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[INCH-POUND]
A-A-50497A
June 16, 1998
SUPERSEDING
A-A-50497
September 11, 1990

COMMERCIAL ITEM DESCRIPTION

COFFEE MAKER, ELECTRIC, AUTOMATIC

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

1. SCOPE. This commercial item description (CID) covers single brewing head automatic, electric coffee makers with 12-cup (60-ounce) (1 774 millilitre) brewing capacity. The coffee makers include either a thermostatically-controlled heat exchanger and a water hookup, or an electrically heated tank to make hot water available for continuous operation.

2. CLASSIFICATION. The coffee makers shall be of the following types, classes, and sizes as specified (see 7.2):

TYPES

Type I	Tank with immersion heater.
Class 1	Fixed unit, automatic, water hookup, convertible to class 2 (pour-over).
Class 2	Moveable unit, pour-over, no water hook-up.
Type II	Tankless with heat exchanger.
Class 1	Fixed unit, automatic, water hookup.

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this document should be sent to: Officer in Charge (Code 15E2), Seabee Logistics Center, 4111 San Pedro St., Port Hueneme, CA 93043-4410, by using the Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document or by letter.

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SIZES

Size 1	One warming unit.
Size 2	Two warming units.
Size 3	Three warming units.
Size 4	Four warming units.
Size 5	Five warming units.

3. SALIENT CHARACTERISTICS.

3.1 Description. The automatic, electric coffee maker shall consist of a tank containing an immersion electric heating element (type I) thermostatically-controlled to maintain water temperature, or an enclosed counter-top stand with an electric heat exchanger (type II). The coffee maker shall include a single spray head, brewing cartridge, and electric warming unit for the decanter when it is placed under the brewing cartridge. The spray head shall distribute water uniformly over the ground coffee in the brewing cartridge. The automatic volume regulator shall regulate the volume of hot water flowing through the spray head. Type I and II, class 1 coffee makers shall be provided with automatic flow control for operation on line water pressure between 20 to 120 pounds per square inch (138 to 827 kilopascal). The automatic flow control regulator shall have a means for emergency shut-off of water in the event of overflow or other malfunction. The warming unit shall consist of recessed heating element(s) or other guides for positioning the decanter. The warming unit(s) shall maintain a full decanter of liquid coffee at a temperature of 185 to 190 degrees Fahrenheit (°F) (85 to 88 degrees Celsius (°C)). Each warming unit shall be provided with an on-off switch and individual colored pilot light to indicate when the switch is energized. The class 1 shall be provided with a self-closing, nondrip, drawoff faucet for dispensing hot water. The coffee makers shall be suitable for operation on a nominal 120-volt, 60 Hertz, power source using a three-conductor flexible UL-approved cable with a plug in accordance with NEMA 5-15P requirements. When specified (see 7.2), guardrails shall be furnished to prevent decanter sliding off warming unit. When specified (see 7.2), stainless steel decanters shall be furnished. When specified (see 7.2), the coffee maker shall have provisions for mounting to counter surface.

3.2 Standard commercial product. The automatic, electric coffee maker shall, as a minimum, be in accordance with the requirements of this CID and shall be the manufacturer's standard commercial product. Additional or better features which are not specifically prohibited by this CID, but which are a part of the manufacturer's standard commercial product, shall be included in the coffee maker being furnished. A standard commercial product is a product which has been sold or is being currently offered for sale on the commercial market through advertisements or manufacturer's catalogs or brochures, and represents the latest production model.

3.3 Safety. Unvented water tanks shall be equipped with a high temperature-limit heater safety device. The design of the coffee maker shall be such that no fire or electrical shock hazard is present when the coffee maker is connected to a power source.

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3.4 Water filter. A water filter (strainer) shall be incorporated in the incoming water line as close as possible to the tank or heat exchanger. Proper flow direction shall be indicated by arrows or wording on the strainer. When specified for hard-water areas (see 7.2), a water treatment device shall be furnished.

3.5 Performance.

3.5.1 Type I coffee maker. The type I coffee maker water tank capacity shall be not less than 2 gallons (7.6 litre) and have a thermostatically-controlled immersion heater to heat the water to brewing temperature.

3.5.2 Type II coffee maker. The type II coffee maker heat exchanger shall heat the water to brewing temperature. The heat exchanger shall be thermostatically-controlled and maintain the tank water operating temperature at 200 °F ± 5 °F (93 °C ± 3 °C). The type II coffee maker shall be provided with automatic flow control of the water pressure to regulate the brewing time between 2 and 4 minutes.

4. REGULATORY REQUIREMENTS.

4.1 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). Unless otherwise specified herein, all equipment, material, and articles incorporated in the work covered by this commercial item description are to be new and fabricated using materials produced from recovered materials to the maximum extent possible without jeopardizing the intended use. The term “recovered materials” means materials which have been collected or recovered from solid waste and reprocessed to become a source of raw materials, as opposed to virgin raw materials. Unless otherwise specified, none of the above shall be interpreted to mean that the use of used or rebuilt products are allowed under this commercial item description.

4.2 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 specified tolerances using conversion tables contained in the latest version of ASTM SI-10 (IEEE/ASTM SI-10), and all other requirements of this commercial item description including form, fit, and function must be met. If a product is manufactured to metric dimensions and these dimensions exceed the tolerances specified in the inch-pound units, a request should be made to the contracting officer to determine if the product is acceptable. The contracting officer has the option of accepting or rejecting the product.

4.3 Standards compliance. The coffee makers shall meet the applicable requirements of UL 197 and UL 1030, and NEMA 5-15P. Acceptable evidence of meeting the requirements of UL 197 and UL 1030 shall be the UL label, UL listing mark, or a certified test report from a nationally recognized independent testing laboratory, stating the coffee makers have been tested and conform to UL 197 and UL 1030.

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5. QUALITY ASSURANCE 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 same product offered for sale on the commercial market. The government reserves the right to require proof of such conformance.

6. PACKAGING. The preservation, packing, and marking shall be as specified in the contract or order.

7. NOTES.

7.1 Source of documents.

7.1.1 The Federal Acquisition Regulation (FAR) may be obtained from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

7.1.2 ASTM Standards are available from the American Society for Testing and Materials, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959.

7.1.3 IEEE Standards are available from the Institute of Electrical and Electronic Engineers, Inc., IEEE Service Center, 445 Hoes Lane, P.O. Box 1331, Piscataway, NJ 08855-1331.

7.1.4 NEMA Standards are available from the National Electrical Manufacturers Association, 1300 North 17th Street, Suite 1847, Rosslyn, VA 22209.

7.1.5 UL Standards are available from Underwriters Laboratories, Inc., 333 Pfingsten Road, Northbrook, IL 60082.

7.2 Ordering data. Acquisition documents should specify the following:

a. Title, number, and date of this CID.
b. Type, class, and size of coffee maker required (see 2.).
c. When guardrails are to be furnished (see 3.1).
d. When stainless steel decanters are to furnished (see 3.1).
e. When provisions for mounting to counter are required (see 3.1).
f. When a water treatment device is required (see 3.4).

7.3 Supersession data. This CID replaces Commercial Item Description A-A-50497, dated September 11, 1990.

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7.4 Part Identification Number (PIN). The following part identification numbering procedure is for government purposes only and does not constitute a requirement for the contractor. The PIN to be used for items acquired to this description are created as follows:

	AA50497	X	X	X
CID number				
Type (see 2.)				
Class (see 2.)				
Size (see 2.)				

7.5 Metric units. The values stated in inch-pound units or SI units are to be regarded separately as standard. Within the text, the SI units are shown in brackets. The values stated in each system are not exact equivalents; therefore, each system should be used independently of the other. Combining values from the two systems may result in non-conformance with the standard.

7.6 Subject term (key word) listing.

Brewing cartridge
Electrically heated tank
Fixed unit
Warming unit

MILITARY INTERESTS:

Custodians:
Army - QM1
Navy - YD1
Air Force - 99

Review Activities:
Navy - CG, MS, MC, SA, SH
Air Force - 84
DLA - IS

CIVIL AGENCY COORDINATING ACTIVITY:

GSA-FSS

Preparing Activity:
Navy - YD1

(Project 7310-0900)

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STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

INSTRUCTIONS

1. The preparing activity must complete blocks 1, 2, 3, and 8. In block 1, both the document number and revision letter should be given.
2. The submitter of this form must complete blocks 4, 5, 6, and 7.
3. The preparing activity must provide a reply within 30 days from receipt of the form.

NOTE: This form may not be used to request copies of documents, nor to request waivers, or clarification of requirements on current contracts. Comments submitted on this form do not constitute or imply authorization to waive any portion of the referenced document(s) or to amend contractual requirements.

I RECOMMEND A CHANGE:	1. DOCUMENT NUMBER	2. DOCUMENT DATE (YYMMDD)
	A-A-50497A	980616

3. DOCUMENT TITLE

COFFEE MAKER, ELECTRIC, AUTOMATIC

4. NATURE OF CHANGE *(Identify paragraph number and include proposed rewrite, if possible. Attach extra sheets as needed.)*

5. REASON FOR RECOMMENDATION

6. SUBMITTER

a. NAME *(Last, First, Middle Initial)*	b. ORGANIZATION	
c. ADDRESS *(Include Zip Code)*	d. TELEPHONE (Include Area Code) (1) Commercial (2) AUTOVON *(if applicable)*	**7.DATE SUBMITTED** (YYMMDD)

8. PREPARING ACTIVITY

a. NAME	b. TELEPHONE *Include Area Code)*	
RUSSELL REYNOLDS	(1) Commercial 805-982-5946	(2) AUTOVON 551-5946
c. ADDRESS *(Include Zip Code)* OFFICER IN CHARGE, SEABEE LOGISTICS CENTER CODE 15E2, 4111 SAN PEDRO ST. PORT HUENEME, CA 93043-4410	**IF YOU DO NOT RECEIVE A REPLY WITHIN 45 DAYS, CONTACT:** DEFENSE QUALITY AND STANDARDIZATION OFFICE 5203 Leesburg Pike, Suite 1403, Falls Church, VA 22401-3466 Telephone (703) 756-2340 AUTOVON 289-2340	