**Invitation to Tender**

**4-Pan Gas High Efficiency Carbon Neutral Counter Frying Range**

**Ref:PZ-071**

# 1. About Harambe Fish Ltd

Harambe Fish Ltd, trading as Lewis’s Fish and Chips, is a fish and chip takeaway located in Newlyn. We provide a quality service by serving customers fresh local fish from Newlyn fish market, we also prep all of our chips in house to ensure the best quality product is being served. We operate predominately via a face to face ordering system, however as of November 2023 we have expanded to online web ordering offering click and collect service*.*

# 2. Background and Context

We want to replace our current range with a new 4 pan high efficiency carbon neutral range. With the new 4 pan high efficiency range, we will be able to keep up with the ever increasing demand for fish and chips as currently the range is not equipped enough to deal with the increased popularity and footfall in Newlyn.

The purchase of this system is part of a grant funded application process and therefore procurement will be subject to grant approval of the project. 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 room and should be ascertained by the tenderer after a site visit.**

The successful tenderer will be expected to undertake the supply of a 4-Pan Gas High Efficiency Carbon Neutral Counter Frying Range with the following components:

**3.1** Mild steel high efficiency flat bottom pan with all electronic components for the heating system and the temperature control integrated in the Fry Control control box. The computerised temperature controller to include 8 frying timers, melting cycle, overshoot protection and adjustable power.

1. Pan size : 1000 x 450 x 250mm (LxWxD)
2. Min. frying depth : 55mm
3. Oil volume : +/- 46 litre
4. Power : min less than. 20kW, max no more than 35kW
5. Efficiency : Minimum 85%
6. Controls : FC5
7. Material of pan : Steel

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

1. Pan size : 600 x 520 mm, depth: 210 mm
2. Oil content : 36 litre
3. Power : Maximum of35 kW
4. Efficiency : Minimum of 90 %
5. Basket dimensions : 335 x 175 x 165 mm Material : Alloyed mild steel

**3.3** Mild steel high efficiency flat bottom pan with all electronic components for the heating system and the temperature control integrated in the Fry Control control box. The computerised temperature controller to include 8 frying timers, melting cycle, overshoot protection and adjustable power from 13 to17.5 kW.

1. Pan size : 450 x 450 x 250mm (LxWxD)
2. Min. frying depth : 55mm
3. Oil volume : 21 litre
4. Power : min less than 15kW, max no more than. 20kW
5. Efficiency : Minimum of 85%
6. Controls : FC5
7. Material of pan : Mild Steel

**3.4** Chip box to be 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 controlled by a manual thermostat 0-200°C with the probe mounted under the bottom of the pan.

1. Power heating element bottom : 230V / 1,5 kW
2. Power heating element top : 230V / 500 W
3. Power lamp : 230V / 150 W

**3.5** 2 x Heated cabinets with lexan sliding doors on runners on the frier’s and toughened lexan glass on customer’s side. Cabinet heated with 1 ceramic heater 500w and 2 halogen lamps 150w each. The temperature to be controlled by a digital temperature controller. The temperature and heat 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 twin basket shelf with 8 additional baskets

**3.6** Ducting exit runs through the fryer and cabinet.

**3.7** FILTRATION.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 to becapable of being transferred between pans via the filter drawer. The filter system to include a waste oil connection.

**3.8** Counter is to be 3230mm straight stainless steel counter on the left hand side of the fryer. The counter includes a bottom shelf and an extra shelf between the base and top sheet. Furthermore the counter includes a sneeze guard.

* 1. Delivery to site of new range.
  2. Supply and installation of new ductwork and of a new extraction fan.

**3.11** Installation and commissioning to gas and electric services; assume these will be within 1 metre.

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* 1. 2 year parts and labour warranty other than standard 12 months on the hot box lexan, lamps, and filter bags.To includes a 4 hour engineer response if the entire range is non operable.
  2. 1st annual service.
  3. Years 3-5 service contract.
  4. 5 years pan replacement warranty including labour providing tenderer has a payable annual range service carried out by a the supplier’s engineer.
  5. User Manual.
  6. 1 spare Crumb filter, 1 Crumb pin, 1 Batter Box, 1 Mobile Scrap box

4**. Budget**

The total maximum budget available for this commission is £78,000.00 (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 Harambe Fish Ltd. The timetable for submission of the Tender, completion of the programme are set out below.

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| **Milestone** | **Date** |
| Date ITT available on Contracts Finder | 13 March 2024 |
| Site Visit to be arranged with Taylor Maddern by email: taylor.harambeltd@gmail.com | 20 Marcch |
| Last date for raising queries | 1700:27 March 2024 |
| Last date for clarifications to queries | 1700:28 March 2024 |
| Deadline to return ITT | **1700: 11 April 2024** |
| Evaluation of ITT | 15 April 2024 |
| Award of Contract | 15 April 2029 |

# 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 to include your CAD solution.

6.2 Complete the compliancy matrix enclosure 1.

6.3 Budget

**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 Harambe Fish Ltd.

**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 Harambe Fish Ltd 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 Harambe Fish Ltd 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:

[taylor.harambeltd@gmail.com](mailto:taylor.harambeltd@gmail.com)

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

Responses to clarifications will be anonymised and uploaded by Harambe Fish Ltd 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 Harambe Fish Ltd 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.

13**. Tender Award**

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

# 14. 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;

[taylor.harambeltd@gmail.com](mailto:taylor.harambeltd@gmail.com)

with the following message clearly noted in the Subject box:

**4-Pan Gas High Efficiency Carbon Neutral Counter Frying Range**

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

**15.** **Disclaimer**

The issue of this documentation does not commit Harambe Fish Ltd 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 Harambe Fish Ltd or its agents and any other party, or any part thereof, shall be taken as constituting a contract, agreement or representation between Harambe Fish Ltd and any other party (save for a formal award of contract made in writing by Harambe Fish Ltd or on behalf of Harambe Fish Ltd).

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 Harambe Fish Ltd or any information contained in Harambe Fish Ltd’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 Harambe Fish Ltd for any loss or damage of whatever kind and howsoever caused arising from the use by tenderers of such information.

Harambe Fish Ltd 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 Harambe Fish Ltd liable for any costs or expenses incurred by tenderers during the procurement process.

# 16. Enclosures

1. Complianct Matrix