**Annex 1**

**Technical Specifications**

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| **Item no.** | **Generic Description** | **Quantity** |
| **Lot 1** |
| 1 | **~~Industrial~~ meat grinder:*** made of stainless steel
* electronic control panel, easy to use
* completely removable (to allow the cleaning of accessories)
* ~~equipped with a series of cutting discs: 5-10 discs~~
* protection system on the press handle
* voltage: 380V
* minimum power: 1200 W - 2000W
* minimum productivity: 5 kg/min
 | 6 |
| 2 | **~~Industrial~~ Electric potato peeler:*** power supply: 380V/ 220V
* power: 950W
* dimensions (mm): minimum 500 L x 410 D x 1000 H
* capacity cleaning cycle: 10-20 kg
* timer: 0-15 min
* frame made of aluminium or stainless steel
* vessel made of aluminium or stainless steel
* height adjustable legs
 | 6 |
| **Lot 2** |
| 1 | **~~Industrial~~ Electrical frying pan:*** case made of stainless steel
* frying pan made of cast iron or stainless steel
* manual capsizing
* temperature regime: 20ºC – 260ºC
* heating time up to 120ºC - 130ºC/ 15 min
* pan's bottom thickness: min 10 mm
* adjustable thermostat
* integrated handles
* non-adhesive surface
* anti-slip system
* volume: minimum 90 l
* dimensions (mm): minimum 800W x 1200 L
* voltage: 380V
* power: 12-15kvt
 | 4 |
| 2 | **30 kg electronic weighing scale:*** resistant to moisture and dust
* equipped with LCD display with high contrast and illumination
* self-reset function and exclusion of vessel mass
* working temperature range: from -10ºC to +45 ºC
* working humidity range: from 15% to 85%
* voltage: 220V
* autonomous work regime
* weighing limit:

 a) maximum - 30 kg b) minimum - 100 g* index of scale section: 5 or 10 g
* autonomous consumption: DC 6V/4A/hour
* accumulator working time: minimum 100 hours
* scale correction class, medium (III)
 | 12 |
| 3 | **500 kg electronic weighing scale:*** resistant to moisture and dust
* stainless steel platform
* equipped with LCD display with high contrast and illumination
* self-reset function and exclusion of vessel mass
* working temperature range: from -10ºC to +45 ºC
* working humidity range: from 15% to 85%
* voltage: 220V
* weighing limit:

a) maximum - 600 kgb) minimum - 4 or 5 kg* index of scale section: 200 g
* dimensions (mm): minimum 600 w x 800 L
* autonomous consumption: DC 6V/4A/hours
* accumulator working time: minimum 100 hours
* scale correction class, medium (III)
 | 6 |
| 4 | **Single bowl sink/ washbasin:** * made of stainless steel
* dimensions (mm): minimum 850 H x 600 L x 600 w
* height adjustable feet to compensate for floor deformations
 | 3 |
| 5 | **~~Industrial~~ stove:*** 6 double-crown burners
* power / burner: 6kw
* 1 nickel-plated grill (for oven)
* gas safety valves with safety thermocouple
* gas oven
* oven power: minimum 6 kw
* oven capacity: 4 trays GN 1/1
* endowed with 4 trays GN 1/1: (3 x 20 H and 1 x 40 H)
* thermostatic oven valve
* safety thermocouple furnace valve
* oven interior made of stainless steel
* dimensions (mm): minimum 1200 w x 700 L x 900 H
 | 3 |
| **Lot 3** |
| 1 | **~~Refrigerated Container:~~ Freezer box:*** net capacity: minimum 500 l
* power supply: 380V
* energy class: minimum A+
* dimensions (cm): minimum 164 w x 90 H x 80 D
* fast freezing
* display
* noise level: 40 dB (±5)
* temperature min (-18ºC)
 | 5 |
| 2 | **2-door refrigerator:*** capacity: minimum 1200 l
* working temperature: -2/+8°C
* ventilated refrigeration
* electronic temperature control
* automatic defrosting
* dimensions (mm): minimum 1200 w x 830 D x 2000 H
* power supply: 220V
* inner light
* energy consumption: economy (indicate consumption per 24 h)
 | 5 |
| **Lot 4** |
| 1 | **~~Industrial~~ electric boiler:*** thermoelectric
* volume: 200 l
* made of porcelain steel
* heating source: mixed, coil and electrical resistance
* steel sheet mantel and covers, painted in electrostatic field
* corrosion protection

Equipped with:* thermometer
* general switch with lightning
* temperature control thermostat
* 95ºC overtemperature safety thermostat
 | 2 |