**Invitation to Tender**

**8-Pan Gas High Efficiency L- Shape Frying Range**

**Ref:PZ00042**

# 1. About Frasers (Penzance) Limited

# We have been dropping battered fish and perfectly cut tatties into our sizzling

# pans for over 21 years. Starting our apprenticeship at our sister shop Harbour

# Lights in Falmouth, we have been quietly honing our frying skills and having a

# lot of fun along the way.

# All our fish is responsibly sourced, utilising the skills of the Marine Stewardship

# Council and the Cornish Good Seafood Guide to help us in our selection. Our

# potatoes are grown at local farms, with Colwyn Farm at Perranwell Station being

# our principal supplier.

# 2. Background and Context

There has been a fish and chip shop and ice cream parlour at our location for over 50 years. Originally set up as a takeaway with small restaurant (30 covers), sadly in order to remain solvent during the Covid years we had to run it as a takeaway only. We have realised subsequently that is the best format for us. Covid and the Ukraine War have taken their toll on us financially and we need to re-invent ourselves to survive in the new world.

Our existing cooking range is not fit for purpose, it was designed to deliver food in different directions out to a restaurant and takeaway. We struggle during high season to fulfil the output demands of our takeaway and wait times can be long and demoralising. Due to the restricted confines of fitting a restaurant and takeaway into the building, we do not have the room to make our own chips on site. This project would allow us to reconfigure our layout and now fit in a chip making facility and in doing so create more local labour opportunities, boost food quality and reduce our carbon footprint.

Our current serving counter is functional but unsightly, our plan would be to install a “softer” looking counter, less stainless steel more wood and be purpose built to partner with the new cooking range.

We will assess tenders received on lowest compliant Tender.

# 3. Tender requirements

**All tender responses should include a CAD drawing to demonstrate how the system will fit into the available space and should be ascertained by the tenderer after a site visit.**

The successful tenderer will be expected to undertake and deliver the following equipment for an:

**3.1 Range 1: 4 Pan Island Range**

1. **3 x** Mild steel high efficiency flat bottom pan with all electronic components for the heating system and the temperature control integrated in a fry control box. The computerized temperature controller to include 8 frying timers, melting cycle, overshoot protection and stepless adjustable power from 20 to 25 kW.

Pan size (int) : 700 x 450mm

Power : 25kW max

Efficiency : 88%

1. **1 x** Mild steel high efficiency flat bottom pan with all electronic components for the heating system and a temperature control integrated in the fry control box. The computerised temperature controller to include 8 frying timers, melting cycle, overshoot protection and adjustable power from 20 to 32.5 kW.

Pan size (int) : 1000 x 450mm

Power : 32.5kW max

Efficiency : 88%

1. **1 x** Chip box, hot air heated by means of a heating element in combination with a fan mounted under the stainless steel bottom of the box and a ceramic element and heating lamp for top heat onto the chips. The chips to be stored in a stainless steel perforated scoop with a tilting lid cover. Heating to be controlled by a manual thermostat 0-200°C with a probe mounted under the bottom of the pan.

Power heating element bottom : 230V / 1,5 kW

Power heating element top : 230V/ 500 W

Power lamp : 230V / 150 W

1. Stainless steel work surface 600mm.
2. 4-Pot Bain Marie built into the front lip of the fryer including pots and to be controlled by a manual thermostat 0-100°C. Power 230V / 2.0kW.
3. Stainless steel divide between pans 1 and 2, and 4 and chipbox.
4. Tool Holder
5. 3 x Heated cabinets with lexan sliding doors on runners on the frier’s and server’s side. Cabinet heated with 1 ceramic heater 500w and 2 halogen lamps 150w each. The temperature is controlled by a digital temperature controller. The temperature and heat to be able to be controlled separately. On the bottom there are to be stainless steel grids for easy draining. The cabinet is to have a bottom drain straight into the pan. 1 x smaller hotbox
6. Ducting exit runs through the fryer and cabinet
7. Oil filtering system with separate oil return pipe to avoid contamination of filtered oil. The pipe system is to be covered with heat tape to avoid solidifying of fat within the pipe (no blocking). Oil capable of being transferred between pans via the filter drawer. The filter system to include a waste oil connection.
8. The system is to comes with Triple Filtration

**3.2 Range 2: 4 Pan Wall Range**

1. **3 x** High efficiency 3 basket frying pan. Mild steel pan with low fat/oil content.

Pan size : 600 x 520 mm, depth: 210 mm

Oil content : 36 litre

Power : 35 kW

Efficiency : 92 %

Basket dimensions : 335 x 175 x 165 mm

1. **1 x** Mild steel high efficiency flat bottom pan with all electronic components for the heating system and the temperature control integrated in the Argus AOS control box. The computerized temperature controller to include 8 frying timers, melting cycle, overshoot protection and stepless adjustable power from 20 to 25 kW.

Pan size (int) : 700 x 450mm

Power : 25kW max

Efficiency : 88%

1. ST600 Trilogy Grill with SMART control technology. To come with garnish rail and slow cook shelf
2. 2 x Heated cabinet(s) with lexan sliding doors on runners on the frier’s side. Cabinet heated with 1 ceramic heater 500w and 2 halogen lamps 150w each. The temperature is to be controlled by a digital temperature controller. The temperature and heat to be capable of being controlled separately. On the bottom there are to be stainless steel grids for easy draining. The cabinet to have a bottom drain straight into the pan. 2 x triple basket shelf with 21 additional baskets, 30 in total for triple basket shelves. 1 x extract above grill
3. Oil filtering system with separate oil return pipe to avoid contamination of filtered oil. The pipe system is covered with heat tape to avoid solidifying of fat within the pipe (no blocking). Oil can be transferred between pans via the filter drawer. The filter system includes a waste oil connection
4. The system is to come with triple filtration
5. Disconnection and removal of existing range prior to delivery and installation of new range
6. Spares: 1 spare Crumb filter, 1 Crumb pin, 1 Batter Box, 1 Mobile Scrap box
7. User Manual provided when attended by experienced operator.
8. Delivery to site of new range.
9. Supply and installation of new ductwork and a new extraction fan.
10. Installation and commissioning to gas and electric services supplied within one metre. Services to be supplied in line with the latest regulations and rulings at time of installation.
11. 5 year parts and labour warranty, excluding hot box lexan, lamps, and filter bags, subject to service by supplier’s engineer after first year. To include a 4 hour engineer response if the entire range is non operable. All other service calls to be responded to on a priority basis whilst the range is in warranty or has a service contract.
12. 1st annual service.
13. 5 years pan replacement warranty including labour. After year 2, warranty is subject to customer having a payable annual range service carried out by the supplier’s engineer.

4**. Budget**

The total maximum budget available for this commission is £135,000 (exc VAT) but inclusive of all expenses.

**Tenders that exceed the total budget will not be considered.**

The budget will be reviewed as part of the tender evaluation detailed in Section 10 and will reflect the degree to which there is a saving on the maximum budget

# 5. Tender and commission timetable

The timescale of the programme is from the date of signing the contract until acceptance by Frasers (Penzance) Limited. The timetable for submission of the Tender, completion of the programme are set out below.

|  |  |
| --- | --- |
| **Milestone** | **Date** |
| Date ITT available on Contracts Finder | 13 May 2024  |
| Site Visit to be arranged by email:  | 20 May 2024 |
| Last date for raising queries | 1700: 28 May 2024 |
| Last date for clarifications to queries | 1700: 29 May 2024 |
| Deadline to return ITT | **1700: 7 June 2024** |
| Evaluation of ITT | 10 June 2024 |
| Award of Contract  | 11 June 2024 |
| Installation commence | 11 November 2024 |
| Installation complete | 30 November 2024 |

# 6. Tender submission requirements

Please include the following information in your Tender submission.

6.1 Please provide your proposal and any necessary technical or specification sheets.

6.2 Complete the compliancy matrix enclosure 1 and provide the CAD Drawing.

6.3 Budget to include a copy of your company’s Terms and Conditions and Payment Plan.

**7. Sub-contracting**

Tenderers should note that a consortia can submit a tender but the sub-contracting of aspects of this commission after appointment will only be allowed by prior agreement with Frasers (Penzance) Limited.

**8. Conflicts of Interest**

Tenderers must provide a clear statement with regard to potential conflicts of interests. Therefore, **please confirm within your tender submission** whether, to the best of your knowledge, there is any conflict of interest between your organisation and Frasers (Penzance) Limited or its programme team that is likely to influence the outcome of this procurement either directly or indirectly through financial, economic or other personal interest which might be perceived to compromise the impartiality and independence of any party in the context of this procurement procedure.

Receipt of this statement will permit Frasers (Penzance) Limited to ensure that, in the event of a conflict of interest being notified or noticed, appropriate steps are taken to ensure that the evaluation of any submission will be undertaken by an independent and impartial panel.

# 9. Tender clarifications

Any clarification queries arising from this Invitation to Tender which may have a bearing on the offer should be raised by email to:

 pete@cornishfishandchips.co.uk

in accordance with the Tender and Commission Timetable in section 5.

Responses to clarifications will be anonymised and uploaded by Frasers (Penzance) Limited to Contracts Finder and will be viewable to all tenderers.

No representation by way of explanation or otherwise to persons or corporations tendering or desirous of tendering as to the meaning of the tender, contract or other tender documents or as to any other matter or thing to be done under the proposed contract shall bind Frasers (Penzance) Limited unless such representation is in writing and duly signed by a Director/Partner of the tenderer. All such correspondence shall be returned with the Tender Documents and shall form part of the contract.

# 10. Tender evaluation methodology

Each Tender will be checked for completeness and compliance with all requirements of the ITT. The award of the contract will be to the LOWEST COMPLIANT BID.

11**. Tender Award**

Any contract awarded as a result of this tender process will be in accordance with this ITT and the tenderer’s response.

# 12. Tender returns

Tenders are to be returned by email.

Tenders are to be returned in accordance with Section 5

Latest date to be returned: As per Section 5

Latest time to be returned: 17:00

Emailed tenders should be sent electronically to

 pete@cornishfishandchips.co.uk

with the following message clearly noted in the Subject box;

 **‘Ref:PZ00042’**

**Tenderers are advised to request an acknowledgement of receipt of their email.**

**13.** **Disclaimer**

The issue of this documentation does not commit Frasers (Penzance) Limited to award any contract pursuant to the tender process or enter into a contractual relationship with any provider of the service. Nothing in the documentation or in any other communications made between Frasers (Penzance) Limited or its agents and any other party, or any part thereof, shall be taken as constituting a contract, agreement or representation between Frasers (Penzance) Limited and any other party (save for a formal award of contract made in writing by Frasers (Penzance) Limited or on behalf of Frasers (Penzance) Limited).

Tenderers must obtain for themselves, at their own responsibility and expense, all information necessary for the preparation of their tender responses. Information supplied to the tenderers by Frasers (Penzance) Limited or any information contained in Frasers (Penzance) Limited’s publications is supplied only for general guidance in the preparation of the tender response. Tenderers must satisfy themselves by their own investigations as to the accuracy of any such information and no responsibility is accepted by Frasers (Penzance) Limited for any loss or damage of whatever kind and howsoever caused arising from the use by tenderers of such information.

Frasers (Penzance) Limited reserves the right to vary or change all or any part of the basis of the procedures for the procurement process at any time or not to proceed with the proposed procurement at all.

Cancellation of the procurement process (at any time) under any circumstances will not render Frasers (Penzance) Limited liable for any costs or expenses incurred by tenderers during the procurement process.

# 14. Enclosures

1. Complianct Matrix