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Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3
Bid Fax: (613) 545-8067

Revision to a Request for a Standing Offer

Révision à une demande d'offre à commandes

Regional Individual Standing Offer (RISO)

Offre à commandes individuelle régionale (OCIR)

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

Ce document est par la présente révisé; sauf indication
contraire, les modalités de l'offre 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 Commercial Kitchen Equipment		
Solicitation No. - N° de l'invitation W2177-140001/A		Date 2014-05-01
Client Reference No. - N° de référence du client W2177-14-0001		Amendment No. - N° modif. 004
File No. - N° de dossier KIN-3-40103 (650)	CCC No./N° CCC - FMS No./N° VME	
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6306		
Date of Original Request for Standing Offer Date de la demande de l'offre à commandes originale		2014-02-28
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-05-09		Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
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	
Delivery Required - Livraison exigée		
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: DEPARTMENT OF NATIONAL DEFENCE various locations in Canada as per the callup document		
Security - Sécurité This revision does not change the security requirements of the Offer. Cette révision ne change pas les besoins en matière de sécurité de la présente offre.		

Instructions: See Herein

Instructions: Voir aux présentes

Acknowledgement copy required Accusé de réception requis	Yes - Oui <input type="checkbox"/>	No - Non <input type="checkbox"/>
The Offeror hereby acknowledges this revision to its Offer. Le proposant constate, par la présente, cette révision à son offre.		
Signature	Date	
Name and title of person authorized to sign on behalf of offeror. (type or print) Nom et titre de la personne autorisée à signer au nom du proposant. (taper ou écrire en caractères d'imprimerie)		
For the Minister - Pour le Ministre		

Solicitation No. - N° de l'invitation

W2177-140001/A

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

W2177-14-0001

Amd. No. - N° de la modif.

004

File No. - N° du dossier

KIN-3-40103

Buyer ID - Id de l'acheteur

kin650

CCC No./N° CCC - FMS No/ N° VME

AMENDMENT #004

The intent of this amendment is to answer questions from potential bidders and make some revisions to the Request for Standing Offer document.

NOTE: To accommodate the possibility of last minute changes to Annex B-1, PWGSC will accept transmission of this Annex by facsimile.

REMINDER: Offer Preparation Instructions for Annex B-1 - Working Documents (Excel File)

Hard (Paper) Copy: **One (1) hard copy** must be submitted by the date, time and place indicated on page 1 of the Request for Standing Offers.

Soft (Electronic) Copy: In addition to the hard copy, PWGSC is requesting offerors send in an electronic copy of Excel file, by e-mail at the following address: kingston.procurement@pwgsc.gc.ca

REVISION OF AMENDMENT #001, ANSWER TO #Q4. "Mobile Sandwich / Salad Serving Station"
The specification reads "maximum 28 D x 36" H. If the XXXX units are 30 1/8" deep, would this be within spec?

REVISED ANSWER TO AMENDMENT #001, A4: It has been agreed to revise the requirement to a minimum of 28", maximum of 32". Annex "A" has been revised.

QUESTIONS & ANSWERS

Q1. General pricing questions:

Q1.1 Can we, at time of price submittal, stipulate a year 2 increase on our products (as a %) , to apply if the standing offer goes to a second year?

A1.1 Yes, bidders have the ability to offer higher prices in year 2. The RFSO doesn't state this but Annex B-1 (the fillable spreadsheets) are formatted to allow this and can be viewed through this link, at the bottom of the page: <https://buyandsell.gc.ca/procurement-data/tender-notice/PW-KIN-650-6306>

Q1.2 Will extended warranty years be a determining factor on the product selection? If so what weight will it have?

A1.2 No, extended warranty years will not be a determining factor on product selection. It is laid out in Annex B-1 as a 'value added option'. There is no weight applied to the extended warranty years and bidders have the choice as to whether or not they wish to propose prices for extended warranties. The only mandatory requirement is that bidders must provide unit prices for a minimum 90% of all items in Annex B-1.

Q2. Pot washer:

Q2.1 Since these machines produce a high volume of steam and are often NOT properly vented, in order to ensure best results and a proper work environment, we would strongly suggest the steam extraction fan be included, along with the vent fan control, under the material and construction heading.

A2.1: Not all of our locations will require these options it should be optional, therefore the steam extraction fan along with the vent fan control must be added as a Value added option. Annex "A" and B-1 have been revised.

Q2.2 Since your pricing form allows for only one model, are we to pick from lift door, split door or pass-through and if so, should we expand it and also propose steam models? If we do three models in both

electric and steam, that means six prices. We would suggest at most, a split door and a pass-through in electric and steam, meaning 4 prices. Still a lot of machines but still covering most of the options.

A2.2: The client has agreed to the proposed additions. Annex B-1 have been revised.

Q3 Undercounter dishwashers:

Q3.1 Most dishwashers have a capacity far below 30 racks per hour. We would suggest this be changed to **maximum** of 30 racks per hour. As well, chemical sanitizing uses bleach, as a third chemical, which leaves dishes wet, prolongs drying and where incoming temperature is inadequate, does not provide good results. Low temp dishwashing is generally frowned upon. We believe Canada would be better served with "hot water sanitizing" only.

A3.1 The client has agreed to revise the requirement of "Minimum 30 racks per hour" to "have the ability to process between 27 to 30 racks per hour at high temperature". Annex "A" has been revised.

Q3.2 Digital thermometers and controls are on some models of undercounters, analog thermometers and controls on others. Both should be allowed. Deliming indicator function is proprietary to a certain brand and should be deleted.

A3.2 The client has indicated that in order to avoid end user errors and facilitate the reading of temperatures a digital thermometer is required.

The client's research has indicated that digital thermometers are available by several manufacturers and keeping digital will allow the evaluators to compare equivalent products and remain fair.

In regards to the delime function, the client has indicated it must remain as this is a option that is required due to the workplaces' high tempo and frequent changes in personnel. A deliming indicator is necessary to keep the unit running at an optimal level.

Q3.3 Under the function category, two types of operating principles should be shown: fill and drain operating principle (which is now shown as automatic tank fill and drain cycle), **or** overflow type/ fresh water rinse.

A3.3: The client has indicated that an overflow type is normally used for light food soils where DND is requesting a unit with the capability to process heavy food soil.

Q3.4 Both types of principles have their application. The fill and drain operation is best suited for medium to heavy food soil locations, while the overflow type is generally best for light food soil and light volume situations. We would suggest Canada ask for a price on both types and decide at time of order. In that way, you are asking for a price on both models but actually purchasing what best suits the application at time of order.

A3.4 Thank you for the comment however the location where most of these type of dishwasher will be installed will not be used solely for light food soil; they will be utilized for medium to heavy food soil therefore DND's requirement is to ensure we have units capable to meet our operational needs thus a fill and drain better meet our requirement.

Q4. High Temperature Hood/Door type dishwasher

Q4.1 Under the general description, you show a minimum of 53 racks per hour. Considering most door machine cycles are 60 seconds, we would suggest the capacity requirement be changed to a maximum of 53 racks.

A4.1 The client has agreed to revised the "Minimum 53 racks per hour" to **"have the ability to process between 48 to 55 racks per hour"**. Annex "A" has been revised.

Q5. Electric and Gas Combi Ovens

Are prices required on each of 6 pan, 10 pan and 20 pan capacity ovens in both gas and electric and in both boilerless and with boiler?

We are not aware of a 6 pan steamer that will hold 18" x 26" pans. Are 6 pan-capacity ovens that will only hold 12" x 20" pans acceptable?

A5. Prices are required for each 6,10 and 20 pan configuration in gas and electric with the boiler & boilerless option. In regards to the 6 pan model it is correct. The 6 pan configuration must accommodate six (6) 12" x 20" pan. Annex "A" has been revised.

Q6. Page 28 Grills/ Griddles: Are stands required for each or optional for each?

A6 No stands are required within the mandatory, minimum specification however, it will be added a value added option. Annex "A" and B-1 have been revised.

Q7. Page 34 Broilers: Are programmable controllers necessary? We are unaware of any manufacturer that can supply this option.

A7. No programmable controller is necessary therefore this requirement will be deleted from the Gas unit section. Annex "A" has been revised.

Q8. Page 35 Fryers:

Q8.1 Are built-in filter systems a requirement for each size fryer in both gas and electric? Can this accessory be shown as an extra cost option?

A8.1 The built -in filtration system requirement will be moved into the value added option section. Annex "A" and B-1 have been revised.

Q8.2 Are separate prices required for each fryer with the three different controllers specified?

A8.2 Yes, fryers price should be provided in gas and electric categories as well as the three different control options within that category. B-1 has been revised.

Q9. Page 36 Tilting skillet/Braising Pan: The general spec calls for Powered tilting skillets but the configuration states manual or electric tilting mechanism. Which is required?

A9. It is recognized that the general statement the word 'powered' may be creating confusion and will be removed. The last sentence of the general section confirms the requirement of "a manual and an electric tilting mechanism". Annex "A" has been revised.

Q10. Page 38&39 Steam cookers

The specifications for the electric and gas steam boiler cabinets (page 38) and the convection steamer electric and gas boiler base (page 39) essentially specify the same thing but, with slightly different verbiage. Is this a duplication?

A10. A convection steamer combines advantages of a convection cooking and steaming which also is a low pressure unit typically 5 PSI and the steam boiler cabinet his a high pressure cooking method typically 15 PSI. Therefore the client requires a price for both units.

Q11. Page 42 Steam electric or gas steam jacketed kettles.

Although a tilting kettle is illustrated, nothing in the specification defines whether the floor mounted kettles are to be stationary or tilting. Please confirm which is required.

A11. All configurations must be in a tilting configuration. Annex "A" has been revised.

Q12. Page 62 Holding Cabinets:

Q12.1 The general spec calls for proof/hot unit components, the configuration calls for top-mounted refrigeration systems and the operating temperature states that heater must hold 1500 to 2000 Watts to keep food at a minimum of 82 degrees. Do you need a heated holding cabinet or a refrigerated holding cabinet?

A12.1 Thank you for pointing this out. The reference to top-mounted refrigeration system will be removed as only a heated holding cabinet is required. Annex "A" and B-1 have been revised.

Q12.2 Is 120/1/60 and 20 amps acceptable instead of 208/1/60?

A 12.2 In addition to the called specification of 208/240 the client will accept units with 120
Annex "A" has been revised.

Q13. Page 78 Storage Rack

Q13.1 Are prices required on complete four tier units in the sizes specified?

A13.1 Prices are required on complete four tier units in the specific sizes.

Q13.2 Can you define what DND's idea is of "removable" shelves? Does this mean shelf mats must be removable from the shelves or just that shelving units may be disassembled easily and/or individual shelves removed?

A13.2 A removable shelf is a shelf that can be easily removed in order to facilitate cleaning without the need to dismantle the whole shelving unit.

Q14. Page 79 High Density Shelving: Because there are countless configurations of high density systems, is a quote required on several configurations of systems using a track length of 12' and a mix of shelving units using either 18" or 24" wide shelves or both?

A14. Bidders will be requires to provide unit price for shelving in the following configurations:

18" wide and 48" long,

18" wide and 60" long,

24" wide and 48" long and

24" wide and 60" long

With price for a set of 12 ft track length

Annex B-1 has been revised.

Q15. A number of items require pricing for different configurations. Pricing for Extended Warranty line items should reflect these different configurations.

Example: Item 8 Electric Combi-Oven with Boiler and Boiler-less.

Warranty line should be year 1 with boiler

2 " "

3 " "

1 Boiler less

2 " "

3 " "

The same would apply to items 9, 10, 20, 28, 29, 33, 34, 38, 41, 42.

A15. Annex B-1 has been revised to add the ability for extended warranty prices.

Q15. Dishwashers:

Q15.1 "As far as rack machines, the 44 and 66 inch machines should always call for 2 vent cowls and a table limit switch." Rack machines always produce a significant quantity of steam (200 CFM load end and 400 CFM clean end). To prevent this steam from accumulating in the dish room and damaging ceiling tiles, etc, it must be evacuated via ductwork located above the machine and coming down to it in the form of a pantleg. This pantleg must connect to the soiled and clean end of the machine (through the vent cowls) and then be evacuated outside (upper part).

A15.1 The client considers that a standard 44-and 66 in unit includes two (2) vents cowls.

Q15.2 As for the table limit switch, it is designed to stop the travel of racks being pushed out of the rack machine once they reach the end of the clean-end tabling, preventing jamming of racks and damage to the machine's drive motor.

A15.2 The unit must have the capability to stop the travel of clean racks when they reach the end of the clean tabling in order to prevent a jam or potential damage to the unit.

Q15.3 The hot water coil 44" and 66" machines, should also call for a booster interconnect relay, as well as a water pressure regulating valve.

The booster interconnect relay is a safety feature which interlocks the booster (gas) operation with that of the dishwasher. Machine off, booster off. Mandatory when dealing with gas. Water pressure regulating valve is normally standard when the booster is frame-mounted, but since with Hot Water Coil machine does not have the frame mounted booster, it must be called for

A15.3 When providing a hot water coil tank unit it requires to have booster interconnect relay and a pressure regulating valve. Annex "A" has been revised.

Q15.4 You rightly ask for rack machines electrically, steam and hot water coil heated, yet the forms only allow room to show electric and steam versions. Will the form be amended?

A15.4 Yes, a hot water coil heated unit will be added. B-1 has been revised.

Q15.5. As far as rack machines, the 44 and 66 inch machines should always call for 2 vent cowls and a table limit switch.

A15.5 This question has been addressed in A15.1 and A15.2.

Q15.5 All 66 inch machines should ask for a cold water prewash thermostat, to minimize or eliminate bake-ons and maximize the efficiency of the prewash section.

A15.5 The client has agreed to this recommendation and it will be included in the Value added options section. Annex "A" and B-1 have been revised.

Q15.6 The hot water coil 44" and 66" machines, should also call for a booster interconnect relay, as well as a water pressure regulating valve.

A15.6 This question has been addressed in A15.3

Q16. You require a price FOB site. You have 6 Regions, each region has a number of different sites, the distance between sites will vary and consequently effecting the shipment pricing. Our FOB will be based on the furthest point per Region, unless you can provide one destination per region.

A16. Shipping may occur to any DND site located in each Region making it impossible to provide one destination per Region. The Bidder must submit all-inclusive unit prices, Delivered Duty Paid (DDP) Incoterms 2000 that are applicable to all destinations with the Region.

DELETIONS & INSERTIONS:

#1. UNDER: PART 2 - OFFEROR INSTRUCTIONS

Within: 2. Submission of Offers

Delete: Due to the nature of the Request for Standing Offers, transmission of offers by facsimile to PWGSC will not be accepted.

Insert: Due to the nature of the Request for Standing Offers, transmission of offers by facsimile to PWGSC **will not** be accepted **WITH THE EXCEPTION OF Annex "B-1", Excel file which WILL be accepted by facsimile transmission.**

#2. UNDER: ANNEX "A" – REQUIREMENT

#2a. Within: Mobile Sandwich / Salad Serving Station

Configuration

Delete: Unit must have a maximum 711 mm x 914 mm (28"D x 36"H)

Insert: Unit must have a minimum 711 mm (28")D, maximum 813 mm (32")D x 914 mm (36")H

#2b. Within: Pot Washer

Value Added Options

Insert: **Steam extraction fan**

Insert: **Vent fan control**

#2c. Within: Under-counter Type Dishwasher

General

Delete: Under-counter dishwasher must be capable of washing a minimum of 30 racks per hour and have an overall height 889mm (35") or less.

Insert: Under-counter dishwasher must have the ability to process between 27 to 30 racks per hour at high temperature" and have an overall height 889mm (35") or less.

#2d. Within: High Temperature Hood/ Door Type Dishwasher

General

Delete: The high temperature hood type dishwasher must have a fully automatic wash and rinse cycle, capable of washing a minimum of 53 racks per hour.

Insert: The high temperature hood type dishwasher must have a fully automatic wash and rinse cycle, with the ability to process between 48 to 55 racks per hour.

#2e. Within: Rack Conveyor Dishwasher (44"-1117 mm)

Configuration

Delete: Unit available in standard or vent less heat recovering system in addition to the following configurations

Insert: Unit available in standard (2 vent cowls) or vent less heat recovering system in addition to the following configurations

Tank Heating

Insert: When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve.

Functions

Insert: The unit must have the capability to stop the travel of clean racks when they reach the end of the clean tabling

#2f. Within: Rack Conveyor with prewash tank Dishwasher 66" (1676mm)

Configuration

Delete: Unit available in standard and vent less heat recovering system in addition to the following configurations

Insert: Unit available in standard (2 vent cowls) and vent less heat recovering system in addition to the following configurations.

Tank Heating

Insert: When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve.

Functions

Insert: The unit must have the capability to stop the travel of clean racks when they reach the end of the clean tabling

Value Added Options

Insert: cold water prewash thermostat

#2g. Within: Electric and Gas Combi-Oven

Configuration

Delete: The unit must be capable of accommodating (457mm x 660mm) 18"x 26" and 12"x 20" (305mm x 508) pans.

Insert: The 10 and 20 pan unit must be capable of accommodating (457mm x 660mm) 18"x 26" pans.

Insert: The 6 pan unit must be capable of accommodating 12"x 20" (305mm x 508) pans.

#2h. Within: Electric and Gas Griddles

Insert: Value Added Option

- Stand

#2i. Within: Clamshell Grill

Insert: Value Added Option

- Stand

#2j. Within: Gas Char-Broiler

Gas Unit Requirements

Delete: Programmable Controller.

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#2k. Within: Electric and gas Deep Fat Fryer

Material and Construction

Delete: Built-in filtration system.

Value Added Option

Insert: Built-in filtration system

#2l. Within: Electric and Gas Tilting Skillet/Braising pan

General

Delete: The tilting skillet must be constructed with a hinged cover, a condensate vent, a box-shaped braising pan, and a manual or electric tilting mechanism.

Insert: The tilting skillet must be constructed with a hinged cover, a condensate vent, a box-shaped braising pan, and a manual or an electric tilting mechanism.

#2m. Within: Steam, Electric or gas Steam Jacketed Kettle

Configuration

Insert: Free standing kettles must be in a tilting configuration

#2n. Within: Holding Cabinet

Configuration

Delete: Single (1) door with top-mounted refrigeration system

Insert: Single (1) door

Delete: Double (2) door with top-mounted refrigeration system

Insert: Double (2) door

Electrical

Insert: 120V /60 Hz / 20 Amp, Single Phase

#3 Under Annex "B" – Annex B-1 - delete in it's entirety & Insert: Revised Annex B-1 (Annex B-1 English - April 30th).