**P R O F O R M A**

**Request for Market Information (“RFI”) for   
Supply and Installation of Kitchen Equipment**

**for the Chinese Medicine Hospital (“CMH”)**

**(CMHPO Ref. : HHB/H/24/17/3/3/5)**

To : Project Director (CMHPO)

(Attn. Rex MAK)

[by fax: 2127 4795 or email: rhwmak@healthbureau.gov.hk]

Your ref: (1) in L/M to HHB/H/24/17/3/3/5

In response to the RFI of the CMH, my/our company, with contact details provided in Part 1 below, would like to provide the information and relevant supporting documents in Parts 2 to 7 of this Proforma.

**Part 1 – Supplier’s Contact Details**

From:

(Name of the Supplier): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(please fill in)

Name and Post of Contact person: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(please fill in)

Email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone no.:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(please fill in) (please fill in)

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*This document does not constitute any offer or invitation / solicitation of any offer in connection with the exercise described herein. Neither this document nor any activities in connection therewith shall create any legal obligations or liabilities in any way on the part of the Health Bureau (HHB) or the Government of Hong Kong Special Administrative Region. Neither this document nor anything contained herein shall form the basis of any contract or commitment whatsoever. In responding to the RFI, a respondent shall be deemed to have agreed to all the terms of this Request for Market Information.*

**Purpose and Background Information of the RFI**

1. Purpose

Chinese Medicine Hospital Project Office (“**CMHPO**”) of the Health Bureau (“**HHB**”) of the Government intends to invite a tender for the supply and installation of kitchen equipment (hereinafter refers as the “**Goods**”) for the Chinese Medicine Hospital (“**opCMH**”) located at Pak Shing Kok in Tseung Kwan O. The CMHPO therefore wishes to collect market information on kitchen equipment.

1. Background of the CMH Project

The Chief Executive announced in the 2014 Policy Address that the Government had decided to reserve a site in Tseung Kwan O for setting up a CMH. The 2017 Policy Address stated that the Government decided to finance the construction of the CMH and identify by way of tender a suitable non-profit-making organisation (“NPMO”) to operate the CMH. CMH will be owned by the Government and the selected NPMO will operate the CMH. The CMH would be positioned as a flagship Chinese Medicine (“CM”) institution leading the development of CM services and Chinese medicines in Hong Kong. It will be a change driver, promoting service development, education and training, innovation and research, and facilitating collaboration with both local and international parties.

The CMH with provision of 400 beds will provide a comprehensive range of CM services. Service types include pure CM services, services with CM playing the predominant role in collaboration with Western Medicine (“WM”) and Integrated Chinese-Western Medicine (“ICWM”) services. The scope of service to be provided in the CMH covers inpatient, day-patient, outpatient and community outreach services.

To take forward the planning and development of the project on CMH, a designated office i.e. CMHPO, was established under the Health Bureau (the former Food and Health Bureau) on 2 May 2018. Hong Kong Baptist University (HKBU) was selected as the Contractor for the CMH operation. HKBU, as the Contractor, has incorporated a company limited by guarantee, namely HKBU Chinese Medicine Hospital Company Limited as the Operator to manage, operate and maintain the CMH. The CMH project has proceeded to the commissioning stage in 2021. It is targeted to commence hospital services by phases from 2025.

More information on the services provision and design of the CMH can be found in the following link:

<https://www.healthbureau.gov.hk/en/press_and_publications/otherinfo/200900_cmhp/index.html>.

**Note to Suppliers**

1. If your company have more than one model of the kitchen equipment that may meet the requirements of the Goods stated in this Proforma, **please complete and return, together with relevant supporting documents, one set of Proforma for each different model of the kitchen equipment**.

**Part 2 – General Information of the Goods**

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| **Item 1.1: Bakery Counter Refrigerator** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.2: Stainless Steel Single Sink Table** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.3: Stainless Steel Sink Table with Faucet and Grease Trap** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.4: Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 1)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.5: Stainless Steel Wash Hand Basin with Sensor Faucet** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.6: Stainless Steel Working Cabinet (Close)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.7: Stainless Steel Working Cabinet (Close) (2 Shelves)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.8: Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 2)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.9: Stainless Steel Trolley** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.10: Stainless Steel Trolley (2 Shelves)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.11: Stainless Steel Trolley (3 Shelves)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.12: Upright Proofer** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.13: Upright Shelving Trolley (4-tier)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.14: Pass Through Window** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.15: Rice Tray** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.16: Stainless Steel Cabinet** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.17: Stainless Steel Open Cabinet (Type 1)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.18: Stainless Steel Open Cabinet (Type 2)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.19: Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 1)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.20: Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 2)** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

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| **Item 1.21: Stainless Steel Table** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

|  |  |
| --- | --- |
| **Item 1.22: Siumei Hanger with Oil Drip** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

|  |  |
| --- | --- |
| **Item 1.23: Hose Reels for Washdown** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

|  |  |
| --- | --- |
| **Item 1.24: Turbo Soak Sink Table** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

|  |  |
| --- | --- |
| **Item 1.25: Trough Collector** | |
| 1. Place of origin |  |
| 1. Name of manufacturer |  |
| 1. Address of the manufacturer’s factory or plant (“Manufacturing Plant”) |  |
| 1. Product name of the item |  |
| 1. Model number/ name/ version number of the item |  |
| 1. Authorised agent or distributor of the manufacturer in Hong Kong |  |
| 1. Packing (if applicable) |  |
| 1. Delivery method and route (where the place of origin is outside Hong Kong) |  |
| 1. Warranty period of the item   (*Please refer to section G in Part 3 for details of the warranty service requirements*) | \_\_\_\_\_\_\_\_\_\_\_\_ months from Acceptance of the item  (*Should not be less than 12 months*) |
| 1. Expected serviceable life (*Please specify any components of the item that cannot meet the serviceable life*) | The item shall have a serviceable life of \_\_\_\_\_\_\_ years from its date of acceptance except the following components:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (*Please also provide the expected life of these excluded components*) |

**Part 3 – Indicative Technical Requirements**

*Notes to Suppliers for Completion of Part 3*

1. *Unless specified otherwise, the “****Goods****” in this Part 3* ***refers to section A1.1 below****.*
2. *The indicative technical requirements are for the purpose of collecting market information only. They are subject to changes and do not represent the final technical requirements of the intended tender.*
3. *Please indicate, as a point by point compliance statement, whether your proposed Goods “****Comply****” or “****Not Comply****” with an indicative technical requirement stated in Column II by ticking (🗸) in the appropriate box under* ***Column III*** *and* ***Column IV*** *respectively.*
4. ***Where applicable****, please quote the value of your proposed Goods in either Column III (if “****Comply****”) or Column IV (if “****Not Comply****”) respectively against corresponding indicative technical requirement (use additional sheet(s) if space is insufficient.*
5. *Please provide supporting documents (such as catalogues, user manual and/or operation manual, DICOM conformance statement, etc.) to illustrate the features of your proposed kitchen equipment against the corresponding indicative technical requirements.*

| **Column**  **I** | **Column**  **II** | **Column**  **III** | **Column**  **IV** | |
| --- | --- | --- | --- | --- |
| **Section** | **Technical Specification** | **Tick (🗸) the Appropriate Box**  *(For aspects “Not Comply”, please also provide alternative proposal, if any)* | | |
| **Comply** | **Not Comply** | |
| **A** | **Technical Requirements** |  | |  |
| **1** | **Overall Requirements** |  | |  |
| 1.1 | One set of kitchen equipment shall be capable of: |  | |  |
|  | 1. storing food, both raw and cooked; |  | |  |
|  | 1. baking cake and rising bread; |  | |  |
|  | 1. preparing and cleaning food; |  | |  |
|  | 1. facilitating personal hygiene of staff; and |  | |  |
|  | 1. delivering food; |  | |  |
|  | 1. providing a convenient and organized way to store washdown hoses preventing tangling, kinking and damage to the hose; |  | |  |
|  | 1. facilitating the soaking and pre-washing of kitchen utensils, cookware and other items; |  | |  |
|  | 1. flushing and carrying the leftover food from soiled dishes to a collection basket (collectively, the “Goods”). |  | |  |
| 1.2 | The set of the Goods shall have the following items: |  | |  |
|  | 1. One (1) set of bakery counter refrigerator as detailed in section A2 below; |  | |  |
|  | 1. One (1) set of stainless steel single sink table as detailed in section A3 below; |  | |  |
|  | 1. Three (3) sets of stainless steel sink table with faucet and grease trap as detailed in section A4 below; |  | |  |
|  | 1. Four (4) sets of stainless steel twin sink table with faucet and grease trap (type 1) as detailed in section A5 below; |  | |  |
|  | 1. Thirteen (13) sets of stainless steel wash hand basin with sensor faucet as detailed in section A6 below; |  | |  |
|  | 1. Two (2) sets of stainless steel working cabinet (close) as detailed in section A7 below; |  | |  |
|  | 1. One (1) set of stainless steel working cabinet (close) (2 shelves) as detailed in section A8 below; |  | |  |
|  | 1. Five (5) sets of stainless steel twin sink table with faucet and grease trap (type 2) as detailed in section A9 below; |  | |  |
|  | 1. One (1) set of stainless steel trolley as detailed in section A10 below; |  | |  |
|  | 1. Eleven (11) sets of stainless steel trolley (2 shelves) as detailed in section A11 below; |  | |  |
|  | 1. Three (3) sets of stainless steel trolley (3 shelves) as detailed in section A12 below; |  | |  |
|  | 1. One (1) set of upright proofer as detailed in section A13 below; |  | |  |
|  | 1. Thirty-one (31) sets of upright shelving trolley (4-tier) as detailed in section A14 below; |  | |  |
|  | 1. Two (2) sets of pass through window as detailed in section A15 below; |  | |  |
|  | 1. One (1) set of rice tray as detailed in section A16 below; |  | |  |
|  | 1. Five (5) sets of stainless steel cabinet as detailed in section A17 below; |  | |  |
|  | 1. One (1) set of stainless steel open cabinet (type 1) as detailed in section A18below; |  | |  |
|  | 1. One (1) set of stainless steel open cabinet (type 2) as detailed in A19 below; |  | |  |
|  | 1. One (1) set of stainless steel sink cabinet with faucet and grease trap (type 1) as detailed in A20 below; |  | |  |
|  | 1. One (1) set of stainless steel sink cabinet with faucet and grease trap (type 2) as detailed in A21 below; |  | |  |
|  | 1. Twelve (12) sets of stainless steel table as detailed in A22 below; |  | |  |
|  | 1. One (1) set of siumei hanger with oil drip as detailed in A23 below; |  | |  |
|  | 1. Three (3) sets of hose reels for washdown as detailed in A24 below; |  | |  |
|  | 1. One (1) set of turbo soak sink table as detailed in A25 below; and |  | |  |
|  | 1. One (1) set of trough collector as detailed in A26 below. |  | |  |
| 1.3 | Serviceable Life  The Goods shall have a serviceable life of not less than 5 years from its Final Acceptance Date (“Serviceable Life”). |  | |  |
| 1.4 | The supplier shall be responsible for the provision of the implementation services, identified as Item 2 in Part 5, for the Goods as stipulated in section B below. |  | |  |
| 1.5 | The supplier shall be responsible for the provision of the training, identified as Item 3 in Part 5, as stipulated in section Cbelow. |  | |  |
| 1.6 | The supplier shall be responsible for the supply of the documentation for the Goods, identified as Item 4 in Part 5, as stipulated in section D below. |  | |  |
| 1.7 | The supplier shall be responsible for the performance of acceptance tests as stipulated in section E below. |  | |  |
| 1.8 | The System should, where applicable, comply with the desirable features as stipulated in section F below. |  | |  |
| **2** | **Item 1.1: Bakery Counter Refrigerator** |  | |  |
| 2.1 | Dimensions of the bakery counter refrigerator shall be: |  | |  |
|  | 1. Overall length: ≤ 1500mm; |  | |  |
|  | 1. Overall width: ≤ 760mm; |  | |  |
|  | 1. Height: ≤ 850mm. |  | |  |
| 2.1.1 | Internal dimension shall be: |  | |  |
|  | 1. Overall length: ≤ 985mm; |  | |  |
|  | 1. Overall width: ≤ 650mm; |  | |  |
|  | 1. Height: ≤ 570mm. |  | |  |
| 2.2 | The bakery counter refrigerator shall be able to load up to not less than 428 litres. |  | |  |
| 2.3 | The bakery counter refrigerator shall have, but not limited to, the following characteristic and features: |  | |  |
| 2.3.1 | The bakery counter refrigerator all exteriors shall be constructed with type 304 or better stainless steel and interior finish. |  | |  |
| 2.3.2 | The bakery counter refrigerator shall be constructed with at least 4 pieces polyethylene coated perforated shelves and at least 4 pairs anti-tilt tray slides. |  | |  |
| 2.3.3 | The bakery counter refrigerator shall be constructed with high density insulation foam with zero Ozone Depletion Potential and Global Warming Potential not higher than 15. |  | |  |
| 2.3.4 | The bakery counter refrigerator shall be constructed with accurate helium leak detection system for entire refrigeration system. |  | |  |
| 2.3.5 | The bakery counter refrigerator shall be constructed with air release point on removable balloon type magnetic door gaskets. |  | |  |
| 2.3.6 | The bakery counter refrigerator shall be provided with cylindrical door locks. |  |  | |
| 2.3.7 | The bakery counter refrigerator shall be constructed with adjustable racking system allows flexible storage and ease of cleaning. |  |  | |
| 2.3.8 | The bakery counter refrigerator shall be constructed with hydrophilic aluminium fin of condenser and evaporator. |  |  | |
| 2.3.9 | The bakery counter refrigerator shall be constructed with door mullion heaters. |  |  | |
| 2.3.10 | The bakery counter refrigerator shall be constructed with environmentally friendly CFC-free refrigerant. |  |  | |
| 2.3.11 | The bakery counter refrigerator shall be constructed with over 90-degree door opening self-closing doors. |  |  | |
| 2.3.12 | The bakery counter refrigerator shall be constructed with hygienic one-piece stainless steel dished base with radiused corners. |  |  | |
| 2.3.13 | The bakery counter refrigerator shall be provided with automatically vaporises defrost water, drainage is not required. |  |  | |
| 2.3.14 | The bakery counter refrigerator temperature shall be adjustable between +1 degree Celsius to +4 degree Celsius. |  |  | |
| 2.3.15 | The bakery counter refrigerator shall be provided with forced air circulation system. |  |  | |
| 2.3.16 | The bakery counter refrigerator shall be constructed with removable cassette type condensing unit and evaporator. |  |  | |
| 2.3.17 | The bakery counter refrigerator shall be constructed with automatic internal condition detecting to ensure efficient energy use. |  |  | |
| 2.3.18 | The bakery counter refrigerator shall be constructed with at least 4 numbers 150mm height stainless steel adjustable legs for levelling of the bakery refrigerator from 0mm to 50mm. |  |  | |
| 2.3.19 | The refrigerator shall be constructed with imported and energy-efficient compressors. |  |  | |
| 2.3.20 | The refrigerator shall be constructed with accommodation for 400mm x 600mm EN size pan. |  |  | |
| 2.3.21 | The refrigerator shall be constructed with integral handle. |  |  | |
| 2.3.22 | The equipment shall have obtained a Grade 1 energy label under the Mandatory Energy Efficiency Labelling Scheme (MEELS) of Electrical and Mechanical Services Department (EMSD). |  |  | |
| 2.3.23 | Controlled refrigerant, as defined under the Ozone Layer Protection (Controlled Refrigerants) Regulation, Chapter 403 of the Laws of Hong Kong shall not be used in the equipment. |  |  | |
| 2.3.24 | The refrigerants and foaming agents used for the insulation of the appliance shall have a global warming potential equal to or lower than 15 (rated as CO2 equivalents over a period of 100 years). |  |  | |
| 2.3.25 | The product shall not contain the substances regulated in the Montreal Protocol on Substances that Deplete the Ozone Layer (particularly CFCs, HCFCs, 1,1,1-trichloroethane and carbon tetrachloride) |  |  | |
| 2.4 | Utility connections of the bakery counter refrigerator: |  |  | |
| 2.4.1 | Electrical requirements: Voltage required: 220volt ±5%, 50Hz ±2%, less than 3A, single-phase, A.C. |  |  | |
| **3** | **Item 1.2: Stainless Steel Single Sink Table** |  |  | |
| 3.1 | Dimensions of the stainless steel single sink table shall be: |  |  | |
|  | 1. Overall length: ≤ 700mm; |  |  | |
|  | 1. Overall width: ≤ 750mm; |  |  | |
|  | 1. Height: ≤ 860mm (with splash back panel); |  |  | |
|  | 1. Height of the splash back panel: ≤ 100mm. |  |  | |
| 3.2 | The stainless steel single sink table shall have, but not limited to, the following characteristic and features: |  |  | |
| 3.2.1 | The stainless steel single sink table shall be constructed with type 304 or better stainless steel. |  |  | |
| 3.2.2 | The stainless steel single sink table shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 3.2.3 | The stainless steel single sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 3.2.4 | The stainless steel single sink bowl shall be provided with at least one set 2 inches (+ 5%) lever drain with overflow tube. |  |  | |
| 3.2.5 | The stainless steel single sink bowl front shall be provided with stainless steel apron. |  |  | |
| 3.2.6 | The stainless steel single sink table shall be constructed with at least 25mm diameter stainless steel cross rail at side and rear. |  |  | |
| 3.2.7 | The stainless steel single sink table shall be constructed with at least 38mm diameter stainless steel tube with bullet feet. |  |  | |
| 3.2.8 | The stainless steel single sink table shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 3.2.9 | The stainless steel single sink table shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 3.2.10 | The stainless steel single sink bowl shall be provided with at least one set 2 inches (+ 5%) anti syphon trap. |  |  | |
| 3.3 | Utility connection of the stainless steel single sink table: |  |  | |
| 3.3.1 | Cold potable water requirement: 0.5 inch (+ 5%)NPT. |  |  | |
| 3.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 3.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **4** | **Item 1.3: Stainless Steel Single Sink Table with Faucet and Grease Trap** |  |  | |
| 4.1 | Dimensions |  |  | |
| 4.1.1 | Dimensions of each stainless steel sink table with faucet shall be: |  |  | |
|  | 1. Overall length: ≤ 700mm; |  |  | |
|  | 1. Overall width: ≤ 750mm; |  |  | |
|  | 1. Overall height: ≤ 860mm (with splash back panel); |  |  | |
|  | 1. Height of splash back panel: ≤ 100mm. |  |  | |
| 4.1.2 | Dimensions of each grease trap shall be: |  |  | |
|  | 1. Overall length: ≤ 370mm; |  |  | |
|  | 1. Overall width: ≤ 320mm; |  |  | |
|  | 1. Height: ≤ 300mm. |  |  | |
| 4.2 | The stainless steel sink table with faucet and grease trap shall have, but not limited to, the following characteristic and features: |  |  | |
| 4.2.1 | The stainless steel sink table with faucet and grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 4.2.2 | The stainless steel sink table with faucet and grease trap shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 4.2.3 | Each stainless steel sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 4.2.4 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) lever drain with overflow tube. |  |  | |
| 4.2.5 | Each stainless steel sink bowl front shall be provided with stainless steel apron. |  |  | |
| 4.2.6 | The stainless steel sink table with faucet and grease trap shall be constructed with at least 25mm diameter stainless steel cross rail at side and rear. |  |  | |
| 4.2.7 | The stainless steel sink table with faucet and grease trap shall be constructed with at least 38mm diameter stainless steel tube with bullet feet. |  |  | |
| 4.2.8 | The stainless steel sink table with faucet and grease trap shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 4.2.9 | The stainless steel sink table with faucet and grease trap shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 4.2.10 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) anti syphon trap. |  |  | |
| 4.2.11 | The grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 4.2.12 | The grease trap shall be constructed with 2 inches (+ 5%) inlet and outlet. |  |  | |
| 4.3 | Utility connection of each stainless steel sink table with faucet and grease trap: |  |  | |
| 4.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 4.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 4.3.3 | Drain connection requirement: 2 inches (+ 5%)NPT. |  |  | |
| **5** | **Item 1.4: Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 1)** |  |  | |
| 5.1 | Dimensions |  |  | |
| 5.1.1 | Dimensions of each stainless steel twin sink table with faucet shall be: |  |  | |
|  | 1. Overall length: 1500mm (+ 5%); |  |  | |
|  | 1. Overall width: 750mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (with splash back panel) (+ 5%); |  |  | |
|  | 1. Height of the splash back panel: 100mm (+ 5%). |  |  | |
| 5.1.2 | Dimensions of each grease trap shall be: |  |  | |
|  | 1. Overall length: 480mm (+ 5%); |  |  | |
|  | 1. Overall width: 350mm (+ 5%); |  |  | |
|  | 1. Height: 300mm (+ 5%). |  |  | |
| 5.2 | The stainless steel twin sink table with faucet and grease trap (type 1) shall have, but not limited to, the following characteristic and features: |  |  | |
| 5.2.1 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with type 304 or better stainless steel. |  |  | |
| 5.2.2 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 5.2.3 | Each stainless steel sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 5.2.4 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) lever drain with overflow tube. |  |  | |
| 5.2.5 | Each stainless steel sink bowl front shall be provided with stainless steel apron. |  |  | |
| 5.2.6 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with at least 25mm diameter stainless steel cross rail at side and rear. |  |  | |
| 5.2.7 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with at least 38mm diameter stainless steel tube with bullet feet. |  |  | |
| 5.2.8 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 5.2.9 | The stainless steel twin sink table with faucet and grease trap (type 1) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 5.2.10 | Each stainless steel sink bowl shall be provided with at least one set 2inches anti syphon trap. |  |  | |
| 5.2.11 | The grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 5.2.12 | The grease trap shall be constructed with at least 2 inches (+ 5%) inlet and outlet. |  |  | |
| 5.3 | Utility connection of each stainless steel twin sink table with faucet and grease trap (type 1): |  |  | |
| 5.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 5.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 5.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **6** | **Item 1.5: Stainless Steel Wash Hand Basin with Sensor Faucet** |  |  | |
| 6.1 | Dimensions of each stainless steel wash hand basin with sensor faucet shall be: |  |  | |
|  | 1. Overall length: ≤ 455mm; |  |  | |
|  | 1. Overall width: ≤ 455mm; |  |  | |
|  | 1. Height: ≤ 730mm. |  |  | |
| 6.2 | The stainless steel wash hand basin with sensor faucet shall have, but not limited to, the following characteristic and features: |  |  | |
| 6.2.1 | The stainless steel wash hand basin with sensor faucet shall be constructed with type 304 or better stainless steel. |  |  | |
| 6.2.2 | The stainless steel wash hand basin with sensor faucet shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 6.2.3 | The stainless steel wash hand basin with sensor faucet shall be provided with electronic sensor faucet (battery operated). |  |  | |
| 6.2.4 | The stainless steel wash hand basin with sensor faucet shall be provided with at least one set 2 inches (+ 5%) anti syphon trap. |  |  | |
| 6.2.5 | The stainless steel wash hand basin with sensor faucet shall be provided with at least one set plunger type built-in sanitized soap dispenser. |  |  | |
| 6.2.6 | The stainless steel wash hand basin with sensor faucet shall be provided with at least one set nail brush container. |  |  | |
| 6.2.7 | The stainless steel wash hand basin with sensor faucet shall be constructed with 455mm (+ 5%) height backsplash. |  |  | |
| 6.2.8 | The stainless steel wash hand basin with sensor faucet shall be provided with at least one set drawer type waste compartment with removable bin. |  |  | |
| 6.3 | Utility connection of each stainless steel wash hand basin with sensor faucet: |  |  | |
| 6.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 6.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 6.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **7** | **Item 1.6: Stainless Steel Working Cabinet (Close)** |  |  | |
| 7.1 | Dimensions of each stainless steel working cabinet (close) shall be: |  |  | |
|  | 1. Overall length: ≤ 1200mm; |  |  | |
|  | 1. Overall width: ≤ 650mm; |  |  | |
|  | 1. Height: ≤ 860mm (without splash back panel). |  |  | |
| 7.2 | The stainless steel working cabinet (close) shall have, but not limited to, the following characteristic and features: |  |  | |
| 7.2.1 | The stainless steel working cabinet (close) shall be constructed with type 304 or better stainless steel. |  |  | |
| 7.2.2 | The stainless steel working cabinet (close) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel reinforced underneath with inverted type U-channel table top. |  |  | |
| 7.2.3 | The stainless steel working cabinet (close) shall be provided with at least two numbers of at least 1.5mm thickness type 304 or better stainless steel adjustable shelf for height adjustment at 50mm (+ 5%) interval. |  |  | |
| 7.2.4 | The stainless steel working cabinet (close) shall be constructed with at least 40mm adjustable stainless steel bullet feet. Feet shall be completely sealed at bottom and shall be closed fitting between tubular leg support and foot. |  |  | |
| 7.2.5 | The stainless steel working cabinet (close) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 7.2.6 | The stainless steel working cabinet (close) shall be provided with at least one pair lockable sliding door constructed of at least 0.8mm polished stainless steel exterior and at least 0.6mm stainless steel interior. |  |  | |
| 7.2.7 | The sliding doors lock shall be constructed with “Standard Keil” Series 1220 or equal. |  |  | |
| **8** | **Item 1.7: Stainless Steel Working Cabinet (Close) (2 Shelves)** |  |  | |
| 8.1 | Dimensions of the stainless steel working cabinet (close) (2 shelves) shall be: |  |  | |
|  | 1. Overall length: ≤ 1200mm; |  |  | |
|  | 1. Overall width: ≤ 650mm; |  |  | |
|  | 1. Height: ≤ 860mm (with splash back panel); |  |  | |
|  | 1. Height of the splash back panel: ≤ 100mm. |  |  | |
| 8.2 | The stainless steel working cabinet (close) (2 shelves) shall have, but not limited to, the following characteristic and features: |  |  | |
| 8.2.1 | The stainless steel working cabinet (close) (2 shelves) shall be constructed with type 304 or better stainless steel. |  |  | |
| 8.2.2 | The stainless steel working cabinet (close) (2 shelves) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel reinforced underneath with inverted type U-channel table top. |  |  | |
| 8.2.3 | The stainless steel working cabinet (close) (2 shelves) shall be provided with at least two numbers of at least 1.5mm thickness type 304 or better stainless steel adjustable shelf. |  |  | |
| 8.2.4 | The stainless steel working cabinet (close) (2 shelves) shall be constructed with at least 40mm adjustable stainless steel bullet feet. Feet shall be completely sealed at bottom and shall be closed fitting between tubular leg support and foot. |  |  | |
| 8.2.5 | The stainless steel working cabinet (close) (2 shelves) shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 8.2.6 | The stainless steel working cabinet (close) (2 shelves) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 8.2.7 | The stainless steel working cabinet (close) (2 shelves) shall be provided with at least one pair lockable sliding door constructed of at least 0.8mm polished stainless steel exterior and at least 0.6mm stainless steel interior. |  |  | |
| 8.2.8 | The sliding doors lock shall be constructed with “Standard Keil” Series 1220 or equal. |  |  | |
| **9** | **Item 1.8: Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 2)** |  |  | |
| 9.1 | Dimension |  |  | |
| 9.1.1 | Dimensions of each set of stainless steel twin sink table with faucet shall be: |  |  | |
|  | 1. Overall length: 1200mm (+ 5%); |  |  | |
|  | 1. Overall width: 750mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (with splash back panel) (+ 5%); |  |  | |
|  | 1. Height of the splash back panel: 100mm (+ 5%). |  |  | |
| 9.1.2 | Dimensions of each grease trap shall be: |  |  | |
|  | 1. Overall length: 480mm (+ 5%); |  |  | |
|  | 1. Overall width: 350mm (+ 5%); |  |  | |
|  | 1. Height: 300mm (+ 5%). |  |  | |
| 9.2 | The stainless steel twin sink table with faucet and grease trap (type 2) shall have, but not limited to, the following characteristic and features: |  |  | |
| 9.2.1 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with type 304 or better stainless steel. |  |  | |
| 9.2.2 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 9.2.3 | Each stainless steel sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 9.2.4 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) lever drain with overflow tube. |  |  | |
| 9.2.5 | Each stainless steel sink bowl front shall be provided with stainless steel apron. |  |  | |
| 9.2.6 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with at least 25mm diameter stainless steel cross rail at side and rear. |  |  | |
| 9.2.7 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with at least 38mm diameter stainless steel tube with bullet feet. |  |  | |
| 9.2.8 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 9.2.9 | The stainless steel twin sink table with faucet and grease trap (type 2) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 9.2.10 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) anti syphon trap. |  |  | |
| 9.2.11 | The grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 9.2.12 | The grease trap shall be constructed with at least 2 inches (+ 5%) inlet and outlet. |  |  | |
| 9.3 | Utility connection of each stainless steel sink table with faucet and grease trap (type 2): |  |  | |
| 9.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 9.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 9.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **10** | **Item 1.9: Stainless Steel Trolley** |  |  | |
| 10.1 | Dimensions of the stainless steel trolley shall be: |  |  | |
|  | 1. Overall length: ≤ 740mm; |  |  | |
|  | 1. Overall width: ≤ 660mm; |  |  | |
|  | 1. Height: ≤ 1690mm. |  |  | |
| 10.2 | The stainless steel trolley shall have, but not limited to, the following characteristic and features: |  |  | |
| 10.2.1 | The stainless steel trolley shall be constructed with type 304 or better stainless steel. |  |  | |
| 10.2.2 | The stainless steel trolley shall be constructed with at least 4 numbers 125mm diameter swivel castor with 2 stopper locks. |  |  | |
| 10.2.3 | The stainless steel trolley shall be provided with at least 18 pairs of welded shelf rails at distances of not less than 75mm, with push-through and tilt protections on both sides as per DIN EN 18867-2. |  |  | |
| 10.2.4 | The trolley shelf shall be constructed with at least one compartment in robust, self-supporting and hygienic design, made of at least 25mm x 25mm stainless steel, suitable for inserting into one another with other trolleys of this type. |  |  | |
| 10.2.5 | The stainless steel trolley shall be constructed with at least 4 numbers polyethylene disc bumpers serve as bumpers and protect trolley on all sides as well as building-side wall from being damaged. |  |  | |
| 10.2.6 | The capacity of the stainless steel trolley shall be not less than 18 x GN 1/1 (150mm depth). |  |  | |
| 10.2.7 | The stainless steel trolley shall be constructed with at least 25mm x 25mm stainless steel rectangular tube frame. |  |  | |
| 10.2.8 | The load capacity shall be not less than 180kg. |  |  | |
| **11** | **Item 1.10: Stainless Steel Trolley (2 Shelves)** |  |  | |
| 11.1 | Dimensions of each stainless steel trolley (2 shelves) shall be: |  |  | |
|  | 1. Overall length: ≤ 895mm; |  |  | |
|  | 1. Overall width: ≤ 595mm; |  |  | |
|  | 1. Height: ≤ 950mm. |  |  | |
| 11.2 | The stainless steel trolley (2 shelves) shall have, but not limited to, the following characteristic and features: |  |  | |
| 11.2.1 | The stainless steel trolley (2 shelves) shall be constructed with type 304 or better stainless steel. |  |  | |
| 11.2.2 | The stainless steel trolley (2 shelves) shall be constructed with at least 4 numbers 125mm diameter swivel castor with at least 2 stopper locks. |  |  | |
| 11.2.3 | The stainless steel trolley (2 shelves) shall be provided with at least two (2) numbers of 800mm x 500mm (+ 5%) deep-drawn shelves with 10mm (+ 5%) high profile edge. |  |  | |
| 11.2.4 | The trolley shelf shall be constructed with sound insulation on the underside, hygienically folded by at least 35mm and rebated inwards, designed for easy cleaning. |  |  | |
| 11.2.5 | The stainless steel trolley (2 shelves) shall be provided with push bars integrated on both sides into tube frame ensure good manoeuvrability. |  |  | |
| 11.2.6 | The stainless steel trolley (2 shelves) shall be constructed with at least 4 numbers polyethylene disc bumpers serve as bumpers and protect trolley on all sides as well as building-side wall from being damaged. |  |  | |
| 11.2.7 | The stainless steel trolley (2 shelves) shall be constructed with at least 590mm clearance from shelf to shelf. |  |  | |
| 11.2.8 | The stainless steel trolley (2 shelves) shall be constructed with at least 25mm diameter round tube frame. |  |  | |
| 11.2.9 | The surface load per shelf of stainless steel trolley (2 shelves) shall be not less than 65kg/m2. |  |  | |
| **12** | **Item 1.11: Stainless Steel Trolley (3 Shelves)** |  |  | |
| 12.1 | Dimensions of each stainless steel trolley (3 shelves) shall be: |  |  | |
|  | 1. Overall length: ≤ 600mm; |  |  | |
|  | 1. Overall width: ≤ 900mm; |  |  | |
|  | 1. Height: ≤ 950mm (with handle); |  |  | |
|  | 1. Height of the handle: ≤ 100mm. |  |  | |
| 12.2 | The stainless steel trolley (3 shelves) shall have, but not limited to, the following characteristic and features: |  |  | |
| 12.2.1 | The stainless steel trolley (3 shelves) shall be constructed with type 304 or better stainless steel. |  |  | |
| 12.2.2 | The stainless steel trolley (3 shelves)shall be constructed with at least 4 numbers 125mm diameter swivel castor with at least 2 stopper locks. |  |  | |
| 12.2.3 | The stainless steel trolley (3 shelves) shall be provided with at least three (3) numbers of 800 x 500mm (+ 5%) deep-drawn shelves with 10mm (+ 5%) high profile edge. |  |  | |
| 12.2.4 | The trolley shelf shall be constructed with sound insulation on the underside, hygienically folded by not less than 35mm and rebated inwards, designed for easy cleaning. |  |  | |
| 12.2.5 | The stainless steel trolley (3 shelves) shall be provided with push bars integrated on both sides into tube frame ensure good manoeuvrability. |  |  | |
| 12.2.6 | The stainless steel trolley (3 shelves) shall be constructed with at least 4 numbers polyethylene disc bumpers serve as bumpers and protect trolley on all sides as well as building-side wall from being damaged. |  |  | |
| 12.2.7 | The stainless steel trolley (3 shelves) shall be constructed with at least 278mm clearance from shelf to shelf. |  |  | |
| 12.2.8 | The stainless steel trolley (3 shelves) shall be constructed with not less than 25mm diameter round tube frame. |  |  | |
| 12.2.9 | The surface load per shelf of trolley shall be not less than 65kg/m2. |  |  | |
| **13** | **Item 1.12: Upright Proofer** |  |  | |
| 13.1 | Dimensions of the upright proofer shall be: |  |  | |
|  | 1. Overall length: ≤ 560mm; |  |  | |
|  | 1. Overall width: ≤ 780mm; |  |  | |
|  | 1. Height: ≤ 2100mm. |  |  | |
| 13.2 | Capacity for the upright proofer:  The upright proofer shall be able to load up to not less than 16 pieces 16 inches x 24 inches tray. |  |  | |
| 13.3 | The upright proofer shall have, but not limited to, the following characteristic and features: |  |  | |
| 13.3.1 | The upright proofer all exterior and interior shall be constructed with type 304 or better stainless steel. |  |  | |
| 13.3.2 | The upright proofer shall be constructed with at least 16 pairs of welded shelf rails at distances of not less than 75mm, with push-through and tilt protections on both sides as per DIN EN 18867-2. |  |  | |
| 13.3.3 | The upright proofer shall be constructed with fully insulated doors. |  |  | |
| 13.3.4 | The upright proofer shall be constructed with metal constructed door hinge. |  |  | |
| 13.3.5 | The humidity range of upright proofer shall be provided with 0~99%. (+ 5%). |  |  | |
| 13.3.6 | The upright proofer shall be constructed with microprocessor control. |  |  | |
| 13.3.7 | The temperature range of the proofer shall be not less than 50 degree Celsius. |  |  | |
| 13.4 | Utility connections of the upright proofer: |  |  | |
| 13.4.1 | Electrical requirements: Voltage required: 220 volt ±5%, 50Hz ±2%, less than 20A, single-phase, A.C. |  |  | |
| **14** | **Item 1.13: Upright Shelving Trolley (4-tier)** |  |  | |
| 14.1 | Dimensions of each upright shelving trolley (4-tier) shall be: |  |  | |
|  | 1. Overall length: ≤ 1220mm; |  |  | |
|  | 1. Overall width: ≤ 610mm; |  |  | |
|  | 1. Height: ≤ 1930mm. |  |  | |
| 14.2 | The upright shelving trolley (4-tier) shall have, but not limited to, the following characteristic and features: |  |  | |
| 14.2.1 | The shelves shall be constructed with 16-gauge type 304 or better stainless steel. |  |  | |
| 14.2.2 | The posts shall be constructed with type 304 or better stainless steel outside diameter of at least 42mm, with rolled grooves in not less than 51mm increments along entire height. |  |  | |
| 14.2.3 | The upright shelving trolley (4-tier) shall be constructed with at least 4 numbers of not less than 127mm diameter donut bumpers and not less than 2 numbers of at least 127mm diameter polyurethane swivel stem casters and not less than 2 numbers of at least 127mm diameter polyurethane swivel with brake stem caster. |  |  | |
| 14.2.4 | The upright shelving trolley (4-tier) shall be provided with at least 4 tiers high density super solid type 304 or better stainless steel shelving. |  |  | |
| 14.2.5 | The upright shelving trolley (4-tier) shall be of recommended load capacity for mobile units at least 454kg. |  |  | |
| **15** | **Item 1.14: Pass Through Window** |  |  | |
| 15.1 | Dimensions of each pass through window shall be: |  |  | |
|  | 1. Overall length: ≤ 500mm; |  |  | |
|  | 1. Overall width: ≤ 150mm; |  |  | |
|  | 1. Height: ≤ 400mm. |  |  | |
| 15.2 | The pass through window shall have, but not limited to, the following characteristic and features: |  |  | |
| 15.2.1 | The pass through window shall be constructed with type 304 or better stainless steel. |  |  | |
| 15.2.2 | The pass through window shall be constructed with at least 1.5mm thickness type 304 or better stainless steel shutter door manually opened by pulley and weights. |  |  | |
| **16** | **Item 1.15: Rice Tray** |  |  | |
| 16.1 | Dimensions of the Rice Tray shall be |  |  | |
|  | 1. Overall length: ≤ 500mm; |  |  | |
|  | 1. Overall width: ≤ 500mm; |  |  | |
|  | 1. Overall depth: ≤ 500mm. |  |  | |
| 16.2 | The rice tray shall have, but not limited to, the following characteristic and features: |  |  | |
| 16.2.1 | The rice tray shall be constructed with type 304 or better stainless steel. |  |  | |
| 16.2.2 | The rice tray shall be constructed with insulated handle. |  |  | |
| **17** | **Item 1.16: Stainless Steel Cabinet** |  |  | |
| 17.1 | Dimensions of each stainless steel cabinet shall be: |  |  | |
|  | 1. Overall length: 1500mm (+ 5%); |  |  | |
|  | 1. Overall width: 700mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (+ 5%). |  |  | |
| 17.2 | The stainless steel cabinet shall have, but not limited to, the following characteristic and features: |  |  | |
| 17.2.1 | The stainless steel cabinet shall be constructed with type 304 or better stainless steel. |  |  | |
| 17.2.2 | The stainless steel cabinet shall be constructed with at least 1.5mm thickness type 304 or better stainless steel reinforced underneath with inverted type U-channel table top. |  |  | |
| 17.2.3 | The stainless steel cabinet shall be provided with at least two numbers of not less than 1.5mm thickness type 304 or better stainless steel adjustable shelf. |  |  | |
| 17.2.4 | The stainless steel cabinet shall be constructed with at least 40mm adjustable stainless steel bullet feet. Feet shall be completely sealed at bottom and shall be closed fitting between tubular leg support and foot. |  |  | |
| 17.2.5 | The stainless steel cabinet shall be constructed with not less than 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 17.2.6 | The stainless steel cabinet shall be provided with at least one pair lockable hinge door constructed of not less than 0.8mm polished stainless steel exterior and not less than 0.6mm stainless steel interior. |  |  | |
| 17.2.7 | The sliding doors lock shall be constructed with “Standard Keil” Series 1220 or equal. |  |  | |
| **18** | **Item 1.17: Stainless Steel Open Cabinet (Type 1)** |  |  | |
| 18.1 | Dimensions of the stainless steel open cabinet (type 1) shall be: |  |  | |
|  | 1. Overall length: 5800mm (+ 5%); |  |  | |
|  | 1. Overall width:700mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (+ 5%). |  |  | |
| 18.2 | The stainless steel open cabinet (type 1) shall have, but not limited to, the following characteristic and features: |  |  | |
| 18.2.1 | The stainless steel open cabinet (type 1) shall be constructed with type 304 or better stainless steel. |  |  | |
| 18.2.2 | The stainless steel open cabinet (type 1) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel reinforced underneath with inverted type U-channel table top. |  |  | |
| 18.2.3 | The stainless steel open cabinet (type 1) shall be constructed with at least 40mm adjustable stainless steel bullet feet. Feet shall be completely sealed at bottom and shall be closed fitting between tubular leg support and foot. |  |  | |
| 18.2.4 | The stainless steel open cabinet (type 1) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| **19** | **Item 1.18: Stainless Steel Open Cabinet (Type 2)** |  |  | |
| 19.1.1 | Dimensions of the stainless steel open cabinet (type 2) shall be: |  |  | |
|  | 1. Overall length: 4100mm (+ 5%); |  |  | |
|  | 1. Overall width: 900mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (+ 5%). |  |  | |
| 19.2 | The stainless steel open cabinet (type 2) shall have, but not limited to, the following characteristic and features: |  |  | |
| 19.2.1 | The stainless steel open cabinet (type 2) shall be constructed with type 304 or better stainless steel. |  |  | |
| 19.2.2 | The stainless steel open cabinet (type 2) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel reinforced underneath with inverted type U-channel table top. |  |  | |
| 19.2.3 | The stainless steel open cabinet (type 2) shall be constructed with at least 40mm adjustable stainless steel bullet feet. Feet shall be completely sealed at bottom and shall be closed fitting between tubular leg support and foot. |  |  | |
| 19.2.4 | The stainless steel open cabinet (type 2) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| **20** | **Item 1.19: Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 1)** |  |  | |
| 20.1 | Dimensions of the stainless steel sink cabinet with faucet and grease trap (type 1) |  |  | |
| 20.1.1 | Dimensions of the stainless steel sink cabinet with faucet shall be: |  |  | |
|  | 1. Overall length: 900mm (+ 5%); |  |  | |
|  | 1. Overall width: 700mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (+ 5%). |  |  | |
| 20.1.2 | Dimensions of the grease trap shall be: |  |  | |
|  | 1. Overall length: 480mm (+ 5%); |  |  | |
|  | 1. Overall width: 350mm (+ 5%); |  |  | |
|  | 1. Height: 300mm (+ 5%). |  |  | |
| 20.2 | The stainless steel sink cabinet with faucet and grease trap (type 1) shall have, but not limited to, the following characteristic and features: |  |  | |
| 20.2.1 | The stainless steel sink cabinet with faucet and grease trap (type 1) shall be constructed with type 304 or better stainless steel. |  |  | |
| 20.2.2 | The stainless steel sink cabinet with faucet and grease trap (type 1) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top. |  |  | |
| 20.2.3 | Each stainless steel sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 20.2.4 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) diameter lever drain with overflow tube. |  |  | |
| 20.2.5 | Each stainless steel sink bowl front shall be provided with stainless steel apron. |  |  | |
| 20.2.6 | The stainless steel sink cabinet with faucet and grease trap (type 1) shall be constructed with hinge door. |  |  | |
| 20.2.7 | The stainless steel sink cabinet with faucet and grease trap (type 1) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 20.2.8 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) diameter anti syphon trap. |  |  | |
| 20.2.9 | The grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 20.2.10 | The grease trap shall be constructed with 2 inches (+ 5%) inlet and outlet. |  |  | |
| 20.3 | Utility connection of each sink cabinet with faucet and grease trap: |  |  | |
| 20.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 20.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 20.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **21** | **Item 1.20: Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 2)** |  |  | |
| 21.1 | The dimensions of the stainless steel sink cabinet with faucet and grease trap (type 2) |  |  | |
| 21.1.1 | Dimensions of the stainless steel sink cabinet with faucet shall be: |  |  | |
|  | 1. Overall length: 850mm (+ 5%); |  |  | |
|  | 1. Overall width: 700mm (+ 5%); |  |  | |
|  | 1. Height: 860mm (+ 5%). |  |  | |
| 21.1.2 | Dimensions of the grease trap shall be: |  |  | |
|  | 1. Overall length: 480mm (+ 5%); |  |  | |
|  | 1. Overall width: 350mm (+ 5%); |  |  | |
|  | 1. Height: 300mm (+ 5%). |  |  | |
| 21.2 | The stainless steel sink cabinet with faucet and grease trap (type 2) shall have, but not limited to, the following characteristic and features: |  |  | |
| 21.2.1 | The stainless steel sink cabinet with faucet and grease trap (type 2) shall be constructed with type 304 or better stainless steel. |  |  | |
| 21.2.2 | The stainless steel sink cabinet with faucet and grease trap (type 2) shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top. |  |  | |
| 21.2.3 | Each stainless steel sink bowl shall be provided with at least one set of lever handle swivel mixing faucet. |  |  | |
| 21.2.4 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) diameter lever drain with overflow tube. |  |  | |
| 21.2.5 | Each stainless steel sink bowl front shall be provided with stainless steel apron. |  |  | |
| 21.2.6 | The stainless steel sink cabinet with faucet and grease trap (type 2) shall be constructed with hinge door. |  |  | |
| 21.2.7 | The stainless steel sink cabinet with faucet and grease trap (type 2) shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| 21.2.8 | Each stainless steel sink bowl shall be provided with at least one set 2 inches (+ 5%) diameter anti syphon trap. |  |  | |
| 21.2.9 | The grease trap shall be constructed with type 304 or better stainless steel. |  |  | |
| 21.2.10 | The grease trap shall be constructed with 2 inches (+ 5%) diameter inlet and outlet. |  |  | |
| 21.3 | Utility connection of stainless steel sink cabinet with faucet and grease trap (type 2): |  |  | |
| 21.3.1 | Cold potable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 21.3.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 21.3.3 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **22** | **Item 1.21: Stainless Steel Table** |  |  | |
| 22.1 | Dimensions of each set of stainless steel table shall be: |  |  | |
|  | 1. Overall length: ≤ 800mm; |  |  | |
|  | 1. Overall width: ≤ 650mm; |  |  | |
|  | 1. Height: ≤ 860mm (with splash back panel); |  |  | |
|  | 1. Height of the splash back panel: ≤ 100mm. |  |  | |
| 22.2 | The stainless steel table shall have, but not limited to, the following characteristic and features: |  |  | |
| 22.2.1 | The stainless steel table shall be constructed with type 304 or better stainless steel. |  |  | |
| 22.2.2 | The stainless steel table shall be constructed with at least 1.5mm thickness type 304 or better stainless steel table top and splashback. |  |  | |
| 22.2.3 | The stainless steel table shall be constructed with at least 25mm diameter stainless steel cross rail at side and rear. |  |  | |
| 22.2.4 | The stainless steel table shall be constructed with at least 38mm diameter stainless steel tube with bullet feet. |  |  | |
| 22.2.5 | The stainless steel table shall be constructed with 100mm (+ 5%) height stainless steel backsplash. |  |  | |
| 22.2.6 | The stainless steel table shall be constructed with at least 2mm thickness type 304 or better stainless steel gussets, wall brackets and reinforcement. |  |  | |
| **23** | **Item 1.22: Siumei Hanger with Oil Drip** |  |  | |
| 23.1 | Dimensions of the siumei hanger with oil drip shall be: |  |  | |
|  | 1. Overall length: ≤ 1000mm; |  |  | |
|  | 1. Overall depth: ≤ 450mm; |  |  | |
|  | 1. Height: ≤ 1500mm. |  |  | |
| 23.2 | The siumei hanger with oil drip shall have, but not limited to, the following characteristic and features: |  |  | |
| 23.2.1 | The siumei hanger with oil drip shall be constructed with type 304 or better stainless steel. |  |  | |
| 23.2.2 | The siumei hanger with oil drip shall be provided with type 304 or better stainless steel removable oil drip. |  |  | |
| 23.2.3 | The siumei hanger with oil drip shall be constructed with type 304 or better stainless steel frame mounted on countertop to support at least 3 tiers of hanger with not less than 38mm diameter hanging rails. |  |  | |
| 23.2.4 | The siumei hanger with oil drip shall be constructed with not less than 10mm tempered glass at front, both sides and top, and stainless steel strip on bottom for protection. |  |  | |
| 24 | **Item 1.23: Hose Reels for Washdown** |  |  | |
| 24.1 | Dimensions of each hose reels for washdown shall be: |  |  | |
|  | 1. Overall length: < 214mm; |  |  | |
|  | 1. Overall width: < 547mm; |  |  | |
|  | 1. Height: < 547mm. |  |  | |
| 24.2 | The hose reels for washdown shall be constructed with type 304 or better stainless steel. Manufacturer’s certificate shall be produced for verification upon request. |  |  | |
| 24.3 | The hose reels for washdown shall be provided with 3/8 inch NPT inlet. |  |  | |
| 24.4 | The hose reels for washdown shall be provided with 3/8 inch x 50 feet non-marking hose rated to 300 pounds per square inch. |  |  | |
| 24.5 | The hose reels for washdown shall be provided with stainless steel enclosed reel, wall bracket and water gun. |  |  | |
| 24.6 | The hose reels for washdown shall be constructed with multi-fit bracket for wall, ceiling or under counter mounting. |  |  | |
| 24.7 | The hose reels for washdown shall be provided with ratcheting system which holds the length of hose until a slight tug to retract automatically. |  |  | |
| 24.8 | The hose reels for washdown shall be provided with stainless steel from trigger water gun with rubber cover, swivel and 5/16 inch orifice. |  |  | |
| 24.9 | The hose reels for washdown shall be provided with pressure in range 20 - 125 pounds per square inch. |  |  | |
| 24.10 | The hose reels for washdown shall be provided with temperature in range 4 - 94 degree Celsius. |  |  | |
| 24.11 | Utility Connection of Each Hose Reels for Washdown |  |  | |
| 24.11.1 | Cold portable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 24.11.2 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 25 | **Item 1.25: Turbo Soak Sink Table** |  |  | |
| 25.1 | The Dimension of the Turbo Soak Sink Table |  |  | |
| 25.1.1 | Dimensions of each turbo soak sink table shall be: |  |  | |
|  | 1. Overall length: < 1800mm; |  |  | |
|  | 1. Overall width: < 800mm; |  |  | |
|  | 1. Height: < 1000mm. |  |  | |
| 25.1.2 | Dimensions of the soaking sink shall be: |  |  | |
|  | 1. Overall length: < 1350mm; |  |  | |
|  | 1. Overall width: < 650mm; |  |  | |
|  | 1. Height: < 750mm. |  |  | |
| 25.2 | The capacity of the soaking sink shall be not less than 550 litres. |  |  | |
| 25.3 | The turbo soak sink table shall be constructed with type 304 or better stainless steel. Manufacturer’s certificate shall be produced for verification upon request. |  |  | |
| 25.4 | The turbo soak sink table shall be served as an electrically heated unit for washing utensils, pots, pans and other mixed service trays. |  |  | |
| 25.5 | The turbo soak sink table shall be fully welded with a stand mixer tap and sloped to the drain. |  |  | |
| 25.6 | The turbo soak sink table shall be provided with drainage sieve and can be removed upwards. |  |  | |
| 25.7 | The turbo soak sink table shall have a self-emptying circulation pump on the side and shall be able to distribute the heat within the soaking sink. |  |  | |
| 25.8 | A control panel with operational signal lamps shall be provided on the front side of the turbo soak sink table for operation. |  |  | |
| 25.9 | The Ingress Protection Rating for control box and switch shall be not lower than IPX5 and IPX6 respectively. |  |  | |
| 25.10 | At the long side of the turbo soak sink table, there shall have hang up frames fixed with guide rails and the hang up frame can be removed. |  |  | |
| 25.11 | The usable hang up width between the hang up frame shall not exceed 550mm for GN 1/1 in length and GN 2/1 in width. |  |  | |
| 25.12 | Utility Connection of the Turbo Soak Sink Table |  |  | |
| 25.12.1 | Electrical requirements: voltage required: 380 volt +6%, 50Hz +2%, less than 8kW, three-phase, A.C. |  |  | |
| 25.12.2 | Cold portable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 25.12.3 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 25.12.4 | Drain requirement: 2 inches (+ 5%) diameter. |  |  | |
| 26 | **Item 1.26: Trough Collector** |  |  | |
| 26.1 | Dimensions of the trough collector shall be: |  |  | |
|  | Overall length: < 575mm; |  |  | |
|  | Overall width: < 600mm; |  |  | |
|  | Height: < 835mm. |  |  | |
| 26.2 | The trough collector shall be constructed with type 304 or better stainless steel. Manufacturer’s certificate shall be produced for verification upon request. |  |  | |
| 26.3 | The trough collector shall be provided with at least one set high impact polymer salvage basin and scrap basket. |  |  | |
| 26.4 | The trough collector shall be constructed with at least 2 pieces stainless steel tank. |  |  | |
| 26.5 | The trough collector shall be provided with hydrologic water saving control which has an adjustable timer with LCD readout. |  |  | |
| 26.6 | The trough collector water flow shall be not less than 70 gallons per minute. |  |  | |
| 26.7 | The trough collector shall be built with a 3/4HP pump that is resistant to corrosion. |  |  | |
| 26.8 | The trough collector shall be constructed with stainless steel adjustable legs for levelling of the trough collector from 0mm to 50mm. |  |  | |
| 26.9 | The trough collector shall be equipped with stainless steel control panel. |  |  | |
| 26.10 | Utility Connection of the Trough Collector |  |  | |
| 26.10.1 | Electrical requirements: voltage required: 220 volt +5%, 50Hz +2%, less than 5A, single-phase, A.C. |  |  | |
| 26.10.2 | Cold portable water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 26.10.3 | Hot fill water requirement: 0.5 inch (+ 5%) NPT. |  |  | |
| 26.10.4 | Drain connection requirement: 2 inches (+ 5%) NPT. |  |  | |
| **B** | **Implementation Services** | | | |
| 1. | The Goods shall be installed, tested and become ready for use by the timeline specified in Part 4 with all costs included. |  |  | |
| 2. | Installation of the Goods |  |  | |
| 2.1 | Coordination with the Design and Build Contractor and other Government Contractors for the installation of the Goods. |  |  | |
| 2.2 | Inclusion of all installation work which shall be carried out by suitably qualified persons including without limitation registered electrical worker(s) with valid registration under relevant legislation. |  |  | |
| 2.3 | The equipment and installation shall be in compliance with the relevant requirements of the latest edition of “Electrical Products (Safety) Regulation” under Electricity Ordinance, Chapter 406 and “Code of Practice for the Electricity (Wiring) Regulations” enforced by Electrical and Mechanical Services Department (EMSD). |  |  | |
| 2.4 | The equipment shall be fitted with suitable power supply cables in compliance with BS EN 50525‐1:2011 or an equivalent international standard. A suitably fused plugs or terminal connection unit in compliance with the relevant requirements of the latest edition of “Code of Practice for the Electricity (Wiring) Regulations”, enforced by EMSD shall be provided as well. |  |  | |
| 2.5 | The equipment shall be effectively bonded to earth unless it is double insulated. |  |  | |
| 2.6 | The electrical and electronic equipment shall be designed for operation operating in the following environmental conditions:   * Temperature: 0 degree Celsius to 40 degree Celsius; * Relative humidity 10% to 95%. |  |  | |
| **C** | **Training** |  |  | |
| 1. | The supplier shall provide on-site free of charge comprehensive equipment operation, maintenance and overhaul training course for the end user and the CMH staff in the venue provided by the CMH. |  |  | |
| 2 | The course of training shall include all materials such as notes, charts for the participants. These materials shall be available at the time of training to each attendee. |  |  | |
| 3 | The supplier shall provide soft copies of all training materials and operation manual. The intellectual property rights of the aforementioned materials shall remain vested in the CMH. |  |  | |
| 4 | The training shall be conducted by the specialist(s) or qualified person fully conversant with the operation. |  |  | |
| 5 | The instructor(s) shall be fully conversant in Cantonese and English. All training and training materials provided shall be in Traditional Chinese or English. |  |  | |
| **D** | **Documentation** |  |  | |
| 1 | Two original hardcopies of the manufacturer’s operation manual and two original hardcopies of maintenance and service manual for each unit shall be submitted with the delivery of equipment. The supplied documentation shall be in Traditional Chinese or English. The intellectual property rights of the aforementioned materials shall remain vested in the CMH. |  |  | |
| 2. | The CMH is allowed to make copies of the manuals for training or operational purposes. |  |  | |
| **E** | **Acceptance Test** |  |  | |
| 1 | Once completion of delivery/installation on site of the equipment by the Supplier, the equipment shall be tested for acceptance at site by the CMH representative(s) and/or the Supplier. The test shall include checking on materials used, safety device and features, structure strength, functional test and performance. |  |  | |
| 2 | The Supplier shall provide all testing instruments to conduct site acceptance tests. All testing instruments to be used for the acceptance test shall be calibrated and copies of calibration certificates or other supporting documents shall be forwarded to the CMH and concerned parties for records within one month after the completion of calibration. |  |  | |
| 3 | Full functional tests for demonstration of compliance of the equipment and goods with operational and reliability requirements shall be provided by the supplier to the satisfaction of the CMH representative. In the event that the equipment fails to conform to the above stated requirements, the supplier is required to carry out appropriate remedial measures and any rectification works, including replacement of the entire equipment, where deemed necessary. |  |  | |
| **F** | **Desirable Features** |  |  | |
| **1** | **Item 1: Bakery Counter Refrigerator** |  |  | |
| 1.1 | The following substances should not be used in the production of products: |  |  | |
|  | * + 1. Phthalates; |  |  | |
|  | ii. Elemental halogens (e.g. fluorine, chlorine, including in-situ precursors from halide salts); |  |  | |
|  | iii. APEO, their derivatives (APDs), or linear alkylbenzene sulphonates. |  |  | |
| 1.2 | Product components (circuit boards, electrical, electronic and plastic components) should comply with RoHS. Maximum Concentration Values of the RoHS restricted substances are: |  |  | |
|  | i. Lead: 0.1% by weight; |  |  | |
|  | ii. Cadmium: 0.01% by weight; |  |  | |
|  | iii. Mercury: 0.1% by weight; |  |  | |
|  | iv. Hexavalent chromium: 0.1% by weight; |  |  | |
|  | v. PBBs: 0.1% by weight; |  |  | |
|  | vi. PBDEs: 0.1% by weigh. |  |  | |
| **G** | **Indicative Warranty Service** |  |  | |
| 1 | The supplier shall provide at least one-year Warranty Period for the above mentioned equipment supplied, or any part or portion thereof, starting from the acceptance of the goods. During Warranty Period, all services which include replacement of faulty parts, breakdown services by qualified maintenance personnel, shall be provided free of charge. |  |  | |
| 2 | The Warranty Period shall only commence after satisfactory completion of the acceptance and functional testing. |  |  | |
| 3 | Any defects found in the above-mentioned equipment within the Warranty Period shall be fixed free of charge. |  |  | |
| 4 | Repairs shall be provided within 48 hours after notification of fault by telephone or fax upon request. The supplier should provide fault reporting hotline or fax number during the Warranty Period. |  |  | |
| **H** | **Indicative Maintenance Service for Item 1.1: Bakery Counter Refrigerator and Item 1.12: Upright Proofer only** |  |  | |
| 1 | All services which include replacement of faulty parts, breakdown services shall be provided by qualified maintenance personnel. |  |  | |
| 2 | Upon notification of a defect in the operation of the equipment, or part thereof, the supplier shall attend to the fault within 48 hours. This service shall include all necessary repairs and replacement of parts to restore the equipment to its normal operation conditions within 3 working days once the fault is attended. |  |  | |
| 3 | The normal working hours shall be defined as 0900 – 1800 hours Monday to Friday, except public holidays.  The supplier shall accept this as the criteria for providing maintenance service. |  |  | |
| 4 | The following shall be provided free of overtime charges by the supplier: |  |  | |
|  | 1. All maintenance works carried out during normal working hours as defined above. |  |  | |
|  | 1. All repair works carried out even beyond normal working hours as defined above shall also be free of overtime charges, if the Supplier is notified of the equipment fault during the defined period of normal working hours. |  |  | |
| 5 | All reports of maintenance service shall be documented and provided to the CMH representative as appropriate and filed with the equipment history file. Service records for services conducted during the period, irrespective the service and part being chargeable or not shall be provided. Photocopies of service reports are acceptable provided that they are legible and contain the following information |  |  | |
|  | 1. Nature of service (Scheduled or Corrective maintenance); |  |  | |
|  | 1. Equipment location; |  |  | |
|  | 1. Arrival time on site; |  |  | |
|  | 1. Fault reported (date and time); |  |  | |
|  | 1. Fault corrected (date and time); |  |  | |
|  | 1. Response time; |  |  | |
|  | 1. Down time; |  |  | |
|  | 1. Reinstatement (date and time); |  |  | |
|  | 1. Action taken; |  |  | |
|  | 1. Spare parts used; |  |  | |
|  | 1. Current price of spare parts used; |  |  | |
|  | 1. Consumable items used; |  |  | |
|  | 1. Current price of consumable items used. |  |  | |

**Part 4 – Implementation Plan**

*(Note to Suppliers: (1) Please provide the estimated time periods required for the completion of the following tasks, counting from the date of issue an order (“Order Date”). Both the start and end date of the Order Date is referenced as* ***Month 0****. The Goods should be* ***Ready for Use in the last month of the Implementation Plan.*** *(2) If all items cannot be delivered in one go, please provide the estimated time periods required for the completion of the tasks of the implementation plan in separate tables for different item groupings.)*

|  |  |  |  |
| --- | --- | --- | --- |
| **Tasks of the Implementation Plan** | | **Estimated Time Period for**  **Performing the Tasks**  (The Order Date is set as Month **0**) | |
| **Start** (Month) | **End** (Month) |
|  | Order Date *(i.e. the date of order placed by the Government, if any)* | **0** | **0** |
|  | Submission of Site Preparation Information (if applicable) |  |  |
|  | Delivery of the Goods |  |  |
|  | Installation of the Goods |  |  |
|  | Implementation Services (*Please refer to* ***section B in Part 3*** *for details*) |  |  |
|  | Training (*Please refer to* ***section C in Part 3*** *for Details*) |  |  |
|  | Delivery of Documentation (*Please refer to* ***section D in Part 3*** *for details*) |  |  |
|  | Acceptance Tests |  |  |
|  | Any other tasks considered necessary by your company *(Please provide details, use separate sheet if space is insufficient)*: |  |  |
|  | Goods Ready for Use *(i.e. the date when the Goods has passed all acceptance tests and accepted by the Government)* | **0** |  |

**Part 5 – Indicative Price Information**

(*Note* *to Suppliers: The price information provided in this Part 5 is for Government’s consideration only and shall not constitute any commitment on the part of the Government or your company. Nevertheless, please provide the information as accurate as possible.*)

**(a) Indicative Price Information for the Goods**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Item** | **Description** | **Estimated**  **Quantity** | **One-time Unit Price (HK$)** | **Estimated Goods Price for the Item specified opposite**  **(HK$)** |
|  |  | **(a)** | **(b)** | **(c) = (a) x (b)** |
| 1 | Supply, delivery, installation and testing of the following Goods (kitchen equipment) including the provision of a minimum 12-month warranty period. | Breakdown as Item 1.1-1.22 | Breakdown as Item 1.1-1.22 | Breakdown as Item 1.1-1.22 |
| 1.1 | Bakery Counter Refrigerator | 1 set |  |  |
| 1.2 | Stainless Steel Single Sink Table | 1 set |  |  |
| 1.3 | Stainless Steel Sink Table with Faucet and Grease Trap | 3 sets |  |  |
| 1.4 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 1) | 4 sets |  |  |
| 1.5 | Stainless Steel Wash Hand Basin with Sensor Faucet | 13 sets |  |  |
| 1.6 | Stainless Steel Working Cabinet (Close) | 2 sets |  |  |
| 1.7 | Stainless Steel Working Cabinet (Close) (2 Shelves) | 1 set |  |  |
| 1.8 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 2) | 5 sets |  |  |
| 1.9 | Stainless Steel Trolley | 1 set |  |  |
| 1.10 | Stainless Steel Trolley (2 Shelves) | 11 sets |  |  |
| 1.11 | Stainless Steel Trolley (3 Shelves) | 3 sets |  |  |
| 1.12 | Upright Proofer | 1 set |  |  |
| 1.13 | Upright Shelving Trolley (4-tier) | 31 sets |  |  |
| 1.14 | Pass Through Window | 2 sets |  |  |
| 1.15 | Rice Tray | 1 set |  |  |
| 1.16 | Stainless Steel Cabinet | 5 sets |  |  |
| 1.17 | Stainless Steel Open Cabinet (Type 1) | 1 set |  |  |
| 1.18 | Stainless Steel Open Cabinet (Type 2) | 1 set |  |  |
| 1.19 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 1) | 1 set |  |  |
| 1.20 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 2) | 1 set |  |  |
| 1.21 | Stainless Steel Table | 12 sets |  |  |
| 1.22 | Siumei Hanger with Oil Drip | 1 set |  |  |
| 1.23 | Hose Reels for Washdown | 3 sets |  |  |
| 1.24 | Turbo Soak Sink Table | 1 set |  |  |
| 1.25 | Trough Collector | 1 set |  |  |
| 2 | Provision of implementation services as detailed in **section B in Part 3** | 1 lot |  |  |
| 3 | Provision of training services as detailed in **section C in Part 3** | 1 lot |  |  |
| 4 | Documentation as detailed in **section D in Part 3** | 1 lot |  |  |
| 5 | Other (please specify) | (please specify) |  |  |
| **Total One-time Charge**  (i.e. Sum of Estimated Goods Prices of Item 1- 5) | | | |  |

**Part 6 – Indicative Maintenance Charges and Spare Parts Price**

(Notes to Suppliers for completion of Part 6)

1. *Pursuant to item 1 of Part 5(a) above, the proposed Goods shall have a warranty period of not less than 12 months. The indicative warranty service requirements are stipulated in* ***section G in Part 3****, which are subject to changes at the sole discretion of the Government.*
2. *Indicative maintenance service requirements after the free warranty period are stipulated in* ***section H in Part 3****, which are subject to changes at the sole discretion of the Government*
3. *It is expected that the maintenance services shall be comprehensive, all inclusive and shall cover all parts, components, labour and software support services. If your company considers that any components of the Goods may not be covered by the maintenance services (****saving that the labour shall always be covered by the maintenance services****) and may need to be charged separately, please indicate replacement costs of these components and their replacement frequency.*
4. *The annual maintenance* *charge within the serviceable life of the proposed Goods* ***is adjustable in accordance with the consumer price index (B) upon the expiry of each 12-months period of maintenance service****.*
5. **Indicative Maintenance Prices of the Goods**

| **Item 1.1: Bakery Counter Refrigerator** |  |
| --- | --- |
| **Year** | **Annual Maintenance Charge**  **(HK$ per annum)** |
| First 12-month period of maintenance service after the end of warranty period |  |

| **Item 1.12: Upright Proofer** |  |
| --- | --- |
| **Year** | **Annual Maintenance Charge**  **(HK$ per annum)** |
| First 12-month period of maintenance service after the end of warranty period |  |

1. **Indicative Replacement Prices of Equipment’s Components not covered by the Maintenance Services (if applicable) (***Leave the following table blank if not applicable***)**

(*Note to Suppliers:* ***The labor costs for replacement of these components shall always be covered by the maintenance charges for the provision of the maintenance services*** *regardless whether the prices for the supply of these components are covered by the maintenance services or not.)*

|  |  |  |  |
| --- | --- | --- | --- |
| Item | Name of Items | Indicative  Replacement Price (HK$/no.) | Indicative Replacement Frequency (*e.g. once every 3 years*) |
| 1 |  |  |  |
| 2 |  |  |  |
| 3 |  |  |  |

1. **Indicative overtime charges for provision of maintenance services after office hours (if applicable)**

(*Office hours mean 0900 – 1800 hours Monday to Friday, excluding public holidays*)

|  |  |  |
| --- | --- | --- |
| (a) | Rates of overtime charges for maintenance service outside the office hours | HK$ per hour |
| (b) | Minimum service hour(s) per call | service hour(s) per call |

1. **Indicative Prices for Replacement of Other Spare Parts (if applicable)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Item | Name of Items | Price (HK$/no.) | Indicative Replacement Frequency (*e.g. once every 3 years*) | Expected time for delivery from date of order  (weeks) |
| 1 |  |  |  |  |
| 2 |  |  |  |  |
| 3 |  |  |  |  |
| 4 |  |  |  |  |
| 5 |  |  |  |  |
| 6 |  |  |  |  |

**Part 7 – Supplementary Information**

1. Number of Proposed Goods Already Installed (leave blank if information is not available)

|  |  |  |  |
| --- | --- | --- | --- |
| **Item** | **Description** | **In Hong Kong** | **Globally** (Excluding those installed in Hong Kong) |
| 1.1 | Bakery Counter Refrigerator | set(s) | set(s) |
| 1.2 | Stainless Steel Single Sink Table | set(s) | set(s) |
| 1.3 | Stainless Steel Sink Table with Faucet and Grease Trap | set(s) | set(s) |
| 1.4 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 1) | set(s) | set(s) |
| 1.5 | Stainless Steel Wash Hand Basin with Sensor Faucet | set(s) | set(s) |
| 1.6 | Stainless Steel Working Cabinet (Close) | set(s) | set(s) |
| 1.7 | Stainless Steel Working Cabinet (Close) (2 Shelves) | set(s) | set(s) |
| 1.8 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (type 2) | set(s) | set(s) |
| 1.9 | Stainless Steel Trolley | set(s) | set(s) |
| 1.10 | Stainless Steel Trolley (2 Shelves) | set(s) | set(s) |
| 1.11 | Stainless Steel Trolley (3 Shelves) | set(s) | set(s) |
| 1.12 | Upright Proofer | set(s) | set(s) |
| 1.13 | Upright Shelving Trolley (4-tier) | set(s) | set(s) |
| 1.14 | Pass Through Window | set(s) | set(s) |
| 1.15 | Rice Tray | set(s) | set(s) |
| 1.16 | Stainless Steel Cabinet | set(s) | set(s) |
| 1.17 | Stainless Steel Open Cabinet (Type 1) | set(s) | set(s) |
| 1.18 | Stainless Steel Open Cabinet (Type 2) | set(s) | set(s) |
| 1.19 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 1) | set(s) | set(s) |
| 1.20 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 2) | set(s) | set(s) |
| 1.21 | Stainless Steel Table | set(s) | set(s) |
| 1.22 | Siumei Hanger with Oil Drip | set(s) | set(s) |
| 1.23 | Hose Reels for Washdown | set(s) | set(s) |
| 1.24 | Turbo Soak Sink Table | set(s) | set(s) |
| 1.25 | Trough Collector | set(s) | set(s) |

1. Year of Launch of the Proposed Goods (leave blank if information is not available)

|  |  |  |
| --- | --- | --- |
| **Item** | **Goods** | **First launched in the market in Year** |
| 1.1 | Bakery Counter Refrigerator |  |
| 1.2 | Stainless Steel Single Sink Table |  |
| 1.3 | Stainless Steel Sink Table with Faucet and Grease Trap |  |
| 1.4 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 1) |  |
| 1.5 | Stainless Steel Wash Hand Basin with Sensor Faucet |  |
| 1.6 | Stainless Steel Working Cabinet (Close) |  |
| 1.7 | Stainless Steel Working Cabinet (Close) (2 Shelves) |  |
| 1.8 | Stainless Steel Twin Sink Table with Faucet and Grease Trap (Type 2) |  |
| 1.9 | Stainless Steel Trolley |  |
| 1.10 | Stainless Steel Trolley (2 Shelves) |  |
| 1.11 | Stainless Steel Trolley (3 Shelves) |  |
| 1.12 | Upright Proofer |  |
| 1.13 | Upright Shelving Trolley (4-tier) |  |
| 1.14 | Pass Through Window |  |
| 1.15 | Rice Tray |  |
| 1.16 | Stainless Steel Cabinet |  |
| 1.17 | Stainless Steel Open Cabinet (Type 1) |  |
| 1.18 | Stainless Steel Open Cabinet (Type 2) |  |
| 1.19 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 1) |  |
| 1.20 | Stainless Steel Sink Cabinet with Faucet and Grease Trap (Type 2) |  |
| 1.21 | Stainless Steel Table |  |
| 1.22 | Siumei Hanger with Oil Drip |  |
| 1.23 | Hose Reels for Washdown |  |
| 1.24 | Turbo Soak Sink Table |  |
| 1.25 | Trough Collector |  |

1. Pre-Installation Requirements of the Proposed Goods (if any)

*(Pre-installation requirements may include any preparation work and provisions that are necessary for the installation of the Goods, such as the requirements of ceiling mount support, power supply requirements, etc.)*

**END**