

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

Title - Sujet Dish Machines	
Solicitation No. - N° de l'invitation W0105-13H330/A	Amendment No. - N° modif. 005
Client Reference No. - N° de référence du client W0105-13H330	Date 2014-01-20
GETS Reference No. - N° de référence de SEAG PW-\$MCT-015-4739	
File No. - N° de dossier MCT-3-36084 (015)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-01-27	Time Zone Fuseau horaire Atlantic Standard Time AST
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: Drisdelle, Charlotte J.	Buyer Id - Id de l'acheteur mct015
Telephone No. - N° de téléphone (506) 851-6948 ()	FAX No. - N° de FAX (506) 851-6759
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

Solicitation Amendment No. 005**Title: Dish Machines*****This solicitation is hereby amended to provide the following questions and answers:*****As per the mandatory technical specifications and requirements:****Annex B-1 - Point No. 23:**

DELETE: **Load end vent** will incorporate a heat recovery system to preheat incoming final rinse water and cool exhaust air.

INSERT: **Unit** will incorporate a heat recovery system to preheat incoming final rinse water and cool exhaust air.

This solicitation is hereby amended to:

(1) Reference: **Annexes B1**

DELETE all Annexes B1; and

INSERT instead Annexes B1 revised on 2014-01-20

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.

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: 2014-01-20 Amd. No. 005 - 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
	<u>Mandatory Technical Specifications and Requirements:</u>					
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 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
	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 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
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".					

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					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 or internally 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 must be 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	Unit 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 must have double stainless steel skin and a minimum of R3 rated insulating media on front, top and rear panels					
30	DELIVERY: The delivery and unloading of goods in compliance with Annex A, B1 and C MUST be no later than by March 31, 2014.					
31	Installation, start-up and commissioning of this dish machine in compliance with Annexes A, B1 and C MUST be completed no later than by April 30, 2014 or sooner if possible. Includes all Plumbing / Electrical / Vent connections and fitting and repair of existing tabling to the new dish machine.					