

**PRICING SCHEDULE – FIRM PRICES
(PURCHASES)**

NOTE: ONLY FIRM PRICES WILL BE ACCEPTED. NON-FIRM PRICES (INCLUDING PRICES SUBJECT TO RATES OF EXCHANGE VARIATIONS) WILL NOT BE CONSIDERED

IN CASES WHERE DIFFERENT DELIVERY POINTS INFLUENCE THE PRICING, A SEPARATE PRICING SCHEDULE MUST BE SUBMITTED FOR EACH DELIVERY POINT

Name of bidder.....

Bid number LMN 06/2021

Closing Time 11:00 on

OFFER TO BE VALID FOR 120 DAYS FROM THE CLOSING DATE OF BID.

ITEM NO.	DESCRIPTION/SPECIFICATION	QUANTITY	DOES THE OFFER COMPLY WITH SPECIFICATION YES/NO	PRICE PER UNIT	BID PRICE IN RSA CURRENCY (INCLUDING ALL APPLICABLE TAXES) PER EACH
1	KLERKSDORP MANAGEMENT AREA				
1.1	Electrical Jacketed cooking pot, non-tilting, ' phutu-pots' 36Kw, 380V. Mounted on 4 legs. Capacity 350litres See attached specification	04			
1.2	Electrical Jacketed cooking pot, non-tilting, ' phutu-pots' 36Kw, 380V Mounted on 4 legs. Capacity 250litres. See attached specification	04			
1.3	Tilting fry pan 80litre capacity - 9Kw. with full grade 304 stainless steel pan with slab heating element system See attached specification	03			
1.4	Convection-steamer oven with, roll-in trolley & hand shower -62Kw.3ph. Electro-mechanical controls capacity 40Gn pans. With extra trolley and full set of solid and perforated pans and grids See attached specification	01			
1.5	3-Plate solid top range with oven 18Kw. 3-ph 380V, with 145 LITR Oven. See attached specification	01			
1.6	Meat Saw - Full stainless steel body 1,5Kw. Rust resistant body with Cutting speed of 800m/min; 1.5kW 400V, 3 phase, 38	01			



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	See attached specification				
1.7	Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert –3ph.capacity up to 30Kg.p.m. See attached specification	01			
1.8	Potato peeler - single phase 0,75Kw. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load See attached specification	01			
1.9	9 Food Mixer - 1,5Kw. 3ph. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard. See attached specification	01			
1.10	Commissioning and Decommissioning. See attached specification				
1.11	Contingency Amount				
	TOTAL PRICE				
Please Note : Bidders must quote on all sub items per Management Area failure to comply will invalidate your Bid.					
2	ROOIGROND MANAGEMENT AREA				
2.1	Electrical Jacketed cooking pot,non-tilting,'phutu-pots' 36Kw.3ph. Mounted on 4 legs. Capacity 250litres See attached specification	03			
2.2	Direct steam jacketed cooking pot, non-tilting, ' phutu-pots' 36Kw. 3ph. Mounted on 4 legs. Capacity 250 litres See attached specification	03			
2.3	3Tilting fry pan 80litre capacity - 9Kw. 3ph. With full grade 304 stainless steel pan with slab heating element system See attached specification	01			
2.4	Convection-steamer oven with, roll-in trolley & hand shower - 62Kw. 3ph. Electro-mechanical controls capacity 40Gn pans. With extra trolley and full set of solid and	01			



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	perforated pans and grids See attached specification				
2.5	Plate solid top range with oven 18Kw. 3-ph 380V, with 145 LITR Oven. See attached specification	01			
2.6	Meat Saw - Full stainless steel body 1,5Kw. Rust resistant body with Cutting speed of 800m/min; 1.5kW 400V, 3 phase, 380 V See attached specification	01			
2.7	Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert –3ph.capacity up to 30Kg.p.m. See attached specification	01			
2.8	Potato peeler - single phase 0,75Kw. Floor standing , complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load See attached specification	01			
2.9	9 Food Mixer - 1,5Kw. 3ph. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard. See attached specification	01			
2.10	Commissioning and Decommissioning. See attached specification	01			
2.11	Contingency Amount				
	TOTAL PRICE				
Please Note: Bidders must quote on all sub items per Management Area failure to comply will invalidate your Bid.					
3	THOHOYANDOU MANAGEMENT AREA				
3.1	Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36Kw. 3ph. Mounted on 4 legs. Capacity 250 litres See attached specification	03			
3.2	Tilting fry pan 80litre capacity - 9Kw. 3ph. With full grade 304 stainless steel pan with slab heating element system See attached specification	01			



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3.3	Convection-steamer oven with, roll-in trolley & hand shower - 62Kw. 3ph. Electro-mechanical controls capacity 20Gn pans. With extra trolley and full set of solid and perforated pans and grids See attached specification	01			
3.4	3-Plate solid top range with oven 18Kw. 3-ph 380V, with 145LITR Oven. See attached specification	01			
3.5	Meat Saw - Full stainless steel body 1,5Kw. Rust resistant body with Cutting speed of 800m/min; 1.5kW 400V, 3 phase, 38 See attached specification	01			
3.6	Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, dispensing trolley with one x 150mm deep Gn insert – 3ph.capacity up to 30Kg.p.m. See attached specification	01			
3.7	Potato peeler - single phase 0,75Kw. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load See attached specification	01			
3.8	One (1) Food Mixer - 1,5Kw. 3ph. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard. See attached specification	01			
3.9	Bread slicer - 0,37Kw. 1ph. See attached specification	01			
3.10	Commissioning and Decommissioning See attached specification				
3.11	Contingency Amount				
	TOTAL PRICE				
Please Note: Bidders must quote on all sub items per Management Area failure to comply will invalidate your Bid.					



4	MANAGEMENT AREA			
4.1	MODIMOLLE CORRECTIONAL CENTRE			
4.1.1	Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36Kw. 3ph. Mounted on 4 legs. Capacity 250 litres See attached specification	04		
4.1.2	Tilting fry pan 80litre capacity - 9Kw. 3ph. With full grade 304 stainless steel pan with slab heating element system See attached specification	01		
4.1.3	Convection-steamer oven with, roll-in trolley & hand shower - 62Kw. 3ph. Electro-mechanical controls capacity 20Gn pans. With extra trolley and full set of solid and perforated pans and grids See attached specification	01		
4.1.4	3-Plate solid top range with oven 18Kw. 3-ph 380V, with 145LITR Oven See attached specification	01		
4.1.5	Meat Saw - Full stainless steel body 1,5Kw. Rust resistant body with Cutting speed of 800m/min; 1.5kW 400V, 3 phase, 38 See attached specification	01		
4.1.6	Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert -3ph.capacity up to 30Kg.p.m. See attached specification	01		
4.1.7	Potato peeler - single phase 0,75Kw. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load See attached specification	01		
4.1.8	Food Mixer - 1,5Kw. 3ph. 60Litre capacity. Complete with bowl, beater, whisk and dough	01		



	hook, with a safety guard. See attached specification				
4.1.9	Platform scale (Receiving) - single phase. 300kg See attached specification	01			
4.1.10	Commissioning and Decommissioning . See attached specification				
4.1.11	Contingency Amount				
	TOTAL PRICE				
4.2	POLOKWANE CORRECTIONAL CENTRE				
4.2.1	Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36Kw. 3ph. Mounted on 4 legs. Capacity 250litres See attached specification	04			
4.2.2	Tilting fry pan 80litre capacity - 9Kw. 3ph. With full grade 304 stainless steel pan with slab heating element system See attached specification	01			
4.2.3	Convection-steamer oven with, roll-in trolley & hand shower - 62Kw. 3ph. Electro- mechanical controls capacity 20Gn pans. With extra trolley and full set of solid and perforated pans and grids See attached specification	01			
4.2.4	3-Plate solid top range with oven 18Kw. 3-ph 380V, with 145LITR Oven. See attached specification	01			
4.2.5	Meat Saw - Full stainless steel body 1,5Kw. Rust resistant body with Cutting speed of 800m/min; 1.5kW 400V, 3 phase, 38 See attached specification	01			
4.2.6	Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert -3ph.capacity up to 30Kg.p.m. See attached specification	01			
4.2.7	Potato peeler - single	01			



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	phase 0,75Kw. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load See attached specification				
4.2.8	Food Mixer - 1,5Kw. 3ph. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard. See attached specification	01			
4.2.9	Meat Mincer – floor standing See attached specification	01			
4.2.10	Commissioning and Decommissioning See attached specification				
4.2.11	Contingency Amount				
	TOTAL PRICE				
Please Note: Bidders must quote on all sub items per Management Area failure to comply will invalidate your Bid.					

ALL APPLICABLE TAXES" includes Value-added tax, pay as you earn income tax, unemployment Insurance fund contributions and skills development levies.

NOTE: According to the VAT Act, 1991 (Act No. 89 of 1991), all contract prices are inclusive of 15% Value-Added Tax (VAT), except in the case of a person that is not required to register for Value-Added Tax.

All delivery costs must be included in the bid price, for delivery at the various prescribed destinations.

Required by:

VARIOUS MANAGEMENT AREAS AND
CORRECTIONAL CENTRES

Country of origin :

.....

Does the offer comply with the specification?

*

Yes	No
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If not to specification, indicate deviation(s)

.....

Delivery basis (all delivery costs must be included in the bid price)

**DELIVERY IS REQUIRED INTO THE STORES
OF THE INSTITUTION AS INDICATED**

Are you the actual manufacturer/dealer (who normally keeps stock of the required items)?

*

Yes	No
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If not, kindly indicate the following:

.....

What value will you add to the contract?

.....

Details of your supplier (manufacturer/producer/dealer) from whom you will source the item. **IT IS COMPULSARY FOR BIDDERS TO COMPLETE THIS SECTION IN FULL EVEN IF THEY DO NOT MAKE USE OF A THIRD PARTY.**

Name of supplier:

.....

Physical Address:

.....

Telephone number:

.....

E-mail address:

.....

*Mark the relevant block with an X

The attached Special Conditions of the Bid for Kitchen Equipment (BD 4.1) should be thoroughly studied before bid documents is completed. For estimated requirements, please refer to paragraph 5 of the attached BD 4.1.



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Department of Correctional Services:

Limpopo, Mpumalanga & North West Region

Kitchen Equipment Specification





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DEPARTMENT OF CORRECTIONAL SERVICES: LIMPOPO, MPUMALANGA AND NORTH WEST REGION:

SUPPLY, DELIVERY, INSTALLATION, AND COMMISSIONING OF KITCHEN EQUIPMENTS FOR 5 CORRECTIONAL CENTRES: MODIMOLLE, POLOKWANE, THOHOYANDOU MEDIUM B, KLERKSDORP AND ROOIGROND MEDIUM A.

Glossary:

Phase (ph):

The phase difference between the two electrical quantities is defined as the angular phase difference between the maximum possible value of the two alternating quantities having the same frequency.

The millimetre (mm):

(International spelling; SI unit symbol mm)

Kilowatt (kW):

(Symbol: **kW**) is a unit of electric power

Hertz (Hz):

Is an abbreviation for Hertz, is the unit of frequency measurement, and (with respect to **electric power** supply grids you asked about) is the measure of number of **electric** cycles of an Alternating Current (AC) occurring per unit time (one second).

Kilo Pascal (KPa):

Is the SI derived unit of pressure used to quantify internal pressure

Volt (V)


Is an abbreviation for **Volt** is the **electrical** unit of voltage.

Engine RPM, or revolutions per minute (r.p.m)

Is defined as the number of times the crankshaft of your engine rotates within the span of one minute

KITCHEN EQUIPMENTS SPECIFICATION

1. KLERKSDORP CORRECTIONAL CENTRE:


ITEM 1	QUANTITY	PICTURE
<p>1.1 Electrical Jacketed cooking pot, non-tilting, ' phutu-pots' 36kW, 380V. Mounted on 4 legs. Capacity 350litres</p> <p>TECHNICAL DATA Working Volume: 350 litres Effective Volume: 363 litres Design Pressure: 105 kPa / 121.2°C (1.05 bar) Max. Operating Pressure: 95 kPa / 119.6°C (0.95 bar) Testing Pressure: 300 kPa (3.0 bar) Steam Jacket Volume: 0.0473 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 36 kW (52 A) per Phase Water Supply Connection: 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.6m (L) x 1.3m (W) x 1.4m (H) palletted and crated Approx. Shipping Weight: 240 kg</p>	04	

DESCRIPTION	COMPLY	NON-COMPLY
1.1.1 General Features Construction:		
1.1.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.		
1.1.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.		
1.1.1.3 The inner petals are made from 3mm and the outer petals from 2.5mm material.		
1.1.1.4 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.		
1.1.1.5 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.		
1.1.1.6 A loose strainer plate that fits inside the outlet hole is included with each unit.		
1.1.1.7 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).		
1.1.1.8 The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish		
1.1.2 Controls:		
1.1.2.1 A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		

1.1.2.2 The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level indication light.		
1.1.2.3 The electrical components are mounted within an enclosed Box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
1.1.2.4 Mesh covered air holes situated at the bottom ensure good Ventilation		
1.1.3 Safety Features		
1.1.3.1 Stainless steel pressure safety valve (factory-set) which releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
1.1.3.2 Weld-on sight glass with vacuum-proof seals for easy Monitoring of jacket water level		
1.1.3.3 The water level is measured with a low level probe situated inside the element box to protect the elements		
1.1.3.4 A special safety catch is fitted to the lid hinge to lock the lid in the position to protect the operator while cleaning the inside of the unit		
1.1.3.5 A pressure switch which cuts off the electrical power supply to the elements should, the jacket pressure reach the factory set maximum operating pressure		
1.1.3.6 A thermostat to control the temperature/pressure inside the jacket.		
1.1.3.7 An overflow is fitted (usually to the left hand side) of the pot.		
1.1.3.8 Electric Heating – Specific Features Heating Elements Steam is self-generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C		
1.1.3.9 Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level.		
1.1.3.10 The pot is fitted with a weld-on sight glass assembly. A ½” Filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling		
1.1.3.11 The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot)		

1.1.3.12 Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels– Dangerous gasses of SANS 347:2010 as a Hazard Category I		
1.1.3.13 A certificate of conformity will be supplied with the Equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill- up the jacket continuously with water in-order to supply steam continuously.		
1.1.4 Electric Heating – Specific Features		
1.1.4.1 Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
1.1.4.2 These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°-150°C. Steam Jacket The steam jacket provides a closed steam generating system.		
1.1.4.3 The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
1.1.4.4 A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		
1.1.4.5 Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.		
1.1.4.6 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: •		

The pot must not be modified or converted to a STEAM GENERATOR for external steam supply		
1.1.4.7 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.		

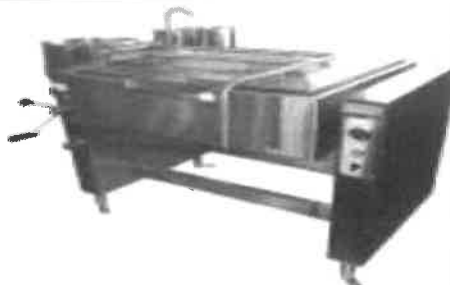
ITEM 2	QUANTITY	PICTURE
<p>1.2 Electrical Jacketed cooking pot, non-tilting, ' phutu-pots' 36kW, 380V Mounted on 4 legs. Capacity 250litres.</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 110 kPa / 122.0°C (1.1 bar) Max. Operating Pressure: 100 kPa / 120.4°C (1.0 bar) Test Pressure: 300 kPa (1.58 bar) Steam Jacket Volume: 0.0444 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 24 kW (35 A) per Phase Water Supply Connection: 15mm copper pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 210 kg</p>	04	

DESCRIPTION	COMPLY	NON-COMPLY
<p>1.2.1 General Features Construction:</p> <p>1.2.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.</p>		
<p>1.2.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.</p>		
<p>1.2.1.3</p> <p>1.2.1.4 The inner petals are made from 3mm and the outer petals from 2.5mm material.</p>		
<p>1.2.1.5 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.</p>		
<p>1.2.1.6 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.</p>		
<p>1.2.1.7 A loose strainer plate that fits inside the outlet hole is included with each unit.</p>		
<p>1.2.1.8 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).</p>		
<p>1.2.1.8 The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish</p>		

1.2.2 Controls:		
1.2.2.1 A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		
1.2.2.2 The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level Indication light.		
1.2.2.3 The electrical components are mounted within an enclosed box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
1.2.2.4 Mesh covered air holes situated at the bottom ensure good Ventilation		
1.2.3 Safety Features		
1.2.3.1 Stainless steel pressure safety valve (factory-set) which releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
1.2.3.2 Weld-on sight glass with vacuum-proof seals for easy Monitoring of jacket water level		
1.2.3.3 The water level is measured with a low level probe situated inside the element box to protect the elements		
1.2.3.4 A special safety catch is fitted to the lid hinge to lock the lid in the open position to protect the operator while cleaning the inside of the unit		
1.2.3.5 A pressure switch which cuts off the electrical power supply to the elements should, the jacket Pressure reach the factory set maximum operating pressure		
1.2.3.6 A thermostat to control the temperature/pressure inside the jacket.		
1.2.3.7 An overflow is fitted (usually to the left hand side) of the pot.		
1.2.3.8 Electric Heating – Specific Features Heating Elements Steam is self- generated within the jacket by 6 off 6 kW Geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°-150°C		
1.2.3.9 Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level		
1.2.3.10 The pot is fitted with a weld-on sight glass assembly. A ½" Filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling		


1.2.3.11	The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot)		
1.2.3.12	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels Dangerous gasses of SANS 347:2010 as a Hazard Category I.		
1.2.3.13	A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill-up the jacket continuously with water in-order to supply steam continuously.		
1.2.4	Electric Heating – Specific Features		
1.2.4.1	Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
1.2.4.2	These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°-150°C. Steam Jacket The steam jacket provides a closed steam generating system		
1.2.4.3	The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
1.2.4.4	A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		
1.2.4.5	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.		

<p>1.2.4.6 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply</p>		
<p>1.2.4.7 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.</p>		

ITEM 3	QUANTITY	PICTURE
<p>1.3 Tilting fry pan 80litre capacity – 9kW. with full grade 304 stainless steel pan with slab heating element system</p> <p>TECHNICAL DATA Effective Volume : 80 litres Power Requirements: 3 x 400 V AC + N + E; max. 9 kW; max 14A /phase Effective cooking surface : 770 x 640mm Pan Depth : 148mm (base to pouring lip) 170mm (base to top of pan) Tilt height (full tilt) : 590 mm Water Supply Connection : 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Weight: 220 kg. Approx. Shipping Dimensions : 1.5m(L); 1.25m(W);1.2m(H) palletted and crated</p>	03	

DESCRIPTION	COMPLY	NON-COMPLY
<p>1.3.1 General Features Construction:</p> <p>1.3.1.1 The unit consists of a rectangular shaped all stainless steel tilting pan with a 4,5mm thick base. The entire unit is supported between two stainless steel pedestals on legs with adjustable feet. The pan, pedestal and legs are all constructed of grade 304L stainless steel. Cladding is grade 430</p>		
<p>1.3.1.2 Ample cleaning space is provided beneath the pedestal and floor level (120mm). The support pedestal encloses the electrical controls, tilting mechanism, water inlet valve and electrical circuit breakers.</p>		
<p>1.3.1.3 The electric control panel is splash-proof and includes:</p> <ul style="list-style-type: none"> i) Adjustable thermostat temperature control between 30°C 250°C; ii) Amber pilot light to indicate temperature cycling; iii) Green "power on" illuminated switch control; 		
<p>1.3.1.4 The hand lever tilt mechanism enable the pan to be stopped in any position when tilting or returning. The stainless steel pan has rounded corners and pouring lip enabling entire contents of the pan to be discharged. The pan is fully insulated all-round for safety purposes and is swivel mounted providing a smooth tilting action from the horizontal to full tilt. The pan has an operational capacity of 80 litres and incorporates anti-splash and anti-drip features in the pouring lip.</p>		
<p>1.3.1.5 The pan is heated by a very efficient patented heating system incorporating three 3kW electric heating elements within a special high temperature moulded aluminium alloy and bolted onto the base of the pan. This heating system covers 100% of the base of the pan resulting in a very effective distribution of heat throughout the base of the pan. The</p>		


heating elements are easily replaceable with the pan in the tilt position		
1.3.1.6 The 15mm N.B. water valve is mounted on the left pedestal, with the water filler tap situated on top of the support pedestal for practical purposes. The connection is at the rear bottom of the pedestal.		
1.3.1.7 The lid is constructed from 1.5mm thick grade 304L stainless steel. The lid is counterbalanced by means of a high quality spring mechanism which makes it easy to open and close. The lid is fitted with a handle and a black knob and enabling the operator to lift the lid from anywhere in front of the unit.		

ITEM 4	QUANTITY	PICTURE
1.4 Convection-steamer oven with, roll-in trolley & hand shower – 62kW. 3ph, 380V. Electro-mechanical controls capacity 40Gn pans. With extra trolley and full set of solid and perforated pans and grids	01	


DESCRIPTION	COMPLY	NON-COMPLY
<p>1.4.1 General Features Construction:</p> <p>1.4.1.1 The oven is completely versatile for prime cooking, roasting, grilling, steaming, pasteurizing, thawing and reheating. Inside the oven a centrifugal fan blows air over heating elements and through specially designed air guiding sheet to ensure an even distribution of hot-air through the oven. For ease of operation and to increase productivity, the CM Convection-Humidifier is fitted with a roll-in trolley as standard. The roll-in trolley is so designed that the wheels remain outside the oven compartment during the cooking process. The capacity of the oven is 40 GN1/1 size pans, oven grids or perforated baking sheets all at 65mm spacing. An automatic / manual humidifier is fitted as standard. This humidifier adds moisture into the circulating air.</p>		
<p>1.4.1.2 The door which opens to the right is manufactured from stainless steel panels and includes robust, self-adjusting and heavy-duty door handle and a glazed window.</p>		
<p>1.4.2 Controls:</p> <p>1.4.2.1 Controls are electro-mechanical, not electronic, to suite local conditions and include an on/off timer/manual elector, an adjustable timer, an adjustable thermostat and a convection/humidified convection/saturated steam selector. This humidifier is not timer controlled but operates spending on the steam saturation in the cabinet.</p>		
1.4.3 Capacity: 40 x GN Pans 65mm deep		
1.4.4 Dimensions est.: 1250(w) x 1050(d) x 1950mm(h)		

ITEM 5	QUANTITY	PICTURE
1.5 3-Plate solid top range with oven 18kW. 3-ph 380V, with 145 Litres Oven.	01	


DESCRIPTION	COMPLY	NON-COMPLY
1.5.1 General Features Construction: 1.5.1.1 The range shall measure 1000mm wide x 850mm deep x 900mm high (to the cooking surface) and 1115mm high including a splash guard. The exterior of the range shall consist of : 1.2mm thick brushed stainless steel front, splash guard, door and side panels The back panel shall be 1.2mm thick aluminised steel The unit shall be fitted with 4 off round tubular legs which have adjustable die cast zinc feet.		
1.5.1.2 The top shall consist of : 3 off 16mm thick boiler plates each measuring 635x330mm Each plate shall have 2 off 2000 Watt elements clamped to the underside of the hot plate Each plate shall be controlled with an industrial high temperature heavy duty type 3 heat switch		
1.5.2 Oven: 1.5.2.1 The oven shall consist of : A capacity of 145 litres, measuring 610mm wide x 700mm deep x 350mm high The oven shall have 3 off 2000 Watt elements fitted into the base of the oven The oven shall be thermostatically controlled with a 50 degree to 300 degree thermostat. All the inner panels of the oven shall be manufactured from 1.2mm thick aluminised steel and shall be insulated. The oven shall have 3 pairs of runners which in turn shall accommodate grid shelves. The oven shall come complete with 2 off grid shelves. A stainless steel drop down door shall be fitted and shall be counter balanced. The door shall be insulated		
1.5.3 General Specifics 1.5.3.1 General specifications Electrical supply 380 Volts AC, 3 Phase, 4 Wire, 50 Hz Total electrical loading 18 000 Watts Overall size 1000wide x 850mm deep x1115mm high Net Mass 325 Kg		

ITEM 6	QUANTITY	PICTURE
1.6 Meat Saw - Full stainless steel body 1,5kW. Rust resistant body with Cutting speed of 800m/min; 1.5kW, 380V, 3 phase, 38	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>1.6.1 General Features Construction:</p> <p>1.6.1.1 The meat saw is to be a floor standing heavy duty module suitable for butchers use, with driving motor mounted integrally. The machine shall consist of a stainless steel cutting table on a sturdy baked enamel framework. Blade cleaners shall be provided on both side blades. Blade guides shall be fitted above and below cut, totally sealed. An adjustable thickness gauge shall be fitted to the table top and shall slide on a sturdy chrome shaft. The gauge shall lock positively in any position and swing out of the way if not required. The machine shall be fitted with an electric motor with connections suitable for electricity supply. Switch and motor are to comply with the relevant specification and shall be totally enclosed. The meat saw shall be supplied with 2 blades. All working surfaces shall be stainless steel, body shall be of 3CR12 and rust resistant</p>		
1.6.2 Controls: On/off switch and starter is to be supplied.		
1.6.3 Dimensions: 855 x 870 x 1800mm Blade length: 2870mm Clearance: 420mm vertical, 340mm horizontal		

ITEM 7	QUANTITY	PICTURE
1.7 Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert –3ph, 380V. Capacity up to 30Kg.p.m.	01	

DESCRIPTION	COMPLY	NON-COMPLY
1.7.1 General Features Construction: 1.7.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.		
1.7.2 Capacity: 30kg per minute		


ITEM 8	QUANTITY	PICTURE
1.8 Potato peeler – single phase 0,75kW. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load	01	

DESCRIPTION	COMPLY	NON-COMPLY
1.8.1 General Features Construction:		
1.8.1.1 Disc: Abrasive disc, 500mm in Diameter, is made from stainless steel grade 304 material and has three nocks. Disc epoxy bonded with food grade brown fused aluminium oxide grit. Operating. Disc can be removed with two hooks (supplied) for cleaning.		
1.8.1.2 Hopper: Hopper is made from stainless steel 304 material and has a hinged outlet door for emptying peeled potatoes. Outlet height is 930mm from floor. The inside of hopper and outlet door has the same grit as the abrasive disc. Two tangential water inlets supply water for washing of potatoes during operation.		
1.8.1.3 Lid: Remove-able lid made from stainless steel grade 304 and can be locked into position with 3 pins when in operation		
1.8.1.4 Peel Trap: Peel trap is external below waste outlet, waste basket fits into a collecting tank. This tank has a 2" B.S.P. socket as an outlet		
1.8.2 Specification:		
1.8.2.1 Capacity: 30 kg per load		
1.8.2.2 Peeling Time: Varies from 1 to 5 minutes per operation according to grade and size of potatoes.		
1.8.2.3 Motor: 1.5 kW, 220V, 2 Capacitors (high torque)		
1.8.2.4 Gearbox: 2.7 Servicer Factor @ 168 r.p.m. output Gearbox is directly coupled to motor. Gearbox is oil lubricated and does not need oil change. Gearbox/motor is flange mounted to centric midway flange, fully enclosed in pedestal. Motor lead is factory connected to a splash proof control box.		

ITEM 9	QUANTITY	PICTURE
1.9 Food Mixer - 1,5kW. 3ph, 380V. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard.	01	

DESCRIPTION	COMPLY	NON-COMPLY
1.9.1 General Features Construction: 1.9.1.1 The mixer shall be of the floor mounted column type. The unit shall include a 3HP custom built motor with heat-treated steel alloy gears and shafts with a permanently lubricated transmission. It shall include a thermal overload protection. It has a rigid cast-iron body and a stainless steel bowl guard with built-in ingredient chute. Unit will be supplied complete with 60 litre stainless steel bowl, dough hook, flat		
1.9.2 Controls: Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation. 15-minute timer which shuts off the machine after set time has elapsed.		
1.9.3 Cord and Plug: Both single phase and three phase are hard wired.		
1.9.4 Transmission: Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite which is a unique design yielding a high-torque mixing power while avoiding high costs repairing the direct drive transmission components.		
1.9.5 Bowls & Agitators: A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.		
1.9.6 Capacity: 60 litres		
1.9.7 Dimensions: 63.2 x 72.1 x 130cm(h)		
1.9.8 Technical Data: The mixer shall be supplied with a three-speed gearbox and be suitable for a 280V, 3 Phase power supply.		

2. ROOIGROND MEDIUM A CORRECTIONAL CENTRE:


ITEM 1	QUANTITY	PICTURE
<p>2.1 Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36kW. 3ph, 380V. Mounted on 4 legs. Capacity 250litres</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 110 kPa / 122.0°C (1.1 bar) Max. Operating Pressure: 100 kPa / 120.4°C (1.0 bar) Test Pressure: 300 kPa (1.58 bar) Steam Jacket Volume: 0.0444 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 24 kW (35 A) per Phase Water Supply Connection: 15mm copper pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 210 kg</p>	03	

DESCRIPTION	COMPLY	NON-COMPLY
2.1.1 General Features Construction:		
2.1.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.		
2.1.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.		
2.1.1.3 The inner petals are made from 3mm and the outer petals from 2.5mm material.		
2.1.1.4 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.		
2.1.1.5 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.		
2.1.1.6 A loose strainer plate that fits inside the outlet hole is included with each unit.		
2.1.1.7 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).		

2.1.1.8 The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish		
2.1.2 Controls:		
2.1.2.1 A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		
2.1.2.2 The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level Indication light.		
2.1.2.3 The electrical components are mounted within an enclosed box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
2.1.2.4 Mesh covered air holes situated at the bottom ensure good Ventilation		
2.1.3 Safety Features		
2.1.3.1 Stainless steel pressure safety valve (factory-set) which Releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
2.1.3.2 Weld-on sight glass with vacuum-proof seals for easy monitoring of jacket water level		
2.1.3.3 The water level is measured with a low level probe situated Inside the element box to protect the elements		
2.1.3.4 A special safety catch is fitted to the lid hinge to lock the lid in the position to protect the operator while cleaning the inside of the unit		
2.1.3.5 A pressure switch which cuts off the electrical power supply to the elements should, the jacket pressure reach the factory set maximum operating pressure		
2.1.3.6 A thermostat to control the temperature/pressure inside the jacket.		
2.1.3.7 An overflow is fitted (usually to the left hand side) of the pot.		
2.1.3.8 Electric Heating – Specific Features Heating Elements Steam is self-generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C		
2.1.3.9 Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level.		

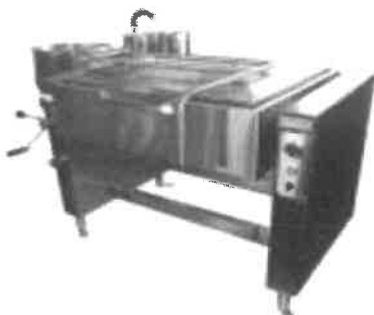
2.1.3.10	The pot is fitted with a weld-on sight glass assembly. A ½" Filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at specific height to prevent overfilling		
2.1.3.11	The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times This pressure (a Test Certificate is issued with each pot)		
2.1.3.12	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I		
2.1.3.13	A certificate of conformity will be supplied with the Equipment from the manufacturer. The closed jacket system does not generate team continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill- up the jacket continuously with water in-order to supply steam continuously.		
2.1.4 Electric Heating – Specific Features			
2.1.4.1	Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
2.1.4.2	These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C. Steam Jacket The steam jacket provides a closed steam generating system.		
2.1.4.3	The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
2.1.4.4	A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		
2.1.4.5	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.		

<p>2.1.4.6 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply</p>		
<p>2.1.4.7 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.</p>		

ITEM 2	QUANTITY	PICTURE
<p>2.1 Direct steam jacketed cooking pot, non-tilting, ' phutu-pots' 36 kW, 3ph, 380V. Mounted on 4 legs. Capacity 250litres</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 200 kPa / 133.7°C (2.0 bar) Max. Operating Pressure: 190 kPa / 132.5°C (1.9 bar) Test Pressure: 300 kPa (3.0 bar) Steam Jacket Volume: 0.0163 m³ Approx. Steam Consumption: Ave 55 kg/h Max 75 kg/h Water Supply Connection: 15mm Copper Pipe (MAX 6 bar) Steam Supply Connection: 20mm (¾") Steam Pipe Condensate Connection: 15mm (½") Steam Pipe Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 200 kg</p>	03	


DESCRIPTION	COMPLY	NON-COMPLY
<p>2.2.1 General Features Construction:</p> <p>The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed. The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L. The inner petals are made from 3mm and the outer petals from 2.5mm material. A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator. A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for levelling and bolting to the floor. A loose strainer plate that fits inside the outlet hole is included with each unit. The bottom of the pot is fitted with a 1 1/4" schedule 10 side outlet pipe with a 1 1/4" one piece full-port ball valve (ID 31.5mm). The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish on the outside.</p>		

<p>2.2.2 Controls:</p> <p>Control box is fitted to the right side of the pot, welded to the rim and houses the water and steam connections with a water valve and a steam inlet regulating globe valve. All these are easy accessible during maintenance by removing the side panel. A pressure gauge on the front of the control box indicates the pressure inside the jacket.</p>		
<p>2.2.2 Safety Features</p> <p>Stainless steel pressure safety valve (factory-set) which releases steam should the design pressure be exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized persons. • A special safety catch is fitted to the lid hinge to lock the lid in the open position to protect the operator while cleaning the inside of the unit. • An overflow is fitted (usually to the left hand side) of the pot.</p>		
<p>2.2.4 Direct Steam Heating – Specific Features</p> <p>Steam Supply The unit relies on an external supply of steam for heating of the pot. A steam inlet valve and pipe connection 20 NB (3/4") is located under the control box, and serves as an inlet for the supply of steam to the jacket (from a central external boiler, etc.). The steam globe valve regulates the steam supply. Condensate is removed from the bottom of the steam jacket with a built-in thermostatic steam trap. The condensate outlet 15 NB (1/2") is mounted underneath the pot. Steam Jacket The pot can operate at any steam pressure up to the maximum operating pressure (stamped on a plate on the side of the pot) and under no circumstances should the unit be connected to a steam supply that exceeds this pressure. The pot is fitted with a pressure safety valve (factory-set) which will open and release steam, should the design pressure be exceeded. The steam jacket is designed for a pressure of 200 kPa (2.0 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot). Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I. A certificate of conformity will be supplied with the equipment from the manufacturer.</p>		


ITEM 3	QUANTITY	PICTURE
<p>2.3Tilting fry pan 80litre capacity – 9kW. 3ph, 380V. With full grade 304 stainless steel pan with slab heating element system</p> <p>TECHNICAL DATA Effective Volume : 80 litres Power Requirements: 3 x 400 V AC + N + E; max. 9 kW; max 14A /phase Effective cooking surface : 770 x 640mm Pan Depth : 148mm (base to pouring lip) 170mm (base to top of pan) Tilt height (full tilt) : 590 mm Water Supply Connection : 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Weight: 220 kg. Approx. Shipping Dimensions : 1.5m(L); 1.25m(W);1.2m(H) palletted and crated</p>	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>2.3.1 General Features Construction:</p> <p>2.3.1.1 unit consists of a rectangular shaped all stainless steel tilting pan with a 4,5mm thick base. The entire unit is supported between two stainless steel pedestals on legs with adjustable feet. The pan, pedestal and legs are all constructed of grade 304L stainless steel. Cladding is grade 430</p>		
<p>2.3.1.2 Ample cleaning space is provided beneath the pedestal and floor level (120mm). The support pedestal encloses the electrical controls, tilting mechanism, water inlet valve and electrical circuit breakers.</p>		
<p>2.3.1.3 The electric control panel is splash-proof and includes: i) Adjustable thermostat temperature control between 30°C – 250°C; ii) Amber pilot light to indicate temperature cycling; iii) Green “power on” illuminated switch control;</p>		
<p>2.3.1.4 The hand lever tilt mechanism enable the pan to be stopped in any position when tilting or returning. The stainless steel pan has rounded corners and pouring lip enabling entire contents of the pan to be discharged. The pan is fully insulated all-round for safety purposes and is swivel mounted providing a smooth tilting action from the horizontal to full tilt. The pan has an operational capacity of 80 litres and incorporates anti-splash and anti-drip features in the pouring lip.</p>		
<p>2.3.1.5 The pan is heated by a very efficient patented heating system incorporating three 3kW electric heating elements within a special high temperature moulded aluminium alloy and bolted onto the base of the pan. This heating system covers 100% of the base of the pan resulting in a very effective distribution of heat throughout the base of the pan. The</p>		


heating elements are easily replaceable with the pan in the tilt position		
2.3.1.6 The 15mm N.B. water valve is mounted on the left pedestal, with the water filler tap situated on top of the support pedestal for practical purposes. The connection is at the rear bottom of the pedestal.		
2.3.1.7 The lid is constructed from 1.5mm thick grade 304L stainless steel. The lid is counterbalanced by means of a high quality spring mechanism which makes it easy to open and close. The lid is fitted with a handle and a black knob and enabling the operator to lift the lid from anywhere in front of the unit.		

ITEM 4	QUANTITY	PICTURE
2.4 Convection-steamer oven with, roll-in trolley & hand shower – 62kW, 3ph, 380V. Electro-mechanical controls capacity 40Gn pans. With extra trolley and full set of solid and perforated pans and grids	01	


DESCRIPTION	COMPLY	NON-COMPLY
2.4.1 General Features Construction: 2.4.1.1 The oven is completely versatile for prime cooking, roasting, grilling, steaming, pasteurizing, thawing and reheating. Inside the oven a centrifugal fan blows air over heating elements and through specially designed air guiding sheet to ensure an even distribution of hot-air through the oven. For ease of operation and to increase productivity, the CM Convection-Humidifier is fitted with a roll-in trolley as standard. The roll-in trolley is so designed that the wheels remain outside the oven compartment during the cooking process. The capacity of the oven is 40 GN1/1 size pans, oven grids or perforated baking sheets all at 65mm spacing. An automatic / manual humidifier is fitted as standard. This humidifier adds moisture into the circulating air.		
2.4.1.2 The door which opens to the right is manufactured from stainless steel panels and includes robust, self-adjusting and heavy-duty door handle and a glazed window.		
2.4.2 Controls: 2.4.2.1 Controls are electro-mechanical, not electronic, to suite local conditions and include an on/off timer/manual elector, an adjustable timer, an adjustable thermostat and a convection/humidified convection/saturated steam selector. This humidifier is not timer controlled but operates spending on the steam saturation in the cabinet.		
2.4.3 Capacity: 40 x GN Pans 65mm deep		
2.4.4 Dimensions est.: 1250(w) x 1050(d) x 1950mm(h)		

ITEM 5	QUANTITY	PICTURE
2.5 Plate solid top range with oven 18kW. 3-ph 380V, with 145 LITR Oven.	01	

DESCRIPTION	COMPLY	NON-COMPLY
2.5.1 General Features Construction: 2.5.1.1 The range shall measure 1000mm wide x 850mm deep x 900mm high (to the cooking surface) and 1115mm high including a splash guard. The exterior of the range shall consist of : 1.2mm thick brushed stainless steel front, splash guard, door and side panels The back panel shall be 1.2mm thick aluminised steel The unit shall be fitted with 4 off round tubular legs which have adjustable die cast zinc feet.		
2.5.1.2 The top shall consist of : 3 off 16mm thick boiler plates each measuring 635x330mm Each plate shall have 2 off 2000 Watt elements clamped to the underside of the hot plate Each plate shall be controlled with an industrial high temperature heavy duty type 3 heat switch		
2.5.2 Oven: 2.5.2.1 The oven shall consist of : A capacity of 145 litres, measuring 610mm wide x 700mm deep x 350mm high The oven shall have 3 off 2000 Watt elements fitted into the base of the oven The oven shall be thermostatically controlled with a 50 degree to 300 degree thermostat. All the inner panels of the oven shall be manufactured from 1.2mm thick aluminised steel and shall be insulated. The oven shall have 3 pairs of runners which in turn shall accommodate grid shelves. The oven shall come complete with 2 off grid shelves. A stainless steel drop down door shall be fitted and shall be counter balanced. The door shall be insulated		
2.5.3 General Specifics 2.5.3.1 General specifications Electrical supply 380 Volts AC, 3 Phase, 4 Wire, 50 Hz Total electrical loading 18 000 Watts Overall size 1000wide x 850mm deep x1115mm high Net Mass 325 Kg		

ITEM 6	QUANTITY	PICTURE
2.6 Meat Saw - Full stainless steel body 1,5kW. Rust resistant body with Cutting speed of 800m/min; 1.5kW, 3 phase, 380 V	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>2.6.1 General Features Construction:</p> <p>2.6.1.1 The meat saw is to be a floor standing heavy duty module suitable for butchers use, with driving motor mounted integrally. The machine shall consist of a stainless steel cutting table on a sturdy baked enamel framework. Blade cleaners shall be provided on both side blades. Blade guides shall be fitted above and below cut, totally sealed. An adjustable thickness gauge shall be fitted to the table top and shall slide on a sturdy chrome shaft. The gauge shall lock positively in any position and swing out of the way if not required. The machine shall be fitted with an electric motor with connections suitable for electricity supply. Switch and motor are to comply with the relevant specification and shall be totally enclosed. The meat saw shall be supplied with 2 blades. All working surfaces shall be stainless steel, body shall be of 3CR12 and rust resistant</p>		
2.6.2 Controls: On/off switch and starter is to be supplied.		
2.6.3 Dimensions: 855 x 870 x 1800mm Blade length: 2870mm Clearance: 420mm vertical, 340mm horizontal		

ITEM 7	QUANTITY	PICTURE
2.7 Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert –3ph, 380V. Capacity up to 30Kg.p.m.	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>2.7.1 General Features Construction:</p> <p>2.7.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.</p>		
2.7.2 Capacity: 30kg per minute		


ITEM 8	QUANTITY	
2.8 Potato peeler – single phase 0,75kW. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load	01	

DESCRIPTION	COMPLY	NON-COMPLY
2.8.1 General Features Construction:		
2.8.1.1 Disc: Abrasive disc, 500mm in Diameter, is made from stainless steel grade 304 material and has three nocks. Disc epoxy bonded with food grade brown fused aluminium oxide grit. Operating. Disc can be removed with two hooks (supplied) for cleaning.		
2.8.1.2 Hopper: Hopper is made from stainless steel 304 material and has a hinged outlet door for emptying peeled potatoes. Outlet height is 930mm from floor. The inside of hopper and outlet door has the same grit as the abrasive disc. Two tangential water inlets supply water for washing of potatoes during operation.		
2.8.1.3 Lid: Remove-able lid made from stainless steel grade 304 and can be locked into position with 3 pins when in operation		
2.8.1.4 Peel Trap: Peel trap is external below waste outlet, waste basket fits into a collecting tank. This tank has a 2" B.S.P. socket as an outlet		
2.8.1.5 Capacity: 30 kg per load		
2.8.1.6 Peeling Time: Varies from 1 to 5 minutes per operation according to grade and size of potatoes.		
2.8.1.7 Motor: 1.5 kW, 220V, 2 Capacitors (high torque)		
2.8.1.8 Gearbox: 2.7 Servicer Factor @ 168 r.p.m. output Gearbox is directly coupled to motor. Gearbox is oil lubricated and does not need oil change. Gearbox/motor is flange mounted to centric midway flange, fully enclosed in pedestal. Motor lead is factory connected to a splash proof control box.		

ITEM 9	QUANTITY	PICTURE
2.9 Food Mixer - 1,5kW. 3ph, 380V. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard.	01	

DESCRIPTION	COMPLY	NON-COMPLY
2.9.1 General Features Construction: 2.9.1.1 The mixer shall be of the floor mounted column type. The unit shall include a 3HP custom built motor with heat-treated steel alloy gears and shafts with a permanently lubricated transmission. It shall include a thermal overload protection. It has a rigid cast-iron body and a stainless steel bowl guard with built-in ingredient chute. Unit will be supplied complete with 60 litre stainless steel bowl, dough hook, flat		
2.9.2 Controls: Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation. 15-minute timer which shuts off the machine after set time has elapsed.		
2.9.3 Cord and Plug: Both single phase and three phase are hard wired.		
2.9.4 Transmission: Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite which is a unique design yielding a high-torque mixing power while avoiding high costs repairing the direct-drive transmission components.		
2.9.5 Bowls & Agitators: A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.		
2.9.6 Capacity: 60 litres		
2.9.7 Dimensions: 63.2 x 72.1 x 130cm(h)		
2.9.8 Technical Data: The mixer shall be supplied with a three-speed gearbox and be suitable for a 280V, 3 Phase power supply.		

3 THOHOYANDOU MEDIUM B CORRECTIONAL CENTRE:

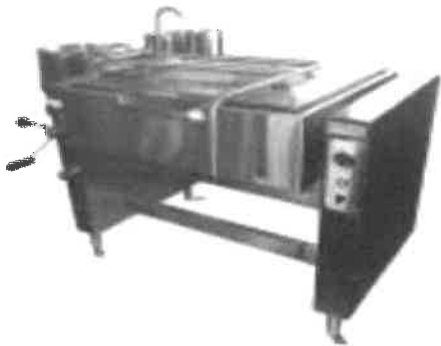
ITEM 1	QUANTITY	PICTURE
<p>3.1 Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36kW. 3ph, 380V. Mounted on 4 legs. Capacity 250litres</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 110 kPa / 122.0°C (1.1 bar) Max. Operating Pressure: 100 kPa / 120.4°C (1.0 bar) Test Pressure: 300 kPa (1.58 bar) Steam Jacket Volume: 0.0444 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 24 kW (35 A) per Phase Water Supply Connection: 15mm copper pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 210 kg</p>	03	

DESCRIPTION	COMPLY	NON-COMPLY
3.1.1 General Features Construction:		
3.1.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.		
3.1.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.		
3.1.1.3 The inner petals are made from 3mm and the outer petals from 2.5mm material.		
3.1.1.4 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.		
3.1.1.5 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.		
3.1.1.6 A loose strainer plate that fits inside the outlet hole is included with each unit.		
3.1.1.7 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).		

3.1.1.8	The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish		
3.1.2 Controls:			
3.1.2.1	A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		
3.1.2.2	The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level indication light.		
3.1.2.3	The electrical components are mounted within an enclosed Box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
3.1.2.4	Mesh covered air holes situated at the bottom ensure good Ventilation		
3.1.3 Safety Features			
3.1.3.1	Stainless steel pressure safety valve (factory-set) which Releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
3.1.3.2	Weld-on sight glass with vacuum-proof seals for easy Monitoring of jacket water level		
3.1.3.3	The water level is measured with a low level probe situated Inside the element box to protect the elements		
3.1.3.4	A special safety catch is fitted to the lid hinge to lock the lid in the position to protect the operator while cleaning the inside of the unit		
3.1.3.5	A pressure switch which cuts off the electrical power supply to the elements should, the jacket pressure reach the factory set maximum operating pressure		
3.1.3.6	A thermostat to control the temperature/pressure inside the jacket.		
3.1.3.7	An overflow is fitted (usually to the left hand side) of the pot.		
3.1.3.8	Electric Heating – Specific Features Heating Elements Steam is self-generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C		
3.1.3.9	Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level.		


3.1.3.10	The pot is fitted with a weld-on sight glass assembly. A ½" Filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling		
3.1.3.11	The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot)		
3.1.3.12	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I		
3.1.3.13	A certificate of conformity will be supplied with the Equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill- up the jacket continuously with water in-order to supply steam continuously.		
3.1.4	Electric Heating – Specific Features		
3.1.4.1	Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
3.1.4.2	These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°-150°C. Steam Jacket The steam jacket provides a closed steam generating system.		
3.1.4.3	The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
3.1.4.4	A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		

<p>3.1.4.5 Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.</p>		
<p>3.1.4.6 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply</p>		
<p>3.1.4.7 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.</p>		

ITEM 2	QUANTITY	PICTURE
<p>3.2 Tilting fry pan 80litre capacity – 9kW. 3ph, 380V. With full grade 304 stainless steel pan with slab heating element system</p> <p>TECHNICAL DATA Effective Volume : 80 litres Power Requirements: 3 x 400 V AC + N + E; max. 9 kW; max 14A /phase Effective cooking surface : 770 x 640mm Pan Depth : 148mm (base to pouring lip) 170mm (base to top of pan) Tilt height (full tilt) : 590 mm Water Supply Connection : 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Weight: 220 kg. Approx. Shipping Dimensions : 1.5m(L); 1.25m(W);1.2m(H) palletted and crated</p>	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>3.2.1 General Features Construction:</p> <p>3.2.1.1 The unit consists of a rectangular shaped all stainless steel tilting pan with a 4,5mm thick base. The entire unit is supported between two stainless steel pedestals on legs with adjustable feet. The pan, pedestal and legs are all constructed of grade 304L stainless steel. Cladding is grade 430</p>		
<p>3.2.1.2 Ample cleaning space is provided beneath the pedestal and floor level (120mm). The support pedestal encloses the electrical controls, tilting mechanism, water inlet valve and electrical circuit breakers.</p>		
<p>3.2.1.3 The electric control panel is splash-proof and includes: i) Adjustable thermostat temperature control between 30°C – 250°C; ii) Amber pilot light to indicate temperature cycling; iii) Green “power on” illuminated switch control;</p>		
<p>3.2.1.4 The hand lever tilt mechanism enable the pan to be stopped in any position when tilting or returning. The stainless steel pan has rounded corners and pouring lip enabling entire contents of the pan to be discharged. The pan is fully insulated all-round for safety purposes and is swivel mounted providing a smooth tilting action from the horizontal to full tilt. The pan has an operational capacity of 80 litres and incorporates anti-splash and anti-drip features in the pouring lip.</p>		
<p>3.2.1.5 The pan is heated by a very efficient patented heating system incorporating three 3kW electric heating elements within a special high temperature moulded aluminium alloy and bolted onto the base of the pan. This heating system covers 100% of the base of the pan resulting in a very effective</p>		


distribution of heat throughout the base of the pan. The heating elements are easily replaceable with the pan in the tilt position		
3.2.1.6 The 15mm N.B. water valve is mounted on the left pedestal, with the water filler tap situated on top of the support pedestal for practical purposes. The connection is at the rear bottom of the pedestal.		
3.2.1.7 The lid is constructed from 1.5mm thick grade 304L stainless steel. The lid is counterbalanced by means of a high quality spring mechanism which makes it easy to open and close. The lid is fitted with a handle and a black knob and enabling the operator to lift the lid from anywhere in front of the unit.		

ITEM 3	QUANTITY	PICTURE
3.3 Convection-steamer oven with, roll-in trolley & hand shower – 62kW. 3ph, 380V. Electro-mechanical controls capacity 20Gn pans. With extra trolley and full set of solid and perforated pans and grids	01	


DESCRIPTION	COMPLY	NON-COMPLY
3.3.1 General Features Construction: 3.3.1.1 The oven is completely versatile for prime cooking, roasting, grilling, steaming, pasteurizing, thawing and reheating. Inside the oven a centrifugal fan blows air over heating elements and through specially designed air guiding sheet to ensure an even distribution of hot-air through the oven. For ease of operation and to increase productivity, the CM Convection-Humidifier is fitted with a roll-in trolley as standard. The roll-in trolley is so designed that the wheels remain outside the oven compartment during the cooking process. The capacity of the oven is 20 GN1/1 size pans, oven grids or perforated baking sheets all at 65mm spacing. An automatic / manual humidifier is fitted as standard. This humidifier adds moisture into the circulating air.		
3.3.1.2 The door which opens to the right is manufactured from stainless steel panels and includes robust, self-adjusting and heavy-duty door handle and a glazed window.		
3.3.2 Controls: 3.3.2.1 Controls are electro-mechanical, not electronic, to suite local conditions and include an on/off timer/manual elector, an adjustable timer, an adjustable thermostat and a convection/humidified convection/saturated steam selector. This humidifier is not timer controlled but operates spending on the steam saturation in the cabinet.		
3.3.3 Capacity: 20 x GN Pans 65mm deep		

ITEM 4	QUANTITY	PICTURE
3.4 3-Plate solid top range with oven 18kW. 3-ph 380V, with 145 Litres Oven.	01	


DESCRIPTION	COMPLY	NON-COMPLY
3.4.1 General Features Construction: 3.4.1.1 The range shall measure 1000mm wide x 850mm deep x 900mm high (to the cooking surface) and 1115mm high including a splash guard. The exterior of the range shall consist of : 1.2mm thick brushed stainless steel front, splash guard, door and side panels The back panel shall be 1.2mm thick aluminised steel The unit shall be fitted with 4 off round tubular legs which have adjustable die cast zinc feet.		
3.4.1.2 The top shall consist of : 3 off 16mm thick boiler plates each measuring 635x330mm Each plate shall have 2 off 2000 Watt elements clamped to the underside of the hot plate Each plate shall be controlled with an industrial high temperature heavy duty type 3 heat switch		
3.4.2 Oven: 3.4.2.1 The oven shall consist of : A capacity of 145 litres, measuring 610mm wide x 700mm deep x 350mm high The oven shall have 3 off 2000 Watt elements fitted into the base of the oven The oven shall be thermostatically controlled with a 50 degree to 300 degree thermostat. All the inner panels of the oven shall be manufactured from 1.2mm thick aluminised steel and shall be insulated. The oven shall have 3 pairs of runners which in turn shall accommodate grid shelves. The oven shall come complete with 2 off grid shelves. A stainless steel drop down door shall be fitted and shall be counter balanced. The door shall be insulated		
3.4.3 General Specifics 3.4.3.1 General specifications Electrical supply 380 Volts AC, 3 Phase, HB4 Wire, 50 Hz Total electrical loading 18 000 Watts Overall size 1000wide x 850mm deep x1115mm high Net Mass 325 Kg		

ITEM 5	QUANTITY	PICTURE
3.5 Meat Saw - Full stainless steel body 1,5kW. Rust resistant body with Cutting speed of 800m/min; 1.5kW 430V, 3 phase.	01	


DESCRIPTION	COMPLY	NON-COMPLY
3.5.1 General Features Construction: 3.5.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.		
3.5.2 Capacity: 30kg per minute		

ITEM 6	QUANTITY	PICTURE
3.6 Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, dispensing trolley with one x 150mm deep Gn insert –3ph, 380V.capacity up to 30Kg.p.m.	01	


DESCRIPTION	COMPLY	NON-COMPLY
3.6.1 General Features Construction: 3.6.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.		
3.6.2 Capacity: 30kg per minute		

ITEM 7	QUANTITY	
3.7 Potato peeler - single phase 0,75KW. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load	01	

DESCRIPTION	COMPLY	NON-COMPLY
3.7.1 General Features Construction:		
3.7.1.1 Disc: Abrasive disc, 500mm in Diameter, is made from stainless steel grade 304 material and has three nocks. Disc epoxy bonded with food grade brown fused aluminium oxide grit. Operating. Disc can be removed with two hooks (supplied) for cleaning.		
3.7.1.2 Hopper: Hopper is made from stainless steel 304 material and has a hinged outlet door for emptying peeled potatoes. Outlet height is 930mm from floor. The inside of hopper and outlet door has the same grit as the abrasive disc. Two tangential water inlets supply water for washing of potatoes during operation.		
3.7.1.3 Lid: Remove-able lid made from stainless steel grade 304 and can be locked into position with 3 pins when in operation		
3.7.1.4 Peel Trap: Peel trap is external below waste outlet, waste basket fits into a collecting tank. This tank has a 2" B.S.P. socket as an outlet		
3.7.1.5 Capacity: 30 kg per load		
3.7.1.6 Peeling Time: Varies from 1 to 5 minutes per operation according to grade and size of potatoes.		
3.7.1.7 Motor: 1.5 kW, 220V, 2 Capacitors (high torque)		
3.7.1.8 Gearbox: 2.7 Servicer Factor @ 168 r.p.m. output Gearbox is directly coupled to motor. Gearbox is oil lubricated and does not need oil change. Gearbox/motor is flange mounted to centric midway flange, fully enclosed in pedestal. Motor lead is factory connected to a splash proof control box.		


ITEM 8	QUANTITY	PICTURE
3.8 One (1) Food Mixer - 1,5kW. 3ph, 380V. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard.	01	

DESCRIPTION	COMPLY	NON-COMPLY
3.8.1 General Features Construction: 3.8.1.1 The mixer shall be of the floor mounted column type. The unit shall include a 3HP custom built motor with heat-treated steel alloy gears and shafts with a permanently lubricated transmission. It shall include a thermal overload protection. It has a rigid cast-iron body and a stainless steel bowl guard with built-in ingredient chute. Unit will be supplied complete with 60 litre stainless steel bowl, dough hook, flat		
3.8.2 Controls: Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation. 15-minute timer which shuts off the machine after set time has elapsed.		
3.8.3 Cord and Plug: Both single phase and three phase are hard wired.		
3.8.4 Transmission: Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite which is a unique design yielding a high-torque mixing power while avoiding high costs repairing the direct drive transmission components.		
3.8.5 Bowls & Agitators: A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.		
3.8.6 Capacity: 60 litres		
3.8.7 Dimensions: 63.2 x 72.1 x 130cm(h)		
3.8.8 Technical Data: The mixer shall be supplied with a three-speed gearbox and be suitable for a 280V, 3 Phase power supply.		

ITEM 9	QUANTITY	PICTURE
3.9 Bread slicer - 0,37kW, 1ph.	01	

DESCRIPTION	COMPLY	NON-COMPLY
3.2.4 General Features Construction: 3.2.4.1 The machine shall be of the fully automatic type with multiple blades capable of cutting one whole bread into 10mm on one operation. The loaf slicer shall be solidly constructed of welding sheet metal with a baked enamel external finish. The unit shall be mounted on anti-vibration rubber clad foot pieces. The receiving and loading tables shall be high quality stainless steel. The unit shall be controlled by a single lever arm, connected to a counter weight slip type guard, to automatically feed the load through the bank of blades. The electric motor shall automatically start when the lever arm is moved from its position of rest and stop when the cutting cycle has finished. Accidental touches of the cutting blades shall be prevented by adequate machine guards. The cutting blades shall be easily replaced with a means of determining the blade tension. The unit shall be supplied with one spare set of cutting blades. The electric motor shall be a totally enclosed fan cooler motor, driving the blade shafts through a V-belt. Adequate means for belt tensioning shall be provided.		
3.2.5 CONTROLS: 350 loaves per hour.		
3.2.6 DIMENSIONS: Approximately 610 x 720 x 1250mm		
3.2.7 TECHNICAL DATA: Power Supply: 50Hz, 1 Phase		

4 MODIMOLLE CORRECTIONAL CENTRE:


ITEM 1	QUANTITY	PICTURE
<p>4.1 Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36kW. 3ph, 380V. Mounted on 4 legs. Capacity 250 litres</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 110 kPa / 122.0°C (1.1 bar) Max. Operating Pressure: 100 kPa / 120.4°C (1.0 bar) Test Pressure: 300 kPa (1.58 bar) Steam Jacket Volume: 0.0444 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 24 kW (35 A) per Phase Water Supply Connection: 15mm copper pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 210 kg</p>	04	

DESCRIPTION	COMPLY	NON-COMPLY
4.1.1 General Features Construction:		
4.1.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.		
4.1.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.		
4.1.1.3 The inner petals are made from 3mm and the outer petals from 2.5mm material.		
4.1.1.4 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.		
4.1.1.5 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.		
4.1.1.6 A loose strainer plate that fits inside the outlet hole is included with each unit.		
4.1.1.7 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).		

4.1.1.8 The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish		
4.1.2 Controls:		
4.1.2.1 A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		
4.1.2.2 The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level indication light.		
4.1.2.3 The electrical components are mounted within an enclosed box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
4.1.2.4 Mesh covered air holes situated at the bottom ensure good Ventilation		
4.1.3 Safety Features		
4.1.3.1 Stainless steel pressure safety valve (factory-set) which releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
4.1.3.2 Weld-on sight glass with vacuum-proof seals for easy Monitoring of jacket water level		
4.1.3.3 The water level is measured with a low level probe situated Inside the element box to protect the elements		
4.1.3.4 A special safety catch is fitted to the lid hinge to lock the lid in the position to protect the operator while cleaning the inside of the unit		
4.1.3.5 A pressure switch which cuts off the electrical power supply to the elements should, the jacket pressure reach the factory set maximum operating pressure		
4.1.3.6 A thermostat to control the temperature/pressure inside the jacket.		
4.1.3.7 An overflow is fitted (usually to the left hand side) of the pot.		
4.1.3.8 Electric Heating – Specific Features Heating Elements Steam is self-generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C		
4.1.3.9 Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level.		


4.1.3.10	The pot is fitted with a weld-on sight glass assembly. A ½" Filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling		
4.1.3.11	The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times This pressure (a Test Certificate is issued with each pot)		
4.1.3.12	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I		
4.1.3.13	A certificate of conformity will be supplied with the Equipment from the manufacturer. The closed jacket system does not generate team continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill- up the jacket continuously with water in-order to supply steam continuously.		
4.1.4	Electric Heating – Specific Features		
4.1.4.1	Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
2.1.4.2	These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°-150°C. Steam Jacket The steam jacket provides a closed steam generating system.		
4.1.4.2	The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
4.1.4.3	A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		
4.1.4.4	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.		

<p>4.1.4.5 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply</p>		
<p>4.1.4.6 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.</p>		


ITEM 2	QUANTITY	PICTURE
<p>4.2 Tilting fry pan 80litre capacity – 9kW. 3ph, 380V. With full grade 304 stainless steel pan with slab heating element system</p> <p>TECHNICAL DATA Effective Volume : 80 litres Power Requirements : 3 x 400 V AC + N + E; max. 9 kW; max 14A /phase Effective cooking surface : 770 x 640mm Pan Depth : 148mm (base to pouring lip) 170mm (base to top of pan) Tilt height (full tilt) : 590 mm Water Supply Connection: 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Weight: 220 kg. Approx. Shipping Dimensions : 1.5m(L); 1.25m(W);1.2m(H) palletted and crated</p>	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>4.2.1 General Features Construction:</p> <p>4.2.1.1 The unit consists of a rectangular shaped all stainless steel tilting pan with a 4,5mm thick base. The entire unit is supported between two stainless steel pedestals on legs with adjustable feet. The pan, pedestal and legs are all constructed of grade 304L stainless steel. Cladding is grade 430</p> <p>4.2.1.2 Ample cleaning space is provided beneath the pedestal and floor level (120mm). The support pedestal encloses the electrical controls, tilting mechanism, water inlet valve and electrical circuit breakers.</p> <p>4.3.1.3 The electric control panel is splash-proof and includes: i) Adjustable thermostat temperature control between 30°C 250°C; ii) Amber pilot light to indicate temperature cycling; iii) Green "power on" illuminated switch control;</p> <p>4.2.1.3 The hand lever tilt mechanism enable the pan to be stopped in any position when tilting or returning. The stainless steel pan has rounded corners and pouring lip enabling entire contents of the pan to be discharged. The pan is fully insulated all-round for safety purposes and is swivel mounted providing a smooth tilting action from the horizontal to full tilt. The pan has an operational capacity of 80 litres and incorporates anti-splash and anti-drip features in the pouring lip.</p> <p>4.2.1.4 The pan is heated by a very efficient patented heating system incorporating three 3kW electric patented heating elements within a special high temperature moulded aluminium alloy and bolted onto the base of the pan. This heating system covers 100% of the base of the pan resulting in a very effective</p>		


distribution of heat throughout the base of the pan. The heating elements are easily replaceable with the pan in the tilt position		
4.2.1.5 The 15mm N.B. water valve is mounted on the left pedestal, with The water filler tap situated on top of the support pedestal for practical purposes. The connection is at the rear bottom of the pedestal.		
4.2.1.6 The lid is constructed from 1.5mm thick grade 304L stainless steel. The lid is counterbalanced by means of a high quality spring mechanism which makes it easy to open and close. The lid is fitted with a handle and a black knob and enabling the operator to lift the lid from anywhere in front of the unit.		

ITEM 3	QUANTITY	PICTURE
4.3 Convection-steamer oven with, roll-in trolley & hand shower – 62kW. 3ph, 380V. Electro-mechanical controls capacity 20Gn pans. With extra trolley and full set of solid and perforated pans and grids	01	


DESCRIPTION	COMPLY	NON-COMPLY
<p>4.3.1 General Features Construction:</p> <p>4.3.1.1 The oven is completely versatile for prime cooking, roasting, grilling, steaming, pasteurizing, thawing and reheating. Inside the oven a centrifugal fan blows air over heating elements and through specially designed air guiding sheet to ensure an even distribution of hot-air through the oven. For ease of operation and to increase productivity, the CM Convection-Humidifier is fitted with a roll-in trolley as standard. The roll-in trolley is so designed that the wheels remain outside the oven compartment during the cooking process. The capacity of the oven is 20 GN1/1 size pans, oven grids or perforated baking sheets all at 65mm spacing. An automatic / manual humidifier is fitted as standard. This humidifier adds moisture into the circulating air.</p>		
<p>4.3.1.2 The door which opens to the right is manufactured from stainless steel panels and includes robust, self-adjusting and heavy-duty door handle and a glazed window.</p>		
<p>4.3.2 Controls:</p> <p>4.3.2.1 Controls are electro-mechanical, not electronic, to suite local conditions and include an on/off timer/manual elector, an adjustable timer, an adjustable thermostat and a convection/humidified convection/saturated steam selector. This humidifier is not timer controlled but operates spending on the steam saturation in the cabinet.</p>		
<p>4.3.3 Capacity: 20 x GN Pans 65mm deep</p>		

ITEM 4	QUANTITY	PICTURE
4.4 3-Plate solid top range with oven 18kW. 3-ph 380V, with 145 Litres Oven.	01	

DESCRIPTION	COMPLY	NON-COMPLY
4.4.1 General Features Construction: 4.4.1.1 The range shall measure 1000mm wide x 850mm deep x 900mm high (to the cooking surface) and 1115mm high including a splash guard. The exterior of the range shall consist of : 1.2mm thick brushed stainless steel front, splash guard, door and side panels The back panel shall be 1.2mm thick aluminised steel The unit shall be fitted with 4 off round tubular legs which have adjustable die cast zinc feet.		
4.4.1.2 The top shall consist of : 3 off 16mm thick boiler plates each measuring 635x330mm Each plate shall have 2 off 2000 Watt elements clamped to the underside of the hot plate Each plate shall be controlled with an industrial high temperature heavy duty type 3 heat switch		
4.4.2 Oven: 4.4.2.1 The oven shall consist of : A capacity of 145 litres, measuring 610mm wide x 700mm deep x 350mm high The oven shall have 3 off 2000 Watt elements fitted into the base of the oven The oven shall be thermostatically controlled with a 50 degree to 300 degree thermostat. All the inner panels of the oven shall be manufactured from 1.2mm thick aluminised steel and shall be insulated. The oven shall have 3 pairs of runners which in turn shall accommodate grid shelves. The oven shall come complete with 2 off grid shelves. A stainless steel drop down door shall be fitted and shall be counter balanced. The door shall be insulated		
4.4.3 General Specifics 4.4.3.1 General specifications Electrical supply 380 Volts AC, 3 Phase, HB4 Wire, 50 Hz Total electrical loading 18 000 Watts Overall size 1000wide x 850mm deep x1115mm high Net Mass 325 Kg		

ITEM 5	QUANTITY	PICTURE
4.5 Meat Saw - Full stainless steel body 1,5kW. Rust resistant body with Cutting speed of 800m/min; 1.5kW, 380V, 3 phase	01	

DESCRIPTION	COMPLY	NON-COMPLY
4.5.1 General Features Construction: 4.5.1.1 The meat saw is to be a floor standing heavy duty module suitable for butchers use, with driving motor mounted integrally. The machine shall consist of a stainless steel cutting table on a sturdy baked enamel framework. Blade cleaners shall be provided on both side blades. Blade guides shall be fitted above and below cut, totally sealed. An adjustable thickness gauge shall be fitted to the table top and shall slide on a sturdy chrome shaft. The gauge shall lock positively in any position and swing out of the way if not required. The machine shall be fitted with an electric motor with connections suitable for electricity supply. Switch and motor are to comply with the relevant specification and shall be totally enclosed. The meat saw shall be supplied with 2 blades. All working surfaces shall be stainless steel, body shall be of 3CR12 and rust resistant		
4.5.2 Controls: On/off switch and starter is to be supplied.		
4.5.3 Dimensions: 855 x 870 x 1800mm Blade length: 2870mm Clearance: 420mm vertical, 340mm horizontal		

ITEM 6	QUANTITY	PICTURE
4.6 Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert -3ph, 380V.capacity up to 30Kg.p.m.	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>4.6.1 General Features Construction:</p> <p>4.6.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.</p>		
4.6.2 Capacity: 30kg per minute		

ITEM 7	QUANTITY	
4.7 Potato peeler - single phase 0,75kW. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load	01	

DESCRIPTION	COMPLY	NON-COMPLY
4.7.1 General Features Construction:		
4.7.1.1 Disc: Abrasive disc, 500mm in Diameter, is made from stainless steel grade 304 material and has three nocks. Disc epoxy bonded with food grade brown fused aluminium oxide grit. Operating. Disc can be removed with two hooks (supplied) for cleaning.		
4.7.1.2 Hopper: Hopper is made from stainless steel 304 material and has a hinged outlet door for emptying peeled potatoes. Outlet height is 930mm from floor. The inside of hopper and outlet door has the same grit as the abrasive disc. Two tangential water inlets supply water for washing of potatoes during operation.		
4.7.1.3 Lid: Remove-able lid made from stainless steel grade 304 and can be locked into position with 3 pins when in operation		
4.7.1.4 Peel Trap: Peel trap is external below waste outlet, waste basket fits into a collecting tank. This tank has a 2" B.S.P. socket as an outlet		
4.7.2 Specification:		
4.7.2.1 Capacity: 30 kg per load		
4.7.2.2 Peeling Time: Varies from 1 to 5 minutes per operation according to grade and size of potatoes.		
4.7.2.3 Motor: 1.5 kW, 220V, 2 Capacitors (high torque)		
4.7.2.4 Gearbox: 2.7 Servicer Factor @ 168 r.p.m. output Gearbox is directly coupled to motor. Gearbox is oil lubricated and does not need oil change. Gearbox/motor is flange mounted to centric midway flange, fully enclosed in pedestal. Motor lead is factory connected to a splash proof control box.		

ITEM 8	QUANTITY	PICTURE
4.8 Food Mixer - 1,5kW. 3ph, 380V. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard.	01	

DESCRIPTION	COMPLY	NON-COMPLY
4.2.4 General Features Construction: 4.2.4.1 The mixer shall be of the floor mounted column type. The unit shall include a 3HP custom built motor with heat-treated steel alloy gears and shafts with a permanently lubricated transmission. It shall include a thermal overload protection. It has a rigid cast-iron body and a stainless steel bowl guard with built-in ingredient chute. Unit will be supplied complete with 60 litre stainless steel bowl, dough hook, flat		
4.2.5 Controls: Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation. 15-minute timer which shuts off the machine after set time has elapsed.		
4.2.6 Cord and Plug: Both single phase and three phase are hard wired.		
4.2.7 Transmission: Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite which is a unique design yielding a high-torque mixing power while avoiding high costs repairing the direct drive transmission components.		
4.2.8 Bowls & Agitators: A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.		
4.2.9 Capacity: 60 litres		
4.2.10 Dimensions: 63.2 x 72.1 x 130cm(h)		
4.2.11 Technical Data: The mixer shall be supplied with a three-speed gearbox and be suitable for a 280V, 3 Phase power supply.		

ITEM 9	QUANTITY	PICTURE
4.8 Platform scale (Receiving) - single phase. 300kg	01	

DESCRIPTION	COMPLY	NON-COMPLY
MAX. CAPACITY 300 kilograms		
READABILITY 20 grams		
TARE FUNCTION Full		
REPEATABILITY 20 grams		
LINEARITY (+-) 40 grams		
STABILIZATION TIME 3 to 5 seconds		
UNITS OF MEASURE Kg, gram, pound & ounce		
INTERFACE RS-232 bi-directional		
OPERATING TEMP. 0°C to 40°C		
POWER SUPPLY Internal re-chargeable batter or mains supply		
CALIBRATION Automatic calibration		
DISPLAY Large LCD with backlight		
HOUSING Indicator ABS Plastic, Platform mild steel and stainless steel pan		
PAN SIZE 560x470mm		
OVERALL DIMENSIONS 470(w) x 685(d) x 950mm(h)		
NET WEIGHT 20kg		
APPLICATIONS Weighing, check weighing		

5 POLOKWANE CORRECTIONAL CENTRE:

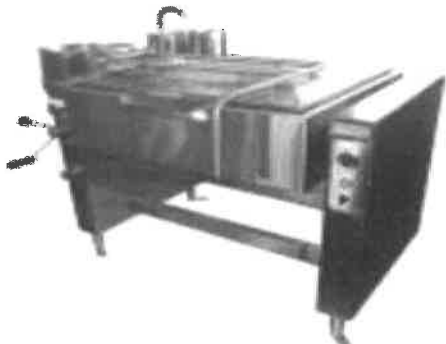
ITEM 1	QUANTITY	PICTURE
<p>5.1 Electrical Jacketed cooking pot, non-tilting, 'phutu-pots' 36kW. 3ph. 380V. Mounted on 4 legs. Capacity 250litres</p> <p>TECHNICAL DATA Working Volume: 250 litres Effective Volume: 278 litres Design Pressure: 110 kPa / 122.0°C (1.1 bar) Max. Operating Pressure: 100 kPa / 120.4°C (1.0 bar) Test Pressure: 300 kPa (1.58 bar) Steam Jacket Volume: 0.0444 m³ Power Requirements: 3 x 400 V AC + N + E, 50 Hz Power Rating: Max 24 kW (35 A) per Phase Water Supply Connection: 15mm copper pipe (MAX 6 bar) Approx. Shipping Dimensions: 1.5m (L) x 1.3m (W) x 1.2m (H) palletted and crated Approx. Shipping Weight: 210 kg</p>	04	

DESCRIPTION	COMPLY	NON-COMPLY
5.1.1 General Features Construction:		
5.1.1.1 The jacketed boiling pot is constructed entirely out of stainless steel, is hemi-spherically shaped and approximately 75% of the height is jacketed.		
5.1.1.2 The hemi-spherically shaped inner and outer petals are made from stainless steel grade 304L.		
5.1.1.3 The inner petals are made from 3mm and the outer petals from 2.5mm material.		
5.1.1.4 A hinged, domed lid is welded to the side (usually left) and is counter balanced and spring loaded for easy opening and closing by the operator.		
5.1.1.5 A rolled pipe is welded to the rim for strength and the unit is supported on four legs fitted with adjustable feet for bolting and levelling to the floor.		
5.1.1.6 A loose strainer plate that fits inside the outlet hole is included with each unit.		
5.1.1.7 The bottom of the pot is fitted with a 2" schedule 10 side outlet pipe with a 2" one piece full-port ball valve (ID 50mm).		

5.1.1.8 The valve is hand lever operated and a step is welded above the ball valve for protection. The pot will have a polished mirror finish		
5.1.2 Controls:		
5.1.2.1 A control box is fitted to the right side of the pot. All water connections and electrical wiring are neatly packed inside the control box. Operating instruments are mounted on the front		
5.1.2.2 The controls are a thermostatic temperature controller, power ON/OFF switch and water supply valve. The indicators are a Pressure gauge, elements (ON) light and low water level indication light.		
5.1.2.3 The electrical components are mounted within an enclosed box inside the control box. A removable side cover on the control box allows easy access to the components for maintenance.		
5.1.2.4 Mesh covered air holes situated at the bottom ensure good Ventilation		
5.1.3 Safety Features		
5.1.3.1 Stainless steel pressure safety valve (factory-set) which Releases steam should the design pressure exceeded. The safety valve is locked with a lead seal to prevent tampering with the valve set pressure. A special safety cap prevents tampering with the steam release lever by un-authorized person.		
5.1.3.2 Weld-on sight glass with vacuum-proof seals for easy Monitoring of jacket water level		
5.1.3.3 The water level is measured with a low level probe situated Inside the element box to protect the elements		
5.1.3.4 A special safety catch is fitted to the lid hinge to lock the lid in the position to protect the operator while cleaning the inside of the unit		
5.1.3.5 A pressure switch which cuts off the electrical power supply to the elements should, the jacket pressure reach the factory set maximum operating pressure		
5.1.3.6 A thermostat to control the temperature/pressure inside the jacket.		
5.1.3.7 An overflow is fitted (usually to the left hand side) of the pot.		
5.1.3.8 Electric Heating – Specific Features Heating Elements Steam is self-generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements. These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C		
5.1.3.9 Steam Jacket The steam jacket provides a closed steam generating system. The jacket is factory-filled with a chemically treated water solution to the required level.		


5.1.3.10	The pot is fitted with a weld-on sight glass assembly. A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling		
5.1.3.11	The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot)		
5.1.3.12	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels– Dangerous gasses of SANS 347:2010 as a Hazard Category I		
5.1.3.13	A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not generate team continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply. • The pot must not be connected to a water supply to fill- up the jacket continuously with water in-order to supply steam continuously.		
5.1.4	Electric Heating – Specific Features		
5.1.4.1	Heating Elements Steam is self- generated within the jacket by 6 off 6 kW geyser type, Incoloy-sheathed, heating elements.		
5.1.4.2	These elements are controlled by a thermostat sensor mounted in the steam jacket allowing control of the steam temperature. The thermostat is calibrated for a range of 30°- 150°C. Steam Jacket The steam jacket provides a closed steam generating system.		
5.1.4.3	The jacket is factory-filled with a chemically treated water solution to the required level. The pot is fitted with a weld-on sight glass assembly.		
5.1.4.4	A ½" filler plug on the jacket permits topping up of the steam jacket with tap water when necessary. This plug is fitted at a specific height to prevent overfilling. The steam jacket is designed for a pressure of 105 kPa (1.05 bar), and has been tested at the factory to 1.5 times this pressure (a Test Certificate is issued with each pot).		
5.1.4.5	Each pot has been designed and constructed generally in accordance with ASME VIII code Division 1: Boilers & Pressure Vessels Code and conforms to the requirements of the "Pressure Equipment Regulations, No. R. 734 2009" of the Occupational Health and Safety Act (Act No. 85 of 1993). The pot is categorized and classified in terms of Figure 1, Graph for vessels – Dangerous gasses of SANS 347:2010 as a Hazard Category I.		

5.1.4.6 A certificate of conformity will be supplied with the equipment from the manufacturer. The closed jacket system does not		
5.1.4.7 generate steam continuously and has no steam generating capacity provided the following conditions are maintained: • The pot must not be modified or converted to a STEAM GENERATOR for external steam supply		
5.1.4.8 A shunt tripping mechanism with a 63 Ampere Triple Pole main circuit breaker. • Two auto reset pressure switches are to be fitted onto each pot. One to control i.e. energize/de-energize the contactors and the second pressure switch to control a shunt trip that is mechanically linked with the main breaker. The shunt trip will trip the main circuit breaker and must be manually reset. • The safety valve will be tamper proof.		


ITEM 2	QUANTITY	PICTURE
<p>5.2 Tilting fry pan 80litre capacity – 9kW. 3ph, 380V. With full grade 304 stainless steel pan with slab heating element system</p> <p>TECHNICAL DATA Effective Volume : 80 litres Power Requirements: 3 x 400 V AC + N + E; max. 9 kW; max 14A /phase Effective cooking surface : 770 x 640mm Pan Depth : 148mm (base to pouring lip) 170mm (base to top of pan) Tilt height (full tilt) : 590 mm Water Supply Connection : 15mm Copper Pipe (MAX 6 bar) Approx. Shipping Weight: 220 kg. Approx. Shipping Dimensions : 1.5m(L); 1.25m(W);1.2m(H) palletted and crated</p>	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>5.2.1 General Features Construction:</p> <p>5.2.1.1 The unit consists of a rectangular shaped all stainless steel tilting pan with a 4,5mm thick base. The entire unit is supported between two stainless steel pedestals on legs with adjustable feet. The pan, pedestal and legs are all constructed of grade 304L stainless steel. Cladding is grade 430</p>		
<p>5.2.1.2 Ample cleaning space is provided beneath the pedestal and floor level (120mm). The support pedestal encloses the electrical controls, tilting mechanism, water inlet valve and electrical circuit breakers.</p>		
<p>5.2.1.3 The electric control panel is splash-proof and includes:</p> <ul style="list-style-type: none"> i) Adjustable thermostat temperature control between 30°C 250°C; ii) Amber pilot light to indicate temperature cycling; iii) Green “power on” illuminated switch control; 		
<p>5.2.1.3 The hand lever tilt mechanism enable the pan to be stopped in any position when tilting or returning. The stainless steel pan has rounded corners and pouring lip enabling entire contents of the pan to be discharged. The pan is fully insulated all-round for safety purposes and is swivel mounted providing a smooth tilting action from the horizontal to full tilt. The pan has an operational capacity of 80 litres and incorporates anti-splash and anti-drip features in the pouring lip.</p>		
<p>5.2.1.5 The pan is heated by a very efficient patented heating system incorporating three 3kW electric heating elements within a special high temperature moulded aluminium alloy and bolted onto the base of the pan. This heating system covers 100% of the base of the pan resulting in a very effective distribution of heat throughout the base of the pan. The</p>		


heating elements are easily replaceable with the pan in the tilt position		
5.2.1.6 The 15mm N.B. water valve is mounted on the left pedestal, with the water filler tap situated on top of the support pedestal for practical purposes. The connection is at the rear bottom of the pedestal.		
5.2.1.7 The lid is constructed from 1.5mm thick grade 304L stainless steel. The lid is counterbalanced by means of a high quality spring mechanism which makes it easy to open and close. The lid is fitted with a handle and a black knob and enabling the operator to lift the lid from anywhere in front of the unit.		

ITEM 3	QUANTITY	PICTURE
5.3 Convection-steamer oven with, roll-in trolley & hand shower – 62kW. 3ph. 380V Electro-mechanical controls capacity 40Gn pans. With extra trolley and full set of solid and perforated pans and grids	01	


DESCRIPTION	COMPLY	NON-COMPLY
<p>5.3.1 General Features Construction:</p> <p>5.3.1.1 The oven is completely versatile for prime cooking, roasting, grilling, steaming, pasteurizing, thawing and reheating. Inside the oven a centrifugal fan blows air over heating elements and through specially designed air guiding sheet to ensure an even distribution of hot-air through the oven. For ease of operation and to increase productivity, the CM Convection-Humidifier is fitted with a roll-in trolley as standard. The roll-in trolley is so designed that the wheels remain outside the oven compartment during the cooking process. The capacity of the oven is 20 GN1/1 size pans, oven grids or perforated baking sheets all at 65mm spacing. An automatic / manual humidifier is fitted as standard. This humidifier adds moisture into the circulating air.</p>		
<p>5.3.1.2 The door which opens to the right is manufactured from stainless steel panels and includes robust, self-adjusting and heavy-duty door handle and a glazed window.</p>		
<p>5.3.2 Controls:</p> <p>5.3.2.1 Controls are electro-mechanical, not electronic, to suite local conditions and include an on/off timer/manual elector, an adjustable timer, an adjustable thermostat and a convection/humidified convection/saturated steam selector. This humidifier is not timer controlled but operates spending on the steam saturation in the cabinet.</p>		
<p>5.3.3 Capacity: 40 x GN Pans 65mm deep</p>		
<p>5.3.4 Dimensions est.: 1250(w) x 1050(d) x 1950mm(h)</p>		

ITEM 4	QUANTITY	PICTURE
5.4 3-Plate solid top range with oven 18kW. 3-ph, 380V, with 145 Litres Oven.	01	


DESCRIPTION	COMPLY	NON-COMPLY
<p>5.4.1 General Features Construction:</p> <p>5.4.1.1 The range shall measure 1000mm wide x 850mm deep x 900mm high (to the cooking surface) and 1115mm high including a splash guard. The exterior of the range shall consist of: 1.2mm thick brushed stainless steel front, splash guard, door and side panels The back panel shall be 1.2mm thick aluminised steel The unit shall be fitted with 4 off round tubular legs which have adjustable die cast zinc feet.</p> <p>5.4.1.2 The top shall consist of : 3 off 16mm thick boiler plates each measuring 635x330mm Each plate shall have 2 off 2000 Watt elements clamped to the underside of the hot plate Each plate shall be controlled with an industrial high temperature heavy duty type 3 heat switch</p>		
<p>5.4.2 Oven:</p> <p>5.4.2.1 The oven shall consist of : A capacity of 145 litres, measuring 610mm wide x 700mm deep x 350mm high The oven shall have 3 off 2000 Watt elements fitted into the base of the oven The oven shall be thermostatically controlled with a 50 degree to 300 degree thermostat. All the inner panels of the oven shall be manufactured from 1.2mm thick aluminised steel and shall be insulated. The oven shall have 3 pairs of runners which in turn shall accommodate grid shelves. The oven shall come complete with 2 off grid shelves. A stainless steel drop down door shall be fitted and shall be counter balanced. The door shall be insulated</p>		
<p>5.4.3 General Specifics</p> <p>5.4.3.1 General specifications Electrical supply 380 Volts AC, 3 Phase, HB4 Wire, 50 Hz Total electrical loading 18 000 Watts Overall size 1000wide x 850mm deep x1115mm high Net Mass 325 Kg</p>		

ITEM 5	QUANTITY	PICTURE
5.5 Meat Saw - Full stainless steel body 1,5kW. Rust resistant body with Cutting speed of 800m/min; 1.5kW 380V, 3 phase.	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>5.5.1 General Features Construction:</p> <p>5.5.1.1 The meat saw is to be a floor standing heavy duty module suitable for butchers use, with driving motor mounted integrally. The machine shall consist of a stainless steel cutting table on a sturdy baked enamel framework. Blade cleaners shall be provided on both side blades. Blade guides shall be fitted above and below cut, totally sealed. An adjustable thickness gauge shall be fitted to the table top and shall slide on a sturdy chrome shaft. The gauge shall lock positively in any position and swing out of the way if not required. The machine shall be fitted with an electric motor with connections suitable for electricity supply. Switch and motor are to comply with the relevant specification and shall be totally enclosed. The meat saw shall be supplied with 2 blades. All working surfaces shall be stainless steel, body shall be of 3CR12 and rust resistant</p>		
5.5.2 Controls: On/off switch and starter is to be supplied.		
5.5.3 Dimensions: 855 x 870 x 1800mm Blade length: 2870mm Clearance: 420mm vertical, 340mm horizontal		

ITEM 6	QUANTITY	PICTURE
5.6 Vegetable processing machine floor standing unit, complete with 9-pack of blades, auto and manual feed hopper, feed cylinder, , dispensing trolley with one x 150mm deep Gn insert –3ph, 380V. Capacity up to 30Kg.p.m.	01	

DESCRIPTION	COMPLY	NON-COMPLY
5.6.1 General Features Construction: 5.6.1.1 The vegetable preparation machine shall be of the floor mounted type, capable of slicing, shredding, dicing and grating of all kinds of root vegetables – cabbage, lettuce, potatoes, fruit, mushrooms etc. It shall also be capable of grating cheese, bread, nuts etc. The unit shall have a gear driven mechanism. The unit shall have three safety switches. The unit shall have thermal protection for the motor. The unit shall be totally stainless steel. The blade shall be of stainless steel.		
5.6.2 Capacity: 30kg per minute		

ITEM 7	QUANTITY	
5.7 Potato peeler - single phase 0,75kW. Floor standing, complete with waste & peel trap. Manufactured from stainless steel. Capacity 30Kg. dry load	01	

DESCRIPTION	COMPLY	NON-COMPLY
5.7.1 General Features Construction:		
5.7.1.1 Disc: Abrasive disc, 500mm in Diameter, is made from stainless steel grade 304 material and has three nocks. Disc epoxy bonded with food grade brown fused aluminium oxide grit. Operating. Disc can be removed with two hooks (supplied) for cleaning.		
5.7.1.2 Hopper: Hopper is made from stainless steel 304 material and has a hinged outlet door for emptying peeled potatoes. Outlet height is 930mm from floor. The inside of hopper and outlet door has the same grit as the abrasive disc. Two tangential water inlets supply water for washing of potatoes during operation		
5.7.1.3 Lid: Remove-able lid made from stainless steel grade 304 and can be locked into position with 3 pins when in operation		
5.7.1.4 Peel Trap: Peel trap is external below waste outlet, waste basket fits into a collecting tank. This tank has a 2" B.S.P. socket as an outlet		
5.7.1.5 Capacity: 30 kg per load		
5.7.1.6 Peeling Time: Varies from 1 to 5 minutes per operation according to grade and size of potatoes.		
5.7.1.7 Motor: 1.5 kW, 220V, 2 Capacitors (high torque)		
5.7.1.8 Gearbox: 2.7 Servicer Factor @ 168 r.p.m. output Gearbox is directly coupled to motor. Gearbox is oil lubricated and does not need oil change. Gearbox/motor is flange mounted to centric midway flange, fully enclosed in pedestal. Motor lead is factory connected to a splash proof control box.		

ITEM 8	QUANTITY	PICTURE
5.8 Food Mixer - 1,5kW. 3ph, 380V. 60Litre capacity. Complete with bowl, beater, whisk and dough hook, with a safety guard.	01	

DESCRIPTION	COMPLY	NON-COMPLY
5.2.4 General Features Construction: 5.2.4.1 The mixer shall be of the floor mounted column type. The unit shall include a 3HP custom built motor with heat-treated steel alloy gears and shafts with a permanently lubricated transmission. It shall include a thermal overload protection. It has a rigid cast-iron body and a stainless steel bowl guard with built-in ingredient chute. Unit will be supplied complete with 60 litre stainless steel bowl, dough hook, flat		
5.2.5 Controls: Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation. 15-minute timer which shuts off the machine after set time has elapsed.		
5.2.6 Cord and Plug: Both single phase and three phase are hard wired.		
5.2.7 Transmission: Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite which is a unique design yielding a high-torque mixing power while avoiding high costs repairing the direct drive transmission components.		
5.2.8 Bowls & Agitators: A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.		
5.2.9 Capacity: 60 litres		
5.2.10 Dimensions: 63.2 x 72.1 x 130cm(h)		
5.2.11 Technical Data: The mixer shall be supplied with a three-speed gearbox and be suitable for a 280V, 3 Phase power supply.		

ITEM 9	QUANTITY	PICTURE
5.9 Meat Mincer – floor standing	01	

DESCRIPTION	COMPLY	NON-COMPLY
<p>5.9.1 General Features Construction:</p> <p>5.9.1.1 The base casting shall be constructed of stainless steel, the feed guard of hot tin dipped fabricated mild steel and the cylinder and worm of hot tin cast iron. The mincer shall have a large throat and grab area, but shall be designed in such a manner that fingers cannot reach the worm from the feed opening. The design of the cylinder and worm shall limit the bruising of the meat and prevent back feed of meat. The worm shall feed the meat to a high 4 blade cutting knife. The unit shall be provided with a stomper, splash paddle knife, one 4.5mm plate and one 8mm plate. All areas in direct contact with meat shall be easily cleanable. The unit shall be driven by an electric motor with a heavy duty gearbox. The drive shall be of the heavy duty triple chain and chain geared type. All gears and shifts shall be precision machined and fitted to the gearbox with appropriate bearings. The gearbox shall be grease packed and double sealed to prevent water entering the gearbox. The unit shall be mounted on stainless steel legs with neoprene rubber cushions.</p>		
5.9.2 CAPACITY: 600kg		
5.9.3 DIMENSIONS: 670 x 1150 x 1180mm Tray slide: 600 x 1100 x 100mm		
5.9.4 TECHNICAL DATA: Worm speed: 150 r/min Motor rating: 2.2kW, 400V, 3 Phase 50Hz Power Supply		

6. Summary of Items

correctional centre	electrical phutu pot		direct steam phutu pot: 250L	tilting fry pan	convection-steamer oven		3-plate solid top range	meat saw	vegetable processor	potato peeler	food mixer	bread slicer	Industrial scale	mincer
	350 L	250 L			40Pn	20Pn								
Klerksdorp	4	4	0	03	1	0	1	1	1	1	1	0	0	0
Rooigrond	0	3	3	1	1	0	1	1	1	1	1	0	0	0
Thohoyandou	0	3	0	1	0	1	1	1	1	1	1	1	0	0
Modimolle	0	4	0	1	0	1	1	1	1	1	1	0	1	0
Polokwane	0	4	0	1	1	0	1	1	1	1	1	0	0	1
Total	4	18	3	07	3	2	5	5	5	5	5	1	1	1