# Purpose of this Equipment: To bake one single roll-in rack of product.

1. **Federal Supply Class: 7**310
2. **General Operating Specifications:**
   1. **Dimensions:** 
      1. 56 inches wide (front view), 85 inches deep (side view), 104 inches high (highest point on oven). Dimensional sizes, such as length, width and height may vary by approximately 2 inches.
   2. **Salient Characteristics that shall be provided:**
      1. Stainless steel enclosure.
      2. Must be flush and level with floor.
      3. Reversible door.
      4. Door to have viewing window.
      5. Automatic steam system.
      6. 170,000 to 180,000 British Thermal Units (BTU) burner efficiency
      7. Programmable cooking control panel.
      8. Rotating rack lift system or other technologies that allow for uniform rack heating without rack turning.
      9. To include two each stainless steel racks designed for the model of oven supplied.
      10. Racks to accommodate 18 inch by 26 inch pans.

# Industry Standards / Requirement(s):

* + 1. Industry Standards: Underwriters Laboratory (UL) listed and National Sanitation Foundation (NSF) certification, or approved equivalent. Conformité Européene (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:**
   1. \_\_\_\_\_Standard U.S.A electrical specifications: 208 V/ 60 HZ/ 3 PH and 115 V/ 60 HZ/ 1 PH
   2. \_\_\_\_\_ Pacific Theater stores 208/230 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.)

# 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 split, ready to assemble, mount, make utility connections, and use
  2. De-installation of old equipment is required.
  3. This equipment requires disposal: Contractor to remove from commissary and dispose.
  4. Installation required by an authorized service technician.
  5. Operational testing is required.
  6. Startup assistance required.
  7. Provide familiarization training.
  8. **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
  9. **Maintenance Sustainability Requirements:** Continued parts support is required for the projected life cycle of the equipment plus 5 years.

# Special Coordinating / Safety Instructions:

# Must be equipped with a Type II hood with a single point exhaust

# Required minimum clearances to combustible construction: 0 inches from the sides and the back of the oven; 18 inches from the top of the oven

**STORE ORDER REQUEST**

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

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



1. **DOOR: RIGHT HAND\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, LEFT HAND\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
2. **DRAIN LOCATED FRONT\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, REAR\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
3. **ADDITIONAL RACKS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
4. **CURRENT OVEN TO BE REMOVED:**

**MANUFACTURER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ BARCODE\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**SERIAL NUMBER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ MFR YEAR\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**