

**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> 004
<b>Client Reference No. - N° de référence du client</b> W0105-13H330	<b>Date</b> 2014-01-17
<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>

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**Solicitation Amendment No. 004****Title: Dish Machines*****This solicitation is hereby amended to provide the following questions and answers:***

As per the mandatory technical specifications and requirements revised in Amendment No. 003.

**Q6. Annex B-1 - Point No. 18:**

Will DND reconsider “also” accepting «Internally Mounted Manifolds»?

**A6. Yes. DND will accept both, mounted externally and internally.**

**Q7. Annex B-2 - Point No. 1:**

Will DND reconsider extending the acceptable length of the dish machine?

**A7. Yes. The length of the dish machine must be changed to a MINIMUM of 86” as it may now exceed 86”.**

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

(1) Reference: **Annexes B1 & B2**

**DELETE all Annexes B1 & B2; and**

**INSERT instead Annexes B1 & B2 revised on 2014-01-17**

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

**NOTE:** The complete specifications and/or the descriptive literature **should be submitted with the proposal**, or the following morning at the latest, for technical evaluation purposes.

Solicitation No. - N° de l'invitation

W0105-13H330/A

Amd. No. - N° de la modif.

004

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

**ANNEX “B-1” - Revised: 2014-01-17 Amd. No. 004 - 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 <u>Flight Type Rackless Dish Machine as per the following Mandatory Technical Specifications and Requirements:</u>	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.					
9	Unit will have a blower dryer for complete drying of all dishes, crockery and silverware.					

B-1 <u>Flight Type Rackless 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
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 <b>hinged doors</b> 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 <b>externally or internally</b> 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 <u>delivery</u> and <u>unloading</u> 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: 2014-01-17 Amd. No. 004 - 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 <u>Rack Conveyor Dish Machine as per the following Mandatory Technical Specifications and Requirements:</u>	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 <b>minimum 86”</b> 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 <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
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 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
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 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	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><u>DELIVERY:</u></b> The <u>delivery</u> and <u>unloading</u> 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 MUST 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.					