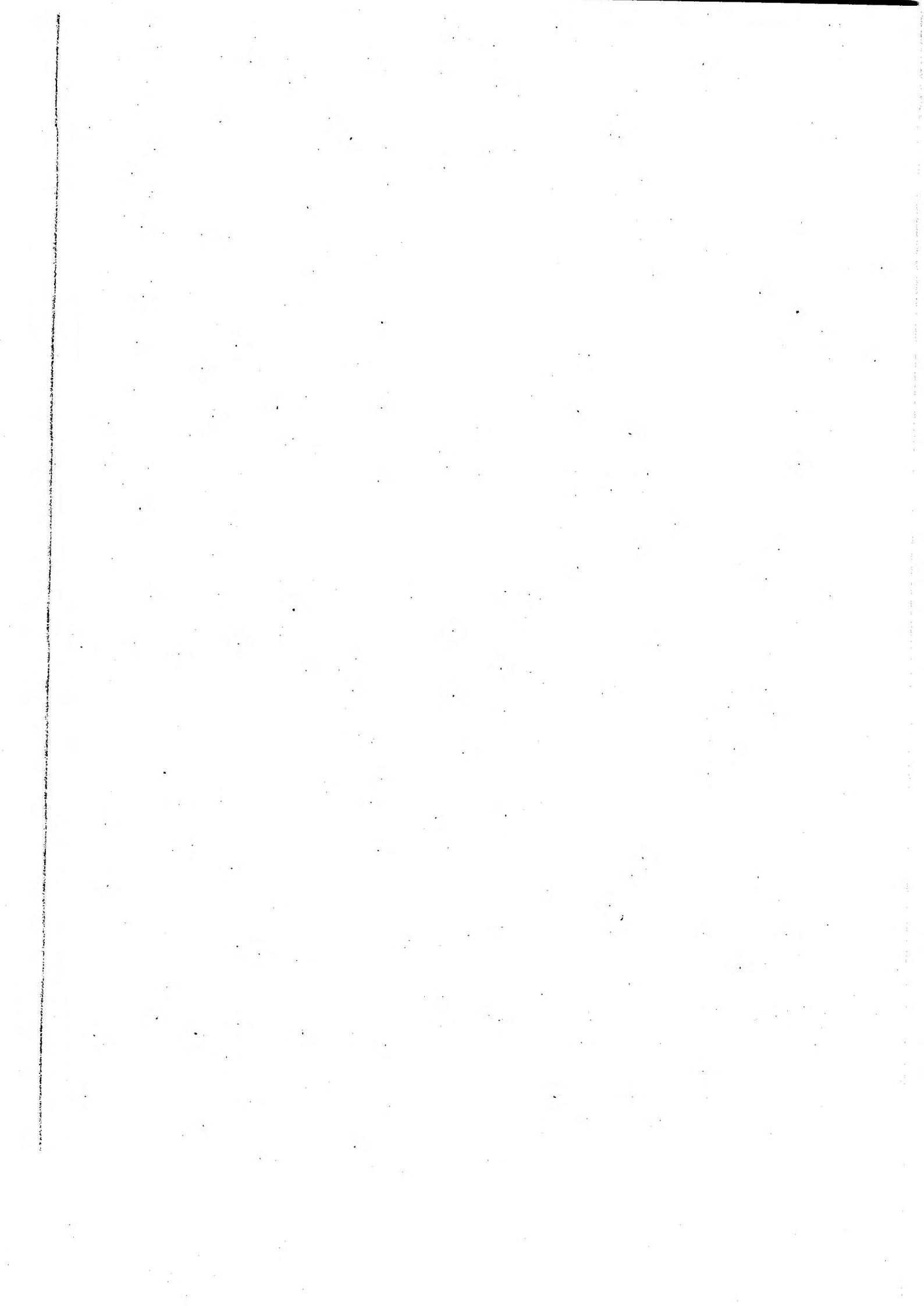
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**MAINTENANCE SCHEDULES**

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**PREFACE**

**SPONSOR: ECI PT**

**INTRODUCTION**

1 Any comments by service users on this publication should be forwarded through the channels prescribed in Army Equipment Support Publication (AESP) 0100-P-011-013. An AESP Form 10 is provided at the end of this publication; it should be photocopied and used for forwarding comments on this AESP.

2 AESPs are issued under UK MOD authority and where AESPs specify action to be taken, the AESP will of itself be sufficient authority for such action and also for the demanding of the necessary stores, subject to the provisions of Para 3 below.

3 The subject matter of this publication may be affected by Defence Instructions and Notices (DINs), Standing Operating Procedures (SOPs) or by local regulations. When any such Instruction, Order or Regulation contradicts any portion of this publication it is to be taken as the overriding authority.

**RELATED AND ASSOCIATED PUBLICATIONS**

**Related publications**

4 The octad for the subject equipment consists of all the categories shown in Table 1. All references are prefixed with the first eight digits of this publication. The availability of the publications can be checked by reference to the relevant Group Index in AESP 0100-A-001-013.

TABLE 1 RELATED PUBLICATIONS

Category/Sub-Category		Information Level				
		1 User/Operator	2 Unit Maintenance	3 Field Maintenance	4 Base Maintenance	
1	0	Purpose and Planning Information	101	101	101	*
	1	Equipment Support Policy Directives	*	*	*	*
2	0	Operating Information	201	201	201	*
	1	Aide Memoire	*	*	*	*
	2	Training Aids	*	*	*	*
3		Technical Description	201	201	201	*
4	1	Installation Instructions	*	*	*	*
	2	Preparation for Special Environments	*	*	*	*
5	1	Failure Diagnosis	201	201	201	*
	2	Repair Instructions	201	201	201	*
	3	Inspection Standards	201	201	201	*
	4	Calibration Procedures	*	*	*	*
6		Maintenance Schedules	601	601	601	*
7	1	Illustrated Parts Catalogues	711	711	711	*
	2	Commercial Parts Lists	*	*	*	*
	3	Complete Equipment Schedule, Production	*	*	*	*
	4	Complete Equipment Schedule, Service Edition (Simple Equipment)	741	*	*	*
	5	Complete Equipment Schedule, Service Edition (Complex Equipment)	*	*	*	*
8	1	Modification Instructions	811	811	811	*
	2	General Instructions, Special Technical Instructions and Servicing Instructions	821	821	821	*
	3	Service Engineered Modification Instructions (RAF only)	*	*	*	*

\* Category/Sub-category not published.

**Associated publications**

5 The following publications are associated with this AESP octad.

<u>Reference</u>	<u>Title</u>
JSP 319	Joint Service Safety Regulations for the Storage and Handling of Liquefied Petroleum Gas (LPG)

**EQUIPMENT IDENTITY**

6 This publication covers the following:

6.1	Contract number:	N/A
6.2	Equipment title:	Cooking Outfit Field No. 5
6.3	NATO Stock Number:	J2/7360-99-132-2518
6.4	Asset code:	N/A

**WARNINGS**

7 The following WARNINGS are applicable to this equipment.

(1) **FUEL POLICY. THE COOKING OUTFIT SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

(2) **PERSONNEL INJURY. THE FIRE EXTINGUISHER MUST NOT BE STOWED IN THE COOKER.**

(3) **PERSONNEL INJURY. HANDLES ARE FITTED TO THE OVEN. THESE HANDLES MUST BE USED WHEN MOVING OR LIFTING A WARM OVEN.**

(4) **PERSONNEL INJURY. LPG IS HIGHLY FLAMMABLE. NO SMOKING OR NAKED FLAMES ARE PERMITTED IN THE VICINITY OF THE COOKING OUTFIT WHEN CONNECTING OR DISCONNECTING GAS CYLINDERS.**

**CAUTIONS**

8 There are no CAUTIONS applicable to this equipment.

## MAINTENANCE SCHEDULE

### INTRODUCTION

- 1 This Maintenance Schedule is the authority for carrying out all scheduled maintenance tasks on the subject equipment and takes precedence over any other conflicting publication.
- 2 The person on a unit or formation with delegated responsibility for the specified equipment, who is also competent and experienced in that role, is responsible for ensuring that the operations detailed in this Maintenance Schedule are properly carried out. The operations are only to be carried out by personnel who, through either professional trade training or an equipment specific formal training course, are appropriately qualified. The aforementioned responsible person may also order any operation to be carried out more frequently than specified, if conditions under which the equipment operated render it necessary.
- 3 Scheduled Maintenance is to be recorded in the appropriate equipment document in accordance with single service regulations.
- 4 Serial numbers left blank in the tables may be taken up by amendment action at a later date.

### DEFINITIONS

- 5 As far as this document is concerned, the following definitions apply:

5.1 **Examine.** Carry out a survey of the condition of an item without dismantling, unless specifically instructed to do so in the relevant task requirement. The condition of an item may be impaired by the following:

- 5.1.1 Insecurity of attachment.
- 5.1.2 Cracks or fractures.
- 5.1.3 Corrosion, contamination or deterioration.
- 5.1.4 Distortion.
- 5.1.5 Loose or missing fasteners.
- 5.1.6 Chafing, fraying, scoring or wear.
- 5.1.7 Faulty or broken locking devices.
- 5.1.8 Loose clips or packing, obstruction of, or leakage from pipelines.
- 5.1.9 Discoloration due to overheating or leakage of fluids.
- 5.1.10 Damage due to external sources.

- 5.2 **Check.** Make a comparison of measurement of time, pressure, temperature, resistance, dimension or other quantity, with a known figure.
- 5.3 **Operate.** As far as possible, ascertain that a component or system functions correctly without the use of test equipment or reference to measurement.
- 5.4 **Replenish.** Refill a container to a predetermined level, pressure or quantity. This includes any necessary cleaning of orifices, examination of caps, covers, gaskets and washers, renewal of locking devices and clearing of vents.
- 5.5 **Replace.** Remove an item and then fit a new or reconditioned item.



**WARNINGS, CAUTIONS AND MAINTENANCE NOTES**

6 Before any maintenance task is carried out, the WARNINGS, CAUTIONS and Maintenance Notes preceding the appropriate table must be read and understood.

**MAINTENANCE INTERVALS AND AREAS OF RESPONSIBILITY NOTE****NOTE**

The information contained in the tables is equipment specific and should reflect the manufacturer's recommendation and equipment usage.

7 Table 4 - action on receipt. The maintenance detailed in Table 4 covers the action taken when the equipment arrives on a unit. These operations will normally be of a once only nature, eg the recording of lifting equipment with the appropriate test authority, actions that are necessary to be undertaken before the equipment is put into service or actions that are only required during the running in period. The maintenance detailed in Table 4 maintenance must be carried out by appropriately trained personnel, as detailed in Para 2.

8 Table 5 - out of phase maintenance. Not used in this application.

9 Table 6 - operator maintenance. The maintenance tasks detailed in Table 6, Maintenance Intervals A, B, C and D are to be carried out by appropriately trained personnel, as detailed in Para 2, as follows:

9.1 A - Daily before use (only on days used).

9.2 B - Daily after use (after the equipment has been operated).

9.3 C - Not used in this application.

9.4 D - Not used in this application.

10 Table 7 - time/usage maintenance. The maintenance detailed in Table 7, Maintenance Interval 1st, A, B, C and D must be carried out by appropriately trained personnel, as detailed in Para 2, at the following intervals:

10.1 1st - Not used in this application.

10.2 A - Every 12 Months.

10.3 B - Every 2 Years.

10.4 C - Not used in this application.

10.5 D - Contains the Area Maintenance indicator which may be used, at the discretion of the responsible person identified at Para 2, to carry out Area Maintenance at the appropriate time/usage intervals.

11 Table 8 - out of use maintenance. The Out of Use Maintenance in Table 8 is to be carried out in accordance with single service regulations.

TABLE 1 EQUIPMENT APPLICABILITY

Serial (1)	Equipment Asset Code (2)	Designation (3)	Contract Numbers (4)
1	N/A	COOKING OUTFIT FIELD No. 5	N/A

TABLE 2 FUELS, LUBRICANTS AND ASSOCIATED PRODUCTS

## NOTES

- (1) The products listed below are to be used on this equipment. Alternative products must not be used without the approval of an appropriate equipment support manager
- (2) Oil changes at the -15 deg C point shall only be made on the advice of the responsible person identified at Para 2.
- (3) The capacities listed are to be used as a guide only. A physical check is to be carried out to ensure that all fluid levels are correct. This check should be carried out with the equipment unladen and standing on level ground whenever possible.
- (4) In extremely low temperatures, protect the cylinder from cold to prevent freezing.

Serial (1)	Component (2)	Product
		Above- 40 deg C (3)
1	Liquid Petroleum Gas	LPG

TABLE 3 EQUIPMENT APPLICABILITY

Serial (1)	Item (2)	Detail (3)
1	Dimensions:	
	1.1 Closed	1016 mm x 610 mm x 254 mm (40 in. x 24 in. x 10 in.)
	1.2 Open	2032 mm x 610 mm x 762 mm (80 in. x 24 in. x 30 in.)
2	1.3 Cooking area	813 mm x 610 mm (32 in. x 24 in.)
	Weight:	
	2.1 Cooker	57 kg (125.6 lb)
	2.2 Ancillary items	68 kg (149.9 lb)

TABLE 4 ACTION ON RECEIPT

Serial (1)	Action (2)
1	Check:
	1.1 Equipment for damage
2	1.2 Tools and equipment against CES
	Remove:
3	2.1 Preservation, sealing and packing where applicable
	Refit:
4	3.1 Any components removed to aid transit
	Clean:
5	4.1 Equipment, tools and attachments
	Read:
6	5.1 Operator/User Handbook and learn position and function of all controls.
	Report:
	6.1 Any defects or damage

**TABLE 5 OUT OF PHASE MAINTENANCE**

12 Not used in this application.

**TABLE 6 OPERATOR MAINTENANCE**

The following WARNINGS and Maintenance notes MUST be read and understood prior to commencing these maintenance tasks.

**WARNINGS**

(1) **FUEL POLICY. THE COOKSET SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

(2) **PERSONNEL INJURY. LPG IS HIGHLY FLAMMABLE. NO SMOKING OR NAKED FLAMES ARE PERMITTED IN THE VICINITY OF THE COOKING OUTFIT WHEN CONNECTING OR DISCONNECTING GAS CYLINDERS.**

**MAINTENANCE NOTES**

(1) When the Daily After Use maintenance tasks have been carried out within the previous 4 hours it is acceptable to use the equipment without carrying out Daily Before Use tasks.

(2) Daily After Use maintenance tasks must be carried out once every 24 hours when the equipment is in continuous use.

Serial (1)	Task (2)	Fig/ Item No. (3)	Product (4)	Maintenance Interval			
				A (5)	B (6)	C (7)	D (8)
1	Carry out pre-lighting leak test, as detailed in 7360-G-100-201  NOTE  If leakage is detected at the control valve, carry out task as detailed in Cat 201, Para 29.			✓			
2	Extinguish cooking outfit, as detailed in 7360-G-100-201				✓		
3	Clear burner slots				✓		
4	Clean rosette heads				✓		
5	Report faults			✓	✓		

**TABLE 7. TIME/USAGE MAINTENANCE**

The following WARNINGS must be read and understood before commencing these maintenance tasks.

**WARNINGS**

**FUEL POLICY. THE COOKSET SHOULD ONLY BE USED WITH LIQUEFIED PETROLEUM GAS (LPG) AS A FUEL. GASOLINE HAS BEEN BANNED. ALSO THE USE OF FILTER GENERATORS (FG) NSN 7360-99-132-3584 HAS BEEN PROHIBITED.**

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Serial (1)	Task (2)	Fig/ Item No. (3)	Product (4)	Maintenance Interval				
				1st (5)	A (6)	B (7)	C (8)	D (9)
	Carry out a Mandatory Equipment Inspection (MEI)				x			
2	Renew control valve packing, as detailed in 7360-G-100-201					x		

**TABLE 8 OUT OF USE MAINTENANCE**

The following WARNINGS and Maintenance notes should be read and understood before commencing these Maintenance tasks.

**WARNINGS**

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**MAINTENANCE NOTES**

- (1) These Maintenance tasks are to be carried out when the equipment is taken out of service for periods exceeding one month.
- (2) The equipment is to be cleaned, dried and stored under cover where possible.
- (3) Any overdue maintenance tasks are to be carried out when the equipment is brought back into use.

Serial (1)	Action (2)
1	Thoroughly clean casing
2	Patch paint as required, using heat resistant paint where appropriate

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7360-G-100-601

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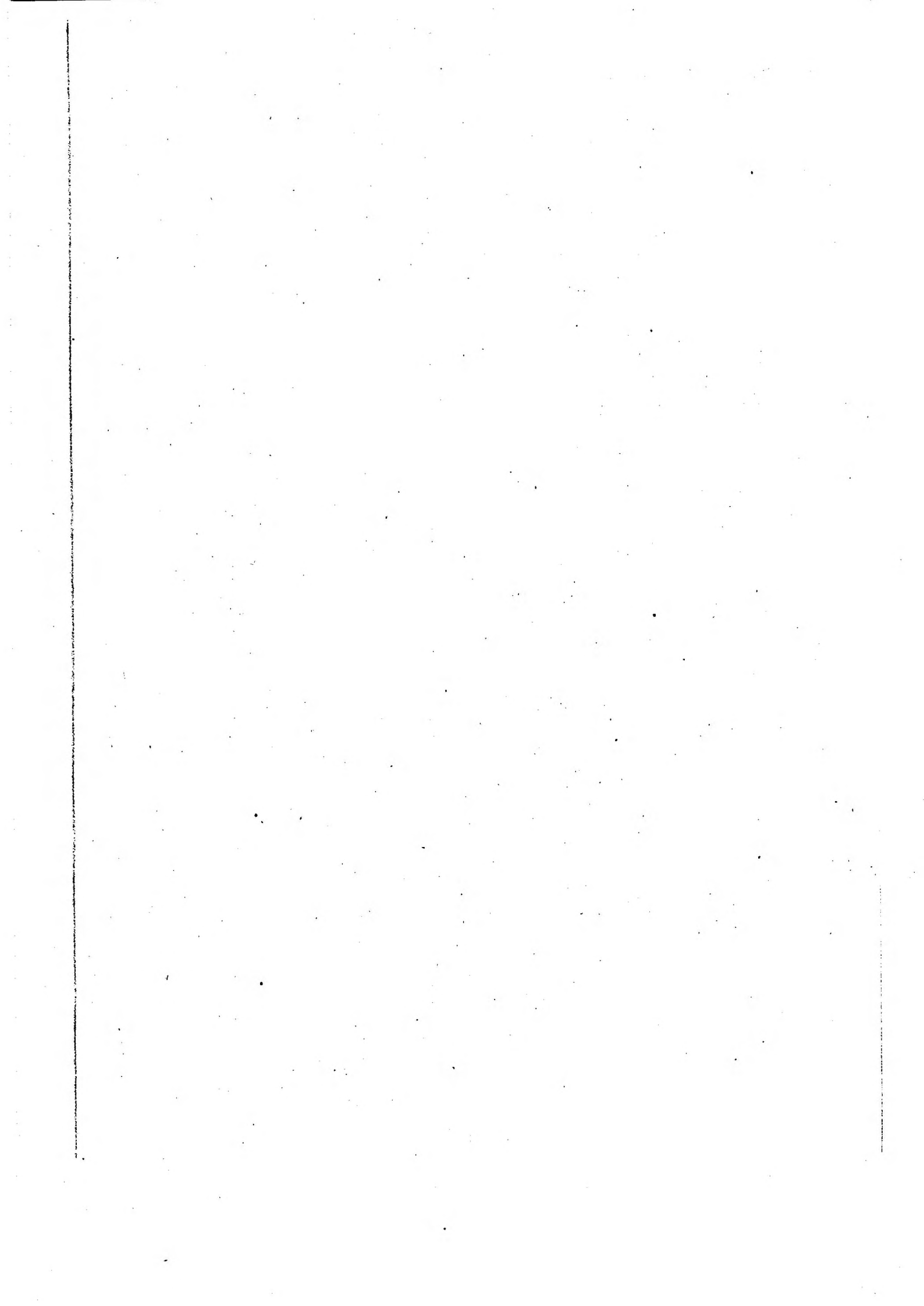
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# **COOKING OUTFIT FIELD No. 5**

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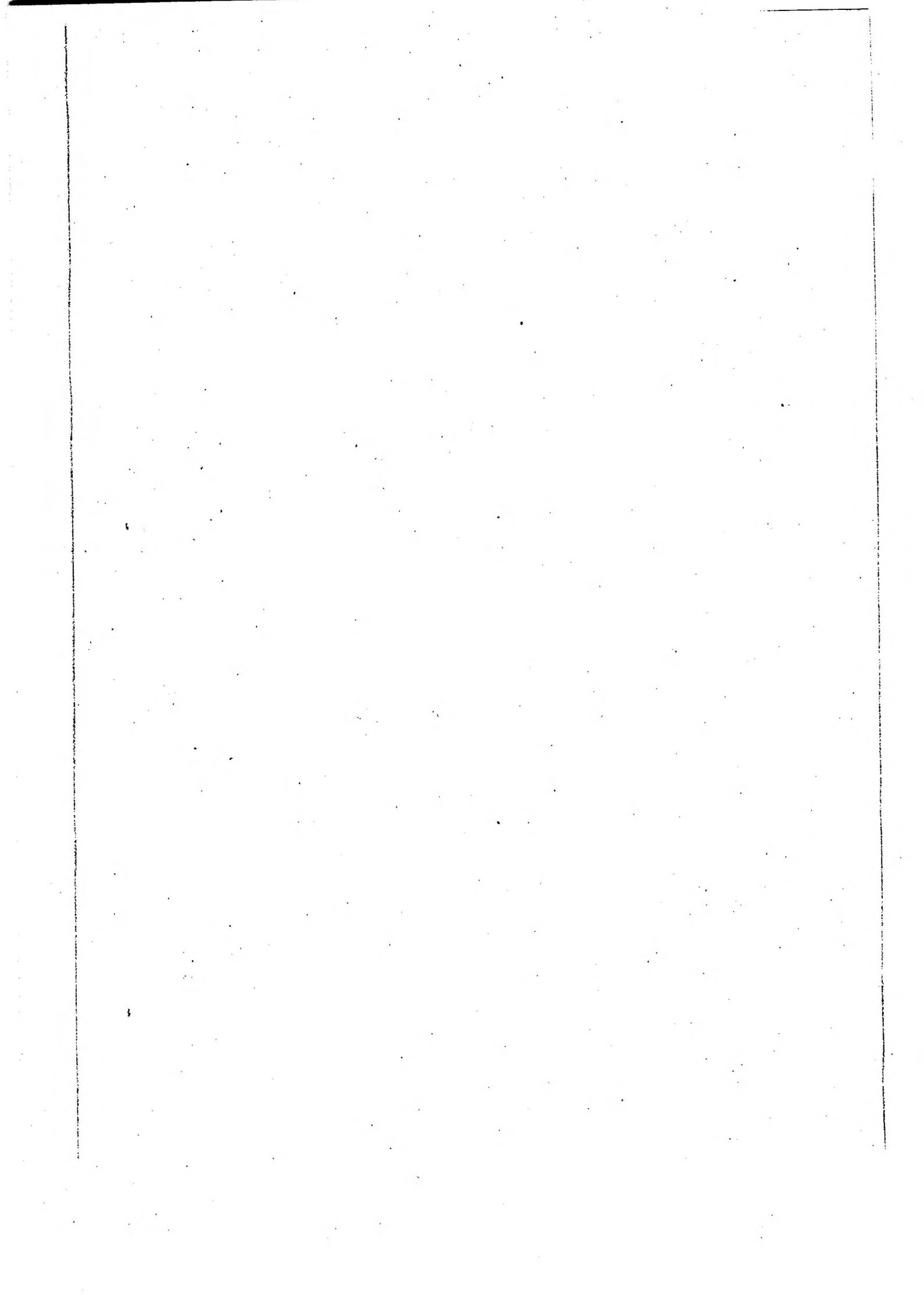
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AMENDMENT RECORD

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**ILLUSTRATED PARTS LIST INFORMATION**

Chapter	
1	General Information
2	Parts list - Cooking outfit field, No. 5
3	Indexes
3-1	Index of NATO Stock Numbers to Chapter, Figure and Item Numbers
3-2	Index of Manufacturers' Part/Drawing Numbers to Chapter, Figure and Item Numbers
3-3	Not issued
3-4	Not issued

## PREFACE

SPONSOR: ECI PT

## INTRODUCTION

1 Service users should forward any comments on this publication through the channels prescribed in AESP 0100-P-011-013. An AESP Form 10 is provided at the end of this publication; it should be photocopied and used for forwarding comments on this AESP.

2 The subject matter of this publication may be affected by Defence Council Instructions (DCIs), Standing Operating Procedures (SOPs) or by local regulations. When any such Instruction, Order or regulation contradicts any portion of this publication it is to be taken as the overriding authority.

3 The Illustrated Parts Catalogue (IPC) is designed as an aid to the identification of component parts or assemblies of parts of the equipment, and to provide information necessary for demanding spares.

4 This IPC may list some or all of the parts comprising the equipment concerned, but only those parts assigned a NATO Stock Number, Service Catalogue or Reference Number will normally be available as spares. Should there be a requirement for an item not assigned a number, demands may be submitted quoting the AESP, Item Number, Figure Reference and Item Name. Where a manufacturer's reference is known, this should also be quoted.

**Hazardous material**

5 This catalogue may list some items which are hazardous materials within the terms of the HSW Act (1974) and current COSHH Regulations. Refer to Safety Data Information published in JSP(F)395, Material Regulations for the Army Volume 9 Pamphlet No. 1 or AP100B-10.

6 This catalogue is a guide to the selection and ordering of spare parts. It should not be used as a maintenance manual as no specific to component safety warnings are included in the catalogue.

**Quantity**

7 The figure in the 'Number off' column specifies the quantity for the unit (or assembly, sub-assembly etc); it does not indicate the quantity to be demanded.

**Demands**

8 When demanding Spare Parts the following particulars must be quoted:

- 8.1 Management Code (Man Code).
- 8.2 NATO Stock Number.
- 8.3 Item Name.
- 8.4 Name of Equipment for which the part is required.
- 8.5 Manufacturer's reference, if known.

**NOTE**

Alternatives quoted apply only to the equipment covered by this IPC.

**Annotations**

9 The following notations are used in this publication:

- 9.1 AR When appearing in the 'Number off' column indicates that the quantity is 'as required'.
- 9.2 NFD When appearing in the 'ANNOTATION' column indicates that the part number/drawing number for the item is no fully descriptive.
- 9.3 NI (Not Illustrated) when appearing with a number in the 'Fig Item' column indicates that the item is not illustrated.
- 9.4 NP (Non-provisioned) - when appearing in the 'NATO Stock Number' column indicates that the item may be illustrated, but not available from stock as a replacement item.
- 9.5 (M0795) When such a code appears in the 'ANNOTATION (NSCM)' column it will identify the manufacturer of any non-provision (NP) item(s). (An index of NSCMS) is provided in Chap 3-4 as applicable.
- 9.6 Ref In the 'Number off' column indicates that the item is listed for reference purposes only.

## RELATED AND ASSOCIATED PUBLICATIONS

## Related publications

10 The octad for the subject equipment consists of all the categories shown in Table 1. All references are prefixed with the first eight digits of this publication. The availability of the publications can be checked by reference to the relevant Group Index in AESP 0100-A-001-013.

TABLE 1 RELATED PUBLICATIONS

Category/Sub-Category		Information Level				
		1 User/Operator	2 Unit Maintenance	3 Field Maintenance	4 Base Maintenance	
1	0	Purpose and Planning Information	101	101	101	*
	1	Equipment Support Policy Directives	*	*	*	*
2	0	Operating Information	201	201	201	*
	1	Aide Memoire	*	*	*	*
	2	Training Aids	*	*	*	*
3		Technical Description	201	201	201	*
4	1	Installation Instructions	*	*	*	*
	2	Preparation for Special Environments	*	*	*	*
5	1	Failure Diagnosis	201	201	201	*
	2	Maintenance Instructions	201	201	201	**
	3	Inspection Standards	201	201	201	*
	4	Calibration Procedures	*	*	*	*
6		Maintenance Schedules	601	601	601	*
7	1	Illustrated Parts Catalogues	711	711	711	*
	2	Commercial Parts Lists	*	*	*	*
	3	Complete Equipment Schedule, Production	*	*	*	*
	4	Complete Equipment Schedule, Service Edition (Simple Equipment)	741	*	*	*
	5	Complete Equipment Schedule, Service Edition (Complex Equipment)	*	*	*	*
8	1	Modification Instructions	811	811	811	*
	2	General Instructions, Special Technical Instructions and Servicing Instructions	821	821	821	*
	3	Service Engineered Modification Instructions (RAF only)	*	*	*	*

\* Category/Sub-category not published.

**Associated publications**

11 The following associated publications should be read in conjunction with this equipment:

<u>Reference</u>	<u>Title</u>
JSP 319	Joint Service Safety Regulations for the Storage and Handling of Liquefied Petroleum Gas (LPG)

**ABBREVIATIONS**

12 The following abbreviations are used throughout this IPC.

a/f	across floats
BSP	British Standard Pipe Thread
BSP F	British Standard Pipe, Fastening Thread
Cd	Cadmium
contd	continued
csk	countersunk
Cu	Copper
c/w	complete with
dia	diameter
galv	galvanised
h	height (high)
hd	head
hex	hexagon (al)
id	inside diameter
in.	inch
lg	length (LG)
LH	Left Hand
max	maximum
mm	millimetre
No.	Number
o/a	over-all
od	outside diameter
RH	Right Hand
thd	thread (ed)
thk	thickness
w	width
Zn	Zinc



**Amendments**

13 Amendments to the IPC will be published as and when necessary. They will be numbered consecutively, and the AMENDMENT RECORD SHEET is to be completed for each Amendment Instruction Sheet embodied.

14 New or amended material will be highlighted by sidelining to show the extent of the amendment.

**Modification records**

15 Modification numbers indicating sub-chapter details applicable to the IPC are listed on the 'RECORD OF MODIFICATION' page in Chap 2. Further detail is then identified on the 'RECORD OF MODIFICATION' page of the appropriate level sub-chapter.

**Indentations**

16 Items are listed in a logical assembly/disassembly order and are indented by the 'Dot System' in which each 'dot' depicts the relationship of the item to the next higher assembly:

**MAIN ASSEMBLY**

Attaching parts for main assembly

. FIRST LEVEL OF BREAKDOWN (Sub-assembly or detailed part of main assembly)

. Attaching parts for first level

.. SECOND LEVEL OF BREAKDOWN (Sub-sub-assembly or detailed part of Sub-assembly)

.. Attaching parts for second level

... THIRD LEVEL OF BREAKDOWN (Sub-sub-sub-assembly or detailed part of Sub-subassembly)

... Attaching parts for third level

**NOTES**

(1) Attaching parts for the Main Assembly are listed at the end of the text of the Main Assembly.

(2) NATO Stock Numbers (NSNs) quoted in this IPC will supersede any number that may have been allotted previously.

**EQUIPMENT IDENTITY**

17 This publication covers the following

Equipment title:	Cooking Outfit Field No. 5
Contract number:	N/A
NATO stock number:	J2/7360-99-132-2518
Asset code:	N/A

**WARNINGS****HAZARDOUS SUBSTANCES**

18 Before using any hazardous substances or material, the user must be conversant with the safety precautions and first aid instructions:

18.1 on the label of the container it was supplied in;

18.2 on the material Safety Data Sheet;

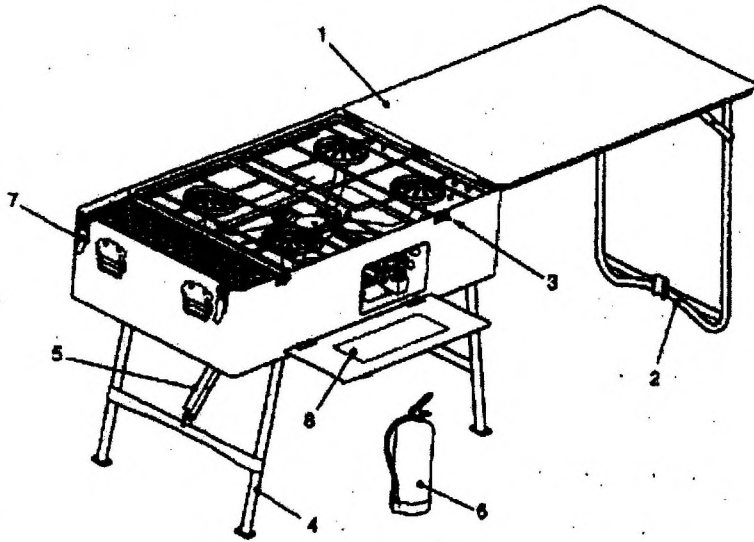
18.3 in local Safety Orders and Regulations.

**CHAPTER 1**

**GENERAL INFORMATION**

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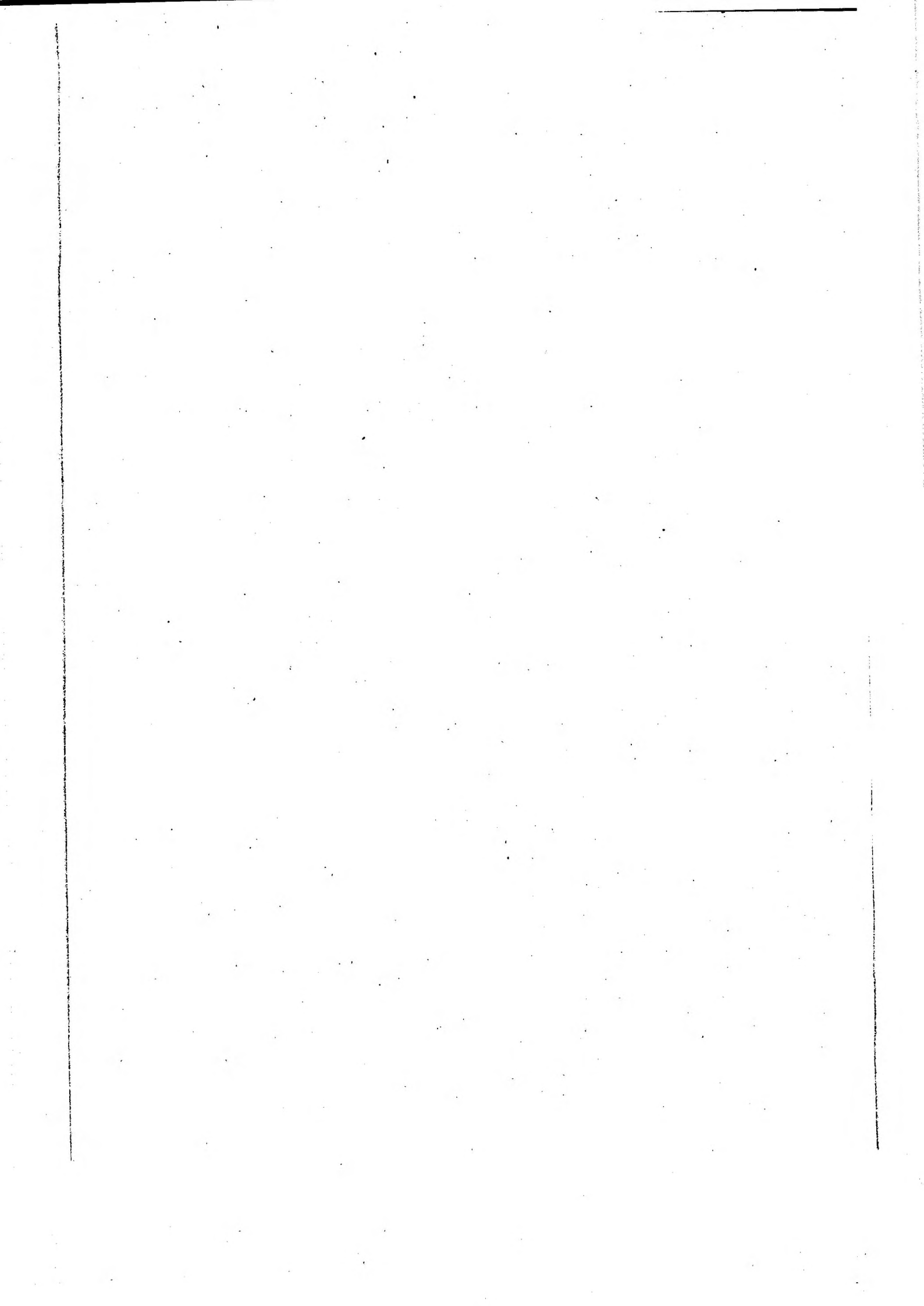


- |   |           |   |                        |
|---|-----------|---|------------------------|
| 1 | Lid       | 5 | Leg stay               |
| 2 | Support   | 6 | Fire extinguisher      |
| 3 | Latch pin | 7 | Retaining clip         |
| 4 | Legs      | 8 | User instruction plate |

Cooking outfit field No. 5

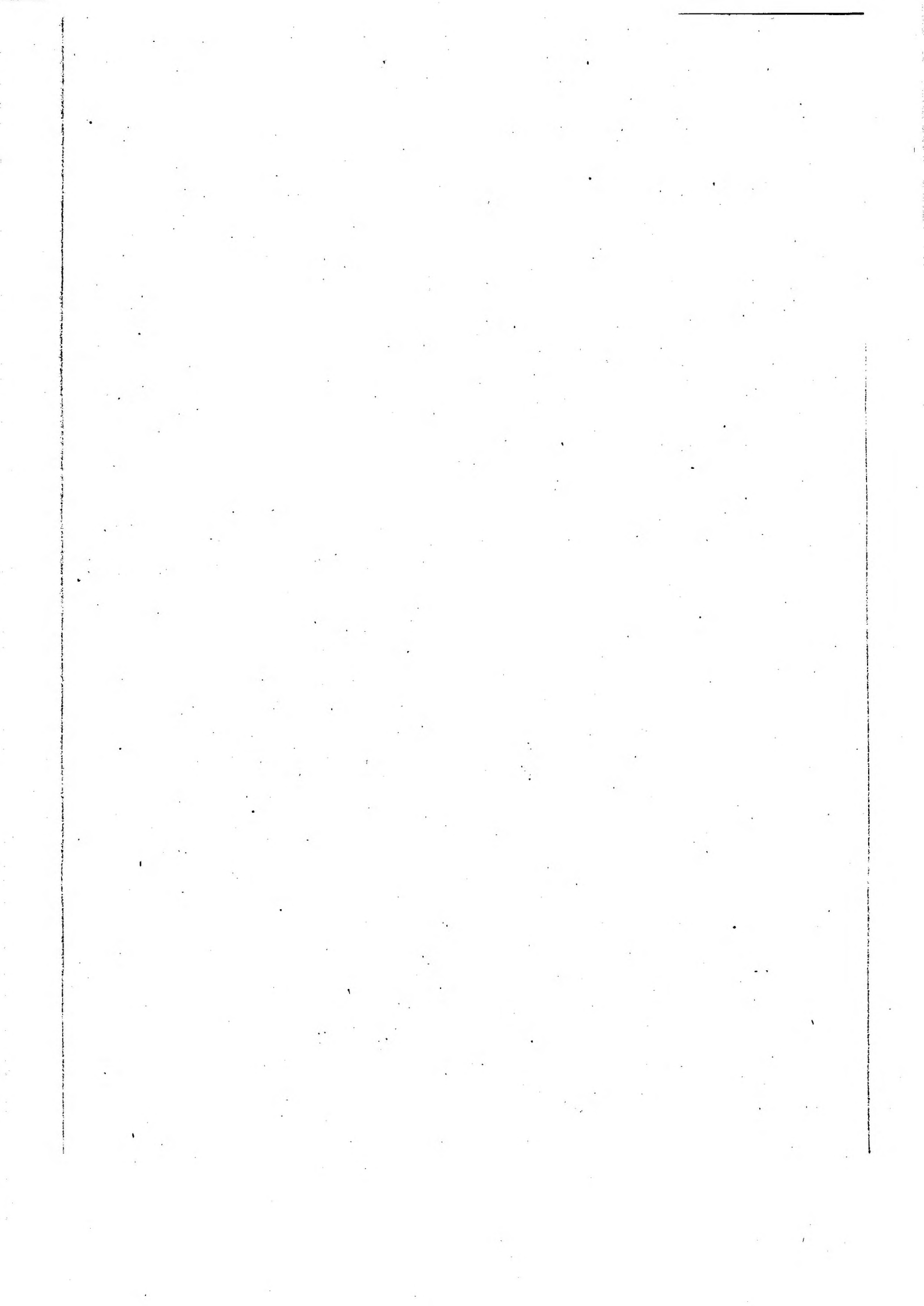
COOKING OUTFIT  
FIELD No. 5  
7360-99-132-2518  
1

Fig 1 Family tree (Chapter plan)



INDEX OF ILLUSTRATIONS  
TO  
CHAPTER AND FIGURE NUMBERS

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Cabinet	2	1



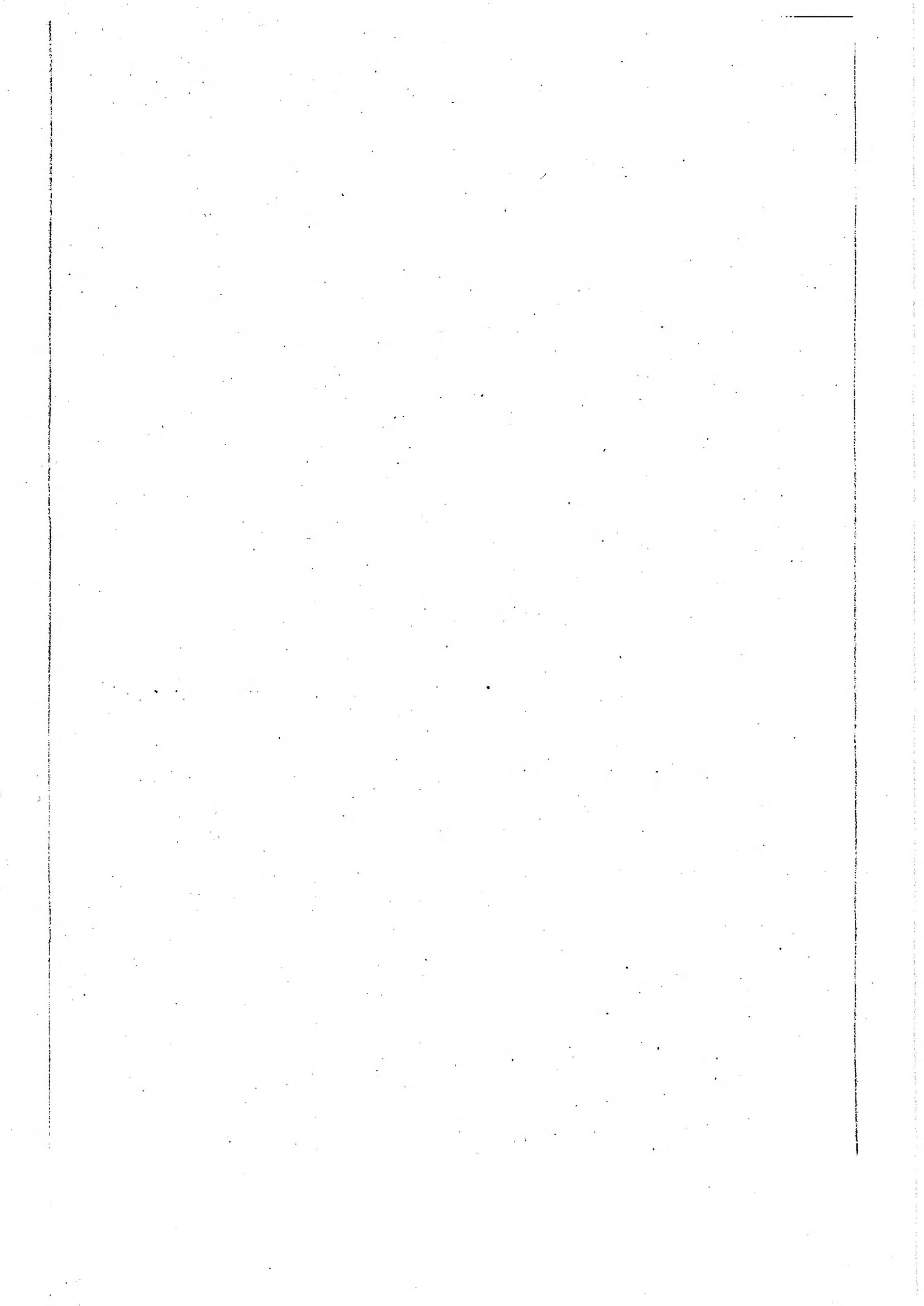
CHAPTER 2

PARTS LIST

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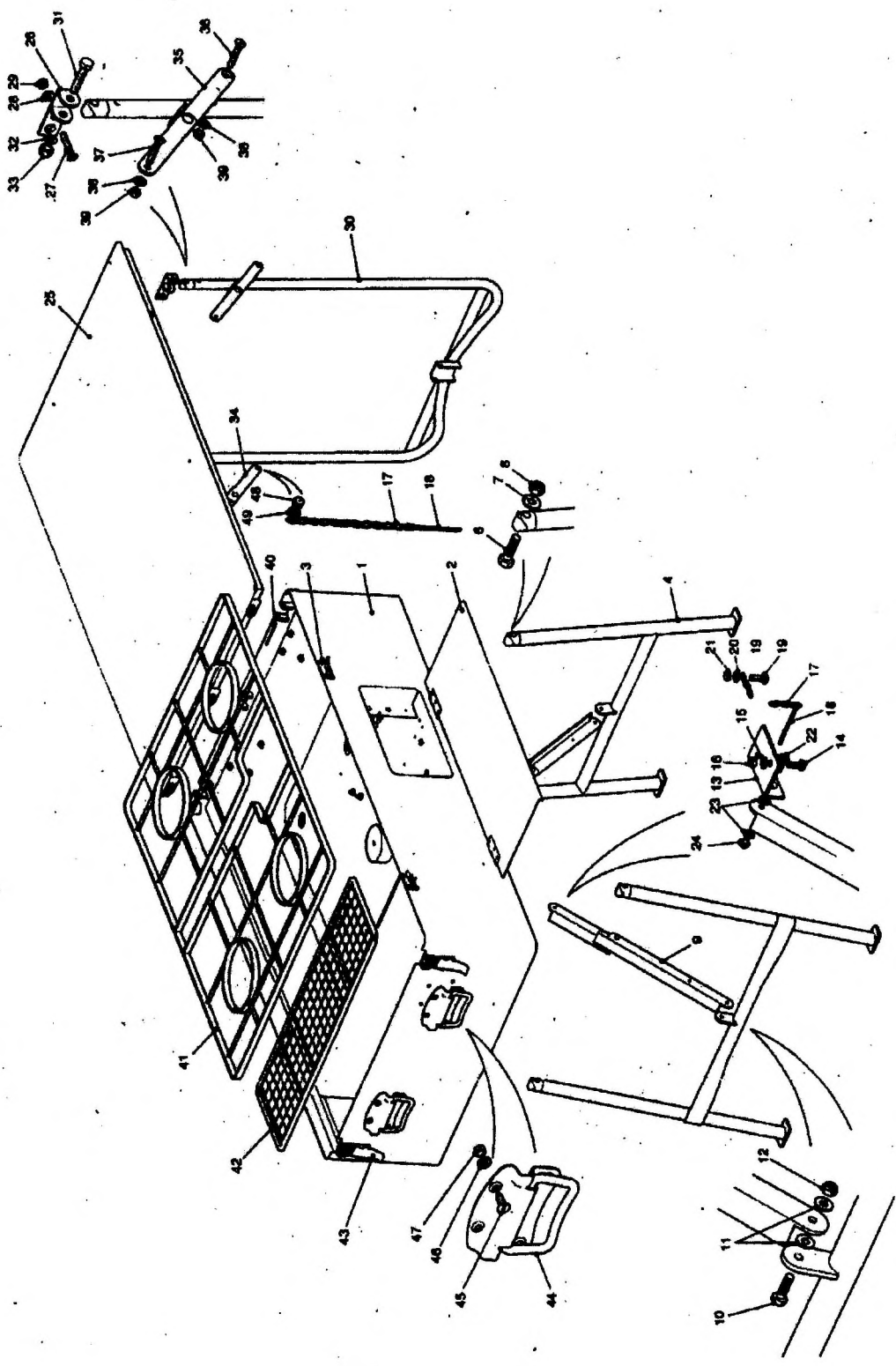


Fig 1 Cabinet

## PARTS LIST

Fig-1 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
1	J2	7360-99-132-4581	COOKER, FIELD COOKING OUTFIT NO. 5	A0/5884	1	
		NP	CABINET ASSEMBLY	A0/5885	1	
		NP	CABINET BODY	A0/5886	1	
	J2	7360-99-779-7156	BOX L/HAND	A3/5871	1	
	J2	7360-99-779-7155	BOX R/HAND	A3/5872	1	
		NP	SUB-FRAME	A1/5873	1	
		7360-99-779-7187	BRACKET, HINGE	A4/5875	6	
2	J2	7360-99-779-7158	FLAP, HINGED	A2/5862	1	
		NP	FLOOR, 25 MM SQUARE MESH, 565 MM X 180 MM		1	
3	J2	7360-99-779-7159	BOLT, ASSEMBLY	A4/5896	2	
4	J2	7360-99-779-7160	LEG, ASSEMBLY UH	A1/5898	1	
5	J2	7360-99-779-7161	LEG, ASSEMBLY R/H	A1/5903	1	
6	G1	5308-99-122-8191	BOLT, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M10 X 50 MM LG		4	
7	G1	5310-99-122-8087	WASHER, PLAIN, STEEL, ZN PLATED, M10 X 2 MM THICK		4	
8	G1	5310-99-138-8529	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN COATED, M10 X 13 MM THICK		4	
9	J2	7360-99-778-7182	STAY ASSEMBLY	A3/5858	2	
10	G1	5305-99-122-8750	SCREW, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M6 X 20 MM LG		4	
11	G1	5310-99-122-8065	WASHER, FLAT, STEEL, ZN PLATED, M6		2	
12	G1	5310-99-877-3212	NUT, SELF-LOCKING, HEXAGON, METRIC STEEL, ZN PLATED, M6		4	
13	J2	7360-99-779-7167	BRACKET	A3/5874	2	
14	G1	5305-99-135-0713	SCREW, MACHINE, METRIC, STEEL, PAN HD, SLOT DRIVE, ZN PLATED, M6 X 16 MM LG		4	
15	G1	5310-99-122-8065	WASHER, PLAIN, STEEL, ZN PLATED, M6		4	
16	G1	5310-99-972-3212	NUT, SELF-LOCKING, HEXAGON, METRIC STEEL, ZN PLATED, M6		4	
17	G1	4010-99-120-6734	CHAIN WELDED, MILD STEEL, GALV, 12 LINKS		4	

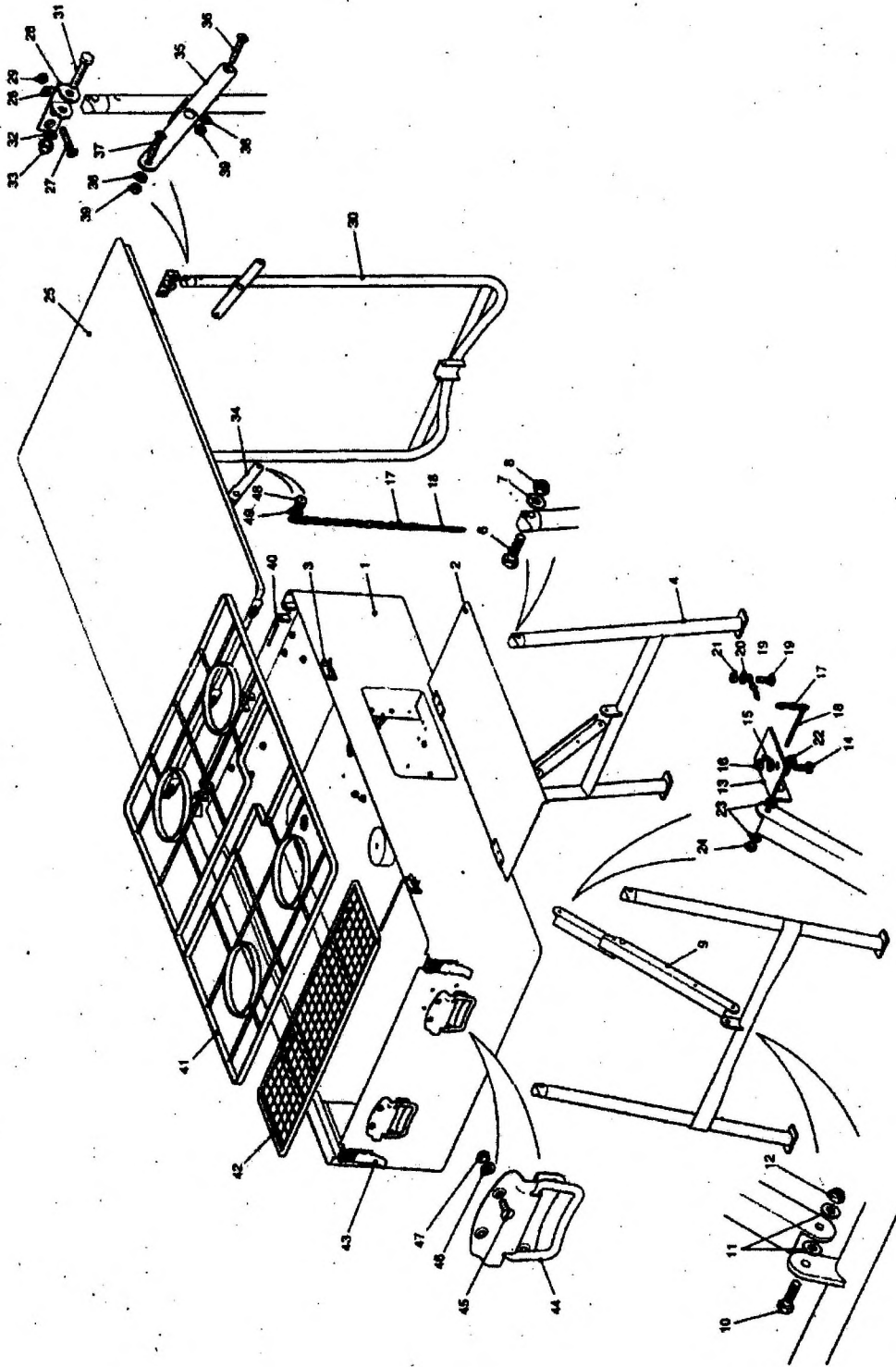


Fig 1 Cabinet

PARTS LIST

Fig-1 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
			COOKER, FIELD COOKING OUTFIT NO. 5- Contd.		REF	
18	G1	5315-99-138-2211	PIN COTTER SPLIT, STEEL, PHOSPHATED, M4 X 50 MM LG		2	
19	G1	5305-99-135-0693	SCREW, MACHINE, METRIC, STEEL, PAN HD, SLOT DRIVE, ZN PLATED, M4 X 10 MM LG		3	
20	G1	5310-99-122-8063	WASHER, FLAT, STEEL, ZN PLATED, M4		2	
21	G1	5310-99-977-3007	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M4		2	
22	G1	5305-99-135-0510	SCREW, MACHINE, METRIC, STEEL, CSK HD, SLOT DRIVE, ZN PLATED, M6 X 20 MM LG		2	
23	G1	5310-99-122-8065	WASHER, PLAIN, STEEL, ZN PLATED, M6		2	
24	G1	5310-99-977-3212	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M6		2	
25	J2	7360-99-780-8694	COVER AND BRACKET ASSEMBLY	A0/5876	1	
26	J2	7360-99-780-2958	BRACKET, HINGE SUPPORT	A3/5906	1	
27	G1	5305-99-135-0515	SCREW, MACHINE, METRIC, STEEL, CSK HD, SLOT DRIVE, ZN PLATED, M6 X 40 MM LG		4	
28	G1	5310-99-122-8065	WASHER, PLAIN, STEEL, ZN PLATED, M8		4	
29	G1	5310-99-977-3212	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M6		4	
30	J2	7360-99-779-8017	SUPPORT ASSEMBLY	A1/5905	1	
31	G1	5305-99-122-8147	BOLT, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M8 X 40 MM LG		2	
32	G1	5310-99-122-8066	WASHER, PLAIN, STEEL, ZN PLATED, M8		2	
33	G1	5310-99-524-2191	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M8		2	
34	J2	7360-99-779-7165	STAY ASSEMBLY, LH	A3/5938/1	1	

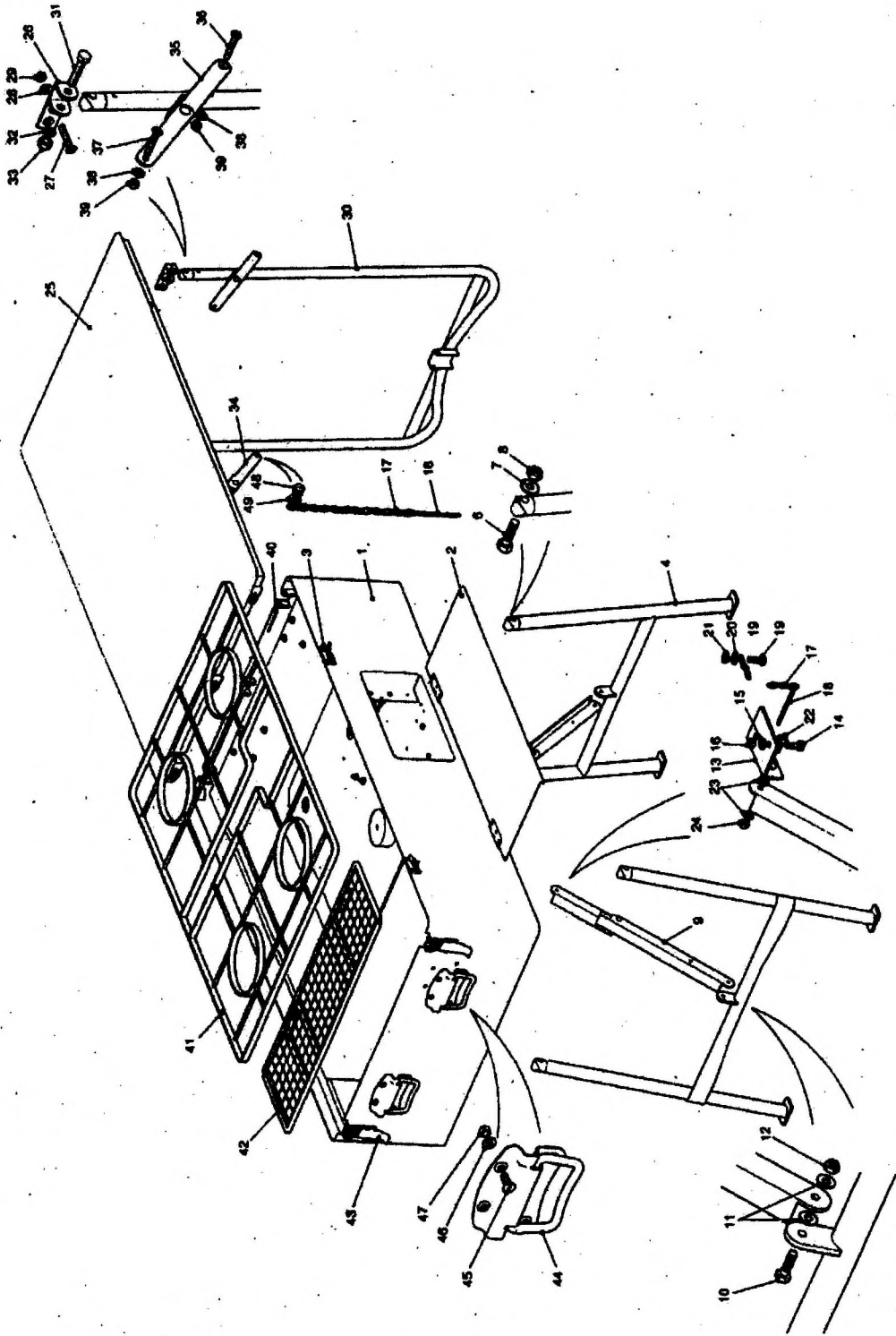


Fig 1 Cabinet

PARTS LIST

Fig-1 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
			COOKER, FIELD COOKING OUTFIT NO. 5- Comd.		REF	
35	J2	7380-99-779-7166	STAY ASSEMBLY, R/H	A3/5939/2	1	
36	G1	5305-99-122-5283	SCREW, MACHINE, METRIC, STEEL, CSK HD, SLOT DRIVE, ZN PLATED, M6 X 30 MM LG		2	
37	G1	5305-99-135-0515	SCREW, MACHINE, METRIC, STEEL, CSK HD, SLOT DRIVE, ZN PLATED, M6 X 40 MM LG		2	
38	G1	531 0-99-122-8085	WASHER, PLAIN, STEEL, ZN PLATED, M6		4	
39	G1	531 0-99-977-3212	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M8		4	
40	G1	5315-99-138-2213	PIN, COTTER, SPLIT, STEEL, PHOSPHATE FINISH, M5 X 50 MM LG		3	
41	J2	7380-99-779-7980	GRILL, 787.4 MM LG X 593.7 MM WIDE	A1/5909	1	
42			COVER AND HINGE ASSEMBLY	A2/5950	1	
43	J2	5340-99-710-8946	CATCH, TOGGLE, LEVER, STEEL, ZN PLATED, 3-3/4 IN LG X 1-3/8 IN WIDE X 11/16 IN DIA HEIGHT	30-521	2	
44	G1	5340-99-432-7198	HANDLE, BOX	A3/5403	4	
45	G1	5305-99-135-0509	SCREW, MACHINE, METRIC, STEEL, CSK HD, SLOT DRIVE, ZN PLATED, M6 X16 MM LG		16	
46	G1	5310-99-122-8085	WASHER, FLAT, STEEL, ZN PLATED, M6		16	
47	G1	531 0-99-977-3212	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED		16	
48			RIVET			
49			WASHER			



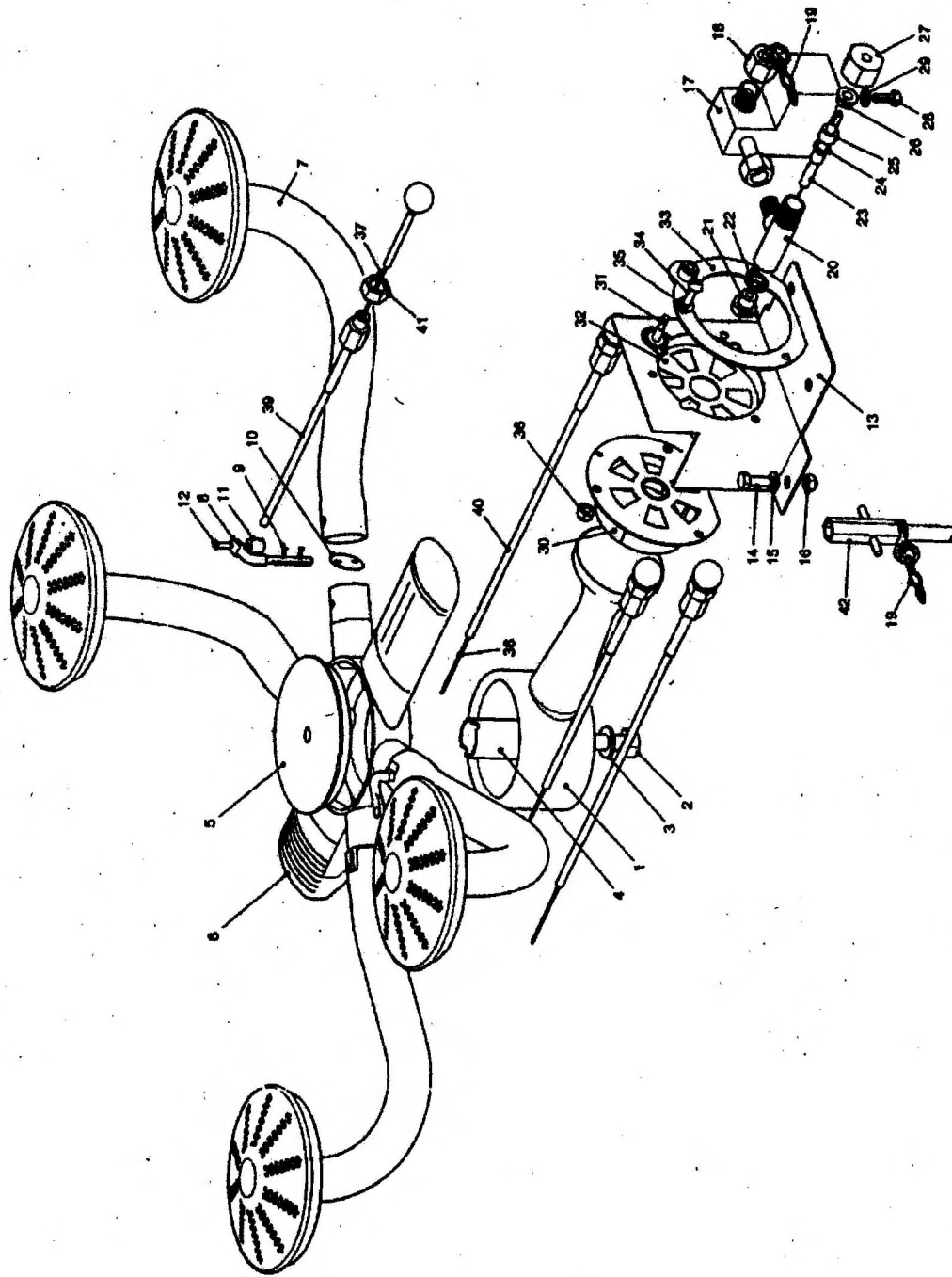


Fig 2 Bumper and controls

ARMY EQUIPMENT  
SUPPORT PUBLICATION

## PARTS LIST

Fig-2 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
			COOKER, FIELD COOKING OUTFIT NO. 5- Contd.		REF	
1	J2	7360-99-977-1011	MIXING CHAMBER	C 4433	1	
2	G1	5306-99-122-8167	BOLT, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M10 X 80 MM LG		1	
3	G1	5310-99-120-8133	WASHER, FLAT, CU, M10		1	
4		NP	SPACER, STEEL, 25.4 MM OD x 70 MM LG	A1/5912		
5		NP	PLATE, BLANKING, CAST IRON, 101.6 MM DIA X 10 MM THICK	A3/5913		
6	J2	7360-99-778-5511	BURNER PLATE AND HEAD ASSEMBLY	A1/5914	1	
7	J2	7360-99-780-2959	BURNER PLATE	A1/5915	1	
8	J2	7360-99-778-7998	BURNER ARM ASSEMBLY	A3/5918	4	
9	G1	5305-99-136-2883	LEVER, STEEL	A3/5917	4	
10	J2	7360-99-778-7995	SCREW, MACHINE, METRIC, STEEL, PAN HD, SLOT DRIVE, ZN PLATED, M2 X 5 MM LG	A4/5916	8	
11		NP	BUTTERFLY, STEEL	A4/5921	4	
12	G1	5305-99-135-0695	BOSS			
13	J2	7360-99-780-2958	SCREW, MACHINE, METRIC, STEEL, PAN HD, SLOT DRIVE, ZN PLATED, M4 X 10 MM LG			
14	G1	5305-99-122-8749	BRACKET, SHUTTER	A1/5910	1	
15	G1	5310-99-122-8065	SCREW, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M8 X 16 MM LG			
16	G1	5310-99-977-3212	WASHER, FLAT, STEEL, ZN PLATED, M6		4	
17	J2	7360-99-778-5513	NUT, SELF-LOCKING, HEXAGON, METRIC, STEEL, ZN PLATED, M6		4	
18	J2	7360-99-138-3883	INLET BLOCK ASSEMBLY	A3/5907	1	
19	G1	4010-99-120-8734	PLUG, BLANKING	A4483	2	
20		NP	CHAIN, WELDED LINK, 1.6 MM WIRE, ZN PLATED		A/R	
21	J2	7360-99-977-1018	BODY JET	B4478 A4482	1 1	

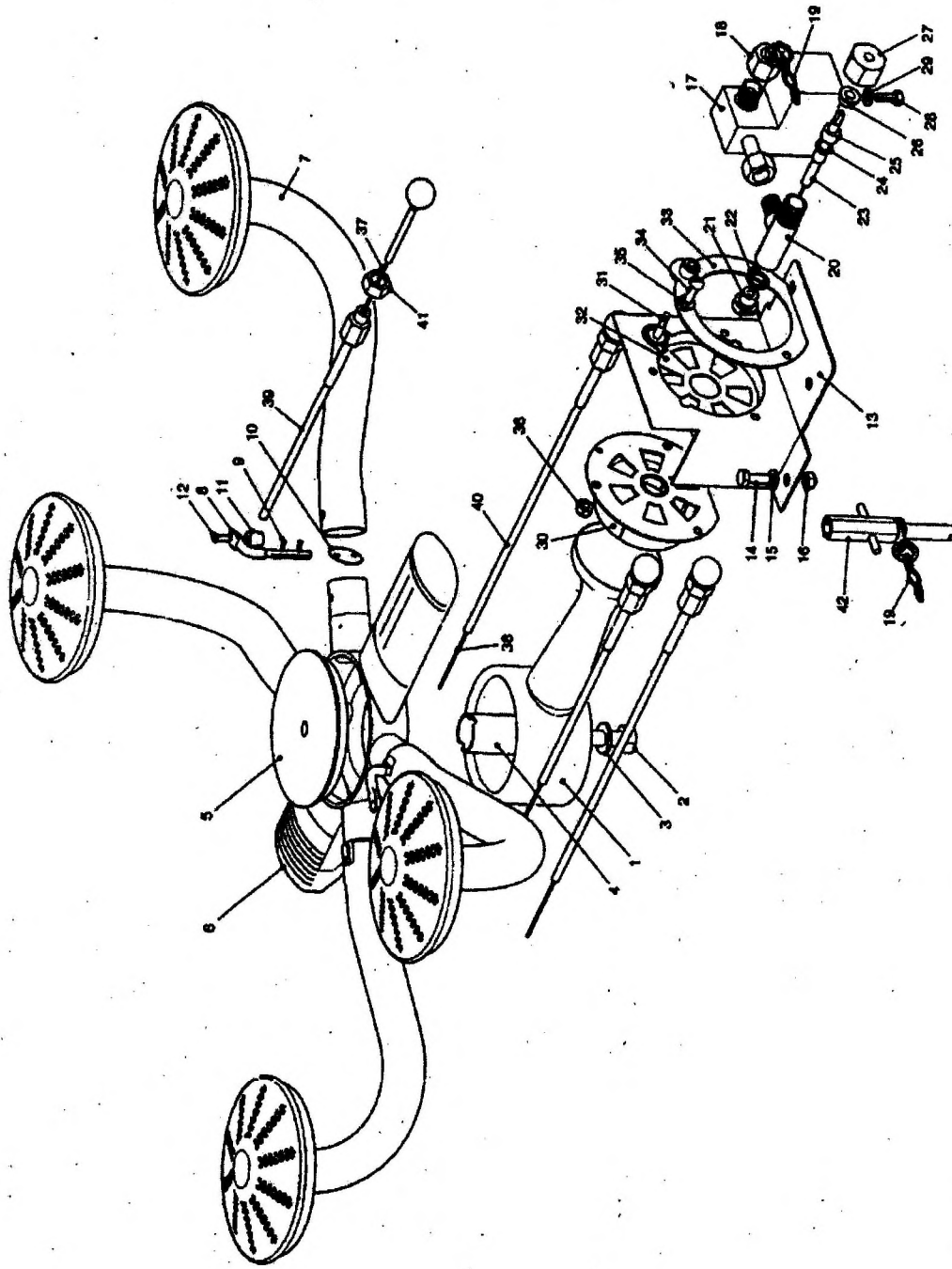


Fig 2 Burner and controls

ARMY EQUIPMENT  
SUPPORT PUBLICATION

7360-G-100-711

Fig-2 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
22	J2	7360-99-977-1017	COOKER, FIELD COOKING OUTFIT NO. 5- Contd. WASHER, PLAIN, CU, 11.1 MM ID X 15.5 MM OD X 0.8 MM THICK		REF	
23	J2	7360-99-779-7997	SPINDLE, VALVE, C/W PRICKER	84480	1	
24	J2	7360-99-977-1015	WASHER, FLAT, BRASS, 6.4 MM ID X 10.9 MM OD X 1.5 MM THICK	A4483	1	
25	J2	5330-99-125-1775	PACKING, GLAND, 3 MM DIA X 150 MM LG		1	
26	J2	7360-99-977-1014	BUSHING, SLEEVE, BRASS, 6.4 MM ID X 13.5 MM O/A OD X 6.35 MM LG	A4484	1	
27	J2	4730-99-977-1013	NUT, UNION PIPE, STEEL, M16, 6.4 MM ID X 22 MM AF X 16 MM LG	A4485	1	
28	G1	5305-99-122-8743	SCREW, MACHINE, METRIC, STEEL, HEX HD, ZN PLATED, M5 X 12 MM LG		3	
29	G1	5310-99-135-9300	WASHER, LOCK, STEEL, SINGLE HELICAL COIL, ZN PLATED, M5 X 8.65 MM OD X 1.5 MM THICK		3	
30	J2	7360-99-779-8004	TUBE ASSEMBLY	84426	1	
31	J2	7360-99-139-3881	GEAR SHAFT SPUR	A3/8341	1	
32	J2	7360-99-977-1012	SHUTTER	84447	1	
33	J2	7360-99-780-2864	FRONT PLATE ASSEMBLY	84429	1	
	J2	NP	PLATE FRONT	84430	1	
	J2	NP	BOSS	A4431	1	
34	G1	5305-99-135-0703	SCREW, MACHINE, METRIC, STEEL, SLOT DRIVE, ZN PLATED, M5 X 16 MM LG		3	
35	G1	5310-99-122-8064	NUT, SELF-LOCKING, METRIC, STEEL, HEXAGON, ZN PLATED, M5		3	
36	G1	5310-99-139-9075	NUT, SELF-LOCKING, METRIC, STEEL, HEXAGON, ZN PLATED, M5		3	
37	J2	3040-99-778-5514	CONTROL WIRE, 200 MM LG, C/W CONTROL KNOB	A3/59221	2	

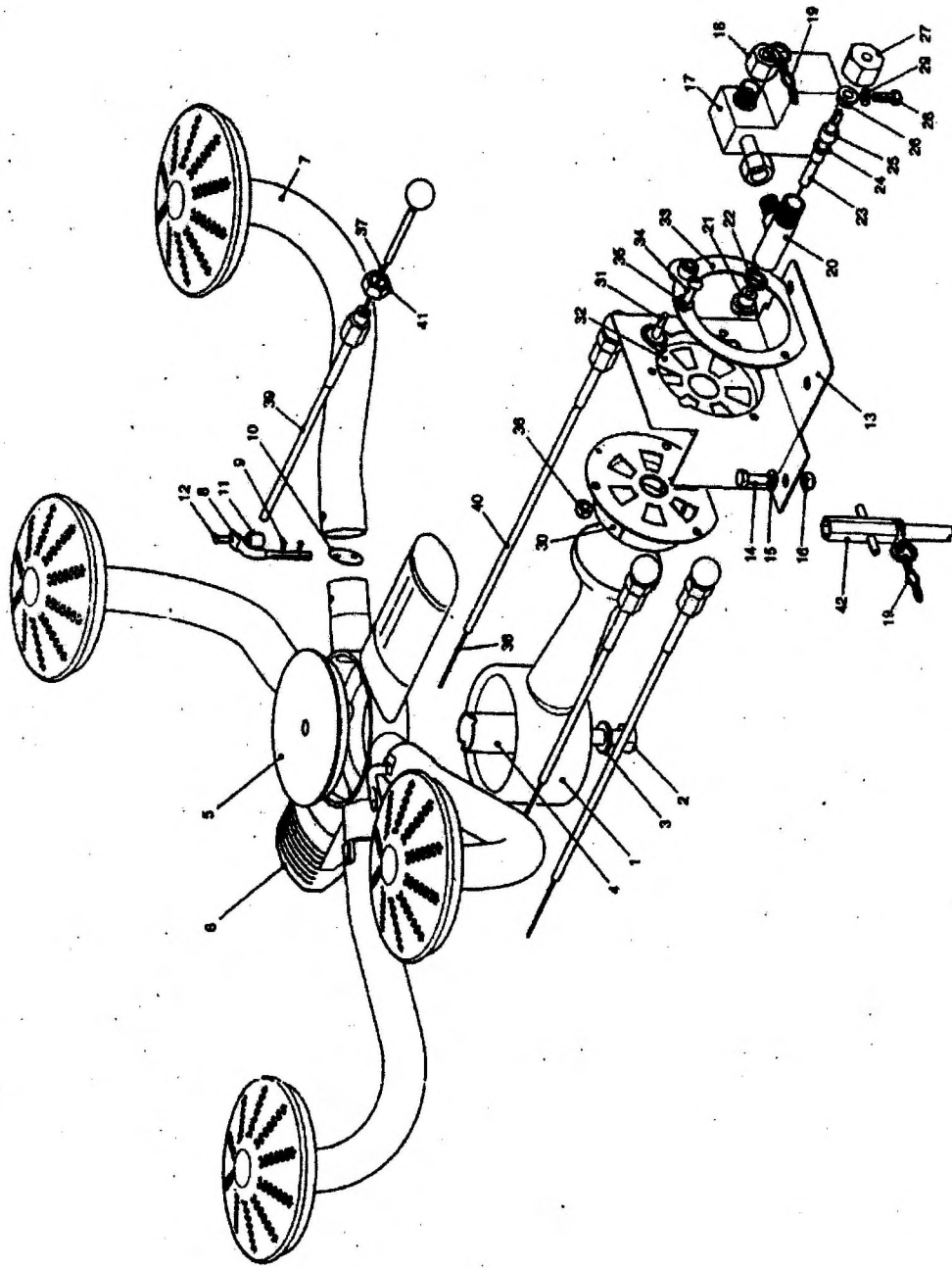
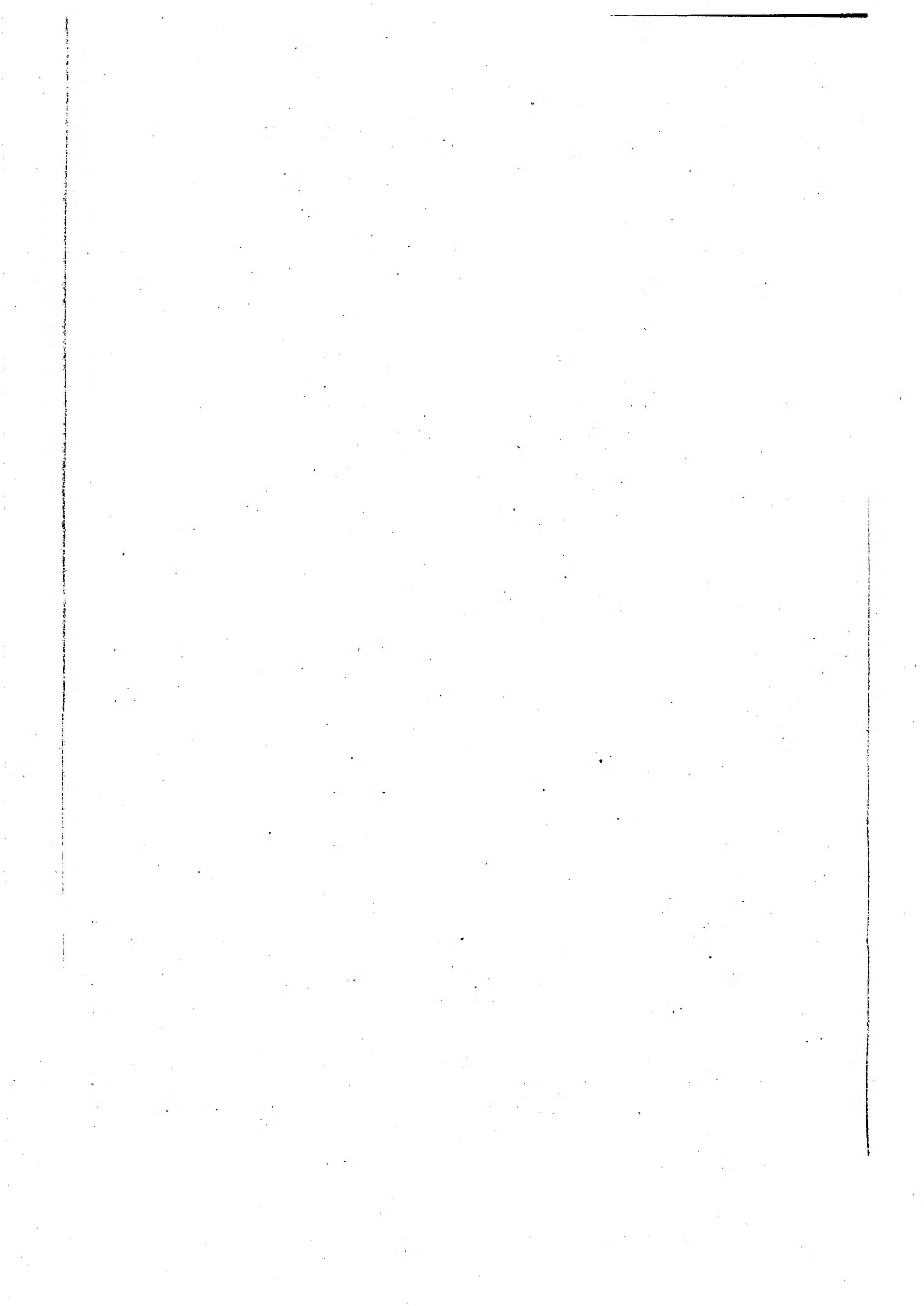


Fig 2 Burner and controls

ARMY EQUIPMENT  
SUPPORT PUBLICATION

7360-G-100-711

Fig-2 Item	DMC Army	NATO Stock Number	Item Name and Description	Part No/ Drawing No.	No. off	Annotation
			COOKER, FIELD COOKING OUTFIT NO. 5- Contd.		REF	
38	J2	3040-99-778-5515	CONTROL WIRE, 295 MM LG, C/W CONTROL KNOB	A3/5922/2	2	
39	J2	3040-99-778-5516	CASING, FLEXIBLE SHAFT ASSEMBLY, 142.9 MM LG	A3/5923/1	2	
40	J2	3040-99-778-5517	CASING, FLEXIBLE SHAFT ASSEMBLY, 235 MM LG	A3/5923/2	2	
41	G1	5310-99-951-2281	NUT, PLAIN, HEXAGON, UNC, BRASS, 3/8 IN		4	
42	J2	7360-99-139-3885	TOOL UNIVERSAL	84466	1	



**CHAPTER 3**

**INDEXES**

**CONTENTS**

**Para**

1 Introduction

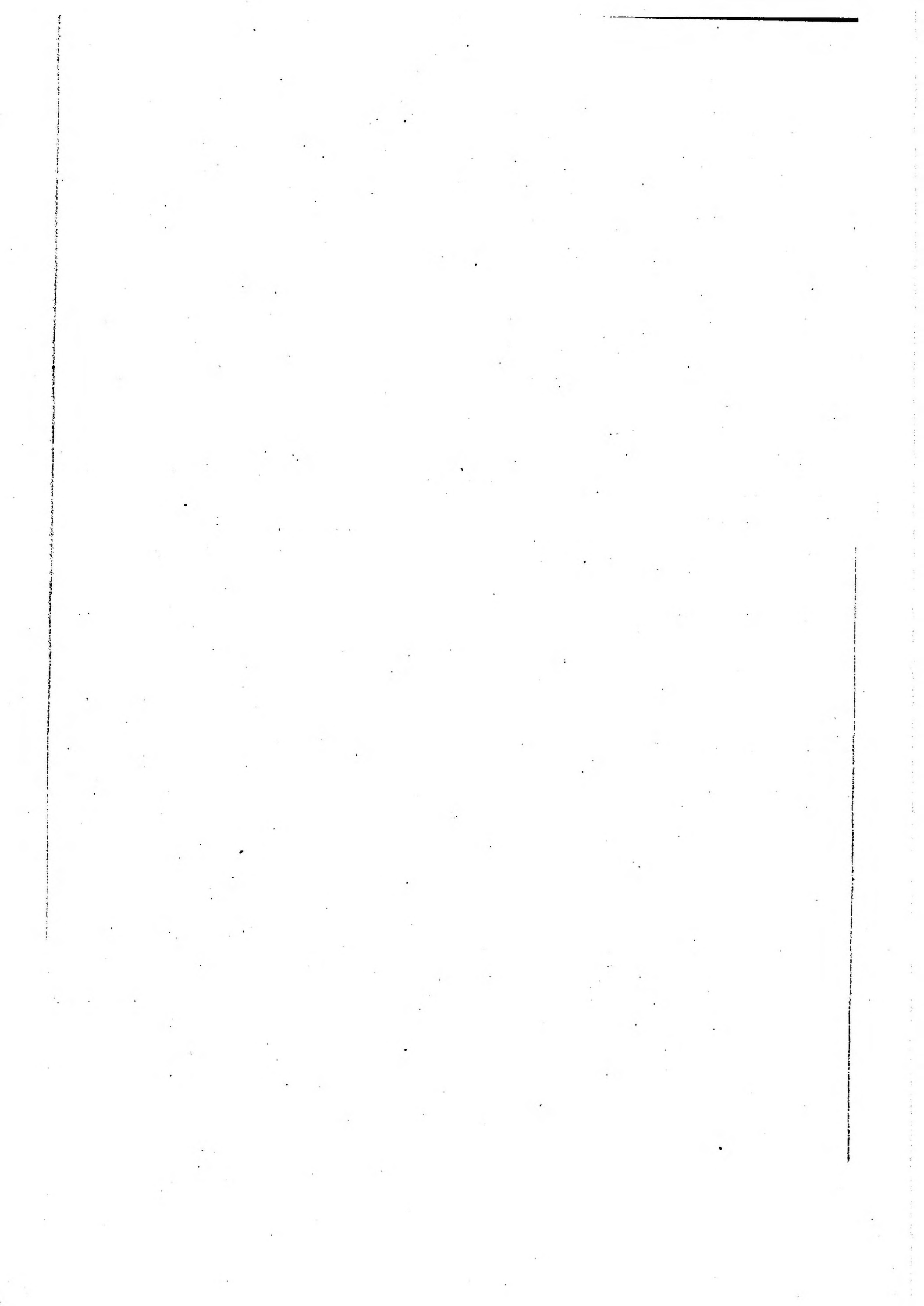
**Chapter**

- 3-1 Index of NATO stock numbers to chapter, figure and item numbers
- 3-2 Index of manufacturer's part/drawing numbers to chapter, figure and item numbers
- 3-3 Not issued
- 3-4 Not issued

**INTRODUCTION**

- 1 This chapter identifies the number of indexes provided in support to the main Parts List.

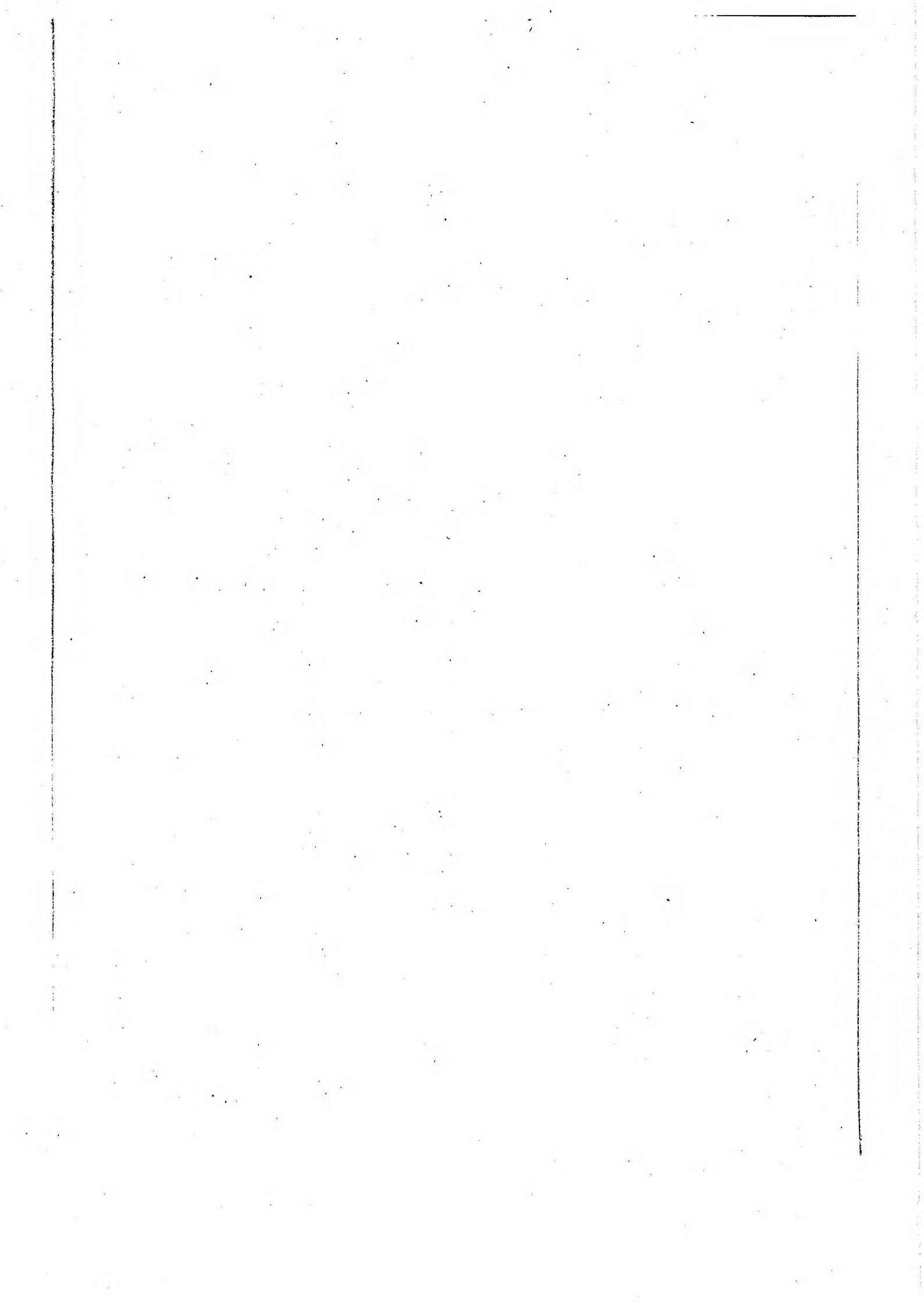




CHAPTER 3-1  
INDEX OF NATO STOCK NUMBERS  
TO  
CHAPTER, FIGURE AND ITEM NUMBERS

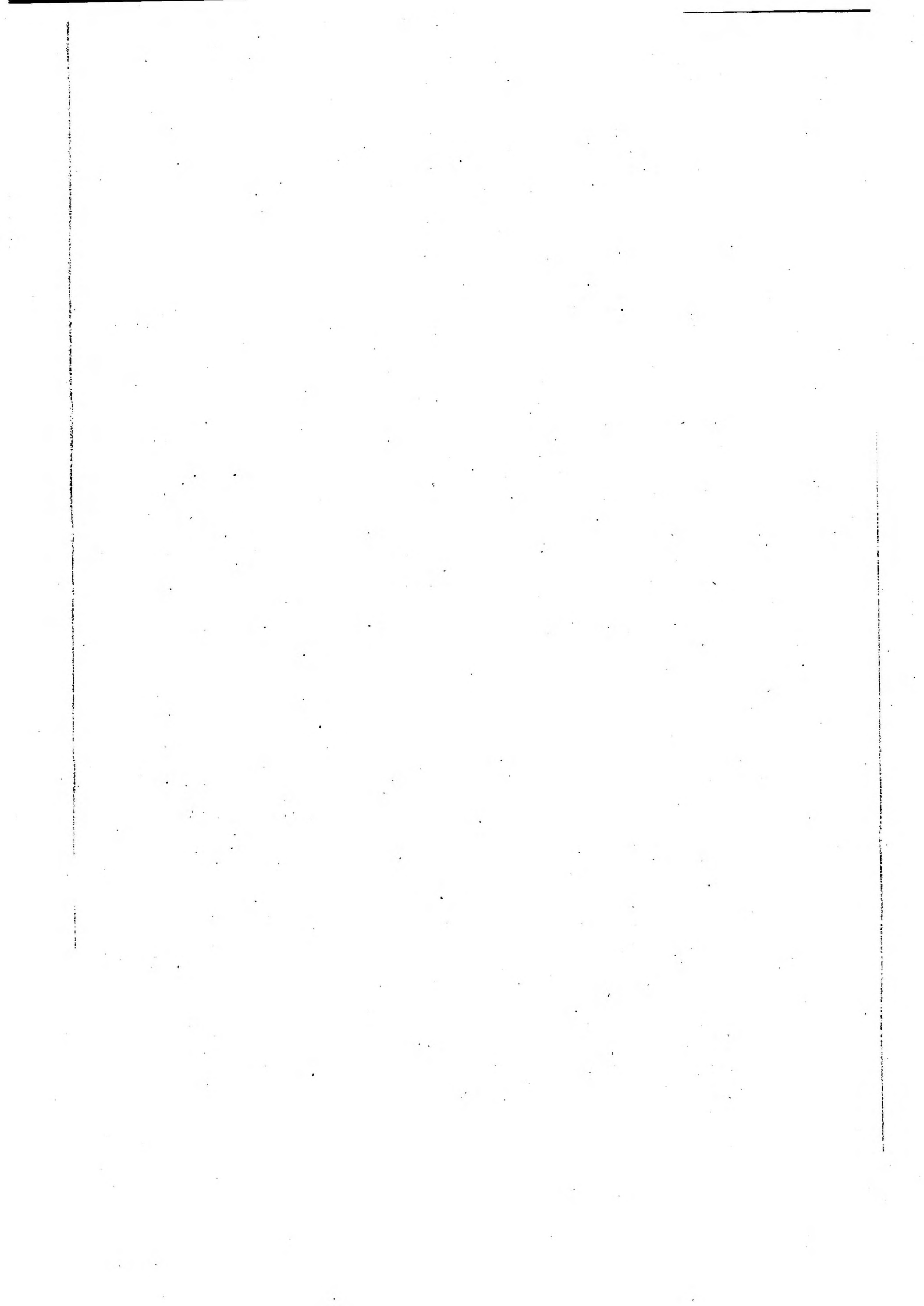
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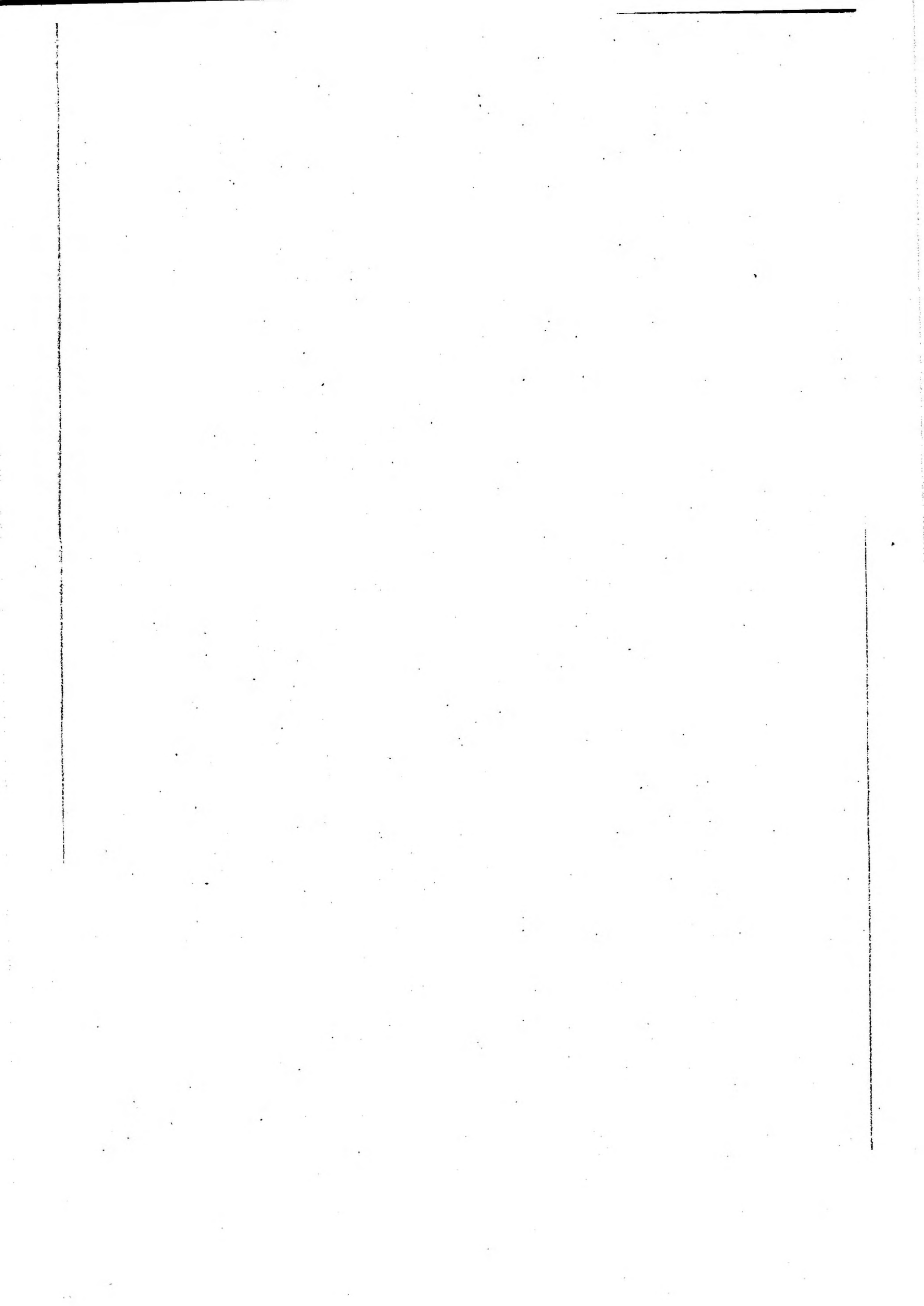
INDEX OF NATO STOCK NUMBERS  
TO  
CHAPTER, FIGURE AND ITEM NUMBERS

NATO stock number	Chapter 2- sub-chap	Fig & Item	NATO stock number	Chapter 2- sub-chap	Fig & Item
4010-99-120-8734	2	1-17	7360-99-779-8004	2	2-30
5310-99-120-8133	2	2-3	7360-99-779-8017	2	1-30
5305-99-122-5293	2	1-36	7360-99-780-2956	2	1-26
5310-99-122-8063	2	1-20	7360-99-780-2958	2	2-13
5310-99-122-8064	2	2-35	7360-99-780-2959	2	2-7
5310-99-122-8065	2	1-11	7360-99-780-2964	2	2-33
5310-99-122-8066	2	1-32	7360-99-780-8694	2	1-25
5310-99-122-8067	2	1-7	5310-99-951-2281	2	2-41
5306-99-122-8147	2	1-31	5310-99-972-3212	2	1-16
5306-99-122-8161	2	1-6	7360-99-977-1011	2	2-1
5306-99-122-8167	2	2-2	7360-99-977-1012	2	2-32
5305-99-122-8743	2	2-28	4730-99-977-1013	2	2-27
5305-99-122-8749	2	2-14	7360-99-977-1014	2	2-28
5305-99-122-8750	2	1-10	7360-99-977-1015	2	2-24
5330-99-125-1775	2	2-25	7360-99-977-1017	2	2-22
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CHAPTER 3-2  
INDEX OF MANUFACTURERS' PART/DRAWING NUMBERS  
TO  
CHAPTER, FIGURE AND ITEM NUMBERS  
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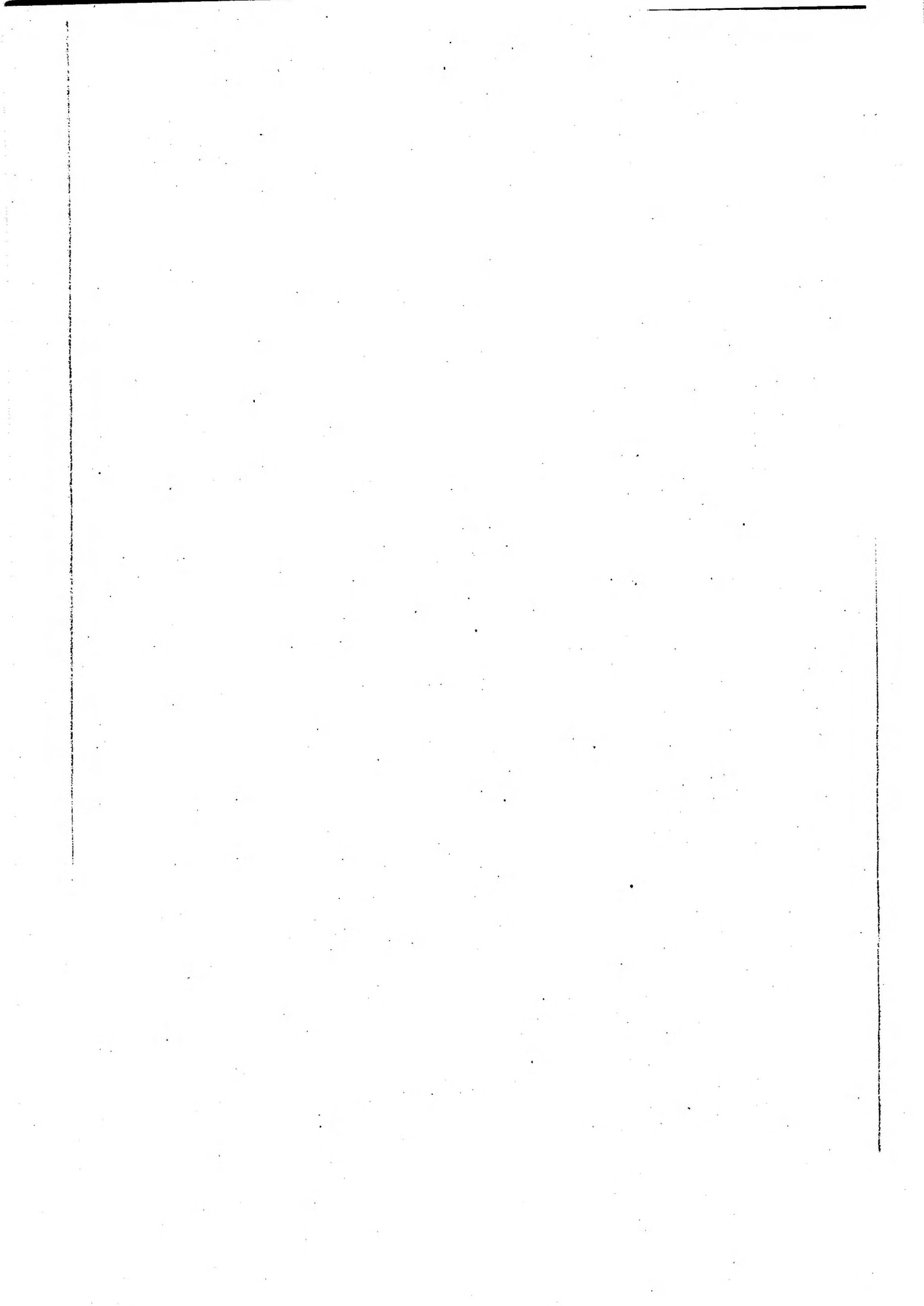
INDEX OF MANUFACTURERS' PART/DRAWING NUMBERS

TO

CHAPTER, FIGURE AND ITEM NUMBERS

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A0/5864	2	1-1			
A0/5865	2	1			
A0/5866	2	1			
A0/5876	2	1-25			
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A1/5914	2	2			
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A3/5872	2	1			
A3/5874	2	1-13			
A3/5906	2	1-26			
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A3/5913	2	2-5			
A3/5917	2	2-8			
A3/5918	2	2-7			
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A3/5923/2	2	2-40			
A3/5938/1	2	1-34			
A3/5938/2	2	1-35			
A3/5956	2	1-9			
A3/8341	2	2-31			
A4/5875	2	1			
A4/5896	2	1-3			
A4/5912	2	2-4			
A4/5916	2	2-10			
A4/5921	2	2-11			
A4431	2	2			
A4482	2	2-21			
A4483	2	2-24			
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B4466	2	2-42			
B4478	2	2-20			
B4480	2	2-23			
BS 899	2	2-22			
C 4433	2	2-1			





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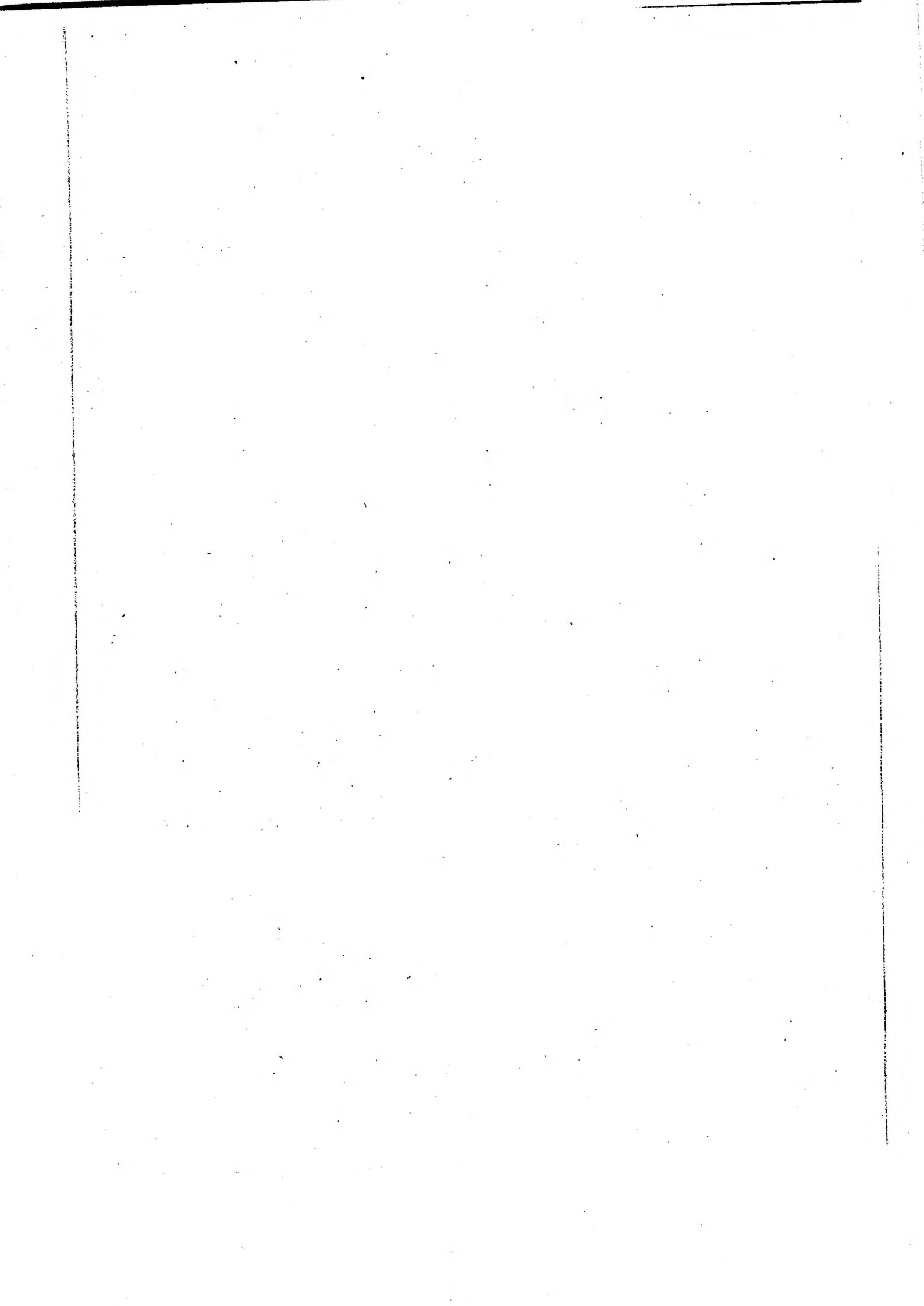
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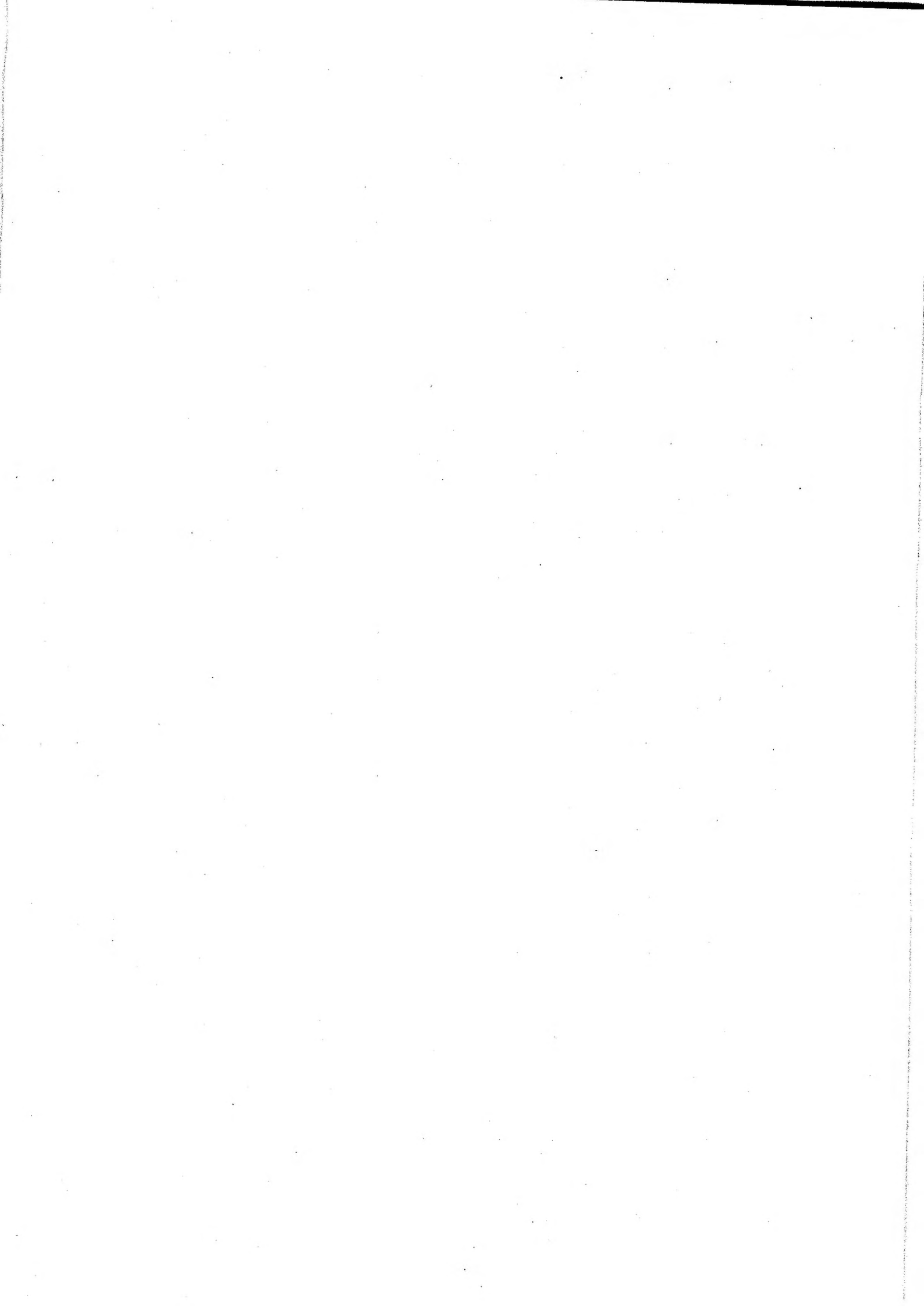
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# **COOKING OUTFIT FIELD No. 5**

## **J2/7360-99-132-2518**

### **COMPLETE EQUIPMENT SCHEDULE, SERVICE EDITION (SIMPLE EQUIPMENT)**

Sponsored for use in the  
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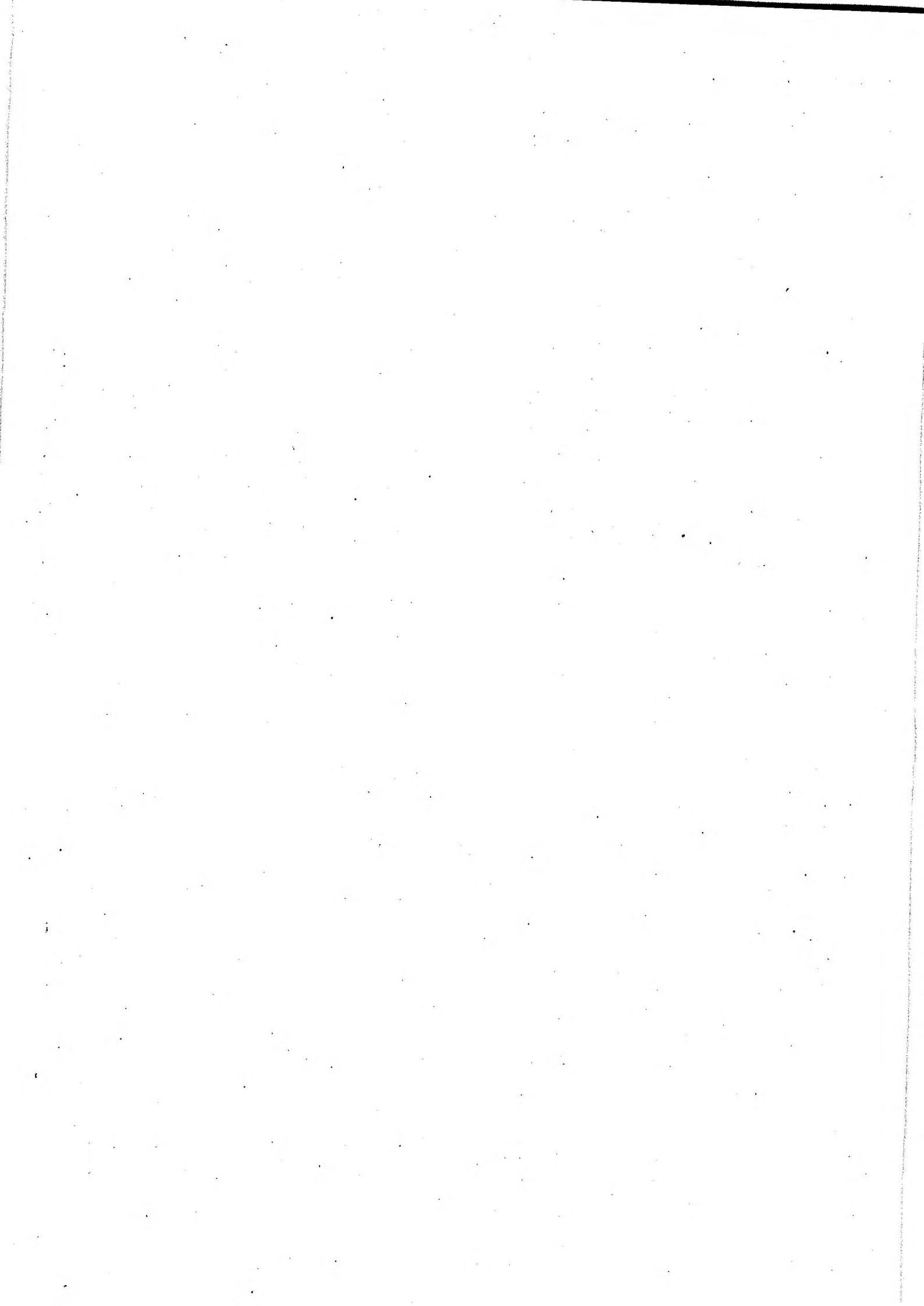
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**COMPLETE EQUIPMENT SCHEDULE, SERVICE EDITION (SIMPLE EQUIPMENT)**

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3-2	Index of manufacturers' part/drawing numbers to chapter, figure and item numbers

## PREFACE

SPONSOR: ECI PT

## INTRODUCTION

1 Any comments by service users on this publication should be forwarded through the channels prescribed in Army Equipment Support Publication (AESP) 0100-P-011-013. An AESP Form 10 is provided at the end of this publication; it should be photocopied and used for forwarding comments on this AESP.

2 AESPs are issued under UK MOD authority and where AESPs specify action to be taken, the AESP will of itself be sufficient authority for such action and also for the demanding of the necessary stores, subject to the provisions of Para 3 below.

3 The subject matter of this publication may be affected by Defence Instructions and Notices (DINs), Standing Operating Procedures (SOPs) or by local regulations. When any such Instruction, Order or Regulation contradicts any portion of this publication it is to be taken as the overriding authority.

**Instructions for use by units**

4 Detailed instructions for use by units are given in Joint Service Publication (JSP) 336 Volume 12.

**Initial Issues by Royal Logistics Corps**

5 Initial issues by Royal Logistics Corps (RLC) are as described below:

5.1 One copy of the CES will be attached to the Unit's copy of the issue voucher and one further copy accompanying every equipment.

5.2 Deficiencies (if any) will be entered on the covering issue voucher by reference to the Serial Number of the items listed in the simple CES.

5.3 'To follow' vouchers will not be created.

5.4 All items listed in the CES can be issued separately. If any listed herein becomes unserviceable it should be extracted and exchanged and the equipment retained pending receipt. Transfers between equipment holders should normally be complete to CES.

**In lieu items**

6 Authorised 'in lieu' items held against this CES will not be replaced until such time as they are no longer serviceable. When replacement becomes necessary the correct item, as listed in the CES, will be demanded.

**General notes**

7 Certain items may be annotated as follows:

7.1 (E) - Expendable stores, consumable stores and material, 'NON LEDGER' spare parts of minor value.

7.2 (X) - ESSENTIAL ITEMS without which the RLC will not issue the equipment.

7.3 (\*) - This asterisk indicates the accountability classification of the item.

7.4 (NI) - (Not illustrated) when appearing with a number in the 'Fig Item' column indicates that the item is not illustrated.

7.5 (NIV) - (Not In Vocabulary) indicates that the item is not available within the stores system.

**ARMY EQUIPMENT  
SUPPORT PUBLICATION**

**Amendments**

8 Amendments to the catalogue will be published as and when necessary. These will be numbered consecutively, and the Amendment record sheet is to be completed for each amendment list embodied. New or amended material will be highlighted by side lining to show the extent of the amendment.

**Indentations**

9 Items are listed in a logical assembly/disassembly order and are indented by the 'dot system' in which each 'Dot' depicts the relationship of the item to the assembly.

**MAIN ASSEMBLY**

Attaching parts for main assembly

- FIRST LEVEL OF BREAKDOWN (Sub-assembly or detailed part of main assembly)
  - Attaching parts for the first level
    - SECOND LEVEL OF BREAKDOWN (Sub-sub-assembly or detailed part of Sub-assembly)
      - Attaching parts for second level
        - THIRD LEVEL OF BREAKDOWN (Sub-sub-sub-assembly or detailed part of Subsub-assembly)
          - Attaching parts for third level
            - FOURTH LEVEL OF BREAKDOWN ((Sub-sub-sub-assembly or detailed part of Sub-sub-assembly)
              - Attaching parts for fourth level

**Description**

10 The Item Description and Annotation Block is also to convey additional information to the CES user, which will appear in brackets ie related location detail, eg another AESP or Chapter/Item within this AESP.

**ADDITIONAL INFORMATION**

**Applicability details**

11 This CES relates to the following equipment:

<u>NSN</u>	<u>Asset Code</u>	<u>Contract</u>
7360-99-132-2518	N/A	N/A

## RELATED AND ASSOCIATED PUBLICATIONS

## Related publications

12 The octad for the subject equipment consists of all the categories shown in Table 1. All references are prefixed with the first eight digits of this publication. The availability of the publications can be checked by reference to the relevant Group Index in AESP 0100-A-001-013.

TABLE 1 RELATED PUBLICATIONS

Category/Sub-Category		Information Level				
		1 User/Operator	2 Unit Maintenance	3 Field Maintenance	4 Base Maintenance	
1	0	Purpose and Planning Information	101	101	101	*
	1	Equipment Support Policy Directives	*	*	*	*
2	0	Operating Information	201	201	201	*
	1	Aide Memoire	*	*	*	*
	2	Training Aids	*	*	*	*
3		Technical Description	201	201	201	*
4	1	Installation Instructions	*	*	*	*
	2	Preparation for Special Environments	*	*	*	*
5	1	Failure Diagnosis	201	201	201	*
	2	Repair Instructions	201	201	201	*
	3	Inspection Standards	201	201	201	*
	4	Calibration Procedures	*	*	*	*
6		Maintenance Schedules	601	601	601	*
7	1	Illustrated Parts Catalogues	711	711	711	*
	2	Commercial Parts Lists	*	*	*	*
	3	Complete Equipment Schedule, Production	*	*	*	*
	4	Complete Equipment Schedule, Service Edition (Simple Equipment)	741	*	*	*
	5	Complete Equipment Schedule, Service Edition (Complex Equipment)	*	*	*	*
8	1	Modification Instructions	811	811	811	*
	2	General Instructions, Special Technical Instructions and Servicing Instructions	821	821	821	*
	3	Service Engineered Modification Instructions (RAF only)	*	*	*	*

\* Category/Sub-category not published.