

**RETURN BIDS TO:  
RETOURNER LES SOUMISSIONS À:**

**Public Works and Government Services / Travaux  
publics et services gouvernementaux  
Kingston Procurement  
Des Acquisitions Kingston  
86 Clarence Street, 2nd floor  
Kingston  
Ontario  
K7L 1X3  
Bid Fax: (613) 545-8067**

**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> Indoor & Outdoor walk-in Freezer-Re	
<b>Solicitation No. - N° de l'invitation</b> 21120-133422/A	<b>Date</b> 2013-10-01
<b>Client Reference No. - N° de référence du client</b> 21120-13-1913422	
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$KIN-650-6189	
<b>File No. - N° de dossier</b> KIN-2-38306 (650)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-11-12</b>	<b>Time Zone Fuseau horaire</b> Eastern Standard Time EST
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Rombough, Lori	<b>Buyer Id - Id de l'acheteur</b> kin650
<b>Telephone No. - N° de téléphone</b> (613) 545-8061 ( )	<b>FAX No. - N° de FAX</b> (613) 545-8067
<b>Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:</b>  Specified Herein Précisé dans les présentes	

**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**

Public Works and Government Services / Travaux publics et  
services gouvernementaux  
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86 Clarence Street, 2nd floor  
Kingston  
Ontario  
K7L 1X3

<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 (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>	

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## **PART 1 - GENERAL INFORMATION**

### **1. Security Requirement**

There is no security requirement associated with this bid solicitation.

### **2. Requirement**

Correctional Service Canada (CSC) has a requirement to supply and deliver new walk-in coolers and freezers at 2 Institutions located in the Ontario Region. Erection of boxes and installation of the supplied mechanicals will be done by others.

The requirement is subject to the provisions of the World Trade Organization Agreement on Government Procurement (WTO-AGP), the North American Free Trade Agreement (NAFTA), the Agreement on Internal Trade (AIT), Canada-Chile Free Trade Agreement, Canada-Columbia Free Trade Agreement and Canada-Peru Free Trade Agreement.

### **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.

Subsection 5.4 of 2003, Standard Instructions - Goods or Services - Competitive Requirements, is amended as follows:

Delete: sixty (60) days

Insert: one hundred and twenty (120) days

### **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.

### **3. Enquiries - Bid Solicitation**

All enquiries must be submitted in writing to the Contracting Authority no later than **five (5)** 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 Ontario.

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**

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).

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) (<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 - Annex B. 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

Any bid which fails to meet the mandatory technical criteria will be declared non-responsive.

##### 1.1.1 Mandatory Technical Criteria

#	DESCRIPTION	Cross Reference to Proposal
1	<b>Draft Drawings</b> The Bidder must provide draft drawings for each walk-in.	

#### 1.2 Financial Evaluation

The price of the bid will be evaluated in Canadian dollars, Applicable Taxes excluded, FOB destination, Canadian customs duties and excise taxes included.

### 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 price will be recommended for award of a contract.

## 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.

## PART 6 - RESULTING CONTRACT CLAUSES

### 1. Security Requirement

There is no security requirement associated with this contract.

### 2. Requirement

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

### 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>) issued by Public Works and Government Services Canada.

#### 3.1 General Conditions

2010A (2013-04-25), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

#### 3.2 Warranty - Contractor responsible for all costs

Section 09 entitled *Warranty of general conditions 2010A* is amended by deleting subsection 2 in its entirety and replacing it with the following:

1. The Contractor must pay the transportation cost associated with returning the Work or any part of the Work to the Contractor's plant for replacement, repair or making good. The Contractor must also pay the transportation cost associated with forwarding the replacement or returning the Work or part of the Work when rectified to the delivery point specified in the Contract or to another location as directed by Canada. If, in the opinion of Canada, it is not expedient to remove the Work from its location, the Contractor must carry out any necessary repair or making good of the Work at that location. In such cases, the Contractor will be responsible for all Costs (including travel and living expenses) incurred in so doing, Canada will not reimburse these Costs.

All other provisions of the warranty section remain in effect.

#### 3.3 Warranty Period

Section 09 of general conditions 2010A is amended by replacing the period of *12 months* by:

- a. Panels including the wall, ceiling, floor and doors: minimum 15 year factory warranty
- b. Compressor: minimum 5 year repair or replacement factory warranty
- c. Hardware, accessories and electrical components: minimum 2 year factory warranty services for parts and labour

All other provisions of the warranty section remain in effect.

The Contractor will ensure the warranty documentation, including the factory warranty time period begins when installation and testing are complete and the Project Authority has completed inspection and acceptance.

### 4. Term of Contract

#### 4.1 Delivery Date

All the deliverables must be received on or before \_\_\_\_\_ (To be filled in at contract award)

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KIN-2-38306

CCC No./N° CCC - FMS No./N° VME

#### **4.2 Shipping Instructions - Free on Board Destination**

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

FOB Destination as per Annex "B" including all delivery charges and customs duties and Applicable Taxes.

#### **4.3 Delivery and Unloading - D0018C (2007-11-30)**

### **5. Authorities**

#### **5.1 Contracting Authority**

The Contracting Authority for the Contract is:

Name: Lori Rombough  
Title: Supply Specialist  
Public Works and Government Services Canada  
Acquisitions Branch  
Address: 86 Clarence Street  
Kingston, ON K7L 1X3  
Telephone: 613-545-8061  
Facsimile: 613-545-8067  
E-mail address: lori.rombough@pwgsc.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 (To be filled in at contract award)**

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**

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

Telephone No. \_\_\_\_\_

Facsimile No. \_\_\_\_\_

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

### **6. Payment**

#### **6.1 Basis of Payment – Limitation of Expenditure**

The Contractor will be reimbursed for the costs reasonably and properly incurred in the performance of the Work, as determined in accordance with the Basis of Payment in Annex "B", to a limitation of expenditure of \$\_\_\_\_\_ **(To be completed at time of Contract Award by PWGSC)**. Customs duties are included and Applicable Taxes are extra.

## **6.2 Limitation of Expenditure**

- (1) Canada's total liability to the Contractor under the Contract must not exceed \$ (to be inserted at time of Contract award). Customs duties are included and Applicable Taxes are extra.
- (2) No increase in the total liability of Canada or in the price of the Work resulting from any design changes, modifications or interpretations of the Work, will be authorized or paid to the Contractor unless these design changes, modifications or interpretations have been approved, in writing, by the Contracting Authority before their incorporation into the Work. The Contractor must not perform any Work or provide any service that would result in Canada's total liability being exceeded before obtaining the written approval of the Contracting Authority. The Contractor must notify the Contracting Authority in writing as to the adequacy of this sum:
- a. when it is 75 percent committed, or
  - b. four (4) months before the Contract expiry date, or
  - c. as soon as the Contractor considers that the Contract funds provided are inadequate for the completion of the Work,
  - d. whichever comes first.

If the notification is for inadequate Contract funds, the Contractor must provide to the Contracting Authority a written estimate for the additional funds required. Provision of such information by the Contractor does not increase Canada's liability.

## **6.3 Multiple Payments**

[SACC Manual clause H1001C \(2008-05-12\) Multiple Payments](#)

### **7. Invoicing Instructions**

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

### **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 \_\_\_\_\_.



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#### **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 (2013-04-25), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract;
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment;
- (e) the Contractor's bid dated (To be filled in at contract award).

#### **11. SACC Manual Clauses**

B1501C	Electrical Equipment	2006-06-16
A9068C	Government Site Regulations	2010-01-11

## ANNEX "A" - REQUIREMENT

### 1. Introduction

Correctional Services Canada has a requirement to supply and deliver new walk-in coolers and freezers at 2 Institutions located in the Ontario Region. Erection of Boxes and Installation of the supplied mechanicals will be done by others. Specifically required are 3 projects:

#### 1.1 Bath Institution (BI) located in Millhaven Ontario: (Cook Chill Production Kitchen)

1.1.1 One outdoor walk-in cooler/freezer combination to be erected on an insulated concrete floor with remote roof-mounted refrigeration rack system.

**Drawings #: BATH INSTITUTION F210 Equipment List # 5, 5A**

1.1.2 One (1) indoor walk-in Cooler for Dairy products with remote roof mounted refrigeration rack system. **Drawings #: BATH INSTITUTION F210 Equipment List # 6**

1.1.3 Four (4) indoor walk-in floorless coolers with remote roof-mounted refrigeration rack systems. **Drawing #: BATH INSTITUTION F210 Equipment List # 13, 14, 15 & 16**

1.1.4 One indoor walk-in chilled food holding area -1°C with an insulated floor and remote roof-mounted refrigeration rack systems. **Drawing #: BATH INSTITUTION F210 Equipment List # 8**

1.1.5 One indoor combination walk-in cooler freezer with merchandizing doors and insulated floor in the freezer for Small Group Meal Preparation project. **Drawing # : BATH INSTITUTION F210 Equipment list #63**

#### 1.2 Millhaven Institution (MI) located in Millhaven Ontario:

1.2.1 One walk-in floorless cooler with a remote, outdoor refrigeration rack system. **Drawing #: 3 MILLHAVEN INSTITUTION F211**

1.2.2 One walk-in cooler/freezer combination with 3 compartments (1 cooler 24°C, 1cooler -1°C and 1 freezer -20°C). Includes a floor in the freezer and chilled food holding compartment and remote roof-mounted refrigeration rack systems. **Drawing #:14 MILLHAVEN INSTITUTION F211**

#### 1.3 Bath and Millhaven Institution's Material Management department (Stores) located in Millhaven Ontario:

1.3.1 one (1) walk-in cooler and one (1) walk-in freezer with a remote roof-mounted refrigeration rack system.

### 2. Background

All purchases are in support of re-construction of the kitchens located at Bath and Millhaven Institutions. Bath and Millhaven institutions have a shared Materiel Management department that coordinates the shipping, receiving and temporary storage of goods intended for delivery to each kitchen.

### 3. Applicable Documents

3.1 The areas of these solutions, walk-ins depictions and sketches are shown in Annex "A-1".

3.2 The Contractor shall supply to the Project Authority, all specifications, including product technical bulletins, handling, storage and installation instructions and datasheets.

3.3 The Contractor shall provide detailed drawings of the boxes and mechanical, to the PA. The drawings will be used by a CSC provided certified installer. The Project Authority, in consultation with the Contractor, shall set a deadline for submission of all drawings. The drawings will include installation directions, manuals and standards that will need to be met by the installer.

#### **4. Warranty Requirements**

The Contractor shall provide all applicable warranty services as detailed in Part 6, #3.2. During the warranty period the Contractor will provide repair services within 24 hrs of receiving a service call.

#### **5. Constraints**

5.1 Contractor personnel will be escorted in specific areas of the institution as and where required by Correctional Service Canada personnel or those authorized by CSC on its behalf. CSC has developed very stringent internal policies to ensure that the security of institutional operations is not compromised.

The Contractor and subcontractor's personnel shall submit to a local verification of identity/information through an authorized use of the Canadian Police Information Centre (CPIC) and must adhere to institutional requirements for the conduct of searches by Correctional Service Canada, prior to admittance to the requisite institution. Correctional Services Canada reserves the right to deny access to any institution of any Contractor personnel, at any time.

5.2 No cellular phones will be permitted on site.

##### **5.2.1 Institutional Lockdown**

There is a possibility of institutional lockdown at any time. The Contractor is expected to call the Keeper's Hall at (telephone number to be provided), a minimum of three (3) hours prior to arrival, to ensure that the Institution is under normal operations.

5.2.2 The Contractor will communicate with the Project Authority to arrange for a delivery of the equipment and allow for an implementation plan by the Installer to be submitted prior to the delivery of the units.

5.2.3 No contraband will be allowed on site. This includes but, is not limited to, cigarettes, alcohol, drugs, weapons or any items that may jeopardize the safety and security of people visiting, working at, or housed at a CSC facility. All visitors and staff entering and exiting the institution are subject to a non-intrusive search which may also include ion scanners and use of drug detection dogs.

CSC reserves the right to deny entry denied to any person:

- i. transporting unauthorized items or contraband,
- ii. suspected to be under the influence of an intoxicant, or
- iii. refusing to follow institutional search procedures;

#### **6. Performance**

##### **6.1 Walk-ins Specification, Minimum Requirements**

The walk-in coolers and freezers shall have the MINIMUM acceptable requirements:

### **6.1.1 Dimensions, Sizes and Electrical Requirements:**

#### **A. Bath Institution Food Service Building – Outdoor Walk-in Cooler/Freezer Combination:**

Will be located outside the kitchen, on the new loading dock.

All dimensions are based on site drawings and all mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications. These units will be equipped with rigid open racking system. Evaporators must be appropriately positioned to allow for racking installation and maximum use of height storage.

<b>#5 and 5a Bath Institution Drawing F210</b>		<b>Maximum Dimensions</b>			
<b>Description</b>	<b>Length</b>	<b>Width</b>	<b>Height</b>	<b>Door Size</b>	<b>Holding Temp</b>
Combination Walk-in Cooler/Freezer – Overall	52' (15 849.6 mm)	13' (3 962.4mm)	11'7" (3 530.6mm)		
Cooler section to be erected on insulated concrete floor/slab (#5)	26' (7 924.8mm)	13' (3 962.4mm)	11'7" (3 530.6mm)	Manual single sliding door:: 60" x 84" (1524mm x 2134 mm)	2°C-4 °C
Freezer section to be erected on insulated concrete floor/slab (#5a)	26' (7 924.8mm)	13' (3 962.4mm)	11'7" (3 530.6mm)	Manual single sliding door: 60" x 84" (1524 mm x 2134 mm)	-20°C

<b>Power Requirements</b>				
Cooler section	3 phase	18.8 amps	208 volts	3HP (2) unit cooler, 1.8 amps each with integrated defrost management system
Freezer	3 phase	32.6 amps	208 volts	Fan 208 volts, 1 phase, 1.8 amps With integrated defrost management system

**B. Bath Institution Food Services Building**

All dimensions are based on site drawings and all mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications

#	Walk-in Type p 1.1.2 & 1.1.3	Walk-in Size	Door Type	Door Size	Holding Temp
1	Indoor Cooler Floorless(Dairy #6)	11'4"x9'6"x8'2 <sup>5</sup> / <sub>8</sub> " (3454mmx 2896mm x 2506mm)	1 Left-hand swing door	36" x 78" (914mm x 1981mm)	2°C-4 °C
2	Indoor Cooler floorless (#13)	17'6"x16'7"x8'2 <sup>5</sup> / <sub>8</sub> " (5334mm x5055mm x2506mm)	1 manual single sliding door 1 left-hand swing door 1 solid service door	Sliding door: 60" x 84" (1524mm x 2134) Swing door: 36"x78" (914mm x 1981mm) Ceiling Service Door: 36" x 36" (914mmx914mm)	2°C-4 °C
3	Indoor Cooler Floorless(#14)	17'6"x16'7"x8'2 <sup>5</sup> / <sub>8</sub> " (5334mm x5055mm x2506mm)	1 manual single sliding door 1 Left-hand swing door	Sliding door: 60" x 84" (1524mm x 2134) Swing door: 36"x78" (914mm x 1981mm)	2°C-4 °C
4	Indoor Cooler Floorless(#15)	17'6"x16'6"x8'2 <sup>5</sup> / <sub>8</sub> " (5334mm x5055mm x2506mm)	1 manual single sliding door 1 left-hand swing door	Sliding door: 60" x 84" (1524mm x 2134) Swing door: 36"x78" (914mm x 1981mm)	2°C-4 °C
5	Indoor Cooler Floorless(#16)	17'6"x16'6"x8'2 <sup>5</sup> / <sub>8</sub> " (5334mm x5055mm x2506mm)	1 manual single sliding door 1 left-hand swing door	Sliding door: 60" x 84" (1524mm x 2134) Swing door: 36"x78" (914mm x 1981mm)	2°C-4 °C

#	Walk-in Type p 1.1.4	Walk-in Size	Door Type	Door Size	Holding Temp
6	Indoor Cooler Walk-in Cooler- Chilled food Holding area with insulated floor. (#8)	Overall size: 57'x18'6"x8'7" (17 374mm x 5 639mm x 2 616mm)	2 manual single sliding door	Sliding door: 60" x 84" (1524mm x 2134)	-1°C

#	Walk-in Type p 1.1.5 Small Group Meal Program (SGMP) area	Walk-in Size	Door Type	Door Size	Holding Temp
	Indoor Cooler combination Walk-in Cooler- Freezer with merchandizing doors (#63)	Overall size: 31'L x 12'W x 8'7"H (9 449mm x 3 658mm x 2 616mm)			
7	Cooler	15'6"L x 12'W x 8'7"H (4724mm x 3658mm x 2626mm)	Left-hand swing door:  1 set of 4 glass merchandizing doors with integrated shelving unit	36" x 78" (914mm x 1981 mm) 9'7¾" wide with a door 2940mm size of 28¾" x 75" (730mm x 1270mm)	2°C-4 °C
8	Freezer with insulated floor and ramp	15'6"L x 12'W x 8'7"H (4724mm x 3658mm x 2626mm)	Left-hand swing door:  1 set of 4 glass merchandizing doors with integrated shelving unit	36" x 78" (914mm x 1981 mm) 9'7¾" wide with a door size of 28¾" x 75" (730mm x 1270mm)	-20°C

### C. Bath Institution Food Services Building

All mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications

Power Requirements						
#						
1	Indoor Cooler Floorless(Dairy#6)	1 ph	6.8 a	208 v	.75hp	Evaporator: 115 v, 1 ph, 0.9 a With integrated defrost management system
2	Indoor Cooler floorless (#13)	3 ph	7.5 a	208 v	2 hp	Evaporator: 115 v, 1 ph, 2.7 a With integrated defrost management system
3	Indoor Cooler Floorless(#14)	3 ph	7.5 a	208 v	2 hp	Evaporator: 115 v, 1 ph, 2.7 a With integrated defrost management system
4	Indoor Cooler Floorless(#15)	3 ph	7.5 a	208 v	2 hp	Evaporator: 115 v, 1 ph, 2.7 a With integrated defrost management system
5	Indoor Cooler Floorless(#16)	3 ph	9.1 a	208 v	2.5 hp	Evaporator: 115 v, 1 ph, 2.7 a With integrated defrost management system
6	Indoor Cooler Walk-in Cooler-1C Chilled food Holding area with insulated floor. (#8)	3 ph	27 a	208 v	5hp	Evaporator x2: 208v, 3ph, 27 a With integrated defrost management system
7	Cooler with merchandizing door(#63)	3 ph	15.9 a	208 v	2hp	Evaporator: 115 v, 1 ph, 2.7 a With integrated defrost management system
8	Freezer with merchandizing doors and insulated floor with ramp(#63)	3 ph	17.7 a	208 v	5hp	Evaporator: 208 v, 1 ph, 1.8 a With integrated defrost management system

**D. Millhaven Institution Food Services Building (Finishing Kitchen)**

All mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications

#	Walk-in Type	Walk-in Size	Door Type	Door Size	Holding Temp
1	Indoor Cooler Floorless (#3)	41'5" L x 12'2"W x 8'2 <sup>5</sup> / <sub>8</sub> "H (12623mm x 3708mm x 3724mm )	1 Left-hand swing door & 1 right-hand swing door	42" x 78" (1067mm x 1981mm)	2°C-4 °C
2	Indoor Cooler/Freezer, 3 compartments(#14)	36'L x 20'W x 9'7"H (10972mm x 6096mm x 2921mm)			
2a	Small Cooler on Combo floorless	8'L x 20'W x 9'7"H (2438mm x 6096mm x 2921mm)	1 left-hand swing door	36"x78" (914mm x 1981mm)	2°C-4 °C
2b	Large Cooler on Combo with floor	20'L x 20'W x 9'7"H (508mm x 508mm x 2921mm)	1 Left-hand swing door & 1 right-hand swing door	36"x78" (914mm x 1981mm)	-1°C
2c	Freezer on Combo with floor	8'L x 20'W x 9'7"H (2438mm x 6096mm x 2921mm)	1 manual single sliding door	42" x 84" (1067mm x 2133mm)	-20°C

Power requirements					
1	Indoor Cooler (#3)	1 ph	208-120 v	3 hp	Fan: ⅓ HP each, 208-230 volts, 1 phase; Evaporator: 120 v, 1 phase With integrated defrost management system
2	Indoor Cooler/Freezer, 3 compartments				Fan: ⅓ HP, 208-230 volts, 1 phase each
2a	Small Cooler on Combo (#14)	3 ph	208-120 v	1.5 hp	Evaporator: 208-230 volts, 1 phase With integrated defrost management system
2b	Large Cooler on Combo (#14)	3 ph	208-120 v	3 hp	(2) Evaporator: 115 volts, 1 phase With integrated defrost management system
2c	Freezer on Combo (#14)	3 ph	208-120 v	2 hp	Evaporator: 115 volts, 1 phase With integrated defrost management system



**E. Bath & Millhaven Institution's Material Management Department (Stores) – Outdoor Walk-in Cooler/Freezer**

All mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications

Dimensions				
Description	Length	Width	Height	Minimum Door Size
Outdoor Cooler with Floor	18' 6" 5639mm	10.0' 3048mm	9'7" 2921mm	Swing door: Minimum 54" width to allow for use of a food storage pallet
Outdoor Freezer with Floor	18' 6" 5639mm	10.0' 3048mm	9'7" 2921mm	Swing door: Minimum 54" width to allow for use of a food storage pallet

Power Requirements				
Cooler section	18.8 amps	208 volts 1ph	1.9 HP	(2) unit cooler, 1.8 amps each With integrated defrost management system
Freezer	32.6 amps	208 Volts 1ph	3.2 HP	Fan 208 volts, 1 phase, 1.8 amps With integrated defrost management system

### **6.1.2 Overall Design – All Units**

- Prefabricated modular design and construction
- NSF, UL, C-UL, CSA, ULC panel HACCP compliant
- Designed in the year 2012 or later
- Ensure maximum storage space is provided.
- Constructed with modular panels possessing cam-lock closers, for secure and tight fit between joints. All panels shall be interchangeable and have a non-silicone, rubber gasket seal to ensure air tight and waterproof seals at the joints without the use of applied silicone.
- Ensure panels are a minimum 4" (102mm) thick material core, made from CFC free and HCFC free material and permanently affixed to the interior and exterior metal panels
- Have a minimum R-value of R27 for the cooler and R-32 for the freezer and retaining 75% of its R-value after 5 years
- Have exterior and interior metal finishes at a minimum 26 gauge, corrosion, dent and scratch resistant coated steel
- Freezers to be provided with a heated pressure-vacuum relief vent to relieve internal pressure or vacuum.
- Possess light(s) suitable for walk-ins and appropriate to area to be illuminated.
- Have a combination light switch and thermometer (reading the interior temperature in Centigrade).

### **6.1.3 Floors & Ramps**

- Each chilled food -1°C holding area and walk-in freezer and combination (freezer compartment only) must have a floor with the following features **if an insulated concrete slab is not provided**:
  - Will withstand a minimum weight of 5,000 pounds per square foot of evenly distributed load.
  - Made of materials that are resistant to mould and water to ensure a strong structure that will not rot or rust.
  - Finished with a metal plate, foamed in place, to disperse weight load evenly over the floor with an aggressive surface to reduce slips such as, 1/8 inch diamond tread aluminum.
  - The walk-in freezers shall have an interior, heated ramp in freezer compartment. The ramp will have non-skid strips applied to top at a sufficient length and angle for easy loading of pallets using hand pallet jack.

#### **6.1.4 Doors, Handles and Locks**

##### **A. Swing Doors**

- The complete door section shall be both UL and CSA/ETL listed and so labeled, and all doors to be field adjustable.  
Minimum 36" high, exterior 1/8" aluminum diamond tread, door and frame mounted kick plates to prevent damage.  
Vision Windows that are a minimum 14" x 14" tempered triple-pane, and moisture proof clear glass viewing area. For clean and dry visibility, the walk-in cooler shall have heated frames around the glass and the walk-in freezer shall have heated frames and heated glass.  
Walk-in freezers units shall have heated frames around the glass as well as heated glass in the doors to provide clear, moisture free viewing.

##### **B. Sliding Doors:**

- Sliding doors shall be horizontal and manually operated door with guide system, heavy duty track assembly and hardware, lock & inside release
- Minimum 36" high, exterior 1/8" aluminum diamond tread, door and frame mounted kick plates to prevent damage.  
Construction and finish shall be the same as panels.
- Complete seal between door, threshold, and door jamb.
- Threshold (sill) plate shall be made of materials that will withstand heavy traffic.
- Door jamb shall be rigid frame designed for easy cleaning and maintenance.
- Built-in thermostatically controlled heater cables inside perimeter of door and beneath sill plate and jambs of door opening. Heater wire shall be provided in an electrically safe housing and be easily replaceable without the need for clips or special tools. All conduits for the inner-wiring of the door panel shall be totally concealed in the panel.
- Door section is to be provided with a combination light switch and thermometer (reading the interior temperature in Centigrade).

##### **C. Swing hinge door:**

- To be in-fitting, self-closing, and flush-mounted with magnetic gaskets to ensure a complete seal between door, threshold and door jam.
- Construction and finish to be the same as panels
- Bottom of door shall seal with an adjustable double sweep gasket
- Door gasket to be water, fat and oil resistant and be replaceable
- Threshold (sill) plate shall be made of materials to withstand heavy traffic
- Door jamb shall be rigid frame designed for easy cleaning and maintenance
- Chrome finished hinges, spring loaded with non reversible screws for correctional application, self-closing type, with stainless steel pin and nylon cam-type bearing
- Where required built-in thermostatically controlled heater cables inside perimeter of door and beneath sill plate and jambs of door opening. Heater wire shall be provided in an electrically safe housing and be easily replaceable without the need for clips or special tools. All conduits for the inner-wiring of the door panel shall be totally concealed in the panel
- Door section is to be provided with a combination light switch and thermometer (reading the interior temperature in Centigrade)

**D. Ceiling Door Hatch:**

36"x 36" (914mm x 914mm) to access panels in ceiling and refrigeration piping. (#13 drawing Bath F210)

**E. Door handle and lock:**

- A combination door handle and locking device shall be provided with features of no exterior hardware that can be removed from the outside of the door.
- The lock shall be field selectable to allow for keyless entry or automatically lock each time the door is closed.
- The locks are to be designed so that they may be re-keyed in the field using a CSC supplied 7pin **BEST Lock core** / key way.
- The lock shall have an interior assembly as to allow safe egress at any time.

**6.1.5 BI Materiel Management Outdoor Units Roof:**

- The roof shall be suitable for outdoor walk-ins which typically required the structure and roof to withstand strong winds, at certain snow loads, and leak proof.
- A membrane roof shall be supplied to provide a water resistant covering of the ceiling panels.
- Membrane material shall be provided in one complete roll designed for the size of the walk-in. No welding of seams shall be required for installation.
- Ultra-Span ceiling panel reinforcement with ceiling load capacity minimum 45 lbs per square foot.
- Must be a flat roof structure to be reinforced, certified and able to withstand a minimum of 142.2 PSF Static load at 90 MPH. Unit must be certified by the manufacturer to meet snow load conditions for the install location.
- A heavy gauge door hood shall be provided to keep rain and snow out of door gasket.

**6.2 Item 2: Refrigeration Systems, Minimum Requirements**

Each refrigeration system shall have the MINIMUM acceptable requirements and all mechanicals are to be confirmed for proper sizing to meet the needs of the walk-in room dimensions and performance specifications

**6.2.1 Overall Design**

**A. General Description Bath Institution( Cook Chill Facility):**

- Each unit shall be Remote Outdoor Roof-mounted Multi-Circuited Refrigeration Parallel configuration Rack System, air cooled, completed with electrical and refrigeration connections including necessary components factory-installed on both evaporator and condensing unit assemblies, prewired, ready for site connections.
- The complete system shall include refrigerant receiver tank, receiver valve, suction service valve, liquid line filter/drier sight glass, compressor contactor, and other equipment required to achieve the specified performance.
- All compressors to be arranged in a parallel configuration using a protocol control system to ensure redundancy and load matching with multiplex compressors for the chilled food storage coolers/freezers.
- UL or UL-C listed

- be designed in the year 2012 or later
- be designed for ease of service. All components shall be conveniently arranged on a heavy duty rack, accessible for adjustments and repairs. It shall also allow for an easy individual change-out without the loss of the entire refrigeration package.

**B. General Description Millhaven Institution Finishing Kitchen:**

- The air-cooled condensing unit shall have hermetic compressor for cooler applications, and scroll compressors for freezer applications.
- All system shall be pre-wired to electrical panel for single point connection and all refrigerant piping will be pre-piped to internal pitch pocket.
- Shall include heated and insulated receiver, oil separator, suction filter and accumulator.

**C. Housing:**

Refrigeration system shall be housed in a weather protected and ambient controlled enclosure with proper ventilation.

be a self-contained, ambient controlled enclosure with a galvanized steel (or equivalent) housing. The enclosure shall be able to endure extreme summer and winter temperatures and allow easy access for maintenance purposes.

**D. Refrigerant:** Utilize environmentally friendly (CFC free) refrigerant for environmental protection and unregulated distribution. (Refrigerant shall utilize environmentally friendly non-flammable type material such as R-404a or other acceptable substitute).

**E. Rack Overall Size:**

Each rack must be sized to accommodate all condensing units with matching evaporator coils. Either single or double tier arrangements will be acceptable.

**6.2.2 Remote Outdoor Refrigeration System (Bath Institution Cook Chill Facility)**

**A. Capacity:**

This rack system(s) shall allow the remote operation of all the refrigeration units in this building.

- 1 Outdoor Cooler/Freezer Combination Two Compartments (Equipment List # 5 & 5A):
  - Cooler section: High temperature, 2°C-4°C, scroll type compressors min. 3 HP max 18.8 amps.
  - Freezer section: Low temperature, -20°C, hermetic type compressor, min. 4HP max. 32.6 amps.
- 1 Walk-in Dairy Cooler (Equipment List # 6): High temperature, 2°C-4°C, scroll type compressor, min. 0.75 HP, max. 6.8 amps.
- 4 Walk-in Coolers:  
(Equipment List # 13, 14, 15): High temperature, 2°C-4°C, scroll type compressors min. 2 HP, max. 7.5 amps.  
(Equipment List # 16): High temperature, 2°C-4°C, scroll type compressors min. 2.5 HP, max. 9.1 amps.
- 1 Walk-in Cooler Combination Two Compartment (Equipment List # 8):
  - Small Cooler section: High temperature, 2°C - 4°C, hermetic type compressor, min. 5 HP, max. 27 amps.

- Large Cooler section: High temperature, -1°C , hermetic type compressor, min. 2.25 HP, max. 13.7 amps.

### **6.2.3 Remote Outdoor Refrigeration System (Millhaven Institution Finishing Kitchen)**

#### **A. Drawing#:**

F211 Equipment List # 38

#### **B. Capacity:**

This system shall allow the remote operation of refrigeration units in 1 Walk-in Cooler and 1 Walk-in Cooler/Freezer Combination 3 Compartment to a single system:

- Walk-in Cooler (Equipment List # 3): High temperature, 2°C-4°C, hermetic type compressor, minimum 3 HP.
- (1) Walk-in Cooler/Freezer Combination 3 Compartment (Equipment List # 14):
  - Small Cooler section: High temperature, 2°C-4°C, hermetic type compressor, minimum 1.5 HP.
  - Large Cooler section: High temperature, -1°C , hermetic type compressor, minimum 3 HP.
  - Freezer section: Low temperature, -20°C , scroll type compressor, minimum 2 HP.

### **7. Evaporator Cooling Coils**

- All walk-in coolers and freezers must be supplied with adequate amount of evaporator/cooling coils that have an integrated defrost management system. The evaporator/cooling coils with the integrated defrost management system will eliminate the need of defrost timers and other components of a traditional defrost process and must be a minimum 115V and a maximum 208v 1ph.
- All evaporator coils must be of adequate quantity and size to meet the performance specification of each of the units.
- All evaporator coils must be have optimal location, for performance achievement, and must be indicated on supplied drawings to give direction to the installers of the setup and configuration of the system.

### **8 Installation Consultation Services**

The units will be erected and installed by **(to be filled in by PWGSC at contract award)**. Installation Consultation Services will be required for up to 6 hrs per site to answer any specialized technical questions or review submitted technical drawings for interpretation.

9. The Contractor will complete a mandatory site visit to review the physical space and project site in order to provide drawings for review. Upon approval of draft drawings, final engineered approved drawings will be completed and approved by the Project Authority before any equipment is delivered to the sites. This requirement is not subject to rates charged under Installation Consultation Services.

10. All deliveries will be coordinated with the Project authority to ensure delivery and timelines are met for the installation and commissioning of the work.

**ANNEX A-1 CAN BE FOUND AT THE END OF THE RFP**

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21120-133422/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur  
kin650

Client Ref. No. - N° de réf. du client  
21120-13-1913422

File No. - N° du dossier  
KIN-2-38306

CCC No./N° CCC - FMS No./N° VME

### Annex "B" - Basis of Payment

1. The Bidder **must submit** all-inclusive FOB Destination prices in **Canadian dollars**, Applicable Taxes excluded, FOB destination, Canadian customs duties and excise taxes included.

Item #	Site	Description	Quantity	Firm Unit Price
1.1a	Bath Institution	Outdoor Combination Walk-in Cooler/Freezer (#5 and #5a) - boxes and evaporator coils with integrated defrost systems	1	\$
1.1b	Bath Institution	Outdoor Combination Walk-in Cooler/Freezer (#5 and #5a) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.2a	Bath Institution	Indoor Cooler, Floorless (#6) - box and evaporator coils with integrated defrost systems	1	\$
1.2b	Bath Institution	Indoor Cooler, Floorless (#6) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.3a	Bath Institution	Indoor Cooler floorless (#13) - box and evaporator coils with integrated defrost systems	1	\$
1.3b	Bath Institution	Indoor Cooler floorless (#13) - mechanicals including all related racking, compressors and condenser equipment	1	\$

Item #	Site	Description	Quantity	Firm Unit Price
1.4a	Bath Institution	Indoor Cooler Floorless(#14) - box and evaporator coils with integrated defrost systems	1	\$
1.4b	Bath Institution	Indoor Cooler Floorless(#14) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.5a	Bath Institution	Indoor Cooler Floorless(#15) - box and evaporator coils with integrated defrost systems	1	\$
1.5b	Bath Institution	Indoor Cooler Floorless(#15) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.6a	Bath Institution	Indoor Cooler Floorless(#16) - box and evaporator coils with integrated defrost systems	1	\$
1.6b	Bath Institution	Indoor Cooler Floorless(#16) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.7a	Bath Institution	Indoor Cooler Walk-in Cooler- Chilled food Holding area with insulated floor. (#8) - box and evaporator coils with integrated defrost systems		\$



Item #	Site	Description	Quantity	Firm Unit Price
1.7b	Bath Institution	Indoor Cooler Walk-in Cooler- Chilled food Holding area with insulated floor. (#8) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.8a	Bath Institution	Indoor Cooler combination Walk-in Cooler- Freezer with merchandizing doors (#63) - boxes and evaporator coils with integrated defrost systems	1	\$
1.8b	Bath Institution	Indoor Cooler combination Walk-in Cooler- Freezer with merchandizing doors (#63) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.9a	Millhaven Institution	Indoor Cooler Floorless (#3) - box and evaporator coils with integrated defrost systems	1	\$
1.9b	Millhaven Institution	Indoor Cooler Floorless (#3) - mechanicals including all related racking, compressors and condenser equipment	1	\$
1.10a	Millhaven Institution	Indoor Cooler/Freezer, 3 compartments(#14) - boxes and evaporator coils with integrated defrost systems	1	\$
1.10b	Millhaven Institution	Indoor Cooler/Freezer, 3 compartments(#14) - mechanicals including all related racking, compressors and condenser equipment	1	\$

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KIN-2-38306

CCC No./N° CCC - FMS No./N° VME

**Bath & Millhaven Institution's Material Management Department (Stores)**

Item #	Description	Quantity	Firm Unit Price
1.11a	Outdoor Cooler with Floor - boxes and evaporator coils with integrated defrost systems	1	
1.11b	Outdoor Cooler with Floor - mechanicals including all related racking, compressors and condenser equipment	1	
1.12a	Outdoor Freezer with Floor - boxes and evaporator coils with integrated defrost systems	1	
1.12b	Outdoor Freezer with Floor - mechanicals including all related racking, compressors and condenser equipment	1	

Item #	Services:	Hourly Rate:
1.2	Onsite Consultation during Installation Rate is to be inclusive of travel costs as travel will not be paid.	Bath - 6hrs @ \$ _____ = _____  Millhaven -6hrs @ \$ _____ = _____
	<b>Subtotal</b>	\$ _____

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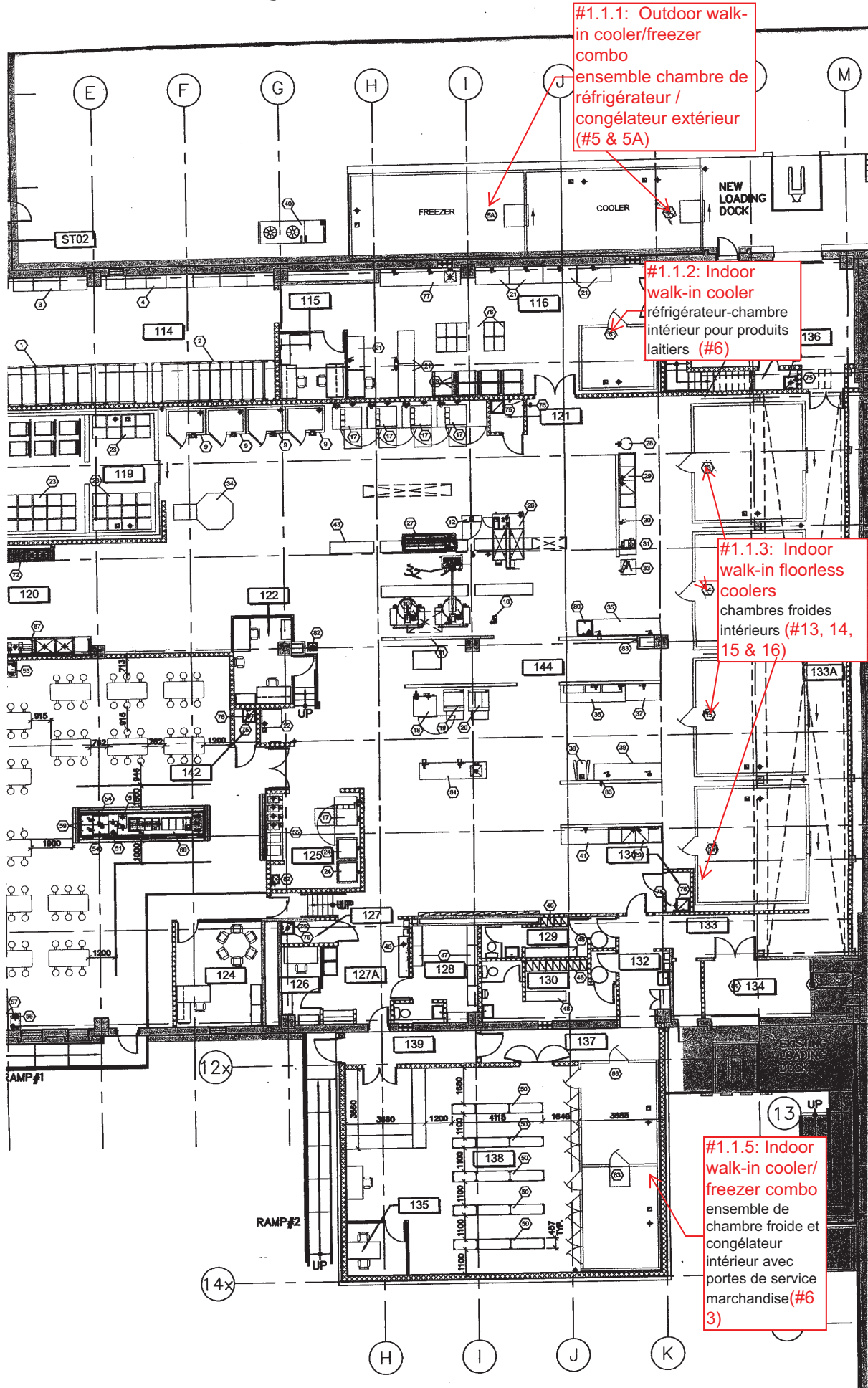
File No. - N° du dossier  
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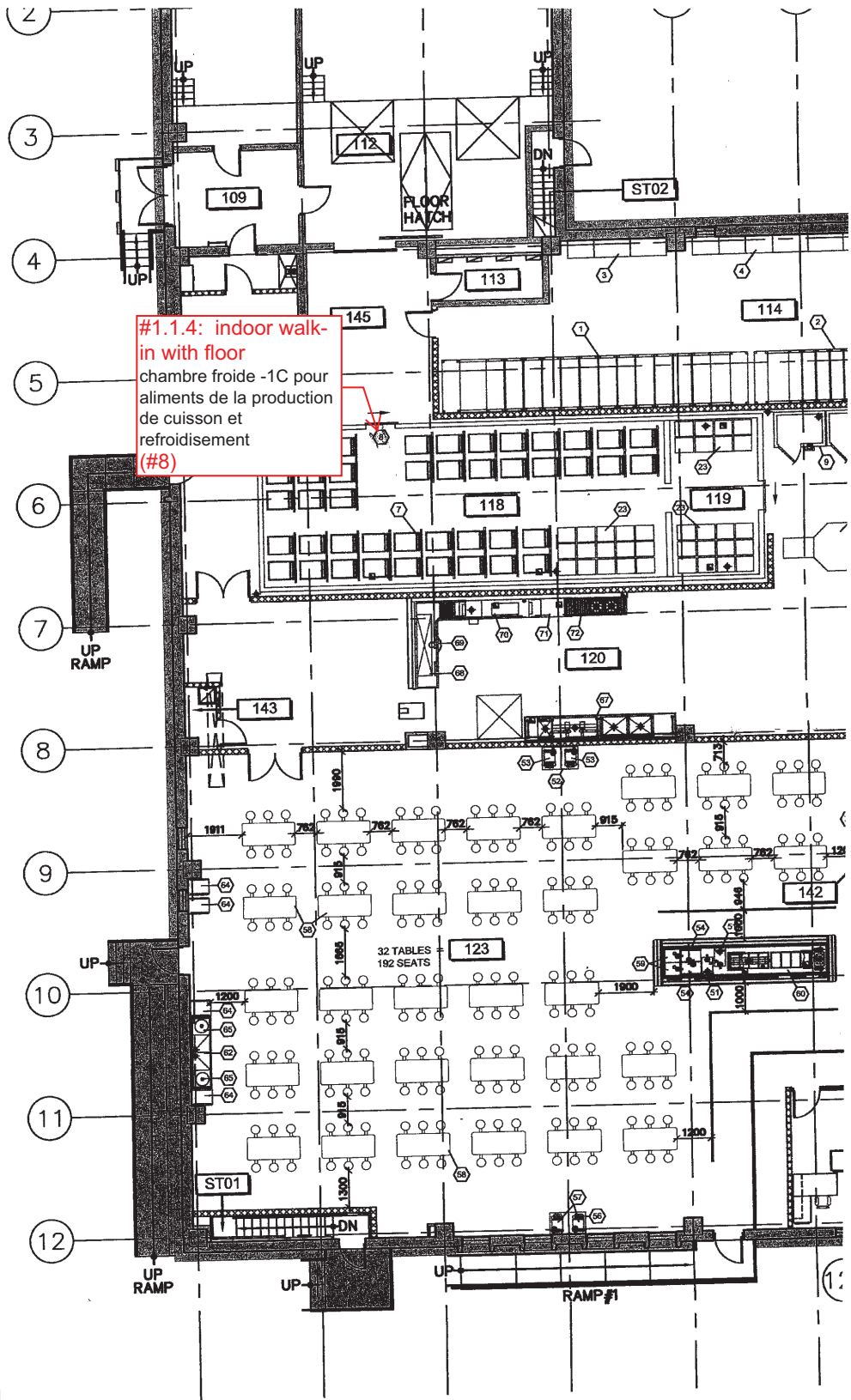
CCC No./N° CCC - FMS No./N° VME

### 1.3 Delivery

Delivery will occur with: \_\_\_\_\_ weeks of request by the Project Authority.

Bidders are required to quote the best possible delivery date, taking into account the possible consequences (Termination for Default) by not meeting any resultant contractual obligation.





# SYMBOLS

- PLUG
- DIRECT CONNECTION
- ◆ OPEN DRAIN
- ◆ DIRECT DRAIN
- ◆ STEAM
- ◆ GAS







