

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

Title - Sujet Commercial Kitchen Equipment	
Solicitation No. - N° de l'invitation W0114-145070/A	Date 2013-12-06
Client Reference No. - N° de référence du client W0114-14-5070	
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6238	
File No. - N° de dossier KIN-3-40131 (650)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-01-20	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: DEPARTMENT OF NATIONAL DEFENCE CFB Kingston 5 SOMME AVE KINGSTON Ontario K7K7B4 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

Delivery Required - Livraison exigée See Herein	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

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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 Base (CFB) Kingston and Royal Military College (RMC) located in Kingston, Ontario is requesting the supply and delivery of various types of commercial kitchen equipment. Specifically required are:

CFB Kingston

- 2.1 One (1) Wok Range
- 2.2 Two (2) Combi-Ovens
- 2.3 One (1) Gas Tilting Skillet/Braising Pan
- 2.4 Three (3) Walk-in Coolers
- 2.5 One (1) Single tank with Prewash Rack Conveyor Dishwasher (approximately 44")
- 2.6 Two (2) Single tank with Prewash Rack Conveyor Dishwashers (approximately 66")

RMC

- 2.7 One (1) Flight Type Dishwasher
- 2.8 Three (3) Electric Jacketed Kettles

The requirement is subject to the provisions of the World Trade 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. Mandatory Site Visit

It is mandatory that the Bidder or a representative of the Bidder visit the work site. Arrangements have been made for site visit to be held on Wednesday, January 8th, 2014 at 10:30am at Royal Military College, Yeo Hall Building R32.

Bidders should communicate with the Contracting Authority no later than 2 day(s) before the scheduled visit to confirm attendance and provide the names of the person(s) who will attend. Bidders will be required to sign an attendance form. Bidders should confirm in their bids that they have attended the site visit. Bidders who do not attend or send a representative will not be given an alternative appointment and their bids will be rejected as non-compliant. Any clarifications or changes to the bid solicitation resulting from the site visit will be included as an amendment to the bid solicitation.

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
2	Draft Drawings The Bidder must provide draft drawings for each walk-in and dishwasher.

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 to be applied to the applicable item's price (for evaluation purposes only).

#	DESCRIPTION	Maximum Percentage Reduction
PR1	Annex 1 - Item 5.1.1 Chinese / Wok Range	
1.1	Welded heavy gauge stainless steel chamber	3
1.2	Removable dry-flow inner chamber	1
1.3	Water saving technology	1
PR2	Annex 1 – Item 5.1.2a. Gas Combi-Oven - Routledge Hall	
2.1	Interior LED lighting	4

#	DESCRIPTION	Maximum Percentage Reduction
PR3	Annex 1 – Item 5.1.2b. Electric Combi-Oven - Routledge Hall	
3.1	Interior LED lighting	4
PR4	Annex 1 - Item 5.1.5 Single tank with Prewash Rack Conveyor Dishwasher 44" (1117 mm)	
4.1	Heat recovery	2
PR5	Annex 1 - 5.1.6 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm)	
5.1	Heat recovery	2
PR6	Annex 1 – 5.1.7 Flight Type Dishwasher	
6.1	A fourth tank (called dual rinse), to re-use final rinse water and rinse additive, build additional heat units and minimize hot water consumption.	2
6.2	A quad-rinse feature allowing machine to be sped-up or slowed down, depending on capacity.	2
6.3	Conveyor with upper cross rods every 4th row.	2
6.4	<u>Extended Warranty</u> Over 1 year to 2 years = 2%, Over 2 years to 3 years = 3%, Over 3 years + = 6%	6
6.5	Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.	10
6.6	Gas unit booster heater to be fired by two infrared power burners with a minimum of 190 K BTU's and hot surface igniters. Booster must be capable of providing final rinse water as well as sufficient water volume to flow through the wash and rinse tank coils and maintain adequate temperature in both these tanks.	4
PR7	Annex 1 – 5.1.8 Electric Jacketed Kettle	
7.1	Stainless steel type 316 for all food contact parts	10

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 – Multiple Items

A bid must comply with all requirements of the bid solicitation to be declared responsive. The responsive bid(s) with the lowest evaluated price on an item by item basis 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.

4. Term of Contract

4.1 Delivery Date

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

4.2 Shipping Instructions – Delivered Duty Paid

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

Incoterms 2000 "DDP Delivered Duty Paid": Department of National Defence, Canadian Forces Base Kingston, Ontario

- .1 One (1) Wok Range: Routledge Hall, 9 Parade Rd
- .2 Two (2) Combi-Ovens:
 - Routledge Hall, 9 Parade Rd (1)
 - Vimy Officer's Mess, 1 Princess Royal Ave.(1)
- .3 One (1) Gas Tilting Skillet/Braising Pan: Routledge Hall, 9 Parade Rd

- .4 Three (3) Walk-in Coolers
 - Fort Frontenac Officer's Mess, 317 Ontario St. (qty 1)
 - Vimy Officer's Mess, 1 Princess Royal Ave.(2)
- .5 One (1) Single tank with Prewash Rack Conveyor Dishwasher (approximately 44"):
 - Fort Frontenac Officer's Mess, 317 Ontario St.
- .6 Two (2) Single tank with Prewash Rack Conveyor Dishwashers (approximately 66")
 - Vimy Officer's Mess, 1 Princess Royal Ave.
 - WO and Sgt's Mess, 18 Craftman Blvd
- .7 One (1) Flight Type Dishwasher – Royal Military College
- .8 Three (3) Electric Jacketed Kettle

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 Base (CFB) Kingston and the Royal Military College (RMC) located in Kingston, Ontario requires the supply and delivery of various types of commercial kitchen equipment. Specifically required are:

CFB Kingston

- 1.1 One (1) Wok Range
- 1.2 Two (2) Combi-Ovens
- 1.3 One (1) Gas Tilting Skillet/Braising Pan
- 1.4 Three (3) Walk-in Coolers
- 1.5 One (1) Single tank with Prewash Rack Conveyor Dishwasher (approximately 44")
- 1.6 Two (2) Single tank with Prewash Rack Conveyor Dishwashers (approximately 66")

RMC

- 1.7 One (1) Flight Type Dishwasher
- 1.8 Three (3) Electric Jacketed Kettles

2. Applicable Documents

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

2.2 The Contractor must provide detailed drawings of all dishwashers, coolers and mechanical, to the TA. The drawings will be used by a DND provided certified installer. The TA, in consultation with the Contractor, must 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.

2.3 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.

3. Warranty Service Calls

During the warranty period, the Contractor must:

- (1) Provide 24-hour emergency service contact information to the TA.
- (2) Provide on-site response to emergency calls within 4 hours of the call.
- (3) Provide on-site response to non-emergency calls within 24 hours of the call.

4. Performance

4.1 Specification, Minimum Requirements

All items must have the MINIMUM acceptable requirements:

****Note****

- 1. Pictures used at the top right corner of items are for reference only and have no implication on the desired make or model.

5.1.1 Chinese / Wok Range - Routledge Hall

General

Unit designed for Chinese dishes such as stir-fry. The Wok Range must be low maintenance. The top is made out of stainless steel with heavy cast iron grating fittings with high quality burners and individual control. Sides are covered with stainless steel with a minimum of 610mm (24") back splash and drain.



Configuration

- The unit must be available in three (3) burner configuration.
- Available with front drainage tunnel
- Available with removable front drain basket.
- Available in water cooled top
- Wok chambers available in 356mm (14 inch) diameter
- Burners available in jet type.

Material and Construction

- The Body chassis including top, front and back splash are constructed of welded heavy gauge stainless steel.
- Quality swing type faucet between wok chambers, factory installed
- Under each variable control burner, the unit has independent corrosion resistant crumb/grease drip tray.
- Wok chambers made from cast iron
- Thermocouple valves
- Standard bowl size 559mm (22 inches) diameter

Control

- Heavy-duty control knobs
- Front control panel with mixing and faucet shutoff valves
- Easily accessible gas on/off valve for knee level operation for hand free gas adjustment

Functions

- Deck wash-down
- Minimum of one(1) faucet for each two (2) burners

Gas unit requirements

- Equipped with factory installed safety gas valve control for each burner
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.
- Minimum of 100, 000 BTUs per burner

Value Added Option

- Welded heavy gauge stainless steel chamber
- Removable dry-flow inner chamber
- Water saving technology

5.1.2 Combi-Ovens

5.1.2a. Gas Combi-Oven - Routledge Hall

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.



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 option

Material and Construction

- The interior and exterior must be constructed from minimum 304 stainless steel #4 or finer finish.
- Polished cooking compartment with coved corners.
- Electric Control Panel with a USB interface.
- Interior core probe with minimum of four (4) control points
- 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

- If the unit has a boiler, it must have, at a minimum, a de-liming indicator light and semi-automatic de-liming function.
- 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 controls time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

Gas unit requirements

- Equipped with factory installed pilot safety system
- All temperature probes must have fast response time
- A flame loss safety shutoff.
- Minimum 75,000 BTUs

Electric requirements

208V 60Hz 15 Amp

Value Added Option

- Interior LED lighting

5.1.2b. Electric Combi-Oven - Vimy Officer's Mess

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.

Configuration

- The unit must be capable to accommodate (457mm x 660mm) 18"x 26" pans.
- The unit must be available in half size units (10 pan)
- Available in boiler option
- The unit must fit into an area with the estimated dimensions of 42"W x 38 1/4" D x 41" H (with stand)

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

- If the unit has a boiler, it must have, at a minimum, a deliming indicator light and semi-automatic deliming function.
- 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 controls time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

Electrical

The unit must be available in 208V / 60Hz

Solicitation No. - N° de l'invitation
W0114-145070/A
Client Ref. No. - N° de réf. du client
W0114-14-5070

Amd. No. - N° de la modif.
File No. - N° du dossier
KIN-3-40131

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

Value Added Option

- Interior LED lighting

5.1.3 Gas Tilting Skillet/Braising Pan - Routledge Hall

General

Unit must be a gas powered tilting skillet used to braise, grill, fry, simmer, and steam a large quantity of food including scrambled eggs, braised meats, soups, stews, and pasta dishes.



Configuration

The unit must be available in 40 gallons (151 L) capacity.

Material and Construction

One (1) piece construction with coved corner, minimum 10 gauge stainless steel pan with a #4 or finer finished interior and exterior.

Skillet

- Angled front on pan for easy pour and a narrow footprint
- Cooking surface must be minimum $\frac{5}{8}$ " (16 mm) thick stainless steel clad plate
- Spring assist hinged stainless steel cover with handle
- No-drip condensate guide with draw off valve and a removable pour strainer
- a box-shaped braising pan

Tilting Mechanism

- Angled front on pan for easy pour and a narrow footprint
- Cooking surface must be a minimum of $\frac{5}{8}$ " (16 mm) thick, stainless steel clad plate
- Assist hinged stainless steel cover with handle
- No-drip condensate guide
- Removable pour strainer
- Manual tilting mechanism
- Solid state temperature control
- Electric ignition and ignition indicator light

Electric Control Panel

- Power switch
- Thermostat with OFF position and thermostat indicator light
- Pan tilt switch that shuts elements/burners off if tilted more than 5°
- High temperature cut-off

Leg and feet

The unit must have stainless steel tubular legs with adjustable flange and or bullet feet.

Temperature Operation Range

70-230°C (160-445°F)

Gas unit requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.

5.1.4 Walk-in Refrigerators - Fort Frontenac Officer's Mess (1) & Vimy Officers Mess (2)

General

The unit must consist of precision constructed modular polyurethane 100 percent (%) foamed-in-place interchangeable panels. Wall, ceiling, and floor are constructed of energy code compliant high-density foam. Unit must be available with a fixed or remote condensator module.



Configurations

- **Fort Frontenac Officer's Mess:** Estimated size of the "L" shaped unit is: 139"L (from door to back wall) X 125 ½" L X 78"W X 76"H
- **Vimy Officer's Mess:** Estimated size of each of the **2 units** are: 87"W X 121"L X 83 ¼" H
- Unit must have a pull open style door with heavy-duty frame

Material and Construction

Wall, ceiling and floor

- Exterior and interior walls must be a minimum of 20/22 gauge type 304 stainless steel, or #3 finish/ 26 gauge corrosion resistant stucco-embossed Galvalume steel/32 stucco-embossed aluminum.
- Walls must be 76mm (3") thick minimum and must have integrated cam locking fasteners spaced a maximum of 1372mm (54")
- Exterior floor and ceiling must be stainless steel or 26 gauge Galvalume steel or ABS lining.
- When interior floor panels are required they must be similar to the ceiling with the addition of interior facing made of stainless steel, smooth aluminum or galvanized steel and designed to withstand over 600 lbs per square foot.

Entrance Door and Door Panel

- Pull open door with heavy-duty frame, finished in and out to match the wall in which it is located. The door must have an inner and exterior protective kick-plate with a minimum of #304 grade SS and a minimal height of 914mm (36").
- The unit must have gravity seal self-closing doors installed on a maintenance free ball bearing track and require being equipped with a device that allows the door to remain open when required. In addition, door must have a safety release inside.
- Hardware must be made of material preventing corrosion such as aluminum or nylon.
- Door gasket must be easily replaceable.
- Entrance door with vapor-proof light, pilot light switch and conduit between switch box and outlet box. Conduit must be concealed between outlet box and switch box.
- Each door has a threshold with no-skid striping and dial thermometer to indicate inside temperature.

Refrigeration System

- Self-contained, top/side mounted refrigerant must be a minimum of R-22 or R-404A.
- Condensing units must be fully hermetic or semi-hermetic type, factory assembled and UL or ETL listed.
- Condenser must be air-cooled or water-cooled.
- Evaporators must be forced air type and air discharge must be parallel to the walk-in ceiling.
- Fan motors, guards multi-fin and tube-type coil must be housed in heavy gauge aluminum.

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Insulation

Each panel must be filled foamed-in-place using a CFC and HCFC free material. Insulation must have a closed cell construction, and overall thickness must be a minimum of 19mm ($\frac{3}{4}$ ").

Electrical

Minimum power requirements: 115 V/60 Hz /1 Ph, for an electric condensate evaporator.

Operating Temperature

Refrigeration system holds to 34°F/ 1.1°C to 38°F /3.3°C.

Certifications

All walk-ins must be fabricated to comply with NSF No7. The NSF label must be affixed to interior panel.

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Existing Walk-in – Fort Frontenac Officers Mess



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Existing Walk-in – Vimy Officers Mess



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5.1.5 Single tank with Prewash Rack Conveyor Dishwasher (44"-1117 mm) - Fort Frontenac Officer's Mess

General

Electric heat and booster, with heavy-duty stainless steel construction, fully automatic, and capable of washing a minimum of 198 racks of dishes per hour.



Configuration

- Electric 44" (1117mm) single tank Conveyor with an atmospheric pressure-less type Booster.
- Unit must be available in right-to-left direction of operation

Material and Construction

- Constructed with 304 stainless steel
- Stainless steel impeller and housing of wash pump with minimum 2 horse power (hp) motor.
- Vent fan control switch (signal voltage only-max. 1 Amp)
- Wash tank section will be followed by a built-in booster to raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitizing.
- Final rinse booster water must be heated by an electrical immersion element.
- Stainless steel end panels
- Two point (soiled end and clean end) – pant leg type ventilation.
- 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).

Conveyor

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

Tank Heating

Wash tank must be heated with an immersion, thermostatically-controlled electric heating element.

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 sanitization.

Blower Dryer

Available in electric heat. Unit length must suit available space.

Features

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

Value Added Option

- Heat recovery.

Electrical

The units must be single point connection (machine and booster) available in the following voltages:

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- 208V-240V/60 Hz/3 Ph
- 575V/60 Hz/3 Ph

Electrical Requirements of the CURRENT Unit: 208V 60Hz 3 Ph

Existing Dishwasher – Fort Frontenac Officers Mess



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5.1.6 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm) - Vimy Officer's Mess & WO and Sgt's Mess



General

Electric tank heat and booster, heavy-duty stainless steel construction, fully automatic and capable of washing a minimum of 198 racks of dishes per hour.

Configuration

- Electric 66" (1676 mm) single tank Conveyor with an atmospheric pressure-less type Booster.
- **WO and Sgt's Mess:** Unit must be available in left-to-right direction of operation
- **Vimy Officer's Mess:** Unit must be available in right-to-left direction of operation

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 by an immersion electrical element.
- The machine's 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.
- 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).

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.

Booster Heater

The booster heater shall 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 shall be available in electric heat. Unit length shall 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 Option

- Heat recovery

Electrical

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

Electrical Requirements of the CURRENT Units:

Vimy Officer's Mess – 208V 60Hz 3Ph

WO and Sgt's Mess - 208V-240 / 60Hz 3 Ph

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Existing Dishwasher - Vimy Officer's Mess



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Existing Dishwasher - WO and Sgt's Mess



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5.1.7 Flight Type Dishwasher – Royal Military College

General

The unit must be constructed with heavy duty stainless steel and fully automatic.

Configuration

Machine capacity must be capable of washing a minimum of 10,000 dishes per hour with a minimum of three tanks.

Material & Construction

- Constructed of 304 stainless steel.
- Tanks will be followed by a built-in booster to raise incoming water to 180°F/82°C, required for high temperature sanitizing.
- Machine overall length must be no more than 22 feet long.
- Final rinse 180°F/82°C water must be heated by a booster (electric or gas).
- Stainless steel back panels.
- Cold water thermostat for prewash section (for tempering of prewash water)
- Stainless steel conveyor belt rollers.
- 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.
- The motor should be a minimum of 3 hp for the pre-wash, wash and rinse tanks.

Conveyor

- Usable conveyor width must be 30"/ 762mm.
- Direction of conveyor operation must be available in right to left.
- Equipped with an anti-jam system, the conveyor drive must have a minimum 1/6 hp motor.

Tank Heating

The unit must be available with an immersion thermostatically-controlled stainless hot water coils

Booster Heater

110°F/43°C incoming water temperature, thus a 21°C/70°F rise to attend 82°C/180°F.

Blower Dryer

Equipped with an electrically heated blower dryer and length must be available in or close to 48"/ 1219 mm.

Functions

- Wash and power rinse tanks must be independently heated with hot water coils.
- Unit must have the following minimum size load end 42" /1066mm.
- Unit must have the following size unload end 120" /3048mm, (including the Blower Dryer and Final Rinse portion).

Water Softener

Machine must have the capability for addition of a water softener (can be external) to prevent excess lime.

Value Added Options

- A fourth tank (called dual rinse), to re-use final rinse water and rinse additive, build additional heat units and minimize hot water consumption.
- A quad-rinse feature allowing machine to be sped-up or slowed down, depending on capacity.
- Conveyor with upper cross rods every 4th row.
- Extended warranty.

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- Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.
- Gas unit booster heater to be fired by two infrared power burners with a minimum of 190 K BTU's and hot surface igniters. Booster must be capable of providing final rinse water as well as sufficient water volume to flow through the wash and rinse tank coils and maintain adequate temperature in both these tanks.

Electrical

The unit shall be available in 480V/60 Hz/3 Ph or 575V/60 Hz/3 Ph

5.1.8 Electric Jacketed Kettle

General

Self-contained steam 2/3 jacketed kettles have a closed steam system, the jacket is filled with distilled water and steam is supplied by electric boiler contained in a housing on the kettle's stand. This unit must be able to cook large quantities of food to meet the food service's needs.

Configuration

- Free standing kettle must be available as close to the following size: 60 gal (225L).

Material and Construction

- Stainless steel type 304 construction.
- A 2/3 double wall kettle or jacket covering the bottom to provide space for steam to circulate, then heating the cooking surface
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering
- Re-enforced rolled rim design prevents damage to kettle rim
- Large pouring lip
- Faucet mounting bracket,
- 2" tangent draw-off valve
- Assisted, 45° hinged to rear rotatable stainless steel cover
- Electric tilting mechanism
- Self-contained steam system
- Built-in steam generator electric
- Pressure range from 35 psi to 50 psi

Temperature

Operating temperature range falls within the range of 70°C - 127°C (150°F to 260°F).

Control Panel

Control panel to include:

- LED indicator for heat cycle
- LED indicator for low water
- Power ON/OFF switch
- Adjustable temperature control dial
- All controls to be water resistant, splash-proof construction
- Welded-in heating elements that allow for easy cleaning

Value added option

- Stainless steel type 316 for all food contact parts

Electrical

The unit must be available in 208, 240, or 480 V/ 60 Hz/ 3 Phase

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	Delivery in # of weeks after contract award
1.1	Wok Range	1	\$		
1.2	Gas Combi-Oven	1	\$		
1.3	Electric Combi-Oven	1	\$		
1.4	Gas Tilting Skillet/Braising Pan	1	\$		

Item	Description	Quantity	Firm Unit Price	Make / Model	Delivery in # of weeks after contract award
1.5	Walk-in Cooler – Fort Frontenac Officer's Mess	1	\$		
1.6	Walk-in Coolers – Vimy Officer's Mess	2	\$ EACH		
1.7	Single tank with Prewash Rack Conveyor Dishwasher (approximately 44")	1	\$		
1.8	Single tank with Prewash Rack Conveyor Dishwasher (approximately 66")	2	\$ EACH		
1.9	Flight Type Dishwasher	1	\$		

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Item	Description	Quantity	Firm Unit Price	Make / Model	Delivery in # of weeks after contract award
1.10	Electric Jacketed Kettle	3	\$ EACH		

1.2 Delivery

All items MUST be delivered no later than 31 March 2014.

While delivery is requested by 31 March 2014, the best delivery that could be offered is

_____.

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.