



## **CLEANING AND MAINTENANCE** **of the EUREKA TIMBERLINE 4XT TENT**

### **PARTS LIST**

- 1 TENT BODY
- 1 RAIN FLY
- 4 (3 PC.) FRAME POLE ASSEMBLIES
- 1 (3 PC.) CENTERLINE POLE ASSEMBLY
- 1 (1 PC.) END CAP POLE FOR RAINFLY
- 2 PLASTIC FRAME CONNECTORS
- 10 TENT PEGS (STAKES)
- 1 PEG BAG
- 1 POLE BAG
- 1 TENT BAG

### **CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED**

Remove the entire contents from the tent bag and insure that all parts are accounted for (see parts list above). Lay out the tent body flat on the ground. Stake out the 4 corners of the tent body. Assemble the 4 sets of frame poles and the centerline pole. Attach the frame poles to the respective corner ring pins and join with the plastic connector. Attach the centerline pole into the connectors at both ends. Pull up the black elastic bands attached to the roof centerline of the tent body, secure them around the connectors, and frame poles properly. Unzip the doors on both ends. If the tent is wet, allow to dry out completely. Sweep out all debris from the inside floor. Sponge by hand all dirt and mud from the inside floor so next users gear will not be affected. Lay out rain fly flat on the ground. Allow drying completely and then flipping it over and allow drying completely. After the tent parts are completely cleaned, return them to their proper bags. 10 stakes in the stake bag, 5 sets of poles and 2 connectors in the pole bag. Put stake bag and pole bag into the tent bag first, then stuff the rain fly in, followed by the tent body into the tent bag. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Return the tent to the troop shed for storage. Report to the Troop Quartermaster any missing parts or damage found.



## CLEANING AND MAINTENANCE of the COLEMAN 2-BURNER PROPANE STOVE

### PARTS LIST

- 1 COMPLETE STOVE UNIT
- 1 PROPANE ADAPTER ARM
- 1 BURNER GRATE

### CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED

Set up stove unit as if preparing to cook a meal, except do not attach propane adapter arm to the stove unit. Remove the burner grate. Hand wash all components of the stove, including bottom splash plate, backsplash (lid), 2 windshields on the inside and the outside of the unit. Wash entire outside of the stove body, including the bottom. Remove all debris and greases from all surfaces of the unit. Wipe clean the propane adapter arm. Do not submerge the stove or the adapter arm in any liquids. Either hand dry entire unit or allow drying in ambient (room) temperature. Reinstall the burner grate in the unit properly, store adapter arm in the unit properly and close the lid of the stove. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Insure that all parts are accounted for and return stove to the troop shed for storage. Report to the Troop Quartermaster any missing parts or damage found.



### CLEANING of the PLASTIC WASHBASINS



### CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED

Hand wash (scrub) all surfaces inside and out. Insure that that all debris and greases are removed. Sanitize inside of basin with a weak bleach solution (1 bottle cap of bleach to  $\frac{1}{2}$  gallon of clean water). Rinse thoroughly, hand dry. Inspect basins for cracks or holes. Take pride in the cleaning of the

equipment that you have the privilege of using at no cost to you. Return washbasins to the troop shed for storage. Report to the Troop Quartermaster any damage found.



## CLEANING AND SEASONING of the CAST IRON DUTCH OVENS and GRIDDLES

### CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED

First, **NEVER** use **ANY** soap products on cast iron equipment! To clean cast iron, you first wipe with a towel to remove all debris that is loose enough to fall off. Apply a small amount of (preferably) virgin olive oil to the cooking surfaces. However, vegetable oil will do. Next, sprinkle salt (Kosher is best due to its coarseness) to the entire cooking surface. Next, using a paper towel, use a scrubbing action to scrub with the salt all cooking surfaces to remove burnt on debris and greases. If, this step does not clean the surfaces sufficiently, repeat this step until the surfaces are clean. Next, wipe all debris and salt from the cooking surfaces. Apply a thin coat of oil to all surfaces, tops and bottoms. Place in oven preheated to a temperature of 350 degrees Fahrenheit and bake for 1 hour. Remove from oven very carefully; allow cooling to the touch. Apply another very thin coat to all surfaces, place in a paper grocery bag. Insure the equipment is clean and ready to be used in the future. Inspect for any damage. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Return cleaned griddle or Dutch oven to the troop shed for storage. Report to the Troop Quartermaster any damage found.

### CLEANING of the ALUMINUM GRIDDLES

An aluminum griddle can be identified by its weight. It is very light in comparison to a cast iron one. An aluminum griddle may be submerged in a strong soap solution and scoured down to the bare metal to remove all debris and greases from all surfaces. These griddles are not baked, nor do they get oiled for storage. Scrub them completely clean and dry them thoroughly. Place them in a paper grocery bag for storage as well. Insure that the griddle is clean, inspect for damage. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Return the griddle to the troop shed for storage. Report to the Troop Quartermaster any damage found.



## **CLEANING and MAINTENANCE of the COOLERS**

### **PARTS LIST**

- 1 COOLER BODY
- 1 COOLER LID
- 1 DRAIN PLUG (if equipped with one)

### **CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED**

Empty cooler of all contents. Scrub the inside and the outside with HOT, SOAPY water to remove all debris and dirt from all surfaces of the cooler. Rinse with HOT water; allow rinse water to flush through drain plug if so equipped, followed by a sanitizing process using a weak bleach solution (1 bottle cap of bleach to ½ gallon of clean water). Wipe the all inside surfaces with the bleach solution to sanitize against any blood borne pathogens from thawed meats that may have been stored in the cooler during the weekend. Again, allow some bleach solution to flush through the drain plug if so equipped. Rinse out completely with COLD clean water. Either hand dry or allow drying at ambient (room) temperature. Inspect for cracks, holes, splits or any other damage. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Return cooler to the troop shed for storage. Report to the Troop Quartermaster any damage found.



## **CLEANING of the ALUMINUM COOK KITS**



### **CLEANING OF EQUIPMENT PROCEDURES BEFORE RETURNING TO TROOP SHED**

Scrub the inside and the outside with HOT, SOAPY water to remove all debris and greases from all surfaces of all components of the cook kit. Rinse with HOT water; followed by a sanitizing process using a weak bleach solution (1 bottle cap of bleach to ½ gallon of clean water). Wipe the all inside surfaces with the bleach solution to sanitize against any blood borne pathogens from thawed meats that may have been in contact with any component of the cook kit during the weekend. Rinse out completely with COLD clean water. Either hand dry or allow drying at ambient (room) temperature. Inspect for any damage of missing parts. Take pride in the cleaning of the equipment that you have the privilege of using at no cost to you. Return the cook kit in the bag to the troop shed for storage. Report to the Troop Quartermaster any missing parts or damage found.

troopgearmaintenance/Troop81/Baelz/format.doc