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**RETOURNER LES SOUMISSIONS À:**

Bid Receiving Public Works and Government  
Services Canada/Réception des soumissions Travaux  
publics et Services gouvernementaux Canada  
Government of Canada Building  
101 - 22nd Street East, Suite 110  
Saskatoon  
Saskatchewan  
S7K 0E1  
Bid Fax: (306) 975-5397

**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**  
Public Works and Government Services  
Canada/Réception des soumissions Travaux publics et  
Services gouvernementaux Canada  
Government of Canada Building  
101 - 22nd Street East  
Suite 110  
Saskatoon  
Saskatche  
S7K 0E1

<b>Title - Sujet</b> Autoclave and/or Orbital Shakers	
<b>Solicitation No. - N° de l'invitation</b> 39903-200398/A	<b>Amendment No. - N° modif.</b> 003
<b>Client Reference No. - N° de référence du client</b> 39903-200398	<b>Date</b> 2020-02-07
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$STN-190-5243	
<b>File No. - N° de dossier</b> STN-9-42047 (204)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2020-02-13</b>	
<b>Time Zone</b> <b>Fuseau horaire</b> Central Standard Time CST	
<b>F.O.B. - F.A.B.</b> <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> Simonson, Sheena	<b>Buyer Id - Id de l'acheteur</b> stn204
<b>Telephone No. - N° de téléphone</b> (306) 241-1169 ( )	<b>FAX No. - N° de FAX</b> (306) 975-5397
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> Canadian Food Inspection Agency c/o: The Public Health Agency of Canada Unit 41 – 820 Berry St. Winnipeg, MB, R3H 1H2	

**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> <b>Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone</b> <b>Facsimile No. - N° de télécopieur</b>	
<b>Name and title of person authorized to sign on behalf of Vendor/Firm</b> <b>(type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/</b> <b>de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

This amendment is raised to respond to the following questions regarding the **Orbital Shakers** only:

Question:

Regarding page 20 item 15 of the solicitation Maximum Exterior Dimensions (L x W x H): 35 x 53.5 x 26 n. (88.9 x 135.89 x 66.04 cm), the dimension of our offered system is 880 mm L x 1070 mm W x 695 mm H (each unit). Is it acceptable to have height more than requested maximum size for each unit and confirm that each orbital shaker with dimensions 880 mm L x 1070 mm W x 695 mm H will be acceptable?

Response:

**This is acceptable.**

Question:

We are offering two orbital shaker which can be stacked together. Our offered system working temperature is as following :

- without cooling max. 10 °C above ambient temperature to 65 °C
  - Minimum temperature from 4 °C depending on cooling system
- Please let us know ambient temperature of the operation site and also whether cooling system is required or not. If so for which orbital shakers?

Response:

**Our ambient average temp ranges from 20-21 C. Per mandatory specification Item #2, we requested "Required temperatures: 27°C +/-2 °C for the first unit, 37°C +/-2 °C for the second unit." Due to space limitations there may not be the option for refrigeration, but if stackable ones with refrigeration fit into the size range then one with refrigeration would be useful. We will never want one set to lower than 27C.**

Question:

Regarding page 20 item # 8 of the solicitation above, "Capacity: Minimum six 2L Erlenmeyer flasks. Maximum Twelve 2L Erlenmeyer flasks", we are offering a system with maximum capacity of thirteen 2L Erlenmeyer flasks which exceed the solicitation requirement. Please confirm Capacity of 13 x 2L Erlenmeyer flasks which exceed the solicitation requirement is acceptable.

Response:

**Thirteen 2L Erlenmeyer flasks are acceptable, so long as all of the other mandatory specifications are met.**

This amendment is also raised to delete the following from Annex "A" Requirement II) Large (floor) Stackable Incubated Orbital Shaker Specifications:

8	Capacity: Minimum six 2L Erlenmeyer flasks. Maximum Twelve 2L Erlenmeyer flasks	
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Solicitation No. - N° de l'invitation  
39903-200398/A  
Client Ref. No. - N° de réf. du client  
39903-200398

Amd. No. - N° de la modif.  
003  
File No. - N° du dossier  
STN-9-42047

Buyer ID - Id de l'acheteur  
STN204  
CCC No./N° CCC - FMS No./N° VME

15	Maximum Exterior Dimensions (L x W x H): 35 x 53.5 x 26 in. (88.9 x 135.89 x 66.04 cm). "L" is back to front (86.36cm) and the "W" is left to right (135.89cm) looking at the largest face of the equipment.	
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And replace with the following:

8	Capacity: Minimum six 2L Erlenmeyer flasks. Maximum Thirteen 2L Erlenmeyer flasks	
15	Maximum Exterior Dimensions (L x W x H): 35 x 53.5 x 27.4 in. (88.9 x 135.89 x 69.5 cm). "L" is back to front (86.36cm) and the "W" is left to right (135.89cm) looking at the largest face of the equipment.	

ALL OTHER TERMS AND CONDITIONS REMAIN THE SAME