

**RETURN BIDS TO:  
RETOURNER LES SOUMISSIONS À:**  
Travaux publics et Services gouvernementaux  
Canada  
Place Bonaventure, portail Sud-Est  
800, rue de La Gauchetière Ouest  
7<sup>ème</sup> étage  
Montréal  
Québec  
H5A 1L6  
FAX pour soumissions: (514) 496-3822

**REQUEST FOR PROPOSAL  
DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government  
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services  
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

**Comments - Commentaires**

<b>Title - Sujet</b> Combi cooking ovens	
<b>Solicitation No. - N° de l'invitation</b> W3380-12M032/A	<b>Date</b> 2012-11-27
<b>Client Reference No. - N° de référence du client</b> W3380-12-M032	
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$MTA-560-12213	
<b>File No. - N° de dossier</b> MTA-2-35242 (560)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2013-01-15</b>	
<b>Time Zone</b> Fuseau horaire Heure Normale du l'Est HNE	
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input checked="" type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Ghali, Camille	<b>Buyer Id - Id de l'acheteur</b> mta560
<b>Telephone No. - N° de téléphone</b> (514) 496-3871 ( )	<b>FAX No. - N° de FAX</b> (514) 496-3822
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> MINISTERE DE LA DEFENSE NATIONALE MDN GARN. ST-JEAN, 5EGSS SVC SN PERS-ALIM.C.P 100SUCC.BUR.CHEF MÉGA H-113(CUISINE) ST-JEAN S'RICHELIEU, QC. W3380 Canada	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

**Vendor/Firm Name and Address**

**Raison sociale et adresse du  
fournisseur/de l'entrepreneur**

**Issuing Office - Bureau de distribution**

Travaux publics et Services gouvernementaux Canada  
Place Bonaventure, portail Sud-Est  
800, rue de La Gauchetière Ouest  
7<sup>ème</sup> étage  
Montréal  
Québec  
H5A 1L6

<b>Delivery Required - Livraison exigée</b>	<b>Delivery Offered - Livraison proposée</b>
<b>Vendor/Firm Name and Address</b> <b>Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone</b> <b>Facsimile No. - N° de télécopieur</b>	
<b>Name and title of person authorized to sign on behalf of Vendor/Firm</b> <b>(type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>



Item Article	Description	Dest. Code Dest.	Inv. Code Fact.	Qty Qté	U. of I. U. de D.	Destination	Unit Price/Prix unitaire FOB/FAM	Plant/Usine	Delivery Req. Livraison Req.	Del. Offered Liv. offerte
1	Request to purchase of ovens for D ND Acquisition and delivery model combi ovens table, combi ovens and combi duo mobile automatic cooking, in accordance with the technical specifications of Annex A, on behalf of National Defence (DND) in Kitchens Section , Garrison St-Jean-sur -Richelieu, QC Delivery Date: no later than March 29, 2013 • Qty 1 combi duo mobile (a set of two (2)) cooking units superimposed. Qty 1 auto combi cooking (table model) Qty 1 auto combi cooking • Refer to Appendix A: Requirement / Acquisition et livraison de fours combi modèle table, fours combi duo mobile et combi cuisson automatique, conformément aux spécifications techniques de l'annexe A, pour le compte de la Défense Nationale (MDN) à la section des Cuisines, Garnison St-Jean-sur-Richelieu, QC Date de livraison : le 29 mars 2013 au plus tard • Qté 1 four combi duo mobile (un ensemble de deux (2)) unités de	W3380	W3380	1	LOT	\$	XXXXXXXXXXXX			



Item Article	Description	Dest. Code Dest.	Inv. Code Fact.	Qty Qté	U. of I. U. de D.	Unit Price/Prix unitaire FOB/FAM Destination	Plant/Usine	Delivery Req. Livraison Req.	Del. Offered Liv. offerte
1	<p>cuisson superpossées. Qté 1 four combi à cuisson automatique (modèle de table) Qté 1 four combi à cuisson automatique</p> <ul style="list-style-type: none"> <li>• Se référer à l' Annexe A: Besoin</li> </ul>								

## **TABLE OF CONTENTS**

### **PART 1 - GENERAL INFORMATION**

- 1.1. Security Requirement
- 1.2. Requirement
- 1.3. Debriefings

### **PART 2 - BIDDER INSTRUCTIONS**

- 2.1. Standard Instructions, Clauses and Conditions
- 2.2. Submission of Bids
- 2.3. Enquiries - Bid Solicitation
- 2.4. Improvement of Requirement During Solicitation Period
- 2.5. Applicable Laws

### **PART 3 - BID PREPARATION INSTRUCTIONS**

- 3.1. Bid Preparation Instructions

### **PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION**

- 4.1. Evaluation Procedures
- 4.2. Basis of Selection

### **PART 5 - CERTIFICATIONS**

- 5.1. Code of Conduct Certifications
- 5.2. Certifications Precedent to Contract Award

### **PART 6 - RESULTING CONTRACT CLAUSES**

1. Security Requirement
2. Requirement
3. Standard Clauses and Conditions
4. Term of Contract
5. Authorities
6. Payment
7. Invoicing Instructions
8. Certifications
9. Applicable Laws
10. Priority of Documents

Solicitation No. - N° de l'invitation

W3380-12M032/A

Client Ref. No. - N° de réf. du client

W3380-12-M032

Amd. No. - N° de la modif.

File No. - N° du dossier

MTA-2-35242

Buyer ID - Id de l'acheteur

mta560

CCC No./N° CCC - FMS No/ N° VME

- 
11. SACC Manual Clauses
  12. Shipping Instructions - DDP

**List of Annexes:**

Annex A	Requirement
Annex B	Pricing
Annex C	Mandatory technical specifications to demonstrate upon bid deposit
Annex D	Complete list of bidder's board directors

---

## **PART 1 - GENERAL INFORMATION**

### **1.1. Security Requirement**

There is no security requirement associated with the requirement.

### **1.2. Requirement**

The requirement is detailed in annex A - Requirement that form part of the request for proposal and resulting contract.

The requirement is subject to the provisions of the North American Free Trade Agreement (NAFTA), and the Agreement on Internal Trade (AIT)."

### **1.3. Debriefings**

After contract award, bidders may request a debriefing on the results of the bid solicitation. Bidders should make the request to the Contracting Authority within 15 working days of receipt of notification that their bid was unsuccessful. The debriefing may be provided in writing, by telephone or in person.

---

## **PART 2 - BIDDER INSTRUCTIONS**

### **2.1. Standard Instructions, Clauses and Conditions**

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the *Standard Acquisition Clauses and Conditions* (<http://ccua-sacc.tpsgc-pwgsc.gc.ca/pub/acho-eng.jsp>) Manual issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The 2003 (19-11-2012), Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

#### **2.1.1 SACC Manual Clauses**

B1000T (07/11/30), Condition of material

### **2.2. Submission of Bids**

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the bid solicitation.

### **2.3. Enquiries - Bid Solicitation**

All enquiries must be submitted in writing to the Contracting Authority no later than **ten (10) calendar days** before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the questions or may request that the Bidder do so, so that the proprietary nature of the question is eliminated, and the enquiry can be answered with copies to all bidders. Enquiries not submitted in a form that can be distributed to all bidders may not be answered by Canada.

---

## 2.4 Improvement of Requirement During Solicitation Period

Should bidders consider that the specifications or Statement of Work contained in the bid solicitation could be improved technically or technologically, bidders are invited to make suggestions, in writing, to the Contracting Authority named in the bid solicitation. Bidders must clearly outline the suggested improvement as well as the reason for the suggestion. Suggestions that do not restrict the level of competition nor favour a particular bidder will be given consideration provided they are submitted to the Contracting Authority at least **ten (10) calendar days** before the bid closing date. Canada will have the right to accept or reject any or all suggestions.

## 2.5. Applicable Laws

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Quebec.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the bidders.

---

## **PART 3 - BID PREPARATION INSTRUCTIONS**

### **3.1. Bid Preparation Instructions**

Canada requests that bidders provide their bid in separately bound sections as follows:

Section I: Technical Bid (2 hard copies)

Section II: Financial Bid (1 hard copy) (Annex B)

Section III: Certifications (1 hard copy)

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process Policy on Green Procurement

(<http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/Politique-policy-eng.html>).

To assist Canada in reaching its objectives, bidders are encouraged to:

- 1) use paper containing fibre certified as originating from a sustainably-managed forest and/or containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

#### **Section I: Technical Bid**

In their technical bid, bidders should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

Solicitation No. - N° de l'invitation

W3380-12M032/A

Client Ref. No. - N° de réf. du client

W3380-12-M032

Amd. No. - N° de la modif.

File No. - N° du dossier

MTA-2-35242

Buyer ID - Id de l'acheteur

mta560

CCC No./N° CCC - FMS No/ N° VME

---

## **Section II: Financial Bid**

Bidders must submit their financial bid in accordance with the basis of payment. The total amount of Goods and Services Tax or Harmonized Sales Tax must be shown separately, if applicable. (See annex B)

### **3.1.1 SACC Manual Clauses**

C3011T (11/01/2010) Exchange Rate Fluctuation

## **Section III: Certifications**

Bidders must submit the certifications required under Part 5.

---

## PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

### 4.1. Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

#### 4.1.1 Technical Evaluation

*It is mandatory to provide technical/ descriptive documents of the product that you are offering to allow it's technical evaluation. Failure to comply will render your bid non responsive.*

*You have to demonstrate in your technical submission that your product is compliant with every characteristics mentionned in Annex C.*

##### 4.1.1.1 Technical Mandatory Requirements

- Compliance to Mandatory criteria to comply upon bid deposit of Annex C.

#### 4.1.2 Financial Evaluation

The price of the bid will be evaluated in Canadian dollars, the Goods and Services Tax or the Harmonized Sales Tax excluded, FOB Destination, Canadian customs duties and excise taxes included.

SACC Manual Clauses      A222T      Evaluation of Price      (11/01/2010),

**The contract will be awarded in Canadian dollars.** In the event the bid recommended for Contract award was submitted in foreign currency it will be converted using the rate given by the Bank of Canada in effect on the bid solicitation closing date.

### 4.2. Basis of Selection - Mandatory Technical Criteria

A bid must comply with the requirements of the bid solicitation and meet all mandatory technical evaluation criteria to be declared responsive. The responsive bid with the lowest evaluated total price of the 3 items will be recommended for award of a contract.

---

## PART 5 - CERTIFICATIONS

Bidders must provide the required certifications to be awarded a contract. Canada will declare a bid non-responsive if the required certifications are not completed and submitted as requested.

Compliance with the certifications bidders provide to Canada is subject to verification by Canada during the bid evaluation period (before award of a contract) and after award of a contract. The Contracting Authority will have the right to ask for additional information to verify bidders' compliance with the certifications before award of a contract. The bid will be declared non-responsive if any certification made by the Bidder is untrue, whether made knowingly or unknowingly. Failure to comply with the certifications or to comply with the request of the Contracting Authority for additional information will also render the bid non-responsive.

### 5.1. Code of Conduct Certifications - Certifications Required Precedent to Contract Award

**5.1.1** Bidders should provide, with their bid or promptly thereafter, a complete list of names of all individuals who are currently directors of the Bidder. If such a list has not been received by the time the evaluation of bids is completed, the Contracting Authority will inform the Bidder of a time frame within which to provide the information. Bidders must submit the list of directors before contract award, failure to provide such a list within the required time frame will render the bid non-responsive.

The Contracting Authority may, at any time, request that a Bidder provide properly completed and Signed Consent Forms ([Consent to a Criminal Record Verification form - PWGSC-TPSGC 229](http://www.tpsgc-pwgsc.gc.ca/app-acq/forms/formulaires-forms-eng.html))

(<http://www.tpsgc-pwgsc.gc.ca/app-acq/forms/formulaires-forms-eng.html>) for any or all individuals named in the aforementioned list within a specified delay. Failure to provide such Consent Forms within the delay will result in the bid being declared non-responsive.

### 5.2. Certifications Precedent to Contract Award

The certifications listed below should be completed and submitted with the bid, but may be submitted afterwards. If any of these required certifications is not completed and submitted as requested, the Contracting Authority will so inform the Bidder and provide the Bidder with a time frame within which to meet the requirement. Failure to comply with the request of the Contracting Authority and meet the requirement within that time period will render the bid non-responsive.

---

### 5.2.1. Federal Contractors Program - over \$25,000 and below \$200,000

Suppliers who are subject to the Federal Bidders Program (FCP) and have been declared ineligible bidders by Human Resources and Skills Development Canada (HRSDC) are no longer eligible to receive federal government contracts over the threshold for solicitation of bids as set out in the Government Contracts Regulations. Suppliers may be declared ineligible bidders either as a result of a finding of non-compliance by HRSDC, or following their voluntary withdrawal from the FCP for a reason other than the reduction of their workforce to less than 100 employees. Any bids from ineligible bidders, including a bid from a joint venture that has a member who is an ineligible contractor, will be declared non-responsive.

The Bidder, or, if the Bidder is a joint venture the member of the joint venture, certifies its status with the FCP, as follows:

The Bidder or the member of the joint venture

- (a)  is not subject to the FCP, having a workforce of less than 100 full-time or part-time permanent employees, and/or temporary employees having worked 12 weeks or more in Canada;
- (b)  is not subject to the FCP, being a regulated employer under the Employment Equity Act, S.C. 1995, c. 44;
- (c)  is subject to the requirements of the FCP, having a workforce of 100 or more full-time or part-time permanent employees, and/or temporary employees having worked 12 weeks or more in Canada, but has not previously obtained a certificate number from HRSDC, having not bid on requirements of \$200,000 or more;
- (d)  has not been declared an ineligible contractor by HRSDC, and has a valid certificate number as follows: \_\_\_\_\_.

Further information on the FCP is available on the HRSDC Web site.

---

## PART 6 - RESULTING CONTRACT CLAUSES

### 1. Security Requirement

There is no security requirement associated with the requirement.

### 2. Requirement

The Contractor must provide the requirement in accordance with Annex A - Requirement that form part of the contract.

### 3. Standard Clauses and Conditions

All clauses and conditions identified in the Contract by number, date and title are set out in the *Standard Acquisition Clauses and Conditions* Manual issued by Public Works and Government Services Canada. (<http://ccua-sacc.tpsgc-pwgsc.gc.ca/pub/acho-eng.jsp>)

#### 3.1 General Conditions

2010A (19-11-2012), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

### 4. Term of Contract

#### 4.1 Delivery Date

**All the deliverables must be received on or before March 29, 2013.**

### 5. Authorities

#### 5.1 Contracting Authorities

The Contracting Authority for the Contract is:

Camille Ghali  
Spécialiste en approvisionnement | Supply Specialist  
Direction générale des approvisionnements | Acquisitions Branch  
Bureau régional du Québec | Quebec Regional Office  
Travaux publics et Services gouvernementaux Canada | Public Works and Government Services Canada  
800 rue de la Gauchetière Ouest, Suite 7300, Montréal (Québec) Canada, H5A 1L6  
T: 514.496.3871 | F: 514.496.3822 |  
E-mail: [camille.ghali@tpsgc-pwgsc.gc.ca](mailto:camille.ghali@tpsgc-pwgsc.gc.ca)

Solicitation No. - N° de l'invitation

W3380-12M032/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

mta560

Client Ref. No. - N° de réf. du client

W3380-12-M032

File No. - N° du dossier

MTA-2-35242

CCC No./N° CCC - FMS No/ N° VME

---

The Contracting Authority is responsible for the management of the Contract, and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

## 5.2 Contact at Customer Department

(to be completed by Canada at the time of award)

For all information related to invoicing and/or payments you may communicate with:

Customer Department: \_\_\_\_\_  
Name: \_\_\_\_\_  
Telephone Number: \_\_\_\_\_

## 5.3 Contractor Contacts

Name and telephone number of the person responsible for :

### General enquiries & Delivery follow-up

Name: \_\_\_\_\_  
Telephone No. : \_\_\_\_\_  
Facsimile No. : \_\_\_\_\_  
E-mail address: \_\_\_\_\_

## 6. Payment

### 6.1 Basis of Payment - Firm Price

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm price of \$ \_\_\_\_\_ (*amount to be inserted at contract award*). Customs duties are included and Goods and Services Tax or Harmonized Sales Tax is extra, if applicable.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work.

---

## 6.2 Single Payment

Canada will pay the Contractor upon completion and delivery of the Work in accordance with the payment provisions of the Contract if:

- A) an accurate and complete invoice and any other documents required by the Contract have been submitted in accordance with the invoicing instructions provided in the Contract;
- B) all such documents have been verified by Canada;
- C) the Work delivered has been accepted by Canada.

## 7. Invoicing Instructions

The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.

## 8. Certifications

Compliance with the certifications provided by the Contractor in its bid is a condition of the Contract and subject to verification by Canada during the entire contract period. If the Contractor does not comply with any certification or it is determined that any certification made by the Contractor in its bid is untrue, whether made knowingly or unknowingly, Canada has the right, pursuant to the default provision of the Contract, to terminate the Contract for default.

## 9. Applicable Laws

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in the province of \_\_\_\_\_.

## 10. Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) 2010A (19-11-2012), General Conditions - Goods (Medium Complexity)

Solicitation No. - N° de l'invitation

W3380-12M032/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

mta560

Client Ref. No. - N° de réf. du client

W3380-12-M032

File No. - N° du dossier

MTA-2-35242

CCC No./N° CCC - FMS No/ N° VME

---

- (c) Annex A, Requirement;
- (d) Annex B, Pricing
- (e) the Contractor's bid dated \_\_\_\_\_, as amended \_\_\_\_\_.

## 11. SACC Manual Clauses

SACC Référence	Section	Date
A2000C	Foreign Nationals (Canadian Contractor)	16/06/06
A2001C	Foreign Nationals (Foreign Contractor)	16/06/06
B1505C	Electrical Equipment	16/06/06
C2000C	Taxes - Foreign-based Contractor	30/11/07
G1005C	Insurance	12/05/08
H1000C	Single Payment	08/05/12

## 12. Shipping Instructions - DDP

Goods must be consigned and delivered to the destination specified in the contract:

Incoterms 2000 "DDP Delivered Duty Paid"

Department of National Defence  
Saint-Jean Garrison - Food Service  
C.P. 100 Richelain, Mega H-113  
St-Jean-sur-Richelieu, Qc  
J0J 1R0  
CANADA

---

## Annex A

### Requirement

#### 1) Introduction

The Food Services at the Department of National Defence (DND) Saint-Jean-sur-Richelieu Garrison in Saint-Jean-sur-Richelieu, Quebec would like to acquire three Combi cooking ovens.

#### 2) Mandate

The scope of the work includes the supply, delivery, installation and commissioning of the three Combi cooking ovens as well as a training on its operation and day-to-day maintenance of these equipments.

- o Mobile Combi-Duo oven quantity: 1  
(A set of two (2) stacked cooking units)
- o Combi automatic cooking oven quantity: 1
- o Combi automatic cooking oven (table top unit) quantity: 1

**2.1** The ovens must be capable of doing various types of cooking: roasting and steaming, as detailed in Annex A1, A2 and A3 - "Mandatory Technical Specifications."

**2.2** An oven cleaning plan (schedule) annual maintenance plan must be provided by the supplier no later than thirty (30) working days following installation.

**2.3** One (1) French and one (1) English instruction and maintenance manual (hard copy and/or electronic copy) for each oven must be provided.

This document indicates the technical specifications to purchase those new ovens.

### 3) **Mandatory technical specifications**

**Each oven must meet all the technical specifications set out respectively in Appendix A1, A2 and A3 for this type of oven:**

#### **A1) MOBILE COMBI-DUO OVEN**

**A1.1** A set of two (2) stacked cooking units for automatic oven cooking (automatic mode) with:

"minimum of 7 automatic cooking modes

"minimum of 3 Combi cooker modes

Note: Each unit of the set must meet the two above criteria.

**A1.2** Maximum oven size (for the set ) is:

Width: minimum of 40" to a maximum of 50"

Depth: minimum of 38" to a maximum of 48"

Height: maximum of 77"

Each unit of the set must meet each and every one of the following specifications, unless indicated otherwise:

**A1.3** Each unit must have a front control panel with pictograms (control panel).

**A1.4** Must have an individual time programming for varied mixed loads.

**A1.5** Must have a capacity to program a minimum of two hundred fifty (250) cooking programs (with a minimum of nine (9) steps) specific to DND.

**A1.6** Must have an automatic cleaning and maintenance system for cooking cabinet and steam generator

**A1.7** Must be powered by natural gas and electricity.

**A1.8** Must have an Minimum of four (4) cleaning stages for unsupervised cleaning and maintenance.

**A1.9** Must have an automatic control of humidity.

**A1.10** Must have a minimum of two (2) programmable air speeds.

**A1.11** Must have a core temperature probe with a minimum of four (4) measuring points and automatic correction if inserted incorrectly.

**A1.12** Must have a fresh steam generator.

**A1.13** Must have a cool down function for fast cooling of the cooking cabinet.

**A1.14** Must have a unit door with rear-ventilated double-glass panel.

**A1.15** Must have a data saving and updating via USB port.

**A1.16** Must have a recipe display in French and English. Must be capable of selecting the cooking start date and time and temperature in degrees °C or °F.

- A1.17** Must include one (1) mobile oven rack for each unit (table top unit).
- A1.18** Must have a hinged control panel (accessible from the front in any direction) allowing front servicing and inspection.
- A1.19** Must have a material inside and out CrNi steel CNS 304 (minimum).
- A1.20** Must have a humidifying function can be programmed with humidity values from 85°F minimum to 480°F or higher (30°C minimum to 250°C or higher).
- A1.21** Interior must be capable of accommodating:
  - 12 cooking pans of 12" x 20" x 2 ½"
  - or
  - 6 cookie sheets of 18" x 26" x 1"
- A1.22** Must include one (1) Combi-Duo stacking kit with heat exhaust.

## **A2) AUTOMATIC COOKING OVEN**

- A2.1** One (1) automatic cooking unit (automatic mode) with:
  - "minimum of 7 automatic cooking modes
  - "minimum of 3 Combi-cooker modes
- A2.2** Maximum unit size:
  - Width: minimum of 40" to a maximum of 50"
  - Depth: minimum of 38" to a maximum of 48"
  - Height: maximum of 77"
- A2.3** Unit must have a control panel with pictograms (control panel).
- A2.4** Must have an individual time programming for varied mixed loads.
- A2.5** Must have a capacity to program a minimum of two hundred fifty (250) cooking programs (with a minimum of nine (9) steps) specific to DND.
- A2.6** Must have an automatic cleaning and maintenance system for cooking cabinet and steam generator
- A2.7** Must have a minimum of four (4) cleaning stages for unsupervised cleaning and maintenance.
- A2.8** Must have an automatic control of humidity.
- A2.9** Must have an humidifying function can be programmed with humidity values from 85°F minimum to 480°F or higher (30°C minimum to 250°C or higher).
- A2.10** Must have a minimum of two (2) programmable air speeds
- A2.11** Must have a core temperature probe with a minimum of four (4) measuring points and automatic correction if inserted incorrectly.
- A2.12** Must be powered by natural gas and electricity.
- A2.13** Must have a fresh steam generator.
- A2.14** Must have a cool down function for fast cooling of the cooking cabinet.
- A2.15** Must have a unit door with rear-ventilated double-glass panel and hinged inner pane.

- 
- A2.16** Must have a data saving and updating via USB port.
- A2.17** Must have a recipe display in French and English. Must be capable of selecting the cooking start date and time and temperature in degrees °C or °F.
- A2.18** Must include one (1) mobile oven rack with two (2) tandem steering rollers and two (2) lockable rollers.
- A2.19** Must have a hinged control panel (accessible from the front in any direction) allowing front servicing and inspection.
- A2.20** Must have a Material inside and out CrNi steel CNS 304 (minimum).
- A2.21** Interior must be capable of accommodating:  
40 cooking pans of 12" x 20" x 2 ½"  
Or  
20 cookie sheets of 18" x 26" x 1"

**A3) AUTOMATIC COOKING OVEN - Table top unit**

- A3.1** One (1) automatic cooking unit-table top unit (automatic mode) with:  
"minimum of 7 automatic cooking modes  
"minimum of 3 Combi-cooker modes
- A3.2** Maximum unit size:  
Width: minimum of 40" to a maximum of 50"  
Depth: minimum of 38" to a maximum of 48"  
Height: minimum of 30" to a maximum of 36" with base maximum of 77"
- A3.3** Unit must have a control panel with pictograms (control panel).
- A3.4** Must have an individual time programming for varied mixed loads.
- A3.5** Must have a capacity to program a minimum of two hundred fifty (250) cooking programs (with a minimum of nine (9) steps) specific to DND.
- A3.6** Must have an automatic cleaning and maintenance system for cooking cabinet and steam generator
- A3.7** Must have a minimum of four (4) cleaning stages for unsupervised cleaning and maintenance.
- A3.8** Must have an automatic control of humidity.
- A3.9** Must have a humidifying function can be programmed with humidity values from 85°F minimum to 480°F or higher (30°C minimum to 250°C or higher).
- A3.10** Must have a minimum of two (2) programmable air speeds
- A3.11** Must have a core temperature probe with a minimum of four (4) measuring points and automatic correction if inserted incorrectly.
- A3.12** Must be powered by natural gas and electricity.
- A3.13** Must have a fresh steam generator.
- A3.14** Must have a cool down function for fast cooling of the cooking cabinet.

- 
- A3.15** Must have a unit door with rear-ventilated double-glass panel and hinged inner pane
- A3.16** Must have data saving and updating via USB port.
- A3.17** Must have recipe display in French and English. Must be capable of selecting the cooking start date and time and temperature in degrees °C or °F.
- A3.18** Must include one (1) mobile oven rack
- A3.19** Must have hinged control panel (accessible from the front in any direction) allowing front servicing and inspection.
- A3.20** Material inside and out CrNi steel CNS 304 (minimum).
- A3.21** Interior must be capable of accommodating:  
12 cooking pans of 12" x 20" x 2 ½"  
or  
6 cookie sheets of 18" x 26" x 1"
- A3.22** Must include one (1) base on footing.

#### **4) Installation and training:**

The proposal must include no additional cost for on-site 1-2 days installation and training for users on how to operate and perform usual maintenance correctly for the proposed equipments.

- 4.1** A training formation session in French for approximately forty (40) users will be given at the ST-JEAN GARRISON in the kitchens of the JV Allard Building. The training will be given to two (2) groups on two (2) different days and will be of a maximum duration of one (1) day for each group. All on-site training costs must be included in the price.
- 4.2** The training will focus on oven operation and maintenance.
- 4.3** The day following installation, the supplier must contact the DND authority (to be completed by Canada at contract award), to confirm the training dates and times. The first training session shall be given within fifteen (15) working days following installation, and the second session within thirty (30) working days following installation.

#### **5) Maintenance and repair services during warrantee<sup>1</sup>:**

The contractor must provide on-site support within 48 h after a service call during the 12 months warrantee. The services must be provided by a qualified technician during normal working hours (from 9 to 17 h), from Monday to Friday, excluding holidays.

---

<sup>1</sup> This point completes the item-09 of the General Conditions (2010A) of the contract.

## 6) Delivery:

The equipments must be delivered no later than March 29th , 2013 to the following address:

Department of National Defence  
Saint-Jean Garrison - Food Service  
C.P. 100 Richelain, Mega H-113  
St-Jean-sur-Richelieu, Qc  
J0J 1R0  
CANADA

- 6.1 The supplier must notify the DND authority, (to be completed by Canada at contract award), at least three (3) working days before delivery and to avoid adversely affecting kitchen operations.
- 6.2 The installation must be done on site by the supplier and must be coordinated with the DND authority, (to be completed by Canada at contract award), no more than one (1) month following delivery unless otherwise advised by (to be completed by Canada at contract award). The DND Engineering Section, the technicians and/or inspectors shall provide support to the supplier in performing work related to steam, gas and electricity.

## 7) Option:

### 7.1 Extended warranty and Extended maintenance and repair services:

A contract for extended warranty of 1 year optional after the end of the initial warranteeof 12 months is requested within this contract.

Maintenance and repair services after the end of initial maintenance and repair services (section 5 of this Annex-A) is required as part of this extended warranty.

**Annex B****Pricing**

Description of deliverable	Qty	Unit Price	Total Price
<b>1. Supply, delivery, installation and commissioning as well as training on the use and normal maintenance of a mobile generator as described in Section A1, A2 &amp; A3- Mandatory Technical Specifications "Appendix A - Requirement "</b>	<b>1 Mobile Combi-Duo oven</b>	_____ \$	
	<b>1 Automatic Combi oven</b>	_____ \$	
	<b>1 Automatic Combi oven (table)</b>	_____ \$	
			_____ \$
<b>OPTION</b>			
<b>2. A contract for extended warranty including maintenance and repair services of one year optional after the end of the initial warrantee of 12 months as per section 7- Extended warranty and Extended maintenance and repair services in Annex "A"- Requirement</b>			_____ \$

Suggested Model: \_\_\_\_\_ (for information only)  
 \_\_\_\_\_ (for information only)  
 \_\_\_\_\_ (for information only)

**Note: Prices requested for the options will not be subject to evaluation.**

## Annex C

### **Mandatory technical specifications to demonstrate upon bid deposit**

To comply to the presentation of evaluation criteria, refer to Section I - Technical Bid of 3.1. - Bid Preparation Instructions of Part 3 - BID PREPARATION INSTRUCTIONS of the Request for Proposal

**All mandatory technical specifications must be met. Canada request that bidders indicate that they meet each stated criterion, indicating the title of the attached supporting documentation, or the page of the attached brochure or catalogue that meets the criterion. Bidders will be rejected if they do not meet all mandatory requirements.**

### **Mandatory Evaluation Criteria**

The requested equipment must meet the descriptions and specifications set out in Annex "A" - Requirement . These descriptions and specifications are designated below by their numbers A1.1 to A3.22:

<b>Mandatory specifications</b>	<b>Specify the location in the bid documentation or data sheets where the mandatory specifications are met.</b>
A1.1	
A1.2	
A1.3	
A1.4	
A1.5	
A1.6	
A1.7	
A1.8	
A1.9	
A1.10	

Solicitation No. - N° de l'invitation

W3380-12M032/A

Client Ref. No. - N° de réf. du client

W3380-12-M032

Amd. No. - N° de la modif.

File No. - N° du dossier

MTA-2-35242

Buyer ID - Id de l'acheteur

mta560

CCC No./N° CCC - FMS No/ N° VME

---

A1.11	
A1.12	
A1.13	
A1.14	
A1.15	
A1.16	
A1.17	
A1.18	
A1.19	
A1.20	
A1.21	
A1.22	
A2.1	
A2.2	
A2.3	
A2.4	
A2.5	
A2.6	
A2.7	
A2.8	
A2.9	
A2.10	

Solicitation No. - N° de l'invitation

W3380-12M032/A

Client Ref. No. - N° de réf. du client

W3380-12-M032

Amd. No. - N° de la modif.

File No. - N° du dossier

MTA-2-35242

Buyer ID - Id de l'acheteur

mta560

CCC No./N° CCC - FMS No/ N° VME

---

A2.11	
A2.12	
A2.13	
A2.14	
A2.15	
A2.16	
A2.17	
A2.18	
A2.19	
A2.20	
A2.21	
A3.1	
A3.2	
A3.3	
A3.4	
A3.5	
A3.6	
A3.7	
A3.8	
A3.9	
A3.10	
A3.11	

Solicitation No. - N° de l'invitation

W3380-12M032/A

Client Ref. No. - N° de réf. du client

W3380-12-M032

Amd. No. - N° de la modif.

File No. - N° du dossier

MTA-2-35242

Buyer ID - Id de l'acheteur

mta560

CCC No./N° CCC - FMS No/ N° VME

---

A3.12	
A3.13	
A3.14	
A3.15	
A3.16	
A3.17	
A3.18	
A3.19	
A3.20	
A3.21	
A3.22	

Solicitation No. - N° de l'invitation

W3380-12M032/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

mta560

Client Ref. No. - N° de réf. du client

W3380-12-M032

File No. - N° du dossier

MTA-2-35242

CCC No./N° CCC - FMS No/ N° VME

**Annex D**

**Complete list of bidder's board directors**

**NOTE TO BIDDERS**

**WRITE ALL DIRECTOR'S SURNAMES AND GIVEN NAMES IN BLOCK LETTERS**

---

---

---

---

---

---