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

(Store name and DODAAC number to be completed when submitted.)

**STORE REQUIREMENT:** \_\_\_\_\_ (ea)

**UNIT OF PACK (UPK):** 1 (one) each

1. **Purpose of Equipment:** To allow bakery items a high temperature capable rack to roll-in and out of rotating ovens.
2. **Generalized Operating Specifications:**
   1. Dimensions:
      1. 20 inch wide X 26 inch deep X 72 inch high, one inch variance all dimensions
   2. Construction:
      1. Commercial off the shelf (COTS) standard unit, no unique DeCA requirements.
   3. Operating Salient Characteristics that shall be provided:

# Expected life span of this equipment is required to be 4 years or more with basic maintenance.

* + 1. Stainless steel all welded construction.
    2. Designed to accommodate 18 inch X 26 inch pans, with 15 shelf levels.
    3. Provided with rack lift type A, B, or C as specified below.
  1. Networking / Communications that shall be provided: N / A

1. **Operating Options:** N / A
2. **Electrical Requirements:** N / A
3. **Color Requirements:** N / A
4. **Maintenance Sustainability Requirements:** Continued parts support for equipment is required for the projected total life cycle of the equipment plus 5 years.
5. **Industry Standards and Contractor Requirements:**
   1. Industry Standards: National Sanitation Foundation (NSF) certification, or equivalent.
   2. Contractor Requirements:
      1. Must be shipped assembled

# Special / Specific Equipment Safety Requirements:

1. **Information To Be Provided By The Contractor To The Commissary At Time of Delivery:**
   1. Commercial Warranty and Point of Contact for Warranty Service.
   2. Installation and Operating Instructions.
   3. Parts List.

# Federal Supply Class: 7310

1. **Special Considerations For Installation/De-installation Of Equipment: (NOTICE/WARNING)**
   1. **Contractor**: N / A
   2. **Store** **Requests** **for a specific model:** Always required for replacing of racks, fill in the information necessary to purchase the correct rack style:

a. \_\_\_\_ End Load Style Oven (will have a single door) or

\_\_\_\_ Side Load Style Oven (will have a double door)

b. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Manufacturer

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Model

c. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Rack Lift Style (A, B or C) See photo below.



1. **Basis of Allocation:** Four per store, the amount allowed per store is not a requirement, a store can have less.
2. **Recommended Source(s) or equal:**
   1. Winholt, bakery racks
   2. JMG Specialties, bakery racks
   3. Wasserstrom, bakery racks
3. **Store Request for Specific Model to Match Existing Equipment:**
4. **Store Maintenance Requirements:** The purpose of maintenance planning is to sustain equipment operations post purchase, to identify maintenance requirements, to reduce maintenance costs, and to extend the life cycle of the equipment.
   1. **Within Warranty Period:**
      1. Consult manufacturer’s warranty documentation and contact instructions.
   2. **After Warranty Period:**
      1. Self-repair or replace the unit as required.