



TRANSNET PORT TERMINALS

Document Title:

**PROVISION OF CANTEEN EQUIPMENT AT TRANSNET SOC LIMITED
OPERATING AS TRANSNET PORT TERMINAL (TPT) PORT OF DURBAN
MAYDON WHARF TERMINAL**


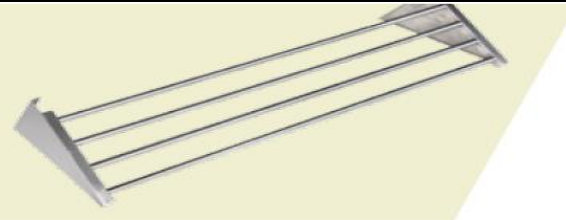
Scope of Work

REVISION 01:



1. INTRODUCTION


The Transnet Port Terminal is looking for a service provider to supply, install and commission catering equipment for the canteen facility in the Port of Durban, Maydon Wharf.



2. SCOPE OF WORKS SPECIFICATION



ITEM No	DESCRIPTION	QTY	Pictures
1	DOUBLE CENTER BOWL POT SINK C/W TUBULAR UNDER SHELF (EXISTING) New taps Swivel sink mixer tap and to be installed.	1	
2	STAINLESS STEEL 2 TIER WALL MOUNTED POT RACK Dimensions: 2250mm x 405mm Supply and mounted	1	



	SCOPE OF WORK		
3	<p>TABLE C/W GALVANIZED SOLID UNDERSHELF & L/END SPLAH END</p> <p>Stainless steel with legs</p> <p>Dimension: 650 x 650 x 915mm (H)</p> <p>Comes with Lefty Hand Splash Back 150mm</p>	1	
4	<p>TABLE C/W GALVANIZED SOLID UNDERSHELF & L/END SPLAH END</p> <p>Stainless steel with legs</p> <p>Dimension: 1500mm x 650mm x 915mm (H)</p> <p>Comes with Lefty Hand Splash Back 150mm</p>	2	
	<p>TABLE C/W GALVANIZED SOLID UNDERSHELF & L/END SPLAH END</p> <p>Stainless steel with legs</p> <p>Dimension: 1840mm x 650mm x 915mm (H)</p> <p>Comes with Lefty Hand Splash Back 150mm</p>	1	
	<p>TABLE (Existing) Require GALVANIZED SOLID UNDERSHELF</p> <p>Dimension: 2000mm x 540mm</p>	2	
5	<p>VEG PREP SINK C/W TUBULAR UNDER SHELF</p> <p>Dimensions: 1850mm(L) x 650mm x 915mm(H)</p> <p>Double Bowl</p> <p>Drain Board to the left hand side</p> <p>Stainless steel with legs</p> <p>Including mixer tap and splash back 150mm</p>	1	



	SCOPE OF WORK		
6	<p>ICE MACHINE – Counter Top with legs Model – EC46 – Capacity – 25kg Resistant stainless steel exterior. Easily accessible front ON/OFF switch Clean Alert – advise filter cleaning Front access condenser air filter Individual transparent solid cube Water outlet pipe To be connected to water source (+- 8mt to source) Dimension: WD 290mm x DP 370mm x 830mm(H) Electric: 220v</p>	1	
7	<p>MICROWAVE SHELF Dimension: 600mm x 550(d) x 400mm(h) Supply and install wooden microwave shelf in Solid wood - PINE WOOD Wall mounted and mounting to be included</p>	1	
8	<p>INDUSTRIAL MICROWAVE Capacity: 34lt Dimensions: 553mm (l) x 488mm (w)x 343mm (h) Colour: Silver Electric: 220V</p>	1	



	SCOPE OF WORK		
9	<p>CHIP STORAGE TABLE - STAINLESS STEEL</p> <p>With overhead lamp</p> <p>Storage cupboard with 3 racks and 3 pans with lids</p> <p>Base Heating element for keeping food warm</p> <p>Robust Incoloy Heating Element Providing Even Heat</p> <p>Lamp Illuminates Product For Enhanced Presentation</p> <p>Storage Racks For 3 X Gn1/1 X 150Mm Inserts with lids</p> <p>Sloped Drip Tray Makes Serving Easier And Avoids Damage To The Product Being Scooped Out</p> <p>Adjustable legs</p> <p>Dimensions: 449 (w) x 620 (d)x 1288mm (H)</p> <p>Electrics:220Vts</p>	1	
10	<p>DOUBLE PAN FRYER</p> <p>CAPACITY - 2/10LT</p> <p>Stainless Steel tank – Free standing</p> <p>Supplied with one drain tank</p> <p>Temperature thermostatically controlled with safety cut-out to prevent oil flashing</p> <p>Adjustable feet for levelling</p> <p>Splash back</p> <p>Including 2 stainless steel fryer baskets</p> <p>Large 40mm drain valve for fast effective draining</p> <p>Operating temperature 50 degrees Celsius -190°C</p> <p>Output: approx 40 kg french fries / hr</p> <p>Power: 2 x 8.25 kW</p> <p>Voltage: 380V - 3 phase (neutral and earth)</p> <p>DIMENSION:510mm(w) X 660mm (d) X 1000MM (h)</p> <p>ELECTRICS:380VTS - 3PHS</p>	1	



	SCOPE OF WORK		
11	<p>Floor Standing with flat Griddle Frytop & Galvanized Under Shelf Dimensions: 925mm (w) x 735mm (d) x 915mm (h)– 128kg Electrics: 10kw, 230/400V 3N/50hz Heavy-Duty 430 Stainless Steel – Corrosion-resistant, easy to clean, and built for high-volume kitchens. 16mm Thick Griddle Plate – Ensures even heat distribution for perfect cooking results. Advanced Heating Technology – High-performance Incaloy sheathed elements heat up fast and retain heat efficiently. Precise Temperature Control – Thermostatic control from 50°C to 250°C Built-In Fat Management System – Fat trough & catch pan make cleanup quick and hassle-free. Control Knobs</p>	1	
12	<p>OPEN BURNER X 4 AND OVEN BURNER MADE OF CAST IRON Flame supervisory device for safety Grates/Trivets made of heavy duty cast iron Stainless steel drip tray Oven: Heavy duty door hinge withstands heavy load and repetitive open and close Piezo ignition Enameled door liner and oven cavity Nickel plated rack and shelves, can put 18/26 sheet pan High 8 Sheet pans full size to be included grade stainless steel: SUS 304 for food contact safety Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm 6" adjustable legs Griddle Plate Length:300mm Oven Thermostatically Controlled - 100 - 340deg Gas Ratings :22,800BTU/HR (Liquid Petroleum) Dimensions 1125mm (w) x 803mm (d) x 900mm (h) Range - Brandon BR-90- 4 Series Model:BR90-4 G Colour: Silver</p>	1	 <p>Model BR90-430GR</p>



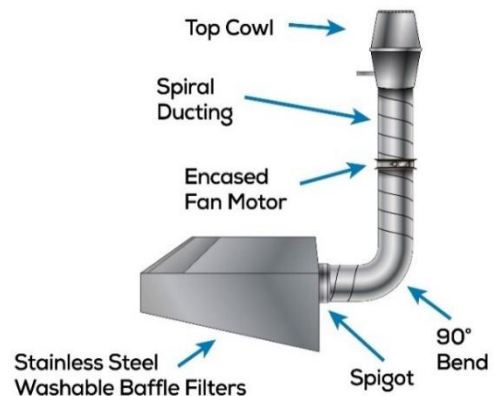
	SCOPE OF WORK		
13	<p>COMBI STEAM OVEN PIRON – 6 PAN Come With STAINLESS STEEL STAND</p> <p>Versatile cooking modes being steam, convection, and combination.</p> <p>6 Pans included</p> <p>7 Inch Touch Display</p> <p>Integrated Probe</p> <p>Ultra- Resistant Chamber</p> <p>Double – Chimney System</p> <p>Moisture Control</p> <p>Multi-Control</p> <p>Pause Function</p> <p>Multi Level Cooking</p> <p>Pre-Set Or Customized Phases</p> <p>Dimension: 830 (w) x 780 (d) 850mm (h)</p> <p>Electrics:380vts</p> <p>12 to 19 AMP</p> <p>GN1/1 trays</p>	1	
	<p>SANDWICH PRESS TOASTER – flat plate</p> <p>DIMENSION:355x465x327mm</p> <p>Minimum of 4 slice capacity</p> <p>Non stick surface for easy cleaning</p> <p>Adjustable top plate for a variety of food thicknesses</p> <p>Drip cup to catch excess fat</p> <p>Heat resistant handle</p> <p>Robust construction</p> <p>Colour:Silver</p> <p>Operating temperature: 50 to 300 degrees</p> <p>Electric: 220V</p>	1	

	SCOPE OF WORK		
	<p>PIZZATOP REFRIGERATOR WITH CASTORS</p> <p>Underbar Cooler 2.5 Door – Steel Doors</p> <p>DIMENSION:1800 (L) X 750 (D) X 915MM (H)</p> <p>Polyurethane foam injection insulation</p> <p>Robust top and bottom hinges</p> <p>Fully adjustable heavy duty plastic coated shelves</p> <p>Digital temperature display with high/low voltage protection</p> <p>Self-closing doors</p> <p>Robust handles on doors</p> <p>All underbars supplied with brake castors</p> <p>Number of Shelves – 2</p> <p>Shelve Size – 530mm x 600mm</p> <p>Temp -2°C – 8°C</p> <p>ELECTRIC:220VTS</p> <p>Inserts/ Trays = 10X (150 X 1/6 & LIDS)</p>	1	
	<p>KNEE OPERATED WASH HAND BASIN</p> <p>Knee operated wash hand basin produced by 304 stainless steel material.</p> <p>Dimensions 330mm(D) x 400mm (L) x 570mm (H)</p> <p>The adjustable single lever mixer tap with a non-return thereby preventing any backflow issues.</p> <p>Stainless Steel High splash back</p> <p>Including all piping and connection to water source (+- 20mt)</p> <p>Including wall mounting.</p> <p>Colour: Silver</p>	1	

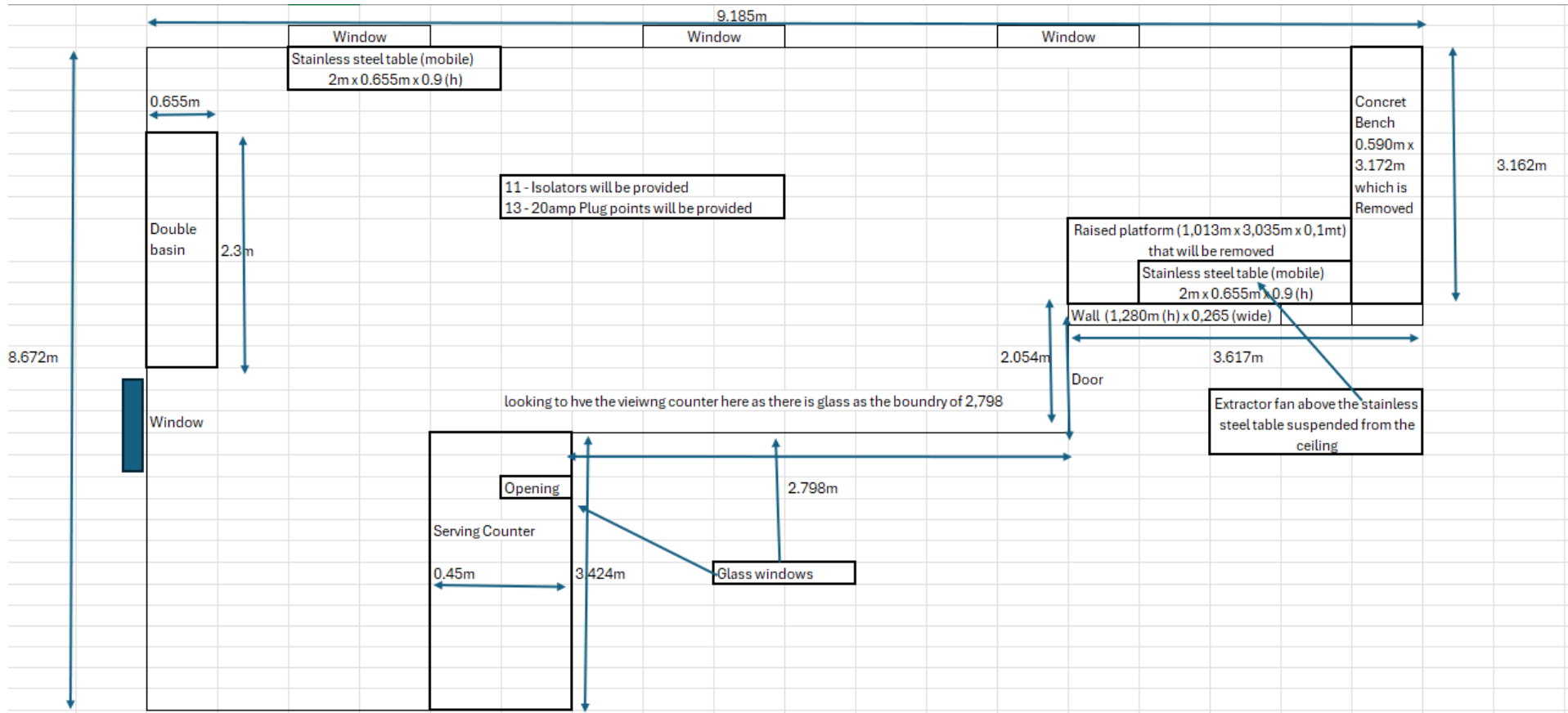
	SCOPE OF WORK		
	<p>MOBILE FOOD WARMING CABINET- 2 DOOR</p> <p>Stainless Steel</p> <p>Twin circulating fans.</p> <p>Water trough with drain tap in the base</p> <p>Double wall insulated construction.</p> <p>Holds 16 fully sized gastronorm pans (100mm deep)</p> <p>Includes 16 fully sized gastronorm pans (100mm deep)</p> <p>Easy to close slam lock latching system</p> <p>Easily visible analogue temperature display with temperature control</p> <p>External temperature display.</p> <p>Recessed handles to aid mobility.</p> <p>Supported by 4 Casters</p> <p>Protective rubber bumper strips prevent damage when moving.</p> <p>Convenient hook for stowing power cord.</p> <p>Double wall insulated construction maintains heat when not connected.</p> <p>Electrics:220vts</p> <p>Dimension:660mm x 840mm x 1725mm</p>	1	
	<p>INSECT KILLER</p> <p>Dimension : Width: 655 mm, Depth: 110 mm, Height: 325 mm.</p> <p>High quality UV-A LED for best attraction</p> <p>Electronic transformer to ensure effective kill rate</p> <p>ABS fireproof material for safety</p> <p>Full open design</p> <p>Removable collection tray for easy cleaning</p> <p>Coverage 300sqm</p> <p>SPECIFICATIONS</p> <p>VOLTAGE: 230V - 50Hz</p> <p>Automatic</p> <p>2 x 20W Insect Killer</p> <p>Colour: Silver</p> <p>To be mounted in the various areas</p>	6	

	SCOPE OF WORK		
	<p>POLAR TOP REFRIGERATOR C/W CURVED SNEEZE GUARD</p> <p>Stainless steel 430</p> <p>Polyurethane foam injection insulation</p> <p>Robust top and bottom hinges</p> <p>2 Doors</p> <p>Fully adjustable heavy-duty plastic-coated shelves</p> <p>Digital temperature display with high/low voltage protection</p> <p>Self-closing doors</p> <p>9 Drawers</p> <p>Robust handles on doors</p> <p>Curved Sneeze guard</p> <p>Galvanized steel rear and bottom</p> <p>Capacity +- 520lt</p> <p>All underbars supplied with brake castors</p> <p>Temp -2°C – 8°C</p> <p>Dimensions: 1200mm (w) x 750mm (d) x 915mm (h)</p> <p>Comes with Curved Sneeze Guard</p> <p>Electrics: 220vts</p> <p>Colour:Silver</p>	1	
	<p>BAIN MARIE HOT CUPBOARD C/W CURVED SNEEZE GUARD</p> <p>Dimensions: 1200m (L) x 750mm (d) x 915mm (h)</p> <p>5 Division</p> <p>Comes with curves sneeze guard and hot cupboard with legs</p> <p>2 x sliding doors, 2 shelves</p> <p>Manufactured from 1.2 mm Type 430 stainless steel</p> <p>The bain marie surround and body is manufactured from 0.9 mm</p> <p>Fitted with an emersion element controlled through a variable thermostat with a range of 1-110 degrees</p> <p>The turndown shall be 45 mm all around</p> <p>The gate valve shall be fitted under the bain marie well, at one end, for drainage purposes</p> <p>Fitted with thermostats & indicator lights</p> <p>Electrics 220vts</p>	1	

	SCOPE OF WORK		
	<p>UPRIGHT GLASS 2 DOOR REFRIGERATOR</p> <p>Glass sliding Door – side by side</p> <p>Dimensions: 1140 (L) x 630(d) x 2020mm (h)</p> <p>Capacity: 1000lt</p> <p>Electrics:220</p> <p>Minium of 8 shelves</p> <p>LED Lighting</p> <p>Electronic Temperature Control</p> <p>6.09 Amps</p> <p>Interior – Chromadek Steel</p> <p>Exterior – Chromadek Steel</p> <p>Adjustable levelling feet</p> <p>Colour: Black and White</p>	1	
	<p>DEFY - CHEST FREEZER</p> <p>Dimensions: 1550 x 725mm x 860mm</p> <p>Electrics: 220vts</p> <p>A energy efficiency</p> <p>Manual defrost</p> <p>Multi mode control panel</p> <p>New handle design and intergrated lock</p> <p>Marble patterned durable top</p> <p>481lt net capacity</p> <p>4 Star freezer rating</p> <p>1 to 2 AMP</p> <p>DMF 456 Defy or similar</p>	1	

	<p>CHEST FREEZER SCOPE OF WORK</p> <p>Dimension: 951mm x 725 x 860mm (h) Electrics: 220vts A energy efficiency Manual defrost Multi mode control panel New handle design and integrated lock Marble patterned durable top 254lt net capacity 4 Star freezer rating</p>	1	
	<p>Extraction Canopy 1 off 4300mm x 1200mm x 600mm high Stainless Steel - 304 - Cyclovent kitchen extraction canopy complete with Cycloclean Filters and grease cups Flush fitting vapor proof lights Axial aerofoil fan / Motor 3ph / Single Phase Sound attenuator vertical discharge unit flanges All necessary Galvanized ducting All necessary hangers and fasteners Complete with delivery and Installation - Include : Civils and waterproofing Electrical isolator to be provided in close proximity to fan</p>	1	 <div data-bbox="1534 893 2072 1018" data-label="Section-Header"> <p>BACK WALL & VERTICAL RISE</p> </div> 

SCOPE OF WORK



Layout of the canteen area

- Above equipment is to be supplied and installed with connections to all existing electrical and water connections where applicable.
- All equipment must be connected, commissioned and ready for use at handover.
- Service provider to provide training on all equipment to all shift personnel of Transnet and the current canteen service provider.
- All equipment to accompany training operational manuals.
- All equipment supplied must come with a minimum of 36 months warrantee.
- All workmanship must be guaranteed for a minimum of 36 months.
- COC to be provided upon completion for all electrical connections.
- All bidders must design the floor plan. The design must ensure that the canteen layout is optimized, safe and in the most efficient and effective layout for the operations of the canteen.
- Supply and install a new DB Box
- All electrical appliances supplied must be directly from the distribution box with their IP66 rated isolators and individual breakers. Cords and breakers should be clearly labeled.
- Service provider to install new plugs to which the Microwave, toaster and insect killer to be connected directly to.

3. Additional Information Requirements

- 3.1 All measurement listed are only a guide, the contractor is responsible for his/her own measurements.
- 3.2 Only SANS/SABS approved materials to be utilized.
- 3.3 Guarantee: The service provider is to provide a minimum of 36 months guarantee all installations carried out on equipment supplied.

4. Technical evaluation

All contractors bidding for this tender will be technical evaluated and the scoring procedure is in reference to Appendix B. The vendor who does not submit documents as in Appendix B before closing date of the RFQ will be disqualified.

5. Disputes

In a situation where, a contractual dispute with the service provided or the terms and conditions in the agreement. The technical manager or the Transnet Engineer or their representative will negotiate a binding decision.

6. Warranty

The supplier must provide a warranty on workmanship for 36 months period and new equipment supplied 36 months.

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7. Quality

The awarded Service provider is to adhere to the below Employer Specifications where applicable.

- EEAM-Q-013 - Commissioning and hand over Rev1
- ISO 9001:2015

8. Pricing considerations

The service provider must quote as follows:

8.1 All costs relating to the safety file are to be included in the bidder's quotation.

8.2 The service provider will quote per item as listed in section 2.

8.3 All costs relating to the equipment hiring, machinery etc., are to be included in the bidders for the entire success of this project.

9. Safety

The following safety procedures together with the terminal standard operating conditions are always to be adhered to. No exceptions will be tolerated.

9.1 All personnel reporting to terminal must come in full personal protective equipment gear (safety vest, hard hat and safety shoes).

9.2 Vehicles used to be fitted with rotating flashing light and proper company signage when accessing the terminal.

9.3 Only certified or competent technical personnel are required to operate electrical machinery.

9.4 All TPT owned equipment, or property needs to be signed off by TPT representatives before exiting the terminal.

9.5 Terminal provides mess and ablution facilities and must always be kept clean.

9.6 No discipline irregularities will be condoned. Offenders will be requested to leave the terminal immediately pending a full investigation.

9.7 Notification of arrival will be mandatory.

10. Operating Hours

The Durban BBC Terminals operate 24 hours a day. The infrastructure maintenance team mainly works a day shift (07h00 – 15h30) and all work should be done during this period. Any work requiring irregular hours should be communicated timeously to a TPT representative and required approvals obtained.

11. Access Permit**Site meeting:**

There will be a mandatory site meeting.

12. Conducting the work

In order to acquire access permits for conducting work, external contractors will need to attend safety induction (valid for a year). Safety would also advise the need for submitting a safety file. There after application for permits from security can be submitted. For vehicles access, all vehicles are required to have a company sign and are evolving light


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and access will be obtained at the security office.

13. Site facilities

No provisions have been made for the site facilities. Security of the service providers tools, material and machinery remain his responsibility of the service provider to provide his own scaffolding, ladders etc. wherever necessary and/or required for the completion of the work.

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