

A-A-50179

September 8, 1988

COMMERCIAL ITEM DESCRIPTION

PANS, FOOD SERVING, RECTANGULAR, ROUND AND INSETS
FOR HOT FOOD TABLES AND COLD FOOD COUNTERS

The General Services Administration has authorized the use of this commercial item description in preference to MIL-P-43940.

1. CLASSIFICATION

1.1 Classification. This commercial item description covers rectangular pans and round insets in the following styles and sizes, as specified (see 5.2).

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|----------|---|
| Style I | - Pans, rectangular, 12 inch by 20 inch series |
| Model A | - Unperforated pans |
| Size 1 | - Soup tureen - 32 quarts capacity |
| Size 2 | - Full size - 7-1/2 quarts (shallow- 2 1/2 inches deep) |
| Size 3 | - Full size - 15 quarts (regular- 4 inches deep) |
| Size 4 | - Full size - 19-3/4 quarts (large- 6 inches deep) |
| Size 5 | - Half size - 4-1/8 quarts |
| Size 6 | - Half size - 6-3/4 quarts |
| Size 7 | - Half size - 10-3/4 quarts |
| Size 8 | - Half size, long - 4 quarts |
| Size 9 | - Half size, long - 6-1/2 quarts |
| Size 10 | - Half size, long - 9-1/2 quarts |
| Size 11 | - One-third size - 2-3/4 quarts |
| Size 12 | - One-third size - 4-1/4 quarts |
| Size 13 | - One-third size - 6-1/2 quarts |
| Size 14 | - One-quarter size - 2 quarts |
| Size 15 | - One-quarter size - 3-1/4 quarts |
| Size 16 | - One-quarter size - 4-3/4 quarts |
| Size 17 | - One-sixth size - 1-1/4 quarts |
| Size 18 | - One-sixth size - 2 quarts |
| Size 19 | - One-sixth size - 2-5/8 quarts |
| Size 20 | - One-ninth size - 3/4 quarts |
| Size 21 | - One-ninth size - 1-1/4 quarts |
| Model B | - Pans with perforations |
| Size 2 | - Full size - 7-1/2 quarts (shallow- 2 1/2 inches deep) |
| Size 3 | - Full size - 15 quarts (regular- 4 inches deep) |
| Style II | - Inset, round |
| Size 22 | - 6-1/2 inch diameter - 4-1/8 quarts capacity |

AMSC N/A

FSC 7310

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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1.2 Part identification number. The part identification number for pans shall consist of the commercial item description number, style number, model letter and size number as follows:

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Size designation
Model designation
Style designation
CID number

2. SALIENT CHARACTERISTICS

2.1 Pans. The food pans shall be seamless drawn from type 304 stainless steel and shall conform to dimensions, capacities and minimum gage thicknesses listed in table I. The length and width of the food pans shall be such that one full size pan, two 1/2 size pans, three 1/3 size pans, four 1/4 size pans, six 1/6 size pans, nine 1/9 size pans, or other various combinations of pans will completely fill and cover an opening that is 11-7/8 inches (plus 1/8 inch minus 0 inch) wide by 19-7/8 inches (plus 1/8 inch minus 0 inch) long. The top of the pans shall be provided with a horizontal flange, turned down, or semirolled edge. The flange edge may also extend into a flat, horizontal plane. The four flange corners shall be square or finished with a maximum 1/2-inch radius. The design also may provide for symmetrically ribbed corners. The sides of the pans shall be tapered to permit nesting of same size pans. The perforated pans shall have bottom, sides and ends perforated.

2.1.1 Soup tureens. Soup tureens shall fit the same size rectangular opening as described in 2.1, for the full size pans and be seamless drawn from type 304 stainless steel conforming to table I. The sides shall be formed with a shoulder to support the tureen on the table top. The shoulder shall be located so as to limit the depth of the tureen below the shoulder to maximum 6 inches.

2.2 Round inset. The inset shall be seamless drawn from type 304 stainless steel and conform to table I. The sides shall be formed with a shoulder to support the inset on the table top. The diameter of inset below the shoulder shall be such as to fit into a 6-1/2 inch diameter opening.

TABLE I - Dimensions (minimum)

Piece	Outside, depth (+0, -1/8 inch)	Capacity (+ 10 percent) quarts	Gage thickness (US STD Gage)
Tureen	8	32	20
Full size	2-1/2	7-1/2	20
Full size	4-1/8	15	20
Full size	6	19-3/4	20
Half size	2-1/2	4-1/8	20

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TABLE I - Dimensions (minimum) (cont'd)

Piece	Outside, depth (+0, -1/8 inch)	Capacity (\pm 10 percent) quarts	Gage thickness (US STD Gage)
Half size	4	6-3/4	20
Half size	6	10-3/4	20
Half size, long	2-1/2	4	20
Half size, long	4	6-1/2	20
Half size, long	6	9-1/2	20
One-third size	2-1/2	2-3/4	20
One-third size	4	4-1/4	20
One-third size	6	6-1/2	20
One-quarter size	2-1/2	2	20
One-quarter size	4	3-1/4	20
One-quarter size	6	4-3/4	20
One-sixth size	2-1/2	1-1/4	20
One-sixth size	4	2	20
One-sixth size	6	2-5/8	20
One-ninth size	2-1/2	3/4	20
One-ninth size	4	1-1/4	20
6-1/2" dia. inset	-	4-1/8	22

2.3 Covers.

2.3.1 Pan covers. When specified (see 5.2), the food pan shall be provided with a flat solid overlapping cover, seamless drawn from type 304 stainless steel and of the same gage thickness as the pan. The cover shall fit flush over the pan and be provided with a flat strap type handle, located at the top center, and level with the cover. When specified (see 5.2), the covers shall be flat slotted for accommodating utensil handle.

2.3.2 Tureen cover. Each tureen shall be provided with a flat slotted overlapping cover, identical to the pan cover described in 2.3.1.

2.3.3 Inset cover. Each inset shall be provided with a flat slotted overlapping cover, seamless drawn from type 304 stainless steel and of the same gage thickness as the inset. The cover shall fit flush over the inset and be provided with a flat strap type handle, located at the top center, and level with the cover.

2.4 Adapter bars. When specified (see 5.2), the bars shall be made of 18 gage type 304 stainless steel and be of a length to fit across 12-inch and 20-inch openings to support a combination of smaller fractional pans.

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2.5 Codes and standards. The pans, inset, and covers shall conform with requirements of National Sanitation Foundation Standard No. 2.

2.6 Identification. Marking shall include the manufacturer's name, trade name, or trademark, manufacturers model number, and date of contract to determine source of manufacture and the national stock number.

3. QUALITY ASSURANCE

3.1 Certification. The contractor shall certify that the product offered meets the salient characteristics of the description and conforms to the producer's own drawings, specifications, standards and quality assurance practices, and is the same as the product offered for sale in the commercial marketplace. When specific quality assurance provisions are specified for any commercial characteristic, the contractor shall furnish data resulting from inspection conducted in accordance with the specific quality assurance provisions. 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.

4. PACKAGING

4.1 Packaging and packing. Packaging and packing shall be commercial or export as specified (see 5.2).

4.2 Commercial packaging and packing. Each pan shall be cleaned, preserved, packaged, packed and unitized in accordance with ASTM D 3951.

4.3 Export packaging and packing.

4.3.1 Export packaging. Each item shall be cleaned, preserved and cushioned to protect against corrosion, deterioration and physical damage during shipping and storage.

4.3.2 Export packing. Pans with or without covers, tureens, insets and adapter bars, of one description only, shall be packed in a fiberboard box conforming to style RSC, grade V3c, V3s or V4s of PPP-B-636. Each box shall be closed, waterproofed and reinforced in accordance with PPP-B-636. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape.

4.3.3 Palletization. When specified (see 5.2), shipping containers shall be palletized in accordance with MIL-STD-147.

4.4 Labeling (commercial and export). Commercial labeling shall be acceptable.

4.5 Marking (commercial and export). Marking of unit pack, shipping container and unit load shall be in accordance with MIL-STD-129.

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5. NOTES

5.1 Intended use. The pans and inset covered by this commercial item description are intended for use in food storage and serving in connection with hot food tables and cold food counters. The perforated pans may also be used in steam cookers.

5.2 Ordering data. Acquisition documents should specify the following:

- a. Title, number and date of this document.
- b. Style, model and size required (see 1.1).
- c. When covers are to be provided with food pans (see 2.3.1).
- d. When pan covers are to be flat slotted (see 2.3.1).
- e. When adapter bars are to be provided (see 2.4).
- f. Type of packaging and packing required (see 4.1).
- g. When palletization is required (see 4.3.3).

5.3 Sources of documents.

5.3.1 Sources of nongovernment association documents.

ASTM D 3951 - Standard Practice for Commercial Packaging, is available from:

The American Society for Testing and Materials
1916 Race Street
Philadelphia, PA 19103

NSF Standard No. 2 - Food Service Equipment, is available from:

National Sanitation Foundation
3475 Plymouth Road
PO Box 1468
Ann Arbor, MI 48106

5.3.2 Source of governmental documents. Copies of military and Federal documents are available from:

Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120

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MILITARY INTERESTS:

Custodians:

Army - GL
Navy - SA
Air Force - 99

Review activities:

Army - MD
Air Force - 84
DLA- GS

User activities:

Navy - MC, SH

CIVIL AGENCY COORDINATING ACTIVITY:

GSA-FSS

PREPARING ACTIVITY:

Army - GL

Project No. 7310-0746