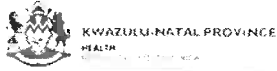


SharePoint

Sibya Mvelisi ?



KZN HEALTH

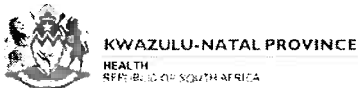
KZN Health Intranet

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KZN Health > Components > Supply Chain Management

AdvertQuote



Quotation Advert

Opening Date: 2022-01-20

Closing Date: 2022-01-27

Closing Time: 11:00

INSTITUTION DETAILS

Institution Name: ~~Select...~~ *Ceza / Thukizwe Hospital*

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: 2022-01-19

ITEM CATEGORY AND DETAILS

Quotation Number: ZNQ:
CAH/THU/384/21-22

Item Category: ~~Select...~~ *Goods*

Item Description: Crockery and cutlery.

Quantity (if supplies) 253

COMPULSORY BRIEFING SESSION / SITE VISIT

Select Type: ~~Select...~~ *Not Applicable*

Date:

Time:

Venue:

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

QUOTES SHOULD BE DELIVERED TO: Ceza hospital (tender box) or send via email.

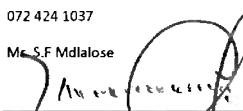
ENQUIRIES REGARDING THE ADVERT MAY BE DIRECTED TO:

Name: Mr. G.N. Masondo

Email: cezahospitalquotations@gmail.com

Contact Number: 072 424 1037

Finance Manager Name: Mr. S.F. Mdlalose

Finance Manager Signature: 

No late quotes will be considered

STANDARD QUOTE DOCUMENTATION OVER R30 000.00

YOU ARE HEREBY INVITED TO QUOTE FOR REQUIREMENTS AT: CEZA / THULASIZWE DISTRICT HOSPITAL.

DATE ADVERTISED: 2022/01/20 CLOSING DATE: 2022/01/27 CLOSING TIME: 11:00

FACSIMILE NUMBER: N/A E-MAIL ADDRESS: cezahospitalquotations@gmail.com

PHYSICAL ADDRESS: PRIVATE BAG X200, CEZA 3866.

QUOTE NUMBER: CAH/THU/384/21-22

DESCRIPTION: Supply and deliver crockery and cutlery.

CONTRACT PERIOD: once off (if applicable) VALIDITY PERIOD 60 Days SARS PIN:

CENTRAL SUPPLIER DATABASE REGISTRATION (CSD) NO. [Grid]

UNIQUE REGISTRATION REFERENCE

[Grid]

DEPOSITED IN THE QUOTE BOX SITUATED AT (STREET ADDRESS)

CEZA MAIN ROAD, ECHIBINI AREA NEXT TO CEZA POLICE STATION

TENDER BOX NEAR CEZA MAIN GATE.

Bidders should ensure that quotes are delivered timeously to the correct address. If the quote is late, it will not be accepted for consideration.

The quote box is open from 08:00 to 15:30.

QUOTATIONS MUST BE SUBMITTED ON THE OFFICIAL FORMS – (NOT TO BE RETYPED)

THIS QUOTE IS SUBJECT TO THE PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT AND THE PREFERENTIAL PROCUREMENT REGULATIONS, 2011, THE GENERAL CONDITIONS OF CONTRACT (GCC) AND, IF APPLICABLE, ANY OTHER SPECIAL CONDITIONS OF CONTRACT.

THE FOLLOWING PARTICULARS MUST BE FURNISHED (FAILURE TO DO SO MAY RESULT IN YOUR QUOTE BEING DISQUALIFIED)

NAME OF BIDDER

POSTAL ADDRESS

STREET ADDRESS

TELEPHONE NUMBER CODE.....NUMBER..... FACSIMILE NUMBER CODE.....NUMBER.....

CELLPHONE NUMBER

E-MAIL ADDRESS

VAT REGISTRATION NUMBER (If VAT vendor)

HAS A B-BBEE STATUS LEVEL VERIFICATION CERTIFICATE BEEN SUBMITTED? (SBD 6.1) [YES] [NO] [] [A B-BBEE STATUS LEVEL VERIFICATION CERTIFICATE/SWORN AFFIDAVIT (FOR EMES& QSEs) MUST BE SUBMITTED TO QUALIFY FOR PREFERENCE POINTS FOR B-BBEE]

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 5lt.				
	02	Roosting pan aluminum non stick -450x320mm.				
	06	Colour coded cutting board, white, blue, green, red, brown and yellow.				
	01	One cutting board rack.				
	04	Low casserole posts with lids 4ltx4.				
	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/60zx2.				
	04	Ladle solid stainless steel 236mlx4.				
	01	Toaster-flat plate-non-stick.				
		Bain mane S division.				
		Specification attached.				
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: M.Z. Mtshali Tel: 0724241037
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DECLARATION OF INTEREST

1. Any legal person, including persons employed by the state¹, 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, shareholder²): 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
-------------------------	--------------------	-------------------	---------------

¹"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. |

²"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:
--------------------	--

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 points 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;
- (ii) the name and address of the recipient;
- (iii) an individual serialized number and the date upon which the tax invoice is issued;
- (iv) a description and quantity or volume of the goods or services supplied;
- (v) the official department order number issued to the supplier;
- (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
Total points for Price and B-BBEE must not exceed	100

- 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:

$$P_s = 80 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right) \text{ Where}$$

- P_s = Points scored for price of bid under consideration
- P_t = Price of bid under consideration
- P_{min} = 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 last 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

(Yes, specify: BBNRECERTIFICATE/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 168mm</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



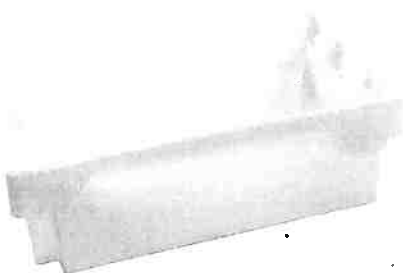
FEATURES

- 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: BBEE 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
SLICERS		
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

RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005

GRATERS		
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
JULIENNE		
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
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
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

FRENCH FRIES EQUIPMENTS*		
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 & 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 88ml / 3oz</u>	
8. <u>Portion server solid red 59ml / 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>Zesulwe</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

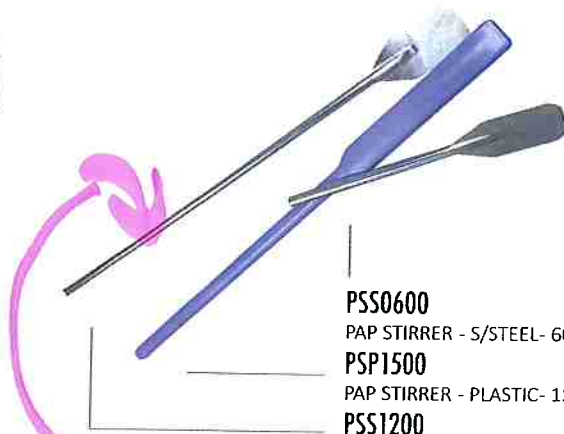
WSP0600
WOODEN SPOON
600mm
HEAVY DUTY

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



X2

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

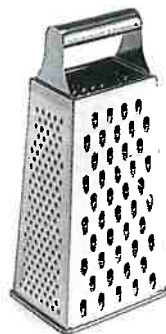
Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



GRS1006
GRATER S/STEEL - 6 SIDED

4 SIDED GRATER

NEW



GRS2006
GRATER HEAVY DUTY - 4 SIDED





Quote Number: _____

Item Description: **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. Potatoe peeler Stainless steel and plastic	
5. 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?

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)	NJ Maphumelo	Name of SCM Rep (in full)	Zesulwe
Designation / Rank (in full)	Food Service Manager	Designation/ Rank (in full)	S.C.C.
Signature	<i>[Signature]</i>	Signature	<i>[Signature]</i>
Date	01/09/2021	Date	02/09/2021



Product Info

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

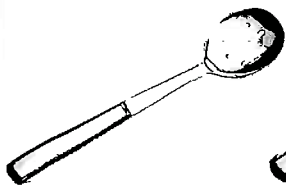
- For peeling fruit and vegetables
- The small gap between blade and the guide allows for very thin peelings

Specifications

- Stainless steel and plastic

BUFFETWARE UTENSILS

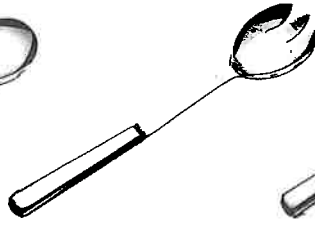
ELEGANT DESIGN FOR ENHANCING YOUR BUFFET



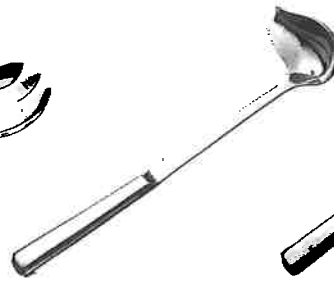
BUF0003
BUFFETWARE SLOTTED
SPOON - 300mm



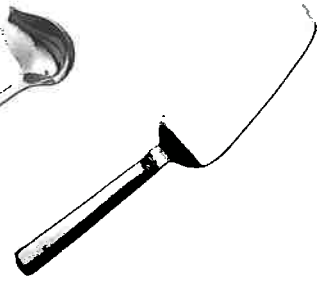
BUF0001
BUFFETWARE SOLID SPOON
300mm



BUF0002
BUFFETWARE NOTCHED
SPOON - 300mm

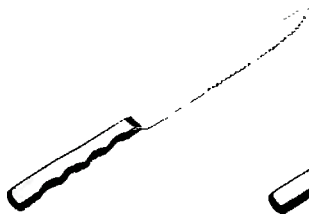


BUF0004
BUFFETWARE SPOUT LADLE
1oz / 30ml

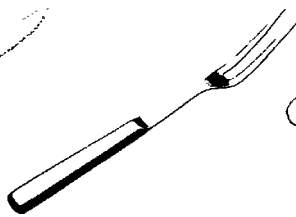


BUF0007
BUFFETWARE PASTRY
SERVER 300mm

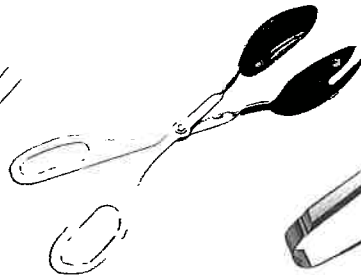
BUF0005
BUFFETWARE SPOUT LADLE
2oz / 59ml



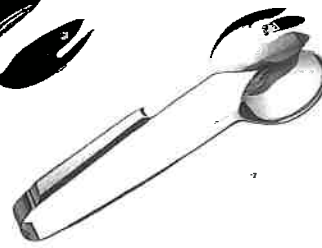
BUF1008
BUFFETWARE CARVING
KNIFE - 320mm



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: BBEE 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 & 5.0lt</u>	
1. <u>must be 2lt stainless steel x 06</u>	
2. <u>must be 5lt stainless steel x 02</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>Zesilung</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



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

ELECTRIC WATER URN - Standard



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 Aluminum for maximum strength and</u>	
2. <u>durability.</u>	
3. <u>Professional - Quality heavy-gauge Aluminum</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>Quantanium[®] 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>N.J. Maphumulo</u>	Name of SCM Rep (in full)	<u>Zegulumb</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>30/09/2021</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
pujada

CREPE P



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

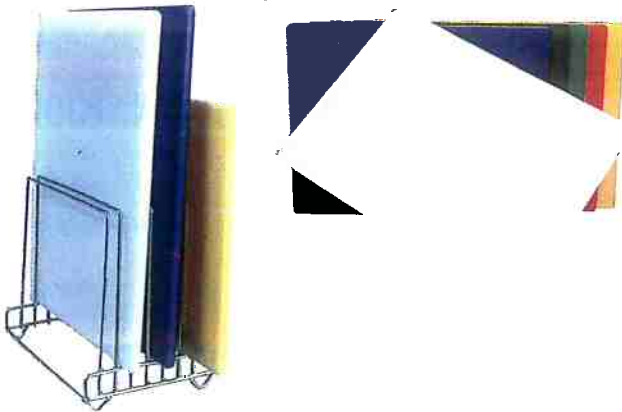
PBF0450 PAN BLUE STEEL FRY - 450mm

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

CARLISLE
FOODSERVICE PRODUCTS

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





END-USER SPECIFICATION FORM

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 & 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>Drop 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 and industrial use</u>	
10. <u>long lasting and durable</u>	
11. <u>See the attached picture</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>N.Y. 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>



CASSEROLE POTS WITH LIDS



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



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)



LOW CASSEPOLE POTS WITH LIDS



- PSC4004
POT S/STEEL LOW CASSEPOLE 4Lt (240 x 95mm) **X4**
- PSC4008
POT S/STEEL LOW CASSEPOLE 8Lt (300 x 120mm)
- PSC4019
POT S/STEEL LOW CASSEPOLE 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 177ml / 6oz</u>	
11. <u>Ladle spoons stainless steel 236ml / 8oz</u>	
12.	
13. <u>Please see the attached picture 56</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:

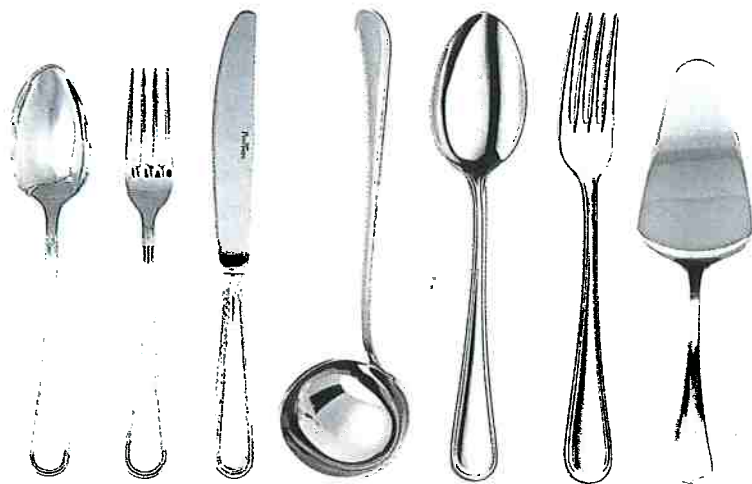
4.1. If the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, **deduct from the contract price**, as a penalty, a sum calculated on the delivered 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>Zezulwo</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 / 0.50oz



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



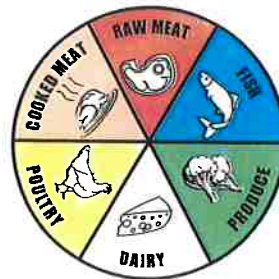
PSS0003
PORTION SERVER
SOLID (GREEN)
118ml / 4oz



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

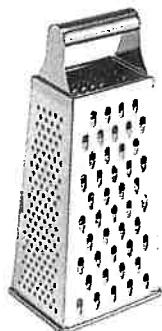
Stainless Steel body. 6 sides for multi grating of cheese, onions and vegetables



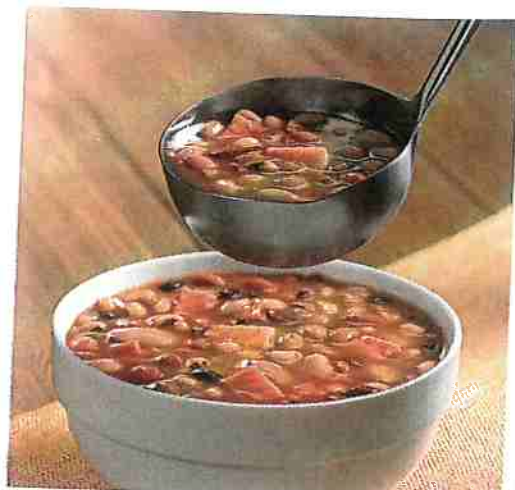
GRS1006
GRATER S/STEEL - 6 SIDED

4 SIDED GRATER

NEW



GRS2006
GRATER HEAVY DUTY - 4 SIDED





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



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"> • 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 	
2.	Please refer to the attached picture.	
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)	Ni Maphumulo	Name of SCM Rep (in full)	Zesulwe
Designation / Rank (in full)	Food Service Manager	Designation/ Rank (in full)	S.C.C
Signature	<i>[Signature]</i>	Signature	<i>[Signature]</i>
Date	01/09/2021	Date	02/09/2021

Item information

Condition:

New

Location:

South Africa

Product code:

BNMR101307

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