


ANNEXURE B: FOR THE SERVICE OF CATERING AND KITCHEN EQUIPMENT (KITCHEN & DINER) FOR THE PHELOPEHA HEALTHCARE TRAINS							
TECHNICAL ELEMENT	REQUIREMENT	RESPONSE		WEIGHTING	RATING MATRIX	EVIDENCE / COMMENTS / COMPLIANCE	RESPONDENT COMMENTS
		YES	NO				
TECHNICAL COMPLIANCE	Compliance to technical specifications			60	Compliance = 60 Non-compliance = 0	Signed off documentation: Annexure A Note: The above document must be completed in full, signed and returned. Failure to do so will result in disqualification.	
WARRANTY	Indicate warranty on equipment and workmanship	Indicate warranty period (months)		20	18 months (or more) = 20 12 months = 10 Less than 12 months = 0		
LEAD TIME	Indicate duration to render service	Indicate duration (weeks)		15	2 weeks or less = 15 3 - 6 weeks = 10 More than 6 weeks = 0		
ISO 9001 ACCREDITATION	ISO 9001 accreditation			5	Yes = 5 No certification = 0	Submit a certified copy of valid ISO 9001 certificate Note: The certificate must be made out in the name of the company responding to this tender.	
Weighted score	100						
Threshold	80						

SUBMITTED

Name: Wade Arendsen

Designation: Engineering Technician

Signature: 

Date: 07/11/2024

Annexure A: Technical Specifications for Catering & Kitchen Equipment

Item No.	Item Description	Comply (Yes) / Not Comply (No)
NSI	<p>Assess, service and repair all catering equipment</p> <p>Scope:</p> <ol style="list-style-type: none"> 1) Walk-in fridge: a) Replace door seals, b) align and secure door hinges, c) regas, and d) defrost 2) Bain-maries: Replace elements and rubber gaskets 3) Juice machines: Service 4) Hydroboils: Replace water filters 5) Fridges & freezers (free-standing): a) Replace door seals, b) align and secure hinges, c) regas, and d) defrost 6) Induciton stoves: Test and clean 7) Combi-steamer: a) Replace door seals and align and secure hinges 8) Extraction canopy fans: Clean and service 9) Air curtain: Clean and service <p>Spares:</p> <ol style="list-style-type: none"> 1) Bain-marie: 2x thermostats, 2x elements 2) Hydroboil: 5x thermostats, 10x elements, 10x water filters 3) Induction stove: 1x spare unit (complete) 4) Deep fryer: 2x thermostats, 2x elements 5) Flat-top griller: 2x thermostats, 2x elements <p>Coaches:</p> <ol style="list-style-type: none"> 1) Coach 4: Kitchen - Coach number: 135162 2) Coach 5: Diner - Coach number: 14384 <p>Train-set: Phelophepa 1</p>	


Annexure A: Technical Specifications for Catering & Kitchen Equipment (Continued)

Item No.	Item Description	Comply (Yes) / Not Comply (No)
NSI	<p>Assess, service and repair all catering equipment</p> <p>Scope:</p> <ol style="list-style-type: none"> 1) Walk-in fridge: a) Replace door seals, b) align and secure door hinges, c) regas, and d) defrost 2) Bain-maries: Replace elements and rubber gaskets 3) Juice machines: Service 4) Hydroboils: Replace water filters 5) Fridges & freezers (free-standing): a) Replace door seals, b) align and secure hinges, c) regas, and d) defrost 6) Induciton stoves: Test and clean 7) Combi-steamer: a) Replace door seals and align and secure hinges 8) Extraction canopy fans: Clean and service 9) Air curtain: Clean and service <p>Spares:</p> <ol style="list-style-type: none"> 1) Bain-marie: 2x thermostats, 2x elements 2) Hydroboil: 5x thermostats, 10x elements, 10x water filters 3) Induction stove: 1x spare unit (complete) 4) Deep fryer: 2x thermostats, 2x elements 5) Flat-top griller: 2x thermostats, 2x elements <p>Coaches:</p> <ol style="list-style-type: none"> 1) Coach 4: Kitchen - Coach number: 134071 2) Coach 5: Diner - Coach number: 134090 <p>Train-set: Phelophepa 2</p>	

SUBMITTED

Name: Wade Arendsen

Designation: Engineering Technician

Signature: 

Date: 07/11/2024