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Public Works and Government Services / Travaux
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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

National Master Standing Offer (NMSO)
Offre à commandes principale et nationale (OCPN)

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
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Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3

Title - Sujet NMSO-Commercial Kitchen Equipment		
Solicitation No. - N° de l'invitation E6TOR-16NM01/A		Date 2016-12-08
Client Reference No. - N° de référence du client E6TOR-16-NM01		Amendment No. - N° modif. 009
File No. - N° de dossier KIN-6-46053 (650)	CCC No./N° CCC - FMS No./N° VME	
GETS Reference No. - N° de référence de SEAG PW-\$KIN-650-6986		
Date of Original Request for Standing Offer Date de la demande de l'offre à commandes originale		2016-09-04
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2016-12-19		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) 483-9035 ()	FAX No. - N° de FAX (613) 545-8067	
Delivery Required - Livraison exigée		
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: As per call up		
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	Yes - Oui	No - Non
Accusé de réception requis	<input type="checkbox"/>	<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		

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AMENDMENT #009

Q1. For the **Ice Machine with Storage Bin**, in the Specifications sheet under 'Configuration' it states, "Shall include a water filter". Neither the Technical Criteria sheet nor the pricing sheet has any mention of a water filter. Does a water filter need to be included in the price of the ice machine?

A1. The feature is not included in the Technical Evaluation but must be provided as per the specification.

Q2. **Amendment #6, Page 2 of 7, Q2.** states, "Electric Convection Oven and Gas Convection Oven (both single and double) are supported by legs, therefore no stand is required. Should that pricing line be left blank?" **A2.** states, "Those lines has been removed." Upon review of the 'copy_of_copy_of_bilingual_annex_b-1_16_nov_28 (1)' pricing sheet, the 'Support stand for table top unit' line (Line 175) still exists. Will it be removed?

A2. Requested modification approved and the line has been removed (Annex B-1 modified).

Q3. **Amendment #6, Page 6 of 7, Q10.O.** states, "Remove – Digital temperature display – not available". Should "Electronic temperature defrost control" not also be removed?

A3. Requested modification approved (Annex B-1 modified).

Q4. **Amendment #6, Page 7 of 7, Q11.A.** states, "Remove - Deep Fat Fryer (Garland Model 36ES11) / Friteuse (Modele 36ES11 de Garland). This unit is no longer manufactured". This is not the case. Garland has confirmed "fryer 36ES11 is still active and not obsolete". Will this be corrected?

A4. No change required since the model is currently available and as stated in amendment #6, Q11.A still apply if the item or other Navy items are not available.

Q5. Will these questions be answered relatively quickly? Although the closing date has been extended, the concern is the deadline to submit questions of 'no later than 15 calendar days before the Request for Standing Offers (RFSO) closing date' is 2 business days from now. Will you be allowing some flexibility to the deadline for questions?

A5. A further extension to the closing date is not anticipated.

Q6. Under Marine Equipment Specifications, on Page 15 of 29 (attached), the tender calls for...

Refrigerator **COSPOLICH** Model R41-2M-SN-MLR R404A

However, in the 'bilingual_annex_b-1' pricing sheet, the tender calls for...

Refrigerator **Foster** Model (R41-2M-SN-MLR-R404A) / Refrigerateur (Modeles R41-2M-SN-MLR-R404A de Foster)

It appears an entry error was made in the pricing sheet in which 'Foster' was entered when it should be 'Cospolich'.

A6. Modification request approved, Annex B-1 modified.

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Q7. Requested Specification Modification, Major Equipment

Q7.1 Blast Chiller – Annex 1 & Annex A-1

M2 – Change “Units holding more than 13 pans must be roll in and compatible with hot holding cabinet and combi oven.”

13 Pan Units are Reach-in

A7.1 Modification request approved, Annex 1 to Part 4 & Annex A-1 modified.

Q7.2 Refrigerated Display Case – Annex B-1

Remove - Triple sliding doors with bottom or top mounted refrigeration system

It does not specific 3 door unit in Annex 1 or Annex A-1
There are no units on the market the meet the specification

A7.2 Modification request approved, Annex A-1 and Annex B-1 modified.

Q8. On page 7 of the RFP it states that:

a) The Offeror must provide unit prices for all items and a percentage value listed as “M” in Annex B-1, Pricing Bases “A” and in Pricing Basis “B”

On page 9 of the RFP it states that:

b) The extended prices of all items in Pricing Basis “A” and markup percentage in Pricing Basis “B” will be calculated by multiplying the estimated usage figures by the Offeror’s unit prices to calculate the extended pricing for each line item.

On Page 20 of the RFP it states that:

For any line item(s) exceeding \$10,000.00 under Pricing Basis “B”, a minimum of two quotes must be provided to the Identified user.

However, in Annex b-1 we are unable to find any reference to Pricing Basis “B”. May we assume that Pricing Basis “B” represents solely the need for competitive quotes associated with line items exceeding \$10,000?

A8. A percentage for Pricing B item must be provided, pricing B items are items not listed in annex B-1 or annex 1 as they are items that maybe needed and added during the NMSO period.

Q9. Under **Convection Steamer with Electric and Gas Boiler Base**, the spec calls for single compartment units, as does the pricing sheet. It does not appear any of the leading manufacturers produce single compartment units. I believe the Groen HY5E and HY5G have been specified in the past however these are countertop units which can be put on a stand, these do not have a boiler base. Can you please clarify what it is required?

A9. Requirement is as per the specification.

Q10. Under **Countertop Microwave Oven**, the spec calls for 2100W and 2200W units in 0.6 cu ft and 1.2 cu ft, as does the pricing sheet. It does not appear any of the leading commercial manufacturers produce either a 2100W or 2200W in 1.2 cu ft nor do they produce a 2100W larger than 0.6 cu ft, nor a 2200W smaller than 1.0 cu ft. There is only a 2100W 0.6 cu ft and a 2200W 1.0 cu ft. Can you please clarify what is required?

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A10. Unit capacities are a minimum requirement.

Q11. Under **Coffee Urn**, the spec calls for single and double brewing heads, as does the pricing sheet. For the double, can you please clarify if you require the unit to have two brewing heads OR two spigots?

A11. The double unit is to have two brewing heads and two spigots.

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DELETIONS & INSERTIONS:

#1. Under Annex A-1

Within: Blast Chiller – delete in its entirety & insert:

Blast Chiller

General

The unit must be constructed with four main components: 1) refrigeration unit, 2) internal and external finishing cabinet, 3) environmental friendly insulation and 3) control system. It must chill and freeze cooked food quickly to a low temperature. Time/temperature chilling rates must meet or exceed all NSF regulations. The unit must be an air cooled model.



Configuration

- Capacity of equipment must be available in 5 pans, 10 pans, 13 pans, or greater (can accommodate 12" x 20" (305 mm x 508 mm) and 18" x 26" (457 mm x 660 mm) pans).
- Size of equipment roll-in rack loading must be available in 200 lbs (91 kg) , 400 lbs (181 kg) or greater

Material and Construction

- Cabinet is constructed from polished stainless steel, with CFC-free, high density, environmentally friendly polyurethane insulation.
- Internal and external finishing in stainless steel 304 types or any NSF certified material
- Interior corners are fully rounded.
- Self-closing doors, equipped with a removable magnetic gasket.
- Motors must be sealed ball bearing wash-down type.
- Heavy-duty swivel casters with a minimum of two front locking.
- Unit with more than 13 pan must be roll in and compatible with hot holding cabinet and combi oven

Temperature

- The unit must have built in operation modes include soft chilling, hard chilling, shock freezing, holding and thawing
- Designed to perform soft blast chilling from 90°C to 3°C (194°F to 37°F) in 90 minutes or less with air temperature remaining above 0°C (32°F).
- Designed to perform shock freezing to -18°C (-0.4°F) for cooked food in 240 minutes or less with air temperature of the cabinet reaching -35°C (-31°F).
- Designed to hold temperatures from 3°C to -18°C (37°F to -0.4°F).
- Automatically activated at the end of each cycle.

Refrigeration Unit

- Complete with all components, including controls, evaporator and blower system.
- The evaporator shall be the forced convection model and designed specifically for blast chilling/shock freezing operation.
- Access to the evaporator for cleaning must be via a hinged, swing-out panel (on self-contained systems only).
- Fan motors have overload protection and the fan blades are guarded to prevent injury.

Control System and Panel

- Microprocessor control system:
 - Provides a choice of operating cycles/modes based on the needs of the end user.
 - Provides a large display related to time, core temperature, holding temperature, alarms and services modes' information.
 - An audible alarm starts when the cycle/mode end or terminated abnormally.
- Digital control panel:

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-
- User friendly, easy to reach and can be set for automatic or manual operation.
 - Has a core probe that continuously measures the product temperature during all cycles. At the end of a freezing cycle the probe can be heated for ease of removal from the frozen product.
 - Visible display and audio alarm are standard features.
 - All settings are programmable by the operator.

Value Added Options

- An optional design to thaw frozen food up to refrigerated temperature under controlled conditions
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service

Electrical Requirements

The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen. The unit must be:

- 208V/60 Hz/1 or 3 Ph
- 240V/60 Hz/1 or 3 Ph

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#2. Under: Annex 1 to Part 4

Within: **Blast Chiller – delete in its entirety & insert:**

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
Blast Chiller Bidder: 			
M1	General: <ul style="list-style-type: none"> Unit must be an air cooled model 		
M2	Material and Construction: <ul style="list-style-type: none"> Interior corners are fully rounded. 		
	<ul style="list-style-type: none"> Self-closing doors equipped with a removable magnetic gasket. 		
	<ul style="list-style-type: none"> Swivel castors with a minimum of two front locking. 		
	<ul style="list-style-type: none"> Motors must be sealed ball bearing wash-down type. 		
	<ul style="list-style-type: none"> Unit with more than 13 pans model must be roll in and compatible with hot holding cabinet and combi oven 		
M3	Temperature: <ul style="list-style-type: none"> Automatically activated at the end of each cycle. 		
M4	Refrigeration Unit: <ul style="list-style-type: none"> Complete with all components, including controls, evaporator and blower system. 		
	<ul style="list-style-type: none"> The evaporator must be the forced convection model and designed for blast chilling/shock freezing operation. 		
	<ul style="list-style-type: none"> Access to the evaporator for cleaning must be via a hinged, swing out panel (on self-contained systems only) 		
	<ul style="list-style-type: none"> Fan motors are equipped with overload protection and the fan blades are guarded to prevent injury. 		
M5	Control System and Panel: Microprocessor Control System: <ul style="list-style-type: none"> Large display related to time, core temperature, holding temperature, alarms and services modes' information. 		
	<ul style="list-style-type: none"> An audible alarm starts when the cycle ends or is terminated abnormally. 		
	Digital Control Panel: <ul style="list-style-type: none"> User friendly, easy to reach and can be set for automatic or manual operation. 		
	<ul style="list-style-type: none"> Has a core probe that continuously measures the product temperature during all cycles. At the end of a freezing cycle, probe can be heated for ease of removal. 		
	<ul style="list-style-type: none"> Visible display and audio alarm are standard features 		

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#3. Under Annex A-1

Within: Refrigerated Display Case – delete in its entirety & insert:

Refrigerated Display Case

General

The refrigerated display case should have two main components: (1) merchandising refrigeration and (2) glass front. The display case is a cold storage unit for self-service by diners.



Configuration

The unit must be available in:

- Single swing door with bottom or top mounted refrigeration system
- Double swing or sliding door with bottom or top mounted refrigeration system

Delete: Triple swing or sliding door with bottom or top mounted refrigeration system

Insert: Triple door with bottom or top mounted refrigeration system

Material and Construction

- All-welded base construction
- Tempered thermal glass
- Stainless steel interior and exterior
- PVC coated heavy-duty wire shelves
- Minimum of three tiers of adjustable shelves
- CFC-free refrigerant 134A system
- Top light and shelf lights, where lights are shielded and independently wired

Door

- Stainless steel trim with tempered thermal glass
- Door handles with standard door locks
- Hinged doors
- Lifetime guaranteed on door handles
- Positive seal self-closing doors
- Door capable to remain open when required
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning – hinged doors

Shelving

- Unit must have no shelf gaps and be capable of accommodating 18" x 26" (457mm x 660mm) and 12" x 20" (305mm x 508mm) pans
- Three adjustable NSF, approved coated wire shelves per section
- Shelf must be secure with appropriate number of shelf pins
- Shelf support pilasters made of same material as cabinet interior to allow shelves to be adjustable

Insulation

- Foamed-in-place using a CFC and HCFC free material for entire cabinet structure

Refrigeration System

- Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater
- Equipped with a microprocessor control and an LED temperature indicator
- Large epoxy coated evaporator coil balanced with compressor and condenser
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls
- Unit must be able to maintain a minimum temperature of 33°F to 38°F (0.5°C to 3.3°C)

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Electrical Requirements

- Minimum power requirement: 115V/60 Hz/1 Ph
- Electrical cord and plug furnished

Value Added Options

- The unit has optional LED lighting
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet
- Thermostatic expansion valve and metering

#4. Under Attachments:

Delete: copy_of_copy_of_copy_of_bilingual_annex_b-1_16_nov_28.xlsx

Insert: A009 Bilingual Annex B-1 (revised on 5 Dec).xlsx

ALL OTHER TERMS AND CONDITIONS OF THIS REQUEST FOR STANDING OFFER REMAIN UNCHANGED.