

INCH-POUND

A-A-59793

January 2, 2007

COMMERCIAL ITEM DESCRIPTION

PANS, STAINLESS STEEL, WITH
NO-STICK COATED FINISH

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

1. SCOPE

1.1 Scope. This commercial item description (CID) covers stainless steel coated steam table pans with non-stick coated interior finish.

1.2 Intended use. The pans are used for cooking, baking and roasting in kitchens, and Navy ship galleys.

2. CLASSIFICATION

2.1 Classification. The pans shall be of the following types and sizes, as specified (see 7.1)

Type I - Full size
Type II - Half size
Type III - Third size
Type IV - Third size, half long

Size 1 - 2 1/2 inches deep
Size 2 - 4 inches deep
Size 3 - 6 inches deep

Comments, suggestions or questions on this document should be addressed to US Army Research, Development and Engineering Command, Natick Soldier Center, AMSRD-NSC-CF-S, 15 Kansas St., Natick, MA 01760-5018 or emailed to Robert.Bernazzani@natick.army.mil. Since contact information can change, you may want to verify the currency of this address information using the ASSIST Online database at <http://assist.daps.dla.mil>

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3. SALIENT CHARACTERISTICS

3.1 Design and construction. The pans shall be fabricated from 22 gauge, 304 stainless steel conforming to ASTM A240/A240M. All pans shall be designed to prevent binding and facilitate nesting, when tested as specified in 5.4. The pan bead shall be smooth and continuous, and be buffed polished. Top outside corners shall be smooth, rounded, and non-concave to prevent food accumulation. The reverse formed edge of each pan shall be flattened and deburred for consistent fit to the food well opening as well as handling comfort and safety. The pans shall have a no-stick coating(see 3.3) applied to the entire surface area. The pans shall have the following outside dimensions:

<u>Type</u>	<u>Width (inches)</u>	<u>Length (inches)</u>
I	12 3/4	20 3/4
II	10 3/8	12 3/4
III	6 7/8	12 3/4
IV	6 3/8	20 3/4

3.2 Tolerances. Tolerances shall be $\pm 1/16$, or $\pm .03$, and ± 2 degrees.

3.3 Non stick coating. The non-stick coating shall be a RO-59 coating process that shall be applied from a licensed RO-59 coater. The total coating dry film thickness shall be .2 mils, and shall conform to NSF International Standard No.2(see 5.3). The coating shall have excellent adhesion, durability, heat resistance, and non-stick qualities for baking and roasting.

3.4 Identification marking. The pans shall be permanently marked with identification information on the bottom outside surface of the pan. The information required shall be as follows:

Manufacturer's Name _____
 and location _____
 Material Type _____
 Capacity _____
 Part number _____

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

3.6 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 ASTM SI 10.

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. QUALITY ASSURANCE PROVISIONS

5.1 Product conformance. The pans 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 the same product offered for sale in the commercial market. 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 pans to be provided under this commercial item description.

- a. The company producing these pans, excluding the coating, must have been producing these pans for a least 10 years, and must have been producing coated pans for at least 2 years, to meet the requirements of this CID.
- b. The company must have sold at least 5000 stainless steel non-stick pans meeting the requirements of this CID in the commercial marketplace over the last 2 years.

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5.3 NSF International standard compliance. Prior to approval of the first shipment, the contractor shall provide satisfactory evidence to the contracting officer (or his authorized representative) that the pans, including the coating, conform to the applicable requirements of NSF International Standard No.2. Acceptable evidence of meeting the requirements of NSF International Standard No.2 shall be a listing in the current edition of the NSF International "Listing of Food Service Equipment" and display of the NSF International mark on the finished product.

5.4 Binding test. A random sample of six pans of each type and size shall be selected from each lot. The sample pans shall be nested with the same type and size pans, and shall not bind together when subjected to a pressure of up to 200 pounds. Any pans that exhibit binding shall be cause for rejection of the lot.

6. PACKAGING

6.1 Packaging. Preservation, packing and marking requirements shall be as specified in the contract or purchase order (see 7.1).

7. NOTES

7.1 Ordering data. Acquisition documents must specify the following:

- a. Title, number and date of this CID.
- b. Type and size required (see 2.1).
- c. Packaging requirements (see 6.1).

7.2 Sources for documents

7.2.1 Sources for non-government association documents

AMERICAN SOCIETY FOR TESTING AND MATERIALS

A 240/A 240 M - Standard Specification for Heat-Resisting Chromium and Chromium-Nickel Stainless Plate, Sheet, and Strip for Pressure Vessels

SI 10 - Use of the International Systems of Units (SI)
(the Modernized System)

(Application for copies of ASTM standards should be addressed to the American Society for Testing and Materials, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959, or Online at www.astm.org).

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NSF INTERNATIONAL

NSF International Standard No. 2 - Food Service Equipment
and Related Products
Components and Materials

(Application for copies of NSF International Standard No. 2
should be addressed to NSF International, 3475 Plymouth Road,
Ann Arbor, MI 48106, or Online at www.nsf.org).

7.3 Sources of supply. A manufacturer whose products are known
to meet the requirements of this CID is listed below; however,
competition is not limited to this company.

Polar Ware Company
2806 N 15th Street.
Sheboygan, WI 53083

MILITARY INTERESTS:

Custodians

Army - GL4
Navy - SA
Air Force - 99

Review Activities

Army - MD1, QM1
Navy - MC
Air Force - 84
DLA - SS

CIVIL AGENCY
COORDINATING ACTIVITY:

GSA-FSS/7FXE

Preparing Activity

Army - GL4

DoD Project (7330-2007-001)

NOTE: The activities listed above were interested in this
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