

PROVISION OF NEW KITCHEN EQUIPMENT AND FURNITURE FOR CANTEEN

TRANSNET NATIONAL PORTS AUTHORITY

A DIVISION OF TRANSNET LIMITED

PROJECT SPECIFICATIONS

**PROVISION OF NEW KITCHEN EQUIPMENT AND FURNITURE FOR CANTEEN AT
THE PORT OF RICHARDS BAY; KWAZULU,**

TABLE OF CONTENTS

Part A: Preliminary and General

Part B: Project Specification

Part C: Day-works

Part D: Schedule of Quantities

Part E: Technical Evaluation Criteria

<u>NAME</u>	<u>DESIGNATION</u>	<u>SIGNATURE</u>	<u>DATE</u>
Sithsaba Qali	Project Manager		
Phiren Misra	Facilities Manager		
Victor Mdlalose	Deputy Port Engineer		

PART A: GENERAL

CLAUSE CONTENTS

A1	SCOPE OF WORK
A2	BUSINESS NAME
A3	COMPLETION OF WORK
A4	PENALTIES FOR LATE COMPLETION
A5	ADVANCE PAYMENT FOR MATERIAL AND/OR PLANT AND/OR EQUIPMENT SUPPLIED BY THE SUPPLIER
A6	CONTRACT PRICE ADJUSTMENT FACTOR
A7	INSURANCE
A8	STANDARDISED SPECIFICATIONS
A9	SCHEDULE OF QUANTITIES
A10	DAYWORK
A11	FACILITIES FOR THE PROJECT MANAGER
A12	OTHERS ON SITE
A13	SITE ARRANGEMENTS
A14	WARRANTY

A1 SCOPE OF WORK

This contract covers supply, deliver, test functionality and handover fully functional equipment and furniture to TNPA (Real Estate Department) in the Port of Richards Bay, hereinafter referred to as the "Works", and any other work arising out of or incidental to the above, or required of the Supplier for the proper completion of the Works in accordance with the true meaning and intent of the contract.

A2 BUSINESS NAME

Transnet Limited will for the purpose of this contract be trading and hereinafter be referred to as **Transnet National Ports Authority (TNPA)**, a Business Division of Transnet who, through its authorized representatives, shall execute the contract on behalf of Transnet.

A3 COMPLETION OF WORK

A3.1 Transnet requires that the Works be completed in **3 months of the date of notification of acceptance of tender**, which shall include any statutory holiday falling within these periods. The completion date will be determined by adding the completion period specified for the stage to the date of notification of acceptance of the tender or the dates stated in the letter of notification of acceptance of tender whichever is the later.

A4 PENALTIES FOR LATE COMPLETION

A4.1 Should the Supplier fail to complete the Works by the date stipulated in the contract, or should he/she fail to complete any of the stages within the times stipulated for each stage or such extended date/s as may be allowed by Transnet, he/she shall pay to Transnet as penalties in terms of the Conventional Penalties Act, 1962 as amended, the following amounts for each day or part thereof during which the works or any stage thereof remains incomplete.

Stage

Penalty

Works R1000.00

A5 ADVANCE PAYMENT FOR MATERIAL AND/OR PLANT AND/OR EQUIPMENT SUPPLIED BY THE SUPPLIER

A5.1 No advance payment, for materials, plant and/or equipment supplied by the Supplier for the purpose of incorporation/installation as part of the works, will be made by Transnet.

A5.2 Nothing contained herein shall in any way affect or diminish the Supplier's obligations in terms of the contract for the safe custody of the materials and equipment and for the compliance thereof in all respects with the specifications and standards specified.

A6 CONTRACT PRICE ADJUSTMENT FACTOR

No contract price adjustment will be made for this contract. The Supplier shall be paid a fixed price.

A7 INSURANCE

the Supplier shall provide Insurance cover for Loss or damage to the goods until they are delivered to TNPA. The minimum amount of cover is replacement cost plus any other cost necessary to replace the goods. The TNPA will only cover the goods after delivery.

A8 LATEST EDITION OF SPECIFICATIONS/STANDARDS

All specifications/standards referred to in the contract documents but not bound therein shall be the latest edition or revision published at least 3 months before the closing date for receipt of tenders.

A9 SCHEDULE OF QUANTITIES

A9.1 The quantities in the Schedule of Quantities are estimated and may be more or less than stated. The Supplier shall submit with his/her tender a complete and detailed priced schedule (prepared in ink) for the Works. All work covered by the schedule including work resulting from

modifications or alterations to drawings, shall be measured and paid for according to the completed schedule.

- A9.2 The absence of stated quantities in the schedule is no guarantee that none will be required. Reasonable and sufficient rates and/or prices shall therefore be inserted to every item, as such prices will be considered when awarding the contract.

A10 DAYWORK

A10.1 Day Labour Schedule

The Supplier shall complete the schedules for day labour and quote the hourly rates. The rates shall not be extended to the amount columns and the total incorporated in the summary of prices.

A10.2 Day work Authority

No work is to be carried out as a charge to daywork without a prior written order of the Project Manager.

A10.3 Day work Quantities Provisional

The quantities provided for day work are provisional.

A11 FACILITIES FOR THE PROJECT MANAGER

No facilities are required for the Project on site.

A12 OTHERS ON SITE

Tenderers are advised that, during the currency of this contract, staff of TNPA and others will also be working in the area. The Supplier shall conduct operations and re-arrange program of work if instructed by the Project Manager so as not to impede or restrict the operations of others.

A13 SITE ARRANGEMENTS

A13.1 Access to the delivery site will be via the Newark Road and Ventura road.

A13.2 Delivery Site

A work site will be made available to the Supplier for the duration of the contract free of charge for establishing such offices, stores, repair shops, etc. as may be required and will be pointed out at the site inspection. All site preparation done by the Supplier shall be to his/her account.

The Supplier shall maintain the work site in a neat and tidy condition to the satisfaction of the Project Manager.

A13.3 Entrance Security Permits

The Supplier shall take out temporary entry permits for all staff working within the Port. All costs incurred shall be borne by the Supplier and shall be included in the tendered rates.

A13.4 Damage to Existing Structures

The Supplier shall be held responsible for any damage to existing infrastructure; fair wear and tear accepted and shall repair it to the satisfaction of the Project Manager on conclusion of the Works. For this purpose, a joint inspection with the Project Manager will be carried out prior to occupation and any existing damage noted.

A13.4.1 Housing

Housing of the Supplier's staff on site will not be permitted.

A13.4.2 Communication with Port Authority

All correspondence/applications/notices with the Port Authorities shall be directed through the Project Manager.

A13.5 Local Authority

The Supplier shall in all respects adhere to the conditions laid down by the local Authority with specific reference to accommodation, sanitation requirements, and pollution prevention.

A13.6 Safety Induction

The Supplier shall arrange that staff attend the Transnet National Ports Authority Safety Induction Course. The duration will be a maximum of 4

hours and no charge will be levied by the Transnet National Ports Authority. The Supplier shall not be entitled to claim for loss of production whilst staffs are attending the course.

A14 WARRANTY/GUARANTEE

The warranty period of twelve (12) months from the date of acceptance shall cover latent defects in components and manufacture, or incorrect installation of equipment but excludes breakages, misuse, abuse, and neglect by the end-user. The warranty shall cover all parts, labour, traveling, and accommodation costs.

PART B: PROJECT SPECIFICATION

- B1 SCOPE OF WORK**
- B2 PROGRAMME AND METHOD OF WORK**
- B3 CLEARING OF SITE**
- B4 WORK SPECIFICATION**
- B5 GENERAL**
- B6 ENVIRONMENTAL RESPONSIBILITY**
- B7 TO BE PROVIDED BY SUPPLIER**
- B8 COID/OSH ACT**
- B9 MEASUREMENT AND PAYMENT**
- B10 SCHEDULE OF QUANTITIES**

PART B: PROJECT SPECIFICATION

B1 SCOPE OF WORK

This contract covers supply, deliver, install, test functionality and handover fully functional equipment and furniture to TNPA (Real Estate Department) in the Port of Richards Bay.

B2 PROGRAMME AND METHOD OF WORK

The Supplier shall submit a detailed bar chart or project schedule, method of work statement to the Project Manager prior to commencement of work.

B3 CLEARING OF SITE

No site to be cleared

B4 WORK SPECIFICATION

B4.1 supply, deliver, install, test and handover new kitchen equipment in the canteen.

B4.2 supply, deliver and handover new furniture such as tables and chairs in the canteen.

B5. GENERAL

B5.1 It is important to note that there may be slow traffic delays to the delivery site due to heavy-duty trucks in the Port, the Supplier must exercise caution and patience when driving in the Port.

B6. ENVIRONMENTAL RESPONSIBILITY

B6.1 The Supplier shall comply with all the relevant Environmental Legislation as required by law.

B6.2 The Supplier also undertakes to minimize noise pollution during the installation of equipment so they do not disturb employees in the surrounding offices.

B7 TO BE PROVIDED BY THE SUPPLIER

- B7.1 The Supplier shall supply all transport, labour, consumables, tools and equipment to carry out the work as described above.
- B7.2 The Supplier shall ascertain that staff is competent and that suitably trained and qualified staff as shall carry out all work required by law where applicable. Proof of specialised training to be provided before commencement of work.
- B7.3 The Supplier shall ascertain that all staff undergo induction training provided by Transnet National Ports Authority and ensure that documentary proof of the training is available on the health and safety file on site.
- B7.4 The Supplier shall ascertain that staff uses appropriate personal protective equipment where applicable as required by law.
- B7.5 A written Health and Safety plan.
- B7.6 A Safety File that must be always updated and kept on site.
- B7.7 A site diary and instruction book.
- B7.8 Site diaries shall be kept on site and be completed daily. Completed diaries must be signed by the Supplier and the Project Manager and must be submitted weekly.
- B7.9 The Supplier shall ensure that all the required documents are returned. Of which failing to submit, the tenderer will be disqualified.

**B8 OCCUPATIONAL INJURIES AND DISEASES ACT:
OCCUPATIONAL HEALTH AND SAFETY ACT**

- B8.1 The Supplier shall comply with the Compensation for Occupational Injuries and Diseases Act 1993 (Act 130 of 1993), and any amendment thereof.
- B8.2 The Supplier undertakes to carry out its obligations in accordance with the requirements of the Occupational Health and Safety Act, 1993 (Act 85 of 1993) and Regulations and comply with all requirements of the Act.
- B8.3 The Supplier also undertakes to comply with the Safety Rules of Transnet, as adopted from time to time, a copy of which can be obtained from the relevant Project Manager.
- B8.4 The Supplier shall at his/her own costs comply with provisions of all such laws, Provincial Ordinances, Local Authority Bylaws and all relevant Regulations framed thereunder which are applicable to the work to be undertaken.

**B9 SAFETY HEALTH AND ENVIRONMENTAL FILE REQUIREMENTS FOR
THIS PROJECT**

SHE File is to be kept on site at all times and has to contain amongst the others.

- Principal Suppliers Organogram
- Letter Of Good Standing With Compensation Fund
- Notification Letter Of Construction Work ~ Department Of Labour (If Applicable)
- Appointments
- Induction: Employees And Visitors: Staff Medical Certificates
- Principal Supplier's SHEQ Policy
- Health & Safety Plan, Integrated Legal Register, Client Specification.
- Fall Protection Plan (If Applicable)
- Risk Assessments:
- Safe Operating Procedures

- Method Statements:
- Incidents / Accidents Register And Investigation Reports
- Emergency Contact Telephone Numbers
- Emergency Plan
- Documented Proof Of Daily Toolbox Safety Talks/ DSTI
- Inspections Checklist
- Mandatary Agreement (Section 37)
- Communication Plan
- Training Records and Competency Certificates
- General
- Project specific Environmental management Plan.

B10 MEASUREMENT AND PAYMENT

B10.1 No payment shall be made if the work had not been done satisfactorily.

B11 SCHEDULE OF QUANTITIES

The quantities in the Schedule of Quantities are provisional and shall be used for tender purposes only.

PART C: DAYWORKS

C1 Day works

Should the Transnet National Ports Authority require work not covered by any item in the Schedule of Quantities and Prices, to be carried out by the Supplier, this may be undertaken on a day work basis, but only with the prior written authority of the Project Manager. The prices for day work quoted in the Schedule of Quantities and Prices are to include for the use of the Supplier's tools, fuel, supervision, etc., including profit.

PART D: SCHEDULE OF QUANTITIES

ITEM NO.	DESCRIPTION	UNIT	QTY	RATE	AMOUNT
1	Heavy-Duty Conveyor Toaster 208V with Power Control and Belt Speed Control Weight: 332kg(L x W x H): 461 x 394 x 343mm Electrical: 120V, 1800	Each	1		
2	Microwave Oven: • Inverter System • Anti-Bacterial Easy Clean • Touch Controller • One Body Capacity: 42L Finishing/Material: stainless steel Exterior Dimension (L x W x H): 544 x 432 x 308 (mm) Output Power:1200 W Type: Solo with Smart Inverter	Each	2		
3	Combi Oven: Capacity: 20 x 2/1 GN Number of Meals per Day: 150 - 300 (Guide only) Lengthwise Loading: 1/1, 1/2, 2/3, 1/3, 2/8 GN Width: 1.084mm Depth: 996mm Height: 1.782mm Water Inlet: R 25mm Water Outlet: DN 50	Each	1		

	Water Pressure: 150 - 600kPa or 0.15 - 0.6mPa Weight: 332kg Mains Connection: 3 NAC 400V Fuse: 3 x 100A "Dry Heat" Connection: 64.2kW "Moist Heat" Connection: 54kW				
4	Boiling Pan: Oil jacketed boiling pan with Fitted with Spring-balanced lid with safety handle, breather tube, oil filler pipe, oil drain valve and chrome Dimension (L x W x H): 920 x 947 x 880mm Pan Capacity: 135L Oil Jacket Capacity: 36L Electrical Load: 9kW, 400V, 3 Phase, Neutral and Earth Weight: 100kg Crated Size & Weight: 1190 x 990 x 1200mm – 162kg	Each	1		
5	Baine Marie insert configurations 5 Division with Sneeze Guard: • Bain Marie well manufactured from AISI type 304 CR- NIstainless steel • Surround and closure panels 430 stainless steel • Thermostatically controlled immersion element 0°C - 110°C with low water cut-out	Each	3		

	• Swivel waste with gate valve fitted • Capacity 5 x 1/1 GN pans (pans optional extra) • Insulation – 15mm doors only • Pre-set thermostat 70°C (hot closet) Dimension (L x W x H): 1785 x 750 x 910mm Electrical Load: 5.5kW, 230/400V, 2 Phase, Neutral and Earth Weight: 190kg Crated Size & Weight: 1870 x 820 x 1150mm – 252kg				
6	Baine Marie insert configurations 3 Division with Sneeze Guard: • Bain Marie well manufactured from AISI type 304 CR-NI stainless steel • Surround and closure panels 430 stainless steel • Thermostatically controlled immersion element 0°C - 110°C with low water cut-out • Swivel waste with gate valve fitted • Capacity 3 x 1/1 GN pans (pans optional extra) • Insulation – 15mm doors only • Pre-set thermostat 70°C (hot closet)	Each	3		

	Dimension (L x W x H): 1105 x 750 x 910mm Electrical Load: 5.5kW, 230/400V, 2 Phase, Neutral and Earth Weight: 134kg Crated Size & Weight: 1200 x 820 x 1150mm – 174kg				
7	Stainless display cabinet: • Fully adjustable • Robust construction • Easily assembled • Choice of finish to suit application • Easy to clean Description: Shelf Finish: Stainless steel Dimension (L x W x H): 1150 x 500mm Weight: 7kg	Each	1		
8	Tilting Pan: • Pedestal mounted tilting fry pan • Pan suspended on trunnions with bushes providing smooth tilt operation by means of a worm and wheel mechanism • Spring-balanced lid with heat-resistant handle • Tilt-up element for easy cleaning Dimension (L x W x H): 1310 x 785 x 915mm	Each	2		

	Pan Interior: 765 x 590 x 200mm deep Pan Capacity: 80L Electrical Load: 15kW, 400V, 3 Phase, Neutral and Earth Weight: 155kg Crated Size & Weight: 1380 x 860 x 1240mm - 218kg				
9	Flat Top Grill: - High performance counter model fry-top that is modular to all Vision equipment - Heating is controlled by a variable thermostat up to 250°C Dimension (L x W x H): 600 x 600 x 400mm (H) Electrical Load: 6.6kW, 400V, 2 Phase, Neutral and Earth	Each	2		
10	Electric Deep Fryer: - Pan and surround manufactured from type 430 stainless steel - Large surge area and effective cold zone - Each 20L pan fitted with 15kW stainless steel tubular steel sheathed elements protected by a perforated stainless steel fish plate - Stainless steel front, door and side panels	Each	1		
11	4 Plate Gas Stove: Open Burners: 4	Each	1		

	Dimension (L x W x H): 1000 x 850 x 910mm Gas Rating: 118 000kJ/hr Gas Pressure: LPG 2.7kPa Natural Gas: 2kPa Gas Connection: 20mm BSP Weight: 223kg				
12	Chairs: Material: Stainless Steel Dimension (L x W x H): 400 x 380 x 750mm (H)	Each	80		
13	4 seater tables: Material: Stainless Steel Number of Seats: 4 Shape: Rectangular Dimension (L x W x H): 1200 x 750 x 800mm	Each	20		
14	Food Warming Display Equipment: - Stainless steel exterior with two Dutch doors and a horizontal transport handle on each end of the cart - Cabinet is controlled with an On/Off power switch, adjustable, electronic thermostat which includes a heat indicator light, temperature set button, and temperature increase and decrease buttons - A full-perimeter, wall-friendly bumper is included, along with four (154mm) heavy	Each	2		

	duty casters, 2 rigid and 2 swivel with brake - Flexible choice of pre-plated meal service: This banquet cart will also hold covered meals without plate carriers - Additional shelves will equip cart to hold pre-plated meals without covers, trays, and bulk food items in pans Dimension (L x W x H): 954 x 773 x 1714mm Capacity: 190kg Electrical Load: 230V, 1 Phase, Neutral and Earth Crated Weight: 164kg				
15	Preparation Table - stainless steel top - Stainless steel legs with adjustable foot pieces - Heavy duty galvanised backing sheet with bitumastic sound deadening 150mm high splash back to rear Dimension (L x W x H): 1650 x 650 x 910mm Weight: 51kg Crated Size & Weight: 1720 x 720 x 575mm – 76k	Each	4		
16	Trolley - Stainless steel tubular frame - Three tier stainless steel trays - Robustly constructed	Each	2		

	• Suitable for carrying multi pots with plinth and drip trays • 100mm diameter swivel castors Dimension (L x W x H): 890 x 533 x 940mm Weight: 35kg Crated Size: 970 x 600 x 1150mm Crated Weight: 58kg				
17	Retail counter table: • Open Rear Storage with 2 rows with Adjustable Wood Shelves • Shape: L • Material: wood Dimension (L x W x H): 2134 x 610 x 1016mm	Each	1		

18	Hot Box • Hold combinations of GN food pans, sheet pans, trays and pizza boxes in one cart • Adjustable stainless steel universal rails take the guess work out of choosing different rail systems each time • Perfect for applications requiring frequent door opening and closing • Remains cool to the touch during operation	Each	2		
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	• Holds food at safe temperatures even when unplugged • On average over 50% more efficient than leading metal carts • Keeps food safely between 65°C to 74°C with convenient pre-set, gentle non-radiant heat • Separate, dual compartments with heaters on one or both doors for maximum menu flexibility External Dimensions: 702 x 851 x 1673mm (H) Compartment Dimensions: 537 x 737 x 673mm (H) Electrical Load: 506W, 220V/heater Weight: 105.2kg				
19	Double Bowl Preparation Sink • All 430 type stainless steel • Cold pressed bowl AISI 304CR NI grade stainless steel with 40mm waste outlet hole • 150mm high splash back to rear • Heavy duty backing sheet with bitumastic sound deadening • Stainless steel legs with adjustable foot pieces Dimensions: 2250 x 650 x 910mm (H)	Each	1		

	Bowl Dimensions: 505 x 505 x 250mm (D) Weight: 61kg Crated Size & Weight: 2320 x 720 x 525mm – 83kg				
20	Chest freezer Size: 175l Cooling Function: 142l Heating Function: A Variable Speed: Yes Variable Temperature: Yes Dehumidification Function: Yes Defrost Drain System Aluminium Interior: Yes Baskets: Yes (one) Product Weight: 29.0 kg Product Dimensions: 655mm(L) x 575mm(W) x 890mm(H)	Each	5		

Table 1: Schedule of Quantities

PART D: TECHNICAL EVALUATION CRITERIA**PREQUALIFICATION CRITERIA:**

Suppliers shall have a gas Certificate of Compliance according to South African Qualifications Certification Committee (SAQCCGAS)

WITNESSES:

1. _____

Supplier:

2. _____

Date:**WITNESSES:**

1. _____

NPA:

2. _____

Date:**SUMMARY**

PART	DESCRIPTION	AMOUNT
A	Preliminary and General	
B	Provision of New Kitchen Equipment and Furniture for Canteen	
Sub-total carried forward to tender form		
15% VAT		
TOTAL		

TOTAL AMOUNT IN WORDS (Excl. VAT):

WITNESSES:

1. _____ **Supplier:** _____

2. _____ **Date:** _____

WITNESSES:

1. _____ **NPA:** _____

2. _____ **Date:** _____