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

Title - Sujet
Dish Machines

Solicitation No. - N° de l'invitation	**Date**
W0105-13H330/A	2013-12-02

Client Reference No. - N° de référence du client
W0105-13H330

GETS Reference No. - N° de référence de SEAG
PW-$MCT-015-4739

File No. - N° de dossier	**CCC No./N° CCC - FMS No./N° VME**
MCT-3-36084 (015)	

Solicitation Closes - L'invitation prend fin
at - à 02:00 PM
on - le 2014-01-13

Time Zone
Fuseau horaire
Atlantic Standard Time
AST

F.O.B. - F.A.B.
Plant-Usine: ☐ **Destination:** ☑ **Other-Autre:** ☐

Address Enquiries to: - Adresser toutes questions à:	**Buyer Id - Id de l'acheteur**
Drisdelle, Charlotte J.	mct015

Telephone No. - N° de téléphone	**FAX No. - N° de FAX**
(506) 851-6948 ( )	(506) 851-6759

Destination - of Goods, Services, and Construction:
Destination - des biens, services et construction:
DEPARTMENT OF NATIONAL DEFENCE
Building H-33
Oak Street CFB Gagetown
OROMOCTO
New Brunswick
E2V4J5
Canada

Instructions: See Herein

Instructions: Voir aux présentes

Vendor/Firm Name and Address
Raison sociale et adresse du fournisseur/de l'entrepreneur

Delivery Required - Livraison exigée	**Delivery Offered - Livraison proposée**
See Herein	

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**

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

Canada

TABLE OF CONTENTS

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, 2006/06/16)

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.

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.

Due to the nature of the bid solicitation, bids **transmitted by electronic mail** to PWGSC **will not be accepted**.

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 Contracting Authority at least seven (7) days before the bid closing date. Canada will have the right to accept or reject any or all suggestions.

(Derived from - Provenant de: A9076T, 2007/05/25)

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

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

Section I: Technical Bid (1 copy)
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). 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.

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.

Section II: Financial Bid

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

1.1 Exchange Rate Fluctuation

C3011T (2013/11/06), Exchange Rate Fluctuation

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 Annexes B1 and B2.

1.2 Financial Evaluation

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

2. Basis of Selection

SACC Reference	Section	Date
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" list (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 " 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 Annexes B1 and B2 in compliance with Annex A.**

(Derived from - Provenant de: B4008C, 2006/06/16)

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.

4. Term of Contract

4.1 Delivery Date

The delivery of goods and installation, in compliance with Annex A , B1, B2 and C is requested by March 17, 2014 but MUST be completed no later than by March 31, 2014.

5. Authorities

5.1 Contracting Authority

The Contracting Authority for the Contract is:

Charlotte Drisdelle
Supply Officer
Public Works and Government Services Canada
Acquisitions Branch

1045 Main Street, 3rd Floor
Moncton, NB E1C 1H1

Telephone: 506-851-6348
Facsimile: 506-851-6759
E-Mail: Charlotte.Drisdelle@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: ***will be identified at contract award***

Name: _____
Title: _____
Organization: _____
Address: _____
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 *Bidders are to provide the following information:*

Name: _____

Telephone: _____

Facsimile: _____

E-mail address: _____

6. Payment

6.1 Basis of Payment - Firm Price, Firm Unit Price(s) or Firm Lot Price(s)

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid firm lot price, as specified in Annexes A and B for a cost of $ _____ (*insert the amount 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.

(Derived from - Provenant de: C0207C, 2013/04/25)

6.2 Limitation of Price

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

6.3 Terms of Payment

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

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, 2008/12/12)

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 New Brunswick.

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, Statement of Requirement;
(d) Annexes B1 and B2, Mandatory Technical Specifications and Requirements
(e) Annex C, Basis of Payment
(f) 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	2006/06/16
B7500C	Excess Goods	2006/06/06
D0018C	Delivery and Unloading	2007/11/30
G1005C	Insurance	2008/05/12

12. Shipping Instructions - Delivery at Destination

Goods must be consigned to the destination specified in the Contract and Delivered Duty Paid (DDP) **Building H-33, CFB Gagetown, Oromocto, New Brunswick**, Incoterms 2000.

(Derived from - Provenant de: D4001C, 2008/12/12)

W0105-13H330/A

Annex "A" - Statement of Requirement (SOR)

For the supply, delivery and installation of one **Flight Type Rackless Dish Machine** and one **Rack Conveyor Dish Machine** to Department of National Defence, 3 ASG Food Services at CFB Gagetown in Oromocto, New Brunswick as per the Mandatory Technical Specifications and Requirements listed in this **Annex "A"** and **Annexes "B1", "B2" and "C"** .

The Contractor shall supply all labour, materials and costs required to install unit. The Contractor shall deliver, place and connect to unit all services required to meet manufacturer's installation specifications.

The Contractor shall commission all equipment and furnish letter of in-service date complete with warranty. All building infrastructure required for operation as detailed in this SOR are available within building up to 10 meters from point of unit placement. Electrical connections are available within 30 meters. Contractor shall be responsible for all wire, conduit, pipe, fasteners, hangers, connectors, floor core penetrations and any other material and labour.

The Contractor shall remain owner of, and responsible for, all equipment and materials until turned over to DND upon the in-service date. At all times the Contractor shall conform to all national building codes, workplace health and safety codes, and be performed by licensed and insured trades people for their tasking within the Province of New Brunswick.

ANNEX "B-1" - W0105-13H330A - Mandatory Technical Specifications and Requirements

REQUIREMENT: Flight Type Rackless Dish Machine

MANDATORY REQUIREMENTS:

At the date of bid closing, bids MUST meet the mandatory requirements specified herein. 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 specifications will be deemed non-responsive.

Each requirement should be addressed separately.

Any deviations MUST be approved, in writing, PRIOR to bid closing by the Contracting Authority. Questions will be answered with an amendment to the solicitation and posted on GETS (Government Electronic Tendering Service).

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
	Mandatory Technical Specifications and Requirements:					
1	Final Rinse water consumption will be between 55 and 58 Gal/hour					
2	Blower Dryer motor not to exceed between 0.65 to 0.68 hp					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
3	Maximum ventilation hood rating of between 480 to 500 CFM					
4	Must have a single point vent connection					
5	Will have a exhaust air volume of between 150 to 160 CFM					
6	Must be able to reduce detergent use of (up to) 50%. This is related to the water use volume and also the Active Filtration feature. It is important to have this Multi-Stage Filtration system to ensure that the dish washers can cope with various levels of plate scrapping by the troops. We expect there to be a rather heavy load of organics from the (troop scrapped) dishware. The dish machine must be able to cope with this load while providing excellent results this is a Mandatory function.					
7	The peak electrical load not to exceed between 42 and 45 A @ 208 volt/60 hz/3 phase					
8	Peak Steam consumption not to exceed between 206 and 210 lbs/hr					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
9	The total heat load in the dish room not to exceed between 28,600 to 29,000 BTU/hr					
10	Unit will be a multiple tank flight type rackless conveyor dish machine, consisting of a 4' 7-1/8" (1400mm) load section (with 3' 3-3/8" [1000mm] clear, level loading area), one 2' 7-1/2" (800mm) prewash compartment with 3 hp (2.2 kW) pump motor, one 11-3/4" (300mm) zone separator between prewash and wash sections, one 2' 7-1/2" (800mm) wash compartment with 3 hp (2.2 kW) pump motor, one 11-3/4" (300mm) zone separator between wash and rinse sections, one 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp [0.75 kW] power rinse pump motor and 3/4 hp [0.55 kW] final rinse pump motor), one 5' 3" (1600mm) combination control panel / heated blower drying zone, and a 4' 7-1/8" (1400mm) clear, level unloading area. Total length of the machine will be 24' 3-3/8' (7400mm).					
11	Unit will be NSF and ETL listed.					
12	Unit will be NSF rated at a conveyor belt speed of between 6.2 to 6.5 feet (1.98m) per minute, with a conveyor belt width of 29-1/2" (750mm) and a conveyor peg spacing of 2-1/8" (54mm).					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
13	Final rinse water consumption will not exceed a maximum of between 55 to 56.8 U.S. gallons (215.0 liters) per hour.					
14	Unit will utilize an internal booster heater to maintain a minimum 180ºF (82°C) minimum fresh water sanitizing rinse.					
15	Wash tank temperature will be automatically maintained at a minimum temperature of 150°F (66°C). Power rinse tank temperature will be automatically maintained at a minimum temperature of 162°F (72°C).					
16	All tank, final rinse and blower dryer heating will be accomplished by steam coil heating elements.					
17	Operating voltage will be 208V/60 Hz/3 Ph.					
18	Direction of conveyor travel will be Right to Left.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
19	Unit will have a single blower dryer for complete drying of all dishes, crockery and silverware. Blower dryer to be of a low-energy design not to exceed 3.2 kW (11.0 lbs./hr. of steam) heating energy. Blower dryer motor not to exceed between o.64 to 0.67 hp (0.50 kW).					
20	Unit will feature a glass touch screen control panel and display. Display will provide customized information based on the machine operating mode, including tank and final rinse temperatures and selection of three different operating speeds (maximum 6.5 feet [1.98m] per minute). Display will provide service diagnostic information, automatic logging of operating history, and the ability for the operator to enter manual log entries for later retrieval.					
21	Unit will feature a single-point drain connection.					
22	Unit will feature single-point indirect ventilation connection, at load end of machine.					
23	Unit will feature fully automatic operation. Ware placed on the belt and entering machine will activate water flow and pump operation.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
24	Ware sensing will be by mechanical limit arm for reliable operation under exposure to steam and water droplets.					
25	Final rinse activates only when ware is located in the machine to conserve water, chemicals and heating energy.					
26	Upon activation, final rinse water flows at a rate of 0.95 U.S. gallons (3.58 liters) per minute for a maximum consumption of 56.8 U.S. gallons (215.0 liters) per hour.					
27	Unit will feature a pumped final rinse for consistent results and water consumption regardless of variations in supply water pressure.					
28	Unit will feature a heat recovery system to reclaim waste heat generated by the machine as free energy to preheat the incoming rinse water, reducing energy consumption and allowing hot-water sanitizing from a cold water supply (minimum 50°F [10°C]).					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
29	Water will be delivered from heat recovery system exchanger to an internal booster heater to provide the required rise for a minimum 180°F (82°C) sanitizing final rinse.					
30	Booster heater will incorporate variable output and will be automatically regulated to ensure optimum performance regardless of incoming water temperature or machine operating status (startup, operation, idle).					
31	Unit will feature one-touch selection of three different conveyor speeds; fast speed to be NSF-rated 6.5 feet (1.98m) per minute.					
32	Unit will feature a main control panel on the front of the machine to include a push-pull emergency stop switch, and separate start-stop controls at each end of the machine for operator convenience.					
33	Main control panel will be a glass touch screen display providing access to temperature displays, machine status, service diagnostics and machine logs as well as operating controls. Display will be capable of displaying information in multiple selectable languages to include English, French.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
34	Conveyor will be 29-1/2" (750mm) in width, and will accommodate flat trays, dishes, 18x26" (450x660mm) sheet pans, and standard 20x20" (500x500mm) dish racks.					
35	Clearance height for ware within the machine will be 1' 6-1/4" (465mm).					
36	Conveyor loading and unloading height will be 3' 1/4" (920mm) A.F.F. (+/- 1/2" [13mm] from adjustable legs).					
37	Conveyor will maintain level height throughout machine without gradients for easier loading/unloading and ware stability.					
38	Unit will feature double-wall, insulated stainless steel construction on front, top and rear panels to retain heat inside the machine, conserve energy and provide a cool-to-the-touch exterior.					
39	Unit will feature spring-loaded lifting doors extending the full width of each applicable section (prewash, wash, rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in the open position.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
40	Tank drains will feature magnetic switches to prevent operation if drain plug is not in place.					
41	Tank pump motors will be vertically-installed for easier serviceability and self-draining, and will include a safety switch to automatically shut down and signal the operator if a leaking pump seal is detected.					
42	Prewash, wash and power rinse manifolds will be internally mounted to ensure a cool-to-the-touch rear panel, and will be spaced from rear wall of tank for easier cleaning.					
43	Wash arms of unit will be mounted in easily-removed assemblies, and will feature concave, slotted nozzles to minimize clogging.					
44	All prewash, wash, power rinse and final rinse arms will be of stainless steel construction					
45	Final rinse arm nozzles will feature individual, screw-in stainless steel orifices for durability and simple cleaning.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
46	Front-sloping wash tanks will be of all 304-series stainless steel construction					
47	Load section of unit will include an interval-based cascade of water to push food soil directly into a single, front-accessible scrap tray.					
48	Prewash, wash and power rinse tanks will each feature a multi-stage filtration system with multiple, nesting scrap screens. Food soil will be collected and sorted by nested scrap screens and flushed into the drain line using a dedicated 0.134 hp (0.1 kW) active filtration pump. Active filtration will completely eliminate the need to manually remove and empty scrap baskets during operation.					
49	Upon shutdown, unit will use water already inside the machine, as well as a minimal amount of fresh water, for an automatic cleaning mode to reduce the need for manual cleaning.					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
50	All components of unit that require regular manual cleaning will be marked in a blue accent color for easy identification. (Depending on local water quality and frequency of operation, periodic deliming will be required in addition to regular cleaning procedures.)					
51	Prewash, wash and power rinse arm end caps will be tethered to arms with braided stainless steel wire to prevent loss during cleaning.					
52	Unit will feature a single-point vent connection at load end of machine. Heat will be drawn the length of the machine to the load end vent for superior temperature distribution, reduced air emissions and reduced energy consumption.					
53	Load end vent will incorporate a heat recovery system heat exchanger to preheat incoming final rinse water and cool exhaust air, permitting final rinse operation using a cold water supply. Warm water supply will only be used for tank fill to conserve heating energy.					
54	Approximate volume of exhaust air will be 155 CFM (263 m^3/hr.).					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
55	Machine to be placed under a vent hood with a maximum rating of 500 CFM (850 m^3/hr.). Hood to be positioned at load end of dishwasher to accommodate both the machine exhaust, and steam that may escape from entrance of machine during ware loading.					
56	Chemical savings system will employ active soil filtration and removal in each tank to reduce detergent consumption by up to 50%.					
57	Peak electrical load of machine not to exceed 42.21A @ 208V/60Hz/3Ph.					
58	Peak steam consumption of machine not to exceed 206 lbs./hr. (59.7 kW).					
59	Peak water consumption of machine not to exceed 56.8 U.S. gallons (215.0 liters) per hour.					
60	Total heat load of machine in dish room (not including heat emitted by dishware exiting the machine) not to exceed 28,662 BTU/hr. (8.4 kW/hr).					

B-1 Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
61	**DELIVERY: The delivery of goods and installation, in compliance with Annex A , is requested by March 17, 2014 but MUST be completed no later than by March 31, 2014.**					

ANNEX "B-2" W0105-13H330/A - Mandatory Technical Specifications and Requirements

REQUIREMENT: Rack Conveyor Dish Machine

MANDATORY REQUIREMENTS:

At the date of bid closing, bids MUST meet the mandatory requirements specified herein. 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 specifications will be deemed non-responsive and will be rejected.

Each requirement should be addressed separately.

Any deviations MUST be approved, in writing, PRIOR to bid closing by the Contracting Authority. Questions will be answered with an amendment to the solicitation and posted on GETS (Government Electronic Tendering Service).

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		**Comply Yes or No**	**Supplier Comments**	**Supplier's Cross Reference to Technical Offer (page #)**	**FOR DND's TECHNICAL EVALUATION PURPOSES ONLY**	
					MET / not MET	**COMMENTS**
	Mandatory Technical Specifications and Requirements:					
1	Unit will be a multiple tank rack conveyor dishmachine, consisting of a 5-7/8" (150mm) load section, one 2' 7-1/2" (800mm) prewash compartment with 3 hp (2.2 kW) pump motor,					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
	one 11-3/4" (300mm) zone separator between prewash and wash sections, one 2' 7-1/2" (800mm) wash compartment with 3 hp (2.2 kW) pump motor, one 11-3/4" (300mm) zone separator between wash and rinse sections, one 2' 7-1/2" (800mm) combination rinse compartment (with 1 hp [0.75 kW] power rinse pump motor and 3/4 hp [0.55 kW] final rinse pump motor), and one 5' 3" (1600mm) combination control panel / heated blower drying zone. Total length of the machine (table-to-table) will be 15 feet 7 inches (4750mm)					
2	Final Rinse water consumption will be between 55 and 58 Gal/hour					
3	Blower Dryer motor not to exceed between 0.65 to 0.68 hp					
4	Maximum ventilation hood rating of between 480 to 500 CFM					
5	Must have a single point vent connection					
6	Will have a exhaust air volume of between 150 to 160 CFM					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
7	Must be able to reduce detergent use of (up to) 50%. This is related to the water use volume and also the Active Filtration feature.It is important to have this Multi-Stage Filtration system to ensure that the dish washers can cope with various levels of plate scrapping by the troops.We expect there to be a rather heavy load of organics from the (troop scrapped) dishware. The dishmachine must be able to cope with this load while providing excellent results this is a Mandatory function.					
8	The peak electrical load not to exceed between 42 and 45 A @ 208 volt/60 hz/3 phase					
9	Peak Steam consumption not to exceed between 206 and 210 lbs/hr					
10	The total heat load in the dish room not to exceed between 28,600 to 29,000 BTU/hr					
11	Unit will use an internal booster heater to maintain a minimum of 180 F (82 C) minimum fresh water sanitizing rinse					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
12	Wash tank temperature will be automatically maintained at a minimum temperature of 150 F (66 C) Power rinse tank temperature will be automatically maintained at a minimum temperature of 160 F (72 C)					
13	All tank,final rinse and blower dryer heating will be accomplished by steam coil heating elements					
14	Direction of conveyor travel must be Left to Right					
15	Unit will have a single blower dryer for complete drying of all dishes,crockery and silverware.Blower dryer to be of a low-energy design not to exceed 3.5 to 3.8 KW a hour. Blower dryer motor will not exceed 0.68 to 0.70 hp.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
16	Unit will feature a glass touch screen control panel and display. Display will provide customized information based on the machine operating mode, including tank and final rinse temperatures and selection of three different operating speeds (maximum 6.37 feet [1.94m] per minute). Display will provide service diagnostic information, automatic logging of operating history, and the ability for the operator to enter manual log entries for later retrieval.					
17	Unit will feature a single-point drain connection.					
18	Unit will feature fully automatic operation. Racks entering the machine will activate water flow and pump operation.					
19	Unit will feature fully automatic operation. Racks entering the machine will activate water flow and pump operation.					
20	Final rinse activates only when ware is located in the machine to conserve water, chemicals and heating energy					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
21	Upon activation, final rinse water flows at a rate of between 0.70 to 0.75 U.S. gallons (2.83 liters) per minute for a maximum consumption of between 40 to 44 U.S. gallons per hour.					
22	Unit will feature a pumped final rinse for consistent results and water consumption regardless of variations in supply water pressure.					
23	Unit will feature a heat recovery system to reclaim waste heat generated by the machine as free energy to preheat the incoming rinse water, reducing energy consumption and allowing hot-water sanitizing from a cold water supply (minimum 50°F [10°C]).					
24	Water will be delivered from heat recovery system exchanger to an internal booster heater to provide the required rise for a minimum 180°F (82°C) sanitizing final rinse.					
25	Booster heater will incorporate variable output and will be automatically regulated to ensure optimum performance regardless of incoming water temperature or machine operating status (startup, operation, idle).					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
26	Unit will feature fully automatic operation with one-touch selection of three different conveyor speeds; fast speed to be NSF-rated 6.37 feet (1.94m) per minute.					
27	Unit will feature a main control panel on the front of the machine as well as a push-pull emergency stop switch.					
28	Main control panel will be a glass touch screen display providing access to temperature displays, machine status, service diagnostics and machine logs as well as operating controls. Display will be capable of displaying information in multiple selectable languages to include English, French.					
29	Clearance height within the machine (including dishrack) will be 1' 6-1/4" (465mm).					
30	Rack entrance height will be 2' 10" (864mm) A.F.F. (+/- 1/2" [13mm] from adjustable legs) to ensure compatibility with standard dishtabling.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
31	Rack drive will pull racks smoothly and simultaneously from both sides, rather than using a center-drive configuration, to prevent obstruction of the spray from lower wash and rinse arms.					
32	Unit will feature double-wall, insulated stainless steel construction on front, top and rear panels to retain heat inside the machine, conserve energy and provide a cool-to-the-touch exterior.					
33	Unit will feature spring-loaded lifting doors extending the full width of each applicable section (prewash, wash, rinse, blower dryer). All doors will feature dual-wall, insulated construction, and door safety switches to prevent operation while in open position.					
34	Tank drains will feature magnetic switches to prevent operation if drain plug is not in place.					
35	Tank pump motors will be vertically-installed for easier serviceability and self-draining, and will include a safety switch to automatically shut down and signal the operator if a leaking pump seal is detected.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
36	Prewash, wash and power rinse manifolds will be internally mounted to ensure a cool-to-the-touch rear panel, and will be spaced from rear wall of tank for easier cleaning.					
37	Wash arms of unit will be mounted in easily-removed assemblies, and will feature concave, slotted nozzles to minimize clogging.					
38	All prewash, wash, power rinse and final rinse arms will be of stainless steel construction.					
39	Final rinse arm nozzles will feature individual, screw-in stainless steel orifices for durability and simple cleaning.					
40	Front-sloping wash tanks will be of all 304-series stainless steel construction.					
41	Prewash, wash and power rinse tanks will each feature a multi-stage filtration system with multiple, nesting scrap screens. Food soil will be collected and sorted by nested scrap screens and flushed into the drain line using a dedicated 0.134 hp (0.1 kW) active filtration pump. Active filtration will completely eliminate the need to manually remove and empty scrap baskets during operation.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
42	Upon shutdown, unit will use water already inside the machine, as well as a minimal amount of fresh water, for an automatic cleaning mode to reduce the need for manual cleaning.					
43	All components of unit that require regular manual cleaning will be marked in a blue accent color for easy identification. (Depending on local water quality and frequency of operation, periodic deliming will be required in addition to regular cleaning procedures.)					
44	Prewash, wash and power rinse arm end caps will be tethered to arms with braided stainless steel wire to prevent loss during cleaning.					
45	Unit will feature a single-point vent connection at load end of machine. Heat will be drawn the length of the machine to the load end vent for superior temperature distribution, reduced air emissions and reduced energy consumption.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
46	Load end vent will incorporate a heat recovery system heat exchanger to preheat incoming final rinse water and cool exhaust air, permitting final rinse operation using a cold water supply. Warm water supply will only be used for tank fill to conserve heating energy.					
47	Approximate volume of exhaust air will be between 150 to 155 CFM (263 m^3/hr.).					
48	Machine to be placed under a vent hood with a maximum rating of between 480 to 500 CFM (850 m^3/hr.). Hood to be positioned at load end of dishwasher to accommodate both the machine exhaust, and steam that may escape from entrance of machine during ware loading.					
49	Chemical savings system will employ active soil filtration and removal in each tank to reduce detergent consumption by up to 50%.					
50	Peak electrical load of machine not to exceed between 40 to 41.11A @ 208V/60Hz/3Ph.					

B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:		Comply Yes or No	Supplier Comments	Supplier's Cross Reference to Technical Offer (page #)	FOR DND's TECHNICAL EVALUATION PURPOSES ONLY	
					MET / not MET	COMMENTS
51	Peak steam consumption of machine not to exceed between 185 to191 lbs./hr. (55.3 kW).					
52	Peak water consumption of machine not to exceed 44 U.S. gallons (166.6 liters) per hour.					
53	Total heat load of machine in dishroom (not including heat emitted by dishware exiting the machine) not to exceed between 25,900 to 26,273 BTU/hr. (7.2 to 7.7 kW/hr).					
54	**DELIVERY: The delivery of goods and installation, in compliance with Annex A, is requested by march 17, 2014 but MUST be completed no later than by March 31, 2014.**					

ANNEX C

BASIS OF PAYMENT

Item No.	Description	Manufacturer Brand Name and Model Number Offered	Unit of Issue	Quantity	Unit Price (taxes excluded)
B-1	**Flight Type Rackless Dish Machine** as per the Mandatory Technical Specifications and Requirements listed at Annexes "A" and "B1".		Each	1	$_____
B-2	**Rack Conveyor Dish Machine** as per the Mandatory Technical Specifications and Requirements listed at Annexes "A" and "B2".		Each	1	$_____

Unit prices must include delivery and installation at Building H-33 at CFB Gagetown in Oromocto, New Brunswick in compliance with Annexes A, B1 and B2.