

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

SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION

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

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

Comments - Commentaires

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

Issuing Office - Bureau de distribution
Public Works and Government Services / Travaux
publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3

Title - Sujet Kitchen Equipment Alert	
Solicitation No. - N° de l'invitation W0125-13IM01/A	Amendment No. - N° modif. 003
Client Reference No. - N° de référence du client W0125-13-IM01	Date 2013-12-20
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6206	
File No. - N° de dossier KIN-3-40115 (650)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-01-30	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Rombough, Lori	Buyer Id - Id de l'acheteur kin650
Telephone No. - N° de téléphone (613) 545-8061 ()	FAX No. - N° de FAX (613) 545-8067
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

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

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003

File No. - N° du dossier

KIN-3-40115

Buyer ID - Id de l'acheteur

kin650

CCC No./N° CCC - FMS No/ N° VME

AMENDMENT #003

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

NOTE: DELIVERY DATE HAS BEEN CHANGED TO AFTER APRIL 1st, 2014

Q1. QUESTIONS PERTAINING TO 5.1.3 Electric Combi-Ovens

Q1a. How many roll in carts do you need to be shipped with the ovens?

A1a. 2 roll in carts per oven are requested.

Q1b. You ask for a shatter proof oven light but place as a value option of an LED in the point rated criteria. Please clarify that you require a Shatter proof even light and not an LED light.

As a point of information we would like to state that the equipment specifications in section 5.1.3 and the point rated criteria appear to exclude all manufacturers except Rational Ovens.

A1b. The minimum acceptable requirement is an Oven light with shock resistant safety glass. However, the client has identified, as a "value added option", a desirable feature of Interior LED lighting. Bidders who offer a unit possessing this value added option will, for evaluation purposes only, have a 1% reduction to the proposed unit price. Further details on the evaluation process can be found Part 4 of the RFP.

It is recognized that some "value added option" features are not available from all manufacturers which is why the features are identified as an optional, desirable feature as opposed to mandatory. Bidders who provide a unit possessing the "value added option" will, for evaluation purposes only, have a percentage reduction applied to the proposed unit price.

The client has identified that interior Led lighting is a desirable but not mandatory feature.

Q1c. Why is there a requirement for cooking at 500 degrees Fahrenheit? Other than toasting bread, which can be done at 485 F, there appears no reason for this requirement. It is restrictive.

A1c. The client has confirmed that 485F° is acceptable. Annex "A" has been revised.

Q1d. Amendment #001, Q1/A1 and Q6/A6 - I do not see the answer to the question "do they want the unit to be boilerless?"

A1d. Both combi-ovens must be boilerless.

REFERENCES FROM AMENDMENT #001 (Q1/A1 and Q6/A6)

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

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

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

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

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

Q2. Reference Amendment #001, Q5.1/A5.1 and Q5.3/A5.3.

REFERENCES FROM AMENDMENT #001

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

A5.1 Yes

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

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

Thank you for the answers. Unfortunately, they prompted a few more questions:

Q2.1 If the replacement dishwasher is to be one with a steam condenser (therefore with no conventional ventilation at the load and at the unload end), the machine becomes a “single source” item since only one company can supply this type of machine. This would invalidate the whole tender process would it not?

A2.1 Thank you for bringing this to our attention. The client has confirmed a steam condenser is not required as a canopy is already installed.

Q2.2 Blower dryer. A typical blower dryer adds 48” or four feet to the dishwasher length. This means 114” overall length for the machine only (66” + 48”), not counting the clean end tabling. In order to adequately capture the steam escaping from both ends of the machine, the exhaust hood should extend a minimum of 10 inches on either side, meaning an exhaust hood of 134” or 11 feet 2 inches. Having a blower dryer means steam will be produced by the machine. The same applies to a heat recovery unit. Therefore, the machine should probably not be one with a condenser, but rather a conventionally vented one, either with an exhaust hood above or pant leg ventilation (if pant legs ventilation is the choice of Canada, the specification needs to ask for vent cowls). Please clarify? Also, as requested in this same question, what is the available space from the clean end of the machine to the end of the clean end dish table. It is mandatory to know this in order to confirm a workable layout.

A2.2 The client has confirmed a blower dryer is not required. **Annex “A” has been revised.**

DELETIONS & INSERTIONS:

#1. UNDER: PART 5 - CERTIFICATIONS

Within: 1. Mandatory Certifications Required Precedent to Contract Award

Insert: 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](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)" list (http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml) available from [Human Resources and Skills Development Canada \(HRSDC\)](http://www.hrsdc.gc.ca) - 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](http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml)" list at the time of contract award.

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#2. UNDER: PART 6 - RESULTING CONTRACT CLAUSES

Within: 4.1 Delivery Date - Delete in its entirety & insert:

All the deliverables must be received on or before: "TO BE FILLED IN AT CONTRACT AWARD".

#3. UNDER: ANNEX "A" – Requirement

#3a. Within: 5.1 Specification, Minimum Requirements

Delete: All items must have the MINIMUM acceptable requirements:

Insert: All items must have the MINIMUM acceptable requirements with the exception of items listed as "Value Added Options" which are desirable features.

#3b. Within: 5.1.1, 5.1.2 & 5.1.3: General

Delete: Units must meet the minimal requirements and features below:

Insert: Units must meet the minimal requirements and features below. Any items listed as "Value Added Options" are optional, NOT mandatory.

#3c. Within: 5.1.2 Single tank with Prewash Rack Conveyor Dishwasher 66" (1676mm)

Delete: **Blower Dryer**

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

#3d. Within: 5.1.3 Electric Combi-Oven

Configuration

Insert: 2 roll in carts per oven

Electronic control Panel, Temperature Range and Heating Elements

Delete: Digitally controlled time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

Insert: Digitally controlled time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-252°C (150°F-485°F).

#4. UNDER: ANNEX "B" – Basis of Payment

Within: 1.2 Delivery – Delete in its entirety & insert:

The best delivery that could be offered is: _____ following contract award.