

**RETURN BIDS TO:**  
**RETOURNER LES SOUMISSIONS À:**  
PWGSC/TPSGC Acquisitions  
1045 Main Street  
1st Floor, Lobby C  
Unit 108  
Moncton, NB E1C 1H1  
Bid Fax: (506) 851-6759

**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> Propane Fired Oven	
<b>Solicitation No. - N° de l'invitation</b> W0105-149999/A	<b>Date</b> 2013-08-16
<b>Client Reference No. - N° de référence du client</b> W0105-149999	
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$MCT-018-4680	
<b>File No. - N° de dossier</b> MCT-3-36031 (018)	<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 2013-09-30</b>	<b>Time Zone</b> <b>Fuseau horaire</b> Atlantic Daylight Saving Time ADT
<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> Martin, Lisa M.	<b>Buyer Id - Id de l'acheteur</b> mct018
<b>Telephone No. - N° de téléphone</b> (506) 851-7811 ( )	<b>FAX No. - N° de FAX</b> (506) 851-6759
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> DEPARTMENT OF NATIONAL DEFENCE DET Aldershot Bldg 221 Kentville Nova Scotia B4N 4H8 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**

NB / PEI Division - Moncton Acquisitions Office  
1045 Main Street  
1st Floor, Lobby C  
Unit 108  
Moncton, NB E1C 1H1

<b>Delivery Required - Livraison exigée</b> See Herein	<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/</b> <b>de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

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## PART 1 - GENERAL INFORMATION

### 1. Security Requirement

There is no security requirement associated with this bid solicitation.

### 2. Requirement

The requirement is detailed under Article 2 of the resulting contract clauses.

*(Derived from - Provenant de: B4008T, 16/06/06 )*

### 3. Debriefings

Bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days of receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

## PART 2 - BIDDER INSTRUCTIONS

### 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 Manual* (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-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 (2013/06/01) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

#### 1.1 SACC Manual Clauses

SACC Reference	Section	Date
C9000T	Price	2010/08/16

### 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.

#### 2.1 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

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Contracting Authority at least five days before the bid closing date. Canada will have the right to accept or reject any or all suggestions.

*(Derived from - Provenant de: A9076T, 25/05/07)*

### 3. Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than seven (7) 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.

### 4. Applicable Laws

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

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

### 1. Bid Preparation Instructions

Section I: Technical Bid ( 2 copies)  
Section II: Financial Bid ( 1 copy)  
Section III: Certifications (1 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) (<http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html>). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and 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.

### **Section II: Financial Bid**

Bidders must submit their financial bid in accordance with the Basis of Payment. The total amount of Applicable Taxes must be shown separately.

### **Section III: Certifications**

Bidders must submit the certifications required under Part 5.

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

### **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.

#### **1.1 Technical Evaluation**

##### **1.1.1 Mandatory Technical Criteria**

Mandatory Technical Criteria as specified in Annex " C "

#### **1.2 Financial Evaluation**

SACC Manual Clause A0220T (2013/04/25), Evaluation of Price

- 1.2.1** The evaluated cost/total bid price will be based on the aggregate of all the extended prices for all of the line items detailed at Annex B - Basis of Payment.

### **2. Basis of Selection**

<b>SACC Reference</b>	<b>Section</b>	<b>Date</b>
A0031T	Basis of Selection - Mandatory Technical Criteria	2010/08/16

## **PART 5 - CERTIFICATIONS**

Bidders must provide the required certifications and documentation to be awarded a contract.

The certifications provided by bidders to Canada are subject to verification by Canada at all times. Canada will declare a bid non-responsive, or will declare a contractor in default, if any certification made by the Bidder is found to be untrue whether during the bid evaluation period or during the contract period.

The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply with this request will also render the bid non-responsive or will constitute a default under the Contract.

## 1. Mandatory Certifications Required Precedent to Contract Award

### 1.1 Code of Conduct and Certifications - Related documentation

By submitting a bid, the Bidder certifies that the Bidder and its affiliates are in compliance with the provisions as stated in Section 01 Code of Conduct and Certifications - Bid of Standard Instructions 2003. The related documentation therein required will assist Canada in confirming that the certifications are true.

### 1.2 Federal Contractors Program for Employment Equity - Bid Certification

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "[FCP Limited Eligibility to Bid](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)" list ([http://www.labour.gc.ca/eng/standards\\_equity/eq/emp/fcp/list/inelig.shtml](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)) available from Human Resources and Skills Development Canada (HRSDC) - Labour's website.

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "[FCP Limited Eligibility to Bid](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)" list at the time of contract award.

## PART 6 - RESULTING CONTRACT CLAUSES

### 1. Security Requirement

There is no security requirement applicable to this Contract.

### 2. Requirement

The Contractor must provide the items detailed under the "Requirement" at Annex "A"

*(Derived from - Provenant de: B4008C, 16/06/06 )*

### 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](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual)

(<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

#### 3.1 General Conditions

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Buyer ID - Id de l'acheteur

mct018

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

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2010A (2013/04/25), 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 \_\_\_\_\_

#### 5. Authorities

##### 5.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Lisa Martin  
Title: Contracting Officer  
Public Works and Government Services Canada  
Acquisitions Branch  
Address: 1045 Main Street, Unit 108  
Moncton, New Brunswick  
E1C 1H1  
Telephone: 1-506-851-7811  
Facsimile: 1-506-851-6759  
E-Mail: lisa.m.martin@pwgsc-tpsgc.gc.ca

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 Project Authority

The Project Authority for the Contract is: **Details will be provided in any resulting contract**

Name:  
Telephone :  
Facsimile:  
E-mail address:

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

##### 5.3 Contractor's Representative (bidder please complete)

Name: \_\_\_\_\_

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Title: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Telephone: \_\_\_\_\_

Facsimile: \_\_\_\_\_

E-mail address: \_\_\_\_\_

## 6. Payment

### 6.1 Basis of Payment

#### Basis of Payment - Firm Lot Price(s)

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm lot price(s)", as specified in Annex B for a cost of \$ \_\_\_\_\_. Customs duties are included and Applicable Taxes are extra.

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.

*(Derived from - Provenant de: C0207C, 25/04/13 )*

### 6.2 Limitation of Price

SACC Manual clause C6000C (2011/05/16) Limitation of Price

### 6.3 Single Payment

SACC Manual clause H1000C (2008/05/12) Single Payment

### 6.4 SACC Manual Clauses

SACC Reference	Section	Date
C2000C	Taxes - Foreign-based Contractors	2007/11/30

## 7. Invoicing Instructions

1. 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.
2. Invoices must be distributed as follows:
  - (a) The original and one (1) copy must be forwarded to the address shown on page 1 of the Contract for certification and payment.

(Derived from - Provenant de: H5001C, 12/12/08 )

## 8. Certifications

### 8.1 Compliance

Compliance with the certifications and related documentation provided by the Contractor in its bid is a condition of the Contract and subject to verification by Canada during the term of the Contract. If the Contractor does not comply with any certification, provide the related documentation or if 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 Nova Scotia.

## 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) the general conditions 2010A (2013/04/25), General Conditions - Goods (Medium Complexity);
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment
- (e) the Contractor's bid dated \_\_\_\_\_

## 11. SACC Manual Clauses

SACC Reference	Section	Date
A9039C	Salvage	2008/05/12
A9062C	Canadian Forces Site Regulations	2011/05/16
B1501C	Electrical Equipment	2006/06/06
G1005C	Insurance	2008/05/12

## 12. Shipping Instructions - Delivery at Destination

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

Delivered Duty Paid (DDP) DET Aldershot, Kentville, NS, Incoterms 2000 for shipments from a commercial contractor.

(Derived from - Provenant de: D4001C, 12/12/08 )

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**ANNEX "A"**  
**Requirement**  
(see attached)

**ANNEX "B"**  
**Basis of Payment**  
(see attached)

**ANNEX "C"**  
**Mandatory Requirements**  
(see attached)

## **Annex A Requirement**

### Requirement for Aldershot Kitchen,

- 2 x Propane fired industrial Oven (Tech Spec's paragraph 1), with accessories as noted in paragraph 2
- Delivery must be 4 weeks after contract has been issued.
- Price to include freight to destination.

1. Oven must have the following specifications:

- Oven Dimensions: Width: Maximum width 48 Inches Minimum Width 42 Inches or to accommodate 2 food trays or 1 Baking Sheet
  - food tray dimensions are 18 x 26 Inches Height 4 Inches
  - Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch
  
- Height: Maximum Height 40 3/4Inches Minimum Height 30 3/4 Inches or to allow for 5 or 6 rows of food trays.
  - food tray dimensions are 18 x 26 Inches Height 4 Inches
  - Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch
  
- Depth: Maximum Depth 43 1/4 Inches Minimum Depth 38 1/4 Inches or to allow 1 or 2 food trays deep.
  - food tray dimensions are 18 x 26 Inches Height 4 Inches
  - Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch
  
- Material inside and out: stainless steel
- Propane (not natural gas)
- Combi-Steamer mode
  - Steam between 85-265 °F (30-130°C)
  - Hot-air from 85-575 °F (30-300 °C)
  - Combination of steam and hot-air 85-575 °F (30-300° C)
  
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking Methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.
  
- Individual Programming of a minimum 350 cooking programs with up to 12 steps
  
- HACCP data output and software update via integral USB port
  
- color monitor and touch screen with self-explanatory symbols
  
- Self-configurable, user-specific operating display (images, text, etc.)
  
- Automatic, pre-selected starting time with adjustable date and time
  
- Automatic cleaning and descaling of the steam generator
  
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
  
- Humidification variable in multiple stages from 85-525°F (30-260°C) in hot-air or combination modes
  
- Cool-down function for fast cabinet fan cooling
  
- Door handle with right/left and slam function Operation

## Annex A Requirement

- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Lengthwise loading for 2/1, 1/1 GN accessories
- Removable, swivelling grid shelves
- Automatic cleaning and care system for cooking cabinet and steam generator
- Multiple cleaning stages for unsupervised cleaning and care
- Separate solenoid valves for soft and filtered water
- Fixed waste water connection conforming to SVGW requirements
- Splash and hose-proof to IPX 5
- Safety temperature limiter for steam generator and hot-air heating
- High-performance, fresh-steam generator with automatic descaling
- Integral fan impeller brake
- Integral, maintenance-free grease extraction system with no additional grease filter
- Core temperature probe using multiple measuring points with automatic error correction
- Programmable multiple speed fan.
- Splash and hose-proof to IPX 5
- Hand shower with automatic retracting system
- Demand-related energy supply by means of modulating, low-noise high-performance blower Burner system
- Operation without a water softener and without additional descaling specification
- Climate management - humidity measured
- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/ Vegetables, egg dishes/desserts, bakery products. With an Intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.
- Multiple programmable proofing stages

### 2. Required COMBI OVEN accessories

MOBILE STAND / CABINETS FOR COMBI OVEN	2.00 EA
TECHNICAL START UP	1.00 EA
CLEANER TABLETS (100/CS)	2.00 CS
CARE TAB FOR SELF CLEAN RINSE	2.00 EA
TRAY GRANITE ENAMELLED 60 MM	4.00 EA
COMBI FRY	4.00 EA
COMBI GRILLS	4.00 EA

**Annex A  
Requirement**

ROASTING AND GRILLING TRAY	8.00 EA
MULTIBAKER	4.00 EA
TRAY GRANITE ENAMELLED 3/4"DEE	4.00 EA
CHICKEN 8 UNITS	2.00 EA
POTATO BAKER RACK	2.00 EA
ROASTING & BAKING TRAY	4.00 EA

**ANNEX "B"**  
Basis of Payment

Item No.	Description	OEM Brand Name and Model Number	Unit of Issue	Quantity	Unit Price*	Extended Price
1.1	Propane fired industrial oven		Each	2	\$	\$
1.2	Mobile Stand / Cabinets for Combi Oven		Each	2	\$	\$
1.3	Technical Start Up		Each	1	\$	\$
1.4	Cleaner Tablets (100/CS)		cases	2	\$	\$
1.5	Care Tab for Self Clean Rinse		Each	2	\$	\$
1.6	Tray Granite Enamelled 60 MM		Each	4	\$	\$
1.7	Combi Fry		Each	4	\$	\$
1.8	Combi Grills		Each	4	\$	\$
1.9	Roasting and Grilling Tray		Each	8	\$	\$
2.0	Multibaker		Each	4	\$	\$
2.1	Tray Granite Enamelled 3/4" DEE		Each	4	\$	\$
2.2	Chicken 8 units		Each	2	\$	\$
2.3	Potato Baker Rack		Each	2	\$	\$
2.4	Roasting and Baking tray		Each	4	\$	\$
					<b>Subtotal</b>	\$
					<b>HST 15%</b>	\$
					<b>Total</b>	\$

\*Unit price includes delivery

**ANNEX "C"**  
**Mandatory Requirements**

Bids MUST meet the mandatory requirements specified below. To demonstrate that all requirements of the technical specifications are respected bidder's MUST respond with complete specifications and/or descriptive literature of the equipment being offered.

The complete specifications and/or descriptive literature should be submitted with the proposal but may be submitted afterwards. If the complete specifications and/or descriptive literature are not submitted as requested, the Contracting Authority will so inform the Bidder and provide the Bidder with a time frame within which to meet this 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.

Any proposal which fails to meet all mandatory requirements will be deemed non-responsive. Each requirement should be addressed separately.

Technical Specifications	Comply Yes/No	Comments: Compliance or deviations
2 x Propane fired industrial Oven (Tech Spec's paragraph 1), with accessories as noted in paragraph 2		
Delivery must be 4 weeks after contract has been issued.		
Price to include freight to destination.		
<b>1   Oven must have the following specifications</b>		
Oven Dimensions: Width: Maximum width 48 Inches Minimum width 42 Inches or to accommodate 2 food trays or 1 baking sheet  -Food tray dimensions are 18 x 26 Inches Height 4 Inches -Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch		
Height: Maximum Height 40 3/4Inches Minimum Height 30 3/4 Inches or to allow for 5 or 6 rows of food trays.  -Food tray dimensions are 18 x 26 Inches Height 4 Inches -Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch		
Depth: Maximum Depth 43 1/4 Inches Minimum Depth 38 1/4 Inches or to allow 1 or 2 food trays deep.  -food tray dimensions are 18 x 26 Inches Height 4 Inches -Baking Sheet Dimensions are 18 x 26 Inches Height 1 Inch		
Material inside and out: stainless steel		
Propane (not natural gas)		
Combi-Steamer mode Steam between 85-265 °F (30-130°C)  Hot-air from 85-575 °F (30-300 °C) Combination of steam and hot-air 85-575 °F (30-300° C)		
Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking Methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination		

**ANNEX "C"**  
**Mandatory Requirements**

Individual Programming of a minimum 350 cooking programs with up to 12 steps		
HACCP data output and software update via integral USB port		
Color monitor and touch screen with self-explanatory symbols		
Self-configurable, user-specific operating display (images, text, etc.)		
Automatic, pre-selected starting time with adjustable date and time		
Automatic cleaning and descaling of the steam generator		
Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling		
Humidification variable in multiple stages from 85-525°F (30-260°C) in hot-air or combination modes		
Cool-down function for fast cabinet fan cooling		
Door handle with right/left and slam function Operation		
Unit door with rear-ventilated double-glass panel and hinged inner panel		
Lengthwise loading for 2/1, 1/1 GN accessories		
Removable, swivelling grid shelves		
Automatic cleaning and care system for cooking cabinet and steam generator		
Multiple cleaning stages for unsupervised cleaning and care		
Separate solenoid valves for soft and filtered water		
Fixed waste water connection conforming to SVGW requirements		
Splash and hose-proof to IPX 5		
Safety temperature limiter for steam generator and hot-air heating		
High-performance, fresh-steam generator with automatic descaling		
Integral fan impeller brake		
Integral, maintenance-free grease extraction system with no additional grease filter		
Core temperature probe using multiple measuring points with automatic error correction		
Programmable multiple speed fan.		
Splash and hose-proof to IPX 5		
Hand shower with automatic retracting system		
Demand-related energy supply by means of modulating, low-noise high-performance blower Burner system		

**ANNEX "C"**  
**Mandatory Requirements**

Operation without a water softener and without additional descaling specification		
Climate management - humidity measured		
Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/ Vegetables, egg dishes/desserts, bakery products. With an Intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.		
Multiple programmable proofing stages		
<b>2   Required Combi Oven accessories</b>		
MOBILE STAND / CABINETS FOR COMBI OVEN		
TECHNICAL START UP		
CLEANER TABLETS (100/CS)		
CARE TAB FOR SELF CLEAN RINSE		
TRAY GRANITE ENAMELLED 60 MM		
COMBI FRY		
COMBI GRILLS		
ROASTING AND GRILLING TRAY		
MULTIBAKER		
TRAY GRANITE ENAMELLED 3/4"DEE		
CHICKEN 8 UNITS		
POTATO BAKER RACK		
ROASTING & BAKING TRAY		