**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 kg  b) 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 |