# Purpose of this Equipment: To chop fresh or tempered de-boned meat

1. **Federal Supply Class:** 7320
2. **General Operating Specifications:**
	1. **Dimensions:**
		1. 24 inches long / wide, 12 inches deep, 24 inches high. Dimensional sizes, such as length, width, and height are not critical to this equipment so long as this equipment is a table top model, or except that it serves as a general guide to keep this equipment sized for available space.
	2. **Salient Characteristics that shall be provided:**
		1. Stainless steel housing
		2. Rubber feet
		3. Stainless steel feed pan
		4. Feed stomper
		5. All parts which touch meat removable for cleaning
		6. Grinds a minimum of 8 pounds of meat per minute
		7. Minimum 0.5 horsepower motor
		8. Three knives

# Industry Standards / Requirement(s):

* + 1. Industry Standards: Underwriters Laboratory (UL) listed and National Sanitation Foundation (NSF) certification, or approved equivalent. CE is not acceptable for a standard.
		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:**

# Standard U.S.A. electrical specifications: 120 volts, 60 Hertz, 1 phase.

# \_\_\_\_\_ Pacific Theater stores 240 V / 50 HZ / 1 PH (Applies to these stores only: Atsugi, Misawa, Sagami, Sagamihara, Yokosuka, Yokota, Camp Zama, and Kanto Plains CDC. All other stores are standard U.S.A. 60 cycle voltages.)

# Minimum 6 foot cord with a NEMA Standard plug, or a manufacturer’s equivalent to comply with the equipment plug in requirements.

# NOTE: the operating range for 120 volts is 110 to 120 volts; the operating range for 220 volts is 208 to 230 volts.

# Standard Contractor Requirements:

* 1. Must be shipped ready to assemble, plug in,and use
	2. This equipment requires disposal: place in a specified area
	3. **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
	4. **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: ­­­­­­­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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