



**RETURN BIDS TO:**

**RETOURNER LES SOUMISSIONS À:**

**Bid Receiving - PWGSC / Réception des soumissions  
- TPSGC**  
11 Laurier St./ 11, rue Laurier  
Place du Portage, Phase III  
Core 0B2 / Noyau 0B2  
Gatineau, Québec K1A 0S5  
Bid Fax: (819) 997-9776

**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**  
Clothing and Textiles Division / Division des  
vêtements et des textiles  
11 Laurier St./ 11, rue Laurier  
6A2, Place du Portage  
Gatineau, Québec K1A 0S5

|   |  |
|---|--|
| <b>Title - Sujet</b><br>MARINE COMBI-STEAM SELF COOKING CTR   |  |
| <b>Solicitation No. - N° de l'invitation</b><br>W8472-165637/A  | <b>Amendment No. - N° modif.</b><br>001      |
| <b>Client Reference No. - N° de référence du client</b><br>W8472-165637   | <b>Date</b><br>2016-06-21                    |
| <b>GETS Reference No. - N° de référence de SEAG</b><br>PW-\$\$PR-714-71047  |  |
| <b>File No. - N° de dossier</b><br>pr714.W8472-165637   | <b>CCC No./N° CCC - FMS No./N° VME</b>       |
| <b>Solicitation Closes - L'invitation prend fin</b><br><b>at - à 02:00 PM</b><br><b>on - le 2016-07-07</b>  |  |
| <b>F.O.B. - F.A.B.</b><br><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><br>Sinka, William   | <b>Buyer Id - Id de l'acheteur</b><br>pr714  |
| <b>Telephone No. - N° de téléphone</b><br>(613) 410-6806 ( )  | <b>FAX No. - N° de FAX</b><br>(819) 956-5454 |
| <b>Destination - of Goods, Services, and Construction:</b><br><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><br>Raison sociale et adresse du fournisseur/de l'entrepreneur  |  |
| <b>Telephone No. - N° de téléphone</b><br><b>Facsimile No. - N° de télécopieur</b>   |  |
| <b>Name and title of person authorized to sign on behalf of Vendor/Firm</b><br><b>(type or print)</b><br><b>Nom et titre de la personne autorisée à signer au nom du fournisseur/<br/>de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b> |  |
| <b>Signature</b>   | <b>Date</b>                                  |

Amendment 001 to the Request for Proposal is raised to answer questions and make modifications.

All other terms and conditions of the solicitation remain the same.

A proposal already submitted may be amended prior to closing time by sending the amended correspondence to Bid Receiving, the envelope/fax bearing the proposal No. W8472-165637/A and the closing date of July 7th, 2016.

## **MODIFICATIONS**

### **Page 3 Section 2.3**

#### **INSERT:**

All enquiries must be submitted in writing to the Contracting Authority no later than seven (7) calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by Bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that the Bidder do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all Bidders. Enquiries not submitted in a form that can be distributed to all Bidders may not be answered by Canada.

### **Page 7 Section 4.1.5.1      Mandatory Financial Criteria**

#### **DELETE:**

- b. The Bidder must submit firm unit pricing for all items and all destinations. the Bidder is requested to quote firm unit pricing at no more than two decimal points.

#### **INSERT:**

- b. The Bidder must submit firm unit pricing for all items and all destinations including "as and when requested" quantities. The Bidder is requested to quote firm unit pricing at no more than two decimal points.

## 4.2 Basis of Selection

### **DELETE:**

The responsive bid with the lowest evaluated aggregate price will be recommended for award of a contract (1 contract only). Evaluation will be established using the firm quantities for the all items, including all destinations.

### **INSERT:**

The responsive bid with the lowest evaluated aggregate price will be recommended for award of a contract (1 contract only). Evaluation will be established using the firm quantities for the all items, including all destinations, and 100% of the “as and when requested” quantities.

### **ANNEX B Section 2.1.4**

### **DELETE:**

Each unit must have an integral/built-in steam generator capable of providing hygienic steam on demand to 93-97% saturation for true steam functionality and cabinet humidification.

### **INSERT:**

Each unit must have an integral/built-in steam generator, **with built-in broiler**, capable of providing hygienic steam on demand to 93-97% saturation for true steam functionality and cabinet humidification.

## **QUESTIONS**

### **Question 1:**

Firm deliverables does this include training sessions as indicated for year 1 only on these units?

### **Answer 1:**

Training for end users will be completed as they are installed. The training for the maintainers (second line) will be completed once training plan is approved by PM following contract.

### **Question 2:**

On p 20 section 3.1.5 you indicate a rethermalization requirement of 12 minutes. However, retherm times are dependent on product, and volume. For example a hotel pan of 4 inches of lasagna vs one of 2 inches or a single plate of food, will all have different retherm times. Can you provide a specific product and size of product to confirm this retherm cycle?

**Answer 2:**

The re-thermalization would be on a full load of croissants as per the evaluation testing. Ref page 21 sect 3.8.1.

**Question 3:**

The technical data package referenced on pg. 22 is this to be submitted with the bid documentation or is it to be given after award?

**Answer 3:**

This will be delivered after contract award as per ref pg. 23 para 4.4.

**Question 4:**

The training requirements are not clear as in the rfp, we are asked to provide start up training per ship and on p24 list of deliverables, the end user training indicates 26 training sessions within 5 days of install, 14 in the east coast and 12 in the west. I am assuming that this is one training per ship as the units are installed?

**Answer 4:**

There will be a requirement for two sets of training. One for the second line maintainers prior to installation and then the second group of training will occur after installation for the first line maintainers and cooks (end users).

**Question 5:**

Deliverable 5 indicates both familiarization training for cooks plus familiarization training for first line maintainers but there was no deliverable for initial first line trainer training. Or should it read, refresher familiarization training for cooks only plus training for first line maintainers?

**Answer 5:**

Same as Answer 4.

**Question 6:**

The first line maintainers training is to be done over what period of time?

**Answer 6:**

Following installation and approval of the training plan will dictate the length of training required.

**Question 7:**

Are the technical tests to be done in both sizes of units?

**Answer 7:**

Testing will be conducted on the large size model.

**Question 8:**

The financial section p 36 requires pricing for trainings in years 1-5. However, the installations will happen over two years and therefore, different timings for refresher training programs. Should we assume each year the same number of sessions?

**Answer 8:**

No do not assume each year will have the same number of sessions, as the training will be required after installation which is on demand as required.

**Question 9:**

I am looking at the Marine Combi Steam Self Cooking tender and have a question regarding Annex B. In 2.1.1 you are referring to the following:

“All units must be hatchable, as defined by D-03-002-000/SG-006/ HFX D-28-422-000-01, for each corresponding class of ship and conform to the space requirements set out in D-03-002-000/SG-006/ HFX D-28-422-000-01. HAL Class Ship units (2 per platform) must be capable of being located side-by-side in accordance with D-03-002-000/SG-006 HFX D-28-422-000-01, and single unit for all KIN Class Ships in accordance with 9558964”

Is it possible to have the dimensions that correspond to these numbers/ classifications?

**Answer 9:**

The dimensions for the different class of ships are as follows:

Halifax Class

Largest Door 914 mm x 1676mm

35.98 inches x 65.98 inches

Smallest Door 762mm x 1725mm

30.00 inches x 67.91 inches

Kingston Class

Largest Door 800mm x 1670mm

31.49 inches x 65.74 inches

Solicitation No. - N° de l'invitation  
W8472-165637/A  
Client Ref. No. - N° de réf. du client  
W8472-165637

Amd. No. - N° de la modif.  
001  
File No. - N° du dossier  
pr714.W8472-165637

Buyer ID - Id de l'acheteur  
pr714  
CCC No./N° CCC - FMS No./N° VME

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Smallest Door 750mm x 1750mm  
29.53 inches x 68.9 inches