

## Kitchen set A, cooking and serving 38 pcs

### Visión general

Item Code 3500000174

#### **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
Tablespoon, stainless steel, 10 ml	pcs	5
Cooking Pot, 5L, s.steel, dia. 22 cm, with handles and lid	pcs	1
Cooking Pot, 7L, s.steel, dia. 25 cm, with handles	pcs	1
Cup, stainless steel, with handle, 300ml	pcs	5
Plate, deep, stainless steel, diam. 22 cm, cap. 0.75L	pcs	5
Serving spoon, 35 ml stainless steel	pcs	1
Serving ladle, 100 ml stainless steel	pcs	1
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](https://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: <https://emergencymanual.iom.int> 2
  - Aluminum cooking pots and frying pan instead of stainless steel
- The specifications below indicate the minimum quality standards for stainless steel and aluminum 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: Aluminum, alternative material for cooking pots and frying pan:**

- Aluminum type Al99,0 or above as per publication ISO 209-1 (min 99% aluminum). Other elements as per EN 602.
- Publications with applicable standards:
  - ISO 209-1: Wrought aluminum and aluminum alloys - alloys - Chemical composition and forms of products - Part 1: Chemical composition.
  - EN 602: Aluminum and aluminum 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.



## Aspectos clave

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

## Descripción

### Cooking Pot - 7L (Frying pan lid fits)

<b>Capacity</b>	7 litres minimum total inner volume
<b>Material</b>	Stainless steel (or aluminum where specified in contract)
<b>Diameter</b>	Min .25cm, max. 28cm internal diameter
<b>Thickness</b>	Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminum min 1.75mm)
<b>Handles</b>	Two (2) stainless steel handles, attached with leakage-proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminum handles for aluminum pots). Handles to resist to 20kg load in the normal usage position.
<b>Lid</b>	Refer to frying pan.
<b>Finish</b>	No sharp edges, food grade surface finish.

### Cooking pot - 5L - with lid

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

<b>Handles</b>	Two (2) stainless steel handles, attached with strong leakage proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminum handles acceptable for aluminum pot) Handles to resist to 16kg load in the normal usage position.
<b>Lid</b>	min 0.6 mm (aluminum minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Frying Pan - 2.5L - Used as lid for the 7L cooking pot</b>	
<b>Capacity</b>	2.5 litres minimum total inner volume.
<b>Material</b>	Stainless steel (or aluminum if specified in contract).
<b>Diameter</b>	Adapted as a lid for the 7 litre cooking pot.
<b>Handle</b>	One (1) detachable steel or aluminum handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan.
<b>Thickness</b>	Min.0.8 mm in the center of the bottom (aluminum min 1.75 mm).
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Bowl - 1L - Metallic</b>	
<b>Capacity</b>	1 litre minimum.
<b>Material</b>	Stainless steel.
<b>Height</b>	5 to 7cm.
<b>Thickness</b>	Min. 0.5mm in the center of the bottom.
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Plate - 0.75L - Metallic</b>	
<b>Capacity</b>	0.75 litres minimum.
<b>Material</b>	Stainless steel
<b>Thickness</b>	Min .0.5mm in the center of the bottom.
<b>Diameter</b>	24 to 25cm (must be adapted to the size of the cooking pot to be packed inside).
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Cup - 0.3L - Metallic</b>	
<b>Capacity</b>	0.3 litres minimum
<b>Material</b>	Stainless steel
<b>Handle</b>	Securely welded. Handle to resist to 1kg pulling.
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Spoon (table) - 10mL - Stainless steel</b>	
<b>Capacity</b>	10mL minimum.
<b>Material</b>	One-piece stainless steel, solid.
<b>Length</b>	17cm minimum.
<b>Thickness</b>	Min. 1mm in the center of the scoop.

<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Fork (table) - 17cm - Stainless steel</b>	
<b>Material</b>	One-piece stainless steel, solid.
<b>Length</b>	17cm minimum.
<b>Thickness</b>	Min. 1.5mm at the back of the tines.
<b>Finish</b>	No sharp edges, food grade surface finish.
<b>Knife (kitchen) - 15cm - Stainless steel blade</b>	
<b>Material</b>	Stainless steel blade, wood or plastic handle.
<b>Thickness</b>	Blade base min 1.5mm, measured at the middle of the blade.
<b>Length</b>	Blade 15cm usable length minimum.
<b>Finish</b>	No sharp edges apart from the cutting edge, food grade surface finish.
<b>Knife (table) - 17cm - Stainless steel blade</b>	
<b>Material</b>	Stainless steel.
<b>Thickness</b>	Back of the blade: 1mm Minimum, measured at the middle of the back of the blade. Handle: 1.5mm Minimum, measured at the middle of the handle

<b>Length</b>	17cm Minimum (one-piece stainless steel, solid)
<b>Finish</b>	No sharp edges apart from the cutting edge, food grade surface finish.
<b>Serving spoon - 35mL - Stainless steel</b>	
<b>Capacity</b>	35mL minimum.
<b>Material</b>	One-piece stainless steel, solid.
<b>Length</b>	30cm minimum.
<b>Thickness</b>	Min. 1mm in the center of the scoop.
<b>Finish</b>	No sharp edges, food grade surface finish.

<b>Spoon wooden stirring 30 cm</b>	
<b>Capacity</b>	35 ml Minimum total inner volume
<b>Material</b>	Hardwood
<b>Length</b>	30cm Minimum
<b>Thickness</b>	10mm diameter Minimum for the handle
<b>Finish</b>	No sharp edges
<b>Serving ladle 100 ml stainless steel</b>	
<b>Capacity</b>	100ml Minimum total inner volume
<b>Material</b>	Stainless steel
<b>Length</b>	30cm Minimum
<b>Thickness</b>	Minimum 1mm in the centre of the scoop
<b>Finish</b>	No sharp edges, rounded at the end
<b>Scouring pad</b>	

<b>Material</b>	Stainless steel wire scouring pad
<b>Weight</b>	20 g minimum
<b>Packing and Marking</b>	
<b>Type</b>	1 carton box, outer dimensions 0.3 x 0.3 x 0.25m
<b>Height</b>	Dimension shall be adjusted to the parcel content.
<b>Material</b>	Double-corrugated,5 plies, export-quality cardboard.
<b>Strength</b>	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.
<b>Seal</b>	Tape plus 4 plastic 10mm straps.
<b>Markings</b>	To be marked with IOM logo.

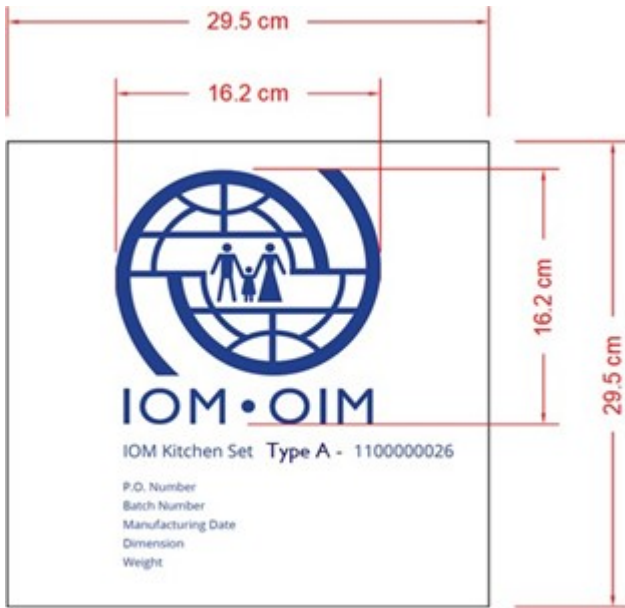
<b>Printing of IOM Logo</b>	IOM Logo should be printed in both sides of the box. In the 2 sides of the box that will have the logo and shipping information, the logo is to be placed centrally at 2 cm from the top edge of the box. The color of the logo should be by using CMK. C = 100%, M = 82%, Y = 10%, K = 2%. The size of the logo on the center of the bag should be 15 cm wide and 16.20 cm high.
<b>Packaging Information</b>	<p>Marking on the package must include the following details:</p> <ol style="list-style-type: none"> <li>1. Indicate IOM Logo</li> <li>2. Item name and material code, IOM Kitchen Set Type A – 1100000026</li> <li>3. List of Content inside box</li> <li>4. PO number,</li> <li>5. Batch number and Manufacturing date</li> <li>6. Packing units: To be marked with consecutive numbers (i.e 1/20, 2/20...)</li> <li>7. Indicate Gross Weight and Dimension</li> </ol> <p>Do NOT include logo of the vendor. Marking must remain readable and well fixed on the box after minimum 10 handlings</p>
<b>Packaging Detail</b>	The items to be packed in Wooden EURO pallet (EUR 1) and treated 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.

## Consideraciones clave

Logo placement on kitchen set's box



## Contactos

For more information and guidance contact the Shelter Support Team: [ShelterSupport@iom.int](mailto:ShelterSupport@iom.int)

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