



**GAUTENG PROVINCE**  
PROVINCIAL TREASURY  
REPUBLIC OF SOUTH AFRICA

# Provincial Supply Chain Management

**Price Schedule - Goods**

**Page 1 of 3**

**Bidder Name**

**Bid No**

**NOTE: If the information required regarding each item cannot be inserted in the space provided on either page 1, 2 or 3 of this form, additional information may be attached to this form.**

The Gauteng Provincial Treasury (GPT) is acting as Common Service Provider or buying organisation on behalf of all Gauteng Provincial Government Customer Departments / Institutions. The goods / services are therefore required by the Customer Department / Institution, as indicated on RFP 01.

## CONDITIONS

1. All goods or services purchased will be subject to General Conditions of Contract.
2. All prices quoted must be inclusive of Value Added Tax (VAT) and prices must be quoted in South African currency.
3. In case of goods all delivery and/or railage charges must be included in the offered price(s) and goods must be delivered to the address indicated on RFP 01.
4. All delivery lead times submitted must be firm.
5. Firm prices, being prices deemed to be fixed prices, which are only subject to the following statutory changes, namely VAT and any levy related to customs and excise, are preferred to variable prices.
6. In case of bidding a price(s) subject to variance, please supply full details by completing RFP 07.
7. If an estimated quantity is called for, no guarantee is given that this or any quantity will be bought by GPG.

## PRICING

ITEM NO	ESTIMATED QUANTITY	DESCRIPTION	UNIT OF MEASURE

**PRICE PER UNIT OF MEASURE (including VAT)\***

**R**

(Refer to par. 16 of RFP 03 and condition no 3 on RFP 06 page 1 of 3: in case of goods, all delivery and/or railage costs must be included in the offered price\*.)

**How many days from the Closing Date of the Bid is the offer valid?**

## DELIVERY

TIME REQUIRED FOR DELIVERY AFTER RECEIPT OF ORDER (PLEASE STATE IN HOURS, DAYS, WEEKS OR MONTHS)					
Is the delivery period(s) per item firm? (Also see condition no 4 on RFP 06 page 1 of 3)		Y		N	

## MODEL, SPECIFICATION AND GUARANTEE

<b>Brand and model</b>		<b>Is the offer strictly to specification?</b>	Y		N	
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(For specification – see RFP 05)

**If not to specification, state deviation**

## GAURANTEE



# Provincial Supply Chain Management

Price Schedule - Goods

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Are the goods/services guaranteed?	Y		N	
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(Also see warranty requirements as required in terms of par. 15 of the General Conditions of Contract)

If a specific guarantee is required in the RFP specification, are the goods/services ACCORDINGLY guaranteed?	Y		N	
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(For specification – see RPF 05)

## MANUFACTURING (in case of goods)

Country of manufacture		Is the bidder the manufacturer of the item?	Y		N	
If not, is a Letter of Supply from the relevant manufacturer(s) attached, confirming firm supply arrangement(s)?			Y		N	

The said manufacturer/company/supplier must confirm that it has familiarised itself with:

- the item description;
- specifications; and
- bid conditions.

If the bid consist of more than one item, it should be clearly indicated in respect of which item(s) the supportive letter has been issued. Failure to submit the Letter of Supply document may invalidate the bid.

Is the bidder the accredited representative in the RSA of the manufacturer of the goods offered? (Also see RPF 01 – page 2)	Y		N	
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Indicate names and addresses of the factories where the goods will be manufactured/inspected?

SITE INFORMATION			
Factory Name		Physical Address	
Factory Name		Physical Address	
Factory Name		Physical Address	

## PHYSICAL ASSETS / EQUIPMENT (in case of goods)

What is the address in the RSA where the goods on bid, of the type offered by you may be inspected, preferably under working conditions?

What is the approximate value of spares carried in stock in the RSA for this particular make and model of equipment?	R
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At what address(es) is/are these spares held in stock?

What facilities exist for servicing / maintenance of the equipment offered?

Where (at which address) are these servicing / maintenance facilities available?

## IMPORTATION (in case of goods)

**NOTE:** The under mentioned information must be furnished where the offered price may be affected by the fluctuation in the Rate of Exchange.

(Also ensure that RFP 07 (Non-Firm Prices per item) is completed.)

Is a special import permit required?	Y		N		If only a general import permit is required, indicate your import permit number.	
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Please state the amount in foreign currency in respect of each item, which will be remitted abroad.	R
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At what stage will the amount be remitted abroad?	
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State the Rate(s) of Exchange applied in the conversion of this amount to South African currency.					
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SIGNATURE OF BIDDER		DATE	
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## ANNEXURE A: TOTAL BID PRICE FOR AGROPROCESSING EQUIPMENT AND MACHINERY

DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY			
No.	Description	Quantity	TOTAL BID PRICE PER DELIVERABLE
1.	<p><b>LOW TEMPERATURE MULTIPLEX SYSTEM FOR MANUFACTURING PET FOODS</b></p> <p><b>Specifications:</b></p> <ul style="list-style-type: none"> <li>• <u>Refrigeration Multiplex supplying the cooling capacity to three (3) blast freezers and a holding freezer.</u> <ul style="list-style-type: none"> <li>- 1 x Big Freeze Drier blasts that has capacity for 500kg of product in four (4) hours each at -40;</li> <li>- 1 x three-compressor multiplex that is expandable to four (4) compressors with three (3) condensers;</li> <li>- The multiplex should have two stage low temperature compressors. The compressors should have liquid sub cooling to help reach the low temperatures;</li> <li>- The multiplex should have all of the required refrigeration safety systems such as, HP/LP switches, pressure release valves, low liquid sensors, suction and liquid filters; and</li> <li>- The rack should be controlled by an electronic rack controller that is linked to a PC and can be controlled remotely.</li> </ul> </li> <li>• <u>Rack:</u> <ul style="list-style-type: none"> <li>- The racks should be indoor type with a remote trading panel.</li> <li>- Refrigerant</li> <li>- The system should have the only 3 compressors but with space for the fourth one should we wish to add additional rooms at a later stage.</li> <li>- Control should be done with a control system that is operated from the existing computer.</li> </ul> </li> </ul>	01	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>- All expansion valves should be electronic.</li> <li>- The electronic expansion valves should offer a massive energy saving.</li> <li>- The suction lines should have armaflex insulation / equivalent and all pipes should be bracketed in accordance with best practice.</li> <li>- The liquid lines should all be new and also be insulated.</li> <li>- The defrosting must also be controlled from the system.</li> </ul> <ul style="list-style-type: none"> <li>• <u>Evaporator Coils:</u> <ul style="list-style-type: none"> <li>- The coils have been sized for the correct capacity as well as for efficiency in the various rooms. Each coil will have an additional filter drier to protect the electronic valve. All coils must be new.</li> <li>- Existing freeze drier room 1: Evaporator: (2 fan 630mm coil)</li> <li>- Existing freeze drier room 2: Evaporator: (2 fan 630mm coil)</li> <li>- Existing freeze drier room 3: Evaporator: (4 fan 630mm coil)</li> <li>- New freeze drier room: Evaporator: (4 fan 630mm coil)</li> <li>- New Holding Freezer: Evaporator: (2 fan 500mm coil)</li> </ul> </li> <li>• <u>Electrical Specifications:</u> <ul style="list-style-type: none"> <li>- All cables should be run on cable trays where possible.</li> <li>- All of the new electrical circuits should have required electrical protection.</li> <li>- Phase failure, over and under protection for all new machines electrical circuits.</li> <li>- Electronic temperature and defrost control for each system. There should only be one PC for both systems.</li> </ul> </li> </ul>		

<b>DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<p>This Helps with logging of the temperatures for audits and saves a lot on energy</p> <ul style="list-style-type: none"> <li>- Each area should have a cleaning switch for easy control for cleaning</li> <li>- All systems should be installed, commissioned and issued with a Compliance Certificate.</li> </ul>		
<b>2.</b>	<b>BAKERY EQUIPMENT</b>	<b>02</b>	
<b>2.1</b>	<b>Baking Oven with Double Racks and 64 Trays</b> <ul style="list-style-type: none"> <li>• Oven size 1650mm x 815mm x 1530mm (H)</li> </ul>	<b>02</b>	
<b>2.2</b>	<b>120 kg Dough maker</b> <b>Specifications:</b> <ul style="list-style-type: none"> <li>• Bowl capacity: 40 litres</li> <li>• Capacity in flour (60% water): 25kg</li> <li>• Bowl dimensions: 452mm x 260mm</li> </ul> <b>External dimensions:</b> <ul style="list-style-type: none"> <li>• Width: 480mm</li> <li>• Depth: 820mm</li> <li>• Height: 740mm</li> <li>• Net weight: 105kg</li> </ul>	<b>02</b>	
<b>2.3</b>	<b>4/30 bun divider/rounder, 40kg-120kg dough range</b> <ul style="list-style-type: none"> <li>• Capacity: 48 litre</li> <li>• Dough/hour: 128kg</li> <li>• Power supply: 400V</li> <li>• Motor power: 1.5kW</li> <li>• Weight: 97.4kg</li> <li>• Dimension: 480mm x 805mm x 825mm</li> </ul>	<b>02</b>	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.4</b>	<b>Roll moulder</b> <ul style="list-style-type: none"> <li>• Electric power: 220V</li> <li>• 415V Motor - 0.75kW</li> <li>• Cylinder: 2 x 600mm</li> <li>• Packing: 1040mm (L) x 670mm (B) x 1500mm (H)</li> <li>• Net weight: 270kg</li> <li>• Dimension: 1020mm (W) x 1250mm (D) x 1210mm (H)</li> </ul>	<b>02</b>	
<b>2.5</b>	<b>48-cup muffin tray standard</b> <ul style="list-style-type: none"> <li>• Dimensions: 800mm x 600mm (each cup is 2¾" wide x 1¼" deep with a bakeable capacity of ¼ to ⅓ cup) made of steel and aluminum.</li> </ul>	<b>02</b>	
<b>2.6</b>	<b>Cake mixer</b> <ul style="list-style-type: none"> <li>• Size: 35.6cm (L) x 38cm (W) x 1100cm (H)</li> <li>• Weight: 10.4kg</li> <li>• Bowl size: 6.7 litre</li> <li>• Cake capacity: 4.55kg</li> <li>• Cake flour capacity: 910g</li> </ul>	<b>02</b>	
<b>2.7</b>	<b>Cake mixer stand</b> <ul style="list-style-type: none"> <li>• Size: 520mm x 420mm x 760mm</li> <li>• Bowl Volume: 20 litre</li> <li>• Weight: 78kg</li> <li>• Voltage: 220V-240V</li> <li>• Power: 1.1kW</li> <li>• Capacity: 6kg</li> <li>• Mixing Speed: 105 rpm</li> </ul>	<b>02</b>	
<b>2.8</b>	<b>Hydraulic dough divider</b> <ul style="list-style-type: none"> <li>• Width: 610mm</li> <li>• Depth: 699mm</li> </ul>	<b>02</b>	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>Height: 1102mm</li> <li>Weight: 800g</li> </ul>		
<b>2.9</b>	<b>Bread moulder</b> <ul style="list-style-type: none"> <li>Electric power: 50hz</li> <li>Motor: 0.75kw</li> <li>Capacity: 1000 pcs/h-3000pcs/h</li> <li>Belt width: 300kg-1000kg</li> <li>Weight: 220kg</li> <li>Dimension: 680mm (W) x 1360mm (D) x 1100mm (H)</li> </ul>	<b>02</b>	
<b>2.10</b>	<b>120 Loaf platform</b> <ul style="list-style-type: none"> <li>Power: 600W</li> <li>Supply Voltage: 380V</li> <li>Control Voltage: 220V</li> <li>Weight: 1150kg</li> <li>Baking capacity: 18 trays 600mm x 800mm</li> <li>Dimensions: 1900mm (W) X 1280mm (D) x 2450mm (H)</li> </ul>	<b>02</b>	
<b>2.11</b>	<b>Bread pan</b> <ul style="list-style-type: none"> <li>800g plain 270mm x 100mm x 115mm</li> <li>Overall 474mm x 284mm</li> <li>Dimension: 600mm x 400mm x 4mm</li> <li>Material: Aluminium Alloy</li> <li>Thickness: 2.0mm</li> </ul>	<b>02</b>	
<b>2.12</b>	<b>Steel bread pan</b> <ul style="list-style-type: none"> <li>Weight: 420g</li> <li>Dimension: 90mm x 130mm x 100mm</li> <li>Material: Cast iron</li> </ul>	<b>02</b>	



<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.13</b>	<b>Confectionary platform</b> <ul style="list-style-type: none"> <li>Dimension: 762mm (L) x 457mm (W) x 176mm (D)</li> <li>Material: Stainless steel</li> </ul>	<b>02</b>	
<b>2.14</b>	<b>Mild steel tray</b> <ul style="list-style-type: none"> <li>Dimension: 580mm (L) x 780mm (W) x 25mm (D)</li> <li>Material: Stainless steel</li> </ul>	<b>02</b>	
<b>2.15</b>	<b>Steel Tray</b> <ul style="list-style-type: none"> <li>Dimension: 600mm (L) x 400mm (W) x 300mm (D)</li> <li>Material: Stainless steel</li> </ul>	<b>02</b>	
<b>2.16</b>	<b>Bread slicer</b> <ul style="list-style-type: none"> <li>Motor output: 0.37rpm</li> <li>Blade frame: 350mm (W) x 190mm (H)</li> <li>Slice thickness: 8mm-16mm</li> <li>Dimension: 570mm (W) x 540mm (D) x 110mm (H)</li> </ul>	<b>02</b>	
<b>2.17</b>	<b>Cake Display</b> <ul style="list-style-type: none"> <li>1.750mm – White</li> <li>Display Unit Fridge</li> <li>1200mm Temperature 2°C – 8 °C</li> <li>Ambient temperature 32 °C</li> </ul>	<b>02</b>	
<b>2.18</b>	<b>Sink Double Bowl with Stainless Steel Legs 2300mm</b> <ul style="list-style-type: none"> <li>Dimension: 2300mm (L) x 610mm (W) x 900mm (H)</li> <li>Material: Stainless steel</li> </ul>	<b>02</b>	
<b>2.19</b>	<b>Sealer</b> <ul style="list-style-type: none"> <li>Double sealing bar: 400mm x 10mm</li> <li>Voltage: 230V power = 0.75kW</li> <li>Weight: 100kg</li> </ul>	<b>02</b>	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.20</b>	<b>2.3m Table – splashback stainless steel</b> <ul style="list-style-type: none"> <li>• 1.8m Stainless Steel Surface &amp; Splash</li> <li>• Weight Capacity: 250kg</li> <li>• Grade Stainless Steel</li> <li>• Removable Galvanized Bottom Shelf &amp; Legs</li> <li>• Dimensions: 1800mm (L) x 600mm (W) x 850mm (D)</li> <li>• 100mm Splash Back</li> <li>• Dimension: 1820mm (L) x 620mm (W) x 180mm (D)</li> <li>• Nett Weight: 30kg</li> <li>• Gross Weight: 32kg</li> </ul>	<b>02</b>	
<b>2.21</b>	<b>Dough Moulder</b> <ul style="list-style-type: none"> <li>• Working Efficiency: 2000pcs/h</li> <li>• Dough weight: 600kg</li> <li>• Working width: 380mm</li> <li>• Roller Gap adjustment: 1mm-25mm</li> <li>• Power: 0.75kW</li> <li>• Weight: 220kg</li> <li>• Dimension: 680mm (W) x 1680mm (D) x 1100mm (H)</li> </ul>	<b>02</b>	
<b>2.22</b>	<b>Freezer 530 litre hard top</b> <ul style="list-style-type: none"> <li>• A Energy efficiency</li> <li>• Chill-in technology</li> <li>• Manual defrost</li> <li>• Multimode control panel</li> <li>• Mode selection               <ul style="list-style-type: none"> <li>○ Fridge (1°C to 8 °C)</li> <li>○ Chiller (-2 °C to 3 °C)</li> <li>○ Freezer (-24 °C to -15 °C)</li> </ul> </li> <li>• New handle design and integrated lock</li> </ul>	<b>02</b>	

<b>DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>• Marble patterned durable top</li> <li>• Metallic spring-loaded hinges</li> <li>• Roller wheels</li> <li>• Aluminium interior</li> <li>• Plastic partition as a separator and defrost drip tray</li> <li>• 3 x Plastic baskets</li> <li>• Total net capacity: 481 litres</li> <li>• Dimension: 860mm (H) x 1550mm (W) x 725mm (D)</li> </ul>		
<b>2.23</b>	<b>Deck Oven 9 Tray – Triple</b> <ul style="list-style-type: none"> <li>• Capacity: 300mm</li> <li>• Output: 36000 BTU (10.55kW) (18000 BTU for both upper &amp; bottom burner)</li> <li>• Voltage: 230V</li> <li>• Power: 200W</li> <li>• Chamber dimensions: 860mm (L) x 640mm (W) x 200mm (D)</li> </ul>	<b>02</b>	
<b>2.24</b>	<b>Stainless Steel Mobile Tray Trolley</b> <ul style="list-style-type: none"> <li>• Four (4) wheel rack trolley with brakes</li> <li>• Dimension: 620mm (L) x 740mm (W) x 1650mm (D)</li> </ul>	<b>02</b>	
<b>2.25</b>	<b>Baking Tray aluminium</b> <ul style="list-style-type: none"> <li>• Power: 25.2kw</li> <li>• Voltage: 400V/50hz</li> <li>• Dimension: 1650mm (L) x 800mm (W) x 1630mm (D)</li> <li>• Chamber Dimension: 1300mm (L) x 650mm (W) x 200mm (D)</li> <li>• Weight: 320kg</li> </ul>	<b>02</b>	
<b>2.26</b>	<b>Dough Mixer</b> <ul style="list-style-type: none"> <li>• Capacity: 50kg</li> </ul>	<b>02</b>	

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<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>• Bowl Diameter: 70mm</li> <li>• Bowl Motor: 0.75kW</li> <li>• Spiral Hook Motor: 4.5kW</li> <li>• Net Weight: 475kg</li> </ul>		
<b>2.27</b>	<b>Oven Leather</b> <ul style="list-style-type: none"> <li>• 10 Red Leather Oven Mitts</li> <li>• Size: 400mm</li> </ul>	<b>02</b>	
<b>3.</b>	<b>MAIZE MILLING EQUIPMENT</b>	<b>02</b>	
<b>3.1</b>	<b>Maize De-germinator Machine</b> <ul style="list-style-type: none"> <li>• The Degerminator for detaching bran from the endosperm in maize</li> <li>• The machine consists of an inlet hopper, feeding screw, degerminator, separation screens and two aspiration units.</li> <li>• The machine must be suited to small milling operations where super refined maize meal is required.</li> <li>• 5000-6000kg/h @ 75kW</li> <li>• Machine Dimensions: 2500mm (L) x 1400mm (W) x 1200mm (D) - Crate 1</li> <li>• Motors x 5 @ 380V (1 x 22kW, 3 x 1.1kW, 1 x 1.5kW)</li> <li>• Weight: ± 1000kg</li> </ul>	<b>02</b>	
<b>3.2</b>	<b>Aspirator and polisher 3000kg/h Machine</b> <ul style="list-style-type: none"> <li>• Aspirate and polish from 500kg/h up to 3 ton/h</li> <li>• Aspirator and polisher combined in one machine</li> <li>• Aspiration of samp before milling and packing</li> <li>• Polishing of samp before milling and packing</li> <li>• Fitted aspirator and fan</li> <li>• Cyclone included for bagging of germmeal and chop</li> </ul>	<b>02</b>	

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<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>• Aspirator driven by 4kW motor</li> <li>• All the motors are three phase</li> <li>• Size: 1.2m (L) x 2.2m (H) x 1.3m (W)</li> <li>• Weight: 320kg</li> </ul>		
<b>3.3</b>	<b>Standard auger</b> <ul style="list-style-type: none"> <li>• 100mm x 3.5m, 0.75kW motor, no cable and starter x 5</li> <li>• Water treatment unit</li> <li>• Dumping bin (small)</li> <li>• Package line</li> </ul>	<b>02</b>	
<b>3.4</b>	<b>Maize Milling Laboratory equipment</b> <ul style="list-style-type: none"> <li>• <b>Auger into aspirator</b> (100mm x 3.5m, 0.75kW, no cable and starter)</li> <li>• <b>Sieve auger</b> (100mm x 2.5m, 0.75kW motor, cable and starter included)</li> <li>• <b>Wetning/Damping auger</b> (150mm x 6m, 4kW motor, no cable and starter)</li> <li>• <b>Roller stand</b> (1m rolls, 18kW motor, Cable and Starter included)</li> <li>• <b>Turbo sifter</b> (long)</li> <li>• <b>Storage bin</b> (small)</li> <li>• <b>Aspirator with motor</b> (0.75kW motor with starter)</li> <li>• <b>Pre-cleaner roll sieve</b> (0.75kW motor with gearbox, no cable &amp; starter)</li> <li>• <b>Long auger Underneath mills</b> (100mm x 4.4m, 1.1kW motor with gearbox, no cable, 7 starter)</li> <li>• <b>Mini silo</b> 300kg fitted on top of water auger</li> </ul>	<b>02</b>	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>4.</b>	<b>FEED MILLING EQUIPMENT WITH SILOS</b> <b>Specifications:</b> <ul style="list-style-type: none"> <li>• Diameter: 9.16m</li> <li>• Ring No 10</li> <li>• Stiffener No 2 (For Each Side Sheet)</li> <li>• Eave Height: 8.45m</li> <li>• Peak Height: 10.98m</li> <li>• Capacity (m3) 609 (28° Angle of Loading)</li> <li>• Capacity Ton (721 kg/m3) 465</li> <li>• Side Sheet and Quality of support Side Sheet Column</li> <li>• Steel Quality Yield Strength Min. (N/mm2) 350</li> <li>• Steel Quality Tensile Strength Min. (N/mm2) 420</li> <li>• Total Amount of Galvanized Coating Min. (gr/m2) 500-650 (Both Sides)</li> <li>• Includes: <ul style="list-style-type: none"> <li>○ Wall Plate Groove Pitch (mm) 65</li> <li>○ Joint Members of Side Sheet and Column Grade 8 (10.9K)</li> <li>○ Roof Angle 30°</li> <li>○ Accessories Include roof entry cover and entry coven on 2.ring</li> <li>○ Silo Design Standard ANSI/ASAE 2008 (Safety Standard for Agricultural Field Equipment)</li> <li>○ Design Grain Density (kg/m3) 833</li> <li>○ Roof Peak Loading Max. (kg) 4536</li> <li>○ Wind Speed Max. (km/hr) 144</li> <li>○ Seismic Zone Zone 0</li> </ul> </li> <li>• Total weight for above = 6.476 kg</li> </ul>	<b>02</b>	

DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY			
No.	Description	Quantity	TOTAL BID PRICE PER DELIVERABLE
	<p>❖ <b><u>Silo Accessories for big funnel silo</u></b></p> <ul style="list-style-type: none"> <li>• Must include the total weight of 320 kg of the below ladder: <ul style="list-style-type: none"> <li>○ (1) x Outside Ladder</li> <li>○ (1) x Inside Ladder</li> <li>○ (1) x Roof Ladder</li> </ul> </li> </ul> <p>❖ <b><u>255kg Sweep auger</u></b></p> <ul style="list-style-type: none"> <li>• Length (m) 4.38</li> <li>• Capacity (t/h) 30</li> <li>• Product Density (kg/m<sup>3</sup>) 0.769</li> <li>• Flight Diameter-T Thickness (mm) 180-3</li> <li>• Flight Revolution (d/dk) 180</li> <li>• Motor Power (kW) 1, 5-1450</li> <li>• Propellant Eccentric Pallet 360° Revolution System</li> <li>• Coating Painted (Cream White)</li> </ul> <p>❖ <b><u>839kg Aeration system channel type locked</u></b></p> <ul style="list-style-type: none"> <li>• 0.08 cfm/bu airflow based on maize</li> <li>• (1) x 1.5kW 2900 rpm, 3 phase, 380V- 50Hz fan</li> <li>• (4) x Gooseneck roof vents standard</li> </ul> <p>❖ <b><u>368kg Unloading auger set + 2m extension</u></b></p> <ul style="list-style-type: none"> <li>• Certificates CE (European Conformity)</li> <li>• Length (mt) 6.6 + 2</li> <li>• Product Intensity (kg/m<sup>3</sup>) 0,769</li> </ul>		

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>• Capacity t/h 50</li> <li>• Pipe Diameter-Thickness/Leaf Thickness-Diameter 219/180-3</li> <li>• Shaft Rpm 360</li> <li>• Motor Power Kw-RPM) 5.5-1450</li> <li>• Main Gate/ interm gate (Number) 1/2 (Sliding Mechanism is Included)</li> <li>• Coating Painted (opaque grey)</li> </ul> <p>❖ <b><u>2,017kg Bucket Elevator - 14metric tons - C Type Reducer</u></b></p> <ul style="list-style-type: none"> <li>• Certificates CE (European Conformity)</li> <li>• Total length 14m</li> <li>• Intake-Discharge Distance (m) 12.56</li> <li>• Capacity (t/h) 50</li> <li>• Grain Density (kg/m3) 769</li> <li>• Elevator Upper Flange Sheet Thickness (mm) 3, 5/2</li> <li>• Elevator Lower Flange Sheet Thickness (mm) 3, 5</li> <li>• Column Width x Width x Thickness (mm) 350 x 292 x 1,8</li> <li>• Galvanized Coating Weight Min. (gr/m2) 350 (Total at both surface)</li> <li>• Upper Flange Diameter x Width (mm) / Type 530 x 300</li> <li>• Lower Flange Diameter x Width (mm) 530 x 300/ Mesh Type and Bush</li> <li>• Belt Width (mm) 260</li> <li>• Belt Quality (High Pressure solenoid valves x 3)</li> </ul>		



DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY			
No.	Description	Quantity	TOTAL BID PRICE PER DELIVERABLE
	<ul style="list-style-type: none"> <li>• Belt Speed (m/sn) 1.94</li> <li>• Bucket Type Maxporter 9*6</li> <li>• Bucket Dimension x Width x Depth (mm) 243 x 168 x 152</li> <li>• Bucket Material: High Density Polyethylene</li> <li>• Backstop on gearbox</li> <li>• Shaft mounted helical reducer</li> <li>• Motor spec: 5.5 kW 1450 RPM (Revolutions per minute)</li> </ul> <p>❖ <b><u>857kg Bucket elevator accessories</u></b></p> <ul style="list-style-type: none"> <li>• Galvanized finish</li> <li>• Must include: <ul style="list-style-type: none"> <li>○ (1) x Elevator inlet chamber</li> <li>○ (1) x Elevator discharge chamber</li> <li>○ (1) x Ladder and safety cage</li> <li>○ (1) x Service platform</li> <li>○ (2) x Elevator support connection kit</li> </ul> </li> </ul> <p>❖ <b><u>402kg Tube Auger</u></b></p> <ul style="list-style-type: none"> <li>• Certificate CE (European Conformity)</li> <li>• Length (mt) 7</li> <li>• Product Intensity (kg/m<sup>3</sup>) 0.769</li> <li>• Capacity (t/h) 40</li> <li>• Pipe Diameter-Thickness/Leaf Thickness-Diameter 219-2/ 180-3</li> <li>• Shaft RPM 360</li> <li>• Motor Power kW- d/d) 5, 5 -1450</li> </ul>		

DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY			
No.	Description	Quantity	TOTAL BID PRICE PER DELIVERABLE
	<ul style="list-style-type: none"> <li>Coating Painted (opaque grey)</li> </ul> <p>❖ <b><u>400kg Spouting and Downpipe Kit</u></b></p> <ul style="list-style-type: none"> <li>(1) x Manual valve K219</li> <li>(2) x Round flowpipe 219mm</li> <li>(2) x Flowpipe elbow 45°</li> <li>(2) x Speed reducer 219mm</li> <li>(4) x SQR-RND adapter 219mm</li> </ul> <p>❖ <b><u>Feed Mill:</u></b></p> <ul style="list-style-type: none"> <li>Auger 164 x 4.5m + 2.2kW + stand</li> <li>w/fan - 30kw electric 3p</li> <li>Auger 165 x 4.5m + 2.2kW + stand</li> <li>Hopper bin 3kbn + slides (abc)</li> <li>Load cell 2t (shearbeam)</li> <li>Junction box-4 cells (aluminium)</li> <li>Indicator for plat form scale</li> <li>Auger 203(8") x 6m 4kW 3p electric</li> <li>Blender 3000lt (1000kg) + unload auger</li> <li>Hopper bin 3kbn +slides (abc)</li> <li>Auger 165 x 4.5m + 2.2kW + stand</li> <li>Pellet mill abc400 c/w 30kw (no die)</li> <li>Die 8mmø for mpel 400 pellet mill</li> <li>Bucket elevator 5tph 6m discharge</li> <li>Pellet cooling &amp; grading unit</li> <li>Bagger – tipscale 25kg (d15)</li> <li>Motor control centre /control unit</li> </ul>		
5	<b>1000-TON SUNFLOWER SILO</b>	<b>1</b>	

<b>DELIVERABLE 1:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING</b> <b>AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>5.1</b>	<b>Intake pit 4.2m x 4.2m with drive-over grid</b>	1	
<b>5.2</b>	<b>273 mm Intake Auger:</b> <ul style="list-style-type: none"> <li>• Unloading auger with sleeve unloading product from pit to bucket elevator. Installation</li> <li>• 15 x Galvanised bucket elevator. Installation</li> <li>• 1 x Work platform</li> <li>• Bucket elevator anchor pole</li> <li>• 3 x Bucket elevator anchor blocks, included in the price: <ul style="list-style-type: none"> <li>○ Ladder with safety railing</li> <li>○ 1 x Service platform</li> <li>○ Gearbox with 3-phase motor</li> </ul> </li> <li>• Control handle and cables</li> <li>• Completely galvanised</li> </ul>	1	
<b>5.3</b>	<b>Feed pipes: 205 mm</b> <ul style="list-style-type: none"> <li>• Feed pipes: Only square pipes are supplied.</li> </ul>	8	
<b>5.4</b>	<b>Two (2) way diverter Y 90°</b> <ul style="list-style-type: none"> <li>• 2 Way diverter feeding to two down pipes</li> </ul>	2	
<b>5.5</b>	<b>Bend 35° / 45°</b> <ul style="list-style-type: none"> <li>• Bend for pipework</li> </ul>	3	
<b>5.6</b>	<b>Roof adaptor</b> <ul style="list-style-type: none"> <li>• Adaptor for roof intake combination.</li> </ul>	2	
<b>5.7</b>	<b>Elevator Adapter combination</b> <ul style="list-style-type: none"> <li>• Adaptor pipework for elevator - combination</li> </ul>	2	
<b>5.8</b>	<b>Square to Round</b> <ul style="list-style-type: none"> <li>• Square to round pipe</li> </ul>	3	

<b>DELIVERABLE 1: SUPPLY, DELIVERY AND INSTALLATION OF THE GRAIN PROCESSING AND ANIMAL FEED EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
5.9	<b>Swivel</b> <ul style="list-style-type: none"> <li>Set piece for grain pipe</li> <li>Top / bottom flange with cover</li> </ul>	3	
5.10	<b>Sweep Auger for Silo – 220mm</b> <ul style="list-style-type: none"> <li>Outload Sweep Auger conveying product to center of silo</li> </ul>	1	
5.11	<b>Outload sweep auger conveying product to centre of silo for out loading. 30-40 metric tons/hour</b> <ul style="list-style-type: none"> <li>Outload Auger 273mm 60 metric tons/hour</li> <li>Outload auger with support &amp; sleeve</li> <li>Outload auger with sleeve and support, loading out directly to trucks, bucket elevator or pit.</li> </ul>	15	
5.12	<b>Standard Roof Auger 273mm with intake hopper</b> <ul style="list-style-type: none"> <li>Standard auger with capacity of 60 metric tons / hour</li> <li>9m auger with inlet hopper</li> </ul>	1	
5.13	<b>Aeration Floor: Channel type</b> <ul style="list-style-type: none"> <li>Channel aeration system complete for one (1) silo, including one (1) centrifugal fan</li> <li>Aeration silo</li> </ul>	1	
<b>SUB-TOTAL FOR DELIVERABLE 1</b>			
<b>VAT</b>			
<b>TOTAL BID PRICE FOR DELIVERABLE 1</b>			

<b>DELIVERABLE 2:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF FRUIT AND VEGETABLE</b> <b>PROCESSING EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Specification</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>1.</b>	<b>SAUCE AND JAM BOTTLING EQUIPMENT AND MATERIAL</b> <ul style="list-style-type: none"> <li>• 2 x Manual bottle rinser with manual push down valve</li> <li>• Single head piston filler for sauces and jams</li> <li>• 4-head entry level pneumatic gravity filler</li> <li>• 8-head entry level pneumatic gravity filler</li> <li>• Pneumatic hand-held capper</li> <li>• 650 capacity shrink wrapping machine</li> <li>• Tamper-proof sealing tunnel</li> <li>• End of line Accumulation Table</li> <li>• Entry Level labelling machine</li> </ul>	<b>01</b>	
<b>2.</b>	<b>VEGETABLE PROCESSING EQUIPMENT</b>	<b>05</b>	
<b>2.1</b>	<b>Vegetable pack-line:</b> <ul style="list-style-type: none"> <li>• Washing Line</li> <li>• Vegetable Grading &amp; Sorting Line</li> <li>• Vegetable Cutting Line</li> <li>• Vegetable Weighing and Washing Line</li> <li>• Vegetable Packaging Line</li> <li>• Vegetable &amp; Fruit Crushing Line (Pulp &amp; Jam)</li> </ul>	<b>05</b>	
<b>2.2</b>	<b>Vegetable cutting machine:</b> <ul style="list-style-type: none"> <li>• Industrial induction motor for heavy duty use</li> <li>• Magnetic safety system and motor brake</li> <li>• Automatic restart of the machine with the pusher</li> <li>• To prepare 200-300 servings</li> <li>• 50 optional discs</li> <li>• Slicers</li> <li>• Ripple cut slicers</li> <li>• Graters</li> <li>• Julienne slicers</li> <li>• Dicing</li> </ul>	<b>05</b>	

<b>DELIVERABLE 2:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF FRUIT AND VEGETABLE</b> <b>PROCESSING EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Specification</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.3</b>	<b>French Fries cutter:</b> <ul style="list-style-type: none"> <li>Processing capacity Up to 300kg/hr</li> <li>Voltage 230V 50Hz</li> </ul>	<b>05</b>	
<b>2.4</b>	<b>Mango pulping machine</b> <ul style="list-style-type: none"> <li>Power 0.75kW</li> <li>Single speed 375rpm</li> <li>Dimensions: 690mm (W) x 340mm (D) x 360mm (H)</li> </ul>	<b>05</b>	
<b>2.5</b>	<b>Veg preparation machine – (400 servings)</b> <ul style="list-style-type: none"> <li>slicers 4mm</li> <li>Ripple Cut slicers 3mm</li> <li>Graters 3mm</li> <li>Dicing machine (Grid+Slicers) 10mm (W) x 10mm (D) x 10mm (H)</li> </ul>	<b>05</b>	
<b>2.6</b>	<b>Potato peeling and cleaning machines</b> <ul style="list-style-type: none"> <li>kW: 3</li> <li>Trays: 10</li> <li>Tray Area (meter square)</li> <li>Wet Product in (kg) 5.4</li> <li>Est. Dried Product Out (kg) 10-12</li> <li>Length: 1650mm</li> <li>Width: 750mm</li> <li>Height: 1300mm</li> <li>Allow between 250mm-400mm added to the length for the control panel.</li> <li>Structure: Insulated structure, doors and ceiling:</li> <li>Polystyrene insulation sandwiched between white colour coded steel sheets (0.6mm) faceplate both sides.</li> <li>Airflow: Centrifugal fan (220V)</li> <li>Heating: 2 x 1.5kW Electric elements mounted to a treated mild steel bank Electrical panel: Equipped with isolator,</li> </ul>	<b>05</b>	

<b>DELIVERABLE 2:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF FRUIT AND VEGETABLE</b> <b>PROCESSING EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Specification</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	circuit breakers, fan contactor and overload, heater contactor, overheat safety thermostat. <ul style="list-style-type: none"> <li>• Over/under voltage monitor, emergency stop, temperature controller and sensor, digital timer</li> <li>• 10 High quality food grade drying trays.</li> </ul>		
<b>2.7</b>	<b>Freah Produce cutting machine (1 off)</b> <ul style="list-style-type: none"> <li>• 8 x 8 Dicing blade set (1 off)</li> <li>• 4mm Slicing blade (1 off)</li> <li>• 10 x 10 Dicing blade-set (1 off)</li> <li>• 20 x 20 Dicing blade-set (1 off)</li> <li>• 6mm Slicing blade (1 off)</li> <li>• 3mm Julienne blade (1 off)</li> <li>• 5mm Julienne blade (1 off)</li> <li>• 10 x 10 Dicing blade set (1 off)</li> </ul>	<b>05</b>	
<b>2.8</b>	<b>Salad washer (1 off)</b> <ul style="list-style-type: none"> <li>• Water jet-action during washing process</li> <li>• Sand-trap fitted @ rear of trough (500mm long)</li> <li>• Soft wash adjustment facility</li> <li>• Unique gentle rotational washing system</li> <li>• Product friendly concept for lettuce, leafy herbs and whole leaves and veggies</li> <li>• Minimum water use, fine filtration and water re-cycling</li> <li>• Product discharge, de-watering shaker with sieve and vibration motors</li> <li>• Solids removal fine, removable sieve, mounted over reservoir</li> <li>• Continuous processing made possible by advanced technology</li> </ul>	<b>05</b>	
<b>2.9</b>	<b>Salad spinner (variable speed)</b> <ul style="list-style-type: none"> <li>• 160 (20 each) baskets supplied</li> <li>• Solid heavy-duty adjustment stainless steel construction</li> </ul>	<b>05</b>	

<b>DELIVERABLE 2:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF FRUIT AND VEGETABLE</b> <b>PROCESSING EQUIPMENT AND MACHINERY</b>			
<b>No.</b>	<b>Specification</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>• Spin duration adjustment facility</li> <li>• Speed adjustment facility</li> <li>• Perspex lid with safety STOP</li> <li>• Maintenance friendly design</li> <li>• Heavy duty bearing assembly</li> <li>• Easy to clean</li> <li>• Electrical components protected from water.</li> </ul>		
<b>SUB-TOTAL FOR DELIVERABLE 2</b>			
<b>VAT</b>			
<b>TOTAL BID PRICE FOR DELIVERABLE 2</b>			



<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
1.	<b>CHICKEN STORE CONTAINERS CONVERTED INTO 3M FREEZER &amp; 3M POINT OF SALE UNITS</b> <ul style="list-style-type: none"> <li>• <b>3m Point of Sale Units</b> <ul style="list-style-type: none"> <li>○ Dimensions- Conv 001-6m (L) x 2.44m (W) x 2.59m (H)</li> <li>○ Wire brush, prime and paint exterior of the container</li> <li>○ Standard steel doors with mortice lock</li> <li>○ 1.5m x 1m Pull up Roller door</li> <li>○ Internal insulation- 50mm Polystyrene &amp; 0.5mm colour coded steel sheets panels (walls &amp; roof Distribution Board with earth leakage and circuit breaker) or equivalent</li> <li>○ Double fluorescent lights</li> <li>○ Light Switches</li> <li>○ 2 x double plug points</li> <li>○ Aluminium checker flooring</li> <li>○ 25 litre Hydroboil geyser</li> <li>○ Stainless steel basin with elbow tap</li> <li>○ Display fridge</li> <li>○ Point Of Sale display stand</li> <li>○ 2 x Galvanised 5 tier shelving</li> </ul> </li> <li>• <b>Refrigeration Section</b> <ul style="list-style-type: none"> <li>○ Freezer door</li> <li>○ 80mm Polyurethane x 0.5mm colour coded steel sheets panels-walls, roof &amp; floor or similar</li> <li>○ Aluminium checker plate flooring</li> <li>○ Freezer unit- holding at -18 degrees room temperature</li> <li>○ Light switch</li> <li>○ Bowl light</li> </ul> </li> </ul>	10	

<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2</b>	<b>BUTCHERY AND MEAT PROCESSING EQUIPMENT AND MACHINERY</b>	<b>30</b>	
<b>2.1</b>	<b>Bandsaw</b> <ul style="list-style-type: none"> <li>• Finish - stainless steel powder coating and 3 x chromium stainless steel</li> <li>• Grade 304 stainless steel work surfaces, carriage track and lower wheel door</li> <li>• Stainless steel bone dust tray</li> <li>• Belt drive motor</li> <li>• Removable upper wheel assembly, table top and carriage</li> <li>• Tin plated top and bottom wheels with scrapers• Removable door panels</li> <li>• Safety cut out micro switch cuts motor when doors are opened</li> <li>• Fitted guide blocks and thickness gauge for straighteven cutting</li> <li>• Conforms to SABS standards: 970mm (L) x 900mm (W) x 1835mm (H)</li> <li>• Weight: 150kg</li> <li>• Power Requirements: 1.5kW – 380V, 3 phase</li> </ul>	<b>30</b>	
<b>2.2</b>	<b>Mincer</b> <ul style="list-style-type: none"> <li>• Complete with 1 food safe stomper1 splash paddle, 1 knife and 1 plate</li> <li>• Quandruxplex chain drive with1/2" sprocket and chain</li> <li>• Supplied with spanner for lock ring• Stainless steel cladding</li> <li>• Hot tin dipped worm, barrel and ring nut• Stainless steel foot guards</li> </ul>	<b>30</b>	

<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>Extra-large 304 stainless steel tray for convenient operation and mixing of product• Conforms to SABS standards</li> <li>Tray Size: 1300mm (L) x 765mm (W) x 155mm (H)</li> <li>Capacity: 500kg per hour.</li> </ul>		
<b>2.3</b>	<b>Sausage Filler 26 LT PA</b> <ul style="list-style-type: none"> <li>Reinforced pressure system allows for easy processing</li> <li>Very easy to clean• On wheels with lifting handles (easy to move)</li> <li>Comfortable working position</li> <li>Convenient knee lever</li> <li>Automatic lock cover on lid</li> <li>Speed control knob</li> <li>Low power consumption</li> <li>Comes standard with 2 lid seals and 3 nozzles</li> <li>Auto on/off by knee lever</li> <li>Dimension: 720mm (L) x 460mm (W) x 1090mm (H)</li> <li>Weight: 144kg</li> <li>Power Requirements: 1.5kW – 380V, 3-phase</li> </ul>	<b>30</b>	
<b>2.4</b>	<b>Aluminum Cover &amp; Chamber</b> <ul style="list-style-type: none"> <li>Seal length max. 500</li> <li>product height useful chamber size 175mm</li> <li>Outside dimension 695mm (W) x 680mm (D) x 1035mm (H)</li> <li>Standard voltage 400V, 3-50hz</li> <li>Power consumption 3,3 kw</li> <li>Weight 150 kg</li> </ul>	<b>30</b>	
<b>2.5</b>	<b>Meat Tenderizer</b> <ul style="list-style-type: none"> <li>Engine: 3/4 HP / .55kW</li> <li>Volts: 110V / 60hz</li> <li>Gears transmission: Yes</li> </ul>	<b>30</b>	

<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
	<ul style="list-style-type: none"> <li>Max product width: 21cm / 8.25"</li> <li>Max product thickness: 21cm / 8.25"</li> <li>Net weight: 33kg / 86 LB</li> </ul>		
<b>2.6</b>	<b>Mixer/Blender 200lt 1.5kw Mincers</b> <ul style="list-style-type: none"> <li>Dimensions: 1470mm (L) x 700mm (W) x 900mm (H)</li> </ul>	<b>30</b>	
<b>2.7</b>	<b>Polony and Meat Slicer 300mm</b> <ul style="list-style-type: none"> <li>Cut capacity: 250mm x 210mm</li> <li>Cut thickness: 1mm – 30mm</li> <li>Power: 0.22kW 230V, 50hz</li> <li>Dimension: 650mm (L) x 500mm (W) x 450mm (H)</li> <li>Blade diameter: 300mm</li> <li>Weight: 29kg</li> </ul>	<b>30</b>	
<b>2.8</b>	<b>Table 1050 750</b> <ul style="list-style-type: none"> <li>Description 1.2mm 304 grade S-ST Top, Stainless Steel legs</li> <li>Dimension 1050mm (L) x 750mm (W) x 915mm (H)</li> </ul>	<b>30</b>	
<b>2.9</b>	<b>Freezer Room 1.8m x 1.8m</b> <ul style="list-style-type: none"> <li>Walk In with prefabricated panels</li> <li>Freeze to -20°C</li> </ul>	<b>30</b>	
<b>2.10</b>	<b>Knife Boning 150mm</b> <ul style="list-style-type: none"> <li>Blade Length: 15cm</li> <li>Handle: Thermoplastic Elastomers</li> <li>Blade Steel: High Carbon Stainless Steel</li> <li>Colour: Black</li> <li>Edge Type: Plain</li> </ul>	<b>900</b>	
<b>2.11</b>	<b>Knife Steak 250mm</b> <ul style="list-style-type: none"> <li>Blade Length: 25cm</li> <li>Handle: Thermoplastic Elastomers</li> <li>Blade Steel: High Carbon Stainless Steel</li> <li>Colour: Black</li> </ul>	<b>900</b>	

<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.12</b>	<b>Service Kit B saw Minor</b> <ul style="list-style-type: none"> <li>Electrical Load: Three Phase 1.5kW</li> <li>Electrical Supply: 400V</li> <li>Starter: Remote On/Off push button with O/L Relay Relay</li> <li>Blade: 2870 x 15.875 x 2 Teeth per 10mm</li> </ul>	<b>60</b>	
<b>2.13</b>	<b>Biltong Cabinet Butchery Equipment - 1250lt - S/Steel</b> <ul style="list-style-type: none"> <li>Voltage: 230V - 50Hz</li> <li>Power: 2 x 1.5kW</li> <li>Dimension: 1000mm x 740mm x 2015mm</li> <li>Weight: 120kg</li> <li>Chamber size: 950mm x 730mm x 1750mm</li> <li>Includes: 24 x galvanised hanging rods and 1 x Stainless Steel drip tray</li> </ul>	<b>30</b>	
<b>2.14</b>	<b>Biltong Slicer 0.75kw</b> <ul style="list-style-type: none"> <li>Power Supply: 220V /50hz power Consumption: 0.750kw</li> <li>Speed: 1HP /1440 rpm</li> <li>Dimension: 310mm X 200mm X 280mm packaging</li> <li>Dimension: 410mm X 280mm X 350mm cut</li> </ul>	<b>30</b>	
<b>2.15</b>	<b>Weighing Scale - 300kg Capacity</b> <ul style="list-style-type: none"> <li>300kg Electronic Price Scale</li> <li>Weight, Unit Price, Total Price Lcd Display</li> <li>Has The Function of Auto - Zero – Tracking</li> <li>Auto - Unit Price Clearing</li> <li>Function of Sum of Memory</li> <li>Zero Figure Adjustment</li> <li>Also Runs on Rechargeable Battery</li> </ul>	<b>60</b>	

<b>DELIVERABLE 3:</b> <b>SUPPLY, DELIVERY AND INSTALLATION OF MEAT PROCESSING EQUIPMENT</b> <b>AND MACHINERY</b>			
<b>No.</b>	<b>Description</b>	<b>Quantity</b>	<b>TOTAL BID PRICE PER DELIVERABLE</b>
<b>2.6</b>	<b>Electric Brine Pump</b> <ul style="list-style-type: none"> <li>• 240 Volt Single Phase Motor</li> <li>• Stainless Steel Pump</li> <li>• Suction Filter</li> <li>• Suction And Delivery Hoses</li> <li>• Control Handle and Quality Injection Needle</li> </ul>	<b>30</b>	
<b>2.17</b>	<b>Compact Vacuum Pack Machine</b> <ul style="list-style-type: none"> <li>• Dimensions: 470mm (W) x 240mm (D) x 130mm (H)</li> <li>• Voltage: 230V</li> <li>• Sealing Size: 450mm Long</li> <li>• Vacuum Pump: 15 MI/Min</li> <li>• Weight: 10kg</li> <li>• Key Features: <ul style="list-style-type: none"> <li>○ Removes Air from Packaging Prior To Sealing</li> <li>○ Compact And Practical, Ideal for Catering Industry</li> <li>○ Durable, Stainless-Steel Exterior</li> </ul> </li> </ul>	<b>60</b>	
<b>SUB-TOTAL FOR DELIVERABLE 3</b>			
<b>VAT</b>			
<b>TOTAL BID PRICE FOR DELIVERABLE 3</b>			



# Provincial Supply Chain Management

**Non-firm Prices**
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**NOTE: If the information required regarding each item cannot be inserted in the space provided on either page 1, 2, 3, 4 or 5 of this form, additional information may be provided on a photocopy of this form.**

The \*Gauteng Provincial Treasury (GPT) is acting as Common Service Provider or buying organisation on behalf of all Gauteng Provincial Government Customer Departments / Institutions. The goods / services are therefore required by the Customer Department / Institution, as indicated on RFP 01.

"Firm" prices are deemed to be fixed prices, which are only subject to the following statutory changes, namely VAT and any levy related to customs and excise. "Non-firm" prices are all prices other than "firm" prices and which are either subject to Rate of Exchange claims and/or subject to published indices or documentary evidence.

In case of a contract being awarded as a result of this RFP, all applications for price adjustments must be referred to the GPT, Private Bag X112, Marshalltown. 2107. Price adjustments shall not be backdated and shall be applicable from date of approval by the GPT. The successful supplier shall submit an application, in writing and supported by documentary proof, to the GPT thirty (30) days before the effective date of any price adjustment, whether based on RoE (par. 1), formula(e) (par. 1 and/or 2) or documentary proof (par. 3).

**NOTE: Non-firm prices may be loaded when calculating comparative prices.**

## 1. CLAIMS SUBJECT TO RATE OF EXCHANGE (RoE)

In case of bid prices being subject to Rate of Exchange (RoE) variations, please specify the amount, as well as the applicable rate of exchange at the time of bidding applicable to each item.

Price adjustments, based on changes in the rate of exchange, shall only be considered if the change, based on the previous rate, had moved by more than 5%.

### 1.1 COMPILING THE RoE FORMULA - Cost breakdown structure

**A cost breakdown in terms of local & imported components must be submitted for each item as follows:**

Imported portion	%	Local portion	%	Total	100%
------------------	---	---------------	---	-------	------

Whatever breakdown chosen in terms of local and imported components cannot be changed over the duration of any contract awarded based on this RFP.

### 1.2 AMOUNT(S) SUBJECT TO RoE VARIANCE - IMPORTED PORTION OF RoE FORMULA

**Amount(s) subject to exchange rate variations – please specify for each item number individually.**

Item N <sup>o</sup>	
ROE Variance	

(as per item number on RFP 06 Price Schedule)

### 1.3 BASE RoE - IMPORTED PORTION OF RoE FORMULA

**Exchange rate applicable as at the time of bidding – please specify every currency applicable and indicate which items are affected by which exchange rate**

Item N <sup>o</sup>	
EXCHANGE RATE	

(as per item number on RFP 06 Price Schedule)


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## 2. CLAIMS SUBJECT TO PUBLISHED INDICES

**For all items to which non-firm prices apply, bidders must submit a cost breakdown, which indicates the proportion of the prices subject to adjustment.**

**Item N<sup>o</sup>**

(as per item number on RFP 06 Price Schedule)

Where price adjustments based on an escalation formula is chosen as the method of price adjustment, variations in the actual costs for whatever reason are for the account of the successful bidder. This implies that:

- formula-based adjustments (as per this method in par 2) and
- proven cost increases (as per the method in par 3) cannot both be entertained at the same time for the same cost element.

### 2.1 METHOD 1: FORMULA BASED ADJUSTMENTS

**2.1.1** The escalation (or price adjustment) formula shall provide for a minimum fixed element of at least 15% of the price, which shall not be subject to adjustment. The following standard formula structure is prescribed for calculating escalation / price adjustments:

**IN CASES OF PERIOD CONTRACTS, NON FIRM PRICES WILL BE ADJUSTED (LOADED) WITH THE ASSESSED CONTRACT PRICE ADJUSTMENTS IMPLICIT IN NON FIRM PRICES WHEN CALCULATING THE COMPARATIVE PRICES**

**IN THIS CATEGORY PRICE ESCALATIONS WILL ONLY BE CONSIDERED IN TERMS OF THE FOLLOWING FORMULA:**

$$Pa = (1 - V)Pt \left( D1 \frac{R1t}{R1o} + D2 \frac{R2t}{R2o} + D3 \frac{R3t}{R3o} + D4 \frac{R4t}{R4o} \right) + VPt$$

Where:

Pa	=	The new escalated price to be calculated.
(1-V)Pt	=	85% of the original bid price. <b>Note that Pt must always be the original bid price and not an escalated price.</b>
D1, D2..	=	Each factor of the bid price eg. labour, transport, clothing, footwear, etc. The total of the various factors D1, D2...etc. must add up to 100%.
R1t, R2t.....	=	Index figure obtained from new index (depends on the number of factors used).
R1o, R2o	=	Index figure at time of bidding.
VPt	=	15% of the original bid price. This portion of the bid price remains firm i.e. it is not subject to any price escalations.

The following index/indices must be used to calculate your bid price:

Index	Dated	Index	Dated	Index	Dated





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## 2.1.2 Cost breakdown structure

A percentage (%) cost breakdown for each item must be submitted according to the following example – actual figures to be added to the table (2<sup>nd</sup> column) in par. 2.1.3 below:

– the various elements specified in this paragraph will form the series (D1, D2 ... up to Dn) in the formula to be indicated in par 2.1.1 above.

### EXAMPLE OF COST BREAKDOWN STRUCTURE

Direct labour 25%\*\*  
Direct material 30%\*\*  
Transport 25%\*\*  
Other overheads 20%\*\*

*Total 100%*

FURNISH A BREAKDOWN OF YOUR PRICE IN TERMS OF ABOVE-MENTIONED FORMULA. THE TOTAL OF THE VARIOUS FACTORS MUST ADD UP TO 100%.

FACTOR (D1, D2 etc. eg. Labour, transport etc.)	PERCENTAGE OF BID PRICE

**Whatever breakdown of index series are chosen cannot be changed over the duration of any contract awarded based on this RFP.**

## 2.2 APPLICATION OF THE PRICE ADJUSTMENT FORMULA

### 2.2.1. Fixed price period

GPG suggests an initial fixed period of at least six (6) months from the effective date of any agreement, which may be awarded as a result of this RFP. Specify from what date the first price adjustment would be applicable (as per item number on RFP 06 Price Schedule)

### 2.2.2 Frequency of price adjustments after fixed price period

GPG suggests quarterly adjustments, after the initial fixed price period. Longer periods than three (3) months (quarterly) between adjustments will be considered even more favourably. (as per item number on RFP 06 Price Schedule)



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## 3. METHOD 2: ADJUSTMENTS BASED ON DOCUMENTARY PROOF

Price adjustments shall also be considered based on independent trust worthy documentary proof of cost, price variances or payments (forward cover cost).

GPG would however prefer claims based on published indices (as per the method in par 2 above), as a result of the fact that the confidentiality regarding source and price of goods can be maintained with a formula. Providing substantiating or supporting documentation (as per this method in par 3) often reveals information that may be considered confidential by the bidder.

Please again note that

- formula-based adjustments (as per the method in par 2) and
- proven cost increases (as per this method in par 3) cannot both be entertained at the same time for the same cost element.

### 3.1. Amount(s) subject to change based on documentary proof –

Please specify for each item individually.	
Item N <sup>o</sup>	
Amount	

(as per item number on RFP 06 Price Schedule)

#### 3.2.1. Fixed price period

GPG suggests an initial fixed period of at least six (6) months from the effective date of any agreement, which may be awarded as a result of this RFP. Specify from what date the first price adjustment would be applicable.

(as per item number on RFP 06 Price Schedule)

#### 3.2.2 Frequency of price adjustments after fixed price period

GPG suggests quarterly adjustments, after the initial fixed price period. Longer periods than three (3) months (quarterly) between adjustments will be considered even more favourably.

(as per item number on RFP 06 Price Schedule)



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## 4 PRICES SUBJECT TO RATE OF EXCHANGE VARIATIONS


**4.1. Please furnish full particulars of your financial institution, state the currencies used in the conversion of the prices of the items to South African currency, which portion of the price is subject to rate of exchange variations and the amounts remitted abroad.**

PARTICULARS OF FINANCIAL INSTITUTION	ITEM NO	PRICE	CURRENCY	RATE	PORTION OF PRICE SUBJECT TO ROE	AMOUNT IN FOREIGN CURRENCY REMITTED ABROAD
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		

**4.2 Adjustments for rate of exchange variations during the contract period will be calculated by using the average monthly exchange rates as issued by your commercial bank for the periods indicated hereunder: (Proof from bank required)**

AVERAGE MONTHLY EXCHANGE RATES FOR THE PERIOD:	DATE DOCUMENTATION MUST BE SUBMITTED TO THIS OFFICE	DATE FROM WHICH NEW CALCULATED PRICES WILL BECOME EFFECTIVE	DATE UNTIL WHICH NEW CALCULATED PRICE WILL BE EFFECTIVE

Name(s) & Signature(s) of Bidder(s)	
<b>CAPACITY</b>	
<b>DATE:</b>	

 <p><b>GAUTENG PROVINCE</b> PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA</p>	<h1>Provincial Supply Chain Management</h1>	
	<h2>PREFERENCE POINTS CLAIM FORM</h2>	Page: 1 of 7

### PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2022

This preference form must form part of all tenders invited. It contains general information and serves as a claim form for preference points for specific goals.

**NB: BEFORE COMPLETING THIS FORM, TENDERERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF THE TENDER AND PREFERENTIAL PROCUREMENT REGULATIONS, 2022**

#### 1. GENERAL CONDITIONS

1.1 The following preference point systems are applicable to invitations to tender:

- the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and
- the 90/10 system for requirements with a Rand value above R50 000 000 (all applicable taxes included).

1.2 **To be completed by the organ of state**

[TICK APPLICABLE BOX]

	The applicable preference point system for this tender is the 90/10 preference point system.
	The applicable preference point system for this tender is the 80/20 preference point system.
	Either the 90/10 or 80/20 preference point system will be applicable in this tender. The lowest/ highest acceptable tender will be used to determine the accurate system once tenders are received.

1.3 Points for this tender (even in the case of a tender for income-generating contracts) shall be awarded for:

- (a) Price; and
- (b) Specific Goals.



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## PREFERENCE POINTS CLAIM FORM

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### 1.4 To be completed by the organ of state:

The maximum points for this tender are allocated as follows:

	POINTS
<b>PRICE</b>	
<b>SPECIFIC GOALS</b>	
<b>Total points for Price and SPECIFIC GOALS</b>	<b>100</b>

1.5 Failure on the part of a tenderer to submit proof or documentation required in terms of this tender to claim points for specific goals with the tender, will be interpreted to mean that preference points for specific goals are not claimed.

1.6 The organ of state reserves the right to require of a tenderer, either before a tender is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the organ of state.

## 2. DEFINITIONS

- (a) **“tender”** means a written offer in the form determined by an organ of state in response to an invitation to provide goods or services through price quotations, competitive tendering process or any other method envisaged in legislation;
- (b) **“price”** means an amount of money tendered for goods or services, and includes all applicable taxes less all unconditional discounts;
- (c) **“rand value”** means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;
- (d) **“tender for income-generating contracts”** means a written offer in the form determined by an organ of state in response to an invitation for the origination of income-generating contracts through any method envisaged in legislation that will result in a legal agreement between the organ of state and a third party that produces revenue for the organ of state, and includes, but is not limited to, leasing and disposal of assets and concession contracts, excluding direct sales and disposal of assets through public auctions; and
- (e) **“the Act”** means the Preferential Procurement Policy Framework Act, 2000 (Act No. 5 of 2000).



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## PREFERENCE POINTS CLAIM FORM

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### 3. FORMULAE FOR PROCUREMENT OF GOODS AND SERVICES

#### 3.1. POINTS AWARDED FOR PRICE

##### 3.1.1 THE 80/20 OR 90/10 PREFERENCE POINT SYSTEMS

A maximum of 80 or 90 points is allocated for price on the following basis:

**80/20****or****90/10**

$$Ps = 80 \left( 1 - \frac{Pt - P_{min}}{P_{min}} \right) \text{ or } Ps = 90 \left( 1 - \frac{Pt - P_{min}}{P_{min}} \right)$$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmin = Price of lowest acceptable tender

#### 3.2. FORMULAE FOR DISPOSAL OR LEASING OF STATE ASSETS AND INCOME GENERATING PROCUREMENT

##### 3.2.1. POINTS AWARDED FOR PRICE

A maximum of 80 or 90 points is allocated for price on the following basis:

**80/20****or****90/10**

$$Ps = 80 \left( 1 + \frac{Pt - P_{max}}{P_{max}} \right) \text{ or } Ps = 90 \left( 1 + \frac{Pt - P_{max}}{P_{max}} \right)$$

Where

Ps = Points scored for price of tender under consideration

Pt = Price of tender under consideration

Pmax = Price of highest acceptable tender



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## PREFERENCE POINTS CLAIM FORM

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### 4. POINTS AWARDED FOR SPECIFIC GOALS

- 4.1. In terms of Regulation 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points must be awarded for specific goals stated in the tender. For the purposes of this tender the tenderer will be allocated points based on the goals stated in table 1 below as may be supported by proof/ documentation stated in the conditions of this tender:
- 4.2. In cases where organs of state intend to use Regulation 3(2) of the Regulations, which states that, if it is unclear whether the 80/20 or 90/10 preference point system applies, an organ of state must, in the tender documents, stipulate in the case of—
- (a) an invitation for tender for income-generating contracts, that either the 80/20 or 90/10 preference point system will apply and that the highest acceptable tender will be used to determine the applicable preference point system; or
  - (b) any other invitation for tender, that either the 80/20 or 90/10 preference point system will apply and that the lowest acceptable tender will be used to determine the applicable preference point system,
- then the organ of state must indicate the points allocated for specific goals for both the 90/10 and 80/20 preference point system.



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## PREFERENCE POINTS CLAIM FORM

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**Table 1: Specific goals for the tender and points claimed are indicated per the table below.**

**(Note to organs of state: Where either the 90/10 or 80/20 preference point system is applicable, corresponding points must also be indicated as such.)**

**Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)**

The specific goals allocated points in terms of this tender	Number of points allocated (90/10 system) (To be completed by the organ of state)	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (90/10 system) (To be completed by the tenderer)	Number of points claimed (80/20 system) (To be completed by the tenderer)





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## PREFERENCE POINTS CLAIM FORM

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### DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name of company/firm

4.4. Company registration number

4.5. TYPE OF COMPANY/ FIRM

[TICK APPLICABLE BOX]

<input type="checkbox"/>	Partnership/Joint Venture / Consortium
<input type="checkbox"/>	One-person business/sole propriety
<input type="checkbox"/>	Close corporation
<input type="checkbox"/>	Public Company
<input type="checkbox"/>	Personal Liability Company
<input type="checkbox"/>	(Pty) Limited
<input type="checkbox"/>	Non-Profit Company
<input type="checkbox"/>	State Owned Company

4.6. I, the undersigned, who is duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the specific goals as advised in the tender, qualifies the company/ firm for the preference(s) shown and I acknowledge that:

- i) The information furnished is true and correct;
- ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form;
- iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 4.2, the contractor may be required to furnish documentary proof to the satisfaction of the organ of state that the claims are correct;
- iv) If the specific goals have been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the organ of state may, in addition to any other remedy it may have –



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## PREFERENCE POINTS CLAIM FORM

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- (a) disqualify the person from the tendering process;
- (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
- (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
- (d) recommend that the tenderer or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and
- (e) forward the matter for criminal prosecution, if deemed necessary.

<b>SIGNATURE(S) OF TENDERER(S)</b>	
<b>SURNAME AND NAME</b>	
<b>DATE</b>	
<b>ADDRESS</b>	