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AdvertQuote



Quotation Advert

Opening Date: 2022-09-02

Closing Date: 2022-09-09

Closing Time: 11:00

INSTITUTION DETAILS

Institution Name: Select...

Province: KwaZulu-Natal

Department or Entity: Department of Health

Division or section: Central Supply Chain Management

Place where goods / services is required: ST ANDREWS HOSPITAL

Date Submitted: 2022-09-02

ITEM CATEGORY AND DETAILS

Quotation Number: ZNQ: SAH:264/22/23

Item Category: Select...

Item Description: SERVICING OF KITCHEN EQUIPMENT

Quantity (if supplies): 19

COMPULSORY BRIEFING SESSION / SITE VISIT

Select Type: Select...

Date:

Time:

Venue:

QUOTES CAN BE COLLECTED FROM: WEBSITE

QUOTES SHOULD BE DELIVERED TO: DEPOSIT IN THE TENDER BOX SITUATED IN THE MAIN SECURITY GATE OR TO EMAIL: Standrews.Quotations@kznhealth.gov.za

ENQUIRIES REGARDING THE ADVERT MAY BE DIRECTED TO:

Name: MR N MBUTHUMA

Email: Standrews.Quotations@kznhealth.gov.za

Contact Number: 039 433 1955

Finance Manager Name: MISS PM MTOLO

Finance Manager Signature: 

No late quotes will be considered

OFFICIAL PRICE PAGE FOR QUOTATIONS OVER R30 000

QUOTE NUMBER: SAH:264/22/23

DESCRIPTION: SERVICING OF KITCHEN EQUIPMENT

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
		PLEASE QUOTE TO SERVICE THE FOLLOWING				
	19	SERVICING OF KITCHEN EQUIPMENT				
		NB: SPECIFICATION ATTACHED				
		NB: PLEASE RETURN THIS QUOTATION WITH THE FOLLOWING DOCUMENTS				
		1.LATEST CSD SUMMARY REPORT				
		2.VALID BBBEE CERTIFICATE				
		3.VALID SARS PIN				
		NB:STRICTLY COMPLY WITH THE DELIVERY PERIOD.				
		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

<p>Enquiries regarding the <u>quote</u> may be directed to:</p> <p>Contact Person: MR N MBUTHUMA Tel: 039 433 1955</p> <p>E-Mail Address: Standrews.Quotations@kznhealth.gov.za</p>	<p>Enquiries regarding <u>technical information</u> may be directed to:</p> <p>Contact Person: Tel:.....</p>
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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 OR CANCELLATION OF THIS QUOTATION.***
- 3.4. The price quoted must include VAT (if VAT vendor).
- 3.5. Should a bidder become a VAT vendor after award or during the implementation of a contract, they may not request the VAT percentage from the Department as the service provider made an offer during the period they were not registered as a VAT vendor. The Department is only liable for any VAT from registered VAT vendors as originally stated on the quotation document.
- 3.6. 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.*
- 3.7. 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.
- 3.8. 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.
- 3.9. Offers must comply strictly with the specification.
- 3.10. Only offers that meet or are greater than the specification will be considered.
- 3.11. Late offers will not be considered.
- 3.12. Expired product/s will not be accepted. All products supplied must be valid for a minimum period of six months.
- 3.13. Used/ second-hand products will not be accepted.
- 3.14. A bidder not registered on the Central Suppliers Database or whose verification has failed will not be considered.
- 3.15. All delivery costs must be included in the quoted price for delivery at the prescribed destination.
- 3.16. 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.
- 3.17. In cases where different delivery points influence the pricing, a separate pricing schedule must be submitted for each delivery point.
- 3.18. In the event of a bidder having multiple quotes, only the cheapest according to specification will be considered.
- 3.19. Verification will be conducted to identify if bidders have multiple companies and are cover-quoting for this bid.
- 3.20. 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, which does not affect the preference points or price, is incomplete in any respect, the said supplier meets all specification requirements and scores the highest points in terms of preference points and price, 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.*

TAX INVOICE

10.3. 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. |

11. 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.

12. PENALTIES

- 12.1. 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.
- 12.2. 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.
- 12.3. 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.
- 12.4. 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.

13. TERMINATION FOR DEFAULT

- 13.1. 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.
- 13.2. 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.
- 13.3. 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.

14. THE DEPARTMENT RESERVES THE RIGHT TO PASS OVER ANY QUOTATION WHICH FAILS TO COMPLY WITH THE ABOVE.

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 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.

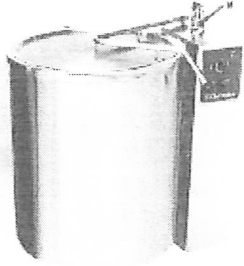
WITNESSES	
1.
2.

..... SIGNATURE(S) OF BIDDERS(S)
DATE:
ADDRESS.....

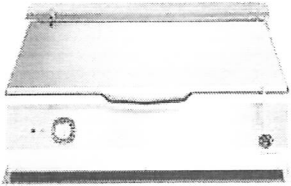
DEPARTMENT OF HEALTH
ST ANDREWS HOSPITAL
FOOD SERVICES EQUIPMENT SERVICING

NO.	ITEM	QTY	AMOUNT	TOTAL
1	Cleaning of Canopy and changing of filters	1		
2	Steam Pots/Boiling Pans	3		
3	Wrapping Machine	1		
4	Plate Lowerator	1		
5	Stove Electrical with solid plates	2		
6	Knife Sharpening Machine	1		
7	Planetary Mixer Floor standing	1		
8	Bain Marie with Heated Cabinet	1		
9	Tilting Pan	1		
10	Convectional Oven	1		
11	Potato Peeler Industrial	1		
12	Dishwasher Automatic	1		
13	Macerator	1		
14	Gas Stove	1		
15	Food Blender	1		
16	Vegetable Preparation Machine	1		
17	Food Trolleys Insulated	9		
18	Exhaust Hood with Capmax Filters	1		
19	Potwashing sinks	3		
	TOTAL			

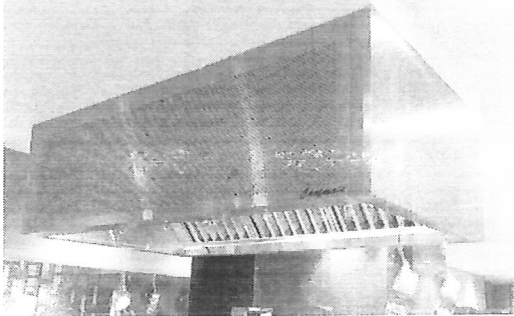
7.2.1.EL. BOILING PAN+AUTO.FILL. -100L-EASYLINE

ITEM NO: ITEM NO-MK1			EL. BOILING PAN+AUTO.FILL. -100L-EASYLINE		
QUANTITY: 1					
MAKE: ELECTROLUX / MKN / GARLAND					
MODEL: EBE100AWF/ 232189					
ALTERNATEMAKE: EQUIVALENT					
SIZE					
Width: 1068 mm	Depth: 780 mm	Height: 900 mm			
CAPACITY		100 ltrs			
M.E.P REQUIRMENT			SPECIFICATIONS		
PLUMBING:			<ul style="list-style-type: none"> Stainless steel construction with the deep drawn pan with rounded edges manufactured from AISI 304 stainless steel. Pan can be tilted beyond 90° to completely empty the food. Motorized tilting with tilting axis located in the middle of the pan to keep the pouring lip high and allow tall vessels to be filled. Automatic water filling of the steam generator. Electric heating elements submerged directly in the water of the jacket. Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a temperature of 112°C in a jacket with an automatic deaeration system. Safety valve avoids overpressure of the steam in the jacket. Safety thermostat protects against low water level. Max pressure at 0,5 bar. High thermal input and fast heat up. Electromechanical control. Lower temperate outside the panels. IPX5 water protection. For freestanding installation one left column is necessary for each unit. 		
Cold	Ø	½"			
Hot	Ø	½"			
Waste	Ø	½"			
ELECTRIC :					
Power	15.0kw				
Voltage	400v/50-60hz/3ph				
EXHAUST					
GAS:					
BTU/h	NA				
KW	NA				
Con.		NA			
ACCESSORIES:			<ul style="list-style-type: none"> Left leg/column (to be ordered always one unit for single or multiple installation) PNC 928000 Floor fastening kit (fastening is integrated in the floor - for a correct installation you need 1 for each pan plus 1 for the left column) PNC 928001 Kit for a correct and easy positioning and installation of the pan (for a correct installation you need 1 for each pan) PNC 928002 Floor fastening kit (fastening on the floor surface) PNC 928003 Measure stick 100lt PNC 928008 Strainer 8mm holes 100lt PNC 928012 		
SPECIAL NOTE:					


7.2.2. 100LT EL. BRAISING PAN-DUOMAT BOTTOM AUT.

ITEM NO: ITEM NO-MK2			100LT EL. BRAISING PAN-DUOMAT BOTTOM AUT.		
QUANTITY: 1					
MAKE: ELECTROLUX / MKN/GARLAND					
MODEL: E9BREJDPFM/ 391150					
ALTERNATEMAKE: EQUIVALENT					
SIZE					
Width:	Depth:	Height:			
1000 mm	930 mm	850 mm			
CAPACITY		100 ltrs			
M.E.P REQUIRMENT			SPECIFICATIONS		
PLUMBING:			<ul style="list-style-type: none"> • Unit to be Electrolux 900XP Electric Bratt Pan 100 liter capacity. • Electric characteristics to be __ 400 V. Infrared heating elements positioned below the cooking surface. Unit shall have Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. • Unit can be installed on cantilever systems. Unit shall include mechanism to automatically tilt the pan and double-skinned closing lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator. • Exterior panels of unit in Stainless steel with Scotch Brite finish. Unit has right-angled side edges to allow flush-fitting junction between units. 		
Cold	Ø	¾"			
Hot	Ø	NA			
Waste	Ø				
ELECTRIC:					
Power	17.0kw				
Voltage	380-400v/50-60hz/3ph				
EXHAUST					
GAS:					
BTU/h	NA				
KW	NA				
Con.		NA			
ACCESSORIES:					
SPECIAL NOTE:					

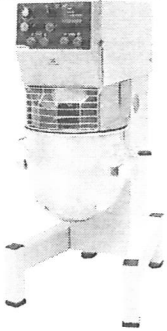
7.2.3. COMPENSATING EXHAUST HOOD WITH CAPMAX FILTERS

ITEM NO: MK 05			COMPENSATING EXHAUST HOOD WITH CAPMAX FILTERS		
QUANTITY: 1					
MAKE: HALTON/ CHEFMATE / VIANEN					
MODEL: WMCH - 4					
ALTERNATE MAKE: EQUIVALENT					
SIZE					
Width: 5300 mm	Depth: 1500 mm	Height: 600 mm			
M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			<ul style="list-style-type: none"> • Material of construction SS 304 - 1 mm Thick • Leak-proof SMACNA Compliant Construction • Compliant to ASTM F 1704 for Capture and Containment Performance • Compliant to ASHRAE standard 154, NFPA - 96 • Seamless welded finish for watertight construction • No sharp edges and well ground surface for human safety • High Efficiency CapMax® Baffle Filters compliant to NFPA 96 • Filter Inclination as per SMACNA for proper oil flow and collection • Vapour proof LED fitting with toughened glass with 6500 K Colour temperature • Sliding Damper for fine balancing of Air flow • Pressure Sensing ports to monitor plenum pressure • Ready to connect junction pin for LED light connection • Peripheral jet SlipStream to contain fumes within the Hood as per ASHRAE 154 • Perforated front in Supply plenum for discharging low velocity make-up air • Perforated Man cooling grill for Human Comfort 		
Cold	Ø	NA			
Hot	Ø	NA			
Waste	Ø	NA			
ELECTRIC :					
Power	0.6 kw				
Voltage	220v/50hz/1ph				
EXHAUST					
4000 CFM @ 150 Pa					
FRESH AIR THROUGH HOOD					
3400 CFM @ 80 Pa					
TFA THROUGH CEILING					
200 CFM					
ACCESSORIES:					
SPECIAL NOTE:					

7.2.6. SKYLINE PREMIUMS OVEN

ITEM NO: ITEM NO-MK19		SKYLINE PREMIUMS OVEN 10 GN 1/1 - ELECTRIC		
QUANTITY: 1				
MAKE: ELECTROLUX / MKN/ CONVOTHERM				
MODEL: ECOE101T2A0/ 217722				
ALTERNATEMAKE: EQUIVALENT				
SIZE				
Width: 867 mm	Depth: 775 mm			Height: 1058 mm
CAPACITY	10 GN 1/1			
M.E.P REQUIRMENT		SPECIFICATIONS		
PLUMBING:		<ul style="list-style-type: none"> • Combi oven with high resolution full touch screen interface, multilanguage - Built-in steam generator with real humidity control based upon Lambda Sensor - Opti Flow air distribution system to achieve maximum performance with 7 fan speed levels - Sky Clean: Automatic and built-in self-cleaning system with integrated descale of the steam generator. • 5 automatic cycles (soft, medium, strong, extra strong, rinse only) and green functions to save energy, water, detergent and rinse aid - Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, Eco Delta, Sous-Vide, Static Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control) - Special functions: Multi Timer cooking, Plan-n-Save to cut running costs, Make-it Mine to customize interface, Sky Hub to customize homepage, agenda My Planner, Sky Duo connection to Skyline Chillers, automatic backup mode to avoid downtime - USB port to download HACCP data, programs and settings. Connectivity ready • 6-point multi sensor core temperature probe • Double glass door with LED lights • Stainless steel construction throughout • Supplied with n.1 tray rack 1/1 GN, 67 mm pitch. 		
Cold	Ø			¾"
Hot	Ø			NA
Waste	Ø			50MM
ELECTRIC:				
Power	19.0kw			
Voltage	380-415v/50-hz/3ph			
EXHAUST				
GAS:				
BTU/h	NA			
KW	NA			
Con.		NA		
ACCESSORIES:				
SPECIAL NOTE:				

7.2.9. PLANETARY MIXER-ELECTRONIC

ITEM NO: MG2		PLANETARY MIXER-ELECTRONIC 60LT 400/3		
QUANTITY: 1				
MAKE: ELECTROLUX /SALVA/HOBART				
MODEL: XBE60/ 600282				
ALTERNATEMAKE: EQUIVALENT				
SIZE				
Width: 685 mm	Depth: 1050 mm			Height: 1445 mm
CAPACITY	60 ltrs			
M.E.P REQUIREMENT		SPECIFICATIONS		
PLUMBING :		<ul style="list-style-type: none"> • Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 18/8 (AISI 302) 60-liter stainless steel bowl. • Powerful asynchronous motor (4000 W) with electronic speed variator (10 speed levels from 20 to 180 rpm). • Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. • Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. • Motor and mechanism are protected against overloading. • Heavy duty safety screen. Control panel with timer and bowl lighting. • Geared motor drive system to raise and lower the bowl. • Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminum paddle and stainless steel wire whisk.. 		
Cold	Ø			NA
Hot	Ø			NA
Waste	Ø			NA
ELECTRIC :				
Power	4.0kw			
Voltage	380-440v/50-hz/3ph			
EXHAUST				
GAS:				
BTU/h	NA			
KW	NA			
Con.		NA		
ACCESSORIES:				
SPECIAL NOTE:				

- i. All faucets and pre-rinse assemblies shall be polished chromium plate
- ii. Deck mounted mixing faucet assemblies shall be polished chromium plated, with 250mm (10") swing nozzle and non-splash aerator, as specified in the elevations.
- iii. Wall mounted mixing faucet assemblies shall be series polished chromium plated, with 250mm (10") swing nozzle, is specified in the elevations.
- iv. Dipperwell and faucet sets/assemblies shall be COMPONENT HARDWARE MODEL K30-1010 or equal , unless specified otherwise

3.2.3 Pre-Rinse Assemblies

Wall and deck mounted pre rinse assemblies shall be similar and equal to as specified in the equipment specifications.

3.2.4 Scrapping Rig

Provide scrape unit on scrapping station, fixed to front edge of table top as manufactured by NORDIEN or approved equal.

- i. Locks for metal drawers shall be COMPONENT HARDWARE SERIES P-10-0370 or approved equal.
- ii. Locks for metal sliding doors shall be COMPONENT HARDWARE SERIES P20-0490 or approved equal.
- iii. Locks for hinged doors shall be COMPONENT HARDWARE SERIES P30 or approved equal.
- iv. Locks shall be keyed alike within individual respective work areas and provided with master keys. The demarcation of work areas are to be established with the hospital administration

3.2.5 Casters

Castors shall be 5" (127.0mm) or 6" (152.4mm) diameter heavy-duty type, ball bearing, disc wheel, with replaceable greaseproof rubber or neoprene tires with a minimum tire tread width of 1-3/16" (30.2mm). Minimum capacity per caster shall be 250 pounds (112.5kg), unless otherwise specified. Provide grease fittings, thread guards, and polished plated finish. Provide with wheel locking device where specified.

3.2.6 Refrigerated Compartments

- a) Insulation shall be 2" (50.8mm) polyurethane that has to be injected foamed-in-place using a blowing agent that is free of VOC (Volatile Organic Compound), has a low GWP (Global Warming Potential) and has an ODP (Ozone Depleting Potential) value of 0. Fibreglass or polystyrene will not be acceptable.
- b) Cabinet bodies shall be of double-wall construction. Vertical and horizontal corners shall be coved and floor pan shall not be provided with a drain pipe. The condensate from the evaporator unit shall be bled off to a sweat evaporator pan outside the cabinet heated by hot gas pipe.
- c) Provide electronic thermometer with electronic thermometer (vapour proof), exterior mounted on work side of each refrigerated compartment. Thermometers shall be adjustable and shall be calibrated after installation.
- d) The interior shall be provided with a 15 watt light bulb per compartment.

walls and other equipment

- ii. Enclosed base table undershelves shall be stationary, unless otherwise specified, with back and ends turned up 1" (25.4mm) with hug edge to insure tight fit to the body. Front edge shall have square turn down and back as g.1 above.
- iii. Wall mounted shelves shall have 90 degrees angle turned down 40mm (1.6") and 90 degrees back 12mm (0.5") in, in front and sides, with 2" (50.8mm) turned up with hug edge at back where ends abut walls and other equipment. Wall fixation shall consist of 600mm (23.6") high adjustable rails fixed with three heavy s/s top screws and wall anchors. Rail to receive s/s bracket at desired height.
- iv. Free standing table mounted shelves shall have 90 degrees angle turned down 40mm (1.6") and 120 degrees turned back 20mm (0.79") on all sides. Supports shall be 1" (25.4mm) O.D. 15 gauge (1.59mm) stainless steel tubing welded to overhead superstructure.
- v. Shelves shall have underbracing with U-channel of 60 (2.4") - 80mm (3.2") wide (depending on Width of shelf) 25mm (1") down 90 degrees and 12mm (0.5") in 90 degrees on longitudinal side only.

7.19. Sinks And Drainboards

- i. Integral sinks shall be fabricated of same gauge and material as drainboard or tops. Sinks integral with tops shall be fabricated or die formed. Die formed sinks shall not be less than 18 gauge (1.27mm) stainless steel.
- ii. Sink compartments shall have fully covered vertical and horizontal interior corners with fall to drain. Multiple compartment sink partitions shall be of same material, double wall, and continuously welded in table top with a distance of not less than 50mm (2") between sink tanks. Potwash sinks shall be 3 compartment type, separated from each other by decant overflow wells with covered corners and removable perforated stainless steel filter baskets, with 2 lift-up rods per baskets.
- iii. Front and open end sink edges shall be 50mm (2") turned down, 90 degree, 20mm(0.79") bent inwards at 120 degrees with a marine type edge of 19mm (0.75") top border and bevelled recess of 12mm (0.5") to sink opening.
- iv. Drainboards, splashes, and turned up edges shall have radius bends 5/8" (15.9mm) or larger at horizontal and vertical corners.
- v. All sinkboards and table tops with sink tables, dish entry and exit tables shall have a fall towards sink or dish washing machine.

7.20. Drains

- i. For centrally located sink drain holes
- ii. Rotary handle drains shall be COMPONENT HARDWARE, model D-50-4591 or approved equal with flat strainer and connected overflow for deep sink installation and MODEL COMPONENT HARDWARE D50-7215 or approved equal for shallow sink installations.

For corner located sink drain holes

- i. Standpipe valve, chrome nickel steel standpipe, chrome nickel steel corner guard sieve plate shall be by FRANKE series 304 or approved equal.
- ii. Free flow drain shall be COMPONENT HARDWARE or approved equal to fit standpipe.

Faucets

- e) Evaporator coils shall be blower type, with thermostatic expansion valve and properly sized to hold an internal cabinet temperature of 2°C for refrigerator or -18°C for freezer.
- f) Provide breaker strips around the perimeter of all drawers, doors, pan openings and ice pans.
- g) Provide "on-off" switch for self-contained refrigeration systems mounted on the work side.
- h) Provide 18 gauge (1.27mm) stainless steel thresholds for all door openings. Pop rivets will not be acceptable.
- i) Doors shall be double-wall construction. Insulation shall be 2" (50.8mm) polyurethane foam with door perimeters fitted with a COMPONENT HARDWARE SERIES, or approved equal, continuous magnet gasket. Refrigerated doors shall be double glass for refrigerator and triple glass for freezer with heater wires, temper resistant glass as manufactured by ANTHONY or approved equal.
- j) Door hardware shall be heavy-duty similar and equal to COMPONENT HARDWARE SERIES self closing hinges, or approved equal. The door seal mechanism shall be magnetic gasket type with thresholds provided in type 403 chrome steel.
- k) Refrigerated drawers shall be constructed as follows :-
 - Drawer fronts shall be sealed double-pan construction with stainless steel ledge type pulls.
 - Slides shall be 75kg capacity fully extendable for foodservice function and 150kg capacity fully extendable for heavy load bottle drawers as manufactured by MERZ, FRANKE, COUNTERLINE or approved equal.
 - Gasket shall be magnetic type manufactured.
 - Provide a 1/1 GN pan per drawer. Each drawer shall accommodate a 150mm deep 1/1 GN pan unless otherwise stated. Pans shall be removable, stainless steel GN sized, as specified for foodservice application. Each food drawer shall be fixed to a perforated pan. For beverage storage, each drawer shall be fixed to be a solid pan with perforated sides for ventilation.
 - Drawer assemblies shall be self-closing and easily removed without tools.
- l) Each section shall be provided with bottom and intermediate adjustable, removable, wire shelves, mounted on stainless steel shelf brackets. The bottom shelf shall be equipped with stainless steel feet to hold shelf above bottom.
- m) Table tops over condensing units shall be insulated with 50mm (2") polyurethane foam.
- n) All refrigeration system shall operate on CFC free refrigerants. Refrigerant shall be free of VOC (Volatile Organic Compound), has a low GWP (Global Warming Potential) and has an ODP (Ozone Depleting Potential) value of 0.
- o) All blower coils shall be equipped with a self evaporation pan, either electrically heated or otherwise.

7.26 False Bottoms

False bottoms shall have 1/2" (12.7mm) diameter perforations 1" finger holes at each end. Edge shall be 90 degrees bent down 40mm (1.6") and 90 degrees back 20mm (0.79").

7.27 Cabinet Liners

- i. Dishwasher exhaust ducts shall be all welded construction with one (1) piece trim collar at ceiling. Ducts shall be sized to fit inside the exhaust vents of the dishwasher and over the duct stub down at the ceiling. Ducts shall be attached to dishwasher, stub down and collar with tack welds.
- ii. Dishwashers not having exhaust vent connection shall have ducts sized per the manufacturer's specifications, extended past top of dishwasher with air control damper.
- iii. Exposed duct work from equipment to ceiling shall be all welded construction with trim collar at ceiling. Grease ducts shall be continuous welded to the equipment and the duct stub down

7.28. Pitched Exhaust Ventilator And Canopies

- i. Exhaust hoods shall be constructed fully in 18 ga stainless steel 304, no 4 finish. Hood to be wall type or island type vertical front and drip tray throughout at bottom perimeter. All seams and joints are continuously welded, ground and polished to match surrounding surface. Filter housing in stainless steel full length of hood for stainless steel dual filters as per COMPONENT HARDWARE SERIES F30-2020 or approved equal to be installed on not less than 45 degree angle. Filter housing to terminate at bottom in pitched drip tray. At low point of tray provide drain with valve to terminate in enclosed grease container of 200ml capacity to be easily removal for cleaning.
Furnish necessary rod hanger plates at front, to suspend from ceiling. Furnish necessary angle frame members at rear for fastening to wall.
- ii. Vapour proof lights to be installed on 4' max. centers, completely inner wired, COMPONENT HARDWARE VXS-100-PX-WG SERIES or approved equal. Provide duct collar 5" high, size as shown on drawing fully welded to be connected to ventilation system by VAC contractor.
- iii. Provide necessary space and facilities to install fire extinguishing system (specified elsewhere in general specifications or by others).
- iv.

7.29. Wall Flashing

- i. Provide 18 ga. wall flashing from 1" above bottom edge of hood or as shown in cut sheet down to 1" below top edge of equipment.
- ii. Apply to wall with heat resistant epoxy.
- iii. Joints shall be vertical only, sealed with silicone and trimmed with 1" wide stainless steel snap-on moulding, COMPONENT HARDWARE SERIES J60 or approved equal

7.30. Wall Hung Shelves And Cabinets

The Kitchen Equipment Contractor shall verify supporting requirements for all wall hung shelves, racks, cabinets etc.

7.31. Artic Trolley G/N

The trolley shall be off fully welded stainless steel construction, with frames, cross bracing and support bracing of 25mm (1") x 25mm (1") square tube 2mm thick, bottom bracing in Z-shape for nesting, supplied with heavy duty castors with non-marking, elastic tyres, two with brakes, diameter 150mm (5.1") and corner bumpers, total height to be 1600mm (5'1"), 16 pairs of tray slides welded to vertical post equally spaced between top & bottom to accommodate 2/1 GN tray.

7.32. Bakery Trolley E/N

The trolley shall be off fully welded stainless steel construction, with frames, cross bracing and support bracing of 25mm (1") x 25mm (1") square tube 2mm thick, bottom bracing in Z - shape for nesting , supplied with heavy duty castors with non-marking, elastic tyres, two with brakes, diameter 150mm (5.1") and corner bumpers, total height to be 1600mm (5' 1"), 16 pairs of tray slides welded to vertical post equally spaced between top & bottom to accommodate EN tray.

2.1 Hand Wash Sink

The hand wash sink shall be constructed in stainless steel consisting of a base frame with sink of 250 x 350 x 200mm (deep) and cabinet base with swing door below to accommodate waste bin by operator. With backsplash to suit adjacent equipment and side splashes where applicable. Supply one mixing faucet for hot and cold water with electronic sensor, towel and soap dispenser.

2.2 Soak Pot Stand

The pot shall be constructed with heavy duty legs, bracing , housing for burners and cast iron grates with a typical dimension of 650 X 550 X 500mm H with backsplash of 150mm H . The burner shall be 3 step coronation burner rated 48 000 kcal/h with 3 controls, central shut off valve, flame failure device and pilot light.

2.3 Charcoal Grill

The charcoal grill shall be constructed of stainless steel body with frames with side and rear splash guard ,adjustable removable cast iron grates , cast iron grates to hold charcoal ,burner protection cover, removable ash drawer, removable front panel ,control valves, 17 650 kcal/hr burner at every 300mm equally spaced , pilot light ,flame failure device and flue riser.

2.4 Bain Marie, Wet Bain Marie and Cabinet

The bain marie shall be constructed fully in stainless steel with rockwool insulation to hold cooked food at 60°C and above .Wet bain marie to accommodate 4 x 1/1GN with submersible water inlet, removable frames to hold other combination of GN pans, automatic over flow, drain outlet, thermostatic controls for 30 - 100°C with indicated light, perforated bottom shelf over heating element, low water cut off. And heated cabinet below with sliding doors, air distribution fan, controls, rockwool insulation and M& E service compartment.

2.5 Heated Cabinet

The heated cabinet shall be constructed fully in stainless steel with rockwool insulation, sliding door, thermostatic controls for 30 -100°C, intermediate perforated shelf, removable perforated panel on top of dry heating element air distribution fan, M&E services compartment with light indicators.

2.6 Wash Sink

Substructure shall consist of soak cross bracing, legs and sink sanitizer. Table top shall have soak sink, wash sink and sanitization sink with 300mm high backsplash. Soak sink and wash sink shall be separated by decant over flow wells and removable strainer basket with twolift rods. Sanitization sink shall have a sink sanitizer.

2.7 Dish Lining Table

Substructure to be open to accommodate mobile equipments with cross bracing between legs (no long bracing) Table top to accommodate a pre rinse sink of 450x 450 x 300 , pre rinse unit , 20mm deep recess for the flow of dish racks. Table top to slope towards the sink and lip for hooking of dishwasher. Superstructure to have table mounted two tier over shelve, lower shelve extended and inclined towards

landing side turned up 50mm at 1450MM from finish floor to lowest part of rack shelve, with drain to connected to flexible hose to table top. Table top height to be coordinated with dish washing machine.

7.10. Dish Exit Table

Substructure to be open below to accommodate dish trucks with cross rails and long rail at the back or with bottom shelve with slides for dish racks. Table top to be supplied with 20mm deep recess for dish racks 300mm high backsplash .Lip to hook dishwasher. Install with fall towards dishwasher.

7.11. Dish Exit Table With Rollers

Substructure to be open below with cross rails and long rail at the back. Table top to be provide with trough to accommodate 50mm dia. PVC free rollers, with drain pipe. Rollers shall be easily removable for cleaning and spaced at 200mm distance away (centre to centre), 300mm backsplash.

7.12. Rack Shelve (Slanted)

Substructure to be slanted (28°deg) rack shelve to accommodate dish rack either welded to slot rack shelve above or self contained mounted to wall , with drain pipe connected to flexible hose.

7.13. Rack Shelve (Slotted)

Superstructure to be square tube frame construction with slots for racks to be wall or ceiling mounted , 10mm dia. dividers separating each rack slots. Bottom part welded to rack shelve or self contained.

7.14. Electrical Compartment

Item to be a cabinet base with a swing door, inside to accommodate electrical power points and switches by contractor, corresponding with the Electrical Rough-In Layout Plan. Top section of cabinet is equipped with water-proofed sockets with stainless steel flip-up cover. Cover shall also have cutouts for appliances wire to go through.

7.15. Storage Shelves Square Tube (Dishwash Storage)

Constructed with 4 nos of 40 X 40 mm square tube post with 4 tier shelves. Shelves shall be constructed with 32 x 32mm square tube frames and members.

7.16. Grid Shelving

Shelving shall be constructed with 32 x 32 mm square tube open frames, with square tubes welded horizontally and mounting brackets. Brackets shall not be more 1200mm centre to centre apart.

7.17. Soaking Trolley

Tub shall have fully coved vertical and horizontal corners with integral rim at the top. Provide castors with brakes, cross bracing, legs perforated bottom plate and rotary waste valve with strainer.

7.18. Linen Trolley

Item to be constructed with 32 mm dia. tube frames, castors stainless steel hooks welded

on each side of underside of upper tube to receive heavy duty canvas laundry bag. Open bottom shelves with 6mm dia. rods welded horizontally. Provide with 2 nos. heavy canvas bag with upper envelope seam with integrated cord to close with 4 nos. brass eyes each side to fit in linen trolley.

7.10 Flour Bin

Substructure shall be open with legs, cross and support bracings and frames. Open base to accommodate floor bins. Top section shall be cabinet open on the front and top to accommodate flour bags. Internal sides and bottom shall have rubber bumper with S/S strip rubber holder at 100mm apart center to center.

7.11 Wooden, Marble Top Table

Substructure shall be open to accommodate flour bin with cross bracing and legs. Table top have frame construction with bracings to accommodate wooden (50mm thick)/ marble(25mm thick) top. Wooden/marble top to be food grade type. Table top corners to have protection taps.

7.12 Indian Pot Wash Sink

Substructure shall be open base legs, cross rails and support legs welded to sink bowl. Top to have sink, with removable grid plate flush with sink top, backsplash and pre rinse unit. Refer drawings for sink bowl size. Height shall be 650 from top sink to floor finish.

7.13 Tray Cabinet

The Praline cabinet shall be constructed with swing door and tray slides to accommodate 600 X 400MM EN trays at 70 mm spacing centre to centre horizontally. Refer cut sheets and drawings for details.

7.14 Cake Ring Rack

The ring rack shall consist of heavy duty two tier wall mounted bracket 100mm high with slanted horizontal 12mm dia rods welded at 300mm apart for cake ring rings and utensils.

7.15 Washer Tray

Basin with fully covered vertical and horizontal corners with integral rim at the top, 4 nos. swivel castors, 2 with brakes and perforated bottom panel. Accessories: Stainless steel 1/2 sliding lift-off lids.

7.16 Prep Sink

Substructure with open space below for waste bin with cross rails on the sides and rear, table top with sink, 100(W) X 200 (D) drain trough with perforated basket at the back, table top to sloped towards drain trough with 25mm thick removable nylon cutting board chrome plated spray pipe in front of preparation section with deflector, pre rinse unit and backslash.

Accessories: 1 no. 25mm thick white thermoplastic cutting board size as per plan, affixed onto table top via stainless steel studs, easily removable for cleaning.

7.17 Draining Trays

Item to be provided with 4 nos. slanted drain shelves with perforated drain panels for each shelf, drain shelves are slanted towards drain, drain tube to be welded into each drain shelf, drain tube shall be welded from bottom of top shelf to top edge of shelf below less 50mm, supply with 1 no. bottom pan to collect condensed water with drain cock, total

height 1600mm.

7.57. Work Cabinet With Bain Marie And Rice Warmer

Substructure to be open cabinet, all insulated in 1" thick rockwool, MnE services compartment with accessible door, thermostatic controls for 30 - 100°C range with indicator light, table top with bain marie for 4 nos. 1/1GN pan, bottom with fall to drain, standpipe and perforated bottom shelf over wet heating element, thermostatic controls with low water cut-off provided with submersible hot water inlets, waste drain and rice warmer with dry heating element. Top to have cut out for rice container. Cut outsize of rice warmer to be coordinated.

7.58. Tray /Cutlery Trolley

Substructure 32 mmØ stainless steel tubular construction, low and top shelf, 4 nos. heavy duty swivel castors with 2 nos. brakes, superstructure with fully enclosed cutlery container to accommodate 5 nos drop in plastic cutlery inserts.

7.59. Cold Pan

Substructure open base cabinet with low shelf. Counter top to have 25 mm thick insulated ice chest with stainless steel perforated pan and drain outlet.

7.60. Tray Slide (Tube)

Constructed from 3 nos. polished stainless steel tube with round end caps welded. To be installed with STANDARD KEIL #1509-101-01251 trayslide brackets fixed to wall/counters. Equally spaced in intervals of not more than 1200mm.

7.61. Tray Slide Cabinet

Backsplash of trayslide top to be turned up approximately 60mm with a radius of 15mm to fit under front edge of dishout table, tabletop to have 3nos die stamp inverted (45°) "V", substructure to be an open cabinet with intermediate and low shelves with double pan dividing panels equally spaced in intervals of not more than 2000mm long.

7.62. Mobile Bussing Station

Substructure to have intermediate and bottom shelves with 25mm turn ups on all side with 4nos of heavy castors two numbers with brakes. Table top with cut outs to accommodate 3nos of 1/1 GN pans. Accessories : provide three numbers of 1/1 GN pans.

7.63. Utility Trolley

Item shall be constructed with 32mm square tubes, castors 4 nos castors 2 nos with brakes, top, intermediate and bottom shelf.

7.64. Vegetable Trolley

Tub shall have fully covered vertical and horizontal corners with integral rim at the top, 4 nos castors 2 nos with brakes, cross bracing, legs and rotary waste valve with overflow pipe. A removable perforated basket insert with hooks and handles. The base of the perforated basket shall be 50mm above the base of tub.

7.25 Waste Tub

Tub shall have fully covered vertical and horizontal corners with integral rim at the top, with 4 nos castors 2 nos with brakes, handles and waste drain valve . Base of tub shall have a removal perforated panel.

7.26 Covered Trolley

Item to be constructed in mild steel and painted. Bin with fully covered vertical and horizontal corners with integral rim at the top with removable cover and handle . Provide removable sieve inside bin. Capacity of bin shall 30 kg, with 4 nos heavy duty castors , 2 nos brakes.

7.27 Waste Bin Drving Rack

Item is a heavy duty 2 tier removable slatted shelving each with 2 reinforcement C-channels. Height and depth of rack to be coordinated with operator .

7.28 Dish Washing Trolley

Open substructure with low and intermediate shelf with turnups on all side , heavy duty wheels two with brakes . Recessed table top accommodate dish racks.

7.29 Sink with Table

Open substructure with legs and cross rail at the back and sides . Table top with sink, recessed to accommodate 75mm thick removable cutting board with support frame screwed to cutting board and with pre rinse unit.

7.30 Stainless Steel Dish Top W/Finger Hole

Item shall be a stainless steel cover plate to flush fit sink top opening , with finger hole for easy removal Edges of plate shall be turned down 90 deg and 90 deg again at the front and back

7.31 Protective Coverings

Fabricated stainless steel equipment shall be protected with a coat of masking material; SHURFORD'S SURETAPE, CROWN ZELLERBACH CORPORATION, or approved equal. The protective covering shall be applied to all exposed flat, horizontal and vertical surfaces. It shall not be removed until the installation has been completed, the site is cleared of all debris, and the equipment is ready for testing.

7.32 FASTENERS

Exposed screw or bolts will not be permitted on the surface of fixtures. Rivets, if specified, shall be countersunk, flush and of the same material as the pieces joined together.

7.33 HEATING EQUIPMENTS

1. Gas, electrical or steam heated equipment and thermostatic controls shall be complete and of material, size and rating as required by the contract documents. Such equipment shall be fabricated and installed so as to be readily cleanable or easily removed for cleaning.
2. Electric appliance or heating element circuits of single phase voltage shall not exceed 2000 watts, unless otherwise specified.

3. Built-in steam heated equipment shall be complete with steam by pass control system, including brass fittings, valves, traps, strainers and pressure reducing valve (if required) ready for final connection. Globe control valves shall be provided with heat resistant handle positioned in recessed panel in front of equipment.
4. All electric or steam heated warming cabinets shall be completed with air distribution fans to maintain uniformity of temperature within heating space. The air distribution mechanism shall be blow-through type with hot air discharged at low level and returned at high level.
5. The thermal insulation material to be used for all heated warming equipment and side panels of all air blast type wok/steamer ranges shall be robust type consisting of long fine fibres spun from molten natural rock bonded with a thermosetting resin, 25mm (1") thick with maximum service temperature of 450°C, 0.05 W/mK at 100°C; fire, moisture and corrosion resistant as manufactured by BRADFORD ROCKWOOL type FIBRETEX-450 or approved equal.

7.75. SWITCHES, CONTROLS AND ELECTRICAL WORK

1. Provide each motor driven appliance or electrical heating unit with suitable control switches or starter of proper type.
2. Provide internal wiring for fabricated equipment, including all electrical devices, control wiring, switches etc., built into or forming an integral part of such equipment with all components wired to a junction box, or breaker panel, ready for final connection.
3. Provide BS approved type plug with suitable length three (3) wire cord for equipment powered by plugging into single-phase, grounding type socket outlet. Provide earthing protection for indigenous equipment by connecting earthing conductors from equipment body to common earthing point mounted on wall or floor in accordance with current regulations and local codes.
4. Provide light fixtures and ballasts, where specified or detailed as part of counters, cases, or fixtures. Provide warm white lamps for light fixtures.
5. Provide Waterproof socket outlets 13A and 15A according to BS standards and wiring for fabricated equipment as called for in the contract documents.

7.76. QUIETNESS OF OPERATION

Quietness of operation of all foodservice equipment is a requirement. The CONTRACTOR shall be required to remove or repair any equipment producing objectionable noise, in the opinion of the Arc.

7.77. INDIRECT DRAINS

Provide 1" (25.4mm) minimum copper line extended to nearest floor sink or drain where code of usage requires equipment to have indirect drains. Drain lines for ice water drainage shall be fully insulated. Condensate drains for all refrigerated equipment such as ice machines, cabinets, sandwich units etc., shall be provided with an S-trap or P-trap for sanitation reasons.

7.78. VENTILATION OF REFRIGERATED EQUIPMENT

1. Adequate air supply and exhaust shall be provided for all refrigeration condensing units, both fabricated and manufactured as required for proper operation at 1000 m³/Hr per kw for supply and exhaust.

2. If, in the opinion of the CONTRACTOR, additional ventilation is required to insure proper operation of condensing units, he shall so state in writing to request for evaluation and decision before proceeding with fabrication and installation.

7.3 DOORS

All items with doors shall be hinged per specifications plans and details.

7.4 GAS FIRED EQUIPMENT

Gas fired equipment shall be fabricated to operate on type of gas made available for the project in concern.

7.5 PLASTIC LAMINATE

Plastic laminated material specified for millwork or other areas, shall be of the OKULEN type non-toxic or approved equal suitable for foodservice operations. Laminates shall be veneered with a Urea based adhesive, waterproof and heatproof. Rubber based adhesives are not acceptable. Adhesive shall be applied directly over close-grained, marine, Douglas Fir, plywood of selected smooth sanded stock to insure a smooth ripple-free laminated surface. Vertical panels may be cored with 1/16" (1.6mm) material and corresponding back faced with 1/32" (0.8mm) backing material. Self-edges shall have top sheet placed on and over edge sheet

7.6 PREFABRICATED WALK-IN REFRIGERATORS AND FREEZERS

SCOPE OF WORK

The work to be performed under this section of the Specifications shall consist of the supply, delivery to site, installation, testing, commissioning and maintenance of prefabricated Walk-in Refrigerators and Freezers all as per the 'Schedule of Equipment' appended here to comprising of but not necessarily limited to the following :-

- Pre-fabricated wall floor and ceiling insulation panels.
- Ceiling support structure where required.
- Doors complete with all door furnishings.
- Lighting fittings and switches.
- Temperature alarm system.
- Digital and dial thermometers.
- Pressure relief vents.
- Coil supports.
- Utility penetrations.
- Escutcheon plates and finish trims.
- All electrical works complete with panels.

All as hereinafter more fully described and shown on the Drawings, also including such minor works as are necessary for the proper carrying out of the installation and operation whether or not, such works are specifically called for in the Specification and Drawings.

7.7 MODULAR PANEL CONSTRUCTION

Modular panel sections shall be available in the following standard panel width:

- Walls, centre ceilings, centre floors: 11-1/2", 23", 34-1/2" & 46".

- End ceilings, end floors: 23" & 34-1/2".
- Horizontal and vertical tee sections (at partitions): 11-1/2" & 23".
- Coved corners: 11-1/2" X 11-1/2" pre-formed, one piece to ensure perfect alignment.
- Heights: 8' 6". (Actual height to verify with site conditions).

The interior and exterior metal pans shall be exactly formed with metal dies to ensure panel uniformity and thus ensure interchangeability with like panels. Metal panels shall have an inside preparation coat of bonding agent to create adhesion with the polyurethane insulation and enhance the chemical bonding capabilities of the foam. Metal panels shall be as described in paragraph 4.05, "Finishes." Insulation shall be rigid polyurethane as described in paragraph 4.03.

The metal pans shall be placed in steel moulds with polyurethane injected into the mould to form a rigid insulation. It must be "foamed-in-place", and form a chemical bond to the interior and exterior metal pans to form a strong, dimensionally stable panel unit.

Panels shall be made without internal wood or metal structural members, with 100% of each panel exclusive of metal pans and locking devices being polyurethane insulation.

Panel edges shall be tongue and groove configuration to assure proper alignment and air-tight, vapour-proof joints.

A double set of gaskets at both interior and exterior edges shall be provided, "foamed-in-place". Gasket material shall be oil resistant and form a tight, positive seal.

To divide walk-ins into more than one compartment, modular partition panels shall be utilised. Partition panels shall cam-lock into special wall, ceiling and floor tee sections. For proper alignment, corner tee sections shall be one piece, 90 and have an overall standing leg dimension of 11-1/2".

4.03 INSULATION

Insulation shall be rigid, 40Kg/M³ foamed-in-place polyurethane chemically bonded to interior and exterior metal surfaces. Wall thickness shall be a full four inches with a closed cell rating of not less than 97%. The thermal conductivity ("K") factor shall not exceed 0.117 BTU per hour/foot square/F^o/inch. Overall coefficient of heat transfer ("U") factor shall not exceed 0.029 with a resulting "R" value of 34, where R is the total thermal resistance of the wall section. The insulation must remain stable at an operating temperature range of minus 40°C to plus 120°C.

4.04 SECTION FASTENING

All modular panel sections shall be locked securely together with cam-lock fasteners consisting of a cam action hooked locking arm placed in the tongue section and a steel rod positioned in the groove section. Locking arm and steel rod shall be contained within metal housings. By the rotation of the locking arm, the hook shall engage over the rod and draw the panel sections tightly together. Locking arms shall be actuated from inside the walk-in by means of a standard hexagonal wrench provided as part of the walk-in. Press-fit caps shall be provided to close wrench holes. There shall be not less than three cam-lock fasteners in each vertical joint. Horizontal placement of cam-locks at wall/ceiling or wall/floor juncture shall not exceed 23" interval.

4.05 FINISHES

The interior finish of walls and ceilings except as specified otherwise shall be provided as specified, except for floors which shall be tiled or monolithic floor finish (wet works by builder) with up to 300 pounds per square foot uniformly distributed loading. The inner floor surface of coldroom floor shall be properly coordinated with door opening and exterior floor finish by CONTRACTOR to prevent a ramped in situation unless prior approved by the kitchen consultant. The exterior and interior wall finish shall be of 0.7mm stainless steel No.4 finish unless otherwise specified. A pre-approved wall protection bar shall be provided on all exterior exposed walls (except where stainless

steel is specified).

4.02 WALK-IN DOOR SET UPS

Door furnished with walk-ins shall be hinged, in fitting, flush mounted type where hinged doors have been specified. Standard door sizes shall be as follows: 34" X 78" clear opening sizes in 46" wide panels. Door leaf and door panel construction shall be as described in paragraph 4.02. Door panel opening shall be reinforced with a special high strength plastic frame to prevent cracking or distortion. Metal framing shall not be used for this purpose in order to minimise heat conduction through the wall section at door. All door openings shall be provided with one heater cable for condensation control installed beneath a removable metal cover at the sides and top of jambs and across floor beneath sill plate. Additionally, doors of walk-ins operating below +32°F shall have two heater cables installed around perimeter of door leaf at gasket contact area. One cable is active and the second shall act as a spare in the event of malfunction of the primary cable. Door panel shall be equipped with an interior vapour proof light which shall be electrically linked to all other lights within a particular coldroom; all wired to an external single-phase/50Hz power switch. The CONTRACTOR shall provide a 60w vapour proof bulb with shatter-proof cover to specifications for every 100 sq.ft. of coldroom floor. Provision shall be made by the Kitchen Equipment Contractor to wire all door heaters to the relevant refrigeration main control panels. Door panel shall be equipped with a 2" diameter flush mounted dial thermometer providing temperature readings in a range of -25°C to +30°C. Dial thermometer for freezers shall be mounted on the panel of the external chiller panel. All coldroom doors shall be self closing when angle between front panel and door is 45° or less. All coldrooms that opens to any kitchen area is to be fitted with a jet air curtain to be separately specified, where jet curtains not provided, strip curtains shall be provided, when a double action swing door is not specified.

4.03 Sliding Door

Single slide entrance doors are made to slide horizontally to the left (or right) by manual operation. The sliding door(s) are to be at minimum 4" thick. They are to slide freely on metal tracks with steel rollers. Finish, construction and insulation of the door and door panel shall be similar to the swing door specifications as afore mentioned. Heaters are provided to eliminate condensate or frost formation. The door contains padlocking provisions and includes an inside safety release. Gaskets are to be resistant to oil, fats, water and sunlight and are to be of a replaceable type and shall form a positive, tight seal.

The exterior and interior finish of all doors shall be stainless steel except when specified otherwise.

4.04 HINGE AND LATCH FOR STANDARD WALK-IN DOORS

A latch and strike assembly shall be used and shall be die cast metal with polished chrome finish. Latch shall have provisions for padlocking but shall have inside emergency release so that door can be opened from the inside even though padlocked on the outside. Hinges shall be of a style and finish to match the latch and strike assembly. For 34" width-in clear doors, hinge blade shall not be less than 9" long. Two hinges shall be used. For 48" width-in-clear doors, hinge blade shall be not less than 15" long. Three hinges shall be used. Hinges shall be self-closing, cam-lift type with Delrin bearings and stainless steel pins; hardware to be COMPONENT HARDWARE SERIES W60 or approved equal.

4.05 OBSERVATION WINDOWS

- Observation Windows. Double glass sealed units. Standard size 12" x 18".
- High temperature alarms. A high temperature alarm facility shall be provided for each coldroom box and shall consist of a time delay thermostatic device that picks up a signal when the room temperature rises 7 degrees and above from set point and remains so for more than 30 minutes, to activate an audio alarm of 110db capacity. The alarm shall be located in a 24hour manned security area. The manual reset of the high temperature alarm shall

be located inside the control panel for the coldroom, with only supervised access (keyed switch).

Facilities shall be provided for the signal to be picked up by the BAS (by others).

2.00. COLDROOM CONTROL PANELS

- a) All coldrooms on the same floor shall have their control panels located in the same location. The control panel shall indicate the status of each coldroom, with the following information compressor run, blower run, defrost, normal supply, essential supply, trip, condenser water pump run, high temperature alarm, etc.

For water cooled systems, the CONTRACTOR shall provide an interlock between water flow sensing and the compressor motor start to protect the refrigeration system against frequent high pressure cut-outs.

2.01. INSTALLATION INSTRUCTION

- a) The manufacturer shall include with the shipment, complete assembly instructions for the walk-in including installation instructions of the refrigeration equipment when supply as part of the walk-in.

2.02. WARRANTY - 5 YEARS

- a) Manufacturer shall warrant that any part of the installed Walk-in, (except the refrigeration system and its related accessories), is free from defects in material or workmanship under normal use and service, and will be obligated to repair or replace any part of said equipment which proves to be defective within the period of five (5) years, from the date of original installation. This warranty shall not apply to equipment which has been subjected to any accident, alteration, abuse, misuse or improper installation and does not include any labour charges for replacement or repair of defective parts of refrigerant.

2.15 FIRE EXTINGUISHING SYSTEM

2.15.1 WET CHEMICAL FIRE EXTINGUISHING SYSTEM

The wet chemical fire extinguishing system shall be an automatic, pre-engineered system, cartridge operated, regulated pressure type, with a fixed nozzle agent distribution network as manufactured by ANSUL R-102 or approved equal. It shall be listed with Underwriter's Laboratories Inc (UL) and conform to the codes of NFPA. The system shall have fire suppression capabilities for the following kitchen hazard areas related to cooking equipment; ventilating structures including hoods, ducts, plenums and filters; fryers, griddles and range tops; natural charcoal or chain-type broilers; electric, lava rock or gas-radiant char-broilers and woks. The system shall be capable of automatic detection as well as actuation with local or remote manual actuation. The power or fuel supply to the kitchen hazard areas mentioned above shall be shut-off automatically upon actuation of the extinguishing systems by means of approved electrical shut down devices. All shut down devices shall be considered integral parts of the fire extinguishing system and shall function with the system and shall function with the system operation. All such devices shall be of the type requiring manual resetting prior to fuel or power being restored.

(NFPA Bulletin #17 - 4.4)

The system shall be capable of reacting during the first critical stages of a fire emergency before extensive damage occurs.

The chemical agent shall be of the wet type in accordance with NFPA Bulletin #18 and shall be capable of reacting with hot grease or oil coating to form a blanket of foam that:

- is non-ignitable
- reduces the release of combustible vapour
- seals of unreacted fuel from atmospheric oxygen
- cools the fuel on the appliance surface, further reducing the possibility of a fire reflash.
- can be easily and quickly cleaned up after a fire
- A detailed technical manual shall be supplied including system description, design,
- installation, recharge and maintenance procedures plus accessory installation and reset instructions.

2.15 SYSTEM EQUIPMENT

a) Regulated Release Mechanism

The regulated release mechanism shall be the spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to agent tanks. It shall contain a factory-installed regulator set at 100 psi (6.9bar) with an internal relief of approximately 145 psi (10.0 bar). In the "armed" position, the main spring force to the puncture pin piston shall be 150lb (68kg). The mechanism shall have a visual indicator of the cooked or fired condition without having to open the enclosure.

The regulated release mechanism shall have the following actuation capabilities: automatic actuation by a fusible link detection system; remote manual actuation by a mechanical pull station; local manual actuation by a push button located at the front of the release mechanism enclosure.

The regulated release mechanism shall contain an actuator assembly, regulator, expellant gas hose, and storage agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2in. conduit. The cover shall contain openings for the push button and visual indicator.

The regulated release mechanism shall be compatible with electrically operated shut-off devices for appliances.

b) Fire Extinguishing Agents

Fire extinguishing agents shall be specially formulated, aqueous solutions of inorganic salts. These agents

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EVALUATION CRITERIA

All proposals received shall be evaluated on the following statutory requirements:

1. Registration on the Central Suppliers Database.
 - A supplier who is not registered on the CSD cannot enter into contract with the Department to render any services.
2. Good standing with SARS
 - A supplier who does not submit copy of valid Tax Clearance Certificate/ SARS Pin with his/her offer, or has not provided a valid Tax Clearance Certificate/ SARS Pin to the Institution for the validity period of the certificate, cannot be awarded a quotation or bid, as his/her tax matters may not be in order.
3. Bidders not to reflect on the restricted suppliers' database
 - In the event that a preferred bidder is reflected as a defaulter /restricted, the bidders may be passed over.
4. Declaration of interest
 - The standard bid document (SBD 4), has been improved to compel bidders to submit the names of their directors, trustees, shareholders, their individual identity numbers, personnel tax reference numbers and state employee numbers as part of their bid or quotation submission.
5. Registration with industry professional bodies; e.g. **relevant** CIDB
 - Bidders have an obligation to submit proof that they are in compliance with required legislated professional bodies. Non -compliance with any relevant statutory requirements in terms of the bid / quotation eliminates the bidder from further consideration.
6. The guarantee period on the installation of the unit which includes repairs and workmanship on breakdown must not be less than 12 months.
7. Compliance with specification (including SABS/SANS/CKS/ISO specification).
8. **The ability of the vendor to execute the contract (Proof)**
9. Tender closing date and time adherence.
10. Whether quotation offers value for money
11. A certified B-BBEE status level verification certificate / sworn affidavit (for EMEs & QSEs) must be submitted in order to qualify for preference points for B-BBEE (highest point claim by bidder)
12. Delivery period Stated.
13. To state whether price is firm or not, for the validity period of official quotation price page.
14. All pages to be initialled signed and stamped where applicable.

Confirmation

Compulsory to be completed by the bidder and returned with quotation:

I, from do hereby
(Print Name) (Name of Business)

acknowledge that I have read and understand the specifications as laid out above and will ensure that the quotation price submitted will address all the requirements as stipulated.

.....
Signature

..... / /
Date

