

**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> Kitchen Equipment Alert		
<b>Solicitation No. - N° de l'invitation</b> W0125-13IM01/A	<b>Date</b> 2013-11-01	
<b>Client Reference No. - N° de référence du client</b> W0125-13-IM01		
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$KIN-650-6206		
<b>File No. - N° de dossier</b> KIN-3-40115 (650)	<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 2013-12-16</b>		<b>Time Zone</b> <b>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 checked="" 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:</b> <b>Destination - des biens, services et construction:</b> DEPARTMENT OF NATIONAL DEFENCE 8 Wing Trenton 46 Portage Dr ASTRA Ontario K0K3W0 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**

Public Works and Government Services / Travaux publics  
et services gouvernementaux  
Kingston Procurement  
Des Acquisitions Kingston  
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</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>

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## PART 1 - GENERAL INFORMATION

### 1. Security Requirement

There is no security requirement associated with this bid solicitation.

### 2. Requirement

Department of National Defence (DND) Canadian Forces Station (CFS) Alert and Eureka located in Nunavut Territory requires the supply and delivery of various types of commercial kitchen equipment. Specifically required are:

- 1.1 One (1) Under Counter Dishwasher
- 1.2 One (1) Single tank with Prewash Rack Conveyor Dishwasher (approximately 66")
- 1.3 Two (2) Combi-Ovens

Delivery of these items is to be made to Canadian Forces Base (CFB) Trenton, located in Trenton, Ontario, for furtherance by DND to CFS Alert and Eureka.

The requirement is subject to the provisions of 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. Set-aside for Comprehensive Land Claims Agreement(s) Beneficiaries

This procurement is reserved for beneficiaries of the following Comprehensive Land Claims Agreement(s) (CLCAs): Nunavut Lands Claims Agreement.

### 4. 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.

### 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>). 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
1	The Bidder must provide specifications (ie. cut sheets) of the proposed equipment. If any of these required specification(s) is/are not submitted with the bid, the Bidder will have 3 days to submit, upon request by PWGSC, or the bid will be deemed non-compliant

##### 1.1.2 Point Rated Technical Criteria

Proposals will be evaluated for each item's "value added options" as described in Annex "A". Bidders who demonstrate their product meets the desirable criteria will receive a reduction for each of the criteria, up to a total of **22% reduction** to be applied to the total evaluated price (for evaluation purposes only).

#	DESCRIPTION	Percentage Reduction
<b>PR1</b>	<b>Annex 1 - Item 5.1.1 Under-counter Type Dishwasher</b>	
1.1	A drain water tempering kit (pre-mounted)	<b>3</b>
1.2	A fresh water rinse	<b>1</b>
<b>PR2</b>	<b>Annex 1 - Item 5.1.2 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm )</b>	
2.1	Heat recovery	<b>2</b>
2.2	A dual rinse (or pre-final rinse tank) tank to re-use final rinse water and rinse additive, build additional heat units and minimize hot water consumption.	<b>2</b>

#	DESCRIPTION	Percentage Reduction
2.3	Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.	2
2.4	Sufficient internal vertical clearance to accommodate 18" x 26" sheet pans	2
2.5	Leak-proof, swing-out, insulated hinged doors	2
2.6	Drain water tempering kit (pre-mounted)	3
<b>PR3</b>	<b>5.1.3 Electric Combi-Oven</b>	
3.1	Interior LED lighting	1
3.2	Interior core probe with minimum of four (4) control points	1
<b>PR4</b>	<b>All items: Extended Warranty, on parts only, in excess of 2 years</b>	<b>3</b>
	<b>TOTAL</b>	<b>22</b>

### 1.3 Financial Evaluation

The price of the bid will be evaluated in Canadian dollars, Applicable Taxes excluded, Incoterms 2000, Delivery Duty Paid.

### 2. Basis of Selection

A bid must comply with all requirements of the bid solicitation 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 Period**

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

- 1) Two (2) dishwashers:
  - a) minimum 2 year warranty services for parts only
- 2) Two (2) ovens:
  - a) minimum 2 year warranty services for parts only

All other provisions of the warranty section remain in effect.

## **4. Term of Contract**

### **4.1 Delivery Date**

All the deliverables must be received on or before 24 March 2014.

### **4.2 Shipping Instructions – Delivered Duty Paid**

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

Incoterms 2000 "DDP Delivered Duty Paid": Department of National Defence, Canadian Forces Base 8 Wing Trenton, 30 East North Star Drive (building 66), Astra Ontario K0K 3W0).

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File No. - N° du dossier  
KIN-3-40115

Buyer ID - Id de l'acheteur  
kin650  
CCC No./N° CCC - FMS No/ N° VME

## 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 Technical Authority (To be filled in at contract award)

The Technical 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 Technical Authority, however the Technical 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 – Firm Unit Prices

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid firm unit prices, as specified in Annex "B" *for a cost of \$ \_\_\_\_\_* (To be filled in at contract award). 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.



## **6.2 Limitation of Price**

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.

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

## **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).

## **ANNEX "A" – Requirement**

1. Department of National Defence (DND) Canadian Forces Station (CFS) Alert and Eureka located in Nunavut Territory requires the supply and delivery of various types of commercial kitchen equipment. Specifically required are:

- 1.1 One (1) Under Counter Dishwasher
- 1.3 One (1) Single tank with Prewash Rack Conveyor Dishwasher (approximately 66")
- 1.4 Two (2) Combi-Ovens

Delivery of these items is to be made to Canadian Forces Base (CFB) Trenton, Trenton, Ontario, for furtherance by DND to CFS Alert and Eureka.

### **2. Applicable Documents**

The Contractor must supply to the Technical Authority, all specifications, including product technical bulletins, technical manual(s), handling, storage and installation instructions and datasheets. This information may be sent electronically.

### **3. Certificate of Conformance**

Upon delivery of products, a certificate of compliance stating that the equipment meets all specifications and performance requirements and conforms to the drawings and physical space requirements agreed to.

### **4. Warranty Requirements**

The Contractor must provide all applicable warranty services as detailed in Part 6, #3.2.

### **5. Performance**

#### **5.1 Specification, Minimum Requirements**

All items must have the MINIMUM acceptable requirements:

#### **\*\*Note\*\***

- 1. Pictures used at the top right corner of each item are for reference only and have no implication on desired product outcome.

### **5.1.1 Under-counter Type Dishwasher**

#### **General**

Under-counter dishwasher must be capable of washing a minimum of 30 racks per hour and have an overall height 889mm (35") or less. The unit must be designed for installation under food preparation workspaces. The Under counter dishwasher must be hot water sanitizing, with an internal booster heater.



Units must meet the minimal requirements and features below:

#### **Configuration**

Equipment must:

- Be available in a width of maximum (H x W x D) 860mm x 615mm x 644mm (33.9"x 24<sup>1</sup>/<sub>4</sub>" x 25.4")
- Use standard 508mm x 508 mm (20"x 20") racks
- Have a built-in electric booster heater for 70 degree rise.
- Have a control box with provisions for chemical connection points
- Have an installed, standard pressure regulating valve and line strainer

#### **Material and Construction**

- Machine body, top and side, wash tank and all main components must be 304, 12-16 gauge stainless steel or as appropriate for machine construction, based on industry standard.
- Double wall construction
- Minimum of a 3/4 Hp motor
- Front top mounted digital control
- Digital thermometer

#### **Functions**

- Wash cycle of 60°C (140°F) that must be completely automatic; operation with detergent and rinse aid pump
- Rinse cycle to be 82°C (180°F) for final sanitizing rinse
- Push-button or door-activated automatic start/stop mechanism with door safety switch
- Pumped drain
- Low-water heat tank protection
- De-liming indicator function
- Interchangeable upper and lower wash arm
- Automatic tank fill and drain cycle
- Removable stainless steel scrap screen

#### **Value Added Options**

- Drain water tempering kit (pre-mounted)
- Fresh water rinse

**Electrical requirements:** The unit must be available in single point electrical connection 208 Volt/ 60 hertz/ 1 or 3 Phase

## 5.1.2 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm )

### General

Steam coil tank heat and booster, heavy-duty stainless steel construction, fully automatic, capable of washing a minimum of 198 racks of dishes per hour. Unit must meet minimal requirements and features below:



### Configuration

Unit must be available in left-to-right direction of operation, steam 66" (1676 mm) single tank conveyor with an atmospheric pressure-less type Booster.

### Material and Construction

- Constructed of 304 stainless steel
- Wash pump with minimal 2 HP motor, prewash pump with minimal one (1) HP motor. All pumps are to have stainless steel impellers and pump housings
- Vent fan control switch (signal voltage only-max; one (1) Amp)
- Wash tank section will be followed by a built-in booster to raise incoming water from either 110°F/43°C or 140°F/60° C to 180°F/82°C, required for high temperature sanitizing.
- Final rinse booster water must be heated either by a stainless steel steam coil booster.
- The machines overall length must be closest to requested length and configuration.
- Stainless steel end panels.
- Cold water thermostat for prewash section (prewash water tempering and to prevent food bake-on)
- Two point (soiled end and clean end) pant leg type ventilation; allowing condensation to be redirected into the drain and not accumulate on top of the machine.

### Conveyor

Equipped with an anti-jam system, the conveyor drive must have a minimum of 1/6 HP motor.

### Tank Heating

Wash tank must be heated with an immersion, thermostatically-controlled electric heating element and stainless steel steam coil.

### Booster Heater

The booster heater must be sized in order to raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitizing.

### Blower Dryer

The blower dryer must be available in steam heat. Unit length may vary by manufacturer, but must suit the available space.

### Functions

- Low water tank heat protection
- Electronic control panel with digital wash and rinse temperature gauges.
- Splash shields

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### **Value Added Options**

- Heat recovery.
- A dual rinse (or pre-final rinse tank) tank to re-use final rinse water and rinse additive, build additional heat units and minimize hot water consumption.
- Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.
- Sufficient internal vertical clearance to accommodate 18" x 26" sheet pans
- Leak-proof, swing-out, insulated hinged doors
- Drain water tempering kit (pre-mounted).

### **Electrical**

The unit must be single point connection (machine and booster) available in 208V/60 Hz/3 Ph.

### 5.1.3 Electric Combi-Oven

#### **General**

The combi-oven must have the ability to combine the function of pressure-less steam, convection hot air, conventional or a combination of all. The combi-oven will be used for steaming, baking, roasting, grilling, re-thermalizing, and the cooking and holding of food products. Unit must meet the minimal requirements and features below:



#### **Configuration**

- The unit must be capable to accommodate (457mm x 660mm) 18"x 26" and 12"x 20" (305mm x 508) pans.
- The unit must be available in 6,10 and 20 pans
- Full size units (20 Pan) require roll in configuration
- Available in boiler less option

#### **Material and Construction**

- The interior and exterior must be constructed from a minimum 304 stainless steel #4 or finer finish.
- Polished cooking compartment with coved corners.
- Electric Control Panel with a USB interface.
- Vented door with a tempered glass viewing window
- Integrated door stop and self-draining condensate drip tray
- Fully insulated steam generator and cooking compartment
- Oven light with shock resistant safety glass.
- Minimum of two (2) speed multi-directional fan protected from damage during operation
- Stainless steel legs with adjustable flanged feet for securing to the floor.
- Wire shelves provided for every 4 (four) inches of height of the cooking cavity
- Safety door handle mechanism providing safety of the personnel from hot steam.

#### **Functions**

- Easy to change, press-fit door seal
- The ability to store a minimum 200 recipe programs with minimum of three (3) cooking steps each.
- HACCP data recorder to document production, data includes: production time, production duration, preparation temperature, a core temperature for multipoint probe cooking. Data must be downloadable to a USB Key.
- The unit must have the capability of being hosed down for interior cleaning.

#### **Electronic control Panel, Temperature Range and Heating Elements**

- Programmable control(s) must also feature a USB connection to upload and download product recipes.
- Digitally controlled time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

#### **Value Added Options**

- Interior LED lighting
- Interior core probe with minimum of four (4) control points

**Electrical:** The unit must be available in electric at 208V.

Annex “B” - Basis of Payment

1. The Bidder must submit all-inclusive prices in **Canadian dollars**, Applicable Taxes excluded, Incoterms 2000 "DDP Delivered Duty Paid.

Item	Description	Quantity	Firm Unit Price	Make / Model
1.1	Under Counter Dishwasher	1	\$	
1.2	Single tank with Prewash Rack Conveyor Dishwasher	1	\$	
1.3	Combi-Oven	2	\$	

1.2 Delivery

All items MUST be delivered no later than 24 March 2014.

While delivery is requested by 24 March 2014, the best delivery that could be offered is \_\_\_\_\_.