1. **Purpose of Equipment:** To steam cook seafood product for commissary patrons.
2. **Federal Supply Class:** 7320
3. **Generalized Operating Specifications:**
	1. Dimensions:
		1. 28 inches deep, 20 inches wide, 22 inches high. Dimensional sizes, such as length, width, and height are not critical to this equipment so long as this equipment is a counter-top model.
	2. **Salient Characteristics that shall be provided:**
		1. Compartment door, cavity and steam generator constructed of minimum 14 gauge stainless steel.
		2. Operates without an overhead exhaust vent system.
		3. Holds up to three 12 inch wide by 20 inch long by 2.5 inch deep cafeteria type steam pans.
		4. Coved interior distributes heat evenly and facilitates cleaning.
		5. Instant steam stand-by mode allows unit to start cooking instantly.
		6. Main power on / off switch with automatic water fill.
		7. Automatic remote probe type water level control.
		8. Pressureless steamer allows door to be opened without confusing timers.
		9. 60 minute timer and switch for manual operation activates audible signal when cooking is completed.
		10. Indicator light alerts operator to de-lime the generator.
		11. Three each stainless steel cafeteria type steam pans, 12 inches wide by 20 inches long by 2.5 inches deep
		12. 4 inch high stainless steel legs.

# Industry Standards / Requirement(s):

* + 1. Industry Standards: Underwriters Laboratory (UL) listed and National Sanitation Foundation (NSF) certification, or equivalent.
	1. **Information Technology requirements:** N / A
	2. **Color Requirement(s):** N / A
1. **Electrical Requirements: (MARK ONE) NOTE: This unit is available in a wide range of voltages, single phase or three phase only.**

# \_\_\_\_\_Standard U.S.A. electrical specifications: 208 volts, 60 Hertz, 3 phase, with an average amperage draw of 24 amps. Minimum 6 foot cord with a NEMA 15-30P plug or be capable of being hard wired to junction box.

* 1. \_\_\_\_\_ Pacific overseas store requesting 208V / 50HZ / 3PH.

# Standard Contractor Requirements:

* 1. Must be shipped ready to make utility connections/ plug in,and use.
	2. De-installation of old equipment is required
	3. Installation required by an authorized service technician
	4. 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
	5. **Maintenance Sustainability Requirements:** Continued parts support is required for the projected life cycle of the equipment plus 5 years.
1. **Special Considerations For Installation/De-installation Of Equipment: (NOTICE/WARNING)**

# Compartment door steam shut off switch.

* + 1. Plumbing and drainage instillation requirements:
			1. Drainage requires a 1.25 inch National Pipe Thread (NPT) tube; the drain line must be vented.
			2. Do not connect other units to this drain. Polyvinyl Chloride (PVC) pipe cannot be used to drain.
			3. Standard water inlets are two 0.25 inch NPT tubes, connection 1 for the condenser, connection 2 for the steam generator.
		2. Store water quality requirements: total alkalinity less than 20 parts per million; pH factor greater than 7.5. The use of highly mineralized water will result in more frequent service calls.
		3. Minimum 3 inch clearance required for right side, left side and rear of unit.

**STORE ORDER REQUEST**

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

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

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