1. **Purpose of this Equipment:** To provide a commercial grade stainless steel table for food preparation with a lower enclosed storage area.

# Federal Supply Class: 7320

1. **General Operating Specifications:**
   1. **Dimensions:** 
      1. 72 inches long / wide, 30 inches deep, 34 inches high. Dimensional sizes, such as length, width, and height should not vary more than a plus or minus 2 inches.
   2. **Salient Characteristics that shall be provided:**
      1. Tabletop work surface and understructure shall be 16 gauge, 300 series stainless steel
      2. Legs to be stainless steel and a minimum of 1 5/8 inches diameter, with adjustable bullet feet
      3. Shipped fully assembled
      4. Minimum four inches high back splash running the length of the table
      5. Removable sliding doors

# Industry Standards / Requirement(s):

* + 1. 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 fully assembled and ready to 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 Instructions: N */* A

**STORE ORDER REQUEST**

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

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

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