# Purpose of this Equipment: To provide a commercial grade table top slicer to slice delicatessen meats and cheeses both manually and automatically.

1. **Federal Supply Class:** 7320
2. **General Operating Specifications:**
   1. **Dimensions:** 
      1. 30 inches long / wide, 32 inches deep, 28 inches high. Dimensional sizes, such as length, width, and height can vary no more than + / - 6 inches. This equipment is to be a table top model.
      2. Minimum 13 inch alloy steel blade / knife, not to exceed 13.75 inches
   2. **Salient Characteristics that shall be provided:**
      1. Stainless steel or aluminum carriage with no crevice in carriage and fence / baffle plate (figure 1)
      2. One-piece base with limited crevices or bolt holes
      3. Minimum 0.5 Horsepower (HP) motor
      4. Minimum speed 40 slices per minute
      5. Accepts minimum product size of 10 inches in width and 7 inches in diameter
      6. Slices meat or cheese products to a thickness from 0 to 0.9 inches
      7. Automatic and manual modes
      8. Product slicing action by gravity feed Biro
      9. Non-removable blade
      10. Ring / thumb guard
      11. Removable blade sharpening system
      12. No volt release: slicer must be restarted in the event of a power loss
      13. Zero blade exposure for cleaning
      14. Removable Carriage

# 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 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: 120 volts, 60 Hertz, 1 phase.

# \_\_\_\_\_ Pacific Theater stores 120 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 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. **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 / Safety Instructions:

# This equipment requires disposal: store personnel should place the equipment item in a specified area until DeCA’s liquidation manager gives disposition instructions to the store.

**STORE ORDER REQUEST**

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

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



**Figure 1**