

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

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/B	Date 2014-09-24
Client Reference No. - N° de référence du client W2177-14-0001	Amendment No. - N° modif. 003
File No. - N° de dossier KIN-3-40103 (560)	CCC No./N° CCC - FMS No./N° VME
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6407	
Date of Original Request for Standing Offer Date de la demande de l'offre à commandes originale 2014-09-01	
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2014-10-08	
Address Enquiries to: - Adresser toutes questions à: Bellmore, Heather	Time Zone Fuseau horaire Eastern Daylight Saving Time EDT
Telephone No. - N° de téléphone (613) 545-8061 ()	Buyer Id - Id de l'acheteur kin560
FAX No. - N° de FAX (613) 545-8067	
Delivery Required - Livraison exigée	
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: Various locations as identified in 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/B

Amd. No. - N° de la modif.

003

Buyer ID - Id de l'acheteur

kin560

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

W2177-14-0001

File No. - N° du dossier

KIN-3-40103

CCC No./N° CCC - FMS No/ N° VME

Amendment #003

1. Within: "Under-counter Type Dishwasher" General:

Delete: The Under counter dishwasher can be either chemical or hot water sanitizing with an internal booster heater.

Insert: The under counter dishwasher must be capable of hot water sanitizing with an internal booster.

2. Question: Further to the question raised on September 11, concerning items 6 and 9, along with the addition of an extra line on the spreadsheet for the gas booster pricing, three extra lines should also be added below it to show: Extended warranty-1 year, Extended warranty- 2 years, Extended warranty- 3 years.

Answer: Now, in light of received knowledge that the industry considers the gas booster a separate item from the dishwasher unit, combined with the potential of risk of discrepancies warranty clauses. To be transparent to all and ensure that the extended warranty would not only cover the unit but also the gas booster. Therefore, we want to clarify that the pricing in extended warranty must reflect the unit and the gas booster price combined together.

3. Within: Rack Conveyor Dishwasher (44" – 1117 mm) and Rack Conveyor with prewash tank dishwasher 66" (1676 mm) General:

Insert: A 2000,000 btu, gas fired booster, efficient enough to provide sufficient 200 F hot water for both the tank heat and booster.

4. Within: Ovens, electric and gas combi oven

Question: Under value added it mentions "support stand for table top unit". Since all table top units require a stand, wouldn't it be better to include as part of the base spec?

Answer: No, the specification for the Support stand for table top unit in added value is a requirement and must remain in that specific location.

5. Question: Under gas unit requirements it mentions "minimum 75,000 BTUs". I think you will find all the combi ovens in the 6 pan size will be less than 75,000 BTU's. Can we make that 45,000 BTU's or state any unit larger than 6 pan requires minimum 75,000 BTU's?

Answer: in Gas unit requirements

Delete: Minimum 75,000 BTUs and a flame loss safety shutoff.

Insert: Minimum 75,000 BTUs for 10 and 20 pans unit and Minimum 40,000 BTUs for 6 pans unit

6. Within: Grills and Griddles:

Question: The spec calls for "electric main ON/OFF power switch with indicator light". If each thermostat already has its own ON/OFF switch and indicator light, is the "electric main ON/OFF power switch with indicator light" required? Can we eliminate this requirement?

Answer: No, Electric main ON/OFF power switch with indicator light and an Electric ON/OFF switches for each thermostat system with indicator light are requirements

7. Within: Tilting Skillet

Question: Is the temp range of 160-445F critical? Would temp range of 160-425F be acceptable?

Answer: No, the specification for 70-230°C (160-445°F) in temperature Operation Range is a requirement.

8. Within: Tilting Skillet

Question: Is there an error in description of the unit requires "factory installed pilot safety system"? Typically most gas units no longer have pilot lights and are either spark ignition or hot surface igniter ignition. Can we eliminate this?

Answer: in gas requirements

Delete: Equipped with factory installed pilot safety system and A flame loss safety shutoff.

Insert: Equipped with factory installed pilot safety system and A flame loss safety shutoff when unit have pilot lights.

9. Within: Steam Cookers

Question: On the controls there is a request for a pressure gauge. From the rest of the descriptions you've described a pressureless steamer, with a pressureless boiler, therefore since there is no pressure, there would not be a pressure gauge. Can this be eliminated from the spec?

Answer: In controls

Delete: Controls must include the following: automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector

Insert: Controls must include the following: automatic water level control, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector
In Added value Items.

Insert: Controls include a pressure gauge

10. Within: Steam Cookers

Question: The spec calls for "factory installed pilot safety system". Typically most gas units no longer have pilot lights and are either spark ignition or hot surface igniter ignition. Can we eliminate this?

Answer: in gas requirements

Delete: Equipped with factory installed pilot safety system and A flame loss safety shutoff.

Insert: Equipped with factory installed pilot safety system and A flame loss safety shutoff when unit have pilot lights

11. Within: Convection Steamer Electric and Gas Boiler Base

Question: On the steamer section, the controls call for "ready and cooking indicator lights". Some steamers provide the indication of "cooking" via a timer only, ie if the timer has not timed down, it is cooking. Viewing the timer is the indicator. Can we eliminate "ready and cooking indicator lights"?

Answer: in Steamer

Delete: The controls must include: illuminated ON/OFF steam switch, ready and cooking indicator lights, 60 minute electric timer with audible alarm to signal end of cook cycle

Insert: The controls must include: illuminated ON/OFF steam switch, 60 minute electric timer with audible alarm to signal end of cook cycle

In added value:

Insert: The controls includes a ready and cooking indicator light

12. Within: Convection Steamer Electric and Gas Boiler Base

Question: The spec calls for "factory installed pilot safety system". Typically most gas units no longer have pilot lights and are either spark ignition or hot surface igniter ignition. Can we eliminate this?

Answer: in gas requirements

Delete: Equipped with factory installed pilot safety system and A flame loss safety shutoff.

Insert: Equipped with factory installed pilot safety system and A flame loss safety shutoff when unit have pilot lights

13. Within: Countertop Convection Steamer with electric steam generator

Question: Under the steamer section an "stainless steel drip trough integrally connected to drain" is requested. Although some counters steamers offer this, this usually comes with something more like floor model steamers or combi ovens. Can this be eliminated?

Answer: No, this specification of a stainless steel drip trough integrally connected to drain is a requirement.

14. Within: Countertop Convection Steamer with electric steam generator

Question: There is a request for "delime mode power setting" and "illuminated ON/OFF delime power switch". We've recently removed that feature from our steamers because we found that customers do not utilize it as we thought they would. Would you accept a unit without?

Answer: No, the delime mode power setting and the illuminated ON/OFF delime power switch are requirement for this unit

15. Within: Countertop Convection Steamer with electric steam generator, "controls":

Delete: ready and cooking indicator lights

In added value:

Insert: The controls includes a ready and cooking indicator light

16. Within: Electric or Gas Countertop Convection Steamer (boilerless)

Question: The spec asks for "add water indicator light with audible alarm". If the unit adds water automatically, is this feature necessary. Can we reword to "for units without automatic fill – add water indicator light with audible alarm required"?

Answer: No, the Add water indicator light with audible alarm must remain as per outline in spec since the potential bidder must of omitted that in the configuration requirement it is indicated that the unit must be a connectionless installation, with no plumbing required.

17. Within: Electric or Gas Countertop Convection Steamer (boilerless)

Question: The spec calls for "factory installed pilot safety system". Typically most gas units no longer have pilot lights and are either spark ignition or hot surface igniter ignition. Can we eliminate this?

Answer: in gas requirements

Delete: Equipped with factory installed pilot safety system and A flame loss safety shutoff.

Insert: Equipped with factory installed pilot safety system and A flame loss safety shutoff when unit have pilot lights.

18. Within: Electric or gas self-contained steam jacketed kettle

Question: The spec calls for "assisted 45 degree hinged to rear rotatable stainless steel cover". Is hinged to the rear important? Many suppliers have it hinged to the left. Can we reword to "assisted 45 degree hinged rotatable stainless steel cover"?

Answer: No, our specification of an assisted 45 degree hinged to rear rotatable stainless steel cover remains.

19. Within: Electric or gas self-contained steam jacketed kettle

Question: The spec calls for "standing pilot ignition system". Typically most gas units no longer have pilot lights and are either spark ignition or hot surface igniter ignition. Can we eliminate this?

Answer: in gas requirements

Delete: Equipped with factory installed pilot safety system and A flame loss safety shutoff.

Insert: Equipped with factory installed pilot safety system and A flame loss safety shutoff when unit have pilot lights

20. Within: Electric or gas self-contained steam jacketed kettle, "temperature"

Delete: Operating temperature range should fall within the range of 70°C - 150°C (150°F to 300°F)

Insert: Operating temperature range should fall within the range of 70°C - 126°C (150°F to 260°F)

21. Within: Mobile Sanwich/ Salad Serving Station, "configuration"

Delete: 914mm (36") or greater refrigerated sandwich /salad prep and refrigerated base with one-door refrigerated base cabinet

Insert: 609mm (24") or greater refrigerated sandwich /salad prep and refrigerated base with one-door refrigerated base cabinet

Insert: 914mm (36") or greater refrigerated sandwich /salad prep and refrigerated base with a two -door refrigerated base cabinet

22. Within: Part 4 – Evaluation Procedures and Basis of Selection, 1.1 Mandatory Technical Criteria

Delete:

- c. Within the minimum 75% of the items listed in Annex B-1, the Offeror must provide unit prices for the following items:

- i) Pot Washer: Items #1a to #1f
- ii) Under-counter Type Dishwasher: #2
- iii) High Temperature Hood Type Dishwasher: #3
- iv) Single tank Rack Conveyor Dishwasher 44" – Electric: #4
- v) Single tank Rack Conveyor Dishwasher 44" – Steam: #5
- vi) Single tank Rack Conveyor Dishwasher 44" – Hot Water Coil Heated: #6
- vii) Single tank Rack Conveyor Dishwasher 66" – Electric: #7
- viii) Single tank Rack Conveyor Dishwasher 66" – Steam: #8
- ix) Single tank Rack Conveyor Dishwasher 66" – Hot Water Coil Heated: #9
- x) Electric Combi-Oven: #10a to 10f
- xi) Gas Combi-Oven: #11a to 11f
- xii) Electric Convection Oven: #13
- xiii) Gas Convection Oven: #14
- xiv) Electric Griddle: #17a to #17e

- xv) Gas Griddle: #18a to #18e
- xvi) Clamshell Grill - Electric: #19a to #19c
- xvii) Clamshell Grill – Gas: #20a to #20c
- xviii) Induction Cooker: #21a to #21c
- xix) Chinese / Wok Range: #22a to #22c
- xx) Electric Deep Fat Fryer: #24a to #24i
- xxi) Gas Bank Deep Fat Fryer: #25a to #25i
- xxii) Electric Tilting Skillet / Braising pan: #26a to #26d
- xxiii) Gas Tilting Skillet / Braising pan: #27a to #27d
- xxiv) Electric Steam Boiler Cabinet: #28
- xxv) Gas Steam Boiler Cabinet: #29
- xxvi) Convection Steamer Electric Boiler Base: #30a to #30b
- xxvii) Convection Steamer Gas Boiler Base: #31a to #31b
- xxviii) Electric self-contained Steam Jacketed Kettle: #35a to #35f
- xxix) Gas self-contained Steam Jacketed Kettle: #36a to #36f
- xxx) Direct Steam Jacketed Kettle: #37a to #37f
- xxxi) Reach-in Refrigerator: #38a to #38c
- xxxii) Reach-in Freezer: #39a to #39c
- xxxiii) Refrigerated Chef Base: #40a to #40d
- xxxiv) Ice Machine with Storage: #41a to #41e
- xxxv) Blast Chiller: #42a to #42d
- xxxvi) Refrigerated Display Case: #43a to #43b
- xxxvii) Mobile Sandwich / Salad Serving Station: #44a to #44c
- xxxviii) Mechanically Refrigerated Salad / Dessert Table: #45a to #45d
- xxxix) Planetary Mixer: #46a to #46f
- xl) Meat Slicer: #47a to #47b

- c. Insert: Within the minimum 75% of the items listed in Annex B-1, the Offeror must provide unit prices for the following items:

- i. Pot Washer: Items #1a to #1f
- ii. Under-counter Type Dishwasher: #2
- iii. High Temperature Hood Type Dishwasher – Standard or Conventional: #3
- iv. High Temperature Hood Type Dishwasher – Ventless #4
- v. Single tank Rack Conveyor Dishwasher 44" – Electric: #5
- vi. Single tank Rack Conveyor Dishwasher 44" – Steam: #6
- vii. Single tank Rack Conveyor Dishwasher 44" – Hot Water Coil Heated: #7
- viii. Single tank Rack Conveyor Dishwasher 66" – Electric: #8
- ix. Single tank Rack Conveyor Dishwasher 66" – Steam: #9
- x. Single tank Rack Conveyor Dishwasher 66" – Hot Water Coil Heated: #10
- xi. Electric Combi-Oven: #11a to #11f
- xii. Gas Combi-Oven: #12a to #12f
- xiii. Electric Convection Oven: #14
- xiv. Gas Convection Oven: #15
- xv. Electric Griddle: #18a to #18e
- xvi. Gas Griddle: #19a to #19e

- xvii. Clamshell Grill - Electric: #20a to #20c
- xviii. Clamshell Grill – Gas: #21a to #21c
- xix. Induction Cooker: #22a to #22c
- xx. Chinese / Wok Range: #23a to 23c
- xxi. Electric Deep Fat Fryer: #25a to #25i
- xxii. Gas Bank Deep Fat Fryer: #26a to 26i
- xxiii. Electric Tilting Skillet / Braising pan: #27a to 27d
- xxiv. Gas Tilting Skillet / Braising pan: #28a to #28d
- xxv. Electric Steam Boiler Cabinet: #29
- xxvi. Gas Steam Boiler Cabinet: #30
- xxvii. Convection Steamer Electric Boiler Base: #31a to #31b
- xxviii. Convection Steamer Gas Boiler Base: #32a to #32b
- xxix. Electric self-contained Steam Jacketed Kettle: #36a to #36f
- xxx. Gas self-contained Steam Jacketed Kettle: #37a to #37f
- xxxi. Direct Steam Jacketed Kettle: #38a to #38f
- xxxii. Reach-in Refrigerator: #39a to #39c
- xxxiii. Reach-in Freezer: #40a to #40c
- xxxiv. Refrigerated Chef Base: #41a to #41d
- xxxv. Ice Machine with Storage: #42a to #42e
- xxxvi. Blast Chiller: #43a to #43d
- xxxvii. Refrigerated Display Case: #44a to #44b
- xxxviii. Mobile Sandwich / Salad Serving Station: #45a to #45c
- xxxix. Mechanically Refrigerated Salad / Dessert Table: #46a to #46d
- xl. Planetary Mixer: #47a to #47f
- xli. Meat Slicer: #48a to #48b

23. Within: Single Take Rack Conveyor Dishwasher 44” – Hot Water Coil Heater

Question: Pricing cannot be provided on this Item as it is inefficient and costly technology that is only manufactured by a Single Manufacturer. Therefore, I ask that this Item be removed and that Items #4 and #5 be approved as the only methods of tank heating.

Answer: Our office requires to have several option with regards to tank heat to facilitate the fulfillment of our requirements throughout our locations. Therefore after conducting further research unless it can be shown otherwise, our research determined that the “hot water coil tank heat method” dishwasher technology is openly available and isn’t patented, thus any manufacturer have the potential to provide this type of dishwasher. Therefore if for a reason a manufacturer doesn’t wish to offer this type of unit it becomes their prerogative

24. Within: Tank Rack Conveyor Dishwasher 66” – Hot Water Coil Heated

Question: Pricing cannot be provided on this Item as it is inefficient and costly technology that is only manufactured by a Single Manufacturer. Therefore, I ask that this Item be removed and that Items #4 and #5 be approved as the only methods of tank heating.

Answer: Our office requires to have several option with regards to tank heat to facilitate the fulfillment of our requirements throughout our locations. Therefore after conducting further research unless it can be shown otherwise, our research determined that the “hot water coil tank

Solicitation No. - N° de l'invitation

W2177-140001/B

Client Ref. No. - N° de réf. du client
W2177-140001

Amd. No. - N° de la modif.

003

File No. - N° du dossier
KIN-3-40103

Buyer ID - Id de l'acheteur

kin560

CCC No./N° CCC - FMS No./N° VME

heat method” dishwasher technology is openly available and isn’t patented, thus any manufacturer have the potential to provide this type of dishwasher. Therefore if for a reason a manufacturer doesn’t wish to offer this type of unit it becomes their prerogative.

ALL OTHER TERMS AND CONDITIONS OF THIS SOLICITATION REMAIN UNCHANGED.