

A-A-50064

October 14, 1983

COMMERCIAL ITEM DESCRIPTION

RANGES, GAS, COMMERCIAL

The General Services Administration has authorized the use of this commercial item description in preference to Military Specification MIL-R-2357.

Intended use. The ranges are intended for large scale roasting and cooking.

Salient characteristics.

The ranges shall be of three types in either of two grades.

Type I - Fry Top
Type II - Hot Top
Type III - Open Top

Grade A - Stainless steel exterior
Grade B - Carbon steel with manufacturer's
commercial finish exterior

Type I, fry top. The fry top shall have a grease trough with drain that empties into a grease receptacle located at the front of the range. The fry top shall be provided with a welded splash guard. The fry top shall be thermostatically controlled.

Type II, hot top. The hot top shall have two or four half-moon sections. Each two half-moon section shall have a ring and a lid.

Type III, open top. The open top shall be provided with four identical grates with each grate located over a burner, or two grates with each grate located over two burners. A constant burning pilot shall be provided for automatic ignition of burners.

Ovens. The range shall be equipped with the manufacturer's standard oven. One slide rack shall be provided. The oven door shall be hinged at the bottom, counter balanced, and when fully opened shall remain level and even with the oven deck. The oven, including door, shall be completely insulated. The oven shall be thermostatically controlled.

Dimensions. The overall range and inside oven dimensions are shown in table I.

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TABLE I. Range dimensions (inches, minimum)

	Width	Depth	Height
Range	32	35 <u>1/</u>	36 <u>2/</u>
Oven interior	26	27-1/2	13-1/2

1/ Includes flue and front overhang.

2/ To cooking surface.

Fuel system. The ranges shall be designed to burn natural or liquid petroleum gas. Ranges shall be equipped to burn natural gas. Orifices for liquid petroleum gas and instructions for conversion from natural to liquid petroleum gas shall be provided with each range. All burners shall have automatic gas ignition. An automatic pilot, including a 100 percent shut off device shall be provided on each oven burner. An ANSI approved quick disconnect (socket and plug) and a 5 foot minimum flexible metal connector with a male pipe thread fitting on one end and a union with female thread on the opposite end shall be furnished with each range.

Finish. The grade A range front, sides, and back shall be stainless steel. The grade B range shall have the manufacturer's standard finish.

Legs. Ranges shall be equipped with 6 inch adjustable legs.

Standards compliance. The ranges shall comply with American National Standards Institute No. Z83.12 and the National Sanitation Foundation Standard No. 4.

User's instruction plate. Each gas range shall be equipped with a user's instruction plate, permanently fastened to the outside front of the oven door. The user's instruction plate shall be constructed of stainless steel having a nominal thickness of 0.025 inch, and shall be of sufficient overall size to contain the following information etched or die stamped thereon in legible characters. The instructions shall be in characters not less than 3/32 inch high except that words "RANGE, GAS-FIRED" shall be in characters not less than 3/16 inch high and the words "USERS INSTRUCTIONS" shall be in characters not less than 1/8 inch high.

a. Range tops. Clean cooking top daily. Clean underside of cooking top monthly. Dress cooking surface of griddle top range twice weekly. DO NOT USE WATER ON HOT RANGE TOPS.

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b. Top burners. If burner fails to light, due to failure of pilot flame, reignite pilot. When range is used, check appearance of burner and pilot flame. Turn flame down when food begins to boil. Turn off burner when through cooking. Do not force burner cocks.

c. Oven. If oven burner fails to light, due to failure of pilot flame, wait 5 minutes with oven door open, then reignite the automatic pilot. Use thermostat to control oven heat. Turn gently, do not force. Clean around oven door frame and inside surface daily. Do not operate oven with door ajar as escaping heat will cause top burner valves to stick.

d. Valves. Keep all burner valves clean and well lubricated. Lubricate burner valves with valve lubricant furnished with range at least once every three months.

Identification plate. In addition to the marking and identification requirements of ANSI No. Z83.12, the identification plate shall include the contract number and national stock number.

Certification. The contractor shall certify that the product offered meets the salient characteristics of this description, conforms to the producer's own drawings, specifications, standards, and quality assurance practices, and is the same as the product sold in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under provisions of the contract.

Packaging.

A. Commercial packaging. Each gas range shall be packaged in accordance with commercial practice.

B. Commercial packing. Each gas range shall be packed in a manner to insure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. Containers shall comply with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

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C. Export packaging. Each gas range shall be disassembled to the extent determined by the supplier to protect parts susceptible to damage during shipment and storage and for reduction of cubage. Parts removed shall be identified. Nuts, bolts, and screws removed during disassembly shall be reinserted and secured in their respective locations or placed in a cloth drawstring bag. The range and parts shall be cleaned, preserved, and cushioned to afford protection against corrosion, deterioration, and physical damage during shipment and storage. Disassembled parts may be packaged in a class weather-resistant fiberboard box conforming to PPP-P-636 or placed within the range or directly into the shipping container with the range. The owners manual shall be placed in a plastic bag and then securely attached to the unit. The range door shall be secured in a closed position with strapping or filament reinforced pressure-sensitive tape. Cushioning or other appropriate material shall be placed between the range surfaces and securement to protect the finish.

D. Export packing. Each gas range shall be packed in a snug-fitting wood-cleated plywood box conforming to domestic type, style A or J, grade B, type 2 load of PPP-B-601 or nailed wood box conforming to class 1, style 2 or 4, grade B of PPP-B-621. The contents of the box shall be cushioned, blocked, and braced to prevent movement while the box is in transit. Each shipping container shall be closed and strapped in accordance with the appendix of PPP-B-601 or PPP-B-621, as applicable.

E. Marking of interior boxes and shipping containers (commercial and export). Commercial marking for interior boxes and shipping containers is acceptable provided the following information is included:

National stock number	Date of packaging (month/year)
Item description	Contract number
Quantity, unit of issue	Name, address, and zip code of contractor <u>1/</u>

1/ Interior boxes do not require this information.

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Sources of information for nongovernmental documents.

American National Standards Institute
1430 Broadway
New York, NY 10018

National Sanitation Foundation
P.O. Box 1468
Ann Arbor, MI 48106

National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
1616 P Street, N.W., Washington, DC 20036

Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1106
222 South Riverside Plaza, Chicago, IL 60606

MILITARY INTERESTS:Custodians

Army - GL
Air Force - 99

Review Activities

Army - MD, TS
Air Force - 84

User Activities

Army - CE
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

GSA - FSS

PREPARING ACTIVITY:

Army - GL

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