

9-30-67

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	115	95	3	115	94	6	115	98	4	120	98			
14:00	87	2	115	95	3	120	102	10	115	96	3	120	98			
16:00	86	2	115	95	-	-	-	10	115	98	3	120	98			
18:00	87	2	115	95	3	115	94	8	115	98	3	120	98			
20:00	86	2	115	95	-	-	-	6	115	98	4	115	94			
22:00	86	2	112	95	2	115	94	15	118	98	10	117	94			
24:00	86	2	115	95	2	120	100	5	115	98	7	115	96			
02:00	86	2	115	95	3	120	100	13	120	98	8	115	96			
04:00	87	2	115	96	3	120	100	12	118	98	7	115	96			
06:00	87	2	115	96	3	115	100	8	115	98	8	115	96			
08:00	86	2	115	96	-	-	-	8	115	98	-	-	-			
10:00	84	2	110	93	2	115	97	5	115	98	20	110	94			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-30-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	34	10	-2	-	0	40	-	38	40	37
1400	4	36	12	-2	-	0	38	-	38	40	37
1600	3	35	10	-4	-	0	35	-	38	39	37
1800	3	35	10	-4	-	0	35	-	38	38	37
2000	3	35	9	-3	-	0	34	-	38	39	37
2200	3	35	8	-3	-	-1	34	-	38	40	38
2400	3	35	9	-4	-	-1	34	-	38	39	38
0600	3	35	9	-4	-	-1	34	-	38	39	39
0800	3	35	8	-4	-	-2	34	-	38	39	38
1000	3	36	8	-4	-	-2	35	-	38	39	38
1200	3	36	8	-3	-	-2	35	-	38	39	38
1400	3	36	8	-3	-	-2	34	-	38	40	39


CHIEF ENGINEER

REMARKS

1200-1600 Check water cooler's, Adjust water level
At Bubbler's, Check Temp, Check area for dampness
Check A/C units in operation
E. J. Brook

1600-2000 Fixing leak in water line
SCUTTLE BUTT TROOP MESS
E. J. Brook

2000-2400 ADJUSTING TEMP. CONTROL SWITCHES ON
Box # 2, 7, & 10. DEFROSTING Box #10
J. D. Russell

0600-0800 Adjust water level At bubbler's, water cooler's
Routine check all A/C units in operation.
Oil Diffuser Fan bearing's #9-10-11.
E. J. Brook

1400-1800 CHECKING A/C UNITS. Tighten
LEAKING GLAND ON S-189-2 #18
E. J. Brook

1800-2100 ADJUSTING EXPANSION VALVE AND TEMP. CONTROL
SWITCH IN Box #10
J. D. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	96	2	120	102	18	117	98	6	120	94			
14:00	87	2	120	96	2	120	102	7	120	98	3	120	96			
16:00	87	2	120	98	2	110	100	5	117	98	-	-	-			
18:00	87	2	120	98	2	120	100	5	118	98	6	118	96			
20:00	86	2	110	96	-	-	-	5	115	97	-	-	-			
22:00	84	2	110	95	-	-	-	15	112	97	5	122	100			
24:00	86	2	115	95	-	-	-	9	110	96	6	115	96			
02:00	86	2	115	95	3	120	100	17	118	98	7	120	98			
04:00	86	2	115	95	3	120	100	10	115	97	7	120	98			
06:00	86	2	115	95	3	120	102	10	115	97	5	120	98			
08:00	86	2	115	95	-	-	-	10	115	97	-	-	-			
10:00	85	2	112	95	3	120	102	20	115	98	20	120	102			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-29-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE	DAIRY	MEAT	FROZ	THAW	MEAT	THAW	MEAT	VEG.	BUTT.	FRUIT
	CREAM			FOOD						EGGS	
	1	2	3	4	5	6	7	8	9	10	11
1200	3	36	9	-2	-	0	39	-	38	44	39
1400	3	35	10	-2	-	2	38	-	38	44	39
1600	3	35	10	-2	-	1	40	-	39	44	37
1800	3	35	9	-2	-	0	39	-	38	44	37
2000	3	36	9	-2	-	0	42	-	38	44	38
2200	3	36	9	-2	-	0	42	-	38	43	38
2400	3	36	9	-2	-	0	42	-	38	45	38
0200	3	37	9	-2	-	0	42	-	38	46	38
0400	3	37	10	-2	-	-1	40	-	38	46	38
0600	3	37	10	-2	-	0	42	-	38	43	38
0800	3	36	10	-2	-	0	45	-	38	43	38
1000	3	36	10	-2	-	0	47	-	38	42	36

REMARKS

1200-1600 WEEKLY CHECK ALL SCUTTLEBUTTS —
Add 1 gallon REFRIG. oil To main A/C UNIT EER

1600-2000 TIGHTEN GLAND ON GAUGE COIN. &
ADJUSTED SUCTION PRESSURE. Added Freon
CHARGE ON COOLER IN AFT. E. R. *E. J. Testi*
J. Brooks

2000-2400 UNIT #4 CHANGED DIFFERENTIAL SETTING ON
PRESSURE CONTROL SWITCH. COIN POINT 20 LBS.
CUT-OUT POINT 2 LBS.

0200-0400 Adjust Bubbler VALVE ON COOLER # 31A3-127-0
CLEANED DRAIN ON #24 2-196-1
Defrost #10 DIFFUSER
Oiled DIFFUSER & FAN BEARINGS.

0400-0800 CHECKING A/C. UNITS SOME
UNITS IN TROOP AREA DENERGIZED. *E. J. Testi*
J. Brooks

0800-1200 DEFROSTING BOX # 7 & #10

J. Russell

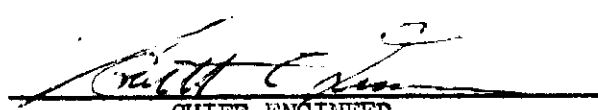
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CHIEF ENGINEER

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	97	—	—	—	5	115	100	—	—	—			
14:00	86	2	120	97	2	120	100	5	115	99	3	120	96			
16:00	86	2	120	97	—	—	—	10	118	98	3	120	96			
18:00	86	2	120	97	2	120	100	10	115	98	3	120	96			
20:00	87	2	120	97	2	120	100	5	115	99	3	120	96			
22:00	87	2	120	97	2	118	100	5	115	98	—	—	—			
24:00	86	2	120	96	—	—	—	6	115	97	7	110	92			
02:00	85	2	120	96	4	115	98	6	115	98	10	115	92			
04:00	86	2	120	96	4	115	98	5	115	98	10	115	94			
06:00	86	2	120	96	2	120	100	6	115	98	8	110	92			
08:00	84	2	120	97	—	—	—	10	115	98	—	—	—			
10:00	86	2	120	97	2	118	99	5	115	98	5	120	96			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-28-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	36	9	-2	-	3	34	7	38	44	38
1400	3	35	9	-1	-	3	34	-	38	42	39
1600	3	34	9	-2	-	2	35	-	38	42	39
1800	3	34	9	-3	-	1	35	-	38	42	39
2000	3	34	9	-3	-	2	35	-	38	41	39
2200	3	34	9	-3	-	0	34	-	38	42	38
2400	3	35	9	-4	-	-1	35	-	38	45	38
1000	3	36	9	-4	-	-1	34	-	38	47	37
1200	3	35	9	-3	-	-1	34	-	38	45	37
1400	3	36	9	-2	-	-1	35	-	38	45	38
1600	3	36	9	-2	-	-1	35	-	38	45	38
1800	3	36	9	-2	-	-2	36	-	38	42	38


 CHIEF ENGINEER

REMARKS

1200-1600 Box #10 REMOVED VALVE CAGE FROM EXPANSION VALVE AND CLEANED SEEMS OK. ADJUSTING EXPANSION VALVE AND SUCTION PRESSURE REGULATOR.

J. Russell

1600-2000 SERVICING BOX IN TROOP MESS REPLACED BELT. REMOVED 4 GALLON CANS OF TILE CEMENT FROM ICE BIN.

J. Brank

2000-2400 ADJUSTING SUCTION & DISCHARGE PRESSURE ON TROOP MESS ICE CREAM BOX.

J. Brank

2400-0100 DEFROST #10 DIFFUSER, OILED DIFFUSER PAN LIPS. ADJUST BELT & PULLEY-REACH IN BOX CREDS MESS. STBD. TIGHTEN BELT ICE CREAM BOX TROOP MESS. STBD.

J. Brank

0100-0800 TIGHTENED ALL CONNECTIONS ON ICE CREAM UNIT IN TROOP MESS CHARGED WITH 1 LB. OF FREON + ADD $\frac{1}{2}$ PT. OF OIL ^{TO} COMP.

J. Brank

0800-1200 ADJUSTING EXPANSION VALVE AND SUCTION PRESSURE REGULATOR IN BOX #10 LIGHTS OUT IN BOX #9

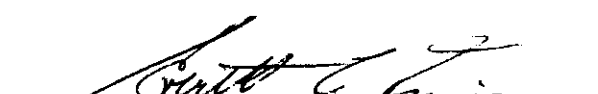
J. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	97	—	—	—	5	115	100	—	—	—			
14:00	86	2	120	97	2	115	94	5	115	100	10	115	96			
16:00	86	2	120	97	2	115	95	5	115	98	10	115	96			
18:00	86	2	120	97	2	115	95	5	115	98	—	—	—			
20:00	86	2	120	97	2	115	95	5	115	98	12	115	96			
22:00	86	2	120	97	2	115	95	5	115	98	—	—	—			
24:00	86	2	120	96	4	120	100	6	115	98	6	115	92			
26:00	86	2	120	96	2	120	97	5	115	98	10	115	92			
28:00	86	2	120	96	2	120	94	19	120	97	5	120	92			
30:00	86	2	120	96	—	—	—	7	115	98	5	120	93			
32:00	86	2	120	96	—	—	—	5	115	98	—	—	—			
34:00	86	2	120	97	2	118	99	6	115	99	5	100	96			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	34	9	-1	-	0	37	-	38	42	38
1400	3	34	9	-2	-	1	35	-	38	42	38
1600	3	35	9	-3	-	0	35	-	39	43	38
1800	3	35	9	-3	-	0	35	-	38	42	38
2000	3	36	9	-3	-	0	35	-	38	42	38
2200	3	36	9	-3	-	0	35	-	38	42	38
2400	3	37	9	-4	-	0	35	-	38	43	38
1000	3	37	9	-4	-	0	35	-	38	45	38
1200	3	36	9	-4	-	0	35	-	38	44	38
1400	3	37	9	-2	-	1	39	-	38	42	40
1600	3	36	9	-2	-	0	36	-	38	42	40
1800	3	36	9	-2	-	0	35	-	38	42	38


 CHIEF ENGINEER

REMARKS

1200-1600 ADJUSTING EXPANSION VALVE AND SUCTION PRESSURE REGULATOR IN Box #10

J. Russell

1600-2000 REPLACED BELT ON ICE CREAM Box IN MAIN PANTRY, BLEW OUT CONDENSER & PUT LIGHT CHARGE IN REACH IN Box PORT SIDE GALLEY STOREROOM

J. Brank

2000-2400 ADJUSTING WATER REGULATOR ON ICE MACHINE TROOPNESS. REMOVED 4 GALS. OF TILE CEMENT FROM ICE BIN.

J. Brank

2400-0200 CLEANED AIR COOLED CONDENSER ON WATER COOLERS #28 S-88-0, 18A 18B 2-111-2, 17A 2-111-2, 17B 2-111-2.

E. J. Jett

0400-1800 CLEANED CONDENSERS — 2-40-1 - 2-40-2 DEFROST #10 & #11 DIFFUSERS, OILED DIFFUSERS FOR BEARINGS #9-10-11.

E. J. Jett

1800-1200 CLEANED CIRC. WATER STRAINER

J. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	97	3	115	98	5	115	98	—	—	—			
14:00	86	2	120	97	—	—	—	10	115	98	10	115	96			
16:00	86	2	120	97	3	118	98	8	115	98	10	118	96			
18:00	86	2	120	97	3	115	98	5	115	98	—	—	—			
20:00	86	2	120	97	3	115	98	5	115	98	10	118	96			
22:00	86	2	120	97	—	—	—	15	120	98	3	120	97			
24:00	86	2	120	97	3	120	100	7	115	98	4	120	97			
26:00	87	2	120	96	4	120	102	5	110	98	5	120	97			
28:00	86	2	120	96	5	110	102	6	115	98	5	120	98			
30:00	86	2	120	96	3	115	97	6	115	98	3	120	98			
32:00	86	2	120	96	—	—	—	5	115	98	—	—	—			
34:00	86	2	120	97	5	110	100	5	115	99	5	120	97			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-26-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	36	8	-2	-	1	Defrosted	-	38	43	37
1400	3	36	9	-1	-	0	"	-	38	42	38
1600	3	36	9	-3	-	0	50	-	38	40	38
1800	3	36	9	-3	-	-1	42	-	38	40	38
2000	3	36	9	-4	-	-1	41	-	38	43	38
2200	3	36	8	-4	-	-2	41	-	38	40	38
2400	3	37	9	-3	-	0	35	-	38	40	38
1000	3	37	9	-3	-	0	35	-	38	40	38
1200	3	35	9	-4	-	0	34	-	38	41	38
1400	3	36	9	-4	-	-1	34	-	38	41	38
1600	3	40	9	-3	-	0	34	-	38	41	38
1800	3	41	9	-3	-	0	34	-	38	40	38


CHIEF ENGINEER

REMARKS

1200-1600 CHARGED 10 LBS F-12 TO UNIT #4. CHECKING FOR GAS LEAKS, ADJUSTING EXPANSION VALVE AND SUCTION PRESSURE REGULATOR ON BOX #10 J. Russell

1600-2000 CLEANING ICE MACHINES' RESERVOIRS FREEZING TUBES AND BLOWING OUT OVERFLOW DRAINS #3 DECK G. Brooks

2000-2400 DEFROSTED #10 DIFFUSER. GREASED & OILED SCOTSMAN FLAKER. BLOWING OUT AIR COOLED CONDENSERS J. Brooks

2400-0100 CLEANED SCUTTLEBUTT DRAIN. CLEANED AIR COOLED CONDENSER 3-185-1. CLEANED DRAIN # 3-185-1. CLEANED CONDENSER, ADJUST WATER FLOW E. Feste

0100-0400 CLEANED DRAIN & AIR COOLED CONDENSER. 50A 50B 4-194-0. CLEANED " " " 33-3-175-2. CLEANED CONDENSER 17A-17B 2-111-1

" " 1-158-0. Need plumber To clean drains 51A-51B 4-202-1 E. Feste

0800-1200 ADJUSTING EXPANSION VALVE AND SUCTION PRESSURE REGULATOR IN BOX #10

J. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	87	2	120	97	5	115	92	10	115	92	18	115	98			
14:00	87	2	120	96	5	115	92	7	115	96	20	120	98			
16:00	86	2	120	96	4	115	92	13	120	98	20	115	96			
18:00	86	2	120	96	4	118	94	10	115	94	18	115	98			
20:00	86	2	120	96	5	115	94	10	115	98	-	-	-			
22:00	86	2	120	96	-	-	-	10	120	98	20	115	96			
24:00	87	2	120	96	2	115	96	10	115	98	-	-	-			
02:00	87	2	120	96	3	115	98	10	115	98	10	120	94			
04:00	87	2	120	96	3	120	100	12	115	98	8	120	94			
06:00	87	2	120	96	2	115	97	12	120	98	7	115	94			
08:00	86	2	120	97	2	115	98	6	115	99	-	-	-			
10:00	86	2	120	97	2	115	98	12	120	99	10	120	94			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-25-67

COLD STORAGE BOX TEMPERATURES												REMARKS	
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT		
TIME	1	2	3	4	5	6	7	8	9	10	11		
1200	3	35	10	-4	—	-1	40	—	38	42	40	1200-1600 Checked scuttlebutts #51A-51B 4-202-1 for leaks, negative, DRAINS STOPPED UP. checked #28 2-182-1 FOR LEAKS, LOW WATER PRESSURE, NO LEAKS. Defrost #108 #11 DIFFUSERS —	
1400	3	35	10	-2	—	-1	40	—	38	42	45	1600-2000 Blowing out REACH IN BOXES IN MAIN GALLEY + SERVICING ICE MAKER IN MAIN SALON.	
1600	3	37	9	-4	—	-2	40	—	38	41	39	2000-2400 ADDED ONE QUANT LUBR OIL TO UNIT #3	
1800	3	36	9	-3	—	-2	40	—	38	40	38		
2000	3	36	9	-3	—	-1	40	—	38	40	38		
2200	3	35	9	-3	—	-1	40	—	38	40	39		
2400	3	37	9	-4	—	-2	40	—	38	41	39		
1000	3	37	9	-4	—	-2	40	—	38	42	39	Adjust water flow at bubbler check. REFRIGERANT #1 Belt on water cooler #28 3-88-0 CHECK COOLER #10 1-158-0, BLOWN FUSE.	
1200	3	36	9	-4	—	-2	40	—	38	42	39		
1400	3	34	9	-2	—	-1	40	—	38	41	37		
1600	3	35	9	-2	—	-1	41	—	38	42	38		
1800	3	34	9	-2	—	-1	42	—	38	41	38	Adjust water flow at Bubbler, check REFRIGERANT, check water temp (47°) #23 2-182-1 Defrost #10 - #11 DIFFUSERS oiled DIFFUSER FANS bags	
2000	3	34	9	-2	—	-1	42	—	38	41	38	MOVING F-12 BOTTLES INTO THREE TRACKS, CHECKING FOR LEAKS.	


 CHIEF ENGINEER



TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	95	4	120	94	10	115	96	5	120	92			
14:00	86	2	115	96	—	—	—	10	115	96	10	120	94			
16:00	86	2	118	95	—	—	—	10	115	96	5	120	94			
18:00	86	2	118	96	3	120	95	10	115	96	5	120	94			
20:00	85	2	118	96	3	120	95	10	115	—	—	—	—			
22:00	85	2	118	97	2	112	95	11	115	98	5	115	90			
24:00	87	2	120	97	5	115	94	19	115	98	—	—	—			
26:00	87	2	120	96	3	110	94	10	115	98	5	115	92			
28:00	86	2	120	96	3	115	94	18	115	98	5	115	92			
30:00	86	2	118	96	3	110	94	12	115	98	—	—	—			
32:00	86	2	118	96	3	110	94	10	115	98	5	120	94			
34:00	86	2	120	97	—	—	—	5	112	98	5	115	94			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-29-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	36	9	-2	-	-2	40	-	38	42	40
1400	3	35	9	-2	-	-2	40	-	38	41	40
1600	3	36	10	-3	-	0	40	-	39	43	41
1800	3	35	9	-3	-	-1	40	-	38	41	41
2000	3	36	9	-3	-	-1	40	-	38	42	41
2200	3	35	9	-3	-	-2	40	-	38	41	40
2400	3	36	9	-4	-	-2	40	-	38	42	41
1000	3	36	9	-4	-	-2	40	-	38	45	45
1200	3	36	9	-3	-	-2	40	-	38	43	41
1400	3	37	9	-2	-	0	40	-	39	44	43
1600	3	36	9	-3	-	-1	40	-	38	40	41
1800	4	37	9	-3	-	0	40	-	38	41	40


 CHIEF ENGINEER

REMARKS

1200-1600 Checked scuttlebutts 4-45-1 39A-39B
 with Halide Torch. No leaks. Refrig. syst. OK
 Pump started up.

1600-2000 BLEW OUT CONDENSERS ON BOTH
 ICE FLAKERS #3 DECK, AND REACH IN BOXES
 TROOP GALLEY + BAKE SHOP J. Brooks

2000-2400 CHANGED OVER CIRC. WATER STRAINER.
 PURGED SYSTEM ON PORT REACH IN BOX IN MAIN GALLY.

2400-0400 DEFROST #10 & #11 DIFFUSERS
 Oiled DIFFUSER FAN BEARINGS.
 MAINTAIN CLOSE CHECK ON A/C UNIT F.E.R. (COMPRESSOR BRQ'S)

0400-1800 TESTING REACH-IN'S AND ICE
 MAKERS FOR LEAKS. NONE FOUND

1800-2000 CHARGED UP SMALL F-12 BOTTLE.
 PUTTING EMPTY BOTTLES IN ONE PILE. NOTICED DEFECTIVE
 EXPANSION VALVE FOR Box #11

9-23-67

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	95	-	-	-	18	115	96	12	115	96			
14:00	86	2	120	95	3	115	92	15	115	95	8	120	95			
16:00	86	2	120	95	3	110	92	18	115	95	-	-	-			
18:00	86	2	120	95	3	110	92	18	115	96	12	115	96			
20:00	86	2	120	96	-	-	-	15	115	98	-	-	-			
22:00	86	2	120	97	5	110	94	10	115	99	5	120	100			
24:00	86	2	120	96	4	115	94	15	115	99	7	120	96			
02:00	86	2	120	95	4	120	96	18	120	99	12	120	96			
04:00	86	2	118	95	4	120	96	12	120	98	10	120	96			
06:00	86	2	120	96	5	120	96	15	115	99	12	120	96			
08:00	86	2	120	96	-	-	-	10	115	99	10	120	88			
10:00	85	2	120	97	2	120	100	10	115	99	6	125	89			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-23-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	4	35	9	-2	-	0	41	-	38	39	43
1400	4	35	9	-2	-	0	40	-	38	39	45
1600	3	35	9	-3	-	0	40	-	38	38	43
1800	3	34	9	-3	-	0	40	-	38	39	43
2000	3	35	9	-2	-	0	40	-	38	40	43
2200	3	34	9	-2	-	-1	40	-	38	41	43
2400	3	36	9	-2	-	-1	40	-	38	41	43
1000	3	36	9	-2	-	-1	40	-	38	42	46
1200	3	37	7	-3	-	-1	40	-	38	39	43
1400	3	36	9	-2	-	0	41	-	38	41	44
1600	3	36	9	-3	-	-1	41		38	41	42
1800	3	36	8	-3	-	0	41		38	40	42


 CHIEF ENGINEER

REMARKS

1200-1600 CHECK SCUTTLEBUTTS - WEEKLY CHECK-OFF
 DEFROST #11 DIFFUSER.
 A/C UNIT #38 HEAVY VIBRATION - SECURED.
 (4-184-23)

1600-2000 OPENED & FLUSHED STRAINER HOUSING
 ICE MACHINES ON #3 DECK. (NO STRAINER INSIDE)
 REMOVED AND CLEANED STRAINER ON ICE MAC.
 IN MAIN DINING SALON.

2000-2400 UNIT #4 ADJUSTING CONDENSER COOLING WATER
 REGULATOR.
 BOX #11 ADJUSTING SECTION PRESSURE REGULATOR

2400-0600 DEFROST #10-11 DIFFUSERS
 OIL DIFFUSER FAN BELTS

0600-1000 BOILED & FLUSHED OUT WATER CIRCUIT
 IN IDLE ICE MAKER IN TROOP MESS SPONGED OUT
 RESERVOIR AND LEFT DRY

1000-1200 TRYING TO CHANGE OVER CIRC. WATER STANDARD.

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	95	5	115	102	10	112	97	8	120	96			
14:00	86	2	120	95	5	115	98	18	115	98	5	120	96			
16:00	86	2	120	95	3	118	98	12	115	98	5	120	96			
18:00	86	2	120	96	3	115	98	10	115	98	5	120	96			
20:00	86	2	120	94	-	-	-	10	115	98	5	120	97			
22:00	86	2	120	97	3	115	98	10	115	97	5	120	98			
24:00	86	2	120	95	4	120	100	8	115	96	-	-	-			
02:00	86	2	120	95	2	120	98	11	115	96	8	120	98			
04:00	86	2	120	96	2	120	100	11	115	96	8	120	98			
06:00	86	2	120	96	2	120	98	10	115	96	-	-	-			
08:00	86	2	120	97	2	120	97	-	-	-	5	120	98			
10:00	86	2	120	97	2	100	97	10	112	97	10	120	98			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-22-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	4	35	9	-2	-	-1	41	-	38	40	42
1400	4	34	9	-2	-	1	41	-	38	40	45
1600	4	34	9	-2	-	2	40	-	38	40	44
1800	4	34	9	-2	-	1	40	-	38	40	43
2000	4	35	9	-2	-	1	40	-	38	41	42
2200	3	36	9	-1	-	1	41	-	38	42	42
2400	3	35	9	-2	-	0	40	-	38	42	42
0200	3	35	9	-2	-	0	41	-	38	42	43
0400	3	35	9	-2	-	0	41	-	38	42	42
0600	3	34	8	-3	-	0	40	-	38	38	44
0800	3	35	8	-3	-	0	40	-	38	38	43
1000	3	36	11	-2	-	1	41	-	38	39	43


 CHIEF ENGINEER

REMARKS

1200-1600

Adjust bubbler valve 4-486-0
 Adjust belt & pulley A/C unit 4-489-1
 Defrost DIFFUSER #11.

1600-2000

FITTED TUBING IN REACH IN
 ICE BOX IN MAIN GALLEY FOR SOLDE
 RING

2000-2400

SOLDERING LEAKING EXPANSION VALVE IN
 MAIN GALLEY REACH IN BOX

2400-0200

Defrost DIFFUSERS # 10-11
 oiled " " # 9-10-11

0200-0400

CHECKED REPAIRED REACH IN BOX
 FOR LEAK TRACES OF FREON AROUND
 LOWER END OF HEAT EXCHANGER

0400-1200

REASSEMBLING REACH IN BOX IN MAIN GALLEY
 + CHECKING FOR LEAKS.

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:22	84	2	115	95	3	115	98	17	115	98	—	—	—			
14:22	84	2	117	95	2	115	98	8	115	98	5	120	97			
16:22	85	2	118	95	2	115	98	12	117	98	5	122	98			
18:22	85	2	118	95	—	—	—	8	117	98	—	—	—			
20:22	86	2	120	96	2	115	98	8	115	98	—	—	—			
22:22	85	2	120	97	2	118	100	10	115	98	5	120	98			
24:22	84	2	120	97	3	117	96	13	115	98	6	118	94			
02:22	86	2	120	95	3	120	96	20	115	98	—	—	—			
04:22	84	2	118	96	3	115	97	10	115	98	—	—	—			
06:22	84	2	118	96	3	117	98	13	115	98	6	118	96			
08:22	85	2	118	96	—	—	—	10	115	98	5	120	98			
10:22	86	2	117	97	2	110	92	10	115	98	10	115	97			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-21-67

COLD STORAGE BOX TEMPERATURES												REMARKS	
TIME	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT		
	1	2	3	4	5	6	7	8	9	10	11		
1200	5	35	9	-2	-	0	43	-	38	42	42	1200-1600 Adjust bubbler valve 0-142 to scuttlebutt. Defrost Diffusers #10-11.	
1400	5	36	9	-2	-	0	43	-	38	45	42	1600-2000 Made Complete Check of Reach in Refrig. in Main Galley, found serious leak in suction-liquid heat exchanger line. Informed Challenge. J. Brook	
1600	5	37	8	-2	-	0	42	-	38	43	39		
1800	4	36	8	-3	-	0	42	-	38	40	39	2000-2400 Checking work done on A/C Diffusers, Tightening V Belts, Adjusting Lever Controls, J. Dunell	
2000	4	36	8	-3	-	0	42	-	38	39	40		
2200	4	41	8	-2	-	-2	41	-	38	39	41	2400-0100 Oil Diffuser Fan bearings. 9-10-11 Defrost #11 Diffuser.	
2400	4	37	8	-2	-	-1	45	-	38	40	42		
0100	4	35	8	-2	-	-1	40	-	38	40	45	0400-0800 Washed and Flushed out after ice machine storage bin #3 Deck. J. Brook	
0300	4	36	8	-2	-	-2	40	-	38	40	43		
0500	5	36	9	-2	-	0	41	-	39	41	44	0800-1200 Servicing A/C Diffuser Units J. Dunell	
0700	4	34	8	-2	-	-2	43	-	38	40	45		
0900	8	35	8	-2	-	-2	43	-	38	40	44		

CHIEF ENGINEER

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	84	2	115	95	3	118	100	15	112	98	—	—	—			
14:00	84	2	115	95	—	—	—	12	112	98	5	120	96			
16:00	86	2	118	96	2	118	102	12	115	98	5	120	97			
18:00	85	2	116	96	2	118	102	12	115	98	8	120	98			
20:00	85	2	117	96	—	—	—	12	115	98	—	—	—			
22:00	85	2	116	96	2	120	100	10	115	97	3	120	99			
24:00	86	2	115	95	2	120	100	10	115	97	3	120	99			
02:00	84	2	117	95	5	120	95	15	115	97	5	120	97			
04:00	85	2	117	96	5	120	98	10	115	97	5	120	97			
06:00	85	2	118	97	5	120	98	10	115	97	4	120	98			
08:00	84	2	115	96	5	120	98	10	115	98	5	120	98			
10:00	84	2	115	96	3	120	100	3	110	98	5	120	99			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-20-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	6	35	8	-2	-	0	42	-	38	42	48
1400	5	36	10	-2	-	0	44	-	38	44	41
1600	7	35	10	-2	-	1	42	-	38	40	41
1800	5	35	9	-2	-	5	41	-	38	40	41
2000	5	35	8	-2	-	3	41	-	38	40	X
2200	5	36	8	-2	-	3	41	-	38	41	X
2400	5	36	9	-2	-	1	40	-	38	41	-
2600	5	36	10	-2	-	1	41	-	38	41	-
2800	7	36	8	-3	-	0	40	-	38	41	44
3000	5	35	9	-2	-	0	41	-	38	42	42
3200											
3400											
3600											


 CHIEF ENGINEER

REMARKS

 1200-1600 Change Filters A/C unit 2-63-2 #15
 Greased Bags & changed Filters 2-631-#14

 1600-2000 CONTINUING CHECK OF ALL SYS. FOR
 LEAKS.

 2000-2400 SOME ONE CHANGED LOCK ON BOX #11
 CHECKING FOR LEAKS ON S.S. PLANT.

 2400-3000 CHECK DIFFUSER A/C units TROOP
 COMPARTMENTS,
 OIL DIFFUSER FANS #9-10

 3000-3400 MADE EXTENSIVE CHECK FOR LEAK
 IN REACH IN Box IN MAIN GALLEY. Added 2lb.
 OF FREGON. #19 SCOTTLG BUTT WATER.
 VERY RUSTY + SPORTING.

3400-3600 SERVICING A/C DIFFUSER UNITS

9-19-68.

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	120	95	5	115	90	12	115	97	18	115	96			
14:00	86	2	120	96	2	115	92	5	115	97	17	115	96			
16:00	86	2	120	96	2	115	94	5	115	97	17	115	96			
18:00	86	2	120	96	2	115	94	5	115	97	10	115	96			
20:00	85	2	120	96	5	115	94	5	115	98	10	115	96			
22:00	85	2	115	96	-	-	-	15	115	99	5	120	97			
24:00	86	2	120	96	2	120	102	10	115	98	15	110	96			
26:00	86	2	115	96	3	115	103	5	115	98	5	120	96			
28:00	86	2	115	96	2	115	102	5	115	98	5	120	97			
30:00	86	2	118	97	2	117	102	5	115	98	5	120	97			
32:00	85	2	116	96	2	115	100	5	115	98	-	-	-			
34:00	84	2	118	96	2	115	102	2	112	98	5	120	98			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-19-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	5	34	12	-2	-	4	42	-	38	42	41
1400	4	34	12	-2	-	4	42	-	38	41	44
1600	5	35	9	-2	-	0	43	-	38	43	41
1800	4	34	9	-2	-	-2	41	-	38	42	40
2000	4	34	9	-2	-	-1	41	-	38	43	41
2200	4	34	8	-2	-	-1	41	-	38	43	41
2400	4	35	8	-2	-	-1	40	-	38	41	41
0200	4	35	8	-2	-	-1	40	-	38	45	41
0400	3	34	8	-2	-	-1	39	-	38	42	40
0600	5	35	9	-2	-	0	42	-	38	43	42
0800	4	36	9	-2	-	0	41	-	39	43	42
1000	3	36	8	-2	-	0	40	-	39	43	44


 CHIEF ENGINEER

REMARKS

 1200-1600 GREASE BEARING'S 4-63-2 #31.
 COMPT 4-3 TIGHTEN BELT HOUSING.
 DEFROST #11 DIFFUSER.

E. Feste

 1600-2000 CHECKED SUCTION & PRESSURE SIDES
 OF WATER COOLER #33 SUSPECT FAULTY
 THERMOSTAT CONTROL. WILL
 CHECK FURTHER.

G. Brooks

 2000-2400 CHECKING FOR LEAK ON S.S. PLANT UNIT #1
 SHAFT SEAL LEAKS BAD.

J. Russell

 0200-0400 OIL DIFFUSER FANS #9-10-11
 DEFROST DIFFUSERS #10-11

E. Feste

 0400-0800 CHARGED SCOTTLAND BUTT #33
 TEMP. OF WATER DOWN BUT CONTROL
 THERMOSTAT NOT OPERATING PROPERLY

G. Brooks

 0800-1200 S.S. PLANT UNIT #1, TOPED OFF LUBE OIL TO HALF
 BULLS EYE. CHARGED 10 LBS F-12, THIS UNIT USES
 A GREAT DEAL OF LUBE OIL & FREON. NOTICED LEAK
 COMING FROM SHAFT SEAL.

J. Russell

9-18-67

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	115	95	5	120	100	27	115	98	12	115	94			
14:00	86	2	115	95	—	—	—	10	115	98	—	—	—			
16:00	86	2	115	95	—	—	—	8	120	98	—	—	—			
18:00	86	2	118	97	3	118	100	10	115	98	5	120	98			
20:00	86	2	115	96	5	120	100	8	117	98	—	—	—			
22:00	86	2	120	97	2	120	101	10	115	98	10	120	98			
24:00	86	2	120	97	2	120	101	—	—	—	—	—	—			
02:00	86	2	120	97	2	120	101	10	115	98	—	—	—			
04:00	86	2	120	97	2	120	101	10	115	98	10	120	98			
06:00	86	2	120	97	2	120	100	10	115	98	—	—	—			
08:00	85	2	118	97	2	120	99	—	—	—	10	120	98			
10:00	84	2	115	96	2	115	100	15	118	100	5	118	98			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-18-67

TIME	COLD STORAGE BOX TEMPERATURES											REMARKS
	ICE CLEAN	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT	
	1	2	3	4	5	6	7	8	9	10	11	
1200	5	36	10	-2	46	0	44	0	38	45	40	1200-1600 CHANGE FILTER 4-153-2 #35 (Smoking MTR) " " 2-197-2 #19 Adjust belt scuttlebutt 4-146-16
1400	4	35	10	-2	46	0	47	0	38	42	42	1600-2000 CHANGED FILTER IN A/C UNIT #24 CREW DAY ROOM <i>E. J. Brooks</i>
1600	5	36	9	-2	-	0	43	-	38	42	42	
1800	4	35	9	-2	-	0	42	-	38	40	40	
2000	4	35	9	-2	-	0	42	-	38	41	40	2000-2400 CHANGED FILTERS IN A/C UNIT #17 REPAIRED LEAK ON UNIT #5 S.S. PLANT. <i>J. Russell</i>
2200	5	34	9	-2	-	0	42	-	38	41	41	
2400	5	36	9	-2	-	0	41	-	38	42	42	
0200	4	35	9	-2	-	0	41	-	39	42	45	0200-0400 Made Routine check A/C units in TROOP COMPARTMENTS, DEFROST DIFFUSERS #10-11 <i>E. J. Brooks</i>
0400	4	35	9	-2	-	0	41	-	39	42	44	
0600	5	36	9	-2	-	0	41	-	39	42	41	0400-0800 CHANGED FILTERS IN A/C UNITS 9-10-16. CHECKING FOR LEAKS ON MAIN PLANT. <i>E. J. Brooks</i>
0800	4	36	9	-2	-	0	42	-	40	42	41	
1000	3	35	8	-2	-	0	42	-	43	41	43	0800-1200 CHARGED 10 LBS F-12 TO S.S. UNIT #4 REEFER FLAT FULL OF FREON GAS. FOUND TEN EMPTY FREON-12 BOTTLES. WORKING ON LEAKING PURGE VALVE, ON UNIT #5 <i>J. Russell</i>


CHIEF ENGINEER

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	86	2	115	95	—	—	—	3	115	98	—	—	—			
14:00	86	3	115	96	3	115	96	10	115	98	12	115	98			
16:00	87	3	115	96	—	—	—	10	115	98	12	115	98			
18:00	87	2	115	96	2	118	100	10	115	98	—	—	—			
20:00	87	2	115	95	2	120	100	12	110	97	5	120	98			
22:00	87	2	116	96	2	115	98	10	115	98	10	120	97			
24:00	85	2	115	95	2	115	100	13	117	98	—	—	—			
26:00	85	2	115	95	2	120	100	17	115	98	5	120	95			
28:00	84	2	115	95	2	120	100	15	115	98	5	115	95			
30:00	84	2	115	95	—	—	—	12	113	97	—	—	—			
32:00	84	2	115	95	—	—	—	5	115	97	5	120	96			
34:00	84	2	115	96	2	115	100	5	115	98	5	120	99			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-17-67

COLD STORAGE BOX TEMPERATURES												REMARKS	
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT		
TIME	1	2	3	4	5	6	7	8	9	10	11		
1200	5	36	9	-2	-	2	45	-	38	40	38	1200-1600	Tighten belt Seattlebutt Troop Mess Port side, Defrost Diffusers #9-11 Boxes Check Air units Troop compartments, B. Feste
1400	4	36	12	-2	-	2	48	-	38	40	42	1600-2000	CHANGE FILTERS ON AC. UNITS 7-+8 TROOP OFF LOUNGE G. Brooke
1600	5	37	10	-2	-	3	44	-	38	40	41		
1800	5	36	10	-2	-	2	42	-	38	40	40		
2000	10	36	10	-2	-	2	LOCK CHANGED		38	40	39		
2200	8	36	11	-2	-	2	"	"	38	40	40	2000-2400	SOMEONE CHANGED THE LOCK ON BOX 7+8 SOMEONE LEFT THE FANS OFF IN THE ICE CREAM BOX J. Dunnell
2400	5	36	9	-2	-	1	-	-	38	39	40		
0600	5	36	9	-2	-	0	-	-	38	40	40		
0800	5	36	9	-2	-	0	-	-	38	40	40	0600-1000	Oiled Diffuser Fans #9-10-11 Boxes Check Air units Troop Compts, Defrost Diffuser #11. B. Feste
1000	3	36	10	-2	-	0	43	-	38	43	40		
1200	3	35	11	-3	-	2	45		38	41	41	1000-1400	CHECKED OUT SYSTEMS FOR LEAKS FOUND 2 AND TAGGED COUP HING ON LINE TO WATER REG. 00 AND PURGE VALVE. G. Brooke
1400	3	36	10	-2	-	2	47		38	41	41	1400-1800	CHASING FOR LEAKS ON S.S. PLANT. J. Dunnell


 CHIEF ENGINEER

9-12-67

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	84	3	117	95	2	115	98	15	115	97	8	115	96			
14:00	84	2	115	95	2	115	98	15 ¹²	115	96	-	-	-			
16:00																
18:00																
20:00	83	2	115	96	2	115	100	17	115	99	5	120	97			
22:00	83	2	117	96	2	117	100	20	115	99	-	-	-			
24:00	84	3	117	95	-	-	-	-	-	-	-	-	-			
26:00	84	2	115	95	3	120	100	15	115	96	3	120	98			
28:00	84	2	115	95	3	120	100	-	-	-	3	120	98			
30:00	84	2	115	95	3	118	100	13	115	96	5	120	98			
32:00	83	2	120	97	2	115	100	15	115	99	10	115	97			
34:00	83	3	118	96	-	-	-	13	115	98	15	120	97			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-12-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	5	34	10	4	60	5	35	-	38	38	38
1400	4	35	10	2	52	4	35	-	38	38	38
1600											
1800											
2000	4	34	10	-1	-	3	33	-	38	38	38
2200	4	36	9	-1	-	3	33	-	38	38	38
2400	5	36	10	0	44	3	35	-	38	38	38
0600	4	36	10	-1	44	3	33	-	38	38	38
0800	4	36	10	-1	44	3	33	-	38	38	38
1000	4	37	10	2	48	2	35	-	40	38	40
1200	5	40	10	1	5	3	34		39	38	39
1400	10	45	10	0	8	3	34		38	37	39


 CHIEF ENGINEER

REMARKS

1200-1600

Oiled Diffuser Fan #9-10-11.

Routine Watch -

E. Felt

1600-2000

Repairing YORK CUBER
IN TROOP MESS. NOW
APPARENTLY WORKING. G. Brooks

2000-2400

WATER COOLER #2-106-2, REMOVED TWO
LINKS FROM BELT, UNIT BACK IN SERVICE.
WATER COOLER #3-143-1 DEFECTIVE WIRING FROM
PANEL # FB-128-A2 TO WATER COOLER. J. Russell

0000-0400

Routine Watch -

E. Felt

0400-0800

ADJUSTING ICE MACHINE FOR UNIFORM
1/4 IN. HOLE CUBE AS PER SPEC. CHECKED REACH
IN BOX IN MAIN GALLEY FOR LEAKS, TIGHTENED
OFF ALL CORN. ADD 2 LB. F-12. G. Brooks

0800-1200

S.S. UNIT #1 ADDED 1 QUART OF LUBE OIL
A/C UNIT #36 S-1-146-2 BEARING RUMBLE.
A/C UNIT #37 4-184-1 NOISE MOTOR J. RussellReplaced
air vent
in
Comp. 4-

347
~~348~~

158

9.11.

27.10.

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12.00	84	2	117	95	4	115	98	11	115	96	7	115	96			
14.00	84	2	115	95	2	120	100	15	117	98	17	115	94			
16.00	84	3	117	95	2	120	100	—	—	—	14	120	97			
18.00	83	3	117	95	2	118	100	12	117	98	10	120	98			
20.00	83	2	115	95	2	110	92	10	115	98	—	—	—			
22.00	83	2	117	96	2	120	98	10	115	98	10	120	98			
24.00	83	2	117	96	2	115	90	18	115	98	4	120	98			
02.00	83	2	115	95	3	115	100	15	115	96	—	—	—			
04.00	83	2	115	95	3	115	100	13	115	96	5	120	98			
06.00	82	2	115	96	3	115	98	12	115	96	5	120	98			
08.00	83	2	115	96	—	—	—	—	—	97	5	120	98			
10.00	83	2	120	97	2	115	101	2	110	99	—	—	—			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-11-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	5	36	10	0	54	4	35	-	43	40	38
1400	5	34	10	-1	52	5	33	-	39	45	40
1600	4	34	10	-1	52	5	33	-	39	44	40
1800	4	34	10	1	52	5	34	-	39	42	40
2000	4	34	10	1	50	4	33	-	39	39	39
2200	5	35	9	1	48	3	33	-	39	38	39
2400	4	36	10	-1	46	3	33	-	39	38	38
1800	4	35	10	-1	44	3	33	-	39	38	38
1400	3	35	10	-1	44	3	33	-	39	38	38
1000	4	35	10	2	48	3	34	-	39	40	40
0800	3	33	10	9	50	3	34	-	39	38	39
0600	3	34	10	5	50	3	34	-	39	39	39

SECURED

CHIEF ENGINEER

REMARKS

1200-1600 Defrost Diffuser #10 Box.

Watch Routine

E. J. Feste

1600-2000 MADE THOROUGH CHECK OF ICE MACH. IN TROOP MESS. NEEDS OVERHAUL + CHECK OF ELECT. CIRCUITS. CUTTING OUT ON G. BROOKS

2000-2400 CHECKING FOR LEAKS WITH HALIDE TUBE

J. Russell

2400-0600 OVERHAULING WATER CIRCUIT + CLEANING CONDENSER IN YORK CUBER TROOP MESS.

Watch Routine

E. J. Feste

0600-1000 BOILING CONDENSER OUT WITH ACID. TO SET FOR 6 HRS. OR MORE

G. Brooks

1000-1200 OPEN COOLING WATER VALVE TO ICE COBBE MACHINERY IN TROOP MESS. INCREASE P.P.M. ON UNIT #1

J. Russell

9-10-67

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	83	0	120	95	-	-	-	5	110	96	10	120	96			
14:00	84	0	115	95	0	110	92	12	115	96	15	115	92			
16:00	84	0	115	95	1	115	96	15	117	98	12	115	96			
18:00	82	2	115	95	1	90	88	10	118	98	12	115	96			
20:00	82	2	115	95	2	112	98	10	118	98	7	115	96			
22:00	82	2	115	96	-	-	-	15	17	99	10	115	96			
24:00	82	2	115	96	2	115	98	4	115	96	7	115	96			
02:00	83	3	117	96	2	117	100	6	115	96	7	115	96			
04:00	82	2	120	98	2	118	98	-	-	-	8	115	96			
06:00	82	2	117	95	2	118	98	5	116	98	10	117	98			
08:00	81	2	117	96	2	112	97	12	115	98	12	115	97			
10:00	82	2	120	98	2	115	97	5	116	98	7	115	96			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-10-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	3	36	11	-1	54	1	33	45	45	38	42
1400	3	35	10	-1	54	2	33	X	42	38	43
1600	7	36	10	-1	50	2	35	X	42	38	36
1800	3	34	9	2	54	2	34	X	40	38	37
2000	4	36	8	-2	-	2	33	X	37	37	30
2200	3	36	8	-2	-	3	34	X	38	37	38
2400	4	36	9	-1	46	2	33	X	40	33	38
0200	3	36	9	-1	46	2	33	X	38	38	38
0400	4	36	9	-1	48	2	34	X	38	38	38
0600	4	36	10	2	52	3	34	X	40	40	40
0800	4	36	11	-2	58	3	33	X	42	40	39
1000	4	36	10	-2	58	3	33	X	41	40	39

REMARKS

1200-1600 Defrosted #4 - #11 Boxes
oiled diffusers #9-10-11

1600-2000 BLEW OUT DRAIN IN TROOP
MESS ICE MAKER.
E. Jester
J. Brooks

2000-2400 ~~ADJUSTING~~ ADJUSTING TEMP. CONTROLL
SWITCHES IN BOX #9 #10 + #11

2400-0200 Defrost Diffuser #9 - 10 Box.
J. Russell

0200-0400 Watch Routine - E. Jester
0400-0800 REPAIRED CAPILLARY TUBE + THERM
CUT OUT BULB ON YORK CUBER IN TROOP
MESS.
J. Brooks

0800-1200 CHANGING FILTERS IN A/C UNITS.

J. Russell


CHIEF ENGINEER

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	82	0	120	95	0	105	94	5	115	96	9	115	94			
14:00	82	0	115	95	0	105	92	4	110	96	10	115	95			
16:00	82	0	117	95	0	110	96	7	115	97	12	115	94			
18:00	80	0	117	95	0	110	96	5	115	96	12	115	95			
20:00	80	2	115	95	0	110	95	10	115	98	10	115	96			
22:00	81	2	115	96	-	-	-	12	115	98	8	115	96			
24:00	82	0	117	95	-	-	-	-	-	-	10	115	94			
26:00	82	0	115	95	0	110	94	-	-	-	3	120	96			
28:00	82	0	115	95	0	110	95	15	115	96	4	120	96			
30:00	80	2	118	96	-	-	-	13	115	96	5	120	96			
32:00	81	2	115	96	-	-	-	8	115	99	13	117	96			
34:00	81	2	115	96	0	110	95	10	115	98	5	120	96			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-9-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE	DAIRY	MEAT	FROZ	THAW	MEAT	THAW	MEAT	VEG.	BUTT.	FRUIT
	CREAM			FOOD						EGGS	
	1	2	3	4	5	6	7	8	9	10	11
1200	0	45	10	0	48	3	34	25	44	40	40
1400	0	36	11	0	48	2	34	30	44	39	41
1600	0	36	10	0	46	2	33	32	44	39	41
1800	0	34	10	0	46	2	34	33	40	38	40
2000	-1	33	9	-1	45	1	33	33	37	39	39
2200	0	35	9	-2	44	2	33	34	38	39	40
2400	0	36	10	-1	47	1	33	34	40	39	41
0200	2	35	9	-1	44	1	33	34	38	41	41
0400	2	35	9	-1	44	1	33	34	39	36	43
0600	2	37	14	2	52	0	35	34	39	36	38
0800	2	37	10	0	52	2	34	35	42	36	38
1000	4	36	10	-1	53	5	34	44	50	36	39


 CHIEF ENGINEER

REMARKS

 1200-1600 GREASED Fittings on AK units AFT.
 Defrosted defuser #9 & #11 Boxes

E. Jester

 1600-2000 Box #8 OFF FOR DURATION OF Voy.
 B/O CH. BUTCHER. M.T.

L. Brooks

 2000-2400 UNIT #2 ADJUSTING CUT-OUT POINT ON
 CONTROL SWITCH, CUT-OUT POINT 2 LBS. SECTION PRESSURE

J. Russell

0000-0400 Defrost Defuser's #10 & #11

E. Jester

0400-0800 defrosted diffuser #11 Box

L. Brooks

 0800-1200 ADJUSTING CONTROL SWITCHES IN
 Box #9 #10 & #11

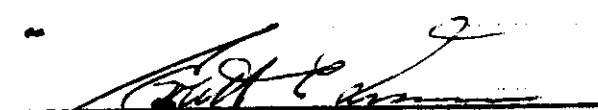
TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	82	2	120	100	0	120	102	7	115	98	13	115	96			
14:00	82	2	120	100	0	120	100	6	115	98	13	115	96			
16:00	82	1	120	98	1	120	100	4	115	98	14	120	96			
18:00	82	2	120	98	2	120	102	5	115	97	10	120	96			
20:00	81	2	120	100	4	120	101	-	-	90	10	115	97			
22:00	82	2	115	95	2	115	98	12	118	90	12	118	97			
24:00	82	0	120	95	0	115	98	8	115	98	12	115	96			
26:00	82	0	120	95	0	115	98	8	120	98	5	120	96			
28:00	82	0	120	95	0	115	98	6	120	98	5	120	96			
30:00	81	2	120	95	2	115	98	8	120	98	5	120	96			
32:00	81	2	115	96	2	112	97	5	115	99	12	120	97			
34:00	81	2	115	96	2	112	97	5	115	98	12	120	97			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-7-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	2	34	14	1	50	4	34	10	42	41	40
1400	5	36	12	1	48	4	35	10	43	41	40
1600	3	35	10	0	46	3	35	9	40	41	40
1800	2	35	10	0	50	3	35	6	40	41	40
2000	2	33	11	1	45	3	33	12	43	41	41
2200	2	35	10	0	44	3	34	10	39	42	37
2400	2	35	10	0	42	4	33	10	40	42	36
0200	2	36	10	0	42	3	33	9	40	46	36
0400	2	36	10	0	46	3	36	9	40	38	36
0600	1	37	10	0	44	3	34	10	40	38	37
0800	1	36	10	1	47	3	34	12	43	38	37
1000	1	34	10	3	52	5	34	25	45	39	38



CHIEF ENGINEER

REMARKS

1200-1600 CHANGED FILTERS & CLEANED H/K UNITS
22 - 23 - 27-30

Watch Routine -

E. Jett

1600-2000 REMOVED & OVERHAULED LATCH ON
REFRIG. DOOR IN P/S CREW PANTRY, NO SPARE

G. Brooks

2000-2400 ADJUSTING EXPANSION VALVE AND DEFROSTED
DEFUSER IN BOX #9

J. Russell

0000-0400 9-9-67 Oiled Diffuser Box #9 - 10 - 11.
Defrosted DEFUSER in Box #10

Routine Watch -

E. Jett

1400-1800

ROUTINE WATCH

G. Brooks

1800-2200 ADJUSTING EXPANSION VALVE IN BOX #9

J. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	80	3	120	100	0	115	100	19	115	98	4	115	92			
14:00	80	2	120	100	0	120	100	18	115	98	10	115	96			
16:00	80	3	120	99	2	115	98	18	115	98	13	120	96			
18:00	80	3	120	98	2	120	100	20	115	98	10	115	94			
20:00	80	3	120	98	2	120	100	20	115	98	10	115	94			
22:00	80	3	120	100	5	120	102	20	115	99	10	115	96			
24:00	80	0	120	95	1	120	102	14	120	98	10	115	98			
26:00	80	1	120	100	1	120	102	10	120	98	5	120	96			
28:00	80	1	120	100	1	120	100	10	120	98	3	120	96			
30:00	80	2	120	100	2	120	100	8	120	98	5	120	96			
32:00	80	2	120	100	2	120	100	8	120	98	4	120	96			
34:00	80	3	122	100	2	120	110	8	118	99	9	120	96			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 7-6-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	2	36	12	1	46	1	33	6	46	45	46
1400	2	35	12	1	51	0	33	10	45	43	48
1600	8	34	13	1	62	0	38	10	44	43	52
1800	6	35	11	2	54	3	34	11	43	44	51
2000	4	35	11	2	50	2	34	9	43	44	51
2200	2	33	12	2	43	2	33	10	43	44	45
2400	3	37	11	0	38	2	34	10	42	45	44
0200	3	36	12	0	36	2	33	10	40	47	42
0400	3	35	12	0	34	2	33	10	40	40	40
0600	3	36	12	0	34	2	34	8	40	38	38
0800	3	36	12	0	42	2	34	10	40	38	38
1000	3	36	12	0	45	3	35	17	43	40	38

CHIEF ENGINEER

REMARKS

1200-1600 CHANGED FILTERS, GREASED FITTINGS
ON A/C Units # 11-12-20-21-~~22~~
28-29
E. Jesti

1600-2000 CHECKED ALL A/C UNITS FOR ASSURANCE
OF CHILL WATER INLET/OUTLET VALVES OPEN
CHANGED FILTER #3
G. Brooks

2000-2400 CHANGED EXPANSION VALVE IN BOX #9
ADDED ONE QUANT OF LUB. OIL TO UNIT #1
J. H. Russell

0200-0400 GREASED FITTINGS ON A/C UNITS
22-23-27-30-31.
ROUTINE WATCH — E. Jesti

0400-0800 ROUTINE WATCH
G. Brooks

0800-1200 CHARGED 25 LBS F-12 TO UNIT #1
J. H. Russell

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	76	2	120	100	0	120	104	10	115	97	5	115	96			
14:00	76	2	120	95	0	120	104	5	115	96	-	-	-			
16:00	76	2	120	96	0	120	104	-	-	-	5	115	96			
18:00	76	2	120	96	1	120	104	-	-	-	5	115	96			
20:00	76	3	120	100	2	122	104	10	110	96	-	-	-			
22:00	77	3	120	100	2	125	105	12	110	96	-	-	-			
24:00	78	2	120	100	0	120	104	12	110	96	-	-	-			
02:00	78	2	120	100	0	120	106	10	110	96	-	-	-			
04:00	80	2	120	100	0	120	104	10	110	96	5	120	96			
06:00	80	2	120	100	2	120	104	15	110	97	5	120	96			
08:00	78	2	120	100	2	120	104	15	110	97	8	120	96			
10:00	78	3	120	100	2	125	106	15	110	98	10	115	96			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

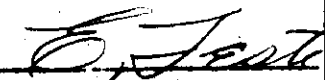
DATE 9-5-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	6	36	11	0	38	2	34	6	46	42	40
1400	9	36	16	1	50	2	35	6	49	45	42
1600	14	35	10	0	43	2	34	16	49	44	42
1800	14	35	10	0	43	1	42	8	48	44	43
2000	14	37	12	0	40	0	34	6	47	45	43
2200	15*	36	12	0	39	2	34	6	47	45	43
2400	4	36	12	0	40	1	34	6	47	45	42
0200	2	37	11	0	40	1	34	6	47	47	43
0400	2	36	11	0	40	1	34	6	47	45	43
0600	2	35	11	0	42	1	35	6	48	45	40
0800	2	35	10	0	42	2	35	5	48	45	42
1000	8	40	12	0	53	2	35	8	50	45	39


 CHIEF ENGINEER

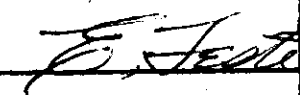
REMARKS

 1200-1600 CHANGED FILTERS & CLEANED A/C
 UNITS #13-14-15-16.


 1600-2000 #3 COMP. SHORT CYCLING. C/E INFORMED
 CHANGED FILTERS & CLEANED A/C
 #39-40

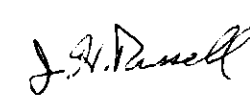

 2000-2400 ADJUSTING CONTROLS IN BOX 9 & 10.
 TURNED BACK ON DEFUSER FANS THAT WERE LEFT OFF
 IN FISH BOX. (#1 ICE CREAM BOX)


 0200-0400 GREASED FITTINGS ON #1-2-3-4-7-
 8-9-10-24 A/C UNITS.


 0400-0800

 ROUTINE WATCH 

 0800-1200 LOOKING THROUGH SUPPLY FOR
 EXPANSION VALVES



TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	74	2	120	100	0	120	106	5	115	96	5	120	96			
14:00	75	2	120	98	0	120	105	5	115	98	5	120	96			
16:00	76	2	120	100	1	120	106	4	115	96	5	120	96			
18:00	76	2	120	100	1	120	106	4	115	96	5	120	96			
20:00	75	2	120	98	2	120	105	10	115	97	7	120	97		•••	
22:00	75	2	120	100	2	120	105	10	115	97	5	120	96		•••	
24:00	75	2	120	100	0	120	105	10	115	97	5	120	96		•••	
02:00	76	2	120	100	0	120	104	10	115	98	5	115	96		•••	
04:00	76	2	120	100	0	120	104	10	115	98	5	115	96		•••	
06:00	76	2	120	100	0	120	104	10	115	97	5	115	96		•••	
08:00	76	2	120	100	0	120	104	10	115	97	5	115	97		•••	
10:00	76	3	120	100	1	125	106	-	-	97	3	115	96			

MAIN REEFER LOG: USNS GEN JOHN POPE (T-AP110)

DATE 9-4-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	1	35	10	0	38	0	34	4	42	46	47
1400	1	36	10	0	40	1	34	4	41	46	47
1600	3	35	12	0	42	1	34	6	42	47	49
1800	1	37	10	0	40	2	34	5	42	46	47
2000	1	36	10	0	40	2	34	4	42	46	43
2200	0	34	11	0	38	2	34	5	43	47	40
2400	0	36	11	0	38	2	34	4	44	45	37
0200	0	36	10	0	38	2	33	4	44	45	35
0400	1	36	10	0	38	2	34	4	44	45	36
0600	2	37	10	0	38	2	38	4	43	44	37
0800	2	37	10	0	39	2	36	4	43	44	38
1000	1	35	14	1	45	3	34	7	46	45	40

REMARKS	
1200-1600	changed filters on HK units. #18-19-25-26-20-21
1600-2000	Watch Routine. E. Teste CHANGED BELT ON REFRIG. IN CROW PANTRY
2000-2400	G. Branks
2400-0200	REPAIRED DEFECTIVE LEVER CONTROL ON A/C DEFUSER #17 DEFUSER IN BOX #10.
0200-0400	J. A. Russell
0400-0600	Watch Routine. E. Teste
0600-1000	Added 1qt Oil To #1 COMP. REPLACED SUCTION PRESSURE REGULATOR PILOT IN #9 SYS.
1000-1200	G. Branks
1200-1800	CHARGED 10 LBS. F-12 TO SS. #3 RECHARGED SMALL F-12 BOTTLE
1800-2400	J. A. Russell

[Signature]
CHIEF ENGINEER

CIRC
WATER
PRESS

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12	76	2	130	105	1	125	106	-	-	-	3	115	95			
14	76	1	13	105	1	125	106	-	-	-	10	115	96			
16	76	1	130	105	1	125	106	-	-	-	10	115	96			
18	76	1	130	105	2	125	106	8	115	96	-	-	-			
20	74	2	132	105	2	125	106	10	115	97	6	115	97		...	
22	74	2	135	108	2	125	108	10	112	97	-	-	-		...	
24	76	1	135	108	0	125	106	10	115	98	10	120	97		...	
26	76	1	130	105	1	125	106	3	115	98	8	120	97		...	
28	76	2	135	106	1	125	108	5	115	98	-	-	-		...	
30	76	2	133	106	2	125	107	8	115	98	8	120	98		...	
32	76	2	125	104	1	125	107	6	115	97	7	120	97		...	
34	75	2	120	100	3	122	105	5	115	98	3	115	95			

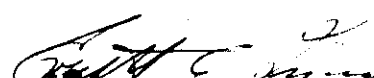
75

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-3-67

TIME	COLD STORAGE BOX TEMPERATURES										
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
	1	2	3	4	5	6	7	8	9	10	11
1200	1	37	10	0	36	-1	34	6	46	38	44
1400	3	37	12	0	38	0	35	17	42	39	46
1600	3	37	12	0	38	0	35	10	42	39	46
1800	3	36	10	0	34	0	35	2	47	39	44
2000	2	34	10	0	32	-1	34	6	47	43	45
2200	2	38	10	0	32	-1	34	6	47	43	46
2400	1	35	10	0	32	-1	34	6	44	44	46
0200	1	35	10	0	32	-1	34	6	44	44	46
0400	1	36	10	0	30	0	34	5	44	44	46
0600	1	36	10	-1	34	-2	38	6	44	42	45
0800	2	35	10	-1	34	-1	34	5	41	44	46
1000	4	37	12	0	39	0	36	5	42	47	48


 CHIEF ENGINEER

REMARKS

1200-1600 CHANGED FILTERS A/C units # 5-6-16-17

E. Feste

1600-2000 INSTALLED DIAPHRAGMS IN STOP VALVE IN #9 BOX

G. Brooks

2000-2400 CHANGING FILTERS IN A/C UNITS. CHANGED OVER AND CLEANED CIRC, WATER STRAINER.

J. H. Russell

Routine Watch. E. Feste

0400-0800 REPLACED BELT ON BOX IN CREW PANTRY TOO LARGE BUT ONLY ONE AVAILABLE. #5 BOX OFF BY REQUEST OF CH. BUTCHER PURGED #1 SYC. G. Brooks

0800-1200 CHARGED 25 LBS TO S.S. UNIT #1 INCREASED CIRC, WATER PRESSURE FROM 20 LBS TO 75 LBS, WATER COMES FROM FIRE MAIN.

BOX #9 SOAP TESTED LEAKING VALVE, SEEMS O.K. J. H. Russell

24.6

158

9-11

2,7,10,

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	72	1	125	104	0	120	106	6	115	96	4	120	96			
14:00	74	2	125	102	1	125	106	10	115	96	2	115	98			
16:00	74	2	125	102	2	125	106	8	115	96	2	118	96			
18:00	74	2	125	102	2	125	106	8	115	95	2	115	96			
20:00	74	2	130	105	2	127	106	8	115	98	-	-	97		..	
22:00	74	2	130	104	2	122	106	9	115	96	-	-	-		..	
24:00	74	1	130	105	0	120	106	5	115	96	4	115	95		..	
02:00	76	1	130	105	0	120	106	12	115	96	-	-	-		..	
04:00	76	2	130	105	1	125	106	10	115	96	-	-	-		..	
06:00	76	2	130	105	1	125	106	10	115	96	4	115	96		..	
08:00	75	2	137	110	5	130	110	5	115	99	5	120	96		..	
10:00	75	2	130	105	5	125	107	-	-	97	3	115	96			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-2-67

COLD STORAGE BOX TEMPERATURES												REMARKS	
	ICE CREAM	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT		
TIME	1	2	3	4	5	6	7	8	9	10	11		
1200	3	37	10	0	40	-1	34	4	44	46	45	1200-1600 Replaced drain-cock from circ-water strainer.	
1400	3	37	10	0	46	2	34	6	45	46	43	Routine Watch - E. Feste	
1600	4	37	10	0	38	0	35	20	43	50	43	1600-2000 Found leak in #9 sys between thermal valve outlet + stop valve to evaporator coil.	
1800	2	37	10	0	38	0	34	4	42	43	44	G. Brooks	
2000	2	37	11	-1	36	-1	34	4	43	45	44	2000-2100 CHANGING FILTERS ON A/C UNITS	
2200	2	36	10	-1	37	-1	34	4	42	43	44	CHECKING FOR LEAKS.	
2400	2	37	10	0	36	-1	34	5	42	45	44	J. A. Russell	
0200	0	37	10	0	36	0	35	5	43	45	44		
0400	0	37	10	0	36	0	34	5	43	46	38		
0600	0	37	10	0	38	0	34	7	38	40	43	Watch Routine E. Feste	
0800	1	37	11	0	43	-2	35	4	45	54*	40	1400-1800 CHANGING FILTERS ON A/C UNITS	
1000	2	40	11	0	40	-2	34	7	45	37	44	CHARGED MAIN GALLY REACHIN BOX	
												G. Brooks	
												1800-1200 RECHARGED SMALL F-12 BOTTAL.	
												RASING SUCTION PRESSURE REGULATORS IN #9 + #11 BOXS	
												LOOKING FOR PACKERS VALVE PARTS.	
												J. A. Russell	

CHIEF ENGINEER

TIME	CIRC WATER	COMPRESSOR 1			COMPRESSOR 2			COMPRESSOR 3			COMPRESSOR 4			COMPRESSOR 5		
	INLET TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP	SUCT PRESS	DISCH PRESS	WATER OUT TEMP
12:00	68	1	125	102	0	120	104	5	110	96	3	115	96			
14:00	70	1	125	102	0	120	104	8	115	98	4	120	96			
16:00	59	1	125	100	1	120	104	10	110	96	-	-	-			
18:00	59	2	125	103	2	120	105	12	110	94	5	115	96			
20:00	60	2	125	103	2	120	105	12	110	94	-	-	-			
22:00	63	2	127	102	2	120	105	10	112	94	5	115	94			
24:00	64	2	125	102	2	122	104	10	112	94	5	117	94			
02:00	68	2	125	104	0	120	104	7	115	95	5	120	96			
04:00	72	1	125	105	0	120	106	5	115	96	5	120	96			
06:00	74	2	125	103	1	120	105	10	113	96	5	118	96			
08:00	70	2	125	104	1	120	105	10	115	96	-	-	-			
10:00	71	2	130	105	2	121	105	10	115	96	6	120	96			

MAIN REEFER LOG:

USNS GEN JOHN POPE (T-AP110)

DATE 9-1-67

COLD STORAGE BOX TEMPERATURES											
	ICE CLEAN	DAIRY	MEAT	FROZ FOOD	THAW	MEAT	THAW	MEAT	VEG.	BUTT. EGGS	FRUIT
TIME	1	2	3	4	5	6	7	8	9	10	11
1200	2	34	10	6	38	0	34	3	51	39	43
1400	2	37	10	4	36	-1	34	2	52	39	43
1600	4	36	10	4	34	-1	35	7	51	40	44
1800	3	35	10	4	34	-2	36	5	51	39	42
2000	3	36	10	6	34	-2	36	3	50	40	42
2200	3	36	10	5	33	-3	34	3	49	41	42
2400	3	36	10	5	33	-3	34	3	49	41	42
0200	3	36	10	4	32	-2	34	3	46	41	43
0400	2	35	10	4	44	-1	34	5	46	41	44
0600	2	35	10	4	50	-2	34	3	46	40	42
0800	3	35	10	4	52	-2	34	5	47	40	42
1000	2	36	10	2	44	-2	38	4	44	44	45


 CHIEF ENGINEER

REMARKS

1200-1600

Routine Watch E. Testi

1600-2000 Added #30 FREON #3 SYSTEM

H. Brooks

 2000-2400 Increasing speed on vent, motors
 to troop compartment 4-2, 4-3, 4-4, 4-4
 4-7 J. H. Russell

 2400-0200 Put New Race Bearing Drinking
 FOUNTAIN Comp. 2-7,

E. Testi

0400-0800

 0800-1200 Had Plumber secure steam to heater.
 Removed defective drain cock from care water
 strainer. Installed plug.
 See rain box in officers pantry failed defective motor
 notified 1ST J. H. Russell