



Matimba Power Station

Matimba Doc
Number

N/A

Support Services

Scope of Work

—

22

As required

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Authorised by

PM Sibanda

Finance Manager

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1. INTRODUCTION

This document outlines the scope of work for the supply, delivery, installation, testing and commissioning of canteen equipment for Matimba Power Station, located in Lephalale. The objective of this scope is to ensure that all equipment supplied is suitable for industrial food preparation operations, complies with applicable safety and quality standards, and is installed in accordance with Eskom requirements and statutory regulations.

The work shall be executed as a once-off project by a suitably qualified and experienced contractor with proven expertise in supply and installation of industrial kitchen equipment.

2. SUPPORTING CLAUSES

2.1 SCOPE

The purpose of this document is to set out the work required for the supply, delivery, installation, testing, and commissioning of canteen equipment, and explains the technical standards and requirements that must be followed when carrying out the work.

2.1.1 Purpose

The purpose of this document is to set out the minimum technical and non-technical requirements for the supply, delivery, and installation of canteen equipment required for the execution of the work

2.1.2 Applicability

This document shall apply to Matimba Power Station, Support Services.

2.2 NORMATIVE/INFORMATIVE REFERENCES

Parties using this document shall apply the most recent edition of the documents listed in the following paragraphs.

2.2.1 Normative

- [1] ISO 9001 Quality Management Systems.
- [2] OHS Act 85 of 1993 Occupational Health and Safety Act
- [3] Insert normative document references here.
- [4] 240-97834173 Construction Regulation Guideline
- [5] SANS 10252-1 Water supply and drainage for buildings Part 1: Water supply installations for buildings
- [6] SANS 10252-2 Water supply and drainage for buildings Part 2: Drainage installations for buildings
- [7] SANS 532 Standards and Specifications for industrial, medical, propellant, food and beverage refrigerants and breathing gases
- [8] 240-56356396 Earthing and Lightning Protection Standard

2.2.2 Informative

- [1] 32-391 Eskom Integrated Risk Management Procedure
- [2] Act no 102 of 1980 - National Key Point
- [3] Act 107 of 1998 National Environmental Management

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2.3 DEFINITIONS

Definition	Description
Commissioning	The The process of inspection, testing and verification to confirm that equipment operates safely and according to design specifications before handover.
Contractor	The appointed supplier responsible for the supply, delivery, installation and support services for the canteen equipment.
Employer	Eskom Holdings SOC Ltd represented by Matimba Power Station personnel
Hazard Identification and Risk Assessment (HIRA)	A systematic documented process used to identify hazards, assess risks and implement control measures before commencement of work activities.
Installation	The assembly, positioning, connection and setup of equipment for operational use.
Permit to Work (PTW)	A formal written authorisation issued in terms of the Plant Safety Regulations (PSR) to perform work on plant or equipment under controlled conditions.
Personal Protective Equipment (PPE)	Protective clothing or equipment worn for specific work activities to minimise exposure to workplace hazards as determined through HIRA and Employer safety requirements.
Qualified Electrician	A person certified and authorised to perform electrical installation and testing work in accordance with applicable legislation.
Refrigeration Technician	A certified person responsible for installation, testing and maintenance of refrigeration and cold room systems.
Toolbox Talk	A short safety discussion conducted before commencement of work activities to communicate hazards, controls measures and safe working procedures associated with the tasks at hand.
Walk-in Cold Room	An insulated refrigerated room designed to maintain chilled temperatures for food storage.
Walk-in Freezer	An insulated refrigerated room designed to maintain frozen storage temperatures.

2.3.1 Disclosure Classification

Controlled disclosure: controlled disclosure to external parties (either enforced by law, or discretionary).

2.4 ABBREVIATIONS

Abbreviation	Description
AC	Alternating Current
COIDA	Compensation for Occupational Injuries and Diseases Act
GN	Gastronorm
HIRA	Hazard Identification and Risk Assessment
HVAC	Heating, Ventilation and Air Conditioning
IEC	International Electrotechnical Commission
LCD	Liquid Crystal Display
LED	Light Emitting Diode

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Abbreviation	Description
NRCS	National Regulator for Compulsory Specifications
OHS	Occupational Health and Safety
PPE	Personal Protective Equipment
PSR	Plant Safety Regulations
PTW	Permit to Work
PU	Polyurethane
QA	Quality Assurance
RPM	Revolutions Per Minute
SABS	South African Bureau of Standards
SANS	South African National Standards
SHE	Safety, Health and Environment
TIN	Titanium Nitride
USB	Universal Serial Bus
V	Volt
WRAS	Water Regulations Advisory Scheme

2.5 ROLES AND RESPONSIBILITIES

2.5.1 Project Manager

- Act as Employer's representative for administration and coordination of the contract.
- Ensure compliance with the approved scope of work, contract requirements and site procedures.
- Review and approve contractor documentation including the Safety File, HIRA and Method Statements before commencement of work.
- Coordinate site access, inductions and Permit to Work (PTW) requirements.
- Monitor contractor performance, quality and compliance with SHE requirements.
- Conduct inspections and verify installation, testing and commissioning activities.
- Ensure defects and non-conformances are corrected before handover and payment approval.

2.5.2 Contractor

- Supply, deliver and install all specified canteen equipment in accordance with the contract and manufacturer specifications.
- Ensure all personnel are qualified, competent, medically fit and properly supervised.
- Submit all required documentation prior to commencement of work, including Safety File, HIRA, Method Statements and proof of competency.
- Comply with Eskom SHE requirements, Plant Safety Regulations (PSR) and Life Saving Rules.
- Ensure all work is performed safely under approved PTW conditions where applicable.

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- Provide all required tools, transport, lifting equipment and PPE.
- Ensure electrical and refrigeration work is carried out by qualified personnel.
- Conduct testing and pre-commissioning checks before handover.
- Maintain good housekeeping and protect Eskom property during execution of the works.
- Rectify defects and ensure all materials and workmanship comply with applicable SANS and statutory requirements.

2.6 PROCESS FOR MONITORING

The Project Manager shall monitor the execution of the works to ensure compliance with the scope of work, quality requirements, SHE requirements and applicable statutory regulations.

The Contractor shall maintain all supplied equipment in a clean, safe and operational condition during installation and commissioning until final handover to Eskom.

2.7 RELATED/SUPPORTING DOCUMENTS

Not Applicable.

3. DOCUMENT CONTENT

3.1 SCOPE OF WORK

3.1.1 Overview of scope

The scope of work includes the supply, delivery, installation, testing and commissioning support of industrial canteen equipment at Matimba Power Station.

The Contractor shall provide all labour, supervision, tools, lifting equipment, transport and materials required for the execution of the works.

The works include, but are not limited to:

- Supply and delivery of all specified canteen equipment.
- Offloading, handling and positioning of equipment on site.
- Installation and assembly of all equipment.
- Electrical termination and connection of equipment by qualified electricians.
- Refrigeration installation and commissioning support for cold rooms and freezer units.
- Plumbing and drainage connections where applicable.
- Ventilation and extraction alignment where required for cooking equipment.
- Functional testing and pre-commissioning checks.
- Rectification of defects identified during installation and testing.
- Provision of operating manuals, warranty certificates and compliance documentation.
- Site housekeeping and removal of waste material after completion of works.

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All installation work shall comply with applicable statutory requirements, manufacturer specifications, Eskom SHE requirements and relevant SANS standards.

3.2 TECHNICAL REQUIREMENT AND SPECIFICATIONS

3.2.1 General Technical Requirements

The Contractor shall ensure that:

- All equipment supplied is new, unused and commercial grade.
- All materials used are SABS approved and suitable for industrial kitchen environments.
- Equipment is installed according to manufacturer specifications.
- All electrical work complies with applicable electrical regulations and standards.
- Refrigeration systems are installed and commissioned by qualified refrigeration technicians.
- Plumbing installations are leak free and compliant with applicable standards.
- Equipment is tested for functionality and operational performance prior to handover.
- All equipment is supplied with a minimum 12-month warranty unless otherwise specified.

3.2.2 Cooking Equipment

3.2.2.1 Vulcan Convection Rational Oven – 20 Tray Capacity

- Minimum 20 trays (GN 1/1 size)
- Roll-in trolley system for bulk loading
- Designed for high-volume production (150–300+ meals/day)

Construction

- Full stainless steel (Grade 304) interior and exterior
- Double-glazed glass door with cool-touch handle
- Heavy-duty hinges and locking system
- Interior lighting for visibility
- Hygienic and corrosion-resistant construction

Operating System

- Convection (hot air circulation) plus steam injection/combi mode
- Programmable or manual controls
- Multiple cooking modes:

- Dry heat
- Steam
- Combination (steam and convection)

Temperature Range

- Minimum: 50°C
- Maximum: 250°C – 300°C

Electrical Requirements

- Power supply: 380–400V, 3 Phase, 50Hz
- Power rating: ±36 kW – 37 kW
- Suitable circuit protection required

Water Requirements (Combi Function)

- Water inlet: ¾ inch BSP connection
- Water outlet/drain connection
- Operating pressure: approximately 1–6 bar

Dimensions (Typical)

- Width: ±900 – 1000 mm
- Depth: ±850 – 950 mm
- Height: ±1800 – 1970 mm
- Weight: 250 – 420 kg

Warranty

- Minimum 12-month warranty

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- Relevant SANS standards

3.2.2.2 MOD 250 OM2 – 250L Electric Indirect Boiling Tilting Pot

General Description

A fully electric, indirect heating boiling pan with integrated mixing function and electric tilt discharge, designed to cook large batches of soups, sauces, stews, pap, porridge, stocks and other high-volume cooked foods.

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Capacity and Volume

- Nominal volume: 250 litres usable cooking capacity

Electrical and Power

- Power supply: 3 Phase 400 V AC
- Boiling mode: approximately 27.1 kW
- Boiling and mixing mode: approximately 28.7 kW

Heating System

- Indirect heating with electric elements heating the steam water jacket
- Prevents sticking and burning
- Temperature range: approximately 3°C – 120°C
- Heat-up time: maximum approximately 80 minutes from cold

Mixing and Stirring

- Integrated removable mixer arm
- Multiple mixing speeds
- Forward and reverse rotation

Tilting and Discharge

- Electric automatic tilt discharge mechanism

Construction and Materials

- Outer body: Grade 304 stainless steel
- Inner vessel: Grade 316 stainless steel
- Wave control panel

Dimensions and Weight

- Overall dimensions: approximately 1510 mm (W) × 1057 mm (D) × 1330 mm (H)
- Weight: approximately 345 kg

3.2.2.3 Vulcan Tilting Pan 95 litres Capacity

- Minimum capacity: 80 litres

Construction

- 2 mm AISI 304 stainless steel pan
- 10 mm mild steel base plate
- Fully welded hygienic design

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- Stainless steel pedestal base

Electrical Requirements

- 6 x Incoloy sheathed heating elements
- Power output: ±15 kW
- Supply: 400V, 3 Phase, 50Hz

Dimensions

- Width: ±1310 mm
- Depth: ±785 mm
- Height: ±915 mm
- Internal pan size: 765 × 590 × 200 mm

Weight

- Unit weight: ±155 kg
- Crated weight: ±218 kg

Performance Features

- Even heat distribution
- Rapid heat-up capability
- Multi-purpose cooking surface

Safety Features

- Thermostatic control
- Overheat protection
- Heating element cut-off on tilt
- Cool-touch handles

Accessories

- Spring-balanced lid with heat-resistant handle

Warranty

- Minimum 12-month warranty

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- Relevant SANS standards

3.2.2.4 Vulcan Heavy Duty Solid Top Griller – Electric (900mm) Capacity

Specification	Details
Model	FGEO900
Type	Floor-standing electric flat-top griller
Cooking Surface	Solid flat plate
Plate Thickness	12 mm heavy-duty steel
Power Output	12 kW
Voltage	380 V, 3 Phase (N + E)
Frequency	50 Hz
Dimensions (W × D × H)	918 × 765 × 1000 mm
Grill Area	914 × 550 mm
Weight	±100 kg
Construction	Heavy-duty full stainless steel
Mobility	Rear castors
Compliance	SABS IEC60335 commercial standard

3.2.2.5 Soup Warmer – Stainless Steel 9 L

Capacity and Construction

- Net capacity: approximately 9 litres
- Stainless steel body
- Removable stainless steel insert pot

Heating and Temperature

- Electric heating element
- Adjustable thermostat approximately 30°C – 95°C

Electrical

- 230V / 50–60 Hz
- Approximately 0.4 kW

Dimensions and Weight

- Diameter: approximately 330 – 350 mm
- Height: approximately 350 – 380 mm
- Weight: approximately 4 – 6 kg

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3.2.2.6 Stainless Steel Urn – 35 Litres

Specification	Details
Capacity	35 litres
Material	Commercial-grade stainless steel
Heating	Electric concealed element
Power	220–240V / 2.0–2.5 kW
Control	Adjustable thermostat
Indicators	Power and warning lights
Safety	Auto shutoff and boil-dry protection
Dispensing	Built-in tap
Handles	Cool-touch handles
Level Indicator	Sight gauge
Lid	Locking or hinged lid

3.2.3 Refrigeration Equipment

3.2.3.1 Walk-in Freezer – 4.8m x 4.8m

Dimensions

- Internal size: 4.8 m x 4.8 m
- Height: ±2.4 m
- Floor area: ±23 m²

Temperature Range

- Operating temperature: -18°C to -25°C

Construction

- Polyurethane insulated panels
- 100–150 mm freezer-grade insulation
- Pre-painted galvanized steel/Aluzinc finish

Refrigeration System

- Monoblock or split unit
- Compressor, evaporator and air-cooled condenser

Electrical Requirements

- 380–400V, 3 Phase, 50Hz
- Digital thermostat and automatic defrost controls

Safety Features

- Emergency internal door release
- Temperature alarm system

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- Non-slip flooring
- Vapor-proof lighting

Accessories

- Shelving
- Pallet racking
- Strip curtains
- Temperature monitoring system

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- SANS cold storage standards

3.2.3.2 Walk in Cold Room – 3.6m x 2.4m

Capacity and Construction

Net capacity: approximately

Dimensions

- Internal size: 3.6 m x 2.4 m
- Height: ±2.4 m
- Floor area: ±8.6 m²

Temperature Range

- +2°C to +8°C

Construction

- Modular insulated polyurethane panels
- 75–100 mm insulation thickness
- Food-safe internal finish

Refrigeration System

- Monoblock or split refrigeration unit
- Hermetic/scroll compressor
- Evaporator with fans
- Air-cooled condenser

Electrical Requirements

- 220–240V single phase or 380–400V 3 phase

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- Digital thermostat
- Automatic defrost
- Overload protection

Safety Features

- Internal emergency release
- Non-slip flooring
- Hygienic easy-clean surfaces

Accessories

- Adjustable shelving
- Strip curtains
- Temperature monitoring system

Warranty

- Minimum 12-month warranty

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- Relevant SANS standards

3.2.3.3 Bottom fridge freezer 222 Litre

Capacity & Dimensions

- Total net capacity: 222 L total capacity (fridge + freezer combined)
- Fridge compartment: ~159 L
- Freezer compartment: ~63 L
- H 1605 mm × W 550 mm × D 566 mm

Cooling & Performance

- **Energy efficiency class:** A-rated (energy efficient design)

Defrost type:

- Fridge: Automatic defrost
- Freezer: Manual defrost

Freezer star rating

- 4-star freezer (good for frozen food storage)

Colour

- White

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3.2.4 Bar fridge white 93lt

- **Capacity:** 93lt
- **Configuration:** Single door upright fridge
- **Color:** White (exterior) often plain finish
- **Freezer / Chiller:** Small icebox/chiller compartment inside
- **Thermostat:** Mechanical / adjustable temperature control
- **Door:** Reversible (swap left/right opening)
- **Power:** Standard 220–240 V / 50 Hz plug in
- **Defrost type:** Auto defrost model

3.2.4.1 Saladette Vulcan – Hinged Lid (380L)

Saladette Vulcan – Hinged Lid (380L) Specification Capacity & Storage

- Gross Capacity: 380 Litres

Internal Storage:

- 3 compartments (1 per door)
- Includes GN 1/1 shelves/grids

Top Section:

- Designed for GN pans

- Hinged stainless steel lid for ingredient access

Refrigeration System

- Temperature Range: +2°C to +8°C
- Cooling Type: Static or fan-assisted (model dependent)
- Refrigerant: R134a
- Defrost: Automatic

Electrical

- Power Consumption: ~0.30 – 0.31 kW
- Voltage: 220–240 V / 50 Hz (single phase)

Construction

- Exterior: High-grade 304 stainless steel
- Interior: Stainless steel
- Back Panel: Galvanized steel
- Worktop: Stainless steel prep surface
- Lid Type: Hinged stainless-steel lid (flip-up)

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Dimensions & Weight

- Dimensions (W × D × H):
- 1365 × 700 × 890 mm
- Weight: ~87 – 90 kg

Interior Features

- Shelves: 3 × GN 1/1 shelves included
- Doors: Self-closing with magnetic seals

3.2.5 Food Preparation and Utility Equipment

3.2.5.1 Industrial/Commercial Food Blender – Santos 62

General

- Commercial countertop blender
- Brushless motor technology

Performance

- Nominal power: approximately 1000 W
- Peak power: up to 3000 W
- Speed range: 2 500 – 15 000 RPM

Capacity

- Maximum jar capacity: 2.4 L
- Graduated usable markings: 1.4 L

Controls

- LCD touchpad
- 30 pre-programmed recipes
- USB programmable functions

Noise Reduction

- Soundproof enclosure
- Anti-vibration pad

Dimensions

- Width: 200 mm
- Depth: 247 mm
- Height: 441 mm

Weight

- Approximately 8.3 – 9.4 kg

3.2.5.2 Electric Platform Scale

Capacity and Accuracy

- Maximum capacity: 300 kg
- Accuracy: ± 100 g – 200 g
- Class III commercial accuracy

Construction

- 800 × 800 mm platform
- Mild steel/checker plate
- Four load-cell system

Electrical and Display

- AC mains supply
- Rechargeable battery
- LED/LCD indicator

Functions

- Tare
- Zero
- Unit conversion
- Counting function
-

Compliance

- NRCS approved
- OIML/IEC compliant

3.2.6 Gastronomy 20 Tray Trolley – Stainless Steel Specifications

- Compatible with Vulcan 20 tray oven
- Tray size: 600 × 400 mm

Dimensions

- Height: 1800 – 1930 mm
- Width: 450 – 700 mm
- Depth: 600 – 800 mm

Construction

- Stainless steel frame
- Welded runners

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- Hygienic easy-clean design

Mobility

- Four swivel castors
- Two locking castors

3.3 Food warmers

3.3.1 Anvil plate warmer – drop in

Capacity and Construction

- Model: *PWK1001*

- Stainless steel body

Heating and Temperature

- Electric heating element
- Adjustable thermostat approximately

Electrical

- 230V / 50–60 Hz
- Approximately 0.4 kW

Dimensions and Weight

- Cut Out Required: 385 mm (diameter opening in countertop)
- Overall Unit Size: 405 mm × 728 mm (H)
- Weight: approximately 19–25 kg
-

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- Relevant SANS standards

3.3.2 Vulcan Commercial Kitchen Cling Wrap Machine

Capacity and Construction

- Stainless steel body
- Film support: Adjustable film roll spindle for standard PVC/PE cling film.

Controls & *temperature control*

- On and off indicator
- adjustable heat suitable

Electrical

- 230V / 50–60 Hz

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- Approximately 0.7 kW

Film Compatibility

- Max film width: 380 mm–480 mm

Compliance

- *Food safety regulations*
- *Occupational Health and Safety requirements*
- *Electrical compliance standards*
- *Relevant SANS standards*

3.3.3 Infiniti Contemporary Chafing dish rolls top silver -330 mm

Construction & Materials

- Heavy gauge 18/10 stainless steel
- Full roll-top lid -90° and 180° positions.
- Detachable cover
- Polished mirror finish
- Contemporary stainless-steel legs
- Clutch system

Components

- *Deep stainless-steel food insert (pan) — holds hot food.*
- *Water pan (bain-marie pan)*

Diameter

- 330 mm (round design)

Heat & Condensation Management

- Ventilation holes
- Electric heating element

3.3.4 Chafer Rectangular Infiniti Contemporary – Rolltop

Construction & Materials

- Heavy gauge 18/10 stainless steel
- Full roll-top lid -90° and 180° positions.
- Detachable cover
- Polished mirror finish
- Contemporary stainless-steel legs
- *Clutch system*

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Components

- Food insert / pan (standard 65 mm deep).
- *Water pan (bain-marie pan)*

Capacity

- 9 litres

Heat & Condensation Management

- Ventilation holes
- Electric heating element

3.3.4 Stainless Steel Urn – Specification 35L

Capacity

- 35 liters

Material

- Commercial-grade stainless steel body (durable, hygienic)

Heating

- Electric concealed heating element for rapid boil & easy cleaning

Power:

- 220–240 V

Control

- Adjustable thermostat / temperature control

Indicator

- Power & warming indicator lights

Safety

- Auto shutoff / boil-dry protection (on many models)

Dispensing

- Built-in tap/faucet (drip-free pour)

Handles

- Cool-touch side handles for safe transport

Level Indicator

- Sight gauge/water level indicator

Lid

- Locking or hinged lid to retain heat and prevent spills

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3.3.5 Classed P500A Pass Through Commercial Dishwasher

Capacity

- Up to ~40 racks/hour ($\approx$ 720 plates/hour) suited to medium large dining facilities.
- Basket size: 500 x 500 mm (standard commercial dishwasher rack).
- Max plates per rack: 18.

Dimensions

- Width: ~630 mm
- Depth: ~712 mm
- Hood Closed Height: ~1470–1520 mm
- Hood Open Height: ~1890–1960 mm

Performance & Programs

- Three wash programs
- Continuous hood clean system
- Double filtration system

Water & Drain

- Water supply connection: 3/4" BSP.
- Minimum required water pressure: ~2 bar.
- Drain size: Ø 40 mm.

Electrical

- Multi-voltage support:
- Standard 3-phase: 380–415 V / 50 Hz
- Approx. net weight: ~130 kg.

Temperatures

- Rinse boiler temperature: 82 °C (for sanitising).
- Wash tank temperature: approx. 55 °C.

Inlet & Outlet Tables

- Inlet Table + Sink 1150 mm Boxed Edge Including Splashback
- Outlet Table – 1150 mm Boxed Edge

Construction

- Stainless steel bench top

Compliance

- Food safety regulations
- Occupational Health and Safety requirements
- Electrical compliance standards
- SANS cold storage standards

3.3.2.1 Safety requirements

The Contractor shall comply with all applicable Eskom Safety, Health and Environmental (SHE) requirements, the Occupational Health and Safety Act, Plant Safety Regulations (PSR), Eskom Life Saving Rules and all site-specific requirements applicable to Matimba Power Station for the duration of the contract.

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- An Environmental Policy, Aspects and Impacts Register and Method Statement are submitted prior to commencement of work.

3.5 QUALITY REQUIREMENTS

The Contractor shall ensure that:

- All materials and workmanship comply with applicable SANS standards and statutory requirements.
- All supplied equipment is free from defects and suitable for operation.
- Equipment is installed according to manufacturer specifications.
- Testing and inspection are conducted during installation and before handover.
- Non-conformances and defects identified during inspections are corrected prior to commissioning.
- Warranty certificates, operating manuals and compliance documentation are submitted upon completion of the works.

3.6 TRANSPORTATION REQUIREMENTS

3.6.1 General Principles

The Contractor shall ensure that all equipment is transported safely and securely to prevent damage during loading, transit and offloading.

- **Weight and Size Considerations**
 - Many items are heavy and bulky, ranging between approximately 100 kg and 600 kg, including equipment such as 250 L tilting pans and 900 mm grills.
 - Manufacturer specifications for weight and dimensions shall be verified prior to transportation.
 - Pallets or skids shall be used for lifting and handling equipment with forklifts or pallet jacks.
- **Protection of Equipment**
 - Bubble wrap, cardboard or foam sheets shall be used to protect stainless steel surfaces against scratches and damage.
 - Electrical panels and delicate components shall be covered with protective plastic sheeting.
 - Equipment fitted with glass doors, including refrigerators and dishwashers, shall be secured with corner protectors to prevent breakage.

- **Labelling**

Equipment shall be clearly labelled where applicable, including:

- Fragile
- Top Side Up
- Heavy Load

- Do Not Tilt

3.6.2 Equipment Categories and Transportation Methods

The Contractor shall ensure that all equipment is transported safely and securely to prevent damage during loading, transit and offloading.

A: Large Cooking Equipment Including Walk-in Freezers and Cold Rooms

Equipment	Transport Requirements
Tilting Pans (250 L, 300+ kg)	Lift using forklift or pallet jack. Keep upright during transportation. Secure tilt handles and mixer arms. Use straps to prevent tipping during transit.
Heavy-duty Grills / Solid-top 900 mm	Palletize equipment. Protect enamel and stainless-steel surfaces. Ensure burners and electrical components are unplugged and secured.
Convection Ovens / Vulcan 20-tray Ovens	Keep upright and preferably transport on a dolly. Protect tray rails, doors and control panels.
Capdan / MOD-250 Electric Boiling Pans	Tilt only if approved by manufacturer for transport. Secure mixer and tilt mechanisms. Wrap with protective covers to prevent scratches.
Cassini / Solaris Tilting Kettles	Apply same transport precautions as boiling pans. Ensure hydraulic or electric tilt systems are locked and secured.

B: Refrigeration Equipment

Equipment	Transport Requirements
Bottom Fridge/Freezer 222 L and Bar Fridge 93 L	Transport in upright position as compressors are sensitive to tilting. Secure doors using tape. Use pallets or dollies for handling. Do not tilt beyond 45° to avoid compressor oil displacement.

C: Smallware and Accessories

Equipment	Transport Requirements
Chafers, Urns and Soup Warmers	Wrap using bubble wrap or foam sheeting. Place in sturdy boxes or crates. Secure lids and roll tops to prevent damage.
20-tray Stainless Steel Trolley	May be transported assembled. Ensure wheels are locked or taped during transportation.

D. Dishwashers and Preparation Tables

Equipment	Transport Requirements
Dishwashers, Inlet/Outlet Tables and Sinks	Remove detachable components such as racks, trays and splashbacks where applicable. Secure plumbing connections. Protect stainless steel surfaces during transport.

3.6.3 Vehicle Requirements

The Contractor shall ensure that suitable transport vehicles are used for the transportation of equipment.

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Vehicle requirements shall include:

- Closed box trucks or flatbed trucks fitted with canopies for weather protection.
- Adequate weight carrying capacity for combined equipment loads, including heavy equipment such as tilting pans, ovens and refrigeration units.
- Sufficient tie-down points to allow ratchet straps to secure equipment and prevent movement during transit.
- Ramp access or forklift loading capability for heavy equipment handling.

3.6.4 Loading and Offloading Requirements

The Contractor shall ensure that safe loading and offloading practices are implemented at all times. Requirements shall include:

- Use of forklifts or pallet jacks for equipment exceeding 100 kg.
- Manual handling only for light equipment below 50 kg using a minimum of two to three persons where necessary.
- Protection of floors using mats, boards or cardboard when moving equipment into position.
- Loading of heavier items first, with lighter items positioned on top or towards the front of the vehicle.

3.6.5 Additional Requirements

The Contractor shall ensure the following requirements are complied with:

- Heavy commercial kitchen equipment shall be adequately insured during transportation.
- Equipment serial numbers and physical condition shall be recorded prior to dispatch.
- Refrigerators and freezers shall not be powered during transportation and compressors shall be allowed sufficient stabilisation time after delivery before energising equipment.
- Hydraulic tilt arms, mixer shafts and movable components shall be locked or secured prior to transportation to prevent movement and damage.

3.7 KEY PERSONNEL

The Contractor shall provide suitably qualified and competent personnel for the execution of the works. Proof of qualifications, trade certificates, licences and competency shall be submitted prior to commencement of work.

Task / Stage	Personnel	Skill/Experience	Mandatory Certifications / Licenses	Notes / Safety Considerations
Forklift Operation / Heavy Lifting	Forklift Operator	Skilled in operating forklifts and pallet jacks for handling heavy equipment	Valid Forklift Operator Licence	Required for ovens, tilting pans, cold rooms and refrigeration equipment. PPE mandatory.

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Task / Stage	Personnel	Skill/Experience	Mandatory Certifications / Licenses	Notes / Safety Considerations
Offloading and Equipment Handling	Delivery Team / Warehouse Staff	Manual handling and equipment handling experience	Workplace Safety / Manual Handling Training	Ensure safe offloading and protection of equipment during handling.
Equipment Installation and Assembly	Installation Artisan	Mechanical installation and assembly skills	Relevant Trade Certificate	Responsible for assembly, alignment and levelling of equipment.
Electrical Connections and Testing	Master Installation Electrician	Industrial electrical installation, testing and commissioning	Valid Trade Certificate and Master Installation Electrician Registration	Responsible for electrical terminations, testing, earthing and commissioning support.
Plumbing and Drainage Connections	Artisan Plumber	Plumbing installation and drainage systems	Valid Plumbing Trade Certificate	Responsible for water supply and drainage connections where applicable.
Refrigeration and Cold Room Installation	Refrigeration Artisan / HVAC Specialist	Refrigeration installation and commissioning	Relevant Trade Certificate / HVAC Certification	Responsible for refrigeration systems, controls and commissioning support.
Calibration and Functional Testing	Artisan / Electrician	Equipment testing and operational verification	Relevant Trade Certificate	Verify functionality, controls, safety devices and operating performance.
Safety Supervision and Compliance	SHE Representative / Safety Officer	Occupational health and safety management	SHE / OH&S Certification	Monitor compliance with SHE requirements, HIRA and PPE usage.
Site Supervision and Coordination	Contractor Supervisor / Site Supervisor	Supervision and coordination of installation activities	Relevant Supervisory Competency	Coordinate labour, safety, deliveries and daily work execution.
Final Inspection and Handover	QA/QC Representative / Contractor Supervisor	Quality inspection and compliance verification	Internal QA/C Competency	Verify completion, quality compliance and readiness for handover.

4. AUTHORISATION

This document has been seen and accepted by:

Name & Surname	Designation
Mr. [Redacted]	Officer Business Admin
Mr. [Redacted]	
Mr. [Redacted]	Acting Support Services Manager
Mr. [Redacted]	Middle Manager Finance

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Name & Surname		Designation
		Ass Officer Catering

5. REVISIONS

Date	Rev.	Compiler	Remarks
May 2026	X	Insert initials and surname.	Specify reasons for compiling of document.
Month 20xx	X	Insert initials and surname.	Specify reasons for revision of document. List all changes to the document, as well as authorities for these changes.

6. DEVELOPMENT TEAM

The following people were involved in the development of this document:

- Insert text here

7. ACKNOWLEDGEMENTS

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