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A-A-50184
October 21, 1988

# COMMERCIAL ITEM DESCRIPTION

## TABLES, FOOD PREPARATION, AND RACKS, TABLE, KITCHEN UTENSILS

The General Services Administration has authorized the use of this commercial item description in preference to MIL-T-2256, for the items listed in this document. (See supersession data for the specific items this document replaces.)

1. CLASSIFICATION

1.1 Classification. This commercial item description covers food preparation tables and kitchen utensil racks in the following classifications.

1.1.1 Tables. Tables shall be of the following types, sizes, grades, styles and designs as specified (see 5.2).

Type I - Square-edge top (for use with rack)

Size 1 - 72 inches long
Size 2 - 96 inches long

Grade A - Stainless steel top, shelf, and legs
Grade B - Modified rubber or plastic top, stainless steel frame and legs
Style 1 - With bullet feet
Style 2 - With casters
Design 1 - Without drawer
Design 2 - With drawer

Type II - Square-edge top (for use without rack)

Size 3 - 48 inches long

Grade A - Stainless steel top, shelf, and legs
Style 1 - With bullet feet
Style 2 - With casters
Design 1 - Without drawer
Design 2 - With drawer

AMSC N/A FSC 7320

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

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Type III - Rolled-rim top (for use without rack)

Size 1 - 72 inches long
Size 2 - 96 inches long
Size 3 - 48 inches long
Size 4 - 60 inches long
Size 5 - 30 inches long
Size 6 - 24 inches long

Grade A - Stainless steel top, shelf, and legs
Style 1 - With bullet feet
Style 2 - With casters
Design 1 - Without drawer
Design 2 - With drawer

Type IV - Marine-edge top (for use without rack)

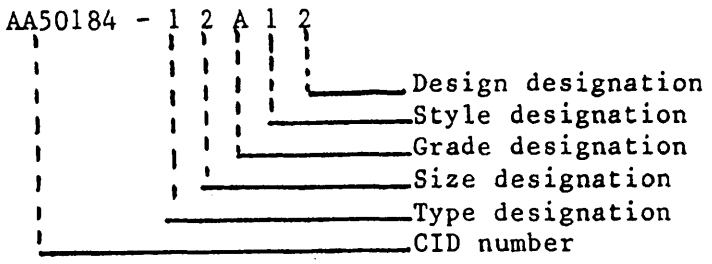
Size 1 - 72 inches long
Size 3 - 48 inches long
Size 5 - 30 inches long
Size 6 - 24 inches long

Grade A - Stainless steel top, shelf, and legs
Style 1 - With bullet feet
Style 2 - With casters
Design 1 - Without drawer
Design 2 - With drawer

1.1.2 Racks. Racks, when specified (see 5.2), shall be of the following sizes:

Size 1 - To fit Type I, size 1 table
Size 2 - To fit Type I, size 2 table

1.2 Part identification number for tables. The part identification number for tables shall consist of the commercial item description number and the type number, size number, grade letter, style number and design number as follows:



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1.3 Part identification number for racks. The part identification number for racks shall consist of the commercial item description number and the size number as follows:

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  |       |
  |       |_______________Size designation
  |_______________________CID number
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2. SALIENT CHARACTERISTICS

2.1 Design and construction. Food preparation tables shall be 30 inches ± 1/2 inch wide and 35 inches ± 1 inch high with adjustable legs or casters in the fully retracted position (height includes casters or bullet feet). Tables shall be supplied with an undershelf located at least 9 inches above the floor and no more than 13 inches above the floor. Style 2 tables (with casters) shall be equipped with either round donut type or continuous strip type bumpers. Grade A tabletops shall be a minimum of 14 gauge thick and shall be fabricated from 300 series stainless steel. Grade B tabletop material shall be a minimum 3/4 inch thick and conform to analytical, taste, odor, and cleanability requirements of NSF Standard 2. Modified rubber or plastic tops shall be white or buff in color, and shall have a minimum Shore D durometer of 55. Table legs shall be minimum of 1 5/8 inches in diameter. Legs shall be constructed of minimum 16 gauge, 300 series stainless steel tube. Undershelves shall be a minimum of 16 gauge, 300 series stainless steel sheet, turned down for strength and appearance. Legs and undershelves shall disassemble easily for shipping. Tables shall be supplied with either adjustable bullet feet or adjustable castering wheels for each leg, as specified (see 1.1.1). The undershelf or braces, if provided for support of the undershelf, shall form a rigid support for table legs. Tables less than 96 inches long shall have four legs. Tables that are 96 inches long shall have six legs. Grade A tabletops shall not exceed the following flatness requirements when measured diagonally across the top:

| Table size (inches) | Flatness (inches) |
|---|---|
| Up to 48 | 1/8 |
| 72 | 3/16 |
| 96 | 1/4 |

2.1.1 Type I tables. The type I table shall have a square edge top and shall be constructed so as to permit the attachment of a utensil rack. When specified, type I tables will be furnished with a utensil rack. Grade B table top in sizes 1 and 2 shall be supplied in 2 or 3 equal sections, respectively. Complete assembly instructions will be furnished with each type I table and rack.

2.1.2 Type II tables. Type II tables shall be identical to type I tables except without provisions for a utensil rack.

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2.1.3 Type III tables. Type III tables shall be constructed with a rolled-rim top without provisions for a utensil rack.

2.1.4 Type IV tables. Type IV tables shall be constructed with a marine-edge top without provisions for a utensil rack.

2.2 Drawers. When specified (see 5.2), 48-inch, 60-inch and 72-inch tables shall be supplied with a drawer with ball bearing slides firmly assembled to the underside of the tabletop and at the center of each table. When specified (see 5.2), 96-inch tables shall be supplied with two drawers, one to each side of the two center legs, firmly assembled to the underside of the tabletop. The drawer(s) shall be 20 inches wide by 20 inches deep by 5 inches high. Each drawer shall have a handle or lip underneath to facilitate pull-out. Drawer(s) shall be fabricated from 300 series stainless steel, and furnished with a removable insert.

2.3 Casters. Casters shall have a nominal wheel diameter of 5 inches. Each caster wheel shall be equipped with a brake. Casters shall have a minimum tread width of 7/8 inch and shall conform to NSF requirements.

2.3.1 Obstacle requirement. All style 2 tables when uniformly loaded with 40 pounds per square foot of tabletop area, shall be capable of rolling over a 1/8 inch obstacle without any damage, deformation or loosening of casters or any other components.

2.4 Materials and components. Gussets, adjustable feet, pot hooks, braces and fasteners shall be fabricated from stainless steel. Materials and components not definitely specified shall be of a quality normally used by the manufacturer provided the item meets all of the requirements of this document.

2.5 Racks. Racks, when specified, shall be designed for use with type I tables and shall be fabricated from stainless steel. The rack when mounted to the table shall form a rigid assembly with the table and shall have a maximum height of 90 inches and a maximum width of 25 inches. Size 1 racks shall have 20 pot hooks and size 2 racks shall have 26 pot hooks. Pot hooks shall slide freely allowing re-positioning of the hooks. When provided separately, complete assembly instructions shall be furnished with each rack.

2.6 Load requirement. Grade A tables shall support a load, as shown in figure 1, evenly distributed over a 2 foot by 2 foot area and centered between any two pairs of legs for a period of 8 hours without permanent deformation, breakage, or looseness of parts.

2.7 Lateral force requirement. All food preparation tables shall be capable of registering a static force centrally applied as shown in figure 2 for five cycles without any permanent deformation, breakage, or looseness of parts.

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2.8 Codes and standards. Tables and racks shall comply with the requirements of NSF Standard No. 2. Satisfactory evidence of this compliance shall be any one of the following:

a. A listing in the current edition of the NSF "Listing of Food Service Equipment" and display of the NSF seal on the finished item.

b. A certification issued by NSF under their special one-time contract evaluation/certification service.

c. A certified test report from a recognized independent testing laboratory, acceptable to the contracting officer or an authorized representative of the service for which the items are being procured, indicating that the items have been tested and conform to NSF No. 2.

2.9 Workmanship. All tables and/or racks shall be free of dirt, burrs, slivers, rough die, tool and grind marks, dents and cracks. Plastic tops shall be free of voids, cracks, dirt and sink marks. Stainless steel tops shall be free of weld marks. Table and rack surfaces shall be smooth and free from discoloration or stains. All scale and flux shall be removed from finished weld areas. Threaded fasteners shall not be broken, cracked or stripped and shall be drawn tight.

2.10 Identification marking. Each table and rack shall have the Manufacturer's name, Contract Number, and National Stock Number embossed or engraved on the underside. Use of "stick-on" or removable labels for identification purposes is prohibited.

## 3. QUALITY ASSURANCE

3.1 Certification. The contractor shall certify that the product offered meets the salient characteristics and requirements of the description 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 item shall be cleaned, preserved, packaged, packed and unitized in accordance with ASTM D 3951.

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4.3 Export packaging and packing.

4.3.1 Export packaging. Each table and rack, when furnished, shall be cleaned, preserved and cushioned to protect against corrosion, deterioration and physical damage during shipping and storage. Parts shall be packaged in a fiberboard box conforming to PPP-B-636, type CF or SF, class domestic, style optional.

4.3.2 Export packing. Each table with its packaged parts, and rack when furnished, shall be packed in a crate conforming to type II, style A of MIL-C-52950. Contents shall be anchored and waterproofed. Each crate shall be closed and strapped in accordance with MIL-C-52950. Each crate shall be provided with nominal 3 by 4 inch skids extending the full width of the crate and placed under each bottom crossmember of the crate. The ends of the skids shall be beveled one half the thickness at a 45 degree angle.

4.4 Marking (commercial and export). Marking of interior packages and shipping containers shall be in accordance with MIL-STD-129, or ASTM D 3951, as applicable.

5. NOTES

5.1 Intended use. Tables are intended for use in the preparation of foods in subsistence buildings, dining halls, galleys, pastry shops, and meat plants in temporary or permanent installations. Pan racks are for attachment to type I tables and are intended for holding pans and other kitchen utensils.

5.2 Ordering data. Acquisition documents should specify the following:

a. Title, number, and date of this document.
b. Type, size, grade, style, and design of table required (see 1.1.1).
c. Size of rack required (see 1.1.2).
d. When drawer is required on 48, 60, and 72 inch long tables (see 2.2).
e. When drawers are required on 96 inch long tables (see 2.2).
f. Type of packaging and packing required (see 4.1).

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

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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

5.4 Supersession data. The types, sizes, grades, styles and designs of tables covered by this commercial item description replace the items covered by MIL-T-2256 as indicated below:

| CID A-A-50184 | MIL-T-2256 |
|---|---|
| Type I | Type I |
| Size 1 | Size 1 |
| Size 2 | Size 2 |
| Grade A | Grade A |
| Grade B | Grade C |
| Style 1 | |
| Style 2 | |
| | Class 1 |
| | Class 2 |
| Design 1 | Class 3 |
| Design 2 | Class 4 |
| Type II | Type II |
| | Size 1 |
| | Class 1 |
| | Grade A |
| | Size 2 |
| | Class 1 |
| | Class 3 |
| | Class 4 |
| | Grade A |
| | Model 1 |
| | Form 1 |
| | Form 2 |
| | Size 3 |
| | Class 2 |
| | Grade C |

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Size 3

Design 1
Design 2
Grade A
Style 1
Style 2

Size 4
Class 1
Class 3
Class 4
Grade A

CID A-A-50184

Type III

Size 1
Size 2
Size 3
Size 4
Size 5
Size 6
Grade A

Design 1
Design 2
Style 1
Style 2

Type IV

Size 5
Size 3
Size 1
Size 6
Grade A

Design 1
Design 2
Style 1
Style 2

MIL-T-2256

Model 1
Size 5
Class 1
Grade A

Type III

Size 1
Size 2
Size 3
Size 4
Size 5
Size 6
Grade A
Class 1
Class 2
Class 3
Class 4

Type IV

Size 1
Size 2
Size 3
Size 4
Grade A
Class 1
Class 2
Class 3
Class 4
Style I
Style II

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MILITARY INTERESTS:

Custodians:

Army - GL
Navy - YD
Air Force - 99

Review activities:

Army - MD, TS
Navy - SA
Air Force - 84
DLA- GS

User activity:

Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

GSA-FSS

PREPARING ACTIVITY:

Army - GL

Project No. 7320-0841

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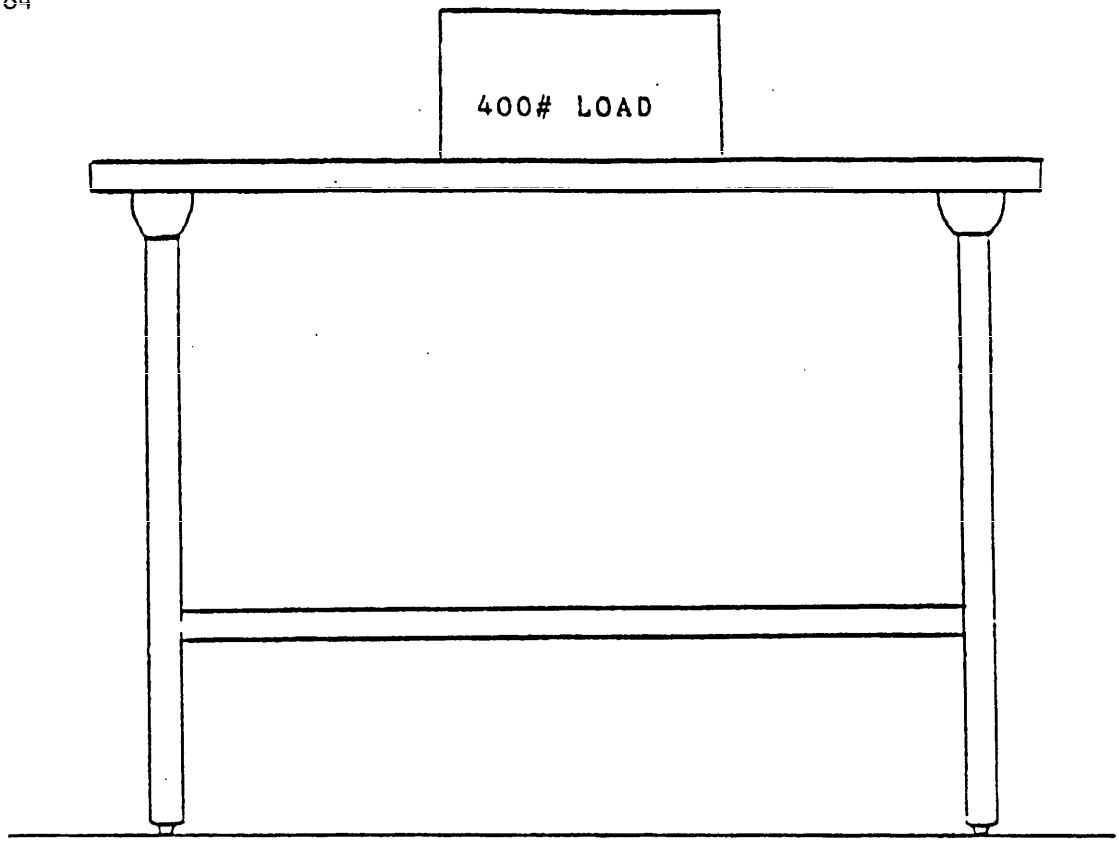


FIG 1 - LOAD REQUIREMENT

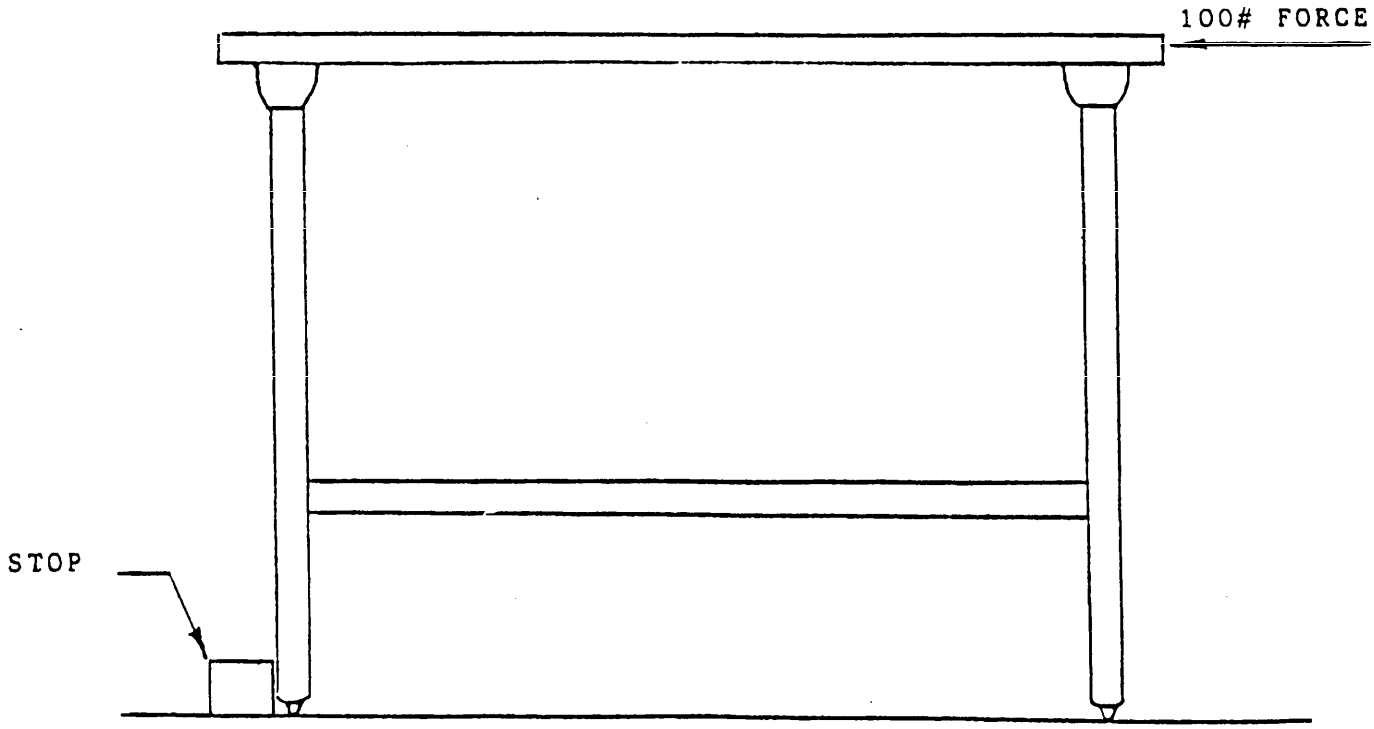


FIG 2 - LATERAL FORCE REQUIREMENT