

Kitchen set B, ICRC Type B cooking and serving 36 pcs

Overview

Specifications	
Item Code	3500000051

Kit Contents

Item	Unit	Qty
Bowl, for food, 1L, stainless steel	pcs	5
Fork, table, stainless steel	pcs	5
Frying Pan, 2.5L, used as lid for the 7L cooking pot	pcs	1
Knife, kitchen, stainless steel blade 15cm, plastic handle	pcs	1
Knife, table knife, stainless steel	pcs	5
Spoon, wooden, stirring, 30cm	pcs	1
Spoon, soup, stainless steel, 15ml	pcs	5
Cooking Pot, 5L, s. steel, dia. 20cm, with handles and lid	pcs	1
Cooking Pot, 7L, s. steel, dia. 24cm, with handles	pcs	1

Item	Unit	Qty
Cup, s. steel, with handle, 300ml	pcs	5
Plate, deep, stainless steel, dia. 22cm, cap. 0.75L	pcs	5
Scouring Pad	pcs	1

Note:

- Contents of the kit may be adapted to the context.
- Specifications outlined below are based on procurement.ifrc.org/catalogue.

General comments

- When ordering a kitchen set, if time allows, the composition of the set can be adapted.
- All items are preferably made of stainless steel. Only one alternative is accepted:
 - Aluminium cooking pots and frying pan instead of stainless steel
- The specifications below indicate the minimum quality standards for stainless steel and aluminium materials.
- Alternative plastic packaging, if available, can be re-used for food or water storage.

Material specifications: Stainless steel

For the tableware (plates, cups, bowls, forks, spoons and knives):

- 200 series stainless steels of the appropriate grades for tableware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).

For the cookware (cooking pots and pan):

- 200 series stainless steels of the appropriate grades for cookware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).

- All the steel grades used for manufacturing the tableware items must be officially recommended by the steel manufacturer for such application. The kitchen set supplier will make available all the documents showing the origin of the steel, the steel manufacturer recommendations, and the appropriate control of the grade and the quality. The steel manufacturers must be ISSF members.
- Food grade to be certified in conformity with EU regulations n°1935/2004 on materials and articles intended to come into contact with food.
- Applicable standard as per publication EN 10088-1.

Material specifications: Aluminium, alternative material for cooking pots and frying pan

- Aluminium type Al99,0 or above as per publication ISO 209-1 (min 99% aluminium). Other elements as per EN 602.
- Publications with applicable standards:
 - ISO 209-1: Wrought aluminium and aluminium alloys - alloys - Chemical composition and forms of products - Part 1: Chemical composition.
 - EN 602: Aluminium and aluminium alloys - Wrought products - Chemical composition of semi products used for the fabrication of articles for use in contact with food.

Material specifications: Black steel items

Black steel, cold-hammered common mild steel.

Design of the items

Manufacturers and suppliers are invited to provide items with designs that improve the performance of the material, considering different types of design bends/veins on the pots, lids, bowls, plates, spoons, forks, knives and cups.

Description

Cooking Pot - 7L (Frying pan lid fits)	
Capacity	7 litres minimum total inner volume

Cooking Pot - 7L (Frying pan lid fits)

Material	Stainless steel (or aluminium where specified in contract)
Diameter	Min .25cm, max. 28cm internal diameter
Thickness	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium min 1.75mm)
Handles	Two (2) stainless steel handles, attached with leakage-proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles for aluminium pots). Handles to resist to 20kg load in the normal usage position.
Lid	Refer to frying pan.
Finish	No sharp edges, food grade surface finish.

Cooking Pot - 5L - with lid

Capacity	Five (5) litres minimum total inner volume.
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Min: 22cm max: 24.5cm internal diameter.
Thickness	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium minimum 1.75mm).

Cooking Pot - 5L - with lid

Handles	Two (2) stainless steel handles, attached with strong leakage proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles acceptable for aluminium pot) Handles to resist to 16kg load in the normal usage position.
Lid	Min 0.6mm (aluminium minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.
Finish	No sharp edges, food grade surface finish.

Frying Pan - 2.5L - Used as lid for the 7L cooking pot

Capacity	2.5 litres minimum total inner volume
Material	Stainless steel (or aluminium if specified in contract).
Diameter	Adapted as a lid for the 7 litre cooking pot.
Handle	One (1)detachable steel or aluminium handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan.
Thickness	Min.0.8 mm in the center of the bottom (aluminium min 1.75 mm).
Finish	No sharp edges, food grade surface finish.

Bowl - 1L - Metallic

Capacity	1 litre minimum
Material	Stainless steel
Height	5 to 7cm
Thickness	Min. 0.5mm in the center of the bottom.
Finish	No sharp edges, food grade surface finish.

Plate - 0.75L - Metallic

Capacity	0.75 litres minimum
Material	Stainless steel
Thickness	Min .0.5mm in the center of the bottom
Diameter	24 to 25cm (must be adapted to the size of the cooking pot to be packed inside)
Finish	No sharp edges, food grade surface finish.

Cup - 0.3L - Metallic

Capacity	0.3 litres minimum
Material	Stainless steel
Handle	Securely welded. Handle to resist to 1kg pulling.
Finish	No sharp edges, food grade surface finish.

Spoon (table) - 10ml - Stainless steel	
Capacity	10ml minimum
Material	One-piece stainless steel, solid.
Length	17cm minimum.
Thickness	Min. 1mm in the center of the scoop.
Finish	No sharp edges, food grade surface finish.

Fork (table) - 17cm - Stainless steel	
Material	One-piece stainless steel, solid.
Length	17cm minimum.
Thickness	Min. 1.5mm at the back of the tines.

Fork (table) - 17cm - Stainless steel

Finish	No sharp edges, food grade surface finish.
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Knife (table) - 15cm - Stainless steel blade

Material	Stainless steel blade, wood or plastic handle.
Thickness	Blade base min 1.5mm, measured at the middle of the blade.
Length	Blade 15cm usable length minimum.
Finish	No sharp edges, food grade surface finish.

Serving spoon (table) - 35ml - Stainless steel

Capacity	35ml minimum.
Material	One-piece stainless steel, solid.
Length	30cm minimum.
Thickness	Min. 1mm in the center of the scoop.
Finish	No sharp edges, food grade surface finish.

Wok - 7L - Black steel (optional)

Capacity	7 litres
Material	Black steel, protected from rust for storage.
Diameter	Min. 37cm, max. 39cm.
Thickness	Min. 1mm
Finish	No sharp edges, food grade surface finish.

Chopstick - 25cm (optional)

Material	Plastic or bamboo.
Length	25cm
Thickness	Min. 4x4mm
Finish	No sharp edges, rounded at the end.

Packing and Marking

Type	1 carton box, outer dimensions 0.3 x 0.3 x 0.25m
Height	Dimension shall be adjusted to the parcel content.

Packing and Marking

Strength	Withstands 6m-high stacking for more than 48h, and 10 handlings. The final package should resist without any damage to a weight or a pressure of 120 kg applied on a strong rigid board on top of the box.
Seal	Tape plus 4 plastic 10mm straps.
Markings	To be marked with IOM logo.
Printing of IOM Logo	IOM Logo should be printed in both sides of the box. In the 2 sides of the box that will have the logo and shipping information, the logo is to be placed centrally at 2 cm from the top edge of the box. The color of the logo should be by using CMK. C = 100%, M = 82%, Y = 10%, K = 2%. The size of the logo on the center of the bag should be 15 cm wide and 16.20 cm high.
Packaging Information	Marking on the package must include the following details: 1. Indicate IOM Logo 2. Item name and material code, IOM Kitchen Set – 3500000051 3. List of Content inside box 4. PO number 5. Batch number and Manufacturing date 6. Packing units: To be marked with consecutive numbers (i.e 1/20, 2/20...) 7. Indicate Gross Weight and Dimension Do NOT include logo of the vendor. Marking must remain readable and well fixed on the box after minimum 10 handlings.

Packing and Marking

Packaging Detail

The items to be packed in Wooden EURO pallet (EUR 1) and fumigated as per ISPM 15 standard. Items must be shrink-wrapped, securely strapped and sealed. The packaged goods must not exceed the length and width of the pallet and clearly marked with IOM standard markings (packing details above) in both front and back.

All IOM Non-Food Items (NFIs) have been designed, manufactured, and packaged for distribution ensuring minimal impacts on the environment. Through rigorous Quality Assurance processes along with risk and life cycle assessments, the NFIs are evaluated holistically throughout its entire life cycle on its impact on the environment and for improved durability to enable reaching beyond its intended service life. Hence, reducing the need for frequent replacements. IOM NFIs can be recycled and further re-purposed or upcycled to suit multiple uses such as converting to different usage like handbags, car covers, recycled wastewater collection etc.

All unnecessary sub-packaging made of single-use plastics are avoided. When sub-packaging is exceedingly necessary, IOM prefers 100% compostable bio-plastic packaging made from biomass or unbleached, natural-coloured-recycled paper or using paper with FSC forest management certification.

<-- 30 cm -->

30 cm

Logo placement on kitchen set's box

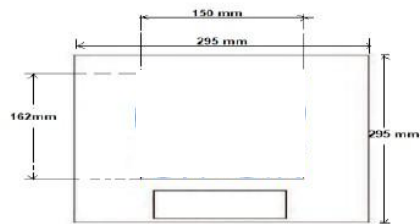
Key Considerations

Acceptable Quality Limits (AQL)

AQL Definitions, penalties, Corrective Action Plan and Quality Control rules.		IO VSC-AQL 9001 VER 3.0 27.05.2019
Nonconformities classification: Critical: C; Major: M; Minor: m		
Definitions:		
Critical nonconformity : Any discrepancy which might harm an user or makes it impossible to use the product properly is considered to be critical. Lots with Critical discrepancy are subject to refusal.		
Major nonconformity : Any discrepancy which makes the use of the product less efficient than expected is considered to be major. Lots with Major discrepancies can be accepted.		
Minor nonconformity : Any discrepancy which does not have an influence on the performance of the product is considered to be minor. Lots with Minor discrepancies can be accepted.		
Non-Conformities classification and related penalties:		
Corrective action plan must be implemented by the vendor on its processes, addressing root causes of occurrence (production) and of non-detection of the nonconformity (QC).		
Critical: (AQL 0)		
Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies a penalty of 10% of the value of the total PO and is subject to lot refusal.		
Major: (AQL 4.0)		
Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies first time a penalty of 0.5% of the value of the total PO, second time 1 %, and + 0.5% at every occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.		
Minor: (AQL 6.5)		
Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies 2 times without penalties, third time a penalty of 0.5% of the value of the total PO, fourth time 1 %, and + 0.5% at every occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.		
Quality Control and Acceptance Quality Level		
- The AQLs herein are after JFRC/JCRC with additional parameters on IOM markings and required packaging.		
- The Method of testing is drawn from ISO-2859-1 International Standards (table1: Sample size code letters, and table 2-A: Single sampling plans for normal inspection). The samples will be taken randomly by the buyer from the delivered items and then inspected.		
- The buyer can decide either to inspect the lot at QC laboratory or to use an inspection company for analysis, or both . Transport to laboratory and analysis cost for lab testing are at expense :		
- The vendor can contest the results of the Quality Control done at warehouses by requesting a lab testing. In this case transport to laboratory and analysis cost for lab testing are at expense of the seller.		
- Nonconformity : non-fulfilment of a specified characteristic requirement.		
- Nonconforming item : item with one or more nonconformities.		
- Lot: definite amount of some product, material or service, collected together.		
- Sample : set of one or more items taken from a lot and intended to provide information on the lot.		
Penalty rules for specific nonconformities:		
Kitchen Sets	Weight penalty: (AQL 6.5). Tolerances: average weight of controlled samples -120g (independent from other nonconformities): each 1% of parcel weight discrepancy compared to tender reference sample implies 1% penalty on total value of the PO	

	Handles	C	Ok/Nok	0	Securely welded (or attached with strong rivets where specified in contract). Handle to resist to 1kg pulling, no leakage
Spoon table 10ml	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the scoop
	Length	m	Measurement	6.5	17cm Minimum (one-piece stainless steel, solid)
	Capacity	m	Measurement	6.5	10 ml Minimum total inner volume
	Quantity	M	Ok/Nok	4.0	Five spoons table
	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the spoon is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop.
Forks table 17 cm	Secured product	C	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement	4.0	Minimum 1.5mm at the back of the tines
	Length	m	Measurement	6.5	17cm Minimum (one-piece stainless steel, solid)
	Quantity	M	Ok/Nok	4.0	Five forks table
	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the fork is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its tines.
Knives table 17 cm	Secured product	C	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement	4.0	Back of the blade: 1mm Minimum, measured at the middle of the back of the blade
	Length	m	Measurement	4.0	Handle: 1.5mm Minimum, measured at the middle of the handle
	Quantity	M	Measurement	6.5	17cm Minimum (one-piece stainless steel, solid)
	Finishing	M	Ok/Nok	4.0	Five knives table
	Surface roughness	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Bending test	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
Knife kitchen 15 cm stainless steel	Secured product	M	Ok/Nok	4.0	When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its blade.
	Thickness	C	Ok/Nok	0	No sharp edges apart from the cutting edge. End of the blade rounded.
	Length	M	Measurement	4.0	Blade base Minimum 1.5mm, measured at the middle of the back of the blade
	Quantity	m	Measurement	6.5	Blade 15cm usable length Minimum
	Finishing	M	Ok/Nok	4.0	One knife kitchen
	Surface roughness	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Bending test	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
Spoon wooden stirring 30 cm	Secured product	M	Ok/Nok	4.0	When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its blade.
	Thickness	C	Ok/Nok	0	No sharp edges apart from the cutting edge. One cutting edge only (no dagger allowed)
	Length	m	Measurement	6.5	10mm diameter Minimum for the handle
	Material (visual)	M	Measurement	4.0	30cm Minimum
	Quantity	m	Ok/Nok	4.0	Hardwood
	Finishing	M	Ok/Nok	6.5	One spoon wooden
	Surface roughness	m	Ok/Nok	4.0	No sharp edges, smooth finish, no chips, no knots, food grade surface finish
Serving spoon 35 ml stainless steel	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the scoop
	Length	m	Measurement	6.5	30cm Minimum (one-piece stainless steel, solid)
	Capacity	m	Measurement	6.5	35 ml Minimum total inner volume
	Quantity	M	Ok/Nok	4.0	One serving spoon
	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the spoon is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop.
Serving ladle 100 ml stainless steel	Secured product	C	Ok/Nok	0	No sharp edges
	Thickness	M	Measurement	4.0	Minimum 1mm in the centre of the scoop
	Length	m	Measurement	6.5	30cm Minimum
	Capacity	m	Measurement	6.5	100ml Minimum total inner volume
	Quantity	M	Ok/Nok	4.0	One serving ladle
	Finishing	m	Ok/Nok	6.5	Clean surface (food grade) finishing
	Secured product	C	Ok/Nok	0	No sharp edges
Scouring pad	Surface roughness	M	Ok/Nok	4.0	The surface roughness should be set at Ras0.800 micrometer.
	Bending test	M	Ok/Nok	4.0	When the ladle is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its handle.
	Handle	M	Ok/Nok	4.0	Securely welded, or in one piece. Handle to resist to 1kg pulling
	Material (visual)	M	Ok/Nok	4.0	Stainless steel wire scouring pad
	Weight	M	Ok/Nok	4.0	20 g minimum
	Quantity	M	Ok/Nok	4.0	One scouring pad

REFERENCE DRAWING



LOGO PLACEMENT ON KITCHEN SET PARCEL

Contacts

For more information and guidance contact the Shelter Support Team: ShelterSupport@iom.int.

Key Points

- AQL considered "live" document. NGO Staff Users of this AQL document must check SharePoint that they have the latest version.

References and Tools

- [AQL Kitchen Set - ICRC Set B - June 2019](#)

Other Entries in this Topic

- [Logistics Emergency Catalogue](#)

Document date

Document last updated: Jan 2023