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Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3
Bid Fax: (613) 545-8067

SOLICITATION AMENDMENT MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

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

Title - Sujet Kitchen Equipment Alert	
Solicitation No. - N° de l'invitation W0125-13IM01/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client W0125-13-IM01	Date 2013-12-01
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6206	
File No. - N° de dossier KIN-3-40115 (650)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-12-16	Time Zone Fuseau horaire Eastern Standard Time EST
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Rombough, Lori	Buyer Id - Id de l'acheteur kin650
Telephone No. - N° de téléphone (613) 545-8061 ()	FAX No. - N° de FAX (613) 545-8067
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

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

Solicitation No. - N° de l'invitation

W0125-13IM01/A

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

W0125-13-IM01

Amd. No. - N° de la modif.

001

File No. - N° du dossier

KIN-3-40115

Buyer ID - Id de l'acheteur

kin650

CCC No./N° CCC - FMS No/ N° VME

AMENDMENT #001

The intent of this amendment is to answer questions from potential bidders and revise Annex "A".

Q1. In the spec you indicate the capacities of the different sized units that must be available but do not indicate which size unit you are looking to purchase. I would like to confirm if you wish to purchase two 6 pan or two 10 pan to two 20 pan units.

Also I would just like to confirm that the pan size referred to above is a sheet pan as opposed to a hotel pan as we have units designed for just hotel pans and units designed for sheet pans in all three configurations.

A1. The client requires the 20 pan unit, and the unit design is sheets pans. **Annex "A" has been revised.**

Q2. item 5.1.2 Single tank with prewash dishwasher

Q2.1 General description: steam coil tank heat and booster (requires steam boiler on site) – should probably be electric tank heat and booster?

A2.1 The client has confirmed that steam coil tank heat and booster are required.

Q2.2 Configuration: here again, shows steam- should probably be *electric 66"*

A2.2 The client has confirmed that steam is required.

Q2.3 Material and construction...final rinse booster must be heated by either a stainless steel steam coil booster or an electric element?

A2.3 The client has confirmed that a stainless steel steam coil booster is required. **Annex "A" has been revised.**

Q2.4 Tank heating.. Electric heating element or stainless steel steam coil ?

A2.4 The client has confirmed that a stainless steel steam coil is required. **Annex "A" has been revised to clarify the wording.**

Q2.5 Blower dryer... steam heat ? clarify please. Likely electric?

A2.5 The client has confirmed that steam heat is required.

Q2.6 In all of the above, steam or electric, One but not both.

A2.6 The client requires steam, only.

Q3. Item 5.1.1 Undercounter type dishwasher

Q3.1 Functions

De-liming indicator function- this function is proprietary to a particular brand. This function is non essential and should be deleted.

A3.1 The client agrees to remove this proprietary requirement. **Annex "A" has been revised.**

Q3.2 Electrical requirements- machines are supplied either in **single phase** (208-240/60/1) or in **three phase** 208-240/60/3. Please confirm which is required?

A3.2 The client requires 208-240 / 60 / 3. **Annex "A" has been revised.**

Q4. Item 5.1.1: Is it possible to be advised the voltage, phase and breaker/fuse size of the existing machine?

A4. Existing machine: 208-240V / 3 Ph

Q5. Item 5.1.2

Q5.1 Is the machine to be quoted to be a direct replacement for the existing dishwasher **with steam condenser?**

A5.1 Yes

Q5.2 Is the machine to be quoted as electric tank heat and booster or steam tank heat and booster? Both are mentioned in the specification.

A5.2 This question has been answered in Q2.1/A2.1. The machine must have a steam tank heat and booster.

Q5.3 Blower dryer "must suit the available space" – To my knowledge the existing machine does not include a blower dryer. What is the available space? Are modifications or replacement required to the clean dish table? Could you please clarify?

A5.3 Currently, there is no blower but one will fit. Modification or replacement of the dish table is not included in this purchase.

Q5.4 Heat Recovery – This requires vent ducts and fan to exhaust outside the building. I believe the current unit utilizes a condenser and does not need external exhaust. Is exhaust venting to be installed? Could you please clarify?

A5.4 Heat recovery is a desired option. There is already an exhaust hood in place.

Q6. item 5.1.3 combi oven the description is listing a 6,10 & 20 pan unit , what size is required? Also it lists that it needs to be available with a boiler less option, do they want the unit to be boilerless?

A6. This question has been answered in Q1/A1.

DELETIONS & INSERTIONS:

UNDER: ANNEX "A" – Requirement

#1. Within: 5.1.1 Under-counter Type Dishwasher

#1a. Functions:

Delete: De-liming indicator function

#1b. Electrical requirements:

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

Insert: The unit must be available in single point electrical connection 208-240 Volt/ 60 hertz/ 3 Phase

#2. Within: 5.1.2 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm)

#2a. Material and Construction

Delete: Final rinse booster water must be heated either by a stainless steel steam coil booster.

Insert: Final rinse booster water must be heated by a stainless steel steam coil booster.

#2b. Tank Heating – delete in its entirety & insert:

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

Insert: Wash tank must be heated with stainless steel steam coil

#2c. Electrical– delete in its entirety & insert:

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

Insert: The unit must be single point connection (machine and booster) available in 208-240V/60 Hz/3 Ph.

#3. Within: 5.1.3 Electric Combi-Oven

#3a. Configuration

Delete: The unit must be available in 6, 10 and 20 pans

Insert: The unit must be available in 20 sheet pans.