

**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

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

<b>Title - Sujet</b> Dish Machines	
<b>Solicitation No. - N° de l'invitation</b> W0105-13H330/A	<b>Amendment No. - N° modif.</b> 003
<b>Client Reference No. - N° de référence du client</b> W0105-13H330	<b>Date</b> 2014-01-15
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$MCT-015-4739	
<b>File No. - N° de dossier</b> MCT-3-36084 (015)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-01-27</b>	<b>Time Zone</b> Fuseau horaire Atlantic Standard Time AST
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input checked="" type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Drisdelle, Charlotte J.	<b>Buyer Id - Id de l'acheteur</b> mct015
<b>Telephone No. - N° de téléphone</b> (506) 851-6948 ( )	<b>FAX No. - N° de FAX</b> (506) 851-6759
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b>	

Instructions: See Herein

Instructions: Voir aux présentes

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

## Solicitation Amendment No. 003

**Title: Dish Machines**

***This solicitation is hereby amended to provide the following questions and answers:***

**Q1.** If a manufacturer cannot meet one or more of the «Mandatory Technical Specifications and Requirements» will they be disqualified?

**Q1a.** Will quantitative performance specifications be provided?

**A1.** **Yes;** any proposal which fails to meet **ALL** mandatory technical specifications and requirements will be deemed non-responsive and will be rejected.

**A1a.** No quantitative performance specifications will be provided due to changes as follows:

**Annexes A, B1, B2 and C were revised on 2014-01-14 which indicate that all Technical Specifications and Requirements are now all mandatory.**

**Q2.** Point No. 17 - Annex B-1 - Hinged Doors are mandatory. Will spring-loaded lifting doors also acceptable?

**A2.** **No.**

**Q3.** Point No. 18 - Annex B-1 - This asks for “externally mounted” manifolds. Will “internally mounted” manifolds also be acceptable?

**A3.** **No.** Prewash, wash and power rinse manifolds must be externally mounted to ensure easy and trouble free access.

**Q4.** Point No. 21 - Annex B-1  
Point No. 19 - Annex B-2

Please clarify what is meant by “tank water filtration system” etc.....?

**A4.** Your question relates to a specific brand of dishwashers. These traits were removed to make the specifications more generic so that all manufacturers have the opportunity to meet the requirements. As long as each manufacturer machine has a tank filtration system, it does not matter how the filtration is accomplished.

**Q5.** Point No. 23 and 28 - Annex B-1 - Point No. 23 indicates "Load End vent will incorporate a heat recovery system". This is listed as a Mandatory Technical Specification. Point No. 28 list "a heat recovery system" as not mandatory. Is the "Load End vent (with) a heat recovery system Mandatory?"

**A5.** Yes as all Technical Specifications and Requirements are mandatory as originally specified.

**NOTE:** Point No. 1 - Annex B-2 has been changed completely and other changes have been bolded and/or also put in red.

***This solicitation is hereby amended to:***

(1) Reference: **Annexes A, B1, B2 and C**

**DELETE** **all** Annexes A, B1, B2 and C; and

**INSERT** instead Annexes A, B1, B2 and C **revised on 2014-01-14**

**Bids must be submitted with the last revised Annexes A, B1, B2 and C.**

(2) Reference: **Mandatory Site Visit - The following Clause must be inserted in the Solicitation Document**

#### **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 22, 2014 at 10:00am in the Kitchen at Building H-33 at CFB Gagetown**. Bidders must communicate with the Contracting Authority no later than two (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.

**NOTE:** In case of Increment Weather on this date, suppliers must call Charlotte Drisdelle at 506-851-6948. A message on the voice mailbox will advise if the Site Visit is cancelled or not. If it is, an alternate date will also be provided.

Solicitation No. - N° de l'invitation

W0105-13H330/A

Amd. No. - N° de la modif.

003

Buyer ID - Id de l'acheteur

mct015

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

W0105-13H330

File No. - N° du dossier

MCT-3-36084

CCC No./N° CCC - FMS No/ N° VME

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All other terms and conditions of the solicitation document remain unchanged remain unchanged.

All enquiries concerning this amendment are to be forwarded to:

Name: Charlotte Drisdelle

Telephone No: (506) 851-6948

Facsimile No: (506-851-6759

Email: charlotte.drisdelle@pwgsc-tpsgc.gc.ca

## W0105-13H330/A

### Annex "A" - Statement of Requirement (SOR) – Revised: 2014-01-14 Amd No. 003

For the supply, delivery, unloading, installation and commissioning a 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 current Flight Type Dishwasher (1 only) must be removed by the Contractor, to include disconnecting all Plumbing / Electrical / Cutting vent hood off as all are welded. DND will be responsible to transport the old diswasher to another location.

The two (2) replacement units must be delivered to the Kitchen at Building H-33, and moved into place and complete all connections, Plumbing / Electrical / Welding of new vents to the exhaust ducting, and fitted to the existing tabling. The Contractor will also be responsible for start-up and commissioning of the new units. Installation includes fitting of existing tabling to the new dishwasher's and repair of any damage to old tabling.

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.

The Contractor must provide the Project Authority of DND with an emergency contact and phone number, and must be able to respond to warranty calls within four (4) business hours, and have a certified factory service representative arrived on site within twenty-four (24) business hours from date and time of receipt of service warranty call by Project Authority. All work is subject to inspection and acceptance by the Project Authority.

**ANNEX “B-1” - Revised: 2014-01-14 Amd. No. 003 - W0105-13H330/A - 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
	<b><u>Mandatory Technical Specifications and Requirements:</u></b>					
1	Unit will be a multiple tank flight type rack less conveyor dish machine, consisting of load section, one pre wash compartment with pump motor, one zone separator between pre wash and wash sections, one wash compartment with pump motor, one zone separator between wash and rinse sections, one combination rinse compartment power rinse pump motor					

B-1 <u>Flight Type Rackless Dish Machine</u> as per the following <b>Mandatory Technical Specifications and Requirements:</b>		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
	and final rinse pump motor one combination control panel / heated blower drying zone, and clear, level unloading area. Total length of the machine should be as close as possible to 25', With a load section to be no less than 2.5', with a desirable load section of 3'.					
2	Must have a single or dual ventilation connection from machine to a single roof exhaust connection.					
3	Machine to be compatible with a 60A @ 208 volt/60 hz/3 phase load.					
4	Unit will be NSF and ETL listed.					
5	Unit will utilize an internal booster heater to produce a minimum 180°F (82°C) minimum fresh water sanitizing rinse.					
6	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).					
7	Operating voltage will be 208V/60 Hz/3 Ph.					
8	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
9	Unit will have a blower dryer for complete drying of all dishes, crockery and silverware.					
10	Unit will feature a single-point drain connection.					
11	Unit will feature fully automatic operation. Ware placed on the belt and entering machine will activate water flow and pump operation.					
12	Unit will feature one-touch selection of a minimum of two different conveyor speeds.					
13	Unit will feature a main control panel on the front of the machine to include an emergency stop switch, and separate start-stop controls at each end of the machine for operator convenience.					
14	Main control panel should have a display providing access to temperatures as well as operating controls.					
15	Conveyor will be 29-1/2" to a maximum of 31" in width, and will accommodate flat trays, dishes, 18x26" (450x660mm) sheet pans, and standard 20x20" (500x500mm) dish racks.					
16	Clearance height for ware within the machine should be approx 18".					



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
17	Unit will feature all tanks double insulated hinged doors extending the full width of each applicable section (pre wash, wash, rinse, blower dryer). Door safety switches to prevent operation while in the open position.					
18	Pre wash, wash and power rinse manifolds will be externally mounted to ensure easy and trouble free access.					
19	Wash arms of unit will be mounted in easily-removed assemblies.					
20	All pre wash, wash, power rinse and final rinse arms <b>must be</b> of stainless steel construction					
21	Pre wash, wash and power rinse tanks will each feature a tank water filtration system.					
22	Pre wash, wash and power rinse arm end caps will be removable for cleaning.					
23	Load end vent will incorporate a heat recovery system to preheat incoming final rinse water and cool exhaust air.					
24	One piece stainless steel wash/rinse manifold system.					
25	Chemical dispensing equipment connection provisions.					

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
26	All tank, final rinse and blower dryer heating will be accomplished by stainless steel steam coil heating elements. Feature includes a dual rinse or pre-final rinse tank to minimize hot water consumption.					
27	A fourth tank (dual rinse), to re-use final rinse water, build heat units and reduce hot water consumption					
28	Unit will feature a heat recovery system to reclaim waste heat generated by the machine.					
29	Unit <b>must have</b> double stainless steel skin and a minimum of R3 rated insulating media on front, top and rear panels					
30	<b>DELIVERY:</b> The delivery and unloading of goods in compliance with Annex A, B1 and C <b>MUST be no later than by March 31, 2014.</b>					
31	<b>Installation, start-up and commissioning of this dish machine</b> in compliance with Annexes A, B1 and C <b>MUST</b> be completed no later than by <b>April 30, 2014</b> or sooner if possible. Includes all Plumbing / Electrical / Vent connections and fitting and repair of existing tabling to the new dish machine.					

**ANNEX “B-2” Revised: 2014-01-14 Amd. No. 003 - 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).**

		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
	<b>B-2 Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:</b>					
	<b><u>Mandatory Technical Specifications and Requirements:</u></b>					
1	Unit will be a multiple tank 86" rack conveyor dish machine, consisting of a load section, one pre wash compartment, one wash compartment, one combination rinse compartment power rinse and final rinse and one combination control panel / heated blower drying zone.					

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
2	Must have a single or dual ventilation connection from machine to a single roof exhaust connection.					
3	Operating voltage will be 208V/60 Hz/3 Ph.					
4	Unit will use an internal booster heater to produce a minimum of 180 F (82 C) minimum fresh water sanitizing rinse;					
5	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);					
6	Conveyor: acceptable width that meets desired capacity. Direction of conveyor operation must be left-to-right;					
7	Unit will have a blower dryer for drying of all dishes, crockery and silverware.					

B-2 <u>Rack Conveyor Dish Machine</u> 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
8	Unit will feature a pumped final rinse for consistent results and water consumption regardless of variations in supply water pressure.					
9	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.					
10	Unit will be NSF and ETL listed.					
11	Unit will feature a main control panel on the front of the machine to include an emergency stop switch.					
12	Main control panel <b>must</b> have a display providing access to temperatures, machine status, as well and operating controls.					
13	Clearance height within the machine (including dish rack) will be a minimum of 17 "					

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
14	All doors will feature double stainless steel skin and a minimum of R3 rated insulating media, and door safety switches to prevent operation while in the open position.					
15	Pre wash, wash and power rinse manifolds will be mounted to ensure easy and trouble free access.					
16	Wash arms of unit will be mounted in easily-removed assemblies.					
17	All pre wash, wash, power rinse and final rinse arms will be of stainless steel construction.					
18	Sloping wash tanks must be of stainless steel construction.					
19	Pre wash, wash and power rinse tanks will each feature a tank water filtration system.					
20	Pre wash, wash and power rinse arm end caps will be removable for cleaning;					

B-2 <u>Rack Conveyor Dish Machine</u> 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	Chemical dispensing equipment connection provisions;					
22	Unit to incorporate a heat recovery to pre-heat incoming final rinse water.					
23	Unit includes a dual rinse or pre final rinse tank to minimize hot water consumption;					
24	Unit will feature fully automatic operation. Racks entering the machine will activate water flow and pump operation.					
25	Final rinse activates only when ware is located in the machine to conserve water, chemicals and heating energy.					
26	Unit will feature a heat recovery system to reclaim waste heat generated by the machine.					
27	Unit <b>must have</b> double stainless steel skin and a minimum of R3 rated insulating media on front, top and rear panels					

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
28	<b>DELIVERY:</b> The delivery and unloading of goods in compliance with Annex A, B2 and C <b>MUST be no later than by March 31, 2014.</b>					
29	<b>Installation, start-up and commissioning of this dish machine</b> in compliance with Annexes A, B2 and C <b>MUST</b> be completed no later than by <b>April 30, 2014</b> or sooner if possible. Includes all Plumbing / Electrical / Vent connections and fitting and repair of existing tabling to the new dish machine.					



Item No.	Description	Manufacturer Brand Name and Model Number Offered	Unit of Issue	Quantity	Firm Price CAD \$ (taxes excluded)
1	Supply, delivery and offloading of one Flight Type Rackless Dish Machine, including the cost to remove the current Flight Type Dishwasher (1), in compliance with Annexes "A" and "B1"		Lot	1	\$ _____
2	Supply, delivery and offloading of one Rack Conveyor Dish Machine in compliance with Annexes "A" and "B2".		Lot	1	\$ _____
3	<b>Installation, start-up and commissioning of the two (2) dish machines B-1 and B-2, by the Contractor,</b> in compliance with Annexes A, B1 and B2. Includes all Plumbing / Electrical / Vent connections and fitting and repair of existing tabling to the new dishwashers.		Lot	1	\$ _____