

RETURN BIDS TO: RETOURNER LES SOUMISSIONS A :

Bid Receiving/Réception des sousmissions RCMP - F Division Procurement & Contracting Services c/o Commissionaires, F Division 6101 Dewdney Ave Regina, SK S4P 3K7

Fax No. - Nº de FAX: (306) 780-6472

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.

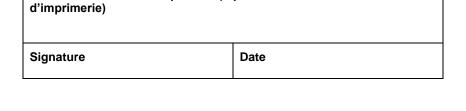
Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les memes.

Comments: - Commentaries :

THIS DOCUMENT CONTAINS A SECURITY REQUIREMENT

LE PRÉSENT DOCUMENT COMPORTE UNE EXIGENCE EN MATIÈRE DE SÉCURITÉ

M5000-5-226 Client Refer PW-14-0067	88/A	de l'invitation	Amend	ment NoNo modif	
M5000-5-226 Client Refer PW-14-0067	88/A				
Client Refer PW-14-0067			001		
Solicitation		- No. De Référe	ence du (Client	
	Closes -	L'invitation pre	end fin		
At /à:	2 :00 pm	Central Sta	ındard Tir	me (CST)	
On / le :	March 20,	2015			
Incoterms 2000 "DDP Delivered Duty Paid" See herein — Voir aux présentes GST – TPS See herein — Voir aux présentes Duty – Droits See herein — Voir aux présentes			See herein — Voir aux		
Instructions See herein -	s — Voir aux	x présentes			
Address Inc	quiries to	•	nements	s à	
Teresa Heng	gen				
Telephone I 306-780-817		de téléphone	Facsim 306-780	ile No. – No. de télécopieur)-6472	
Delivery Required – Livraison exigée See herein — Voir aux présentes Delivery Offered – Livraison proposée See Herein Voir aux présentes					
Vendor/Firm Name, Address and Representative – Raison sociale, adresse et représentant du fournisseur/de l'entrepreneur:					



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

Facsimile No. - No. de télécopieur

Telephone No. - No. de téléphone



Amendment No. - No modif.: 001

This amendment is raised to address the following:

Delete:

Solicitation Closes – L'invitation prend fin

At /à: 2:00 pm Central Standard Time (CST)

On / le: March 19, 2015

Insert:

Solicitation Closes - L'invitation prend fin

At /à: 2:00 pm Central Standard Time (CST)

On / le : March 20, 2015

Specifications changed are highlighted:

Delete:

ANNEX A Statement of Requirement

To supply, deliver, offload, assemble and provide servicing, during the warranty period, for one (1) Cleveland Convotherm Combi Oven Steamer to the Royal Canadian Mounted Police, Depot Division, Regina, Saskatchewan in accordance with the requirements specifications, terms and conditions detailed herein.

1.	Model OGS-20.20 Convotherm combi oven steamer – Roll In with Trolley - Gas Operated Boilerless Steam
2.	Easy Touch control panel
3.	CONVOControl hands free automatic compartment washing system
4.	Claris Water Filtration System
5.	Quantity one (1) – CSRT2020 Standard Rack
6.	Quantity two (2) - CPRT2020 Plate Roll in Trolley
7.	Quantity two (2) - CTC2020 Thermal Trolley Covers
8.	Software for establishing "HACCP controls" and automatic documentation of the cooking process
9.	Forty pan capacity (18 inch by 26 inch)
10.	Dimensions – Width 53 7/8" x Depth 44 3/8" x Height 78 7/8"
11.	Water connection – minimum 35 PSI with a maximum of 80 PSI
12.	Water quality requirements— TDS 50-125 ppm, total alkalinity 50-100 ppm, silica <13 ppm, chloride <25 ppm, pH factor 7.0-8.5, free chlorine <0.1 ppm, hardness 50-100 ppm (3<6

Amendment No. - No modif.: 001

gpg)
13. Two (2) female water connections located on the bottom of the unit, one (1) treated for direct steam 18.90" and one (1) untreated 21.86" from the back of unit
14. Two (2) inch drain connection located at the bottom of the unit 14.26" from the back and 10.87" from the left side of the unit.
15. Operate with a Halton Jet Hood System, model KVE with standard air curtain
16. Dual chemical external liquid cleaning and pump system
17. External spray nozzle for cleaning with 3/8" water line that runs 225 PSI non toxic
18. Capacity to hold 20" x 26" wire shelves that fit 13" x 18" grill plates
19. Capacity to hold 20" x 26" wire french fry baskets
20. Capacity to hold 12" x 20" chicken roasting spit racks
21. Compatible with Kleensteam 2 water filtration system
22. Have disappearing sliding door for employee safety
23. Closed base with doors and legs
24. Nine (9) inch flanged feet for attachment to floor
25. 120 V, 22.5 amps, 60 Hz single phase located at the bottom of the unit 25.79" from the back and 4.97" from the left side of the unit
26. Gas connection – one (1) inch NPT located at the bottom of the unit 10.40" from back of unit
27. Gas flow pressure – Minimum 5.5 inch W.C., Maximum 14 inch W.C. (water column)
28. Total connected load 265,500 BTU
29. Hot Air 265,500 BTU

Contractor must provide the following:

- 30. Training in English for the complete operation including maintenance and cleaning of the oven for a maximum of ten people. Training must be scheduled with the Project Authority.
- 31. Training will take place at the RCMP Academy, Depot Division, Division Mess, Regina, SK within two (2) weeks after delivery of the unit.



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32. Warranty and service work, during the warranty period, must be performed by an authorized representative. The authorized representative must be on-site within 4 hours of an emergency call. The authorized representative must have ready access to regular maintenance and servicing parts and able to access all other parts not normally stocked from an authorized parts dealer.

33. One (1) hard copy in English of the user manual

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ANNEX D Mandatory Technical Criteria

Bidders must indicate whether or not they comply with the mandatory specifications. Bidders must include one (1) copy of descriptive literature of the make and model of the items offered in sufficient detail to clearly indicate compliance with each of the individual requirements in the specifications and cross reference where this specification is located within the descriptive literature.

No Substitute Products B4024T (2006-08-15)

Bidders must provide products that are of the same description, brand name, model and/or part number as detailed in the item description of the bid solicitation. Bidders are advised that substitute products will not be considered.

The Royal Canadian Mounted Police is under no obligation to seek clarification of the bid(s) or the supporting technical documentation provided.

Failure to meet any of the following specifications will render your proposal non-complaint and will be given no further consideration.

Bidder may be required to provide proof of being an authorized manufacturer or reseller for the unit being offered.

	Specification		liance	Comment(s)/
		Yes	No	Cross Reference
1.	Model OGS-20.20 Convotherm combi oven steamer – Roll In with Trolley - Gas Operated Boilerless Steam			
2.	Easy Touch control panel			
3.	CONVOControl hands free automatic compartment washing system			
4.	Claris Water Filtration System			
5.	Quantity one (1) – CSRT2020 Standard Rack			
6.	Quantity two (2) - CPRT2020 Plate Roll in Trolley			
7.	Quantity two (2) - CTC2020 Thermal Trolley Covers			
8.	Software for establishing "HACCP			

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controls" and automatic				
documentation of the cooking				
process				
process				
9. Forty pan capacity (18 inch by				
26 inch)				
40. \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				
10. Width 53 7/8" x Depth 44 3/8" x				
Height 78 7/8"				
11. Water connection – minimum 35				
PSI with a maximum of 80 PSI				
12. Water quality requirements– TDS				
50-125 ppm, total alkalinity 50-100				
1				
ppm, silica <13 ppm, chloride <25				
ppm, pH factor 7.0-8.5, free				
chlorine <0.1 ppm, hardness 50-				
100 ppm (3<6 gpg)				
(c .c 3F9)				
13. Two (2) female water connections				
located on the bottom of the unit,				
·				
one (1) treated for direct steam				
18.90" and one (1) untreated				
21.86" from the back of unit				
14. Two (2) inch drain connection				
located at the bottom of the unit				
14.26" from the back and 10.87"				
from the left side of the unit.				
15. Operate with a Halton Jet Hood				
System, model KVE with standard				
air curtain				
16. Dual chemical external liquid				
cleaning and pump system				
17. External spray nozzle for cleaning				
I =				
with 3/8" water line that runs 225				
PSI non toxic				
18. Capacity to hold twenty (20) - 20"				
x 26" wire shelves that fit 13" x 18"				
grill plates				
griii piatoo				
19. Capacity to hold twenty (20) - 20" x				
26" wire french fry baskets				ļ
	<u> </u>			

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20. Capacity to hold twelve (12) - 12" x 20" chicken roasting spit racks		
20 Chicken roasting spit racks		
21. Compatible with Kleensteam 2		
water filtration system		
22. Have disappearing sliding door for		
employee safety		
23. Closed base with doors and legs		
24. Nine (9) inch flanged feet for		
attachment to floor		
25. 120 V, 22.5 amps, 60 Hz single		
phase located at the bottom of the		
unit 25.79" from the back and 4.97"		
from the left side of the unit		
26. Gas connection – one (1) inch NPT		
located at the bottom of the unit 10.40" from back of unit		
10.40 Hom back of unit		
27. Gas flow pressure – Minimum 5.5		
inch W.C., Maximum 14 inch W.C.		
(water column)		
28. Total connected load 265,500 BTU		
29. Hot Air 265,500 BTU		
	1	

Bidder must provide the following:

Specification	Comp	liance	Comment(s)/		
Specification	Yes	No	Cross Reference		
30. Warranty and service work, during the warranty period, must be performed by an authorized representative. The authorized representative must be on-site within 4 hours of an emergency call. The authorized representative must have ready access to regular maintenance and servicing parts and able to access all other parts not normally stocked from an authorized parts dealer.			Name: Address: Telephone:		



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	Response Time to Emergency Call:

Amendment No. - No modif.: 001

Insert:

ANNEX A Statement of Requirement

To supply, deliver, offload, assemble and provide servicing, during the warranty period, for one (1) Cleveland Convotherm Combi Oven Steamer to the Royal Canadian Mounted Police, Depot Division, Regina, Saskatchewan in accordance with the requirements specifications, terms and conditions detailed herein.

1.	Model OGS-20.20 Convotherm combi oven steamer – Roll In with Trolley - Gas
	Operated Boilerless Steam or newer model
2.	Easy Touch control panel
3.	CONVOControl hands free automatic compartment washing system
4.	Claris Water Filtration System
5.	Quantity one (1) – CSRT2020 Standard Rack
6.	Quantity two (2) - CPRT2020 Plate Roll in Trolley
7.	Quantity two (2) - CTC2020 Thermal Trolley Covers
8.	Software for establishing "HACCP controls" and automatic documentation of the cooking process
9.	Twenty pan capacity (18 inch by 26 inch)
10.	Dimensions – Width 53 7/8" x Depth 44 3/8" x Height 78 7/8"
11.	Water connection – minimum 35 PSI with a maximum of 80 PSI
12.	Water quality requirements— TDS 50-125 ppm, total alkalinity 50-100 ppm, silica <13 ppm, chloride <25 ppm, pH factor 7.0-8.5, free chlorine <0.1 ppm, hardness 50-100 ppm (3<6 gpg)
13.	Two (2) female water connections located on the bottom of the unit, one (1) treated for direct steam 18.90" and one (1) untreated 21.86" from the back of unit
14.	Two (2) inch drain connection located at the bottom of the unit 14.26" from the back and 10.87" from the left side of the unit.
15.	Operate with a Halton Jet Hood System, model KVE with standard air curtain
16.	Dual chemical external liquid cleaning and pump system

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18. Capacity to hold 20" x 26" wire shelves that fit 13" x 18" grill plates
19. Capacity to hold 20" x 26" wire french fry baskets
20. Capacity to hold 12" x 20" chicken roasting spit racks
21. Compatible with Kleensteam 2 water filtration system
22. Have disappearing sliding door for employee safety
23. Closed base with doors and legs
24. Six (6) to nine (9) inch flanged feet for attachment to floor
25. 120 V, 22.5 amps, 60 Hz single phase located at the bottom of the unit 25.79" from the back and 4.97" from the left side of the unit
26. Gas connection – one (1) inch NPT located at the bottom of the unit 10.40" from back of unit
27. Gas flow pressure – Minimum 5.5 inch W.C., Maximum 14 inch W.C. (water column)
28. Total connected load 265,500 BTU
29. Hot Air 265,500 BTU

Contractor must provide the following:

- 30. Training in English for the complete operation including maintenance and cleaning of the oven for a maximum of ten people. Training must be scheduled with the Project Authority.
- 31. Training will take place at the RCMP Academy, Depot Division, Division Mess, Regina, SK within two (2) weeks after delivery of the unit.
- 32. Warranty and service work, during the warranty period, must be performed by an authorized representative. The authorized representative must be on-site within 4 hours of an emergency call. The authorized representative must have ready access to regular maintenance and servicing parts and able to access all other parts not normally stocked from an authorized parts dealer.
- 33. One (1) hard copy in English of the user manual

Amendment No. - No modif.: 001

ANNEX D Mandatory Technical Criteria

Bidders must indicate whether or not they comply with the mandatory specifications. Bidders must include one (1) copy of descriptive literature of the make and model of the items offered in sufficient detail to clearly indicate compliance with each of the individual requirements in the specifications and cross reference where this specification is located within the descriptive literature.

No Substitute Products B4024T (2006-08-15)

Bidders must provide products that are of the same description, brand name, model and/or part number as detailed in the item description of the bid solicitation. Bidders are advised that substitute products will not be considered.

The Royal Canadian Mounted Police is under no obligation to seek clarification of the bid(s) or the supporting technical documentation provided.

Failure to meet any of the following specifications will render your proposal non-complaint and will be given no further consideration.

Bidder may be required to provide proof of being an authorized manufacturer or reseller for the unit being offered.

	Specification		liance	Comment(s)/
		Yes	No	Cross Reference
31.	Model OGS-20.20 Convotherm combi oven steamer – Roll In with Trolley – Gas Operated Boilerless Steam or newest model			
32.	Easy Touch control panel			
33.	CONVOControl hands free automatic compartment washing system			
34.	Claris Water Filtration System			
35.	Quantity one (1) – CSRT2020 Standard Rack			
36.	Quantity two (2) - CPRT2020 Plate Roll in Trolley			
37.	Quantity two (2) - CTC2020 Thermal Trolley Covers			
38.	Software for establishing "HACCP controls" and automatic			

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documentation of the cooking process			
39. Twenty pan capacity (18 inch by 26 inch)			
40. Width 53 7/8" x Depth 44 3/8" x Height 78 7/8"			
41. Water connection – minimum 35 PSI with a maximum of 80 PSI			
42. Water quality requirements— TDS 50-125 ppm, total alkalinity 50-100 ppm, silica <13 ppm, chloride <25 ppm, pH factor 7.0-8.5, free chlorine <0.1 ppm, hardness 50-100 ppm (3<6 gpg)			
43. Two (2) female water connections located on the bottom of the unit, one (1) treated for direct steam 18.90" and one (1) untreated 21.86" from the back of unit			
44. Two (2) inch drain connection located at the bottom of the unit 14.26" from the back and 10.87" from the left side of the unit.			
45. Operate with a Halton Jet Hood System, model KVE with standard air curtain			
46. Dual chemical external liquid cleaning and pump system			
47. External spray nozzle for cleaning with 3/8" water line that runs 225 PSI non toxic			
48. Capacity to hold twenty (20) - 20" x 26" wire shelves that fit 13" x 18" grill plates			
49. Capacity to hold twenty (20) - 20" x 26" wire french fry baskets			

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	50. Capacity to hold twelve (12) - 12" x			
	20" chicken roasting spit racks			
	51. Compatible with Kleensteam 2			
	water filtration system			
	52. Have disappearing sliding door for			
	employee safety			
	53. Closed base with doors and legs			
	54. Six (6) to nine (9) inch flanged			
	feet for attachment to floor			
	55. 120 V, 22.5 amps, 60 Hz single			
	phase located at the bottom of the			
	unit 25.79" from the back and 4.97"			
	from the left side of the unit			
	56. Gas connection – one (1) inch NPT			
	located at the bottom of the unit			
	10.40" from back of unit			
	57. Gas flow pressure – Minimum 5.5			
	inch W.C., Maximum 14 inch W.C.			
	(water column)			
	58. Total connected load 265,500 BTU			
_	59. Hot Air 265,500 BTU			

Bidder must provide the following:

Specification	Compliance		Comment(s)/	
Specification	Yes	No	Cross Reference	
60. Warranty and service work, during the warranty period, must be performed by an authorized representative. The authorized representative must be on-site within 4 hours of an emergency call. The authorized representative must have ready access to regular maintenance and servicing parts and able to access all other parts not normally stocked from an authorized parts dealer.			Name: Address: Telephone:	



 $\begin{array}{c} \text{Solicitation No.} - \text{N}^{\text{o}} \text{ de l'invitation}: \\ \text{M5000-5-2288/A} \\ \text{Amendment No.} - \text{No modif.:} \end{array}$

			Response Time to Emergency Call:
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ALL OTHER TERMS AND CONDITIONS REMAIN THE SAME