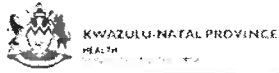


SharePoint

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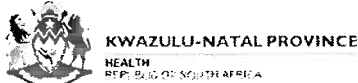
### KZN Health Intranet

KZN HEALTH

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KZN Health > Components > Supply Chain Management  
 AdvertQuote



### Quotation Advert

**Opening Date:** 2021-11-11

**Closing Date:** 2021-11-18

**Closing Time:** 11:00

#### INSTITUTION DETAILS

**Institution Name:**

**Province:** KwaZulu-Natal

**Department or Entity:** Department of Health

**Division or section:** Central Supply Chain Management

**Place where goods / services is required:** Ceza Hospital (scm)

**Date Submitted:** 2021-11-10

#### ITEM CATEGORY AND DETAILS

**Quotation Number:** ZNQ: CAH/THU-285/21-22

**Item Category:**

**Item Description:** SUPPLY AND DELIVER. Crockery and cutlery.

**Quantity (if supplies)** 253

#### COMPULSORY BRIEFING SESSION / SITE VISIT

**Select Type:**

**Date :**

**Time:**

**Venue:**

**QUOTES CAN BE COLLECTED FROM:** Ceza hospital (scm) or print on departmental website page.

**QUOTES SHOULD BE DELIVERED TO:** Ceza hospital (tender box near Ceza main gate)

#### ENQUIRIES REGARDING THE ADVERT MAY BE DIRECTED TO:

**Name:** Mr G.N. Masondo

**Email:** cezahospitalquotations@gmail.com.

**Contact Number:** 072 424 1037

**Finance Manager Name:** Mr. S.P. Mdlalose

**Finance Manager Signature:**

No late quotes will be considered



OFFICIAL PRICE PAGE FOR QUOTATIONS

QUOTE NUMBER: CAH-THU-285/21-22

DESCRIPTION: Supply and deliver Crockery and cutlery.

SIGNATURE OF BIDDER ..... DATE.....  
 [By signing this document, I hereby agree to all terms and conditions]

CAPACITY UNDER WHICH THIS QUOTE IS SIGNED.....

Item No	Quantity	Description	Brand & model	Country of manufacture	Price	
					R	c
	05	Meat trays plastic (small white x1, red x1, yellow x1 blue x1 and green x1.				
	02	Ripple cut slicers for robot couple food processor slicers R301 ultra.				
	08	Portion servers blue x2, green x2, white x2, and red x2.				
	01	Pop stirrers stainless steel-1200.				
	06	Coloured utility tongs.				
	04	Potatoes peeler stainless steel and plastic.				
	06	Vacuum flask stainless steel 2.0lt.				
	02	Vacuum flask stainless steel 2.0lt.				
	02	Roosting pan aluminum non stick-450x320mm.				
	6	Colour coded cutting board, white, blue, green, red, brown and yellow.				
	01	One cutting board rack.				
	04	Low casserole pots with lids 4lt x4.				
	06	Casserole pot with lids 6lt x2, 10lt x2 and 16lt x01, 12lt x01.				
	200	Concept table spoons stainless steel.				
	02	Ladles solid spoon stainless steel 177ml/60z x2.				
	04	Ladle solid stainless steel 236mlx4.				
	01	Toaster- flat plate-non- stick.				
	01	Bain mane S division.				
		Specification attached.				
		All document to be dropped off in a tender box.				
		Due to load shading and net work, fax/ and mailing documents are not accepted.				
VALUE ADDED TAX @ 15% (Only if VAT Vendor)						
TOTAL QUOTATION PRICE (VALIDITY PERIOD 60 Days)						

Does This Offer Comply With The Specification?	Does The Article Conform To The S.A.N.S. / S.A.B.S. Specification?
Is The Price Firm?	State Delivery Period, e.g., 1day, 1week

Enquiries regarding the quote may be directed to: Contact Person: G.N. Masondo ..... Tel: 0724241037 ..... E-Mail Address: .....	Enquiries regarding technical information may be directed to: Contact Person: X.E. Mnyandu ..... Tel: 0724241037 .....
--	---

**CEZA HOSPITAL**

2021-11-11

PRIVATE BAG X200 CEZA 3366  
 TEL: 035 832 5000  
 FAX: 035 832 0022/27

DECLARATION OF INTEREST

1. Any legal person, including persons employed by the state<sup>1</sup>, or persons having a kinship with persons employed by the state, including a blood relationship, may make an offer or offers in terms of this invitation to quote (includes a price quotation, advertised competitive quote, limited quote or proposal). In view of possible allegations of favouritism, should the resulting quote, or part thereof, be awarded to persons employed by the state or to persons connected with or related to them, it is required that the bidder or his/her authorised representative declare his/her position in relation to the evaluating/adjudicating authority where-
  - the bidder is employed by the state; and/or
  - the legal person on whose behalf the bidding document is signed, has a relationship with persons/a person who are/is involved in the evaluation and or adjudication of the quote(s), or where it is known that such a relationship exists between the person or persons for or on whose behalf the declarant acts and persons who are involved with the evaluation and or adjudication of the quote.
2. In order to give effect to the above, the following questionnaire must be completed and submitted with the quote.

2.1. Full Name of bidder/representative.....

2.2. Identity Number: ..... 2.4. Company Registration Number: .....

2.3. Position occupied in the Company (director, trustee, shareholder<sup>2</sup>): ..... 2.5. Tax Reference Number: .....

2.6. VAT Registration Number: .....

2.7. The names of all directors / trustees / shareholders / members, their individual identity numbers, tax reference numbers and, if applicable, employee / persal numbers must be indicated in paragraph 3 below. [TICK APPLICABLE]

2.8. Are you or any person connected with the bidder presently employed by the state? YES  NO

2.8.1. If so, furnish the following particulars:

Name of person / director / trustee / shareholder/ member: .....

Name of state institution at which you or the person connected to the bidder is employed:.....

Position occupied in the state institution: .....Any other particulars:.....

2.8.2. If you are presently employed by the state, did you obtain the appropriate authority to undertake remunerative work outside employment in the public sector? YES  NO

2.8.2.1. If yes, did you attach proof of such authority to the quote document?

*(Note: Failure to submit proof of such authority, where applicable, may result in the disqualification of the quote.)*

2.8.2.2. If no, furnish reasons for non-submission of such proof: .....

2.9. Did you or your spouse, or any of the company's directors / trustees / shareholders / members or their spouses conduct business with the state in the previous twelve months? YES  NO

2.9.1. If so, furnish particulars:.....

2.10. Do you, or any person connected with the bidder, have any relationship (family, friend, other) with a person employed by the state and who may be involved with the evaluation and or adjudication of this quote? YES  NO

2.10.1. If so, furnish particulars:.....

2.11. Are you, or any person connected with the bidder, aware of any relationship (family, friend, other) between any other bidder and any person employed by the state who may be involved with the evaluation and or adjudication of this quote? YES  NO

2.11.1. If so, furnish particulars:.....

2.12. Do you or any of the directors / trustees / shareholders / members of the company have any interest in any other related companies whether or not they are bidding for this contract? YES  NO

2.12.1. If so, furnish particulars:.....

3. Full details of directors / trustees / members / shareholders.

NB: The Department Of Health will validate details of directors / trustees / members / shareholders on CSD. It is the suppliers' responsibility to ensure that their details are up-to-date and verified on CSD. If the Department cannot validate the information on CSD, the quote will not be considered and passed over as non-compliant according to National Treasury Instruction Note 4 (a) 2016/17.

4 DECLARATION

I, THE UNDERSIGNED (NAME).....CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 2.

I ACCEPT THAT THE STATE MAY REJECT THE QUOTE OR ACT AGAINST ME SHOULD THIS DECLARATION PROVE TO BE FALSE.

.....

Name of bidder	Signature	Position	Date
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"State" means –

a) any national or provincial department, national or provincial public entity or constitutional institution within the meaning of the Public Finance Management Act, 1999 (Act No. 1 of 1999);	c) provincial legislature;
b) any municipality or municipal entity;	d) national Assembly or the national Council of provinces; or
	e) Parliament.

"Shareholder" means a person who owns shares in the company and is actively involved in the management of the enterprise or business and exercises control over the enterprise.

## SPECIAL CONTRACT CONDITIONS OF QUOTATIONS

### 1. AMENDMENT OF CONTRACT

- 1.1. Any amendment to or renunciation of the provisions of the contract shall at all times be done in writing and shall be signed by both parties.

### 2. CHANGE OF ADDRESS

- 2.1. Bidders must advise the Department of Health (institution where the offer was submitted) should their address (*domicilium citandi et executandi*) details change from the time of bidding to the expiry of the contract.

### 3. GENERAL CONDITIONS ATTACHED TO THIS QUOTATION

- 3.1. The Department is under no obligation to accept the lowest or any quote.
- 3.2. The Department reserves the right to communicate in writing with vendors in cases where information is incomplete or where there are obscurities regarding technical aspects of the offer, to obtain confirmation of prices or preference claims in cases where it is evident that a typing, written, transfer or unit error has been made, to investigate the vendor's standing and ability to complete the supply/service satisfactorily.
- 3.3. **ALL DECISIONS TAKEN BY THE DEPARTMENT ARE FINAL, INCLUDING THE AWARD OF THIS QUOTATION.**
- 3.4. The price quoted must include VAT (if VAT vendor). However, it must be noted that the Department reserves the right to evaluate all quotations excluding VAT as some bidders may not be VAT vendors.
- 3.5. The bidder must ensure the correctness & validity of the quotation:
- (i) *that the price(s), rate(s) & preference quoted cover all for the work/item (s) & accept that any mistakes regarding the price (s) & calculations will be at the bidder's risk*
  - (ii) *it is the responsibility of the bidder to confirm receipt of their quotation and to keep proof thereof.*
- 3.6. The bidder must accept full responsibility for the proper execution & fulfilment of all obligations conditions devolving on under this agreement, as the Principal (s) liable for the due fulfilment of this contract.
- 3.7. This quotation will be evaluated based on the 80/20 points system, specification, correctness of information and/or functionality criteria. All required documentation must be completed in full and submitted.
- 3.8. Offers must comply strictly with the specification.
- 3.9. Only offers that meet or are greater than the specification will be considered.
- 3.10. Late offers will not be considered.
- 3.11. Expired product/s will not be accepted. All products supplied must be valid for a minimum period of six months.
- 3.12. Used/ second-hand products will not be accepted.
- 3.13. A bidder not registered on the Central Suppliers Database or whose verification has failed will not be considered.
- 3.14. All delivery costs must be included in the quoted price for delivery at the prescribed destination.
- 3.15. Only firm prices will be accepted. Such prices must remain firm for the contract period. Non-firm prices (including rates of exchange variations) will not be considered.
- 3.16. In cases where different delivery points influence the pricing, a separate pricing schedule must be submitted for each delivery point.
- 3.17. In the event of a bidder having multiple quotes, only the cheapest according to specification will be considered.
- 3.18. Verification will be conducted to identify if bidders have multiple companies and are cover-quoting for this bid.
- 3.19. In such instances, the Department reserves the right to immediately disqualify such bidders as cover-quoting is an offence that represents both corruption and acquisition fraud.

### 4. SPECIAL INSTRUCTIONS AND NOTICES TO BIDDERS REGARDING THE COMPLETION OF THIS QUOTATION.

- 4.1. Unless inconsistent with or expressly indicated otherwise by the context, the singular shall include the plural and vice versa and with words importing the masculine gender shall include the feminine and the neuter.
- 4.2. Under no circumstances whatsoever may the quotation/bid forms be retyped or redrafted. Photocopies of the original bid documentation may be used, but an original signature must appear on such photocopies.
- 4.3. The bidder is advised to check the number of pages and to satisfy himself that none are missing or duplicated.
- 4.4. Quotations submitted must be complete in all respects. However, where it is identified that information in a bidder's response is incomplete in any respect, the said supplier meets all specification requirements and is lowest to quote, the Department reserves the right to request the bidder to complete/submit such information.
- 4.5. Any alteration made by the bidder must be initialled; failure to do so may render the response invalid.
- 4.6. Use of correcting fluid is prohibited and may render the response invalid.
- 4.7. Quotations will be opened in public as soon as practicable after the closing time of quotation.
- 4.8. Where practical, prices are made public at the time of opening quotations.
- 4.9. If it is desired to make more than one offer against any individual item, such offers should be given on a photocopy of the page in question. Clear indication thereof must be stated on the schedules attached.
- 4.10. The Department is under no obligation to pay suppliers in part for work done if the supplier can no longer for fulfil their obligation.

**5. SPECIAL INSTRUCTIONS REGARDING HAND DELIVERED QUOTATIONS**

- 5.1. Quotation shall be lodged at the address indicated not later than the closing time specified for their receipt, and in accordance with the directives in the quotation documents.
- 5.2. Each quotation shall be addressed in accordance with the directives in the quotation documents and shall be lodged in a separate sealed envelope, with the name and address of the bidder, the quotation number and closing date indicated on the envelope. The envelope shall not contain documents relating to any quotation other than that shown on the envelope. If this provision is not complied with, such quotations/bids may be rejected as being invalid.
- 5.3. All quotations received in sealed envelopes with the relevant quotation numbers on the envelopes are kept unopened in safe custody until the closing time of the quotation/bids. Where, however, a quotation is received open, it shall be sealed. If it is received without a quotation/bid number on the envelope, it shall be opened, the quotation number ascertained, the envelope sealed and the quotation number written on the envelope.
- 5.4. A specific box is provided for the receipt of quotations, and no quotation found in any other box or elsewhere subsequent to the closing date and time of quotation will be considered.
- 5.5. No quotation/bid sent through the post will be considered if it is received after the closing date and time stipulated in the quotation documentation, and proof of posting will not be accepted as proof of delivery.
- 5.6. Quotation documents must not be included in packages containing samples. Such quotations may be rejected as being invalid.

**6. SAMPLES**

- 6.1. In the case of the quote document stipulating that samples are required, the supplier will be informed in due course when samples should be provided to the institution. (This decreases the time of safety and storage risk that may be incurred by the respective institution). The bidders sample will be retained if such bidder wins the contract.
  - (i) If a company/s who has not won the quote requires their samples, they must advise the institution in writing of such.
  - (ii) If samples are not collected within three months of close of quote the institution reserves the right to dispose of them at their discretion.
- 6.2. **Samples must be made available when requested in writing or if stipulated on the document.**
  - (i) If a Bidder fails to provide a sample of their product on offer for scrutiny against the set specification when requested, their offer will be rejected. All testing will be for the account of the bidder.

**7. COMPULSORY SITE INSPECTION / BRIEFING SESSION**

7.1. Bidders who fail to attend the compulsory meeting will be disqualified from the evaluation process.

- (i) The institution has determined that a compulsory site meeting  take place
- (ii) Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

Institution Stamp:	Institution Site Inspection / briefing session Official  Full Name: .....  Signature: .....  Date: .....
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**8. STATEMENT OF SUPPLIES AND SERVICES**

8.1. The contractor shall, when requested to do so, furnish particulars of supplies delivered or services executed. If he/she fails to do so, the Department may, without prejudice to any other rights which it may have, institute inquiries at the expense of the contractor to obtain the required particulars.

**9. SUBMISSION AND COMPLETION OF SBD 6.1**

9.1. Should a bidder wish to qualify for preference points they must complete a SBD 6.1 document. Failure by a bidder to provide all relevant information required, will result in such a bidder not being considered for preference point's allocation. The preferences applicable on the closing date will be utilized. Any changes after the closing date will not be considered for that particular quote.

**10. TAX COMPLIANCE REQUIREMENTS**

- 10.1. In the event that the tax compliance status has failed on CSD, *it is the suppliers' responsibility to provide a SARS pin in order for the institution to validate the tax compliance status of the supplier.*
- 10.2. In the event that the institution cannot validate the suppliers' tax clearance on SARS as well as the Central Suppliers Database, *the quote will not be considered and passed over as non-compliant according to National Treasury Instruction Note 4 (a) 2016/17.*

## 11. TAX INVOICE

11.1. A tax invoice shall be in the currency of the Republic of South Africa and shall contain the following particulars:

- |  |  |
|--|--|
| (i) the name, address and registration number of the supplier;                           | (iv) a description and quantity or volume of the goods or services supplied; |
| (ii) the name and address of the recipient;  | (v) the official department order number issued to the supplier;             |
| (iii) an individual serialized number and the date upon which the tax invoice is issued; | (vi) the value of the supply, the amount of tax charged;                     |
|  | (vii) the words tax invoice in a prominent place.                            |

## 12. PATENT RIGHTS

The supplier shall indemnify the **KZN Department of Health** (hereafter known as the purchaser) against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the goods or any part thereof by the purchaser.

## 13. PENALTIES

- 13.1. If at any time during the contract period, the service provider is unable to perform in a timely manner, the service provider must notify the institution in writing/email of the cause of and the duration of the delay. Upon receipt of the notification, the institution should evaluate the circumstances and, if deemed necessary, the institution may extend the service provider's time for performance.
- 13.2. In the event of delayed performance that extends beyond the delivery period, the institution is entitled to purchase commodities of a similar quantity and quality as a substitution for the outstanding commodities, without terminating the contract, as well as return commodities delivered at a later stage at the service provider's expense.
- 13.3. Alternatively, the institution may elect to terminate the contract and procure the necessary commodities in order to complete the contract. In the event that the contract is terminated the institution may claim damages from the service provider in the form of a penalty. The service provider's performance should be captured on the service provider database in order to determine whether or not the service provider should be awarded any contracts in the future.
- 13.4. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, deduct from the contract price, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

## 14. TERMINATION FOR DEFAULT

- 14.1. The purchaser, without prejudice to any other remedy for breach of contract, by written notice of default sent to the supplier, may terminate this contract in whole or in part:
- (i) if the supplier fails to deliver any or all of the goods within the period(s) specified in the contract,
  - (ii) if the supplier fails to perform any other obligation(s) under the contract; or
  - (iii) if the supplier, in the judgment of the purchaser, has engaged in corrupt or fraudulent practices in competing for or in executing the contract.
- 14.2. In the event the purchaser terminates the contract in whole or in part, the purchaser may procure, upon such terms and in such manner as it deems appropriate, goods, works or services similar to those undelivered, and the supplier shall be liable to the purchaser for any excess costs for such similar goods, works or services.
- 14.3. Where the purchaser terminates the contract in whole or in part, the purchaser may decide to impose a restriction penalty on the supplier by prohibiting such supplier from doing business with the public sector for a period not exceeding 10 years.

## 15. FAILURE TO COMPLY WITH ABOVE WILL RESULT IN YOUR QUOTE BEING PASSED OVER.

**PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2017**

This preference form must form part of all quotes invited. It contains general information and serves as a claim form for preference points for Broad-Based Black Economic Empowerment (B-BBEE) Status Level of Contribution

**NB: BEFORE COMPLETING THIS FORM, BIDDERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF B-BBEE, AS PRESCRIBED IN THE PREFERENTIAL PROCUREMENT REGULATIONS, 2017.**

**1. GENERAL CONDITIONS**

1.1 The following preference point systems are applicable to all quotes:

- the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and

1.2 The value of this quote is estimated to not exceed R50 000 000 (all applicable taxes included) and therefore the 80/20 preference point system shall be applicable.

1.3 Points for this quote shall be awarded for:

- (a) Price; and
- (b) B-BBEE Status Level of Contributor.

1.4 The maximum points for this quote is allocated as follows:

	POINTS
PRICE	80
B-BBEE STATUS LEVEL OF CONTRIBUTOR	20
<b>Total points for Price and B-BBEE must not exceed</b>	<b>100</b>

1.5 Failure on the part of a bidder to submit proof of B-BBEE Status level of contributor together with the quote, will be interpreted to mean that preference points for B-BBEE status level of contribution are not claimed.

1.6 The purchaser reserves the right to require of a bidder, either before a quote is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the purchaser.

**2. DEFINITIONS**

- (a) "B-BBEE" means broad-based black economic empowerment as defined in section 1 of the Broad-Based Black Economic Empowerment Act;
- (b) "B-BBEE status level of contributor" means the B-BBEE status of an entity in terms of a code of good practice on black economic empowerment, issued in terms of section 9(1) of the Broad-Based Black Economic Empowerment Act;
- (c) "bid" means a written offer in a prescribed or stipulated form in response to an invitation by an organ of state for the provision of goods or services, through price quotations, advertised competitive bidding processes or proposals;
- (d) "Broad-Based Black Economic Empowerment Act" means the Broad-Based Black Economic Empowerment Act, 2003 (Act No. 53 of 2003);
- (e) "EME" means an Exempted Micro Enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment Act;
- (f) "functionality" means the ability of a tenderer to provide goods or services in accordance with specifications as set out in the tender documents.
- (g) "prices" includes all applicable taxes less all unconditional discounts;
- (h) "proof of B-BBEE status level of contributor" means:
  - 1) B-BBEE Status level certificate issued by an authorized body or person;
  - 2) A sworn affidavit as prescribed by the B-BBEE Codes of Good Practice;
  - 3) Any other requirement prescribed in terms of the B-BBEE Act;
- (i) "QSE" means a qualifying small business enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment Act;
- (j) "rand value" means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;



**3. POINTS AWARDED FOR PRICE**

**3.1 THE 80/20 PREFERENCE POINT SYSTEMS**

A maximum of 80 points is allocated for price on the following basis:

$$Ps = 80 \left( 1 - \frac{Pt - P \text{ min}}{P \text{ min}} \right) \text{ Where}$$

- Ps = Points scored for price of bid under consideration
- Pt = Price of bid under consideration
- Pmin = price of lowest acceptable bid

**4. POINTS AWARDED FOR B-BBEE STATUS LEVEL OF CONTRIBUTOR**

4.1 In terms of Regulation 6 (2) and 7 (2) of the Preferential Procurement Regulations, preference points must be awarded to a bidder for attaining the B-BBEE status level of contribution in accordance with the table below:

B-BBEE Status Level of Contributor	Number of points (80/20 system)
1	20
2	18
3	14
4	12
5	8
6	6
7	4
8	2
Non-compliant contributor	0

**5. BID DECLARATION**

5.1 Bidders who claim points in respect of B-BBEE Status Level of Contribution must complete the following:

**6. B-BBEE STATUS LEVEL OF CONTRIBUTOR CLAIMED IN TERMS OF PARAGRAPHS 1.4 AND 4.1**

6.1 B-BBEE Status Level of Contributor: = .....(maximum of 20 points)

(Points claimed in respect of paragraph 7.1 must be in accordance with the table reflected in paragraph 4.1 and must be substantiated by relevant proof of B-BBEE status level of contributor.

**7. SUB-CONTRACTING**  
(applicable box)

(Tick

YES		NO	
-----	--	----	--

7.1 Will any portion of the contract be sub-contracted?

7.1.1 If yes, indicate:

- i) What percentage of the contract will be subcontracted.....%
- ii) The name of the sub-contractor.....
- iii) The B-BBEE status level of the sub-contractor.....

8. Whether the sub-contractor is an EME or QSE

(Tick applicable box)

iv) Specify, by ticking the appropriate box, if subcontracting with an enterprise in terms of Preferential Procurement Regulations,2017:

YES		NO	
-----	--	----	--

Designated Group: An EME or QSE which is at least 51% owned by:	EME √	QSE √
Black people		
Black people who are youth		
Black people who are women		
Black people with disabilities		
Black people living in rural or underdeveloped areas or townships		
Cooperative owned by black people		
Black people who are military veterans		
OR		
Any EME		

Any QSE		
---------	--	--

9. **DECLARATION WITH REGARD TO COMPANY/FIRM**

9.1 Name of company/firm:.....

9.2 VAT registration number:.....

9.3 Company registration number:.....

9.4 **TYPE OF COMPANY/ FIRM [TICK APPLICABLE BOX]**

- Partnership/Joint Venture / Consortium
- One person business/sole propriety
- Close corporation
- Company
- (Pty) Limited

9.5 **DESCRIBE PRINCIPAL BUSINESS ACTIVITIES**

.....

.....

9.6 **COMPANY CLASSIFICATION [TICK APPLICABLE BOX]**

- Manufacturer
- Supplier
- Professional service provider
- Other service providers, e.g. transporter, etc.

9.7 Total number of years the company/firm has been in business:.....

9.8 I/we, the undersigned, who is / are duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the B-BBE status level of contributor indicated in paragraphs 1.4 and 6.1 of the foregoing certificate, qualifies the company/ firm for the preference(s) shown and I / we acknowledge that:

- i) The information furnished is true and correct;
- ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form;
- iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 6.1, the contractor may be required to furnish documentary proof to the satisfaction of the purchaser that the claims are correct;
- iv) If the B-BBEE status level of contributor has been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the purchaser may, in addition to any other remedy it may have –
  - (a) disqualify the person from the bidding process;
  - (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
  - (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
  - (d) recommend that the bidder or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted by the National Treasury from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and
  - (e) forward the matter for criminal prosecution.

<p>WITNESSES</p> <p>1. ....</p> <p>2. ....</p>
--

<p>.....</p> <p>SIGNATURE(S) OF BIDDERS(S)</p> <p>DATE: .....</p> <p>ADDRESS.....</p> <p>.....</p> <p>.....</p>
---



# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Meat tray - Small (White, Red, yellow, Blue & Green)

Department/Section: Food Services Purpose of Item: To store all raw food

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE / SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Meat Tray - Small (White, Red, yellow, Blue and Green)</u>	
1. <u>Internal dimensions - 440 x 310 x 168 mm</u>	
2. <u>Stack load - 180 kg on base tray</u>	
3. <u>Food safe</u>	
4. <u>Easy to clean and sanitize</u>	
<u>The perfect storage solution</u>	
5. <u>Colour coded to easily identify contents in</u>	
6. <u>keeping with HACCP requirements</u>	
7. <u>capacity 22 lt</u>	
8.	
9.	
10. <u>Please refer attached picture.</u>	
11.	
12.	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>NJ Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesuliso</u>
Designation / Rank (in full)	<u>Food Service Manager</u>	Designation / Rank (in full)	<u>S.C.M</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>

### MEAT TRAY - Small



#### FEATURES

- Internal dimensions - 440 x 310 x 168mm
- Stack load - 180kg on base tray
- Food safe
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22Lt

#### MTS0001

MEAT TRAY PLASTIC - SMALL (WHITE)

#### MTS0002

MEAT TRAY PLASTIC - SMALL (RED)

#### MTS0003

MEAT TRAY PLASTIC - SMALL (YELLOW)

#### MTS0004

MEAT TRAY PLASTIC - SMALL (BLUE)

#### MTS0005

MEAT TRAY PLASTIC - SMALL (GREEN)

} X 01

### MEAT TRAY - Medium



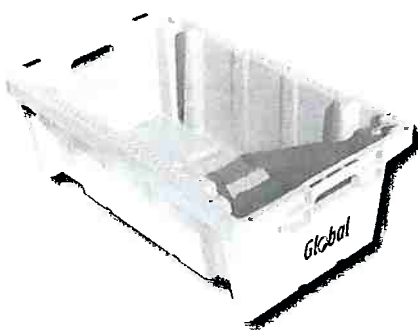
#### FEATURES

- Internal dimensions - 590 x 340 x 200mm
- Stack load - 180kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37Lt

#### MTM0001

MEAT TRAY PLASTIC - MEDIUM

### MEAT TRAY - Large



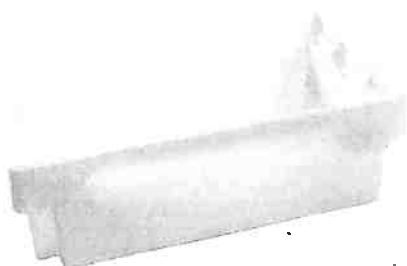
#### FEATURES

- Internal dimensions - 728 x 327 x 235mm
- Stack load - 720kg on base tray
- Food safe - virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60Lt

#### MTL0001

MEAT TRAY PLASTIC - LARGE

### FISH CRATE - Large



#### FEATURES

- Internal dimensions - 638 x 386 x 227mm
- Food safe - virgin material
- Easy to clean and sanitize
- Capacity 58Lt
- External drainage system
- Stacks and nests

#### FCL0001

FISH CRATE PLASTIC - LARGE



Quote Number: \_\_\_\_\_

Item Description:

Blades Ripple cut Slicers 2mm (FPR1002)

Department/Section:

Food Services

Purpose of Item:

to slice vegetables

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Blades Ripple cut Slicers 2mm (FPR1002)</u> <u>For Food Processor, Robot coupe R 301 ultra</u>	
1. <u>Ripple cut slicer blade</u>	
2. <u>Stainless Steel</u>	
3. <u>2mm For Robot coupe R 301 ultra</u>	
4.	
5. <u>Please inquire for more clarity and also</u>	
6. <u>to see the picture of the processor that is</u>	
7. <u>use the required blade</u>	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>NJ Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesilwabo</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation / Rank (in full)	<u>S.C.C</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>

# BLADES

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
<b>SLICERS</b>		
Almonds 0,6 mm		UPR0006
0,8 mm		UPR1008
1 mm	FPR0001	UPR0001
2 mm	FPR0002	UPR0002
3 mm	FPR0003	UPR0003
4 mm	FPR0004	UPR0004
5 mm	FPR0005	UPR0005
6 mm	FPR0006	UPR2006
8 mm		UPR0008
10 mm		UPR0010
14 mm		UPR0014
4 mm for cooked potatoes		UPR1014
6 mm for cooked potatoes		UPR1006
<b>RIPPLE CUT SLICERS</b>		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005
<b>GRATERS</b>		
1,5 mm	FPR2015	UPR3015
2 mm	FPR2002	UPR3002
3 mm	FPR2003	UPR3003
4 mm		UPR3004
5 mm		UPR3005
6 mm	FPR2006	
7 mm		UPR3007
9 mm	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003
1,3mm for horseradish paste	FPR3006	

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
<b>JULIENNE</b>		
1 x 8 mm		UPR4008
1 x 30 Onions/Cabbage		UPR4030
2 x 2 mm	FPR4002	UPR5002
2.5 x 2.5 mm		UPR5025
2 x 4 mm	FPR4004	UPR5004
2 x 6 mm	FPR4006	UPR5006
2 x 8 mm		UPR5008
2 x 10 mm		UPR5010
3 x 3 mm		UPR6003
4 x 4 mm	FPR5004	UPR6004
6 x 6 mm	FPR5006	UPR6006
8 x 8 mm	FPR5008	UPR6008

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
<b>DICING EQUIPMENTS (1 dicing grid + 1 slicer)</b>		
5 x 5 x 5 mm		UPR6005
8 x 8 x 8 mm	FPR8008	UPR6018
10 x 10 x 10 mm	FPR8010	UPR6010
12 x 12 x 12 mm	FPR8012	
14 x 14 x 14 mm		UPR6014
14 x 14 x 5 mm (mozzarella)		UPR6015
14 x 14 x 10 mm		UPR6111
20 x 20 x 20 mm		UPR6020
25 x 25 x 25 mm		UPR6025
50 x 70 x 25 mm		UPR6050

<b>FRENCH FRIES EQUIPMENTS*</b>		
8 x 8 mm	FPR9008	UPR7008*
10 x 10 mm	FPR9010	UPR7010*
10 x 16 mm		UPR7016*

**SLICERS**



**RIPPLE CUT SLICERS**



**GRATERS**



**JULIENNE**



**DICING EQUIPMENTS**



**FRENCH FRIES EQUIPMENTS**



\* Not available for CL60 with pusher feed head

**NOTE** French fry and cubing discs must be used with dedicated blade supplied with cuber



# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Portion Server & Pap Stirrer Stainless Steel - 1200mm

Department/Section: Food Services Purpose of Item: To control food portion

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:  
Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No  
if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No  
if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No  
if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No  
if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Portion Server Blue x2, Green x2, White x2 &amp; Red x2</u>	
<u>Pap Stirrer Stainless Steel - 1200mm</u>	
1. <u>Pap Stirrer - Stainless Steel</u>	
2. <u>must be 1200mm</u>	
3.	
4. <u>Please refer to the attached picture pg 393</u>	
5. <u>Portion servers solid blue 236ml / 8oz</u>	
6. <u>Portion server solid Green 118ml / 4oz</u>	
7. <u>Portion server solid Ivory 89ml / 3oz</u>	
8. <u>Portion server solid Red 69ml / 2oz</u>	
9.	
10.	
11. <u>Please refer to the attached picture pg 393</u>	
12.	
13.	
14.	
15.	
16.	

**3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)**

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>NJ Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesilwe</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation/ Rank (in full)	<u>S.C.C</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>



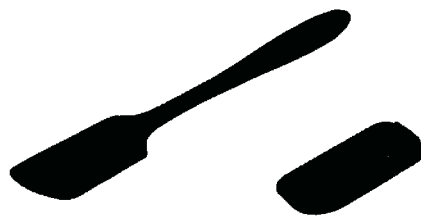
## SILICONE STIRRING SPOONS



**SSS0030**  
STIRRING SPOON - 300mm  
Use up to 204°C

**SSS0038**  
STIRRING SPOON - 380mm

## SILICONE SPATULAS



**SIS0001**  
FULL SILICONE SPATULA  
(BLACK) Use up to 200°C

**SIS0030**  
SILICON SPATULA PLASTIC  
HANDLE - 110mm

## WOODEN SPOONS



**WSP0300**  
WOODEN SPOON  
300mm  
HEAVY DUTY

**WSP0400**  
WOODEN SPOON  
400mm  
HEAVY DUTY

**WSP0450**  
WOODEN SPOON  
450mm  
HEAVY DUTY

**WSP0500**  
WOODEN SPOON  
500mm  
HEAVY DUTY

**WSP0600**  
WOODEN SPOON  
600mm  
HEAVY DUTY

**WSP0800**  
WOODEN SPOON  
800mm  
HEAVY DUTY

**WSP1000**  
WOODEN SPOON  
1000mm  
HEAVY DUTY



## PAP STIRRERS



**PSS0600**  
PAP STIRRER - S/STEEL - 600mm

**PSP1500**  
PAP STIRRER - PLASTIC - 1500mm

**PSS1200**  
PAP STIRRER - S/STEEL - 1200mm



## LADLES



**LDS0011**  
LADLE SOLID  
15ml / 0.50oz



**LDS0001**  
LADLE SOLID  
30ml / 1oz



**LDS0002**  
LADLE SOLID  
59ml / 2oz



**LDS0004**  
LADLE SOLID  
118ml / 4oz



**LDS0006**  
LADLE SOLID  
177ml / 6oz



**LDS0008**  
LADLE SOLID  
236ml / 8oz



**LDS0012**  
LADLE SOLID  
354ml / 12oz

## PORTION SERVERS

Used for pies, portion control, pizza toppings, etc.



**PSS0002**  
PORTION SERVER  
SOLID (BLUE)  
236ml / 8oz



**PSS0003**  
PORTION SERVER  
SOLID (GREEN)  
118ml / 4oz



**PSS0004**  
PORTION SERVER  
SOLID (IVORY)  
88ml / 3oz



**PSS0008**  
PORTION SERVER  
SOLID (RED)  
59ml / 2oz



### FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.

## 6 SIDED GRATER

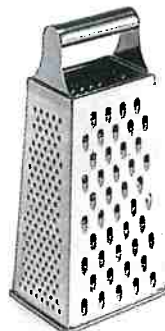
Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



**GRS1006**  
GRATER S/STEEL - 6 SIDED

## 4 SIDED GRATER

NEW



**GRS2006**  
GRATER HEAVY DUTY - 4 SIDED





Quote Number: \_\_\_\_\_

Item Description: JANITORY TROLLEY

Department/Section: Food Services

Purpose of Item: will be used to clean the kitchen

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_ : \_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: \_BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>JANITORY TROLLEY</u>	
<u>Janitor trolley made with stainless steel frame</u>	
<u>These trolley come with a plastic base plate</u>	
1. <u>The Janitor ability to retro-fit and re-customize</u>	
2. <u>the trolley over and over again.</u>	
3. <u>Metal frame construction, using anti-rust, zinc</u>	
4. <u>plated varnished steel.</u>	
<u>These trolley are equipped with adjustable hand bars,</u>	
5. <u>Height adjustable trays and drawers,</u>	
6. <u>With a steel gear pressor</u>	
7. <u>Hold for mops, Two 10L buckets which are red and blue</u>	
8. <u>Two 20L buckets which are red and blue</u>	
9. <u>100mm specified castor size and good maneuverability</u>	
10. <u>The Janitor trolleys comes with a plate with working station</u>	
11. <u>Recommended for general building cleaning</u>	
12. <u>They have different levels for maximum storage in limited spaces</u>	
13. <u>Ideal for cleaning in small areas, They have extension for waste bags -</u>	
14. <u>ideal for pre-prepared cleaning, including waste separation</u>	
15. <u>their option for multiple level (with extension for waste bags)</u>	
16. <u>allow for pre-prepared cleaning in demanding and high loading, 5 years guarantee</u>	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_ : \_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>NJ MAPHUMULO</u>	Name of SCM Rep (in full)	<u>Zesulwa</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation/ Rank (in full)	<u>S.C.C.</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>



**COMPILED BY SPECIFICATION MEMBERS:**

**CHAIRPERSON:** .....

**MEMBERS:** .....

.....

.....

.....

**APPROVED BY CEO:** .....

**SIGNATURE:** .....

**DATE:** .....

**Bidder signature:** .....

**Date:** .....



# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: **COLOURED UTILITY TONGS / Potatoe peeler**

Department/Section: **FOOD SERVICES** Purpose of Item: **FOR DISHING FOOD FOR PATIENTS**

Pre-qualification criteria if any:

1.1. Is the item required to have a regulatory body certification (e.g. SABS, SANS, SANAS, ISO, CIDB, etc.)? Yes / No:  
Regulatory Body / certification required if Yes: \_\_\_\_\_

1.2. Is a compulsory site inspection / briefing session required? Yes / No  
if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No  
if Yes, specify: \_\_\_\_\_

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations,2017 if applicable? Yes / No  
if Yes, specify: \_\_\_\_\_

1.5. Liability Cover insurance? Yes / No  
if Yes, specify: \_\_\_\_\_

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
1. Description Features Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods. Can also be used in conjunction with our coloured knives and cutting boards. In line with H.A.C.C.P requirements. Codes: TCU0300 · Coloured Utility Tongs - White - 300mm TCU1300 · Coloured Utility Tongs - Blue - 300mm TCU2300 · Coloured Utility Tongs - Brown - 300mm TCU3300 · Coloured Utility Tongs - Green - 300mm TCU4300 · Coloured Utility Tongs - Red - 300mm TCU5300 · Coloured Utility Tongs - Yellow - 300mm	
2.	
3. PLEASE REFER TO THE ATTACHED PICTURE	
4. <i>Potatoe peeler Stainless steel and plastic</i>	
5. <i>see the attached picture</i>	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)  
3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or  
3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

List evaluation criteria / special terms and conditions to be advertised (if applicable)	
1. Pre-qualification criteria	Does the offer meet the pre-qualification criteria?
2. Administrative	Does the offer comply to stipulated administrative requirements?

Name of End-user (in full)	<i>N.J Maphumelo</i>	Name of SCM Rep (in full)	<i>ZESULWE</i>
Designation / Rank (in full)	<i>Food Service Manager</i>	Designation/ Rank (in full)	<i>S.C.C.</i>
Signature	<i>[Signature]</i>	Signature	<i>[Signature]</i>
Date	<i>01/09/2021</i>	Date	<i>02/09/2021</i>



## Product Info

Sharp, and designed to peel off the skin and nothing else, this peeler is the answer to all your peeling woes.

- For peeling fruit and vegetables
- The small gap between blade and the guide allows for very thin peelings

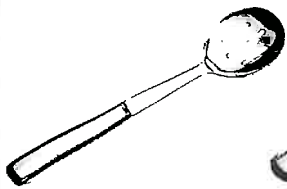
## Specifications

- Stainless steel and plastic



## BUFFETWARE UTENSILS

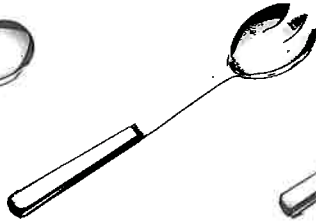
ELEGANT DESIGN FOR ENHANCING YOUR BUFFET



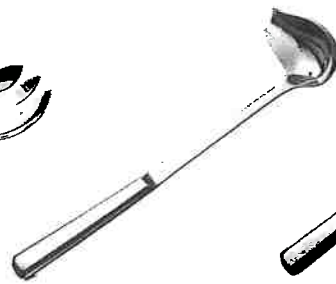
**BUF0003**  
BUFFETWARE SLOTTED  
SPOON - 300mm



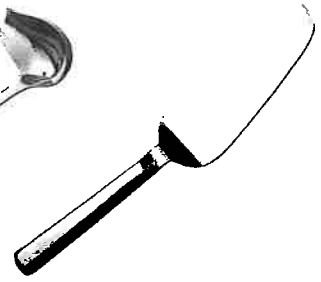
**BUF0001**  
BUFFETWARE SOLID SPOON  
300mm



**BUF0002**  
BUFFETWARE NOTCHED  
SPOON - 300mm

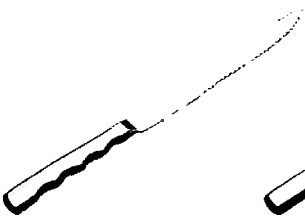


**BUF0004**  
BUFFETWARE SPOUT LADLE  
1oz / 30ml

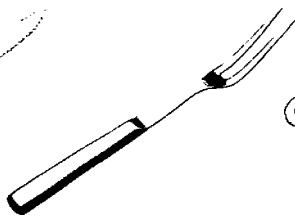


**BUF0007**  
BUFFETWARE PASTRY  
SERVER 300mm

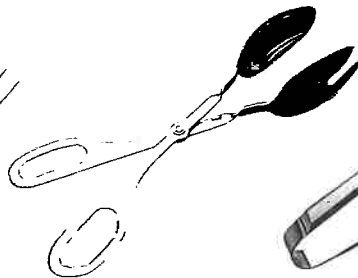
**BUF0005**  
BUFFETWARE SPOUT LADLE  
2oz / 59ml



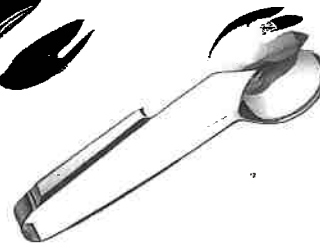
**BUF1008**  
BUFFETWARE CARVING  
KNIFE - 320mm



**BUF2008**  
BUFFETWARE CARVING FORK  
280mm



**BUF0009**  
BUFFETWARE SERVING  
TONGS - SCISSOR TYPE



**BUF1009**  
BUFFETWARE SERVING TONGS  
1 PIECE

## COLOURED UTILITY TONGS

### FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with H.A.C.C.P requirements.

**TCU0300**  
COLOURED UTILITY TONGS (WHITE) - 300mm

**TCU1300**  
COLOURED UTILITY TONGS (BLUE) - 300mm

**TCU2300**  
COLOURED UTILITY TONGS (BROWN) - 300mm

**TCU3300**  
COLOURED UTILITY TONGS (GREEN) - 300mm

**TCU4300**  
COLOURED UTILITY TONGS (RED) - 300mm

**TCU5300**  
COLOURED UTILITY TONGS (YELLOW) - 300mm





# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Vacuum Flask S/Steel - 2.0lt & 5lt

Department/Section: Food Services

Purpose of Item: Will be used to keep tea hot

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Vacuum Flask stainless/steel 2.0lt &amp; 5.0lt</u>	
1. <u>Must be 2lt stainless steel x 0.8</u>	
2. <u>Must be 5lt stainless steel x 0.2</u>	
3. <u>With a plastic black cap</u>	
4. <u>Black handle</u>	
5. <u>Please refer to the attached picture</u>	
6. <u>highlighted</u>	
7.	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>N.J Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesilwa</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation/ Rank (in full)	<u>S.C.C.</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2024</u>	Date	<u>02/09/2024</u>

NEW

## VACUUM FLASK



**VPS0010**  
VACUUM FLASK  
S/STEEL - 1.2Lt



**VPS0015**  
VACUUM FLASK  
S/STEEL - 1.5Lt



**VPS0020**  
VACUUM FLASK  
S/STEEL - 2.0Lt



**VPS0150**  
VACUUM FLASK  
S/STEEL  
INSULATED 1.5Lt



**VPS0200**  
VACUUM FLASK  
S/STEEL  
INSULATED 2Lt



**VPS3050**  
VACUUM FLASK  
(WHITE) 500ml



**VPS3100**  
VACUUM FLASK  
(WHITE) 1Lt



### FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses



### CWA0002

COFFEE WARMER ANVIL - JUG WARMER

### SPECIFICATIONS

POWER:	2 x 0.1kW
VOLTAGE:	230V
PLATE DIAMETER:	2 x 140mm
DIMENSIONS:	432 x 243 x 84mm
WEIGHT:	3kg

## COFFEE JUG WARMER

## ELECTRIC WATER URN - Standard

### FEATURES

- 2.7kW Element controlled by a energy regulator
- The all-welded Stainless Steel body is impervious to rust, and tough enough to withstand day to day knocks
- Modern and fashionable, its clean lines compliment the aesthetics of your business

### ORDER CODES

- URS0012**  
URN ELECTRIC ANVIL STANDARD - 12Lt
- URS0016**  
URN ELECTRIC ANVIL STANDARD - 16Lt
- URS0020**  
URN ELECTRIC ANVIL STANDARD - 20Lt
- URS0030**  
URN ELECTRIC ANVIL STANDARD - 30Lt







# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Roasting Pan Aluminium non stick - 450 X 320mm

Department/Section: Food Services

Purpose of Item: Will be used in the kitchen to prepare food for patients

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_: \_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE / SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Roasting Pan Aluminium non stick - 450 X 320mm</u>	
1. <u>made from aluminium for maximum strength and</u>	
2. <u>durability.</u>	
3. <u>Professional - Quality heavy-gauge aluminium</u>	
4. <u>provides fast, even heating and superior cooking</u>	
5. <u>performance while limiting hot spots</u>	
6. <u>stainless steel handles</u>	
7. <u>DuraTanium<sup>®</sup> is an internally reinforced multi-coat</u>	
8. <u>non-stick coating system</u>	
9. <u>please refer to the attached picture</u>	
10.	
11.	
12.	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_: \_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>NJ Maphumulo</u>	Name of SCM Rep (in full)	<u>Zezulwa</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation / Rank (in full)	<u>S.C.C.</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>

## ROASTING PAN



### FEATURES

- Made from Aluminum for maximum strength and durability
- Professional-quality, heavy-gauge Aluminum provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



**RPA0450**

ROASTING PAN ALUMINIUM NON STICK - 450 x 320mm

Infini  
by  
pujadas

## CREPE PA



**PFC0280**

FRYING PAN CREPE - 280mm



## BLUE STEEL FRYING PANS

### USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

### FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



**PB00180**

PAN BLUE STEEL OMELETTE - 180mm

**PB00240**

PAN BLUE STEEL OMELETTE - 240mm



**PBF0300** PAN BLUE STEEL FRY - 300mm

**PBF0360** PAN BLUE STEEL FRY - 360mm

**PBF0400** PAN BLUE STEEL FRY - 400mm

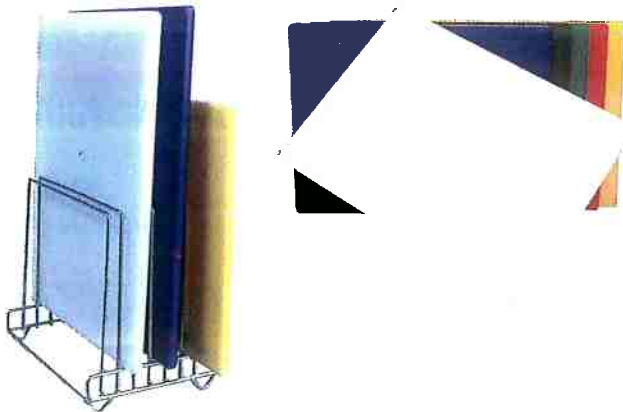
**PBF0450** PAN BLUE STEEL FRY - 450mm

de BUYER  
DEPUIS 1830

## CUTTING BOARDS

### FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.



- CBP0380 CUTTING BOARD PE - 380 x 240 x 12mm (WHITE)
- CBP0440 CUTTING BOARD PE - 440 x 290 x 12mm (WHITE)
- CBP0500 CUTTING BOARD PE - 513 x 385 x 12mm (WHITE)
- CBP0600 CUTTING BOARD PE - 600 x 450 x 12mm (WHITE)
- CBP0610 CUTTING BOARD PE - 610 x 610 x 40mm (WHITE)
- CBP1255 CUTTING BOARD PE - 405 x 255 x 10mm (BLUE)
- CBP1500 CUTTING BOARD PE - 500 x 380 x 13mm (BLUE)
- CBP2255 CUTTING BOARD PE - 405 x 255 x 10mm (BROWN)
- CBP2500 CUTTING BOARD PE - 500 x 380 x 13mm (BROWN)
- CBP3500 CUTTING BOARD PE - 500 x 380 x 13mm (GREEN)
- CBP3255 CUTTING BOARD PE - 405 x 255 x 10mm (GREEN)
- CBP4255 CUTTING BOARD PE - 405 x 255 x 10mm (RED)
- CBP4500 CUTTING BOARD PE - 500 x 380 x 13mm (RED)
- CBP5255 CUTTING BOARD PE - 405 x 255 x 10mm (YELLOW)
- CBP5500 CUTTING BOARD PE - 500 x 380 x 13mm (YELLOW)
- CBS0006 CUTTING BOARD STAND CHROME

**NEW**

Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

- CBP7255 CUTTING BOARD PE - 405 x 255 x 10mm (PURPLE)
- CBP7500 CUTTING BOARD PE - 500 x 380 x 13mm (PURPLE)

## CUTTING BOARD REFINISHER



### FEATURES

- Removes cuts from cutting board
- Saves money on fewer replacement boards
- Dishwasher safe



- CBR0001 CUTTING BOARD REFINISHER (WHITE)
- XCBR1001 CUTTING BOARD REFINISHER SPARE BLADE - PKT (2)

## KITCHEN TIMER

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



- KTE0001 KITCHEN TIMER ELECTRONIC



- MTM0060 MECHANICAL TIMER MANUAL 60 MINUTES





Quote Number: \_\_\_\_\_

Item Description: Cutting Boards and Rack stainless steel.

Department/Section: Food services

Purpose of Item: To cut veges and meat

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE / SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Cutting boards and cutting board rack</u>	
<u>Nylon cutting board 500 x 380 x 13mm</u>	
1. <u>Color : white, blue, brown, green, yellow &amp; Red</u>	
2. <u>material : Plastic, Polyethylene</u>	
3. <u>type : cutting board sets</u>	
4. <u>Shape : Rectangle</u>	
<u>cutting board rack. stainless steel</u>	
5.	
6.	
7. <u>See the attached picture</u>	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>N.J MAPHUMULO</u>	Name of SCM Rep (in full)	<u>ZesulwO</u>
Designation / Rank (in full)	<u>Food Service Manager</u>	Designation/ Rank (in full)	<u>S.C.C.</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>



# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Casserole pots with lids 4lt x 4, 6lt x 2, 10lt x 2, 16lt x 1 & 12lt x 1

Department/Section: Food Services Purpose of Item: Will be used to cook Food For patients

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_: \_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Casserole pot with lids 4lt, 6lt, 10lt, 16lt, 12lt</u>	
1. <u>18/10 Stainless Steel in 2mm thickness, satin</u>	
2. <u>finished</u>	
3. <u>Anatomical heat resistant and stainless steel handles</u>	
4. <u>Lids recessed for perfect fit</u>	
5. <u>Drip proof edge</u>	
6. <u>For use on any heat source</u>	
7. <u>Thermally insulating sandwich base: stainless/steel</u>	
8. <u>Aluminium / stainless steel</u>	
9. <u>Best quality stainless steel for commercial</u>	
10. <u>and industrial use</u>	
11. <u>long lasting and durable</u>	
12. <u>see the attached picture</u>	
13.	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_: \_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>M. J. Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesilwe</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation / Rank (in full)	<u>S.C.C</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>





### STOCK POTS WITH LIDS



- PSS1016**  
POT S/STEEL STOCK 16Lt (280 x 280mm)
- PSS1032**  
POT S/STEEL STOCK 32Lt (350 x 350mm)
- PSS1050**  
POT S/STEEL STOCK 50Lt (400 x 400mm)



### CASSEROLE POTS WITH LIDS



- PSC0006**  
POT S/STEEL CASSEROLE 6Lt (240 x 140mm) **X2**
- PSC0010**  
POT S/STEEL CASSEROLE 10Lt (280 x 180mm) **X2**
- PSC0012**  
POT S/STEEL CASSEROLE 12Lt (300 x 180mm) **X1**
- PSC0016**  
POT S/STEEL CASSEROLE 16Lt (320 x 190mm) **X1**
- PSC0020**  
POT S/STEEL CASSEROLE 20Lt (350 x 210mm)
- PSC0030**  
POT S/STEEL CASSEROLE 30Lt (400 x 250mm)
- PSC0060**  
POT S/STEEL CASSEROLE 60Lt (500 x 310mm)



### LOW CASSEROLE POTS WITH LIDS



- PSC4004**  
POT S/STEEL LOW CASSEROLE 4Lt (240 x 95mm) **X4**
- PSC4008**  
POT S/STEEL LOW CASSEROLE 8Lt (300 x 120mm)
- PSC4019**  
POT S/STEEL LOW CASSEROLE 19.5Lt (400 x 155mm)





# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Concept table: spoons Stainless Steel @ Ladle spoon

Department/Section: Food Services Purpose of Item: Table Spoon

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations,2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
<u>Concept table Spoon</u>	
1. <u>18/10 Stainless Steel 18% chrome and 10% nickel</u>	
2. <u>Whilst 18/0 contains 18% with no nickel</u>	
3. <u>Therefore 18/10 provides greater protection against</u>	
4. <u>corrosion,</u>	
5. <u>scratching and assist with longer lasting</u>	
6. <u>brilliance and shine</u>	
7.	
8. <u>Please see the attached picture !!!</u>	
9.	
10. <u>Ladle spoons stainless steel 177me / 6oz</u>	
11. <u>Ladle spoons stainless steel 236me / 8oz</u>	
12.	
13. <u>Please see the attached picture 16</u>	
14.	
15.	
16.	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>Nij Maphumulo</u>	Name of SCM Rep (in full)	<u>Zezilwo</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation/ Rank (in full)	<u>S.C.C</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>

**PINTINOX**

## SIRIO 18/10



- PN22600001 SIRIO - TABLE SPOON (12)
- PN22600002 SIRIO - TABLE FORK (12)
- PN22600003 SIRIO - TABLE KNIFE (12)
- PN22600004 SIRIO - DESSERT SPOON (12)
- PN22600005 SIRIO - DESSERT FORK (12)
- PN22600006 SIRIO - DESSERT KNIFE (12)
- PN22600007 SIRIO - TEA / COFFEE SPOON (12)
- PN22600008 SIRIO - MOKA SPOON (12)
- PN22600010 SIRIO - SOUP LADLE (1)
- PN22600011 SIRIO - SERVING SPOON (1)
- PN22600012 SIRIO - SERVING FORK (1)
- PN22600015 SIRIO - SALAD FORK (1)
- PN22600017 SIRIO - PASTRY FORK (1)
- PN22600020 SIRIO - CAKE LIFTER (1)
- PN22600028 SIRIO - FISH FORK (12)
- PN22600029 SIRIO - FISH KNIFE (12)
- PN22600039 SIRIO - SOUP SPOON (12)

## CONCEPT 18/10



- PN04500001 CONCEPT - TABLE SPOON (12)
- PN04500002 CONCEPT - TABLE FORK (12)
- PN04500003 CONCEPT - TABLE KNIFE (12)
- PN04500004 CONCEPT - DESSERT SPOON (12)
- PN04500005 CONCEPT - DESSERT FORK (12)
- PN04500006 CONCEPT - DESSERT KNIFE (12)
- PN04500007 CONCEPT - TEA / COFFEE SPOON (12)
- PN04500008 CONCEPT - MOKA SPOON (12)
- PN04500010 CONCEPT - SOUP LADLE (1)
- PN04500011 CONCEPT - SERVING SPOON (1)
- PN04500012 CONCEPT - SERVING FORK (1)
- PN04500028 CONCEPT - FISH FORK (12)
- PN04500029 CONCEPT - FISH KNIFE (12)



Utilities and Smalls

**LADLES**



**LDS0011**  
LADLE SOLID  
15ml / 0.5oz



**LDS0001**  
LADLE SOLID  
30ml / 1oz



**LDS0002**  
LADLE SOLID  
59ml / 2oz



**LDS0004**  
LADLE SOLID  
118ml / 4oz



**LDS0006**  
LADLE SOLID  
177ml / 6oz



**LDS0008**  
LADLE SOLID  
236ml / 8oz



**LDS0012**  
LADLE SOLID  
354ml / 12oz

**PORTION SERVERS**

Used for pies, portion control, pizza toppings, etc.



**PSS0002**  
PORTION SERVER  
SOLID (BLUE)  
236ml / 8oz



**PSS0003**  
PORTION SERVER  
SOLID (GREEN)  
118ml / 4oz



**PSS0004**  
PORTION SERVER  
SOLID (IVORY)  
88ml / 3oz



**PSS0008**  
PORTION SERVER  
SOLID (RED)  
59ml / 2oz

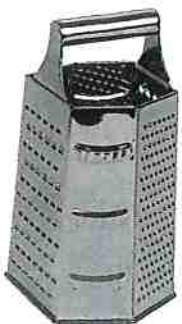


**FEATURES**

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.

**6 SIDED GRATER**

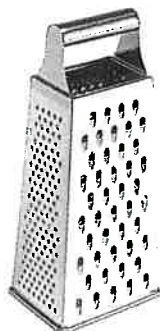
Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



**GRS1006**  
GRATER S/STEEL - 6 SIDED

**4 SIDED GRATER**

**NEW**



**GRS2006**  
GRATER HEAVY DUTY - 4 SIDED





# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: Toaster - Flat plate - non-stick

Department/Section: Food Services

Purpose of Item: Will be used to toast bread for patients.

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification CIDB AND GBI Yes / No:

Regulatory Body / certification required if Yes: YES

1.2. Is a compulsory site inspection / briefing session required? Yes / No

if Yes, specify: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No

if Yes, specify: YES

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No

if Yes, specify: BBBEE CERTIFICATE/SWORN AFFIDAVIT

1.5. Liability Cover insurance? Yes / No

if Yes, specify: YES

**2. What is the specification of the required item?**

List specifications to be advertised	Comment
TOASTER - FLAT PLATE - NON-STICK	
Features	
1. Certified Food safe Teflon coating	
2. Optimally balanced heat to ensure even toasting on top and bottom	
3. Adjustable top plate for a variety of food thicknesses	
4. Detachable drip cup to collect excess fat	
5. Mechanically tested durable handle assembly	
6. Insulated hand grip	
7. Produced in South Africa using heavier gauged Stainless Steel	
8. Operating temperature range 50°C - 240°C	
9.	
10. Power : 2.15kw	
11. Voltage : 230v	
12. Cooking surface : 330 X 355 mm	
13. Dimensions : 355 X 466 X 327 mm	
14. Weight : 14kg	
15.	
16. Please see the attached picture	

3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)

3.1. Deadline for submission if Yes: Date \_\_\_\_/\_\_\_\_/\_\_\_\_ Time \_\_\_\_:\_\_\_\_ Place \_\_\_\_\_

or

3.2. Specify that samples must be made available when requested in writing. Yes  or No

**4. Penalties to be noted by the suppliers:**

4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance.

**5. What is the evaluation criteria / special terms and conditions to be advertised?**

Name of End-user (in full)	<u>N.J Maphumulo</u>	Name of SCM Rep (in full)	<u>Zesuluwo</u>
Designation / Rank (in full)	<u>Food Services Manager</u>	Designation/ Rank (in full)	<u>S.C.C.</u>
Signature	<u>[Signature]</u>	Signature	<u>[Signature]</u>
Date	<u>01/09/2021</u>	Date	<u>02/09/2021</u>

**ANVIL** **2** YEAR LIMITED WARRANTY



## TOASTER - Flat plate

### FEATURES

- Optimally balanced heat to ensure even toasting on top and bottom\*
- Certified cooking grade cast Aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-300°C

\*Unit tested under controlled conditions. Variables may affect the outcome

### TSA1009

TOASTER ANVIL - 9 SLICE - FLAT PLATE

### SPECIFICATIONS

POWER:	2.15kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg

### Note

Toaster and cover sold separately

## TEFLON TOASTER - Cover

### FEATURES

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe

### TCT0001

TEFLON COVER FOR 9 SLICE TOASTERS

## TOASTER - Flat plate - non-stick

### FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom\*
- Adjustable top plate for a variety of food thicknesses
- Detachable drip cup to collect excess fat
- Mechanically tested durable handle assembly
- Insulated hand grip
- Produced in South Africa using heavier gauged Stainless Steel
- Operating temperature range: 50°C-240°C

\*Unit tested under controlled conditions. Variables may affect the outcome

### TSA2009

TOASTER ANVIL - 9 SLICE - FLAT - NON-STICK PLATES

### SPECIFICATIONS

POWER:	2.15kW
VOLTAGE:	230V
COOKING SURFACE:	330 x 355mm
DIMENSIONS:	355 x 466 x 327mm
WEIGHT:	14kg



# END-USER SPECIFICATION FORM

Quote Number: \_\_\_\_\_

Item Description: **5 DIVISION BAIN MARIE**

Department/Section: **FOOD SERVICES**

Purpose of Item: **TO WARM UP THE FOOD**

**1. Pre-qualification criteria if any:**

1.1. Is the item required to have a regulatory body certification (e.g. SABS, SANS, SANAS, ISO, CIDB, etc.)? Yes / No:  
Regulatory Body / certification required if Yes: \_\_\_\_\_

1.2. Is a compulsory site inspection / briefing session required? Yes / No  
if Yes, specify: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_ : \_\_\_\_ Place \_\_\_\_\_

1.3. Is local production and content part of the quote? Yes / No  
if Yes, specify: \_\_\_\_\_

1.4. Provisions of section 4(1)(a) of the PPPFA Regulations, 2017 if applicable? Yes / No  
if Yes, specify: \_\_\_\_\_

1.5. Liability Cover insurance? Yes / No  
if Yes, specify: \_\_\_\_\_

**2. What is the specification of the required item?**

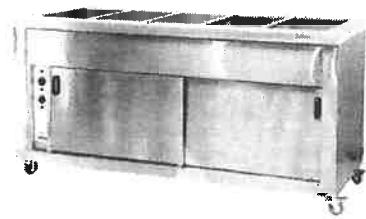
List specifications to be advertised	Comment
1. <ul style="list-style-type: none"> <li>· 5 Division 1860mm Bain Marie Hot Closet</li> <li>· pack size : 1890 x 730 x 915 mm</li> <li>· power : 6.0 kw</li> <li>· voltage : 380 volts</li> <li>· The bain marie surround and body is manufactured from 1.0mm type 430 stainless steel</li> <li>· The bain marie floor mid shelf &amp; inners manufactured from 1.4mm galvanised steel</li> <li>· The well is fitted with an immersion element controlled through a variable thermostat with range of 1-110 degrees</li> <li>· The turn down shall be 45mm all round</li> <li>· The swivel waste with gate valve shall be fitted under the bain well at one end for drainage purposes</li> <li>· The stainless steel body shall house the thermostat and indicator lights</li> <li>· Hot cupboard is fitted with shelf</li> <li>· Upper door guides shall consist of aluminium extrusion and rollers to doors</li> <li>· The hot cupboard is fitted with elements wired to a variable thermostat with indicator light</li> <li>· the control panel shall be manufactured from 0.9mm type 430 stainless steel</li> <li>· 75mm caster wheels 2 with breaks fitted</li> <li>· Division A 1890mm</li> <li>· Weight 80kg</li> <li>· WDA40</li> </ul>	
2. <i>Please refer to the attached picture</i>	
3.	
4.	
5.	

**3. Does a sample need to be submitted? Yes / No (select option 3.1 or 3.2)**

3.1. Deadline for submission if Yes: Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Time \_\_\_\_ : \_\_\_\_ Place \_\_\_\_\_

Name of End-user (in full)	<i>N/S Maphumulo</i>	Name of SCM Rep (in full)	<i>ZESULWE</i>
Designation / Rank (in full)	<i>Food Service Manager</i>	Designation/ Rank (in full)	<i>S.C.C</i>
Signature	<i>[Signature]</i>	Signature	<i>[Signature]</i>
Date	<i>01/09/2021</i>	Date	<i>02/09/2021</i>

x



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Accept

## Item information

Condition:

New

Location:

South Africa

Product code:

BNMR1013O7

bidorbuy ID:

455250962

## Description

- 5 Division 1860mm Bain Marie Hot Closet
- pack size : 1890 x 730 x 915 mm
- power : 6.0 kw
- voltage : 380 volts
- The bain marie surround and body is manufactured from 1.0mm type 430 stainless steel
- The bain marie floor mid shelf & inners manufactured from 1.4mm galvanised steel
- The well is fitted with an immersion element controlled through a variable thermostat with range of 1-110 degrees
- The turn down shall be 45mm all round
- The swivel waste with gate valve shall be fitted under the bain well at one end for drainage purposes
- The stainless steel body shall house the thermostat and indicator lights
- Hot cupboard is fitted with shelf
- Upper door guides shall consist of aluminium extrusion and rollers to doors
- The hot cupboard is fitted with elements wired to a variable thermostat with indicator light
- the control panel shall be manufactured from 0.9mm type 430 stainless steel
- 75mm caster wheels 2 with breaks fitted
- Division A 1890mm
- Weight 80kg
- WDA40