



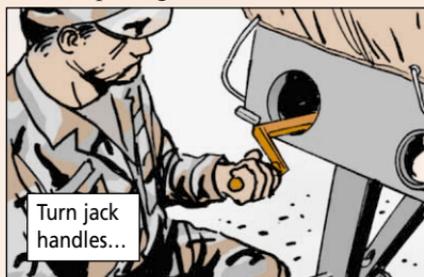
A Bad Slant on Cooking

When it comes to preparing a meal, you've got plenty of options. You can cook high-carb or low-carb. You can cook gourmet or you can cook on a budget. You can even cook from scratch. But there's one kind of cooking you must always avoid: Never cook in a mobile kitchen trailer (MKT) that's sitting on a slant.

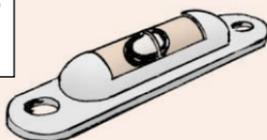
Cooking in a MKT that's not level can create a fire hazard. Grease from the grill can pool, run over the side and pour into the burner unit. Next thing you know, you're fighting a grease fire.

So, before you flip that first juicy burger or splash barbecue sauce on those wings, make sure the MKT is level. That takes more than a casual glance and some guesswork. It takes carefully watching the bench level indicators.

To set your MKT on the level, turn the jack handles to raise or lower the jacks until the bubbles are centered in the level indicators. You'll find the full procedures in work package 0005 00 of TM 10-7360-206-13.



...until bubbles are centered in level indicators



One other point worth remembering: If you can't find firm ground and have to park your trailer on soft ground, the jacks can sink and your kitchen will tilt. Avoid this problem by making a set of 12-in or larger square pads to put under the jacks.

Make the pads out of four 2x6x 12-in boards nailed or screwed together in two layers.

Use pad under leveling jack

