# Purpose of this Equipment: To slice and cut boneless beef and pork meat product and bone-in pork meat product

1. **Federal Supply Class:** 7320
2. **General Operating Specifications:**
	1. **Dimensions:**
		1. 80 inches long / wide, 35 inches deep, 55 inches high (without conveyor belt). 113 inches long (with conveyor belt).
		2. Cutting chamber dimensions: Approximately 27 inches long, 8 inches wide, 9 inches high
	2. **Salient Characteristics that shall be provided:**
		1. Stainless steel frame and panels
		2. Cutting capacity of 400 slices per minute
		3. Splash-proof computer controller allows a minimum of 20 programs to cut prime or sub-prime meat into varying thicknesses
		4. Optical measurements automatically adjust product thickness to maximize yield
		5. Slices meat product with a minimum temperature of 24 degrees Fahrenheit
		6. Water-resistant electronic components to allow for spray cleaning
		7. Conveyor belt adjustable in height from 27 to 35 inches above the floor
		8. Casters, 2 fixed and 2 swivel
		9. Supplied with 2 non-serrated blades for cutting and slicing through muscle only meat product
		10. Supplied with 2 serrated blades for cutting and slicing through bone-in pork meat product
		11. Reusable shipping container for each blade for sending blades out for re-sharpening

# Industry Standards / Requirement(s):

* + 1. Industry Standards: Underwriters Laboratory (UL) listed and National Sanitation Foundation (NSF) (8) 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: 208/240 volts, 60 Hertz, 3 phases.

# 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. De-installation of old equipment is required
	3. This equipment requires disposal: place in a specified area
	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: N / A

**STORE ORDER REQUEST**

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

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

1. **OTHER ELECTRICAL REQUIREMENTS:**
2. **ELECTRICAL HOOK-UP IS AVAILABLE?**

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