# Purpose of this Equipment: To allow face to face interaction between the delicatessen clerk and the commissary patron during the slicing and weighing process while supporting a delicatessen meat slicer.

# Federal Supply Class: 7310

1. **General Operating Specifications:**
   1. **Dimensions:** 
      1. 26 inches long / wide (+/-2 inch), 28 inches deep (+/-2 inch).Mounting surface height for the slicer approximately 32 inches above the floor.
   2. **Salient Characteristics that shall be provided:**
      1. Constructed of heavy duty 304 stainless steel
      2. Retractable wheels to provide a stable platform during slicing and weighing operations
      3. Elevated scale with dampening mounts reducing vibrations of scale and labeling units
      4. Slide-out crumb tray
      5. Lower and mid-level shelves
      6. Compatible with standard commercial meat slicers and scales from various manufacturers
      7. Side mounted cutting board
      8. Poly bag holder
      9. Tissue box/glove holder
      10. Knife rack for single station operations

# Industry Standards / Requirement(s):

* + 1. Industry Standards: National Sanitation Foundation (NSF) certification, or equivalent.
    2. Warranty period shall be for (1) year from date of delivery/installation against defective material and workmanship and shall include parts, service and labor.
  1. Information Technology requirements: N / A

# Color Requirement(s): N / A

1. **Electrical Requirements:** N / A

# Standard Contractor Requirements:

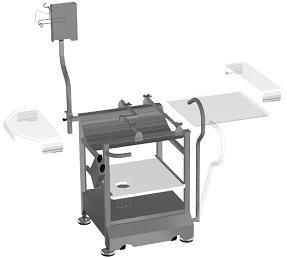
* 1. Must be shipped ready to assembleand use.
  2. **Information to be provided by the Contractor to the commissary at the time of delivery:**
     1. Point of Contact for Service
     2. Installation and Operating Instructions
     3. Parts List
  3. **Maintenance Sustainability Requirements:** Continued parts support is required for the projected life cycle of the equipment plus 5 years.

# Special Coordinating / Safety Instructions: N / A

**STORE ORDER REQUEST**

**STORE NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DODAAC: ­­­­­­­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**QUANTITY: \_\_\_\_\_\_\_**

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