# Purpose of this Equipment: To give customers a “spit style” view while cooking rotisserie chicken products.

1. **Federal Supply Class:** 7310
2. **General Operating Specifications:**
   1. **Dimensions:** 
      1. 36 inches deep, 40 inches wide, 40 inches high.Dimensional sizes, may vary no more than 1 inch in any direction.
   2. **Salient Characteristics that shall be provided:**
      1. Minimum 28 chicken rotisserie capacity per each cooking unit.
      2. Stainless steel interior / exterior.
      3. Tempered glass door.
      4. Lighted interior for maximum point of sale visibility.
      5. Electronic programmable controls with automatic cooking cycles and manual entry cycles.
      6. Digital display of temperature and cook / hold times.
      7. Door sensor to automatically stop rotation when the cabinet door is opened.
      8. Convection style cooking.
      9. Food probe to display internal temperature of the food product.
      10. 2 sets of removable spit racks.
      11. Removable drip / drain pan for ease of clean up.
      12. Adjustable legs on the bottom of the unit to raise unit from the countertop to facilitate easier cleaning.

# 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 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 volts, 60 Hertz, 3 phase(s).

# \_\_\_\_\_ Pacific Theater stores 220 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 15-50P, 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. De-installation of old equipment is required
  2. Installation required by an authorized service technician
  3. Operational testing is required
  4. Startup assistance required
  5. Provide familiarization training
  6. Rotisserie oven will be secured to wall or table to prevent tipping
  7. **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
  8. **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:** 1D09\_\_\_\_\_

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