

LIST OF BID ITEMS

Gas Ranges

1. Ranges, Gas, 4-Burner, size 20 inches with hinged top for easy cleaning and access to burners, valves, and electric powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
2. Ranges, Gas, 4-Burner, size 24 inches with hinged top for easy cleaning and access to burners, valves, and electric powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
3. Ranges, Gas, 4-Burner, size 30 inches with hinged top for easy cleaning and access to burners, valves, and electric powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
4. Ranges, Gas, 4-Burner, size 36 inches with hinged top for easy cleaning and access to burners, valves, and electric powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
5. Ranges, Gas, 4-Burner, size 20 inches with hinged top for easy cleaning and access to burners, valves, and battery powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
6. Ranges, Gas, 4-Burner, size 24 inches with hinged top for easy cleaning and access to burners, valves, and battery powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
7. Ranges, Gas, 4-Burner, size 30 inches with hinged top for easy cleaning and access to burners, valves, and battery powered ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.
8. Ranges, Gas, 4-Burner, size 36 inches with hinged top for easy cleaning and access to burners, valves, and battery ignition. Shall have recessed or slanted manifold shield that will minimize burning of burner knobs from the heat from open oven doors.

SPECIFICATIONS FOR DOMESTIC GAS RANGES

1. SCOPE AND CLASSIFICATION

1.1 Scope. This classification covers cabinet type, free standing flush-to-wall, domestic gas ranges with open cooking top, oven and broiler below.

1.2 Size.

20-inch range width

24-inch range width

30-inch range width

36-inch range width

2. APPLICABLE APPROVAL REQUIREMENTS

2.1 Ranges or parts thereof supplied under this Specification shall fulfill the construction and performance requirements of American National Standard Institute (ANSI) Z21.1 and Z21.20 (when applicable) (Latest revision).

2.2 Gas valves shall be provided with either (1) a convertible orifice set for the gas specified on the purchase order or (2) a fixed orifice hood for use with the gas specified on the order. All ranges must be provided with a convertible gas pressure regulator.

3. GENERAL REQUIREMENTS

3.1 Standard Product. Ranges shall be current standard models of the manufacturer except for additional requirements specified herein. All ranges of the same classification, including parts and assemblies thereof, shall be identical.

3.2 Certification. If required, supplier shall be ready to submit evidence to the participating PHA/IHA that the ranges proposed for supply under this Specification have been tested and comply with ANSI Z21.1 for operation with natural, mixed or LP gas. Certification by CSA International, or a third party Certifier acceptable to HUD. Acceptable evidence of meeting the applicable requirements of the standard shall be a photo copy of the CSA International or other acceptable Certificate or a certification listing including the igniter device.

4. TECHNICAL REQUIREMENTS FOR TYPE A RANGES

4.1 Burners. The cooking top shall be provided with four burners. Each burner shall be rated at no less than 9000 BTU.

- 4.2 Gas Valves. Manual gas valves shall be of the limited displacement type complying with ANSI Z21.1. (Latest revision)
- 4.3 Grates. Each top burner shall be provided with a porcelain enameled cast iron or steel grate.
- 4.4 Intermittent Ignition Device. All burners shall be equipped with a means for automatic electric ignition of the gas and shall meet the applicable requirements of ANSI Z21.1 (latest edition). It must be equipped with a 110/120 volt electric ignition system.
- 4.5 Oven Thermostat Control. An oven thermostat control shall be provided for controlling oven temperatures down to 170 degrees Fahrenheit.
- 4.6 Insulation. Blanket-type insulation shall be glass fiber, installed in a manner to prevent sagging, and be of sufficient thermal efficiency to meet surface and handle temperature tests specified in American Standard Z21.1 (latest revision).
- 4.7 Oven and Broilers. The baking oven, and broiling section, shall be porcelain enamel-coated steel. The broiling assembly shall be either of a dropped door or pullout style with a minimum of two broiler pan positions. Stops shall be provided so that oven racks cannot be completely pulled out by accident.
- 4.8 Oven Vents. Ovens shall be provided with a vent designed to deflect moisture and fumes away from the wall behind the range.

NOTE: *Each range shall be equipped with an anti-tip bracket.*

- 4.9 Oven Doors. Oven doors shall be of the drop-shelf type, counter-balanced and provided with a device which shall hold the door fully closed. Hinges shall be of a type that permit ready removal and replacement of hinge brackets and parts subject to wear. Oven doors shall be provided with a means for adjusting a misaligned door.
- 4.10 Aeration Bowls. Aeration bowls shall be corrosion resisting steel, plated steel, or steel coated with porcelain enamel.
- 4.11 Exterior Surfaces. The exterior surface of the gas range shall be porcelain enamel, except body sides and front panels (including the oven door) may be finished in synthetic baked-on enamel capable of withstanding 250 degrees Fahrenheit, with trim in accordance with the manufacturer's standard practice. The backguard, manifold shield, aeration bowls, and burners may be porcelain enamel. The range body back panel, legs, and/or base shall be porcelain enamel, baked-on enamel, galvanized or aluminized steel.

- 4.12 Back Splashes. Each range shall be equipped with a back splash not less than 4 inches higher than the top cooking surface and extending the full width of the range top.
- 4.13 Equipment and Accessories. The equipment and accessories supplied with each range, such as oven and broiler racks, shall be those normally supplied with the manufacturer's standard production for the type range ordered.
- 4.14 Nameplate. A nameplate shall be securely fastened to a main part of each range in an accessible place. It shall bear a permanent record of the manufacturer's name and address, the range model and serial number, and the manufacturer's normal hourly BTU input rating for the oven, broiler and top burners.
5. TECHNICAL REQUIREMENTS FOR TYPE C RANGES (ALSO SEE PARAGRAPH 4 FOR REQUIREMENTS NOT COVERED HERE)
- 5.1 Cooking Top. The range top shall be hinged at the back for easy cleaning and access to burners, valves, and pilot(s). It may have a supporting rod to hold top in raised position or be removable. The supporting rod, when in the raised position, shall be designed to prevent accidental closing of the range top. A counterbalanced top is also acceptable.
- 5.2 Cooking Top Burners/Low Setting. Each range shall be equipped with 9000 BTU burners with low settings not in excess of 1400 BTU per hour.
- 5.3 Leg Levelers. Each range shall be equipped with at least two leg levelers.
- 5.4 Oven Door. The 24", 30", and 36" Type C range shall have a lift off oven door.

GUARANTEES

The Contractor shall guarantee that the gas ranges offered under Items 1 through 9 be free from defects in design, workmanship, and materials, and agrees to repair, replace, and install, free of charge, any part becoming defective within one year from the date of installation.

THE NAME AND ADDRESS OF THE LOCAL AGENT WHO WILL FURNISH SERVICE UNDER THE GUARANTEE SHALL BE SUBMITTED TO THE PUBLIC HOUSING AGENCIES AND INDIAN HOUSING AUTHORITIES.

GENERAL NOTE:

References to ANSI Z21.1 and Z21.20 in these Specifications shall be interpreted as follows: Z21.1 as published in 2010, as amended at the time of bid, including addenda ANSI/CSA ANSI Z21.1a-2011.