

INCH-POUND

A-A-50179C

September 21, 2015

SUPERSEDING

A-A-50179B

January 6, 2010

## 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 (CID) for all federal agencies.

1. SCOPE. This CID covers US standard gauge, 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 22 gauge.

SIZE	CAPACITY (±10 percent) quarts	OUTSIDE DEPTH (+0,-1/8 inch)
1 Soup tureen	32	8
2 Full size	7 ½	2 ½
3 Full size	15	4
4 Full size	19 ¾	6
5 Half size	4-1/8	2 ½

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any other data which may improve this document should be sent to: Defense Logistics Agency (DLA) Troop Support, ATTN: DLA-FTSA, 700 Robbins Ave., Philadelphia, PA 19111-5092 or via E-mail: [dscpsubweb@dla.mil](mailto:dscpsubweb@dla.mil).

## A-A-50179C

6	Half size	6 <sup>3</sup> / <sub>4</sub>	4
7	Half size	10 <sup>3</sup> / <sub>4</sub>	6
8	Half size, long	4	2 <sup>1</sup> / <sub>2</sub>
9	Half size, long	6 <sup>1</sup> / <sub>2</sub>	4
10	Half size, long	9 <sup>1</sup> / <sub>2</sub>	6
11	One-third size	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>2</sub>
12	One-third size	4 <sup>1</sup> / <sub>4</sub>	4
13	One-third size	6 <sup>1</sup> / <sub>2</sub>	6
14	One-quarter size	2	2 <sup>1</sup> / <sub>2</sub>
15	One-quarter size	3 <sup>1</sup> / <sub>4</sub>	4
16	One-quarter size	4 <sup>3</sup> / <sub>4</sub>	6
17	One-sixth size	1 <sup>1</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>2</sub>
18	One-sixth size	2	4
19	One-sixth size	2-5/8	6
20	One-ninth size	<sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>2</sub>
21	One-ninth size	1 <sup>1</sup> / <sub>4</sub>	4

Model B, Pans with perforations, all 22 gauge.

SIZE	CAPACITY (±10 percent) quarts	OUTSIDE DEPTH (+0,-1/8 inch)
2	Full size	7 <sup>1</sup> / <sub>2</sub>
3	Full size	15
4	Full size	19 <sup>3</sup> / <sub>4</sub>

Style II, Inset, round, 22 gauge.

22	4 1/8	6 <sup>1</sup> / <sub>2</sub> inch diameter
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### 3. SALIENT CHARACTERISTICS.

3.1 Pans. The food pans shall be seamless drawn from 300 series, 18/8 or 18/10 stainless steel and shall conform to dimensions, capacities and gauge thickness requirements of Section 2. 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 (+1/8 inch, -0 inch) wide by 19-7/8 inches (+1/8 inch, -0 inch) long. The top of the pans shall be provided with a horizontal flange, turned down, or semi-rolled 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

A-A-50179C

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 300 series, 18/8 or 18/10, 22 gauge, 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 Section 2 for full size pans and be seamless drawn from 300 series, 18/8 or 18/10, 22 gauge, 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 3.1.1.

3.3 Round inset. The inset shall be seamless drawn from 300 series, 18/8, 18/10 or 21/0, 22 or 24 gauge, 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 300 series, 18/8, 18/10 or 21/0 stainless steel and be of the same gauge 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 22 gauge or thicker type 300 series, 18/8 or 18/10, stainless steel and be of a length to fit across 12-inch and 20-inch openings to support a combination of smaller fractional pans.

3.5 Codes and standards. The pans, insets, and covers shall conform to requirements of NSF/ANSI Standard No. 2 (see 7.2.2).

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

3.7 Workmanship. The finished product shall be free of cracks, dents, malformation, or deep scratches. All burrs, splinters, sharp edges, dirt grease, and foreign matter shall be removed.

A-A-50179C

3.8 Metric products. Products manufactured to metric dimensions will be considered on an equal basis with those manufactured using inch-pound units, provided they fall within the tolerances specified using conversion tables contained in the latest revision of IEEE/ASTM SI10.

#### 4. REGULATORY REQUIREMENTS.

4.1 Contractor 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 CID, 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.

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

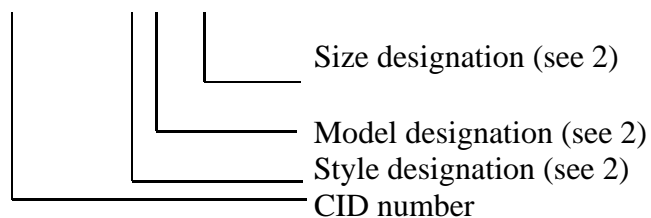
- a. The company producing the product meeting the requirements of this CID must have been producing these items for at least 2 years.
- b. The company must have sold at least 1000 units of the product meeting the requirements of this CID in the commercial marketplace over the last 2 years.

6. PACKAGING. Preservation, packing, and marking requirements shall be as specified in the contract or purchase order (see 7.3).

#### 7. NOTES.

7.1 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:

AA50179 - I A 2



## 7.2. Sources of documents.

7.2.1 Source for government documents. Copies of military and federal documents are available from: ASSIST Online (<https://assist.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

## 7.2.2 Sources for non-government association documents are as follows:

SI10 - Standard for Use of the International Systems of Units (SI) - The Modern Metric System may be obtained from: IEEE Service Center, 445 Hoes Lane, Piscataway, NJ 08854-1331 or <http://standards.ieee.org> or ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959, or <http://www.astm.org>.

Copies of NSF/ANSI Standard No. 2 are available from: NSF International, P.O. Box 130140, 789 N. Dixboro Road, Ann Arbor, MI 48113-0140, or [www.nsf.org](http://www.nsf.org).

## 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. Meals, Steaming.

A-A-50179C

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:

DLA - SS

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NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.