



SBD 1

**PART A
INVITATION TO
BID**

YOU ARE HEREBY INVITED TO BID FOR REQUIREMENTS OF THE DEPARTMENT OF HEALTH

BID NUMBER:	HEDP001/24/25	CLOSING DATE:	03 JUNE 2025	CLOSING TIME:	11:00
DESCRIPTION	SUPPLY AND DELIVERY OF FOOD SERVICE UNITS EQUIPMENT IN THE LIMPOPO DEPARTMENT OF HEALTH FOR A PERIOD OF THIRTY SIX MONTHS (THREE YEARS).				

BID RESPONSE DOCUMENTS MAY BE DEPOSITED IN THE BID BOX SITUATED AT

DEPARTMENT OF HEALTH, 18 COLLEGE STREET, POLOKWANE, LIMPOPO PROVINCE

THE BID BOX IS GENERALLY OPEN 24 HOURS, 7 DAYS A WEEK.

BIDDING PROCEDURE ENQUIRIES MAY BE DIRECTED TO

CONTACT PERSON	Ms. Simango T.O / Ms. Motene N.M
TELEPHONE NUMBER	(015) 293 6352 / (015) 293 6350 (071) 861 9937 / (063) 692 9368
E-MAIL ADDRESS	Tintswalo.simango@dhsd.limpopo.gov.za Ntlama.Maphahlele@dhsd.limpopo.gov.za

TECHNICAL ENQUIRIES MAY BE DIRECTED TO:

CONTACT PERSON	Mr. Matthews P.S
TELEPHONE NUMBER	(015) 293 6198 / (073) 554 5739
E-MAIL ADDRESS	Daddy.Matthews@dhsd.limpopo.gov.za

SUPPLIER INFORMATION

NAME OF BIDDER					
POSTAL ADDRESS					
STREET ADDRESS					
CELLPHONE NUMBER					
E-MAIL ADDRESS					
VAT REGISTRATION NUMBER					
SUPPLIER COMPLIANCE STATUS	TAX COMPLIANCE SYSTEM PIN:		OR	CENTRAL SUPPLIER DATABASE No:	MAAA
ARE YOU THE ACCREDITED REPRESENTATIVE IN SOUTH AFRICA FOR THE GOODS /SERVICES OFFERED?	Yes <input type="checkbox"/> No <input type="checkbox"/> [IF YES ENCLOSE PROOF]	ARE YOU A FOREIGN BASED SUPPLIER FOR THE GOODS /SERVICES OFFERED?			Yes <input type="checkbox"/> No <input type="checkbox"/> [IF YES, ANSWER THE QUESTIONNAIRE BELOW]

QUESTIONNAIRE TO BIDDING FOREIGN SUPPLIERS

IS THE ENTITY A RESIDENT OF THE REPUBLIC OF SOUTH AFRICA (RSA)?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
DOES THE ENTITY HAVE A BRANCH IN THE RSA?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
DOES THE ENTITY HAVE A PERMANENT ESTABLISHMENT IN THE RSA?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
DOES THE ENTITY HAVE ANY SOURCE OF INCOME IN THE RSA?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
IS THE ENTITY LIABLE IN THE RSA FOR ANY FORM OF TAXATION?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
IF THE ANSWER IS "NO" TO ALL OF THE ABOVE, THEN IT IS NOT A REQUIREMENT TO REGISTER FOR A TAX COMPLIANCE STATUS SYSTEM PIN CODE FROM THE SOUTH AFRICAN REVENUE SERVICE (SARS) AND IF NOT REGISTER AS PER 2.3 BELOW.		

PART B

TERMS AND CONDITIONS FOR BIDDING

1. BID SUBMISSION:
1.1. BIDS MUST BE DELIVERED BY THE STIPULATED TIME TO THE CORRECT ADDRESS. LATE BIDS WILL NOT BE ACCEPTED FOR CONSIDERATION.
1.2. ALL BIDS MUST BE SUBMITTED ON THE OFFICIAL FORMS PROVIDED (NOT TO BE RE-TYPED) OR IN THE MANNER PRESCRIBED IN THE BID DOCUMENT.
1.3. THIS BID IS SUBJECT TO THE PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT, 2000 AND THE PREFERENTIAL PROCUREMENT REGULATIONS, THE GENERAL CONDITIONS OF CONTRACT (GCC) AND, IF APPLICABLE, ANY OTHER SPECIAL CONDITIONS OF CONTRACT.
1.4. THE SUCCESSFUL BIDDER WILL BE REQUIRED TO FILL IN AND SIGN A WRITTEN CONTRACT FORM(SBD7).
2. TAX COMPLIANCE REQUIREMENTS
2.1 BIDDERS MUST ENSURE COMPLIANCE WITH THEIR TAX OBLIGATIONS.
2.2 BIDDERS ARE REQUIRED TO SUBMIT THEIR UNIQUE PERSONAL IDENTIFICATION NUMBER (PIN) ISSUED BY SARS TO ENABLE THE ORGAN OF STATE TO VERIFY THE TAXPAYER'S PROFILE AND TAX STATUS.
2.3 APPLICATION FOR TAX COMPLIANCE STATUS (TCS) PIN MAY BE MADE VIA E-FILING THROUGH THE SARS WEBSITE WWW.SARS.GOV.ZA .
2.4 BIDDERS MAY ALSO SUBMIT A PRINTED TCS CERTIFICATE TOGETHER WITH THE BID.
2.5 IN BIDS WHERE CONSORTIA / JOINT VENTURES / SUB-CONTRACTORS ARE INVOLVED; EACH PARTY MUST SUBMIT A SEPARATE TCS CERTIFICATE / PIN / CSD NUMBER.
2.6 WHERE NO TCS PIN IS AVAILABLE BUT THE BIDDER IS REGISTERED ON THE CENTRAL SUPPLIER DATABASE (CSD), A CSD NUMBER MUST BE PROVIDED.
2.7 NO BIDS WILL BE CONSIDERED FROM PERSONS IN THE SERVICE OF THE STATE, COMPANIES WITH DIRECTORS WHO ARE PERSONS IN THE SERVICE OF THE STATE, OR CLOSE CORPORATIONS WITH MEMBERS PERSONS IN THE SERVICE OF THE STATE."

NB: FAILURE TO PROVIDE / OR COMPLY WITH ANY OF THE ABOVE PARTICULARS MAY RENDER THE BID INVALID.

SIGNATURE OF BIDDER:

CAPACITY UNDER WHICH THIS BID IS SIGNED:

DATE:.....

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

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

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

Name of bidder.....	Bid number.....
Closing Time 11:00	Closing date.....

OFFER TO BE VALID FOR **180** DAYS FROM THE CLOSING DATE OF BID.

ITEM NO	QUANTITY	DESCRIPTION	BID PRICE IN RSA CURRENCY (ALL APPLICABLE TAXES INCLUDED)

-
- Required by:
 - At:
.....
 - Brand and model
 - Country of origin
 - Does the offer comply with the specification(s)? *YES/NO
 - If not to specification, indicate deviation(s)
 - Period required for delivery
*Delivery: Firm/not firm
 - Delivery basis

Note: All delivery costs must be included in the bid price, for delivery at the prescribed destination.

** "all applicable taxes" includes value- added tax, pay as you earn, income tax, unemployment insurance fund contributions and skills development levies.

*Delete if not applicable

BIDDER'S DISCLOSURE

1. PURPOSE OF THE FORM

Any person (natural or juristic) may make an offer or offers in terms of this invitation to bid. In line with the principles of transparency, accountability, impartiality, and ethics as enshrined in the Constitution of the Republic of South Africa and further expressed in various pieces of legislation, it is required for the bidder to make this declaration in respect of the details required hereunder.

Where a person/s are listed in the Register for Tender Defaulters and / or the List of Restricted Suppliers, that person will automatically be disqualified from the bid process.

2. Bidder's declaration

- 2.1 Is the bidder, or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest¹ in the enterprise, employed by the state? **YES/NO**

- 2.1.1 If so, furnish particulars of the names, individual identity numbers, and, if applicable, state employee numbers of sole proprietor/ directors / trustees / shareholders / members/ partners or any person having a controlling interest in the enterprise, in table below.

Full Name	Identity Number	Name of State institution

- 2.2 Do you, or any person connected with the bidder, have a relationship with any person who is employed by the procuring institution? **YES/NO**

- 2.2.1 If so, furnish particulars:

.....

- 2.3 Does the bidder or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest in the enterprise have any interest in any other related enterprise whether or not they are bidding for this contract? **YES/NO**

- 2.3.1 If so, furnish particulars:

.....

¹ the power, by one person or a group of persons holding the majority of the equity of an enterprise, alternatively, the person/s having the deciding vote or power to influence or to direct the course and decisions of the enterprise.

3 DECLARATION

I, the undersigned, (name)..... in submitting the accompanying bid, do hereby make the following statements that I certify to be true and complete in every respect:

- 3.1 I have read and I understand the contents of this disclosure;
- 3.2 I understand that the accompanying bid will be disqualified if this disclosure is found not to be true and complete in every respect;
- 3.3 The bidder has arrived at the accompanying bid independently from, and without consultation, communication, agreement or arrangement with any competitor. However, communication between partners in a joint venture or consortium will not be construed as collusive bidding.
- 3.4 In addition, there have been no consultations, communications, agreements or arrangements with any competitor regarding the quality, quantity, specifications, prices, including methods, factors or formulas used to calculate prices, market allocation, the intention or decision to submit or not to submit the bid, bidding with the intention not to win the bid and conditions or delivery particulars of the products or services to which this bid invitation relates.
- 3.4 The terms of the accompanying bid have not been, and will not be, disclosed by the bidder, directly or indirectly, to any competitor, prior to the date and time of the official bid opening or of the awarding of the contract.
- 3.5 There have been no consultations, communications, agreements or arrangements made by the bidder with any official of the procuring institution in relation to this procurement process prior to and during the bidding process except to provide clarification on the bid submitted where so required by the institution; and the bidder was not involved in the drafting of the specifications or terms of reference for this bid.
- 3.6 I am aware that, in addition and without prejudice to any other remedy provided to combat any restrictive practices related to bids and contracts, bids that are suspicious will be reported to the Competition Commission for investigation and possible imposition of administrative penalties in terms of section 59 of the Competition Act No 89 of 1998 and or may be reported to the National Prosecuting Authority (NPA) for criminal investigation and or may be restricted from conducting business with the public sector for a period not exceeding ten (10) years in terms of the Prevention and Combating of Corrupt Activities Act No 12 of 2004 or any other applicable legislation.

I CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 1, 2 and 3 ABOVE IS CORRECT.
I ACCEPT THAT THE STATE MAY REJECT THE BID OR ACT AGAINST ME IN TERMS OF PARAGRAPH 6

OF PFMA SCM INSTRUCTION 03 OF 2021/22 ON PREVENTING AND COMBATING ABUSE IN THE
SUPPLY CHAIN MANAGEMENT SYSTEM SHOULD THIS DECLARATION PROVE TO BE FALSE.

.....
Signature

.....
Date

.....
Position

.....
Name of bidder

2 Joint venture or Consortium means an association of persons for the purpose of combining their expertise, property, capital, efforts, skill and knowledge in an activity for the execution of a contract.

DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name of company/firm.....

4.4. Company registration number:

4.5. TYPE OF COMPANY/ FIRM

- ☐ Partnership/Joint Venture / Consortium
- ☐ One-person business/sole propriety
- ☐ Close corporation
- ☐ Public Company
- ☐ Personal Liability Company
- ☐ (Pty) Limited
- ☐ Non-Profit Company
- ☐ State Owned Company

[TICK APPLICABLE BOX]

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 –
 - (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.

..... SIGNATURE(S) OF TENDERER(S)	
SURNAME AND NAME:
DATE:
ADDRESS:

**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

- a) The applicable preference point system for this tender is the **80/20** preference point system.
- b) The **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.

1.4 To be completed by the organ of state:

The maximum points for this tender are allocated as follows:

	POINTS
PRICE	80
SPECIFIC GOALS	20
Total points for Price and SPECIFIC GOALS	100

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).

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

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.

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 claimed (80/20 system) (To be completed by the tenderer)
Women	10/20	
Enterprise located in limpopo	5/20	
Youth	5/20	

SPECIFIC GOALS

To be eligible to claim for preference points in terms of Preferential Procurement Policy 2022, bidders must submit or provide proof of the following documents:

- Women: Central Supplier Database (CSD) report or **MAAA** number.
- Youth : Central Supplier Database (CSD) report or **MAAA** number.
- Enterprise located in Limpopo : proof of residence of where the enterprise is allocated.

DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name of company/firm.....

4.4. Company registration number:

4.5. TYPE OF COMPANY/ FIRM

- ☐ Partnership/Joint Venture / Consortium
- ☐ One-person business/sole propriety
- ☐ Close corporation
- ☐ Public Company
- ☐ Personal Liability Company
- ☐ (Pty) Limited
- ☐ Non-Profit Company
- ☐ State Owned Company

[TICK APPLICABLE BOX]

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 –
 - (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

forward the matter for criminal prosecution, if deemed necessary.

.....	
SIGNATURE(S) OF TENDERER(S)	
SURNAME AND NAME:
DATE:
ADDRESS:

GOVERNMENT PROCUREMENT GENERAL CONDITIONS OF CONTRACT

NOTES

The purpose of this document is to:

- (i) Draw special attention to certain general conditions applicable to government bids, contracts and orders; and
- (ii) To ensure that clients be familiar with regard to the rights and obligations of all parties involved in doing
- (iii) business with government.

In this document words in the singular also mean in the plural and vice versa and words in the masculine also mean in the feminine and neuter.

- . The General Conditions of Contract will form part of all bid documents and may not be amended.
 - . Special Conditions of Contract (SCC) relevant to a specific Bid, should be compiled separately for every bid (if applicable) and will supplement the General Conditions of Contract.
- Whenever there is a conflict, the provisions in the SCC shall prevail.

TABLE OF CLAUSES

- 1. Definitions
- 2. Applications
- 3. General
- 4. Standards
- 5. Use of contract document and information; inspection
- 6. Patent rights
- 7. Performance security
- 8. Inspections, tests and analysis
- 9. Packing
- 10. Delivery and documents
- 11. Insurance
- 12. Transportation
- 13. Incidental services
- 14. Spare parts
- 15. Warranty
- 16. Payments
- 17. Prices
- 18. Contract amendments
- 19. Assignment
- 20. Subcontractors
- 21. Delays in the supplier's performance
- 22. Penalties
- 23. Termination for default
- 24. Dumping and countervailing duties

- 25. Force Majeure
 - 26. Termination for insolvency
 - 27. Settlement of disputes
 - 28. Limitation of liability
 - 29. Governing language
 - 30. Applicable law
 - 31. Notices
 - 32. Taxes and duties
 - 33. National Industrial Participation Programme (NIPP)
 - 34. Prohibition of restrictive practices
-

General Conditions of Contract

1. Definitions	<p>The following terms shall be interpreted as indicated:</p> <p>1.1 "Closing time" means the date and hour specified in the bidding documents for the receipt of bids.</p> <p>1.2 "Contract" means the written agreement entered into between the purchaser and the supplier, as recorded in the contract form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.</p> <p>1.3 "Contract price" means the price payable to the supplier under the contract for the full and proper performance of his contractual obligations.</p> <p>1.4 "Corrupt practice" means the offering, giving, receiving, or soliciting of any thing of value to influence the action of a public official in the procurement process or in contract execution.</p> <p>1.5 "Countervailing duties" are imposed in cases where an enterprise abroad is subsidised by its government and encouraged to market its products internationally.</p> <p>1.6 "Country of origin" means the place where the goods were mined, grown or produced or from which the services are supplied. Goods are produced when, through manufacturing, processing or substantial and major assembly of components, a commercially recognised new product results that is substantially different in basic characteristics or in purpose or utility from its components.</p> <p>1.7 "Day" means calendar day.</p> <p>1.8 "Delivery" means delivery in compliance of the conditions of the contract or order.</p> <p>1.9 "Delivery ex stock" means immediate delivery directly from stock actually on hand.</p> <p>1.10 "Delivery into consignees store or to his site" means delivered and unloaded in the specified store or depot or on the specified site in compliance with the conditions of the contract or order, the supplier bearing all risks and charges involved until the supplies are so delivered and a valid receipt is obtained.</p> <p>1.11 "Dumping" occurs when a private enterprise abroad market its goods on own initiative in the RSA at lower prices than that of the country of origin and which have the potential to harm the local industries in the RSA.</p> <p>1.12 "Force majeure" means an event beyond the control of the supplier and not involving the supplier's fault or negligence and not foreseeable. Such events may include, but is not restricted to, acts of the purchaser in its sovereign capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes.</p>
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	<p>1.13 "Fraudulent practice" means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of any bidder, and includes collusive practice among bidders (prior to or after bid submission) designed to establish bid prices at artificial non-competitive levels and to deprive the bidder of the benefits of free and open competition.</p> <p>1.14 "GCC" means the General Conditions of Contract.</p> <p>1.15 "Goods" means all of the equipment, machinery, and/or other materials that the supplier is required to supply to the purchaser under the contract.</p> <p>1.16 "Imported content" means that portion of the bidding price represented by the cost of components, parts or materials which have been or are still to be imported (whether by the supplier or his subcontractors) and which costs are inclusive of the costs abroad, plus freight and other direct importation costs such as landing costs, dock dues, import duty, sales duty or other similar tax or duty at the South African place of entry as well as transportation and handling charges to the factory in the Republic where the supplies covered by the bid will be manufactured.</p> <p>1.17 "Local content" means that portion of the bidding price which is not included in the imported content provided that local manufacture does take place.</p> <p>1.18 "Manufacture" means the production of products in a factory using labour, materials, components and machinery and includes other related value-adding activities.</p> <p>1.19 "Order" means an official written order issued for the supply of goods or works or the rendering of a service.</p> <p>1.20 "Project site," where applicable, means the place indicated in bidding documents.</p> <p>1.21 "Purchaser" means the organization purchasing the goods.</p> <p>1.22 "Republic" means the Republic of South Africa.</p> <p>1.23 "SCC" means the Special Conditions of Contract.</p> <p>1.24 "Services" means those functional services ancillary to the supply of the goods, such as transportation and any other incidental services, such as installation, commissioning, provision of technical assistance, training, catering, gardening, security, maintenance and other such obligations of the supplier covered under the contract.</p> <p>1.25 "Written" or "in writing" means handwritten in ink or any form of electronic or mechanical writing.</p>
2. Application	<p>2.1 These general conditions are applicable to all bids, contracts and orders including bids for functional and professional services, sales, hiring, letting and the granting or acquiring of rights, but excluding immovable property, unless otherwise indicated in the bidding documents.</p> <p>2.2 Where applicable, special conditions of contract are also laid down to cover specific supplies, services or works.</p> <p>2.3 Where such special conditions of contract are in conflict with these general conditions, the special conditions shall apply.</p>
3. General	<p>3.1 Unless otherwise indicated in the bidding documents, the purchaser shall not be liable for any expense incurred in the preparation and submission of a bid. Where applicable a non-refundable fee for documents may be charged.</p>

	3.2 With certain exceptions, invitations to bid are only published in the Government Bid Bulletin. The Government Bid Bulletin may be obtained directly from the Government Printer, Private Bag X85, Pretoria 0001, or accessed electronically from www.treasury.gov.za
4. Standards	4.1 The goods supplied shall conform to the standards mentioned in the bidding documents and specifications.
5. Use of contract documents and information; inspection.	<p>5.1 The supplier shall not, without the purchaser's prior written consent, disclose the contract, or any provision thereof, or any specification, plan, drawing, pattern, sample, or information furnished by or on behalf of the purchaser in connection therewith, to any person other than a person employed by the supplier in the performance of the contract. Disclosure to any such employed person shall be made in confidence and shall extend only so far as may be necessary for purposes of such performance.</p> <p>5.2 The supplier shall not, without the purchaser's prior written consent, make use of any document or information mentioned in GCC clause 5.1 except for purposes of performing the contract.</p> <p>5.3 Any document, other than the contract itself mentioned in GCC clause 5.1 shall remain the property of the purchaser and shall be returned (all copies) to the purchaser on completion of the supplier's performance under the contract if so required by the purchaser.</p> <p>5.4 The supplier shall permit the purchaser to inspect the supplier's records relating to the performance of the supplier and to have them audited by auditors appointed by the purchaser, if so required by the purchaser.</p>
6. Patent rights	6.1 The supplier shall indemnify the purchaser against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the goods or any part thereof by the purchaser.
7. Performance Security	<p>7.1 Within thirty (30) days of receipt of the notification of contract award, the successful bidder shall furnish to the purchaser the performance security of the amount specified in SCC.</p> <p>7.2 The proceeds of the performance security shall be payable to the purchaser as compensation for any loss resulting from the supplier's failure to complete his obligations under the contract.</p> <p>7.3 The performance security shall be denominated in the currency of the contract, or in a freely convertible currency acceptable to the purchaser and shall be in one of the following forms:</p> <ul style="list-style-type: none"> (a) a bank guarantee or an irrevocable letter of credit issued by a reputable bank located in the purchaser's country or abroad, acceptable to the purchaser, in the form provided in the bidding documents or another form acceptable to the purchaser; or (b) a cashier's or certified cheque <p>7.4 The performance security will be discharged by the purchaser and returned to the supplier not later than thirty (30) days following the date of completion of the supplier's performance obligations under the contract, including any warranty obligations, unless otherwise specified in SCC.</p>
8. Inspections, tests and analyses	<p>8.1 All pre-bidding testing will be for the account of the bidder.</p> <p>8.2 If it is a bid condition that supplies to be produced or services to be rendered should at any stage during production or execution or on completion be subject to inspection, the premises of the bidder or contractor shall be open, at all reasonable hours, for inspection by a representative of the Department or an organization acting on behalf of the Department.</p> <p>8.3 If there are no inspection requirements indicated in the bidding documents and no mention is made in the contract, but during the contract period it is decided that inspections shall be</p>

	<p>carried out, the purchaser shall itself make the necessary arrangements, including payment arrangements with the testing authority concerned.</p> <p>8.4 If the inspections, tests and analyses referred to in clauses 8.2 and 8.3 show the supplies to be in accordance with the contract requirements, the cost of the inspections, tests and analyses shall be defrayed by the purchaser.</p> <p>8.5 Where the supplies or services referred to in clauses 8.2 and 8.3 do not comply with the contract requirements, irrespective of whether such supplies or services are accepted or not, the cost in connection with these inspections, tests or analyses shall be defrayed by the supplier.</p> <p>8.6 Supplies and services which are referred to in clauses 8.2 and 8.3 and which do not comply with the contract requirements may be rejected.</p> <p>8.7 Any contract supplies may on or after delivery be inspected, tested or analysed and may be rejected if found not to comply with the requirements of the contract. Such rejected supplies shall be held at the cost and risk of the supplier who shall, when called upon, remove them immediately at his own cost and forthwith substitute them with supplies which do comply with the requirements of the contract. Failing such removal, the rejected supplies shall be returned at the suppliers cost and risk. Should the supplier fail to provide the substitute supplies forthwith, the purchaser may, without giving the supplier further opportunity to substitute the rejected supplies, purchase such supplies as may be necessary at the expense of the supplier.</p> <p>8.8 The provisions of clauses 8.4 to 8.7 shall not prejudice the right of the purchaser to cancel the contract on account of a breach of the conditions thereof, or to act in terms of Clause 23 of GCC.</p>
9. Packing	<p>9.1 The supplier shall provide such packing of the goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in the contract. The packing shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packing, case size and weights shall take into consideration, where appropriate, the remoteness of the goods' final destination and the absence of heavy handling facilities at all points in transit.</p> <p>9.2 The packing, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the contract, including additional requirements, if any, specified in SCC, and in any subsequent instructions ordered by the purchaser.</p>
10. Delivery and documents	<p>10.1 Delivery of the goods shall be made by the supplier in accordance with the terms specified in the contract. The details of shipping and/or other documents to be furnished by the supplier are specified in SCC.</p> <p>10.2 Documents to be submitted by the supplier are specified in SCC.</p>
11. Insurance	<p>11.1 The goods supplied under the contract shall be fully insured in a freely convertible currency against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery in the manner specified in the SCC.</p>
12. Transportation	<p>12.1 Should a price other than an all-inclusive delivered price be required, this shall be specified in the SCC.</p>

13. Incidental Services	<p>13.1 The supplier may be required to provide any or all of the following services, including additional services, if any, specified in SCC:</p> <ul style="list-style-type: none"> (a) performance or supervision of on-site assembly and/or commissioning of the supplied goods; (b) furnishing of tools required for assembly and/or maintenance of the supplied goods; (c) furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied goods; (d) performance or supervision or maintenance and/or repair of the supplied goods, for a period of time agreed by the parties, provided that this service shall not relieve the supplier of any warranty obligations under this contract; and (e) training of the purchaser's personnel, at the supplier's plant and/or on-site, in assembly, start-up, operation, maintenance, and/or repair of the supplied goods. <p>13.2 Prices charged by the supplier for incidental services, if not included in the contract price for the goods, shall be agreed upon in advance by the parties and shall not exceed the prevailing rates charged to other parties by the supplier for similar services.</p>
14. Spare parts	<p>14.1 As specified in SCC, the supplier may be required to provide any or all of the following materials, notifications, and information pertaining to spare parts manufactured or distributed by the supplier:</p> <ul style="list-style-type: none"> (a) such spare parts as the purchaser may elect to purchase from the supplier, provided that this election shall not relieve the supplier of any warranty obligations under the contract; and (b) in the event of termination of production of the spare parts: <ul style="list-style-type: none"> (i) Advance notification to the purchaser of the pending termination, in sufficient time to permit the purchaser to procure needed requirements; and (ii) Following such termination, furnishing at no cost to the purchaser, the blueprints, drawings, and specifications of the spare parts, if requested.
15. Warranty	<p>15.1 The supplier warrants that the goods supplied under the contract are new, unused, of the most recent or current models and that, they incorporate all recent improvements in design and materials unless provided otherwise in the contract. The supplier further warrants that all goods supplied under this contract shall have no defect, arising from design, materials, or workmanship (except when the design and/or material is required by the purchaser's specifications) or from any act or omission of the supplier, that may develop under normal use of the supplied goods in the conditions prevailing in the country of final destination.</p> <p>15.2 This warranty shall remain valid for twelve (12) months after the goods, or any portion thereof as the case may be, have been delivered to and accepted at the final destination indicated in the contract, or for eighteen (18) months after the date of shipment from the port or place of loading in the source country, whichever period concludes earlier, unless specified otherwise in SCC.</p> <p>15.3 The purchaser shall promptly notify the supplier in writing of any claims arising under this warranty.</p> <p>15.4 Upon receipt of such notice, the supplier shall, within the period specified in SCC and with all reasonable speed, repair or replace the defective goods or parts thereof, without costs to the purchaser.</p>

	15.5 If the supplier, having been notified, fails to remedy the defect(s) within the period specified in SCC, the purchaser may proceed to take such remedial action as may be necessary, at the supplier's risk and expense and without prejudice to any other rights which the purchaser may have against the supplier under the contract.
16. Payment	<p>16.1 The method and conditions of payment to be made to the supplier under this contract shall be specified in SCC.</p> <p>16.2 The supplier shall furnish the purchaser with an invoice accompanied by a copy of the delivery note and upon fulfilment of other obligations stipulated in the contract.</p> <p>16.3 Payments shall be made promptly by the purchaser, but in no case later than thirty (30) days after submission of an invoice or claim by the supplier.</p> <p>16.4 Payment will be made in Rand unless otherwise stipulated in SCC.</p>
17. Prices	17.1 Prices charged by the supplier for goods delivered and services performed under the contract shall not vary from the prices quoted by the supplier in his bid, with the exception of any price adjustments authorised in SCC or in the purchaser's request for bid validity extension, as the case may be.
18. Contract Amendments	18.1 No variation in or modification of the terms of the contract shall be made except by written amendment signed by the parties concerned.
19. Assignment	19.1 The supplier shall not assign, in whole or in part, its obligations to perform under the contract, except with the purchaser's prior written consent.
20. Subcontracts	20.1 The supplier shall notify the purchaser in writing of all subcontracts awarded under these contracts if not already specified in the bid. Such notification, in the original bid or later, shall not relieve the supplier from any liability or obligation under the contract.
21. Delays in the supplier's performance	21.1 Delivery of the goods and performance of services shall be made by the supplier in accordance with the time schedule prescribed by the purchaser in the contract.
	<p>21.2 If at any time during performance of the contract, the supplier or its subcontractor(s) should encounter conditions impeding timely delivery of the goods and performance of services, the supplier shall promptly notify the purchaser in writing of the fact of the delay, its likely duration and its cause(s). As soon as practicable after receipt of the supplier's notice, the purchaser shall evaluate the situation and may at his discretion extend the supplier's time for performance, with or without the imposition of penalties, in which case the extension shall be ratified by the parties by amendment of contract.</p> <p>21.3 No provision in a contract shall be deemed to prohibit the obtaining of supplies or services from a national department, provincial department, or a local authority.</p>
	21.4 The right is reserved to procure outside of the contract small quantities or to have minor essential services executed if an emergency arises, the supplier's point of supply is not situated at or near the place where the supplies are required, or the supplier's services are not readily available.
	<p>21.5 Except as provided under GCC Clause 25, a delay by the supplier in the performance of its delivery obligations shall render the supplier liable to the imposition of penalties, pursuant to GCC Clause 22, unless an extension of time is agreed upon pursuant to GCC Clause 21.2 without the application of penalties.</p> <p>21.6 Upon any delay beyond the delivery period in the case of a supplies contract, the purchaser shall, without cancelling the contract, be entitled to purchase supplies of a similar quality and</p>

	<p>up to the same quantity in substitution of the goods not supplied in conformity with the contract and to return any goods delivered later at the supplier's expense and risk, or to cancel the contract and buy such goods as may be required to complete the contract and without prejudice to his other rights, be entitled to claim damages from the supplier.</p>
22. Penalties	<p>22.1 Subject to GCC Clause 25, if the supplier fails to deliver any or all of the goods or to perform the services within the period(s) specified in the contract, the purchaser shall, without prejudice to its other remedies under the contract, deduct from the contract price, as a penalty, a sum calculated on the delivered price of the delayed goods or unperformed services using the current prime interest rate calculated for each day of the delay until actual delivery or performance. The purchaser may also consider termination of the contract pursuant to GCC Clause 23.</p>
23. Termination for default	<p>23.1 The purchaser, without prejudice to any other remedy for breach of contract, by written notice of default sent to the supplier, may terminate this contract in whole or in part:</p> <ul style="list-style-type: none"> (a) if the supplier fails to deliver any or all of the goods within the period(s) specified in the contract, or within any extension thereof granted by the purchaser pursuant to GCC Clause 21.2; (b) if the Supplier fails to perform any other obligation(s) under the contract; or (c) if the supplier, in the judgment of the purchaser, has engaged in corrupt or fraudulent practices in competing for or in executing the contract. <p>23.2 In the event the purchaser terminates the contract in whole or in part, the purchaser may procure, upon such terms and in such manner as it deems appropriate, goods, works or services similar to those undelivered, and the supplier shall be liable to the purchaser for any excess costs for such similar goods, works or services. However, the supplier shall continue performance of the contract to the extent not terminated.</p> <p>23.3 Where the purchaser terminates the contract in whole or in part, the purchaser may decide to impose a restriction penalty on the supplier by prohibiting such supplier from doing business with the public sector for a period not exceeding 10 years.</p> <p>23.4 If a purchaser intends to impose a restriction on a supplier or any person associated with the supplier, the supplier will be allowed a time period of not more than 14 days to provide reasons why the envisaged restriction should not be imposed. Should the supplier fail to respond within the stipulated 14 days the purchaser may regard the intended penalty as not objected against and impose it on the supplier.</p> <p>23.5 Any restriction imposed on any person by the Accounting Officer/ Authority will, at the discretion of the Accounting Officer/ Authority, should be applicable to any other enterprise or nay partner, manager, director or other person who wholly or party exercises or exercised or may exercise control over the enterprise of the first mentioned person, and with which enterprise or person the first mention person, is or was in the opinion of the AO/AA actively associated.</p> <p>23.6 If a restriction is imposed, the purchaser must, within 5 days of such imposition is imposed, the purchaser must within five (5) working days of such imposition, furnish the National Treasury, with the following information:</p> <ul style="list-style-type: none"> i. The name and address of the supplier and / or person restricted by the purchaser; ii. The date of commencement of the restriction; iii. The period of restriction; and iv. The reasons for the restriction.

	<p>These details will be loaded in the National treasury's central database of suppliers or person prohibited from doing business with the public sector.</p> <p>23.7 If a court of law convicts a person on an offence as contemplated in section 12 or 13 of the Prevention and Combating of Corrupt Activities Act, No. 12 of 2004, the court may also rule that such person's name be endorsed on the register for Bid Defaulters. When a person's name has been endorsed on the Register, the person will be prohibited from doing business with the public sector for a period not less than 5 years and not more than 10 years. The National Treasury is empowered to determine the period of restriction and each case will be dealt with on its own merits. According to section 32 of the Act the Register must be open to the public. The Register can be perused on the National Treasury's web-site.</p>
24. Anti-dumping and countervailing duties and rights	<p>24.1 When, after the date of bid, provisional payments are required, or anti-dumping or countervailing duties are imposed, or the amount of a provisional payment or anti-dumping or countervailing right is increased in respect of any dumped or subsidized import, the State is not liable for any amount so required or imposed, or for the amount of any such increase. When, after the said date, such a provisional payment is no longer required or any such anti-dumping or countervailing right is abolished, or where the amount of such provisional payment or any such right is reduced, any such favourable difference shall on demand be paid forthwith by the contractor to the State or the State may deduct such amounts from moneys (if any) which may otherwise be due to the contractor in regard to supplies or services which he delivered or rendered, or is to deliver or render in terms of the contract or any other contract or any other amount which may be due to him.</p>
25. Force Majeure	<p>25.1 Notwithstanding the provisions of GCC Clauses 22 and 23, the supplier shall not be liable for forfeiture of its performance security, damages, or termination for default if and to the extent that his delay in performance or other failure to perform his obligations under the contract is the result of an event of force majeure.</p> <p>25.2 If a force majeure situation arises, the supplier shall promptly notify the purchaser in writing of such condition and the cause thereof. Unless otherwise directed by the purchaser in writing, the supplier shall continue to perform its obligations under the contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the force majeure event.</p>
26. Termination for insolvency	<p>26.1 The purchaser may at any time terminate the contract by giving written notice to the supplier if the supplier becomes bankrupt or otherwise insolvent. In this event, termination will be without compensation to the supplier, provided that such termination will not prejudice or affect any right of action or remedy which has accrued or will accrue thereafter to the purchaser.</p>
27. Settlement of Disputes	<p>27.1 If any dispute or difference of any kind whatsoever arises between the purchaser and the supplier in connection with or arising out of the contract, the parties shall make every effort to resolve amicably such dispute or difference by mutual consultation.</p> <p>27.2 If, after thirty (30) days, the parties have failed to resolve their dispute or difference by such mutual consultation, then either the purchaser or the supplier may give notice to the other party of his intention to commence with mediation. No mediation in respect of this matter may be commenced unless such notice is given to the other party.</p> <p>27.3 Should it not be possible to settle a dispute by means of mediation, it may be settled in a South African court of law.</p>

	<p>27.4 Mediation proceedings shall be conducted in accordance with the rules of procedure specified in the SCC.</p> <p>27.5 Notwithstanding any reference to mediation and/or court proceedings herein, (a) the parties shall continue to perform their respective obligations under the contract unless they otherwise agree; and (b) the purchaser shall pay the supplier any monies due the supplier.</p>
28. Limitation of Liability	<p>28.1 Except in cases of criminal negligence or willful misconduct, and in the case of infringement pursuant to Clause 6; (a) the supplier shall not be liable to the purchaser, whether in contract, tort, or otherwise, for any indirect or consequential loss or damage, loss of use, loss of production, or loss of profits or interest costs, provided that this exclusion shall not apply to any obligation of the supplier to pay penalties and/or damages to the purchaser; and (b) the aggregate liability of the supplier to the purchaser, whether under the contract, in tort or otherwise, shall not exceed the total contract price, provided that this limitation shall not apply to the cost of repairing or replacing defective equipment</p>
29. Governing Language	<p>29.1 The contract shall be written in English. All correspondence and other documents pertaining to the contract that is exchanged by the parties shall also be written in English.</p>
30. Applicable Law	<p>30.1 The contract shall be interpreted in accordance with South African laws, unless otherwise specified in SCC.</p>
31. Notices	<p>31.1 Every written acceptance of a bid shall be posted to the supplier concerned by registered or certified mail and any other notice to him shall be posted by ordinary mail to the address furnished in his bid or to the address notified later by him in writing and such posting shall be deemed to be proper service of such notice.</p> <p>31.2 The time mentioned in the contract documents for performing any act after such aforesaid notice has been given, shall be reckoned from the date of posting of such notice.</p>
32. Taxes and Duties	<p>32.1 A foreign supplier shall be entirely responsible for all taxes, stamp duties, license fees, and other such levies imposed outside the purchaser's country.</p> <p>32.2 A local supplier shall be entirely responsible for all taxes, duties, license fees, etc., incurred until delivery of the contracted goods to the purchaser.</p> <p>32.3 No contract shall be concluded with any bidder whose tax matters are not in order. Prior to the award of a bid the Department must be in possession of a tax clearance certificate, submitted by the bidder. This certificate must be an original issued by the South African Revenue Services.</p>
33. National Industrial Participation Programme (NIP)	<p>33.1 The NIP Programme administered by the Department of Trade and Industry shall be applicable to all contracts that are subject to the NIP obligation.</p>
34. Prohibition of Restrictive practices	<p>34.1 In terms of section 4 (1) (b) (iii) of the Competition Act No. 89 of 1998, as amended, an agreement between, or concerted practice by, firms, or a decision by an association of firms, is prohibited if it is between parties in a horizontal relationship and if a bidder (s) is / are or a contractor(s) was / were involved in collusive bidding (or bid rigging).</p>

	<p>If a bidder(s) or contractor(s), based on reasonable grounds or evidence obtained by the purchaser, has / have engaged in the restrictive practice referred to above, the purchaser may refer the matter to the Competition Commission for investigation and possible imposition of administrative penalties as contemplated in the Competition Act No. 89 of 1998.</p> <p>If a bidder(s) or contractor(s), has / have been found guilty by the Competition Commission of the restrictive practice referred to above, the purchaser may, in addition and without prejudice to any other remedy provided for, invalidate the bid(s) for such item(s) offered, and / or terminate the contract in whole or part, and / or restrict the bidder(s) or contractor(s) from conducting business with the public sector for a period not exceeding ten (10) years and / or claim damages from the bidder(s) or contractor(s) concerned.</p>
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General Conditions of Contract

DECLARATION OF COMPLIANCE GENERAL CONDITIONS OF CONTRACT

The bidder declares to accept all the Conditions as outlined in the scope of work as specified above by indicating with an "X" in the "ACCEPT ALL" column.	ACCEPT ALL	DO NOT ACCEPT ALL
<p>NOTE: FAILURE TO ACCEPT ALL THE SCOPE OF WORK AS SPECIFIED IN THE ABOVE WILL RESULT IN DISQUALIFICATION OF YOUR BID.</p> <p>Signature.....Name (in print).....</p> <p>Date.....</p>		



LIMPOPO
PROVINCIAL GOVERNMENT
REPUBLIC OF SOUTH AFRICA

**DEPARTMENT OF
HEALTH**

**SPECIAL CONDITIONS OF CONTRACT
TERMS OF REFERENCE**

**HEDP 001/24/25: SUPPLY AND DELIVERY OF FOOD SERVICE UNITS EQUIPMENT IN THE LIMPOPO
DEPARTMENT OF HEALTH FOR THE PERIOD OF THIRTY- SIX (36) MONTHS**



LIMPOPO
PROVINCIAL GOVERNMENT
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1. DEFINITIONS

Unless the context indicates otherwise, the following terms used in this bid shall have the following meaning:

DEFINITIONS	
Acceptable Bid	any bid, which, in all respects, complies with the specifications and conditions of the Request for Bid as set out in this document.
Administrative Requirements	This are inherent requirements of the bid, therefore failure to comply or satisfy any of the requirements shall result in the invalidation of the Bid during administrative compliance stage.
Bid	a written offer in a prescribed or stipulated form in response to an invitation by an organ of state for the provision of services or goods.
Bidder Agent	any person mandated by a prime Bidder or consortium/joint venture to do business for and on behalf of, or to represent in a business transaction, the prime Bidder and thereby acquire rights for the prime Bidder or consortium/joint venture against Department of Health or an organ of state and incur obligations binding the prime Bidder or consortium/joint venture in favour of the Department.
Bidders	any enterprise, consortium or person, partnership, company, close corporation, firm or any other form of enterprise or person, legal or natural, which has been invited by the Department of Health to submit a bid in response to this bid invitation.
Client	Government departments, provincial and local administrations that participate in Department of Health procurement processes.
Comparative Price	the price after deduction or addition of non-firm price factors, unconditional discounts, etc.
Consortium	several entities joining forces as an umbrella entity to gain a strategic collaborative advantage by combining their expertise, capital, efforts, skills and knowledge for the purpose of executing this bid.
Department	the Limpopo Department of Health (LDoH)
Disability	Means, in respect of a person, a permanent impairment of a physical, intellectual, or sensory function, which results in restricted, or lack of, ability to perform an activity in the manner, or within the range, considered normal for a human being.
Firm Price	the price that is only subject to adjustments in accordance with the actual increase or decrease resulting from the change, imposition or abolition of customs or excise duty and any other duty, levy or tax which, in terms of a law or regulation is binding on the contractor and demonstrably has influence on the price of any supplies or the rendering cost of any service, for the execution of a contract.
Functionality	the ability of a tenderer to provide goods or services in accordance with specifications as set out in the tender document

Goods	any work, equipment, machinery, tools, materials or anything of whatever nature to be rendered to Department of Health's delegate by the successful Bidder in terms of this bid.
Internal Collaboration	collaborative arrangements within a group of companies or within various strategic business units/subsidiaries/operating divisions in order to gain a strategic position whilst sharing resources, profits and losses as well as risks.
Joint Ownership	(also known as equity JVs) the establishment by two parent companies of a child company for a specific task within which both parent companies invest in order to overcome the limited capabilities vested within them in order that they can both benefit from the combined investment.
Joint Venture	two or more businesses joining together under a contractual agreement to conduct a specific business enterprise with both parties sharing profit and losses.
Licences	conditional use of another party's intellectual property rights.
Limpopo Department of Health	All Institutions
Management	In relation to an enterprise or business, an activity inclusive of control, and performed on a daily basis, by any person who is a principal executive officer of the company, by whatever name that person may be designated, and whether or not that person is a director.
Non-firm Price(s)	all price(s) other than firm price(s).
Organ of State	a constitutional institution defined in the Public Finance Management Act, Act 1 of 1999.
Person(s)	Refers to a natural and/or juristic person(s).
Prime Bidder	any person (natural or juristic) who forwards an acceptable proposal in response to this Request for Bid (RFB) with the intention of being the main contractor should the proposal be awarded to him/her.
Rand Value	the total estimated value of a contract in Rand denomination, which is calculated at the time of proposal invitations and includes all applicable taxes and excise duties.
SMME	Bears the same meaning assigned to this expression in the National Small Business Act, 1996 (Act No. 102 of 1996).
Successful Bidder	the organization or person with whom the order is placed or who is contracted to execute the work as detailed in the bid.
Trust	the arrangement through which the property of one person is made over or bequeathed to a trustee to administer such property for the benefit of another person.
Trustee	any person, including the founder of a trust, to whom property is bequeathed in order for such property to be administered for the benefit of another person.
Kitchenware	Tools, utensils, appliances, dishes, and cookware used in food preparation, or the serving food

Cutlery	Utensils used for eating and serving food
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2. PURPOSE

2.1 The purpose of this Request for Bids (RFB) is to solicit bids from potential bidder(s) for the Supply, Delivery, Installation, Commissioning, maintenance and repair of Food service units equipment to Limpopo Department of Health. This RFB document details and incorporates, as far as possible, the tasks and responsibilities of the bidder required by Limpopo Department of Health for the supply and delivery of cleaning materials to the Department of Health period of thirty-six (36) months.

3. BACKGROUND

3.1 The Department is committed to provide quality health care services that is accessible, comprehensive, integrated, sustainable and affordable for the life of people in Limpopo province.

3.2 The Department of Health in Limpopo Province intends to procure food service units equipment in all its facilities and this bid will be awarded to services providers who will offer high quality goods and services at a market related prices and ultimately ensure value for money.

3.3 The utilization of food service units equipment in general is being utilized by the Department of Health and its institutions therefore the Department is hereby calling upon suitable service providers to submit bids for the Supply, Delivery, Installation, Commissioning, maintenance and repair of food service units equipment.

4. SCOPE OF WORK

The following will constitute the scope of work to be provided by the appointed service provider(s):

- 4.1. The services required for this bid include the Supply and Delivery of food service units equipment for all the institutions of the Limpopo Department Health in line with the attached specifications as and when the needs arise.
- 4.2. The supplier will be required to supply ,engravement and delivery of kitchenware.
- 4.3. All products be serviced and maintained only by the manufacturer of the equipment for a period of five years. Every six months equipment that require maintenance will be serviced by the manufacturer of that product. The product raw material shall adhere to these requirements. Foreign products shall only be acceptable if it is proven without a doubt that the product cannot be sourced within the country.

5. TABLE 2: LIST OF DISTRICTS

NO	DISTRICT / PROGRAMME	POPULATION RANKING
1	Capricorn District	1
2	Vhembe District	2
3	Mopani District	3
4	Sekhukhune District	4
5	Waterberg District	5

NB: DISTRICT RANKING IS IN TERMS OF DEMOGRAPHICS/DISTRICT POPULATION (EXPENDITURE MAY VARY FROM TIME-TO-TIME HOWEVER EXPERIENCE SUGGEST THAT EXPENDITURE FOLLOW DEMOGRAPHICS/POPULATION OF THE DISTRICT)

6. KEY ASPECTS OF THE BID PROPOSAL AND GENERAL CONDITIONS OF THE CONTRACT INSTRUCTIONS.

Bidders must take note of the following fundamental aspects before submission of their bid proposals:

- 6.1 The successful bidder will be bound by Government Procurement: Special Conditions of Contract (SCC), which will form part of the signed contract with the successful bidder. However, LDoH reserves the right to include or waive any condition in the signed contract.
- 6.2 The signed contract, which is inclusive of the GCC, SCC and Technical Specification shall be signed within seven (7) days after the acceptance of award of the bid. SLA which is regarded as a performance agreement by the LDoH shall be negotiated with the end-user and signed off 30 days after signing of the contract with the Accounting Officer.
- 6.3 LDoH reserves the right to –
 - 6.3.1 Negotiate the conditions, or
 - 6.3.2 Automatically disqualify a bidder for not accepting these conditions
- 6.4 In the event that the bidder qualifies the proposal with own conditions and does not specifically withdraw such own conditions when requested upon to do so; LDoH shall disqualify the bid.
- 6.5 Bidders must take note of the following fundamental aspects before submission of their bid proposals:
- 6.6 Bidders must submit their bids on the stipulated closing date and time. Late bids will not be accepted.
- 6.7 In order to evaluate and adjudicate bid effectively, it is imperative that bidders submit responsive bids. To ensure a responsive bid it is imperative to comply with all conditions pertaining to terms of reference.
- 6.8 The bid document must be completed with indelible ink and alterations/corrections must be signed (No correction fluid/eraser allowed);
- 6.9 Each bidder must attach all applicable documents in support of its bid in accordance with the requirements set out in this bid as well as any other relevant materials, photographs and/or attachments.
- 6.10 The department reserves the right to verify any information supplied by the bidder and should the information be found to be false or incorrect, the department will disqualify the bid and may further exercise any of the remedies available to it.
- 6.11 Each bid, once submitted, constitutes a binding and irrevocable offer to provide the services on the terms set out in the bid, which offer cannot be amended after its date of submission except for arithmetic errors..
- 6.12 The department reserves the right to invite any bidder for a formal presentation during the evaluation. A bidder should be prepared to do so at a venue that is convenient to the LDoH. All costs involved in the presentation or demonstration shall be borne by the bidder.
- 6.13 The department may, for any reason and at any time during the selection process, request any bidder to supply further information and/or documentation.
- 6.14 Bid document and the required supporting document must be chronologically indexed accompanied by a table of contents.

7. BID AWARD & CONTRACT CONDITIONS

- 7.1. The shortlisted bidders shall be subjected to Supply Chain Management screening processes and only successful bidders who are cleared during screening shall be considered for appointment.
- 7.2. The department is not obliged to accept or consider any bid in full or in part or any responses or submissions in relation thereto and may reject any bid.
- 7.3. The award of the tender may be subjected to price negotiation with the preferred bidders.
- 7.4. The department may, on reasonable and justifiable grounds, award the bid to a company that did not score the highest number of points.
- 7.5. The contract period will be in terms of the service level agreement.
- 7.6. Bidders shall be notified about the decision of the Department by means of publication in the Provincial Tender Bulletin or other means.
- 7.7. Awarding of the bid shall be subject to the Service Provider(s) acceptance of National Treasury General Conditions of Contract (GCC).
- 7.8. During the contract term the department may either add or close down the facility according to its need.

8. THE BID ALLOCATION STRATEGY

- 8.1. **The department reserves the right to award the bid to one or more service providers, wholly or in part or not to award as follows:**
- 8.2. **The following strategy shall be utilised to determine the award and district:**
 - 8.2.1. The overall winning bidder shall be allocated the biggest district(s) in a sliding scale
 - 8.2.2. The price of the overall winning bidder shall be utilised to allocate or pass the bid to other bidders where possible. In the event that any bidder is awarded and reject the award, the award shall be taken back to the winning bidder after exhausting the allocation of all the preferred bidders.

8.2.3. For this bid, the following five District shall apply:

NO	DISTRICT / PROGRAMME	POPULATION RANKING
1	Capricorn District	1
2	Vhembe District	2
3	Mopani District	3
4	Sekhukhune District	4
5	Waterberg District	5

8.3. PRICING AND AWARDED CONDITIONS

- 8.3.1. The department shall conduct market research to determine if preferred bidder did not underquote or overcharged their offer.
- 8.3.2. Overcharged prices by the preferred bidder shall be subjected to price negotiation or a price offer by the department (as a process to kickstart the negotiation).

- 8.3.3. Underquoted prices shall be subjected to price justification (preferred bidder shall be required to justify their price failure which will render their bids unacceptable/disqualified).
- 8.3.4. All prices charged must be inclusive of business overheads, applicable taxes, and VAT. **NB: Successful bidders who are not registered for VAT at the time of bidding must register as required by law within 30 days after award.**
- 8.3.5. Bidders must quote for all items under this bid and those who do not quote for all items shall be unacceptable/disqualified.
- 8.3.6. **Arithmetic errors on the provided locked Excel Pricing Schedule will be rectified on the following basis:**
- 8.3.6.1. If there is a discrepancy between the unit price and the total price that is obtained by multiplying and/or adding the unit price and quantity, the unit price shall prevail. If the bidder does not accept the correction of errors, its bid shall be disqualified.
- 8.3.6.2. Bids that fail to conform to the conditions as set out under this pricing structure and schedule shall be disqualified.
- 8.3.6.3. Bidders to take note that this bid shall be valid for the period of 180 days and the validity period may be extended if necessary.

8.4. PRICE ADJUSTMENTS (CONSUMER PRICE INDEX)

Bidders must take note that prices shall be firm for the first twelve month of the contract, thereafter a CPI price adjustment shall be applicable **annually if necessary**.

8.5. DECLARATION OF COMPLIANCE TO SCC

The bidder declares to accept all the Conditions as outlined in the SPECIAL CONDITIONS OF CONTRACT as specified above by indicating with an "X" in the "ACCEPT ALL" column.	ACCEPT ALL	DO NOT ACCEPT ALL
<p>NOTE: FAILURE TO ACCEPT ALL THE SCC AS SPECIFIED IN THE ABOVE WILL RESULT IN DISQUALIFICATION OF YOUR BID.</p> <p>Signature.....Name (in print)</p> <p>Date.....</p>		

9. EVALUATION CRITERIA

This bid shall be evaluated in **Two (02)** phases as follows:

Phase 1: Administrative Compliance

Phase 2: Evaluation on Price and specific goals

9.3. PHASE 1: ADMINISTRATION COMPLIANCE

- 9.3.1.** The LDoH has prescribed minimum administrative requirements that must be met by all bidders, in order for the former to accept the bid for evaluation. In this regard administrative compliance will be carried out to determine whether the bidder's bid comply in this regard.
- 9.3.2.** Where the bidder fails to comply fully with any of the administrative bidding requirements under the bid or the LDoH is for any reason unable to verify whether administrative bidding requirements are fully complied with, the LDoH reserves the right to:
- Rejects the bid in question and not evaluate it at all.
 - Give bidder an opportunity to submit and /or supplement the information and /or documentation provided to achieve full compliance with the administrative bidding requirements, provided that such information/ documentation can be provided within the period that will be determined by the LDoH and such supplementary information/ documentation is only administrative and not substantive in nature. The evaluation team shall agree on the timeframe to be granted for bidders to furnish the information required. The maximum number of days shall not exceed 7 days.
 - Permit the bid to be evaluated, subject to the outstanding information and/or documentation being submitted prior to the award of the bid.
- 9.3.3.** The LDoH may waive any minor informality or non-conformity or irregularity in a bid which does not constitute a material deviation, provided such waiver does not prejudice any bidder.
- 9.3.5. Verification of experience and other critical documentation may be done.
- 9.3.6. Bidders shall take note of the following guidelines:**
- 9.3.6.1. The below administrative bidding requirements shall be complied with and required documents must be attached before consideration for evaluation. The bidder shall respond with “**Comply**”, “**Not Comply**” or “**Not Applicable**” in the apportioned spaces. The “**Not Applicable**” answer shall only be considered where the response field has the wording “**If Applicable**”.

NB: Bidders may be disqualified for failure to comply with the above guidelines when responding to administrative bidding requirements or failure to attach or complete and/or sign any of the designated areas of the documents mentioned above shall be disqualified. Bidders may be given an opportunity to remedy administrative errors or omissions that are not substantive in nature (which does not advance the bidder or provide an advantage to the bidder). This shall be on the discretion of the evaluation committee.

PHASE 1 : ADMINISTRATIVE BIDDING REQUIREMENTS

FOL	ADMINISTRATIVE BIDDING REQUIREMENTS	BIDDER'S RESPONSE (Comply/ Not Comply / Not Applicable)
	Submission of the following standard bidding documents (fully completed and signed)	
(i)	SBD 1: Invitation to Bid,	
(ii)	SBD 3.1: Firm Prices	
(iii)	SBD 4: Bidders disclosure NB. All companies that are under the name of the director/shareholder or member or trustees must be declared, irrespective of whether they (companies) are used for bidding or not. Including Joint Venture/ Consortium/Partnership	
	Attachment of Central Supplier Database Registration Report (CSD). NB Bidders may attach a <u>CSD REGISTRATION REPORT</u> or provide MAAA Number	
	In case of Consortium or Joint Venture or Sub-contractors or Partnerships (IF APPLICABLE) the following are required:	
(i)	Signed agreement between involved parties indicating the lead member (In case of Consortium or Joint Venture or partnerships) or signed contractor agreement.	
(ii)	Every member of the Consortium or Joint Venture or Sub-contractor must be registered on the Central Supplier Database, Consortium or Joint Venture may submit consolidated <u>CSD REGISTRATION</u> or MAAA number. NB Subcontractors may attach a <u>CSD REGISTRATION REPORT</u> or provide <u>MAAA Number</u>	
(iii)	Letter of appointment by consortium/joint venture parties for a representative to sign the bid documents;	

FOL	ADMINISTRATIVE BIDDING REQUIREMENTS	BIDDER'S RESPONSE (Comply/ Not Comply / Not Applicable)
	<p>Bid declarations: The following declarations must be completed and signed (failure to accept conditions will disqualify the bid)</p> <ul style="list-style-type: none"> ✓ General Conditions of the Contract (GCC) ✓ Special Conditions of Contract (SCC) 	
	<p>Delivery Commitment Letter:</p> <ul style="list-style-type: none"> • Bidder shall submit a letter on the company letterhead committing and binding/obligating the bidder that delivery of the ordered equipment/goods will take place within 5 (Five) working days after receipt of the official order. • The delivery times must be explicit in the letter and shall be between 7:30 to 15h30 from Monday to Friday. 	
	<p>If the bidder is not an independent distributor/supplier/service provider (sourcing the products from another company/manufacture):</p> <p>a letter of commitment from the principal supplier/manufacture formalizing the distribution agreement between the two companies should be included in the bid document - Letter must be signed by both delegated authority and must be on the letterhead of the principal supplier</p> <ul style="list-style-type: none"> ✓ The letter should include an undertaking or agreement concerning Supply, Delivery, Installation, Commissioning, maintenance and repair of Food service units equipment. ✓ If the bidder is a manufacture (not sourcing products from another company), a confirmation letter stating that the products will be manufactured and/or distributed from own facility should be attached. (Letter must be signed by delegated authority) 	
	Submission of a Completed Annexure B: Portfolio of Current and Completed Contracts	

FOL	ADMINISTRATIVE BIDDING REQUIREMENTS	BIDDER'S RESPONSE (Comply/ Not Comply / Not Applicable)
	<p>Financial Capacity of the Bidder</p> <p>The following is required to test for financial capacity of the bidder with a minimum value of R500 000.</p> <ul style="list-style-type: none"> ✓ An undertaking by a registered financial institution (bank) to provide funding/revolving credit, or overdraft facility. (Not a conditional assessment of Credit Rating or Bank Rating) OR ✓ An undertaking by the National Credit Regulator (NCR or FSP) registered institution to provide funding / revolving credit. OR ✓ Current three (3) months bank statement averaging the minimum required value OR ✓ An investment account accessible within a period not exceeding 32 days of withdrawal of the investment(confirmation letter/ proof of the investment must indicate withdrawal days 	
	<p>Company Resources / Fleet</p> <ul style="list-style-type: none"> ✓ Attach copies of a minimum of 4 tons and 1 ton vehicle(s) registration certificates and/or letter of intent signed by the owner including coloured pictures of vehicles (The pictures should bear the plate number). ✓ The vehicles must be dust proof and roadworthy 	

NB: failure to attach or complete and/or sign any of the designated areas of the document mentioned above may render the bid unacceptable

10. PHASE 3: EVALUATION ON PRICE AND SPECIFIC GOALS

10.1. This bid shall be evaluated in terms of **80/20** preference points system.

10.2. To be eligible to claim for preference points, bidders must complete SBD 6.1: Preference points claim form in terms of the Preferential Procurement Regulations 2022.

10.3. Points shall be awarded to a bidder for attaining the preferential procurement points in accordance with the table below:

PREFERENTIAL GOALS	PREFERENTIAL POINTS
	80/20
Enterprise located in Limpopo Province	5/20
Woman	10/20
Youth	5/20

10.3.1. SPECIFIC GOALS

To be eligible to claim for preference points in terms of Preferential Procurement Policy 2022, bidders must submit or provide proof of the following documents:

10.3.1.1. Women: Central Supplier Database (CSD) report or MAAA number.

10.3.1.2. Youth: Central Supplier Database (CSD) report or MAAA number.

10.3.1.3. Enterprise located in Limpopo: proof of residence of where the enterprise is allocated.

11. PRICING INSTRUCTIONS

- 11.3.** All prices charged must be inclusive of business overheads and VAT. **NB: Successful bidders who are not registered for VAT at the time of bidding must register, as required by law, immediately after the award.**
- 11.4.** The price must be inclusive of delivery charges (No delivery cost may be claimed separately)
- 11.5.** The Excel Pricing Schedule will be accessed from the departmental website, **www.doh.limpopo.gov.za** and E-Portal: **www.etenders.gov.za** .

NB: The Pricing Schedule will be accessed from the departmental website, www.doh.limpopo.gov.za and E-Portal: www.etenders.gov.za. Failure to use Excel Pricing Schedule shall invalidate the bid

TECHNICAL SPECIFICATION FOR FOOD SERVICE UNIT		
NO	DESCRIPTION	UNIT
1.	JACKETED KETTLE COOKING POT TILTABLE:	
1.1	Capacity: 200L	
	Stainless steel construction immersion elements Characteristics of high heating area efficiency Easy control heating temperature <div> Stainless steel-clad Electric heating High thermal Short liquid boiling time </div>	
		Each
1.2.	5 Years Comprehensive Maintenance. NB: To commence after one year warranty	5 Years
2.	STEAM JACKETED TILTING POT WITH VARIABLE SPEED MIXER: (STIRRING PAPER POT)	
2.1.	Capacity: 100L	Each
2.1.1	5 Year maintenance	5 years
2.2.	Capacity: 150L	Each
2.2.1	5 Year maintenance	5 years
2.3.	Capacity: 250L	
2.3.1.	5 Year maintenance	5 years
	Description: A single pot model with a self-generating steam unit. Electrically heated. Power Consumption: 26 kW per phase. Voltage: 400V Tilting of the pot done manually by means of a spindle and nut mechanism with a hand wheel located on the top front of the side pedestal Approximately 23 turns of the hand wheel achieves 90 degrees tilt. Control panel on the main pedestal door includes the following: a mixer starter push button, a mixer stop push button, speed selection toggle switch and an emergency stop button Working volumes: 150L, Design pressure 100kPa/120,4 degree celsius, Steam jacketed volume: 0,0486 cubic meters each, Power requirement: 3x400V AC + N + E, 50 Hz Effective Volume:164L	
2.3.1	NB: To commence after one year warranty	
3.	INDUSTRIAL ELECTRONIC DIGITAL PLATFORM SCALE	Each
	Stainless steel and aluminium base with protective cover	
	Heavy-duty plastic control head	
	Digital data screens for optimal information output	
	Precise and accurate measuring with RS232 port to Printer or Computer, Gross Net and Tare measuring	
	Rechargeable Battery with +/- 60 working hours	
	Adjustable leveling feet	
	Scale function up to 300kg (20g increments)	
	Platform size: 300L x 300W mm	

	5 Years Comprehensive Maintenance	Years
3.1.	NB: To commence after one year warranty	
4.	PREPARATION SINKS	
4.1.1	Stainless steel double compartment preparation sink	Each
	s/s bowl 1,2mm, s/s top c/w 150mm, splashback and s/s legs 1650x650x900	
4.1.2	Stainless steel double compartment preparation sink	Each
	s/s bowl 1,2mm, s/s top c/w 150mm, splashback and s/s legs 1850x650x900	
4.1.3	Stainless steel three compartment bowl preparation sink	Each
	s/s bowl 700x500x400, basin dimension, splashback and s/s legs 2400x610x800	
4.1.4	Stainless steel double bowl pot sink	Each
	s/s bowl 1,2mm, s/s top c/w 150mm, splashback and s/s legs 1850x650x900	
5.	TABLES	
5.1.1	Stainless steel table 0,9mm 430 s/s c/w splashback and s/s legs 1650x650	Each
5.1.2	Stainless steel table 0,9mm 430 s/s c/w splashback and s/s legs 1850x650	Each
6.	TILT PANS	
6.1	Pan capacity: 80 litres	Each
	Stainless steel grade with cast iron pan	
	Pedestal mounted tilting fry pan	
	Thermostatically controlled from 500 – 2400C	
	Pan suspended on trunnions with bushes providing smooth tilt operation by means of a worm and wheel mechanism	
	Dimensions: 1310 x 785 x 1030mm high	
	Weight: 155kg	
	Crated size & weight: 940 x 810 x 1500mm – 114 kg	
	Pan interior 765 x 590 x 200mm deep	
	Electric load: 15kW, 380V 3PH &N	
6.2	5 Years Comprehensive Maintenance	Each
	NB: To commence after one year warranty	
7	COMBI STEAM OVENS MECHANICAL INCLUDING TRAYS	
7.1.	COMBI STEAM OVENS (20 PAN)MECHANICAL INCLUDING TRAYS	Each
	Capacity: 20 trays	
	Heavy duty full Stainless-steel construction	
	Power rating: 37KW	
	Voltage: 380V – 3 phase – 50 Hz (Neutral and Earth)	
	Powerful circulating fans	
	All interior parts are manufactured from 304 S/Steel	
	Steam flow of 30L per hour	
	Operating temperature: 500 – 3000	
	Dimensions: 910 x 820 x 1880mm high: Box Dimensions 1010x920x1980mm:	
	Chamber Dimension: 440x738x1650mm	

	Weight: 350kg	
	Water Inlet (BSP): 3/ 4; Water Outlet (BSP): 1 1/4	
	Includes 4xGrill shelves and 2 Chicken racks	
7.2.	5 Years Comprehensive Maintenance	5 Years
	NB: To commence after warranty period has expired	
8.	COMBI STEAM OVENS (40 PAN) MECHANICAL INCLUDING TRAYS	
	Capacity: 40 trays	
	Heavy duty full Stainless-steel construction	
	Power rating: 53KW	
	Voltage: 380V – 3 phase – 50 Hz (Neutral and Earth)	
	Powerful circulating fans	
	All interior parts are manufactured from 304 S/Steel	Each
	Steam flow of 30L per hour	
	Operating temperature: 50C-300C	
	Dimensions: 1170 x 1000 x 1870mm high: Box Dimensions 1270x1200x1980mm: Chamber Dimension: 700x818x1650mm	
	Water Inlet (BSP): 3/ 4; Water Outlet (BSP): 1 1/4	
	Includes 5 Aluminium grids and 2x chicken racks	
	5 Years Comprehensive Maintenance	5 Years
	NB: To commence after one year warranty	
9.	HOOD TYPE DISH WASHERS COMPLETE	
	Weight : 116kg (gross weight)	
	Gravity drain – Recommended drain height – 150mm from the ground	
	Minimum water pressure of 2 bar	
	Max tray height: Gastronorm 1/1 (530x325)	
	Dimensions : 720 x 735 x 1400/1890mm	
	Output : Approximately 60 racks per hour	
	Total power: 13.12KW	
	Voltage: 400V – 3 phase + Neutral	
	Wash pump : 1.1 KW	
	Wash Tank : 35L	
	Basket size: 500x500mm	
	Includes:	
	- 6 x plate racks, 6 x glass rack	
	- 3 x cutlery holder, deep formed tank	
	- Independent wash/rinse arm	
	- Built in rinse aid pumps	
	- Double tank filters and pump filters	
	- Electronic timer and thermostat	
	- Hood operated start/stop function	
	- Overhead pre – rinse spray – includes mixer taps	
	- Inlet table plus sink 1150mm – boxed edge including splash back	
	- interchangeable	
	- outlet table – 1150mm- boxed edge	Each

	- Dishwashing rack – rack dolley	
	DETERGENT COMPATIBLE WITH THE DISH WASHER (20 litres)	Each
9.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
10.	VEGETABLE PREPARATION MACHINE	
10.1	300 – 3000 servings	Each
	All stainless steel except feed head base (Aluminium)	
	Serving 300 to over 3000 servings with auto feed head	
	Power : 1500W – 3 phase – 400 V – 50 Hz	
	2 speeds: 375 and 750rpm	
	Dimensions: 1260 x 404 x 545mm	
	Operating time : up to 900kg/h	
	Different blades (Slicers, ripple cut slicers, graters, Julienne, dicing equipment and french fries equipment	
10.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
11.	POTATO PEELER	Each
	Peels 12 kg of potatoes in 2 minutes	
	Removal gritting system	
	User friendly door handle mechanism	
	Rubber lid, to minimise vibrations noise	
	Output : up to 240kg per hour	
	Voltage : 230 V – 50 Hz	
	Power : 0.55kW	
11.1	Dimensions: 780 x 420 x 1450mm	
11.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
12.	VEGETABLE CUTTER	Each
	Combined vegetable cutter and vertical cutter / mixer	
	Base is robust aluminum and bowl is stainless steel	
	Thick professional cutting discs	
	Power : 0.37kW	
	Voltage : 230V	
	Dimensions : 220 x 610 x 520mm	
	Weight 23kg	
	Different vegetable cutter blades (A – F)	
12.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
13.	PLANETARY MIXER – 6,9LT PROFESSIONAL	Each
	Smooth rounded bowl – lift professional design ideal for heavy loads/ use and easy to clean	
13.1.	6.9L stainless steel bowl, easily handles very large quantities of food	
	1.3 Hp high efficiency motor with direct Quiet and powerful	

	Wire guard and stop switch for high safety in a commercial environment	
	Motor: 500W – 220 – 240 V – 50- 60 Hz	
	Dimensions: 419 x 287 x 310mm	
	Weight : 13kg	
	Packaged weight : 16.6kg	
	This includes the planetary mixer kitchen-aid - 6.9Lt professional, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater	
13.2.	5 Years Comprehensive Maintenance	5 Years
	NB: To commence after one year warranty	
14.	CAN OPENER TABLE MOUNTED	Each
14.1.	Simple to use and geared for minimum effort	
	Advanced blade technology avoids metal fragments and sharp edges	
	Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans	
	Must come with table clamp	
15.	FOOD BLENDER	Each
15.1	Stainless steel cup with handles	
	Jug capacity: 5liter	
	Power:0.56kW	
	Speed: 15000rpm	
	Dimensions: 228 x 241 x317 mm	
	Weight: 10.5kg	
16.	MOBILE REFUSE BIN	Each
16.1.	Colour coded mobile refuse bins 240Lt – with different colour codes	
	Colours: charcoal, green, yellow, orange and red	
17.	MOBILE REFUSE BIN	Each
17.1	• Colour coded mobile refuse bins 130Lt – with different colour codes	
	• Colours: charcoal, green, yellow, orange and red	
18.	MEAL DELIVERY CARTS FOR TRAY SERVICE, INCLUDING TRAYS	Each
18.1	Low Profile including trays	
	Tray size: 38 x 51,5cm	
	Trays per cart : 20	
	Trays per compartment : 10	
	Rails per compartment : 5	
	Trays per rail : 2	
	Rail spacing : 13,9cm	
	Number of doors : 2	
	Number of compartments : 2	
	Number of menu clips: 2	
	Menu clips – Location : 1 per door	
	Handles – type and location : moulded in, each end	
	Caster type: 12,7 cm, 2 end swivel w/brakes, 20, 3 cm, 2 rigid on centre axle	

	Latches : 2 internal nylon friction	
	External dimensions W x D x H : 140 x 96,5 x 110cm	
	Internal dimensions W x D x H : 53,5 x 77 x 70cm	
	Unit Weight : 74,93 kg	
	Case Kg (Cube M) : 77 (1,577)	
18.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
19.	Tall Profile including trays	
	Tray size: 38 x 51,5cm	
	Trays per cart : 30	
	Trays per compartment : 10	
	Rails per compartment : 10	
	Trays per rail : 1	
	Rail spacing : 12,7cm	
	Number of doors : 3	
	Number of compartments : 3	
	Number of menu clips: 5	
19.1.	Menu clips – Location : Each door, each end	Each
	Handles – type and location : Heavy-duty nylon, mounted 1 per end	
	Caster type: 15,2 cm, 2 rigid, 4 swivel w/brake, offset	
	Latches : Friction catch, Transit latch	
	External dimensions W x D x H : 152,5 x 74,5 x 162cm	
	Internal dimensions W x D x H : 39 x 53,5 x 127cm	
	Required door width : 77cm	
	Unit Weight : 102 kg	
	Case Kg (Cube M) : 106,14 (2,0)	
	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
20.	ADJUSTABLE DISH CADDY	
	Stores a one size dish or a combination of different sizes in a single caddy	
	Features easy to adjust column towers	
	Holds plates and bowls from 11,7 to 33 cm	
	Assorted colours : Black (110), State blue (401), speckled grey (480), dark brown (131)	
	Holding capacity : 49,5 cm storage columns hold 45-60 plates	
20.1	Rear wheels : 25,4 cm non-marking easy wheels	Each
	Stable and secure : 1, 27 cm rod from top to bottom of divider	
	Casters : Two 12,7 cm, swivel with brakes and two 25,4 cm easy wheels	
	Overall dimensions W x L x H : 73 x 96 x 81 cm	
	Number of dividers : 6	
	Case kg : (Cube M) : 60,69 (0.62)	
20.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 Years
21.	STORE AND TRANSPORT GLASSES AND DISHES	

20.1	Camdolly with handle	Each
	Interior dimensions : 53 x 53 cm	
	Exterior dimensions : 54,5 x 59,5 x 94 cm	
	Load Capacity : 159 kg	
	Case kg (Cube M) : 9,7 (0,1)	
	Castors : 10 cm casters, 4 swivel, no brakes	
22.	TRAY AND DISH CART	Each
22.1.	Open storage compartment holds a wide variety of plates and trays	
	Use with or without detachable cutlery station	
	Easy to clean polyethylene that won't rust, peel or corrode	
	Car and rack combination, case kg : 40,5 (0,63)	
	Cart only : Cube kg : 28,12 (0,514)	
	Cutlery rack only : 11 (0,12)	
	Flatware cylinder : 1,38 (0,012)	
	Vinyl cover included for sanitary storage	
23.	ICE MAKER	Each
23.1	Ice Maker	
	Dimension : 738x690x1020mm	
	Weight : 105 kg	
	Storage : 55 kg	
22.2	Output 150kg per 24 hour	5 Years
	5 Years Comprehensive Maintenance	
23.	NB: To commence after one year warranty	
	BAIN MARIE	
23.1.	Stainless steel casing and tubular legs.	Each
	Well manufactured from AISI type 304 CR-NI stainless steel	
	Surround and closure panels 430 stainless steel.	
	Thermostatically controlled immersion element 00C to 1100C. with low water cut –out.	
	Full bore drain valve	
	Shelf for utensils	
23.1.2	Bain Marie division (2 division)	Each
	Dimension: 1140 x 775 x 910mm(H)	
23.1.3	Bain Marie division (3 division)	Each
	Dimension: 1140 x 775 x 910mm(H)	
23.1.4	Bain Marie division (5 division)	Each
	Dimension: 1140 x 775 x 910mm(H)	
24.	INDUSTRIAL ELECTRIC STOVES	Each
	Heavy duty	
	External finish 430 stainless steel	
	Large 145L capacity aluminised steel oven with two grid shelve and three position runners	
	Stainless steel drop down door, dead weight counter balanced	
	Oven thermostatically controlled from 500C to 3000C	
	Top controlled by 3 heat switches	

	Top thermostatically controlled Solid top Dimension: 1000 x 850 x 910mm(H) Weight 270kg OPTIONAL EXTRAS Range mount for salamander High background with double shelf Capping strip for joining gas and electrical ranges into a suite.	
24.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 years
25.	INDUSTRIAL GAS STOVES	
25.1	Heavy duty External finish 430 stainless steel Large 145L capacity aluminised steel oven with two grid racks and three position runners Stainless steel drop down door, dead weight counter balanced Oven thermostatically controlled from 500C to 3000C Top burners hi-low gas valve Dimension: 1000 x 850 x 910mm(H) OPTIONAL EXTRAS Range mount for salamander High background (single unit) with double shelf High background (double unit) with double shelf	Each
25.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 years
26.	6 BURNER INDUSTRIAL GAS STOVE WITH OVEN	
	Top and oven burner with pilot and flame failure safety device Dimensions: 1000 x 850 x 910mm (H) Gas Rating: 192 000kJ/hr Gas Pressure: LPG 2.7kPa Natural Gas: 2kPa Gas Connection: 20mm BSP	Each
26.2	5 Years Comprehensive Maintenance NB: To commence after one year warranty	5 years
27.	CONVEYOR PLATING SYSTEM	
27.1.	Product Features: The Meal Serving Belts shall be used for portioning of cold plated food on trays. The unit is constructed of 1.6mm type 304 stainless steel and has a 295mm wide belt made of moisture-resistant nylon which is antistatic and 1.2mm thick. The unit is fitted with large-dimensioned rollers and are individually adjustable to prevent the belt rolling or slipping off the rollers. All rollers are supported by generously-dimensioned, sealed and permanently lubricated ball bearings.	Each

	<p>The belt is easy to clean with the continuous cleaning of the belt by means of wipers scraping dirt into a dirt drawer.</p> <p>All parts are easily accessible for servicing and maintenance.</p> <p>At the operating end of the conveyor table, the unit is provided with a hinged table, a main switch with an emergency On/Off switch with belt forward and reverse operation and an electromechanical speed controller with a continuously variable range between 0 - 10.5m/min.</p> <p>At the other end of the table, a swivel table for patient card files and a limit switch rail for continuous operation are provided.</p> <p>Running along the length of both sides of the conveyor table is a protective rubber strip.</p> <p>The unit has 10 15 amp plug sockets fitted along the length of the conveyor tables. Electric load: 40kW, 380V, 3N, AC</p>	
27.2	<p>5 Years Comprehensive Maintenance</p> <p>NB: To commence after one year warranty</p>	5 years
28.	3 WHEELED FOOD TROLLEY TOWING VEHICLE	
28.1.	<p>Description:</p> <p>ENDURANCE. Powerful fan-cooled motor.</p> <p>RUGGEDNESS. Automotive ring gear differential, axle shafts on roller bearings.</p> <p>DEPENDABILITY. Self-adjusting hydraulic brakes, 11" automotive discs.</p> <p>PRODUCTIVITY. Industrial battery, longer running time.</p> <p>ERGONOMICS. Automotive steering wheel.</p> <p>STABILITY. Front suspension with optional shock absorbers.</p> <p>BATTERY EFFICIENCY. 36V/12V converter to equalize cells extends battery life. Rechargeable battery and charger</p> <p>DURABILITY. All-steel construction, 1/4" diamond-plate body, tubular frame.</p>	Each
28.2	<p>5 years Comprehensive Maintenance</p> <p>NB To Commence after one year warranty</p>	5 years
29.		
29.1	Metallic Chest Freezer 579L	Each
29.2	<p>5 years Comprehensive Maintenance</p> <p>NB To Commence after one year warranty</p>	5 years
29.3	White Chest freezer 481 L	Each
29.4	5 years Comprehensive Maintenance	5 years
30.		
30.1	<p>Double glass door refrigerator</p> <p>stacked Heavy duty castor wheel (672x330)</p> <p>Digital thermometer</p> <p>Adjustable shelves</p>	Each

	Not Sliding	
30.2	5 years Comprehensive Maintenance	5 years
	NB To Commence after one year warranty	
31.	Insect exterminator	Each
	<ul style="list-style-type: none">Dimension 645x95x390	
	<ul style="list-style-type: none">Lamb 2 x 20w	
TOTAL PRICE		
TOTAL PRICE INCLUSIVE OF VAT		

ANNEXURE B:TECHNICAL SPECIFICATION FOR FOOD SERVICE UNIT			
NO	DESCRIPTION	UNIT	
1.	STORAGE CONTAINERS		
1.1	Storage containers Polypropylene with lids	Each	
1.1.1	Storage container Full (530 x 325 x 100mm)	Each	
1.1.2	Storage container Full (530 x 325 x 65mm)	Each	
1.1.3	Storage container Full (530 x 325 x 150mm)	Each	
1.1.4	Storage container half (325 x 265 x 65 mm)	Each	
1.1.5	Storage container half (325 x 265 x 100 mm)	Each	
2.	Meat tray		
2.1.1	Small (White, Red, Blue, Yellow, Green)	Each	
	Stack load- 180kg on base tray		
	Internal dimensions (440 x 310 x 168mm)		
1.2.2	Medium (White, Red, Blue, Yellow, Green)	Each	
	Stack load- 180kg on base tray		
	Internal dimensions (590 x 340 x 200mm)		
1.2.3	Storage Container (White, Red, Blue, Yellow, Green)	Each	
	Large, plastic		
	Stack load- 30kg on base tray		
	Internal dimensions (545 x 345 x 280mm)		
1.3	Ingredient bin with lid		
1.3.1	85 litre (white) 450 x 630 mm	Each	
1.3.2	120 litre (white) with lid lock facility	Each	
1.3.3	43 litre (white) 435 x 454mm	Each	
1.3.4	Ingredient bin mobile dolley	Each	
2	MIXING BOWLS		
2.1	Mixing bowls round, stainless steel		
2.1.1	220 mm (1.5 Lt)	Each	
2.1.2	240mm (3Lt)	Each	

2.1.3	290mm (5Lt)	Each	
2.1.4	340mm (8Lt)	Each	
2.1.5	400mm (13Lt)	Each	
2.2	Mixing bowls, tapered		
2.2.1	265 x 80mm	Each	
2.2.2	285 x 105mm	Each	
2.2.3	335 x 130mm	Each	
2.2.4	385 x 105mm	Each	
2.2.5	445 x 150mm	Each	
2.2.6	480 x 175 mm	Each	
2.2.7	180 x 65mm	Each	
3	CUTTING BOARDS AND STANDS		
	Available in Red, Blue, White, Yellow, Green, Brown		
3.1	Cutting Boards 500 x 380 x 13mm	Each	
3.2	Cutting board stand (chrome)	Each	
3.3	Cutting board refinisher, white, it removes cuts from cutting board, saves money on the fewer replacement boards	Each	
4	SERVING PLATTERS		
4.1	Oval, stainless steel		
4.1.1	350mm	Each	
4.1.2	410mm	Each	
4.1.3	500mm	Each	
4.5	Display Trays and domes (Polyester non slip surface)		
4.5.1	(520 X 358 X 25mm)	Each	
4.5.2	(440 x 270 x 25mm)	Each	
4.5.3	(595 x 445 x 25mm)	Each	
5	SALAD BOWLS		
5.2	Glass salad bowl		
5.2.1	150 mm	Each	
5.2.2	250 mm	Each	
5.2.3	300 mm	Each	
5.2.4	400 mm	Each	
6	INSULATED BEVERAGE SERVERS With action tap for dripless service Stackable for easy storage Polyethylene exterior Nylon clips to ensure tight fitting lids Dishwasher safe Available in brown, black or slate		
6.1	9.4 LT	Each	
6.2	19 LT	Each	
6.3	38 LT	Each	
7.	POTS AND SAUCEPANS		
7.1	Stock pots with lids, stainless steel 18/10 stainless steel in 2mm thickness, satin finished Stainless steel handles for use in any heat source		
7.1.1	16 LT (280 x 280mm)	Each	
7.1.2	32LT (350 x 350mm)	Each	
7.1.3	50LT (400 x 400 mm)	Each	

7.2	Pot stainless steel- Casserole with lids 18/10 stainless steel in 2mm thickness, satin finished Stainless steel handles for use in any heat source		
7.2.1	6LT (240 X 140 mm)	Each	
7.2.2	10LT (280 X 180 mm)	Each	
7.2.3	12LT (300 x 180 mm)	Each	
7.2.4	16 LT (320 x 190 mm)	Each	
7.2.5	20 LT (350 X 210 mm)	Each	
7.2.6	30 LT (400 x 250 mm)	Each	
7.2.7	60LT (240 X 140 mm)	Each	
7.3	Pan stainless steel- Saute 18/10 stainless steel in 2mm thickness, satin finished Stainless steel handles for use in any heat source		
7.3.1	2.7 LT (240 x 60 mm)	Each	
7.3.2	3.7 LT (280 X 60mm)	Each	
7.3.3	4.7 LT (320 X 60 mm)	Each	
7.3.4	6.7 LT (350 x 70mm)	Each	
7.4	Sauce pan stainless steel with lids 18/10 stainless steel in 2mm thickness, satin finished Stainless steel handles For use in any heat source		
7.4.1	1.6 LT (160 x 80mm)	Each	
7.4.2	2.3 LT (180 X 90mm)	Each	
7.4.3	3.1 LT (200 X 100mm)	Each	
7.5	Pan, Aluminium- Fry with handles		
7.5.1	240mm	Each	
7.5.2	320mm	Each	
7.5.3	400mm	Each	
8	KITCHEN UTENSILS		
8.1	Basting spoons, stainless steel		
8.1.1	Basting spoon, perforated 330 mm	Each	
8.1.2	Basting spoon, perforated 400 mm	Each	
8.1.3	Basting spoon, solid 330mm	Each	
8.1.4	Basting spoon, solid 400mm	Each	
8.1.5	Basting spoon, solid PVC handle 330mm	Each	
8.1.6	Basting spoon, solid PVC handle 400mm	Each	
8.2	Serving tongs, stainless steel		
8.2.1	Scissor type 305mm	Each	
8.2.2	Tongs, one piece 300mm	Each	
8.2.3	Bird claw 200mm	Each	
8.2.4	Grill/ Braai 200mm	Each	
8.2.5	Utility tongs 250mm	Each	
8.4	Skimmers, square		
8.4.1	Skimmer square- 178 x 152 mm	Each	
8.4.2	Skimmer square- 150 x 120mm	Each	
8.5	Conical strainer, stainless steel		
8.5.1	180mm	Each	
8.5.2	240mm	Each	
8.6	Egg lifter		
8.6.1	Stainless steel 400mm	Each	

8.6.2	Plastic handle 330mm (heat resistant)	Each	
8.7	Ladles, solid- stainless steel		
8.7.1	354 ml	Each	
8.7.2	225ml	Each	
8.7.3	177 ml	Each	
8.7.4	118ml	Each	
8.7.5	59ml	Each	
8.7.6	30ml	Each	
8.8	Portion servers, solid		
8.8.1	Solid Blue 236ml	Each	
8.8.2	Solid Green 118 ml	Each	
8.8.3	Solid Ivory 88 ml	Each	
8.8.4	Solid Red 59 ml	Each	
8.9	French whisks, stainless steel		
8.9.1	300mm	Each	
8.9.2	350mm	Each	
8.9.3	400mm	Each	
8.9.4	450mm	Each	
8.9.5	500mm	Each	
8.9.6	550mm	Each	
8.10	Grater Stainless steel, PVC Handle- 6 sided		
8.10.1	Colander, stainless steel	Each	
8.10.2	380mm	Each	
8.10.3	extra heavy duty 400mm	Each	
8.10.4	Strainer/ sieve, Double mesh, all purpose	Each	
8.10.5	230mm	Each	
8.10.6	Ham Burger Turner, Perforated- 200mm	Each	
8.10.7	Cutlery Tray -Grey, 4 division- 500 x 300 x 100mm	Each	
8.11	Measuring Jugs with units engraved on the jar- Plastic		
8.11.1	1LT	Each	
8.11.2	2LT	Each	
8.11.3	5LT	Each	
8.12	Milk jugs 18/10 Stainless steel		
8.12.1	150ml with lid	Each	
8.12.2	230ml with lid	Each	
8.13	Pap stirrer Plastic		
8.13.1	1200mm	Each	
8.13.2	1500mm	Each	
8.14	Pap stirrer Stainless steel		
8.14.1	600mm	Each	
8.14.2	1200mm	Each	
8.15	Measuring cup set- Heavy duty		
8.15.1	63ml	Each	
8.15.2	83ml	Each	
8.15.3	125ml	Each	
8.15.4	250ml	Each	
8.16	COLOUR CODED KNIVES:		

8.16.1	Cooks knife 250mm	Each	
8.16.2	Carving knife 150mm	Each	
8.16.3	Bread knife 200mm	Each	
8.16.4	Knife sharpening machine	Each	
8.16.5	Vegetable hand peeler, stainless steel blade, silicon plastic handle Y-shaped	Each	
8.16.6	Vegetable hand peeler, stainless steel blade, silicon plastic handle straight -shaped	Each	
8.16.7	Pairing Knife serrated 12mm	Each	
8.17	BAKING ACCESSORIES		
8.17.1	Baking Tray Enameled, black		
8.17.2	535 x 325 x 10mm	Each	
8.17.3	535 x 325 x 40 mm	Each	
8.18	Baking Tray Aluminium		
8.18.1	535 x 325 x 10mm	Each	
8.18.2	535 x 325 x 40 mm	Each	
9.	LASER THERMOMETERS		
9.1	Digital Thermometers, with stainless steel probe for monitoring food temperature Water resistant With timer, memory, alarm -50°C to +300 °C.	Each	
9.2	Mini infra red thermometer, For receiving/delivery of goods, -30°C to +120°C	Each	
10.	CUTLERY: Stainless steel		
10.1	Teaspoons	Each	
10.2	Tablespoons	Each	
10.3	Dinner forks	Each	
10.4	Dinner knives	Each	
11.	BEVERAGE DECANTERS Made of polycarbonate (Clear) With flat lids, which are spill proof		
11.1	250ml	Each	
11.2	500ml	Each	
11.3	1LT	Each	
11.4	1.5LT	Each	
12.	INSULATED PLATES DOME		
12.1	Guaranteed for hot food. Dishwasher safe up to 820C. Durable construction polypropylene. Superior heat retention. Double wall construction- ozone friendly urethane foam insulation. Holds temperature above 650C. Have a unique drip ring for removal of condensation. 230mm diameter	Each	
12.2	Insulated plate underliner / plate base		
12.3	Guaranteed for hot food. Dishwasher safe up to 820C. Durable construction polypropylene. Superior heat retention. Double wall construction- ozone friendly urethane foam insulation. Holds temperature above 650C. Have a unique drip ring for removal of condensation. 230mm diameter	Each	
12.4	Divided plate		

	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Plate divided into three parts. 22.9cm diameter, narrow rim,	Each	
12.5	Fish plate		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. diameter, 22.9cm narrow rim,	Each	
12.6	Dinner plate		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. 25.4cm diameter, narrow rim	Each	
12.7	Cereal bowl		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Round, capacity of 494ml, narrow rim,	Each	
12.8	Dessert bowl		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Round, capacity of 252ml, narrow rim	Each	
12.9	Cup		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Round, capacity of 239ml, stacking cup, height of 8cm	Each	
12.10	Mug		
	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Round, capacity of 288ml, stacking cup, height of 9.5cm	Each	
12.11	Tumblers		
12.11.1	Lightweight handling of break resistance plastic. Tumblers features stacking lugs for easy stacking, dishwasher safe, impact resistant SAN plastic resists chips and breaks. Maximum diameter of 6cm. max height 9cm, capacity to rim of 148ml	Each	
12.11.2	Lightweight handling of break resistance plastic. Tumblers features stacking lugs for easy stacking, dishwasher safe, impact resistant SAN plastic resists chips and breaks. Maximum diameter of 6.8cm. max height 11.3cm, capacity to rim of 237ml	Each	
13.	Beverage decanters		
13.1	Made with polycarbonate material, capacity 1.5litre, height of 25.4cm, with spill proof flat lid.	Each	
13.2	Made with polycarbonate material, capacity 1litre, height of 24.8cm, with spill proof flat lid.	Each	
14.	Insulated beverage containers		

14.1	Use to hold hot and cold water and serve hot or cold water. One piece seamless double wall polyethylene with thick foam insulation. Sturdy latches secure lids tightly and will never rust, drip proof recessed spigot for easy self-serve access. Sta-stack interlocking ensures stable stacking during transport and storage. Installed with vent cap that equalizes pressure. E-Z Grip moulded in handles	Each	
15.	Tea trolley		
15.1	Stainless steel tubular frame, 100mm diameter swivel castor wheels, supplied with spanner, 2 shelf, 910x850x540mm	Each	
15.2	Stainless steel tubular frame, 100mm diameter swivel castor wheels, supplied with spanner, 3 shelf, 910x850x540mm	Each	
16.	Side plate		
16.1	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. diameter, 18.4cm narrow rim,	Each	
17.	Cereal Bowl		
17.1	Virtually unbreakable camwear polycarbonate resist stains, odors and scratches. Textured surface. Round, capacity of 250ml, urethane foam insulated pedestal base with lid	Each	
18.	APPLIANCES		
18.1	Sandwich Press Flat Plate Approximately 90 sandwiches an hour 2.2 KW, 370 x 540 x 300mm 14kg 9 slice Toaster	Each	
18.2	Urn: Anti-boil dry element, this feature eliminates urn boiling dry, Simmer stat energy regulator, Safety thermostat		
18.2.1	12 LT	Each	
18.2.2	20LT	Each	
18.2.3	30LT	Each	
18.3	Microwave Oven: 56 LT, electronic Stainless Steel, 900 watts of power, 5 power levels, Mechanical controller, 60 minute timer	Each	
19.	INSULATED DOMES		
19.1	Insulated covers:, Inside diameter- 30.8cm, Height- 7cm, Colours: Clear, Silver, Beige, turnburry	Each	
19.2	BAIN MARIE INSERTS: 0.8mm Thick Stainless Steel, Heavy duty, Rounded edges, Reinforced corners full insert		
19.3	stainless steel full with lid -530 x 325 mm	Each	
19.4	stainless steel - full with lid- 55 mm	Each	
19.5	stainless steel - full with lid - 100 mm	Each	
19.6	stainless steel - full with lid - 150 mm	Each	
19.7	stainless steel - Half insert with lid		
19.8	Stainless steel - Half insert with lid 325 x 265 mm	Each	
19.9	stainless steel - Half insert with lid 65 mm	Each	
19.10	stainless steel - Half insert with lid 100 mm	Each	

19.11	stainless steel - Half insert with lid 150 mm	Each	
20.	POT RACKS		
20.1	Stainless steel tubular frame, dismantled for easy transportation , supplied with spanner, floor standing, dimensions of 1200x600x1450mm	Each	
20.2	Stainless steel tubular frame, Double wall mounted 900x400x760mm	Each	
20.3	Chromed shelving unit : Shelves made from mid steel that is chrome plated and coated with a lacquer finish, shelf height is adjustable, grid style shelves to allow air circulation. 1510x 455x 1830mm , 4 tier	Each	
21.	POLYCARBONATE CUTLERY		
21.1	Teaspoons	Each	
21.2	Tablespoons	Each	
21.3	Dinner forks	Each	
21.4	Dinner knife	Each	
22.	SILICON STIRRING SPOONS		
22.1	Use up to 2040 C , Stirring spoons 300mm	Each	
22.2	Use up to 2040 C , Stirring spoons 380mm	Each	
23.	FRONT LOADING FOOD SERVERS		
23.1	Insulated front loading food server. Durable polypropylene construction thick polyurethane insulation.	Each	
	Safely keeps cold food below 4 Deg C and hot food above 64 Deg C for 4 plus hours. This unit can take full size, half size, and third size pans and		
	lids Size 479 x 641 x 676mm		
23.2	Dolly for front loading food server	Each	
23.3	Polycarbonate insert full x 100mm	Each	
23.4	Seal lid full size	Each	
23.5	Polycarbonate insert half x 100mm	Each	
23.6	Seal lid half size	Each	
23.7	Blixer: 5 table top unit 1500w variable speed from 300 to 3500rpm 540 x 365 x 280mm c/w 5.9L s/s bowl	Each	
24.	Portion scale electronic 15/30kg (5/10g)	Each	
	Platform size 295 x 215mm		
	Splash proof		
25.	Up-Right Freezers		
25.1	Single solid hinged door up-right freezer c/w s/s sides and grey trim 690 x 635x2020H	Each	
25.2	Double solid hinged door up-right freezer c/w s/s sides and grey trim 1140x635x2020H	Each	
26.	Fire Blanket	Each	
	-Dimension 2m x 2m		
	Endure temperature of 5500 C		
	-crafted from high quality fire resistant fibreglass		
27.	Disposable non woven fabrics oversleeve protectors	Each	
TOTAL PRICE			
TOTAL PRICE INCLUSIVE VAT			

12. TECHNICAL SPECIFICATION FOR FOOD SERVICE UNIT EQUIPMENT: ANNEXURE B**13. BRIEFING SESSION**

There will be no briefing session for this Bid.

14. ENQUIRIES

Physical Address:	Technical Enquiries	Bidding Process
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