

COMMERCIAL ITEM DESCRIPTION

CUTLERY, GALLEY AND KITCHEN (CLEAVER, FORKS,
KNIVES, SPATULAS, STEEL AND SERVER)

The General Services Administration has authorized the use of this commercial item description for all Federal agencies.

1. SCOPE

1.1 Scope. This commercial item description (cid) covers cutlery items for galley and kitchen use.

2. CLASSIFICATION

2.1 Classification. The cutlery shall be of the following types, styles, composition, and sizes, as specified (see 7.2).

Type I - Cleaver, meat, butchers; 7 to 7 $\frac{1}{4}$ inch blade

Type II - Fork, food preparation, cooks, stamped, 14 inch

Type III - Knife, boning; 6 inch blade

Style A - without bail handle

Style B - with bail handle

Type IV - Knife, cook's, stamped

Size - 10 inch blade

Size - 12 inch blade

Type V - Knife, paring; 3 $\frac{1}{4}$ inch blade

Type VI - Knife, slicing; 12 inch blade

Style C - Non-scalloped blade

Style D - Scalloped blade

Type VII - Knife, steak, scimitar

Style A - without bail handle

Style B - with bail handle

Size - 8 inch blade

Size - 10 inch blade

Type VIII - Knife, skinning

Style A - without bail handle

Style B - with bail handle

Size - 14 inch blade

Size - 16 inch blade

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Contracting Officer, 500 Cavalry Blvd, Fort Worth, TX 76102

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Type IX - Spatula, metal, without offset
Size - 8 inch blade
Size - 14 inch blade

Type X - Butchers' steel
Composition - Steel, Diamond-Surface, or Ceramic

Type XI - Cutter, pizza
Size - 2 1/2 blade
Size - 4 inch blade

Type XII - Knife, butchers'
Size - 8 inch blade
Size - 10 inch blade
Size - 12 inch blade

Type XIII - Spatula, metal, with offset; 8 inch blade

Type XIV - Knife, slicing; 6 inch blade

Type XV - Server, pie and cake

Type XVI - Spreader, sandwich

3. SALIENT CHARACTERISTICS

3.1 Materials.

3.1.1 Blades. Except for type X, the blades shall be constructed from Martensitic 400 series stainless steel in compliance with ASTM A276. Unless otherwise specified, the blades shall have a Rockwell "C" hardness of 53 to 58 when tested in accordance with ASTM E18.

3.1.2 Handles. The handles shall be formed from nylon, polypropylene, olefin-thermoplastic elastomer, or other suitable plastic. The handles shall have a texture which provides a slip-resistant finish. The color shall be the manufacturer's standard commercial color. The material shall be suitable for use in commercial dishwashers.

3.2 Design and construction.

3.2.1 Blades. Knife blades, except scalloped blades, shall be factory sharpened with a taper grind. Stated minimum blade thickness shall be measured at the top of the blade near the handle. For types III through VIII, XII, and XIV, the following shall apply: The blade shall be uniformly machine ground lengthwise on a uniform taper and uniformly tapered from the back towards the edge. From this point the blade shall be ground with a symmetrical reduction in thickness to zero producing a fine smooth sharp edge. This edge should apply to the full length of the blade except the 1/2 inch next to handle and at the point end of the blade where it meets the taper of the back.

3.2.2 Handles. Plastic handles shall be of one-piece construction. The fit between the handle and tang shall be close and uniform at all points. The space between handle and tang shall not exceed 0.004 inch at any point. The handle shall be securely attached to the tang. Style

B handles shall be provided with a bail that is either molded from the same material as the handle or 3/16 inch (minimum) stainless steel wire. Unless otherwise specified, the minimum handle length shall be 4-1/2 inches.

3.2.3 Type I - Cleaver, meat, butchers'; 7 to 7 $\frac{1}{4}$ inch blade. The meat cleaver shall conform to figure 1. The minimum weight of the finished cleaver shall be 1 pound, 5 ounces (0.6 kg). In addition to the materials listed in 3.1.2, the handle may be manufactured from a commercially-used hardwood impregnated with food grade mineral oil. The minimum thickness of the handle shall be 13/16 inch. The blade shall be ground from the back towards the edge for a distance of 3/8 inch plus or minus 1/16 inch from the cutting edge. The minimum thickness of the blade shall be 0.125 inch. The blade hardness shall be 50 to 56, Rockwell "C" scale.

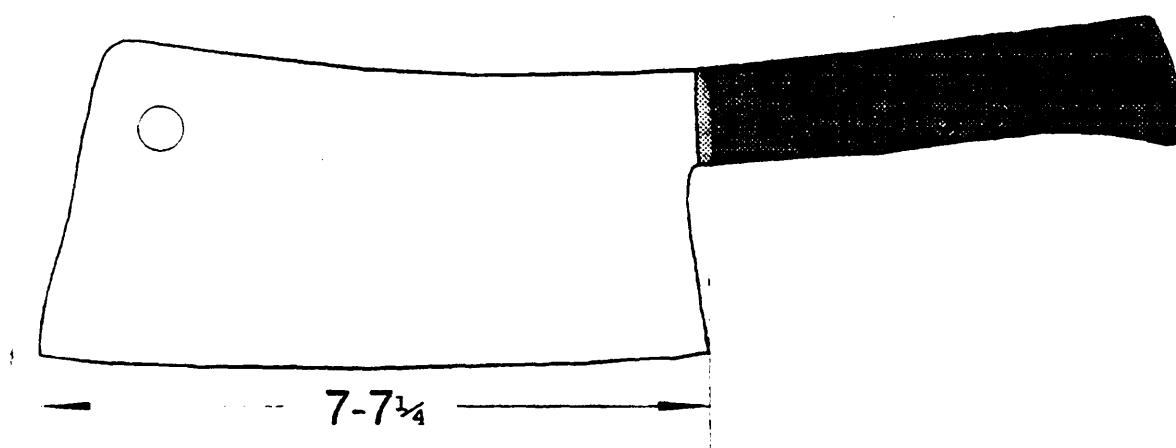


Figure 1

3.2.4 Type II - Fork, food preparation, cooks' stamped, 14 inch. The cooks' fork shall conform to figure 2 and the tang, shank, and tines shall be a flat stamping. The overall length shall be 14 inches. The cross section of the tines at their base, shall be not be less than 3/32 inch thick by 11/32 inch wide. Tines shall taper uniformly on the surface at right angles to the face of the fork, from a section 1-1/2 inches plus or minus 1/2 inch above the point to the point. The tines shall be a minimum of 3-1/2 inches in length. The shank shall have a thickness of 3/32 inch minimum measured at a distance 1 inch from the edge of the handle. Tines shall have a minimum hardness of 40, Rockwell "C" scale.

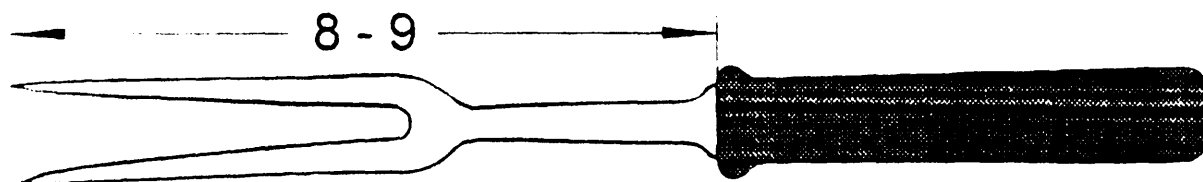


Figure 2

3.2.5 Type III - Knife, boning; 6-inch blade. The style A and style B boning knives shall conform to figures 3-a and 3-b, respectively. The

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blade shall have a minimum thickness of 0.080 inch with a gradual tapering to the cutting edge. The handle shall have a minimum length of 4 inches.

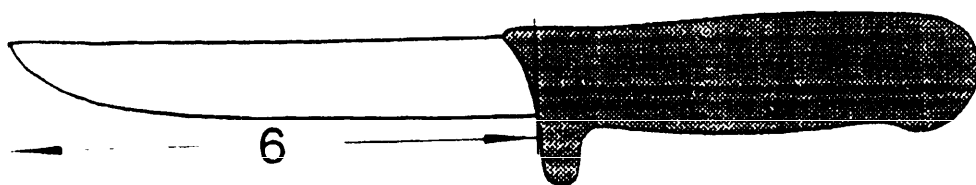


Figure 3-a

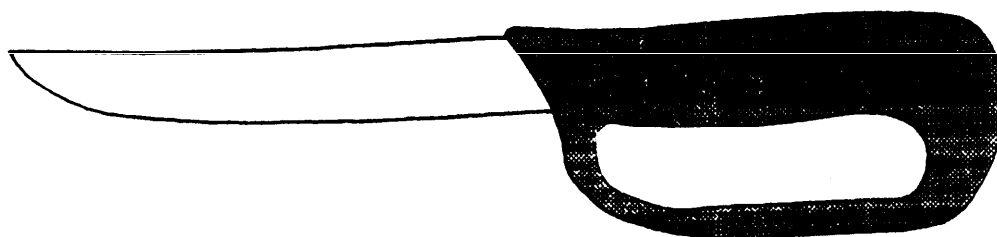


Figure 3-b

3.2.6 Type IV - Knife, cooks', stamped. The type IV stamped cooks' knife shall conform to figure 4. The cooks' knife shall be available with 10 and 12 inch blades, as specified. The minimum thickness of the blade shall be 0.080 inch. The minimum handle length shall be 5 inches.

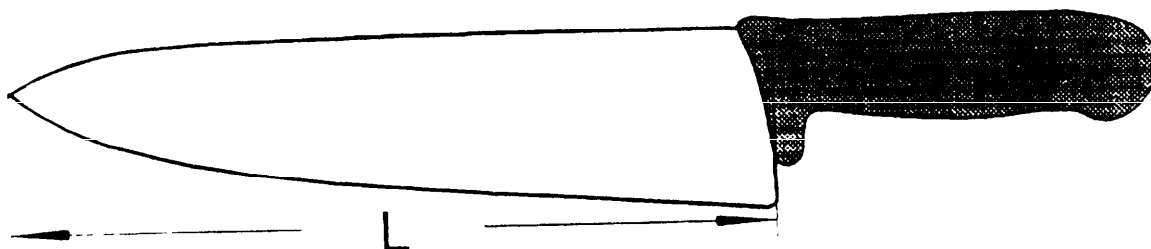


Figure 4

3.2.7 Type V - Knife, paring; 3 1/4 inch blade. The 3 1/4 inch paring knife shall conform to figure 5. The blade shall have a minimum thickness of 0.045 inch. At the option of the manufacturer, the blade may have a rounded point. The handle shall have a minimum length of 3 1/4 inches.



Figure 5

3.2.8 Type VI - Knife, slicing; 12 inch blade. The style C and D slicing knife blades shall conform to figures 6-a and 6-b, respectively. The minimum thickness of the blade shall be 0.072 inch. The handle shall have a minimum length of 5 inches. The style D blade shall be scalloped with at least 90 percent of the cutting edge being scalloped. The blade shall have from 3 to 8 scallops per inch.

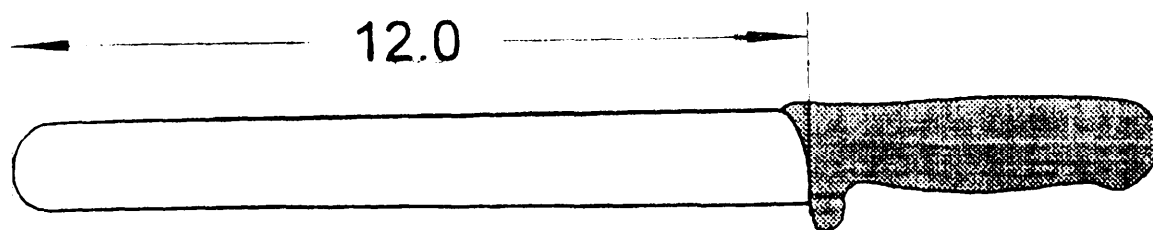


Figure 6-a

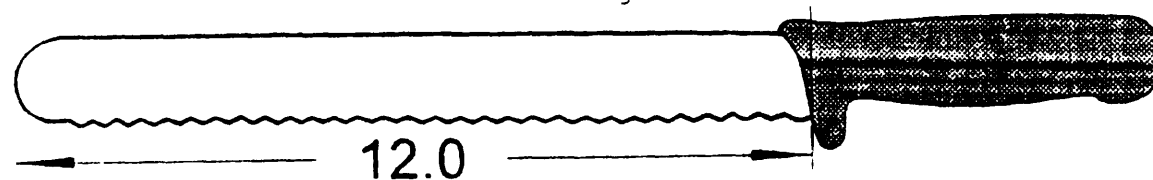


Figure 6-b

3.2.9 Type VII - Knife, steak, scimitar. The 10-inch, style A scimitar steak knife shall conform to figure 7-a. The 8-inch style A and B scimitar knives shall conform to figures 7-b and 7-c, respectively. The 8-inch knives may have an upswept tip similar to the 10-inch knife. The minimum blade thickness shall be 0.085 inch. The minimum handle length shall be 5 inches.

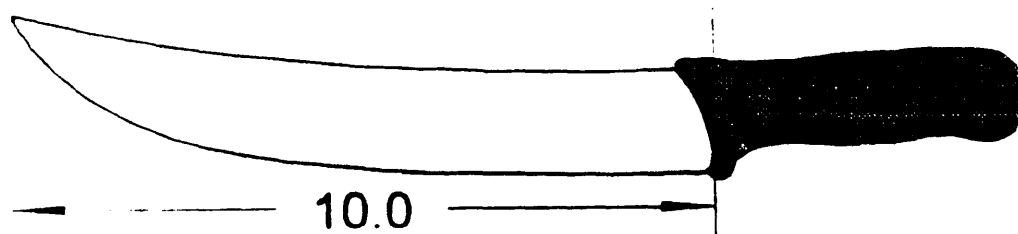


Figure 7-a

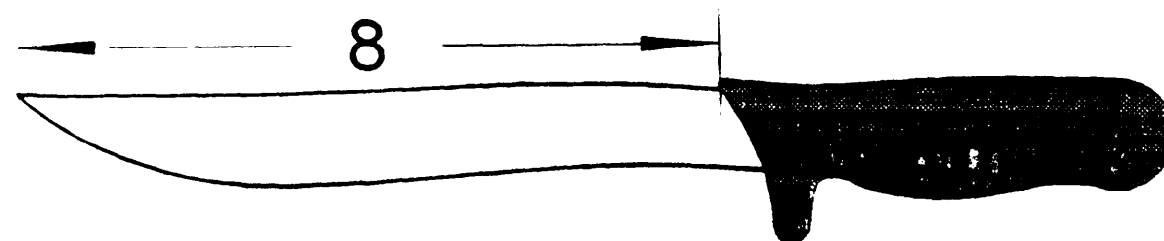


Figure 7-b

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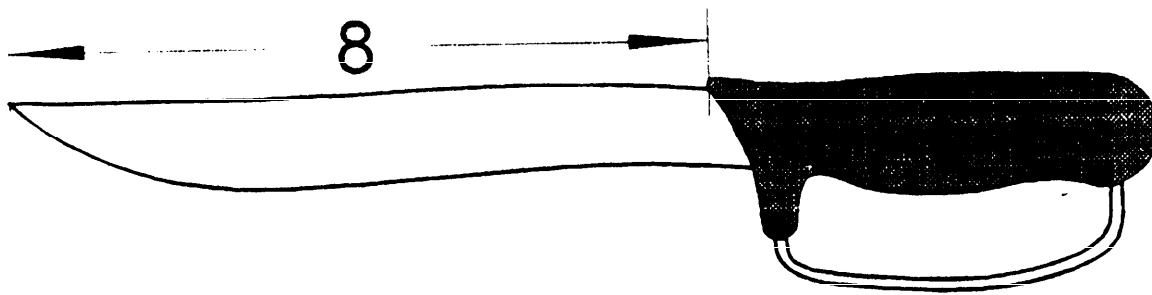


Figure 7-c

3.2.10 Type VIII - Knife, skinning. The style A and B, 5 $\frac{1}{4}$ inch skinning knives shall be in accordance with figures 8-a and 8-b, respectively. The style A and B, 6 inch skinning knives shall be in accordance with figures 8-c and 8-d, respectively. The minimum thickness of the 5 $\frac{1}{4}$ and 6 inch blades shall be 0.085.

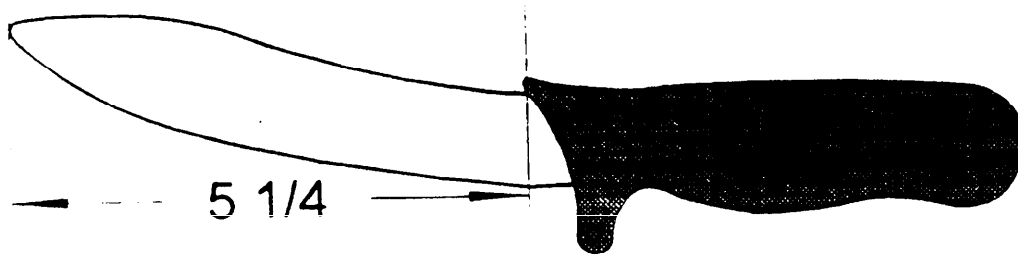


Figure 8-a

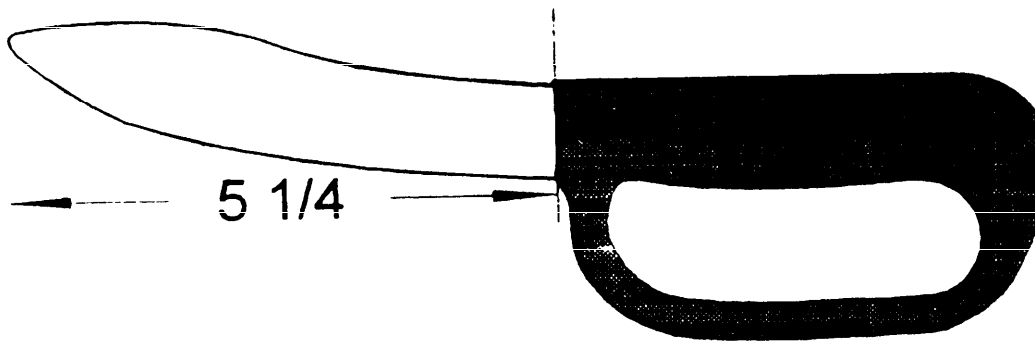


Figure 8-b

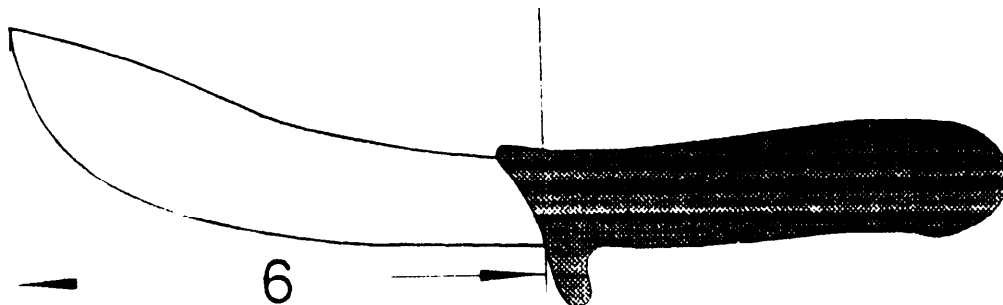


Figure 8-c

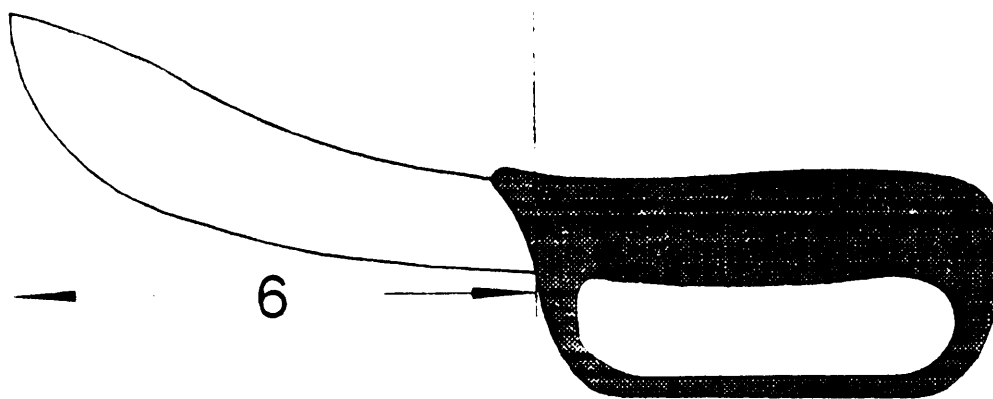


Figure 8-d

3.2.11 Type IX - Spatula, without offset. The type IX spatula shall conform to figure 9 and shall be available with 8 and 14 inch blade lengths, as specified. The blade shall be uniformly ground from the point near the handle where the spatula attains its maximum width to the end of the blade. The blade shall have a spring temper.

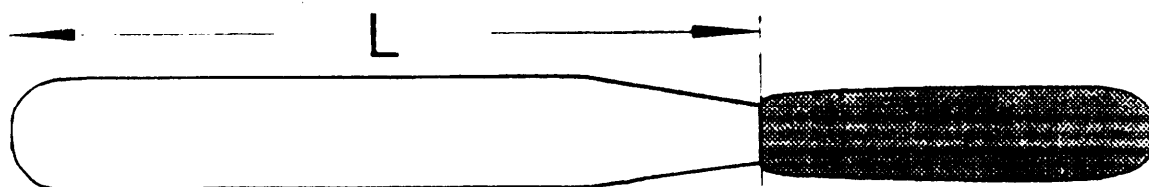


Figure 9

3.2.12 Type X - Butchers' sharpening steel. The butcher's steel shall conform to figure 10. The handle shall include a guard and a ring for hanging. A swivel may be provided at the manufacturer's option. NSF International compliance is not required for the butcher's steels.

3.2.12.1 Composition - steel. The blade shall be made from high carbon steel. The blade shall be uniformly ground. The blade shall be magnetized and the surface shall have an abrasive finish, the scratches of which shall be not courser than those resulting from a roughness average (R_a) of 12 when measured in accordance with ANSI/ASME B46.1. The blade shall have a minimum hardness of 60, Rockwell "C" scale. The blade may have a chrome finish at the manufacturer's option. The blade shall have a minimum diameter of 15/32 inch (at largest point) and a minimum length of 9-1/2 inches.

3.2.12.2 Composition - diamond-surface. The steel shall consist of microcrystalline industrial diamonds on a nickel-plated tubular steel. The steel may be either round or oval in shape. The diameter (or major axis for oval steels) shall be a minimum of 5/8 inch. The steel minimum length shall be 12 inches.

3.2.12.3 Composition - ceramic. The steel shall consist of an aluminum oxide ceramic rod. The steel shall have a minimum diameter of 1/2 inch and a minimum length of 10 inches.

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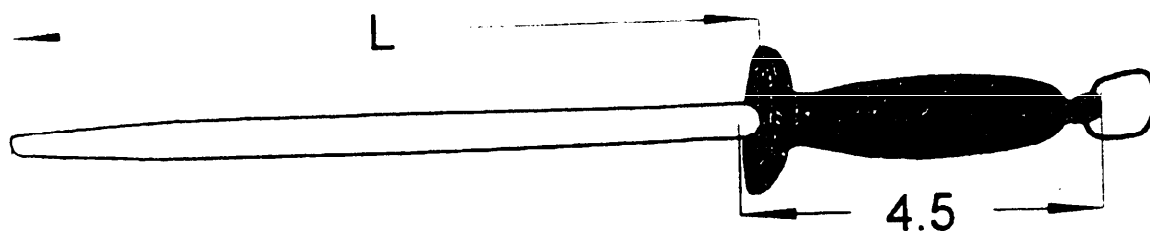


Figure 10

3.2.13 Type XI - Cutter, pizza. The pizza cutter shall conform to figure 11. The handle shall be manufactured from aluminum or suitable plastic listed in 3.1.2. The pizza cutter shall be available with 2 1/2 (minimum) and 4 inch diameter blades, as specified. The pizza cutter shall have a hardness of 40 to 56, , Rockwell "C" scale.

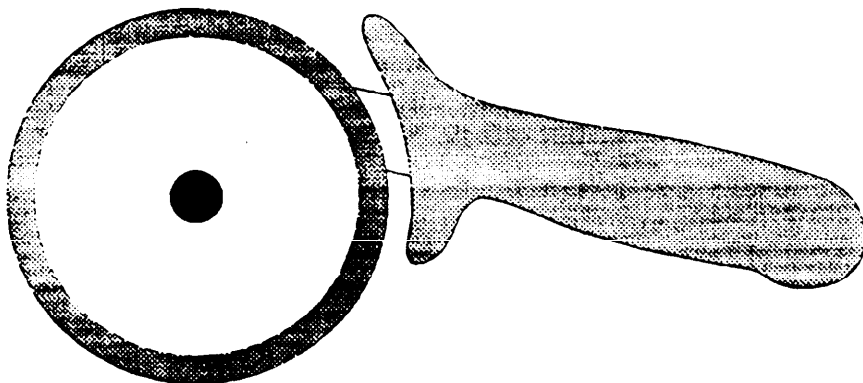


Figure 11

3.2.14 Type XII - Knives, butchers'. The butchers' knives shall conform to figure 12. The knives shall be available with 8, 10, and 12 inch blades, as specified. The 8 and 10 inch knives shall have a minimum blade thickness of 0.080 inch. The 12 inch knife shall have a minimum blade thickness of 0.090 inch. The minimum handle length for the 12 inch knife shall be 5 inches.

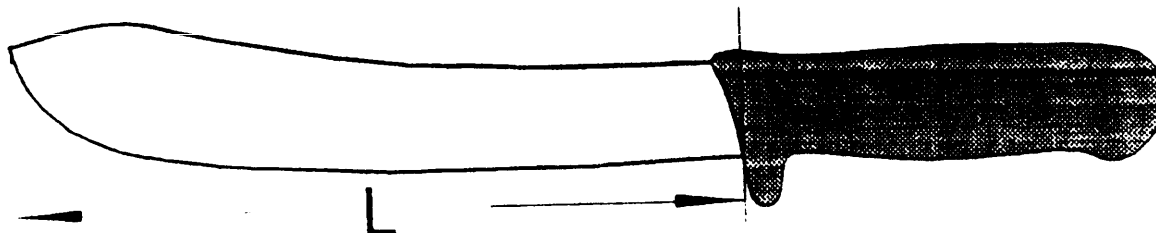


Figure 12

3.2.15 Type XIII - Spatula, metal, with offset; 8-inch blade. The offset spatula shall conform to figure 13. The blade shall be uniformly ground from the point near the handle where the spatula attains its maximum width to the end of the blade. The blade shall have a hardness of 35 to 45, Rockwell "C" scale.

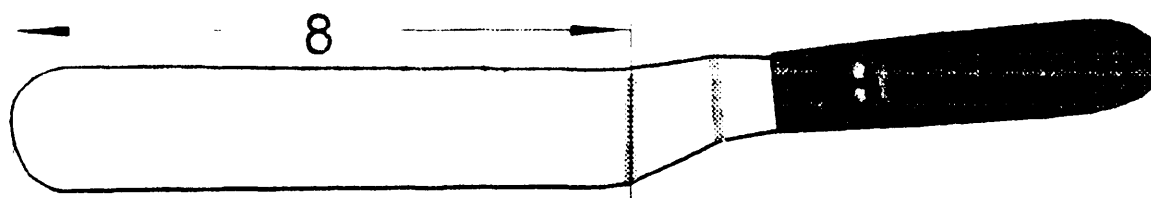


Figure 13

3.2.16 Type XIV - Knife, slicing; 6 inch blade. The slicing knife shall conform to figure 14. The minimum handle length shall be 4 inches.

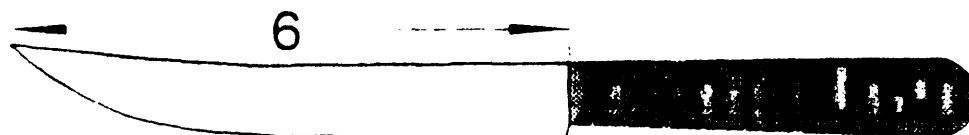


Figure 14

3.2.17 Type XV - Server, pie and cake. The pie and cake server shall conform to figure 15. The blade hardness shall be 35 to 45, Rockwell "C" scale. The minimum handle length shall be 3-1/2 inches.

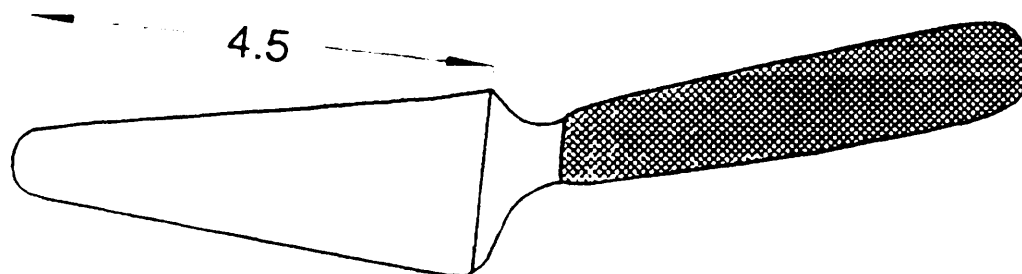


Figure 15

3.2.18 Type XVI - Spreader, sandwich. The sandwich spreader shall conform to figure 16. The blade hardness shall be 35 to 45, Rockwell "C" scale. The blade shall have a scalloped edge with 6 to 12 scallops per inch. The plastic handle and blade shall not separate or be deformed when the handle is subject to a pull force of 75 pounds with the blade held in an vise. The minimum handle length shall be 3-1/2 inches.

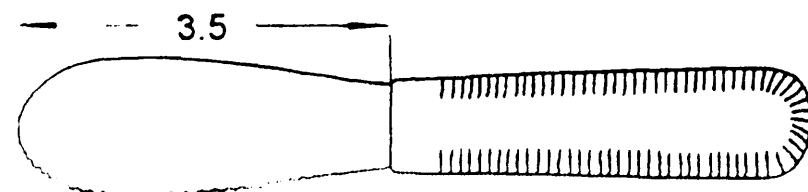


Figure 16

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3.3 Performance requirements.

3.3.1 Bending deformation.

3.3.1.1 Knives and spatulas. The types listed below shall be capable of withstanding bending of the blade with the handle secured in a vise to the extent listed without any permanent deformation or breakage.

<u>Type</u>	<u>Total Arc (degrees)</u>
III, VIII	20
VII, XVII	30
XII, XV	40
IV, V, VI, IX, XIV, XIII, XVI	60

3.3.1.2 Fork. The fork shall be capable of withstanding the following without showing any visible indication of permanent deformation. The tines shall be secured in the jaws of a vise (parallel to the jaws) for a distance of not less than 1-1/2 inches with the handle in a vertical position. The end of the handle shall be moved through an arc of 5° each side of the perpendicular (total 10°).

3.3.2 Handle performance. Unless otherwise specified, plastic handles and blades shall not separate or be deformed when the handle is subjected to a pull force of 100 pounds with the blade held in a vise. Any indication of handle movement, loosening, or deformation shall be considered noncompliance.

3.3.3 Cutting performance. All knives shall be well sharpened. All knives with blades 6 inches or longer shall be capable of finely cutting all quarters of one raw cabbage without the use of excessive hand pressure or strokes.

3.4 Finish.

3.4.1 Blades. All blades and exposed portions of tangs shall be polished to a mirror finish or an abrasive matte finish with scratches not coarser than those resulting from a roughness average (R_a) of 12 when measured in accordance with ANSI/ASME B46.1 and cleaned with a suitable solvent. Swaging shall be optional based on the manufacturer's standard commercial practice.

3.4.2 Handles. The handles for all items shall be finished in accordance with the manufacturer's standard commercial practice.

3.5 Figures and tolerances. The design of the cutlery shall be the manufacturers' current design and in general accordance with the appropriate figure. The exact shape of the blade and handle may vary slightly from the figure. The handle and length dimensions, unless stated as a minimum or range, shall have a plus tolerance of 10% and a minus tolerance of 5%. All listed dimensions are in inches.

3.6 Marking. The items shall be marked with the manufacturer's name, trade name, or trademark, and country of origin.

3.7 Workmanship. Finished cutlery items shall be clean and free from any defect which may affect appearance or serviceability. Except for

specified cutting edges, there shall be no other sharp edges, projections, corners, or butts which may cause personal injury. Handles shall be shaped or contoured in accordance with the manufacturer's commercial practice to provide a comfortable and positive grip. Handle and tang shall fit flush and all corners and edges of handles, except ends, shall be rounded.

3.8 Metric products. Products manufactured to metric dimensions will be considered on an equal basis with those manufactured using inch-pound units, providing they fall within tolerances specified and all other requirements of this document are met. If a product is manufactured to metric dimensions and those dimensions exceed the tolerances specified in the inch-pound units, a request should be made to the contracting officer to determine if the product is acceptable.

3.9 Standard commercial product. The knives shall, as a minimum, be in accordance with the requirements of this CID and shall be the manufacturer's standard commercial product. A standard commercial product is a product which has been sold or is currently offered for sale on the commercial market through advertisements, manufacturer's catalogs, or brochures, and represents the latest production model.

4. REGULATORY REQUIREMENTS

4.1 NSF International compliance. The contractor shall submit to the contracting officer or authorized representative, prior to awarding of contract, satisfactory evidence that the items offered meet the requirements of NSF International Criteria C-2. Satisfactory evidence of this compliance may be any of the following:

(1) Listing in the current edition of the "NSF International Listing Food Service Equipment and Related Products, Components and Materials", and display of the NSF International mark on the finished item; or

(2) Certification issued by NSF International under their special contract evaluation/certification program for government contracts; or

(3) Certified test report from a recognized independent testing laboratory acceptable to the medical authority of the service for which the item(s) are being procured stating that the item has been tested and conforms to NSF International Criteria C-2. Acceptance of the independent testing laboratory to the medical authority shall be based on the laboratory submitting to the contracting officer a written letter from either the American Association for Laboratory Accreditation (A2LA), Gaithersburg, MD, or the American National Standards Institute (ANSI), Washington, DC, stating the independent testing laboratory has been evaluated and is accredited for testing and evaluating food service equipment for conformance with applicable NSF International Standards and Criteria. Accreditation of the independent testing laboratory by A2LA or ANSI must be completed prior to item testing.

Note: Type I and XI items shall be exempt from NSF International requirements.

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4.2 Recovered materials. The offeror/contractor is encouraged to use recovered materials to the maximum extent practicable, in accordance with paragraph 23.403 of the Federal Acquisition Regulation (FAR).

5. QUALITY ASSURANCE PROVISIONS

5.1 Contractor certification. The contractor shall certify and maintain substantiating evidence that the product offered meets the salient characteristics of this Commercial Item Description, and that the product conforms to the producer's own drawings, specifications, standards, and quality assurance practices. The government reserves the right to require proof of such conformance prior to the first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

6. PACKAGING

6.1 Preservation, packing, and marking. Preservation, packing, and marking shall be as specified in the contract or order.

7. NOTES

7.1 Sources of non-Government association documents.

ANSI standards are available from ANSI, 11 West 42nd St., New York, NY, 10036.

ASTM standards are available from the American Society for Testing and Materials (ASTM), 1916 Race Street, Philadelphia, PA 19103.

NSF International standards are available from NSF International, P.O. Box 130140, Ann Arbor, MI 48113-0140.

7.2 Ordering data. Purchasers should select the preferred options permitted herein and include the following information in procurement documents (if applicable).

- a. Title, number and date of this commercial item description.
- b. Type, style, composition, and size of cutlery to be furnished (see 2.1).
- c. Preservation, packing, and marking desired.

7.3 Part Numbering. The following part identification numbering procedure is for government purposes and does not constitute a requirement for the contractor.

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AA2733-11AA      (AA2733IIIA) Example - Type III knife without bail
|  | | | |----- Composition (S, D, or C, applicable to type X only)
|  | | | |----- Style (A, B, C, or D).
|  | | | |----- Size (as stated in inches).
|  | | | |----- Type (I through XVI).
|  | | | |----- Commercial Item Description number
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7.4 National Stock Numbers (NSN's): The following is a list of NSN's assigned which correspond to this CID. The list may not be indicative of all possible NSN's associated with the CID.

NSN	Type	Style	Composition	Size	Nomenclature
7330-00-241-8173	I			7-1/4"	Cleaver, Meat
7340-00-292-9487	II				Fork
7340-00-197-1271	III	A		6"	Knife
7340-01-056-0885	III	B		6"	Knife
7340-00-488-7950	IV			10"	Knife
7340-00-223-7771	IV			12"	Knife
7340-00-488-7939	V			3-1/4"	Knife
7340-00-406-6531	VI	C		12"	Knife
7340-00-680-0863	VI	D		12"	Knife
7340-01-056-1096	VII	A		8"	Knife
7340-01-056-1095	VII	B		8"	Knife
7340-00-197-1274	VII	A		10"	Knife
7340-01-056-1094	VIII	A		5-1/4"	Knife
7340-01-057-0097	VIII	B		5-1/4"	Knife
7340-01-056-1092	VIII	A		6"	Knife
7340-01-056-1093	VIII	B		6"	Knife
7330-00-254-4791	IX			8"	Spatula
7330-00-684-8740	IX			14"	Spatula
7330-00-550-7592	X		Steel	10"	Butchers' Steel
7330-01-406-8441	X		Diamond	12"	Butchers' Steel
7330-01-406-8442	X		Ceramic	10"	Butchers' Steel
7340-01-268-0641	XI			2-1/2"	Pizza Cutter
7340-01-341-4039	XI			4"	Pizza Cutter
7340-00-205-3335	XII			8"	Knife
7340-00-579-3303	XII			10"	Knife
7340-00-680-2641	XII			12"	Knife
7330-00-680-2634	XIII			8"	Spatula
7340-00-680-2758	XIV			6"	Knife
7340-00-272-9586	XV			4-1/2"	Server
7340-01-165-1932	XVI			3-1/2"	Spreader

7.5 Metric equivalents. The following list of approximate metric equivalents is furnished solely for informational purposes.

millimeter	0.10	1.2	1.8	2.0	2.4	2.4	2.7	2.8
inch	0.004	0.049	0.072	0.080	0.093	0.095	0.105	0.11

mm	4.3	1.6	2.4	4.0	4.8	8.7	11.1	12.7	15.9	22.2
inch	0.170	1/16	3/32	5/32	3/16	11/32	7/16	1/2	5/8	7/8

centimeter	2.54	3.8	6.4	7.6	8.9	9.5	10.2	11.4
inch	1	1-1/2	2-1/2	3	3-1/2	3-3/4	4	4-1/2

cm	12.7	13.3	15.2	15.6	18.4	20.3	22.9	25.4	30.5	35.6
inch	5	5-1/4	6	6-1/8	7-1/4	8	9	10	12	14

MILITARY INTERESTS:

NONE: DoD has determined that no military activity has a significant interest in this commercial item description.

Civil Agency Coordinating Activities:

VA - OSS

Preparing Activity:

GSA - FSS