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INCH-POUND
A-A-50064A
April 18, 2002
SUPERSEDING
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 for all Federal agencies.

1. SCOPE. This commercial item description covers the requirements for gas ranges. The ranges are intended for large scale roasting and cooking.

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

Types

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

Grades

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

3. SALIENT CHARACTERISTICS.

3.1 Descriptions.

3.1.1 Type I, fry/griddle top. The fry top shall have a grease trough with drain that empties into a removable grease receptacle located at the front of the range. The fry top shall be provided with rear and side welded splashguards. The fry top shall be thermostatically controlled.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 700 Robbins Avenue, ATTN: DSCP-HSL, Philadelphia, PA 19111-5092 or FAX (215) 737-2963.

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

3.1.3 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 located over two burners. A constant burning pilot shall be provided for automatic ignition of burners.

3.2 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.

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

TABLE I. Range dimensions (inches, minimum)

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

1/ Includes flue and front overhang.

2/ To cooking surface.

3.4 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.

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

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

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3.7 User's instruction plate. A user's instruction plate shall be permanently and legibly marked directly on the range, on corrosion-resisting material securely attached to the machine at the source of manufacture. Identification shall include the manufacturer's model, serial number, name, and trademark, along with the following information:

3.7.1 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.

3.7.2 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.

3.7.3 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.

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

3.8 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.

4. REGULATORY REQUIREMENTS.

4.1 Recycled, 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. PRODUCT CONFORMANCE PROVISIONS.

5.1 Product conformance. The products provided shall meet the salient characteristics of this Commercial Item Description, conform to the producer's own drawings, specifications, standards, and quality assurance practices, and be the same product offered for sale 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 the provisions of the contract.

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5.2 Market acceptability. The following market acceptability criteria are necessary to document the quality of the products to be provided under this Commercial Item Description:

a. The company producing the product must have been producing this product for at least 2 years, to meet the requirements of the CID.

b. The company must have sold at least 1000 units of the product meeting the requirements of this CID in the commercial marketplace over the last 2 years.

5.3 Standards compliance. The ranges shall comply with American National Standards Institute (ANSI) No. Z83.12, ANSI No. Z83.11, and NSF International Standard No. 4. Compliance with NSF International Standard No. 4 is demonstrated by:

5.3.1 Display of the NSF International marking on the equipment and listing in the *NSF International Listings Food Equipment and Related Products, Components and Materials*, in the edition current at time of equipment manufacturer.

5.3.2 A one-time evaluation by NSF International for compliance with specific government contract. Manufacturer must provide a copy of the letter from NSF International that the equipment meets NSF International Standard No. 4; or

5.3.3 An evaluation by Underwriters Laboratories (UL), Inc. and display of the UL-Sanitation marking on the equipment and listing in the UL Directory, Food Service Equipment, Classified for Sanitation, for the year the equipment was manufactured; or

5.3.4 An evaluation by ETL Testing Laboratories, ETL Sanitation Label on the product, and listing in the *Directory of ETL Testing Laboratories, Products.*

6. PACKAGING.

6.1 Preservation, packing and marking. The preservation, packing, and marking shall be as specified in the contract or purchase order (see 7.3).

7. NOTES.

7.1 National Stock Numbers (NSNs). The following is a list of NSNs assigned which correspond to this document. This list may not be indicative of all possible NSNs associated with the document:

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NSN	Type	Grades
7310-00-823-7376	I	B
7310-00-823-7377	II	B
7310-00-823-7379	III	B
7310-01-031-6363	I	A

7.2 Part or Identification Number (PIN). The following PIN procedure is for government purposes and does not constitute a requirement for the contractor. The PIN for the pans shall consist of the commercial item description number, style number, model letter and size number:

AA50064 – I A

Grade designation
Type designation
CID number

7.3 Ordering data. Acquisition documents should specify the following:

a. Title, number and date of this document.
b. Type and grade (see 2).
c. Packaging requirements (see 6.).

7.4 Key Words. Food, Hot Meals, Serving, Steaming, Tables.

7.5 Sources of information for governmental documents are as follows:

Copies of military and Federal documents are available from: Standardization Documents Order Desk, Defense Automation Printing Service, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

7.6 Sources of information for non-governmental documents are as follows:

ANSI standards may be obtained from: American National Standards Institute, 25 West 43rd Street, New York, NY 10036.

Copies of International Standard No. 4 are available from: National Sanitation Foundation, P.O. Box 130140, Ann Arbor, MI 48113-0140.

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MILITARY INTERESTS:

Custodians

Army - GL
Air Force - 99

Review Activities

Army - MD, CE
Air Force - 84
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

GSA - FSS

PREPARING ACTIVITY:

DSCP - SS

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