# Purpose of this Equipment: To provide a means for the delicatessen department to deep fry food items.

1. **Federal Supply Class:** 7310
2. **General Operating Specifications:**
	1. **Dimensions:**
		1. Fryer: 22 inches long / wide, 40 inches deep, 50 inches high.
		2. Dimensional sizes, such as length, width, and height may vary up to 3 inches.
	2. **Salient Characteristics that shall be provided:**
		1. All stainless steel housing.
		2. Stainless steel or Aluminum fry pot lid.
		3. Pressure regulated lid safety system.
		4. Built in Oil filtration system.
		5. Minimum 14 lb capacity.
		6. Electronic cooking controls.
		7. Four heavy-duty casters.

# Industry Standards / Requirement(s):

* + 1. **Industry Standards:**Underwriters Laboratory (UL) listed and National Sanitation Foundation (NSF) 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:**
	* 1. Standard U.S.A. electrical specifications: 208 volts, 60 Hertz, 3 phase, with an average amperage draw of 50 amps.

# Standard Contractor Requirements:

* 1. **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
	2. **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: \_\_\_\_\_\_\_**

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