

A-A-50179A  
 December 5, 2000  
 SUPERSEDING  
 A-A-50179  
 September 8, 1988

# COMMERCIAL ITEM DESCRIPTION

## PANS, WITH OR WITHOUT COVERS, FOOD SERVING, RECTANGULAR, SOUP TUREEN AND ROUND INSETS FOR HOT FOOD TABLES AND COLD FOOD COUNTERS

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

1. SCOPE. This commercial item description covers, US standard gage, stainless steel, pans, non-perforated and perforated, rectangular, 12 inch by 20 inch series and pan covers, of various sizes, soup tureens and round insets for use in hot food tables and cold food counters. The perforated pans may also be used in steam cookers.

2. CLASSIFICATION. The pans, tureens and insets shall be of the following styles, models and sizes as specified (see 7.3).

Style I, Pans, rectangular, 12 inch by 20-inch series.

Model A, Non-perforated pans, all 20 gage, except size 20 & 21, which are, 22 gage.

SIZE		QUARTS ±10% capacity	DEPTH outside, +0, -1/8 inch
1	Soup tureen	32	8
2	Full size	7-1/2	2 1/2
3	Full size	15	4
4	Full size	19-3/4	6
5	Half size	4-1/8	2 1/2
6	Half size	6-3/4	4
7	Half size	10-3/4	6
8	Half size, long	4	2 1/2
9	Half size, long	6-1/2	4
10	Half size, long	9-1/2	6
11	One-third size	2-3/4	2 1/2
12	One-third size	4-1/4	4
13	One-third size	6-1/2	6
14	One-quarter size	2	2 1/2
15	One-quarter size	3-1/4	4
16	One-quarter size	4-3/4	6
17	One-sixth size	1-1/4	2 1/2
18	One-sixth size	2	4
19	One-sixth size	2-5/8	6
20	One-ninth size	3/4	2 1/2
21	One-ninth size	1-1/4	4

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

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Model B, Pans with perforations, all 20 gage.

SIZE		QUARTS	DEPTH
2	Full size	7-1/2	2 1/2
3	Full size	15	4
4	Full size	19 3/4	6

Style II, Inset, round, 22 gage.

22	4-1/8	6-1/2 inch diameter
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### 3. SALIENT CHARACTERISTICS.

3.1 Pans. The food pans shall be seamless drawn from type 304 stainless steel and shall conform to dimensions, capacities and gage thickness requirements of 2.1. 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.

3.1.1 Pan covers. When specified (see 7.3), the food pan shall be provided with a flat solid overlapping cover, seamless drawn from type 304, 22 gage, stainless steel. 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 7.3), the covers shall be flat slotted for accommodating utensil handle.

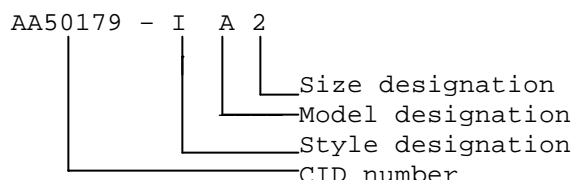
3.2 Soup tureens. Soup tureens shall fit the same size rectangular opening as described in 2.1 for full size pans and be seamless drawn from type 304 stainless steel. The sides shall be formed with a shoulder to support the tureen on the table top. The shoulder shall be located so as to limit the depth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

3.2.1 Tureen covers. Each tureen shall be provided with a flat slotted overlapping cover, identical to the pan cover described in 3.3.1.

3.3 Round inset. The inset shall be seamless drawn from type 304 stainless steel. 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.

3.3.1 Inset covers. 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.

3.4 Adapter bars. When specified (see 7.3), 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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7.2. Sources of documents.

7.2.1 ASTM E 380- use of the international Systems of Units (SI)  
(The Modernized Metric System), is available from  
The American Society for Testing and Materials  
100 Barr Harbor Drive  
West Conshohocken PA 19428-2959

7.2.2 NSF Standard No. 2 - Food Service Equipment, is available from  
NSF International  
PO Box 130140  
Ann Arbor MI 48113-0140

7.3 Ordering data. Acquisition documents should specify the following:

- a. Title, number and date of this document.
- b. Style, model and size required (see 2.).
- c. When covers are to be provided with food pans (see 3.1.1).
- d. When pan covers are to be flat slotted (see 3.1.1).
- e. When adapter bars are to be provided (see 3.4).
- f. Packaging requirements (see 6.).

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

MILITARY INTERESTS:

Custodians:

Army - GL  
Navy - SA  
Air Force - 99

Review activities:

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

CIVIL AGENCY COORDINATING ACTIVITY:  
GSA-FSS

PREPARING ACTIVITY:

DSCP-SS

(Project 7310-0917)