

PROJECT SPECIFICATIONS

TRANSNET NATIONAL PORTS AUTHORITY DIVISION OF TRANSNET LIMITED

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

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A1 SCOPE OF WORK

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

A2 BUSINESS NAME

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

A3 COMPLETION OF WORK

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

A4 ADVANCE PAYMENT FOR MATERIAL AND/OR PLANT AND/OR EQUIPMENT SUPPLIED BY THE CONTRACTOR

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

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

A5 CONTRACT PRICE ADJUSTMENT FACTOR

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

A6 INSURANCE AGAINST PERILS INSURABLE THROUGH SASRIA

Insurance of the works against damage caused as a result of perils insurable through SASRIA will not be affected by Transnet.

A7 LATEST EDITION OF SPECIFICATIONS/STANDARDS

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

A8 SCHEDULE OF QUANTITIES

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

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

A9 DAYWORK

Day Labor Schedule

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

Day work Authority

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

Day work Quantities Provisional

The quantities provided for day work are provisional.

A10 FACILITIES FOR THE PROJECT MANAGER

No facilities are required for the Project on site.

A11 OTHERS ON SITE

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

A12 SITE ARRANGEMENTS

Access to site

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

Delivery Site

A work site will be made available to the Supplier for the duration of the contract free of charge for establishing such offices, stores, repair shops, etc. as may be required

and will be pointed out at the site inspection. All site preparation done by the Contractor shall be to his/her account. The Supplier shall maintain the work site in a neat and tidy condition to the satisfaction of the Project Manager.

Entrance Security Permits

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

Damage to Existing Structures

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

Communication with Port Authority

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

Local Authority

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

A13. DEFECTS AND MAINTENANCE

The Supplier shall make good to the satisfaction of the Project Manager all defective material and workmanship which are not in accordance with the contract, and which may appear within a period of three months after the date stated in the notice of completion and shall repair all damage caused thereby.

PART B: PROJECT SPECIFICATION

- B1 SCOPE OF WORK**
- B2 WORK SPECIFICATION**
- B3 GENERAL**
- B4 ENVIRONMENTAL RESPONSIBILITY**
- B5 TO BE PROVIDED BY SUPPLIER**
- B6 MEASUREMENT AND PAYMENT**
- B7 SCHEDULE OF QUANTITIES**

PART B: PROJECT SPECIFICATION

B1 SCOPE OF WORK

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

B2 WORK SPECIFICATION

- supply, deliver, test and handover new kitchen equipment in the canteen.
- Supply, deliver and handover new furniture such as tables and chairs in the canteen.

B3. GENERAL

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

B4. ENVIRONMENTAL RESPONSIBILITY

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

B5 TO BE PROVIDED BY THE SUPPLIER

- The Supplier shall supply all transport, labor, consumables, tools and equipment to carry out the work as described above.

- The Supplier shall ascertain that staff is competent and that suitably trained and qualified staff as shall carry out all work required by law where applicable. Proof of specialized training to be provided before commencement of work.
- The Supplier shall ascertain that staff uses appropriate personal protective equipment where applicable as required by law.
- The Supplier shall ensure that all the required documents are returned. Of which failing to submit, the tenderer will be disqualified.
- The Supplier also undertakes to comply with the Safety Rules of Transnet, as adopted from time to time, a copy of which can be obtained from the relevant Project Manager.

B7 MEASUREMENT AND PAYMENT

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

B8 SCHEDULE OF QUANTITIES

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

PART C: DAYWORKS

C1 Day works

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

PART D: SCHEDULE OF QUANTITIES

Table 1: Schedule of Quantities

ITEM NO.	DESCRIPTION	UNIT	QTY	RATE	AMOUNT
1	Heavy-Duty Conveyor Toaster 208V with Power Control and Belt Speed Control Weight: 332kg (L x W x H): 461 x 394 x 343mm Electrical: 120V, 1800	Each	1		
2	Microwave Oven: <ul style="list-style-type: none"> Inverter System Anti-Bacterial Easy Clean Touch Controller One Body Capacity: 42L Finishing/Material: stainless steel Exterior Dimension (L x W x H): 544 x 432 x 308 (mm) Output Power: 1200 W Type: Solo with Smart Inverter	Each	2		
3	Combi Oven: Capacity: 20 x 2/1 GN Number of Meals per Day: 150 - 300 (Guide only) Lengthwise Loading: 1/1, 1/2, 2/3, 1/3, 2/8 GN Width: 1.084mm Depth: 996mm Height: 1.782mm Water Inlet: R 25mm Water Outlet: DN 50 Water Pressure: 150 - 600kPa or 0.15 - 0.6mPa Weight: 332kg	Each	1		

	Mains Connection: 3 NAC 400V Fuse: 3 x 100A "Dry Heat" Connection: 64.2kW "Moist Heat" Connection: 54kW				
4	Boiling Pan: Oil jacketed boiling pan with Fitted with Spring-balanced lid with safety handle, breather tube, oil filler pipe, oil drain valve and chrome Dimension (L x W x H): 920 x 947 x 880mm Pan Capacity: 135L Oil Jacket Capacity: 36L Electrical Load: 9kW, 400V, 3 Phase, Neutral and Earth Weight: 100kg Crated Size & Weight: 1190 x 990 x 1200mm – 162kg	Each	1		
5	Baine Marie insert configurations 5 Division with Sneeze Guard: <ul style="list-style-type: none"> • Bain Marie well manufactured from AISI type 304 CR-NI stainless steel • Surround and closure panels 430 stainless steel • Thermostatically controlled immersion element 0°C - 110°C with low water cut-out • Swivel waste with gate valve fitted • Capacity 5 x 1/1 GN pans (pans optional extra) • Insulation – 15mm doors only • Pre-set thermostat 70°C (hot closet) Dimension (L x W x H): 1785 x 750 x 910mm	Each	3		

	Electrical Load: 5.5kW, 230/400V, 2 Phase, Neutral and Earth Weight: 190kg Crated Size & Weight: 1870 x 820 x 1150mm – 252kg				
6	Baine Marie insert configurations 3 Division with Sneeze Guard: <ul style="list-style-type: none"> • Bain Marie well manufactured from AISI type 304 CR-NI stainless steel • Surround and closure panels 430 stainless steel • Thermostatically controlled immersion element 0°C - 110°C with low water cut-out • Swivel waste with gate valve fitted • Capacity 3 x 1/1 GN pans (pans optional extra) • Insulation – 15mm doors only • Pre-set thermostat 70°C (hot closet) Dimension (L x W x H): 1105 x 750 x 910mm Electrical Load: 5.5kW, 230/400V, 2 Phase, Neutral and Earth Weight: 134kg Crated Size & Weight: 1200 x 820 x 1150mm – 174kg	Each	3		
7	Stainless display cabinet: <ul style="list-style-type: none"> • Fully adjustable • Robust construction • Easily assembled • Choice of finish to suit application • Easy to clean 	Each	1		

	Description: Shelf Finish: Stainless steel Dimension (L x W x H): 1150 x 500mm Weight: 7kg				
8	Tilting Pan: <ul style="list-style-type: none"> • Pedestal mounted tilting fry pan • Pan suspended on trunnions with bushes providing smooth tilt operation by means of a worm and wheel mechanism • Spring-balanced lid with heat-resistant handle • Tilt-up element for easy cleaning Dimension (L x W x H): 1310 x 785 x 915mm Pan Interior: 765 x 590 x 200mm deep Pan Capacity: 80L Electrical Load: 15kW, 400V, 3 Phase, Neutral and Earth Weight: 155kg Crated Size & Weight: 1380 x 860 x 1240mm - 218kg	Each	2		
9	Flat Top Grill: <ul style="list-style-type: none"> • High performance counter model fry-top that is modular to all Vision equipment • Heating is controlled by a variable thermostat up to 250°C Dimension (L x W x H): 600 x 600 x 400mm (H) Electrical Load: 6.6kW, 400V, 2 Phase, Neutral and Earth	Each	2		
10	Electric Deep Fryer:	Each	1		

	<ul style="list-style-type: none"> • Pan and surround manufactured from type 430 stainless steel • Large surge area and effective cold zone • Each 20L pan fitted with 15kW stainless steel tubular steel sheathed elements protected by a perforated stainless steel fish plate • Stainless steel front, door and side panels 				
11	4 Plate Gas Stove: Open Burners: 4 Dimension (L x W x H): 1000 x 850 x 910mm Gas Rating: 118 000kJ/hr Gas Pressure: LPG 2.7kPa Natural Gas: 2kPa Gas Connection: 20mm BSP Weight: 223kg	Each	1		
12	Chairs: Material: Stainless Steel Dimension (L x W x H): 400 x 380 x 750mm (H)	Each	80		
13	4-seater tables: Material: Stainless Steel Number of Seats: 4 Shape: Rectangular Dimension (L x W x H): 1200 x 750 x 800mm	Each	20		
14	Food Warming Display Equipment: <ul style="list-style-type: none"> • Stainless steel exterior with two Dutch doors and a horizontal transport handle on each end of the cart • Cabinet is controlled with an On/Off power switch, adjustable, electronic thermostat 	Each	2		

	<p>which includes a heat indicator light, temperature set button, and temperature increase and decrease buttons</p> <ul style="list-style-type: none"> • A full-perimeter, wall-friendly bumper is included, along with four (154mm) heavy duty casters, 2 rigid and 2 swivels with brake • Flexible choice of pre-plated meal service: This banquet cart will also hold covered meals without plate carriers • Additional shelves will equip cart to hold pre-plated meals without covers, trays, and bulk food items in pans <p>Dimension (L x W x H): 954 x 773 x 1714mm Capacity: 190kg Electrical Load: 230V, 1 Phase, Neutral and Earth Crated Weight: 164kg</p>				
15	<p>Preparation Table</p> <ul style="list-style-type: none"> • stainless steel top • Stainless steel legs with adjustable foot pieces • Heavy duty galvanised backing sheet with bitumastic sound deadening • 150mm high splash back to rear <p>Dimension (L x W x H): 1650 x 650 x 910mm Weight: 51kg Crated Size & Weight: 1720 x 720 x 575mm – 76k</p>	Each	4		
16	<p>Trolley</p> <ul style="list-style-type: none"> • Stainless steel tubular frame • Three tier stainless steel trays • Robustly constructed • Suitable for carrying multi pots with plinth and drip trays • 100mm diameter swivel castors 	Each	2		

	Dimension (L x W x H): 890 x 533 x 940mm Weight: 35kg Crated Size: 970 x 600 x 1150mm Crated Weight: 58kg				
17	Retail counter table: <ul style="list-style-type: none"> • Open Rear Storage with 2 rows with Adjustable Wood Shelves • Shape: L • Material: wood Dimension (L x W x H): 2134 x 610 x 1016mm	Each	1		
18	Hot Box <ul style="list-style-type: none"> • Hold combinations of GN food pans, sheet pans, trays and pizza boxes in one cart • Adjustable stainless steel universal rails take the guess work out of choosing different rail systems each time • Perfect for applications requiring frequent door opening and closing • Remains cool to the touch during operation • Holds food at safe temperatures even when unplugged • On average over 50% more efficient than leading metal carts • Keeps food safely between 65°C to 74°C with convenient pre-set, gentle non-radiant heat • Separate, dual compartments with heaters on one or both doors for maximum menu flexibility External Dimensions: 702 x 851 x 1673mm (H) Compartment Dimensions: 537 x 737 x 673mm (H) Electrical Load: 506W, 220V/heater Weight: 105.2kg	Each	2		
19	Double Bowl Preparation Sink <ul style="list-style-type: none"> • All 430-type stainless steel 	Each	1		

	<ul style="list-style-type: none"> • Cold pressed bowl AISI 304CR NI grade stainless steel with 40mm waste outlet hole • 150mm high splash back to rear • Heavy duty backing sheet with bitumastic sound deadening • Stainless steel legs with adjustable foot pieces <p>Dimensions: 2250 x 650 x 910mm (H) Bowl Dimensions: 505 x 505 x 250mm (D) Weight: 61kg Crated Size & Weight: 2320 x 720 x 525mm – 83kg</p>				
20	<p>Chest freezer Size: 175l Cooling Function: 142l Heating Function: A Variable Speed: Yes Variable Temperature: Yes Dehumidification Function: Yes Defrost Drain System Aluminium Interior: Yes Baskets: Yes (one) Product Weight: 29.0 kg Product Dimensions: 655mm(L) x 575mm(W) x 890mm(H)</p>	Each	5		

PART D: PRE-QUALIFICATION CRITERIA

PREQUALIFICATION CRITERIA:

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

WITNESSES:

1. _____ **Supplier:**

2. _____ **Date:**

WITNESSES:

1. _____ **NPA:**

2. _____ **Date:**

SUMMARY

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

TOTAL AMOUNT IN WORDS (Excl. VAT):

WITNESSES:

1. _____ **Supplier:** _____

2. _____ **Date:** _____

WITNESSES:

1. _____ **NPA:** _____

2. _____ **Date:** _____