***Request for Quotation (RFQ)***

***Industrial Restaurant Equipment & Tools for Beneficiaries***

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| --- | --- |
| **RFQ #**  | 07092017 |
| **Issue Date:** | 9 July, 2017 |
| **Questions Deadline:** | Questions or clarification requests shall be submitted via email to **rfp@jordanlens.org**, subject line: “RFQ#0709017 – Industrial Restaurant Equipment & Tools for Beneficiaries”Deadline to accept questions or clarification requests is 12 July, 2017Telephone inquiries are not accepted.  |
| **Answers to be shared:** | Questions received and Answers will be published on the project website, under the solicitation link:<http://jordanlens.org/work-with-us/solicitations> On 13 July, 2017. |
| **Offer Submission Deadline:**  | Offers shall be submitted by 4:00 p.m. Jordan time, on 27 July, 2017, via email rfp@JordanLens.org subject line: “RFQ#07092017 – Industrial Restaurant Equipment & Tools for Grantees”Quotes received after the deadline will not be considered. |
| **Submit Bid to:**  | **rfp@jordanlens.org** |
| **Award Type:** | Fixed Price Purchase Order |
| **Expected Award:**  | August-September 2017 |
| **Expected Delivery and Installation:** | By November 2017 |

1. **Organizational Overview:**

FHI 360 is a nonprofit human development organization dedicated to improving lives in lasting ways by advancing integrated, locally driven solutions. FHI 360 staff includes experts in health, education, nutrition, environment, economic development, civil society, gender equality, youth, research and technology — creating a unique mix of capabilities to address today's interrelated development challenges.

FHI 360 is implementing the USAID Jordan Local Enterprise Support Project (LENS), which is a five-year project to encourage the long-term economic growth and development potential of underserved Jordanian communities. USAID LENS brings local governments, business owners, and key community groups to collaborate together on initiatives that will boost economic development and create jobs in their communities. These initiatives are focused on supporting the growth of micro and small enterprises (MSEs) and inclusive of women, youth and low-income groups.

1. **Description**

FHI 360 on behalf of the USAID LENS Project is seeking quotes from vendors able to provide Restaurant equipment and tools as described in Annex II below. USAID LENS anticipates awarding **one or more purchase orders** to selected vendors to supply the requested items.

1. **Required Deliverables**

Under grants awarded through the USAID LENS project, beneficiaries are receiving a range of industrial Restaurant equipment and tools, that will enable them to better serve customers, expand the clientele, and enhance productivity. Under this RFQ, around 30 (Thirty) beneficiaries will receive the requested equipment. The specialization of beneficiary restaurants are: Hummos & Falafel, Shawerma, BBQ, Snacks, Sea Food, Bakery, and Mixed.

The list of equipment is based on an initial analysis by the project, variance of a (±) 20% in quantities might occur based upon in depth assessment of beneficiaries’ needs. Final quantities will be shared with the potential vendors prior to awarding the contract during the negotiation phase.

In addition to the equipment and tools, vendors are required to provide installation and user training/instructions to beneficiaries, where applicable. This can be in the form of manuals provided by the manufacturer and/or onsite training, if applicable. Warranty details shall be provided as applicable.

1. **Statement of Work – Specifications and Assumptions**
* See Annex II for List of Equipment and specifications.
* **All delivery and installation of equipment is expected within the proposed timeline when signing the purchase order. If the Vendor fails to deliver the supplies or perform the services within the time specified in the agreement, FHI360 may require that vendor pay, in place of actual damages, liquidated damages in the amount of one percent (1%) of the agreement value for each day of delay.**
* If equipment is regularly supplied in-country by the vendor, but unavailable at the time of purchase, please provide details on the time for delivery and source country of item(s).
* Vendor may be required to present items proposed to an evaluation committee or/and to grantees through a site visit or organized presentation.
* The USAID LENS Project may also organize a presentation by shortlisted vendors to demonstrate the functionality and features of certain items and confirm that this will be consistent with grantees’ needs.
* Award to vendor will be made by individual items or all items, whichever is in the best interest of the project
* All procured items must comply with Jordanian and, or USA energy efficiency standards, where possible, items should have Energy Star label, otherwise the vendor must submit a sufficient documentation as a proof of complying with energy efficiency standards
* Vendors are required to provide installation and user training/instructions to beneficiaries, where applicable. This can be in the form of manuals provided by the manufacturer and/or onsite training, if applicable. Warranty details shall be provided as applicable.
1. **Form of Quotation - Instructions to Bidders**

Interested parties shall submit a quotation which is comprised of the following – any bidders that do not conform to the requirements below will be **excluded** from further review:

1. Technical and cost proposal: Bidders shall submit detailed technical specifications and cost proposal, via Annex III and IV. All costs must be stated in Jordanian Dinar (JOD).

USAID LENS might ask bidders that do not conform to submission as per Annex III and IV and pass the administrative requirements to resubmit their offers using those Annex templates.

The delivery Schedule. The delivery location for the items described is specified in Annex II. As part of its response to this solicitation, each bidder is expected to provide an estimate (in calendar days) of the delivery timeframe (after receipt of order). Delivery cost estimates must be included in quotation. The final delivery costs will be discussed during the negotiation phase.

USAID LENS holds a Zero VAT status, therefore offers shall exclude VAT. USAID LENS will provide applicable documentation to support its VAT status, as needed.

1. Pictures, catalogues, or illustrations of proposed items: bidders are highly encouraged to include pictures, catalogues, or illustrations of proposed items; these can be sent in a separate email attachment, and will be instrumental in the selection and evaluation process.
2. Annex I - Attachments 1 and 2

The proposal and all documents and correspondence relating to the tender exchanged by the bidder and USAID LENS shall be in the English language

* Cost proposal should indicate estimated delivery charges to each location per load. Final delivery charges per item will be indicated at the negotiation phase when items and quantity are finalized.
* Provide the full legal name, address, telephone, and fax number of the organization submitting the quote, as well as the date of submission.
* Source: All goods and services offered in response to this RFQ or supplied under any resulting award must meet USAID Geographic Code 937 in accordance with the United States Code of Federal Regulations (CFR), 22 CFR §228 . The cooperating country for the USAID LENS project is Jordan. Thus, the countries considered Code 937 are the US, Jordan and the list of countries noted in the following link: <http://www.usaid.gov/policy/ads/300/310maa.pdf>
* Nationality of Bidder. Bidders must provide a valid business Registration Certificate, employer or tax identification document that demonstrates it is legally registered for business in a Code 937 country.
* Quotation Validity – The Bidder agrees to hold the prices in its offer firm for 90 calendar days from the date specified for the receipt of offers, unless another time is specified in an addendum to this RFQ
* Training Requirements. If the equipment requires training for use and/or maintenance, this shall also be noted in the Offeror’s bid along with any associated costs.
* Warranty Terms. Offeror is to clarify warranty terms offered for each piece of equipment, as well as extended warranty options and cost.
* Prices shall be net (not including) of customs and sales tax. A formal confirmation letter from the Sales Tax Department certifying USAID LENS' legal statute exemption from Sales Tax will be provided to vendor prior to delivery.

1. **Evaluation Factors**

USAID LENS will evaluate the quotations for each item listed. USAID LENS shall first confirm whether quotations meet the mandatory application requirements in point 5 above, and the technical requirements requested. All items under qualified quotations will then be evaluated based on technical factors to determine whether they meet the stated technical requirements. Items that pass all mandatory requirements and earn the most points out of 100 will be determined to offer the best value to USAID LENS.

If the bidder’s quotation has some items that are not technically acceptable, these items will be removed from further consideration. The remaining technically acceptable items from the bid will be considered. This means that USAID LENS will award purchase orders to one or many or all vendors, by individual items or all items, whichever is in the best interest of the project.

Criteria for Evaluation:

1. Quality of items proposed 30 Points

(Will be evaluated by industry experts/USAID LENS staff via site visits to bidders)

1. Availability and Delivery Time 30 Points
2. Cost Proposal 30 Points
3. Warranty Terms 10 Points

In conducting its evaluation, USAID LENS may seek information from any source it deems appropriate to obtain or validate information regarding the Supplier’s quotation.

1. **Reserved Rights**
* Financing of awards resulting from this solicitation will be through the U.S. Agency for International Development (USAID). Awards financed by USAID may be subject to prior approval requirements.
* The authorized geographic code for this procurement is Code 937 which means the U.S., Jordan, and developing countries. The list of USAID-approved developing countries can be obtained from this internet address: <http://www.usaid.gov/policy/ads/300/310maa.pdf>
* Items must be available for purchase in a Code 937 country at time of contract signing.
* The Bidder must be registered for business and operating in a Code 937 country.
* FHI 360 is a tax exempt organization; therefore, no taxes shall be assessed on the price of the items. Tax exemption certificate is available upon request.
* FHI 360 complies with U.S. Sanctions and Embargo laws and Regulations including Executive Order 13224 on Terrorist Financing, which effectively prohibit transactions with persons or entities that commit, threaten to commit or support terrorism. Any person or entity that participates in this bidding process, either as a prime or sub to the prime, must certify as part of the bid that he or it is not on the U.S. Department of Treasury Office of Foreign Assets Control (OFAC) Specially Designated Nationals (SDN) List and is eligible to participate. FHI 360 shall disqualify any bid received from a person or entity that is found to be on the List or otherwise ineligible.
* All responses become the property of FHI 360 and FHI 360 reserves the right in its sole discretion to:
	+ To disqualify any offer based on vendor failure to follow solicitation instructions.
	+ FHI 360 reserves the right to waive any deviations by vendors from the requirements of this solicitation that in FHI 360's opinion are considered not to be material defects requiring rejection or disqualification; or where such a waiver will promote increased competition.
	+ Extend the time for submission of all solicitation responses after notification to all vendors.
	+ Terminate or modify the solicitation process at any time and re-issue the solicitation to whomever FHI 360 deems appropriate.
	+ FHI 360 reserves the right to issue an award based on the initial evaluation of offers without discussion.
	+ Award only part of the activities in the solicitation or issue multiple awards based on solicitation activities.
	+ FHI 360 will not compensate vendors for preparation of their response to this solicitation.
	+ Issuing this solicitation is not a guarantee that FHI 360 will award a purchase order.
	+ FHI 360 may choose to award a purchase order to more than one vendor for specific parts of the activities in the solicitation.
1. **Certification of Independent Price Determination**

The offeror certifies that—

* The prices in this offer have been arrived at independently, without, for the purpose of restricting competition, any consultation, communication, or agreement with any other offeror, including but not limited to subsidiaries or other entities in which offeror has any ownership or other interests, or any competitor relating to (i) those prices, (ii) the intention to submit an offer, or (iii) the methods or factors used to calculate the prices offered;
* The prices in this offer have not been and will not be knowingly disclosed by the offeror, directly or indirectly, to any other offeror, including but not limited to subsidiaries or other entities in which offeror has any ownership or other interests, or any competitor before bid opening (in the case of a sealed bid solicitation) or contract award (in the case of a negotiated or competitive solicitation) unless otherwise required by law; and
* No attempt has been made or will be made by the offeror to induce any other concern or individual to submit or not to submit an offer for the purpose of restricting competition or influencing the competitive environment.
* (a) Each signature on the offer is considered to be a certification by the signatory that the signatory: (1) Is the person in the offeror's organization responsible for determining the prices being offered in this bid or proposal, and that the signatory has not participated and will not participate in any action contrary to subparagraphs (a)(1) through (a)(3) above; or
* (2) (i) Has been authorized, in writing, to act as agent for the principals of the offeror in certifying that those principals have not participated, and will not participate in any action contrary to subparagraphs (a)(1) through (a)(3) above;

(ii) As an authorized agent, does certify that the principals of the offeror have not participated, and will not participate, in any action contrary to subparagraphs (a)(1) through (a)(3) above; and (iii) As an agent, has not personally participated, and will not participate, in any action contrary to subparagraphs (a)(1) through (a)(3) above.

* (b) Offeror understands and agrees that:

(1) Violation of this certification will result in immediate disqualification from this solicitation without recourse and may result in disqualification from future solicitations; and

(2) Discovery of any violation after award to the offeror will result in the termination of the award for default.

**ANNEX I – Attachment 1 Bid Cover Page: “RFQ#07092017 - Industrial Restaurant Equipment & Tools for Beneficiaries”**

(MUST BE COMPLETED AND INCLUDED WITH THE OFFER)

|  |  |
| --- | --- |
| **Offeror’s Name** |  |
| **Offeror’s Address** |  |
| **Business Registration Number** |  |
| **Telephone Number**  |  |
| **Fax Number** |  |
| **Email Address** |  |

1. The offeror agrees to furnish the item identified in Annex II, at the prices therein offered and summarized in Annex III in accordance with the conditions of this solicitation document. This proposal is valid for a period of one hundred and twenty (120) calendar days from the proposal closing date established in this RFQ and no variation in price during that period will be allowed.
2. Signature of person authorized to sign the proposal:

By virtue of my signature, I hereby acknowledge and certify to the accuracy and completeness of the attached quotation.

Name (print): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**ANNEX I - ATTACHMENT 2 - “RFQ#07092017 - Industrial Restaurant Equipment & Tools for Beneficiaries”**

**CERTIFICATION REGARDING TERRORIST FINANCING - Implementation of E.O. 13224**

Offeror hereby certifies that it has not provided and will not provide material support or resources to any individual or entity that it knows, or has reason to know, is an individual or entity that advocates, plans, sponsors, engages in, or has engaged in terrorist activity, including but not limited to the individuals and entities listed in the Annex to Executive Order 13224 and other such individuals and entities that may be later designated by the United States under any of the following authorities: § 219 of the Immigration and Nationality Act, as amended (8 U.S.C. § 1189), the International Emergency Economic Powers Act (50 U.S.C. § 1701 et seq.), the National Emergencies Act (50 U.S.C. § 1601 et seq.), or § 212(a)(3)(B) of the Immigration and Nationality Act, as amended by the USA Patriot Act of 2001, Pub. L. 107- 56 (October 26, 2001) (8 U.S.C. §1182).

The Organization further certifies that it will not provide material support or resources to any individual or entity that it knows, or has reason to know, is acting as an agent for any individual or entity that advocates, plans, sponsors, engages in, or has engaged in, terrorist activity, or that has been so designated, or will immediately cease such support if an entity is so designated after the date of the referenced agreement.

For purposes of this certification, "material support and resources" includes currency or other financial securities, financial services, lodging, training, safe houses, false documentation or identification, communications equipment, facilities, weapons, lethal substances, explosives, personnel, transportation, and other physical assets, except medicine or religious materials.

For purposes of this certification, "engage in terrorist activity" shall have the same meaning as in section 212(a) (3) (B) (iv) of the Immigration and Nationality Act, as amended (8 U.S.C. § 1182(a) (3) (B) (iv)).

For purposes of this certification, “entity” means a partnership, association, corporation, or other organization, group, or subgroup.

This certification is an express term and condition of any and all agreements between FHI360 and The Organization and any violation of it shall be grounds for unilateral termination of any and all agreements between FHI360 and The Organization.

END OF CERTIFICATIONS

As an authorized signatory of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (Offeror), I hereby certify that the above certifications and representations are true and correct.

Name (Print/type) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**ANNEX II - “RFQ#07092017 - Industrial Restaurant Equipment & Tools for Beneficiaries”**

Details of the minimum specifications for the required items are provided in the following table, please quote **all carried items** that meet these general specifications. **All items are required to be new**. All items are intended for use in Jordan, hence, proposed voltage should be compliant with voltage commonly used in Jordan.

|  |  |  |  |
| --- | --- | --- | --- |
| **Number****الرقم** | **Description****الوصف** | **Quantity****العدد** | **Specifications****المواصفات** |
| HF-001 | Gas Fryer (Double Well) - Falafel مقلاة غاز (ذات فتحتين) للفلافل | 5 | * Body is made of Stainless Steel 304.
* Top is made of one piece of Stainless Steel 304, 1.2mm thickness.
* Double wells with a capacity of 16 Liter/each.
* Wells are equipped with drain taps and Stainless Steel flat collection containers in the base to collect the oil for straining and reuse.
* Heating by means of burner tube heating system thermostatically controlled up to 190 °C with two safety features; over-heat thermostat and flame failure cut out. Piezo ignition is provided as a standard.
* Stainless Steel height adjustable feet
* Dimensions (mm): 800 W x 700 D x 900 H

OR functional equivalent |
| HF-003 | Chickpeas Blinder for Hummus خلاطة حمص | 6 | * Heavy duty
 |
| HF-004 | Chickpeas Grinder for Falafel مطحنة حمص للفلافل | 6 | * Heavy duty
 |
| HFF-001 | Two Doors Vertical Refrigerator ثلاجة عمودية ببابين | 13 | * Energy efficient cabinet.
* Body is entirely made of Stainless Steel 304 and insulated with polyurethane foam CFC-Free expansion 75mm thickness, with a density of 38 kg/m³.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system positioned outside the refrigerating chamber allows an even air distribution inside the cabinet & gives extra storage space.
* Evaporation tray for the condensate water.
* Adjustable internal shelves in 2/1 GN size.
* Number of shelves: 4 on each door.
* Doors are equipped with integrated full height stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (+2/+5) °C.
* Capacity: 1400 ltr.
* Stainless Steel height adjustable feet
* Dimensions (mm): 1460 W x 825 D x 2100 H

OR functional equivalent |
| HSBS-001 | Electric Chip Dump أداة طرح رقائق البطاطا الكهربائية | 3 | * Body is made of Stainless Steel 304.

Top is made of one piece of Stainless Steel 304, 1.2mm thickness.* Provided with GN 1/1 container 15cm depth. With perforated shaped false bottom to collect the oil.
* Ceramic heater controlled by means of on/off switch.
* Chip dump is mounted on a hinged door cupboard.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 400 W x 700 D x 900 H

OR functional equivalent |
| HSBS-002 | Refrigerated Counter with Back Splash منضدة (كاونتر) إعداد مبردة بحاجب خلفي | 11 | * Body is entirely made of Stainless Steel 304 and insulated with CFC free, high density polyurethane foam (38-42) kg/m³ and thickness of 45mm.
* Work top opening suitable for (5) containers GN 1/3.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system allows an even air distribution inside the cabinet.
* Adjustable internal shelves.
* (2) Doors are equipped with integrated stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (0/+2) °C.
* Capacity: 230 Ltr.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 1040 W 700 D x 900 H

OR functional equivalent |
| HSBS-003 | Closed Top Chest Freezer فريزرمغلق من الأعلى  | 11 | * Body internally and externally is made of galvanized PVC coated steel,
* 60mm thickness.
* Refrigeration system consists of air cooled condensing unit, built in static condenser for better performance and static cooling copper-tube evaporator.
* Capacity: 400 Liters
* Body is insulated with CFC-free polyurethane foam at density of (38-42) kg/m³ and thickness of 60 mm. hinged closed door with lock.
* Temperature monitoring through built-in thermometer and thermostatic temperature controlling system.
* Drain outlet for cleaning purposes.
* Working temperature (-18/-22) °C.
* Provided with four castors.
* Dimensions (mm): 1320 W x 650 D x 930 H

OR functional equivalent |
| HSBS-004 | Stainless Steel Working Table طاولة تحضير ستانلس ستيل | 1 |  |
| POS-01 | Point-Of Sale (POS) System | 23 | * CHIPSET/PROCESSOR
* 1.86GHz Dual Core)
* STORAGE MEDIA OPTIONS
* 250GB SATA Hard Disk Drive
* 80GB SATA Solid State Drive
* CASHIER INTERFACE
* 15” resistive touchscreen
* POWER MANAGEMENT
* 150W power supply (external)
* MEPS level V (87% efficient)
* Memory 2 GBs up to 4 GBs

OR functional equivalent |
| HSB-001 | Gas Fryer (Double Well) مقلاة غاز (ذات فتحتين) | 12 | * Body is made of Stainless Steel 304.
* Top is made of one piece of Stainless Steel 304, 1.2mm thickness.
* Double wells with a capacity of 16 Liter/each.
* Wells are equipped with drain taps and Stainless Steel flat collection containers in the base to collect the oil for straining and reuse.
* Heating by means of burner tube heating system thermostatically controlled up to 190 °C with two safety features; over-heat thermostat and flame failure cut out. Piezo ignition is provided as a standard.
* Stainless Steel height adjustable feet
* Dimensions (mm): 800 W x 700 D x 900 H

OR functional equivalent |
| HS-002 | Refrigerated Salad Counter كاونترسلطات بارد | 2 | * Heavy Duty
 |
| SBS-001 | Gas Fry Top with Steel Flat Plate مقلاة غاز بسطح علوي معدني | 6 | * Body is made of Stainless Steel 304.
* Top is made of Stainless Steel 304, 1.2mm thickness.
* Flat frying plate made of polished steel (Fe510D).
* Heating by means of Stainless Steel burners complete with weep pilot and simmer control valve with flame failure safety device. Two independent heating zones (for double size) can be controlled separately which means that different foods can be cooked in the same time at different temperature.
* Fry top is mounted on a hinged door cupboard.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 800 W x 700 D x 900 H

OR functional equivalent |
| SBB-001 | One Door Vertical Refrigerator ثلاجة عمودية بباب واحد | 6 | * Energy efficient cabinet.
* Body is entirely made of Stainless Steel 304 and insulated with polyurethane foam CFC-Free expansion 75mm thickness, with a density of 38 kg/m³.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system positioned outside the refrigerating chamber allows an even air distribution inside the cabinet & gives extra storage space.
* Evaporation tray for the condensate water.
* Adjustable internal shelves in 2/1 GN size.
* Number of shelves: (4)
* Door is equipped with integrated full height stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (+2/+5) °C.
* Capacity: 680 Ltr.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 760 W x 825 D x 2100 H

OR functional equivalent |
| SH-002 | Shawarma Skewer Unit with Table وحدة سيخ شاورما مع طاولة | 7 |  |
| BBQ-001 | Charcoal Grill with Exhaust Hood with Under Cupboard مشواة فحم مع عادم وخزانة سفلية | 5 | * Dimensions (mm): 2000 W x 700 D x 900 H

OR functional equivalent |
| BBQ-002 | Four Range Gas Burner فرن غاز أربع عيون | 1 |  |
| BS-001 | Make-Up Refrigerated Counterكاونتر إعداد مبرد | 1 | * Body is entirely made of Stainless Steel 304 and insulated with CFC free, high density polyurethane foam (38-42) kg/m³ and thickness of 45mm.
* Work top opening suitable for (5) containers GN 1/3.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system allows an even air distribution inside the cabinet.
* Adjustable internal shelves.
* (2) Doors are equipped with integrated stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (0/+2) °C.
* Capacity: 230 Ltr.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 1040 W x 700 D x 900 H

OR functional equivalent |
| BS-002 | Single Door Vertical Freezer فريزر عمودي بباب واحد | 2 |  |
| BS-003 | Grillشواية | 1 |  |
| S-001 | Gas Charcoal Grill شواية فحم غاز | 3 | * Body is made of Stainless Steel 304.
* Top is made of Stainless Steel 304, 1.5mm thickness with splash guard to the rear and both sides all movable for easy cleaning.
* Provided with powerful Stainless Steel burners complete with weep pilot and simmer control valve with flame failure safety device.
* Charcoal grill is mounted on hinged doors cupboard.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 800 W x 700 D x 900 H

OR functional equivalent |
| FB-001 | Two Doors Vertical Freezer فريزر عمودي ببابين | 2 | * Energy efficient cabinet.
* Body is entirely made of Stainless Steel 304 and insulated with polyurethane foam CFC-Free expansion 75mm thickness, with a density of 38 kg/m³.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system positioned outside the refrigerating chamber allows an even air distribution inside the cabinet & gives extra storage space.
* Evaporation tray for the condensated water.
* Adjustable internal shelves in 2/1 GN size.
* Doors are equipped with integrated full height stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (-18/-22) °C.
* Capacity: 680 Ltr.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 760 W x 825 D x 2100 H

OR functional equivalent |
| F-001 | Fish Display Ice Well وعاء عرض أسماك | 1 | * Dimensions (mm): 189 × 115 × 108

OR functional equivalent |
| F-002 | Granular Ice Making Machine آلة تصنيع حبيبات الثلج | 3 | * Construction in Stainless Steel and specific materials for foodstuffs, highly corrosion-resistant
* Stainless Steel Screw Productivity: 1.100 kg/24h Refrigerant Gas: R404A Air condensing system Water supply: 3/4"
* Ice temperature: 0 °C Power: 3,2 kW
* Power supply: V380/3/50 Hz
* ON/OFF switch

OR functional equivalent |
| B-001 | Dynasty Planetary Mixer خلاط | 1 | * Cap. 30 ltr.
* Three fixed speed
* Timing belt transmission
* Easy speed-shifting
* Long life gear-box
* Heavy duty construction
* Powerful motorBelt/gear driven
* Equipped spiral dough arm, flat beater, wire whip and 30Ltr. Bowl
* Motor: 1HP, 0.75KW.
* Dimensions (mm): 560 W x 510 D x 1163 H

OR functional equivalent |
| B-002 | Dynasty Spiral Mixerخلاط لولبي  | 2 | * cap. 12kg of flour / 20kg of dough / 40Ltr.
* powerful two-motor designed, one to drive spiral arm, one to drive bowl
* high efficiency two-speed gives positive results of dough mixing
* bowl has two rotary directions available, forward and backward
* stainless steel spiral agitator is made 25% thicker than those of the industry's leader for increased durability and strength
* stainless steel safety guard is standard. As lift safety guard, the mixer's limit-switch is automatically shut off to protect operator
* mixer is baked coated with long lasting and chip-resistant paint enamel.
* single phase motor
* Dimensions (mm): 340 W x 670 D x 1150 H

OR functional equivalent |
| B-003 | Dynasty Dough Sheeter مصفّح عجينة | 3 | * Heavy duty aluminum alloy head housing
* Safety guard on both side of rollers
* Easy control forward & backward by push button
* Belt size: 500 (W)\* 2000 (L)mm.
* Roller size: dia. 88 \* 520 (L)mm.
* Motor: 1 HP.
* Dimensions (mm): 2100 W x 900 D x 1100 H

OR functional equivalent |
| B-004 | One Door Vertical Freezerفريزر عمودي بباب واحد | 1 | * Energy efficient cabinet.
* Body is entirely made of Stainless Steel 304 and insulated with polyurethane foam CFC-Free expansion 75mm thickness, with a density of 38 kg/m³.
* Electronic temperature controlling system, automatic air defrosting system and on/off switch.
* The ventilation refrigeration system positioned outside the refrigerating chamber allows an even air distribution inside the cabinet & gives extra storage space.
* Evaporation tray for the condensated water.
* Adjustable internal shelves in 2/1 GN size.
* Doors are equipped with integrated full height stainless steel handles, easily removable magnetic gasket and self-closing mechanism.
* Working temperature: (-18/-22) °C.
* Capacity: 680 Ltr.
* Stainless Steel height adjustable feet.
* Dimensions (mm): 760 W x 825 D x 2100 H

OR functional equivalent |
| B-005 | Work Table with Back Splash, With Lower Shelf طاولة إعداد مبردة بحاجب خلفي ورف سفلي | 3 | * Body entirely made of Stainless Steel 304.
* Work top made of 1.5mm polished Stainless Steel and reinforced by stainless steel U-shaped channels with polyurethane tapes acting as sound deadening pads.
* Frame work made of 40x40mm Stainless Steel square tubes thickness of

1.2mm, all joints on the table structure fixed by welding.* Stainless Steel height adjustable feet.
* Dimensions (mm): 1500 W x 700 D x 900 H

OR functional equivalent |

**ANNEX III – Technical Proposal “RFQ#07092017 - Industrial Restaurant Equipment & Tools for Beneficiaries”**

Details of the specifications proposed need to be filled out in the following table.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Number****الرقم** | **Description****الوصف** | **Quantity****العدد** | **Brand****العلامة التجارية** | **Proposed Specifications (Material, Capacity, Included Accessories, Power)****المواصفات المقترحة** | **Item currently available in Stock in Jordan****Y/N****هل السلعة متوافرة حاليا في الاردن****نعم\لا****If No, Specify Country to be Imported From****اذا الاجابة لا، الرجاء تحديد الدولة التي سيتم الاستيراد منها** | **Number of Calendar Days to Availability for Installation/Delivery****عدد الأيام لتسليم أو تركيب السلع** | **Warranty Offered****Y/N****And Period of Warranty****هل يوجد وكالة للسلع؟ يرجى تحديد مدتها** |
|  | **Example** | **2** |  | **Proposing 220V, 50Hz, 5 liter capacity, stainless steel** | **Yes** | **20** | **Yes - Three year** |
| HF-001 | Gas Fryer (Double Well) - Falafel مقلاة غاز (ذات فتحتين) للفلافل | 5 |  |  |  |  |  |
| HF-003 | Chickpeas Blinder for Hummus خلاطة حمص | 6 |  |  |  |  |  |
| HF-004 | Chickpeas Grinder for Falafel مطحنة حمص للفلافل | 6 |  |  |  |  |  |
| HFF-001 | Two Doors Vertical Refrigerator ثلاجة عمودية ببابين | 13 |  |  |  |  |  |
| HSBS-001 | Electric Chip Dump أداة طرح رقائق البطاطا الكهربائية | 3 |  |  |  |  |  |
| HSBS-002 | Refrigerated Counter with Back Splash منضدة (كاونتر) إعداد مبردة بحاجب خلفي | 11 |  |  |  |  |  |
| HSBS-003 | Closed Top Chest Freezer فريزرمغلق من الأعلى  | 11 |  |  |  |  |  |
| HSBS-004 | Stainless Steel Working Table طاولة تحضير ستانلس ستيل | 1 |  |  |  |  |  |
| POS-01 | Point-Of Sale (POS) System | 23 |  |  |  |  |  |
| HSB-001 | Gas Fryer (Double Well) مقلاة غاز (ذات فتحتين) | 12 |  |  |  |  |  |
| HS-002 | Refrigerated Salad Counter كاونترسلطات بارد | 2 |  |  |  |  |  |
| SBS-001 | Gas Fry Top with Steel Flat Plate مقلاة غاز بسطح علوي معدني | 6 |  |  |  |  |  |
| SBB-001 | One Door Vertical Refrigerator ثلاجة عمودية بباب واحد | 6 |  |  |  |  |  |
| SH-002 | Shawarma Skewer Unit with Table وحدة سيخ شاورما مع طاولة | 7 |  |  |  |  |  |
| BBQ-001 | Charcoal Grill with Exhaust Hood with Under Cupboard مشواة فحم مع عادم وخزانة سفلية | 5 |  |  |  |  |  |
| BBQ-002 | Four Range Gas Burner فرن غاز أربع عيون | 1 |  |  |  |  |  |
| BS-001 | Make-Up Refrigerated Counterكاونتر إعداد مبرد | 1 |  |  |  |  |  |
| BS-002 | Single Door Vertical Freezer فريزر عمودي بباب واحد | 2 |  |  |  |  |  |
| BS-003 | Grillشواية | 1 |  |  |  |  |  |
| S-001 | Gas Charcoal Grill شواية فحم غاز | 3 |  |  |  |  |  |
| FB-001 | Two Doors Vertical Freezer فريزر عمودي ببابين | 2 |  |  |  |  |  |
| F-001 | Fish Display Ice Well وعاء عرض أسماك | 1 |  |  |  |  |  |
| F-002 | Granular Ice Making Machine آلة تصنيع حبيبات الثلج | 3 |  |  |  |  |  |
| B-001 | Dynasty Planetary Mixer خلاط | 1 |  |  |  |  |  |
| B-002 | Dynasty Spiral Mixerخلاط لولبي  | 2 |  |  |  |  |  |
| B-003 | Dynasty Dough Sheeter مصفّح عجينة | 3 |  |  |  |  |  |
| B-004 | One Door Vertical Freezerفريزر عمودي بباب واحد | 1 |  |  |  |  |  |
| B-005 | Work Table with Back Splash, With Lower Shelf طاولة إعداد مبردة بحاجب خلفي ورف سفلي | 3 |  |  |  |  |  |

**ANNEX IV – Cost Proposal “RFQ#07092017 - Industrial Restaurant Equipment & Tools for Beneficiaries”**

Cost details for each item proposed shall be filled out in the table below. A variance of a (±) 20% in quantities might occur based upon in depth assessment of beneficiaries’ needs. Final quantities will be shared with the potential vendors prior to awarding the contract during the negotiation phase.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Number****الرقم** | **Description****الوصف** | **Quantity****العدد** | **Unit Price****JOD****سعر الوحدة بالدينار الأردني** | **Total Price****JOD****السعر الاجمالي بالدينار الأردني** | **Installation/Training Costs if applicable****تكلفة التركيب والتدريب، ان وجدت** |
| HF-001 | Gas Fryer (Double Well) - Falafel مقلاة غاز (ذات فتحتين) للفلافل | 5 |  |  |  |
| HF-003 | Chickpeas Blinder for Hummus خلاطة حمص | 6 |  |  |  |
| HF-004 | Chickpeas Grinder for Falafel مطحنة حمص للفلافل | 6 |  |  |  |
| HFF-001 | Two Doors Vertical Refrigerator ثلاجة عمودية ببابين | 13 |  |  |  |
| HSBS-001 | Electric Chip Dump أداة طرح رقائق البطاطا الكهربائية | 3 |  |  |  |
| HSBS-002 | Refrigerated Counter with Back Splash منضدة (كاونتر) إعداد مبردة بحاجب خلفي | 11 |  |  |  |
| HSBS-003 | Closed Top Chest Freezer فريزرمغلق من الأعلى  | 11 |  |  |  |
| HSBS-004 | Stainless Steel Working Table طاولة تحضير ستانلس ستيل | 1 |  |  |  |
| POS-01 | Point-Of Sale (POS) System | 23 |  |  |  |
| HSB-001 | Gas Fryer (Double Well) مقلاة غاز (ذات فتحتين) | 12 |  |  |  |
| HS-002 | Refrigerated Salad Counter كاونترسلطات بارد | 2 |  |  |  |
| SBS-001 | Gas Fry Top with Steel Flat Plate مقلاة غاز بسطح علوي معدني | 6 |  |  |  |
| SBB-001 | One Door Vertical Refrigerator ثلاجة عمودية بباب واحد | 6 |  |  |  |
| SH-002 | Shawarma Skewer Unit with Table وحدة سيخ شاورما مع طاولة | 7 |  |  |  |
| BBQ-001 | Charcoal Grill with Exhaust Hood with Under Cupboard مشواة فحم مع عادم وخزانة سفلية | 5 |  |  |  |
| BBQ-002 | Four Range Gas Burner فرن غاز أربع عيون | 1 |  |  |  |
| BS-001 | Make-Up Refrigerated Counterكاونتر إعداد مبرد | 1 |  |  |  |
| BS-002 | Single Door Vertical Freezer فريزر عمودي بباب واحد | 2 |  |  |  |
| BS-003 | Grillشواية | 1 |  |  |  |
| S-001 | Gas Charcoal Grill شواية فحم غاز | 3 |  |  |  |
| FB-001 | Two Doors Vertical Freezer فريزر عمودي ببابين | 2 |  |  |  |
| F-001 | Fish Display Ice Well وعاء عرض أسماك | 1 |  |  |  |
| F-002 | Granular Ice Making Machine آلة تصنيع حبيبات الثلج | 3 |  |  |  |
| B-001 | Dynasty Planetary Mixer خلاط | 1 |  |  |  |
| B-002 | Dynasty Spiral Mixerخلاط لولبي  | 2 |  |  |  |
| B-003 | Dynasty Dough Sheeter مصفّح عجينة | 3 |  |  |  |
| B-004 | One Door Vertical Freezerفريزر عمودي بباب واحد | 1 |  |  |  |
| B-005 | Work Table with Back Splash, With Lower Shelf طاولة إعداد مبردة بحاجب خلفي ورف سفلي | 3 |  |  |  |
| **TOTAL JODs** |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Number****الرقم** | **Location - City****الموقع - المدينة** | **Location - Governorate****الموقع - المحافظة** | **Estimated Number of Items****العدد المتوقع للبنود** | **Estimated Delivery Charges per Load****السعر التقريبي لحمولة كاملة** |
| 1 | Busira | Tafilah | 4 |  |
| 2 | Zarqa | Zarqa | 4 |  |
| 3 | Hashemyah | Zarqa | 4 |  |
| 4 | Zarqa | Zarqa | 4 |  |
| 5 | Tafilah | Tafilah | 4 |  |
| 6 | Beren | Zarqa | 4 |  |
| 7 | Irbid | Irbid | 4 |  |
| 8 | Zarqa | Zarqa | 4 |  |
| 9 | Tafilah | Tafilah | 4 |  |
| 10 | Zarqa | Zarqa | 4 |  |
| 11 | AlAes | Tafilah | 4 |  |
| 12 | Busira | Tafilah | 3 |  |
| 13 | Zarqa | Zarqa | 2 |  |
| 14 | Irbid | Irbid | 4 |  |
| 15 | Naour | Amman | 7 |  |
| 16 | Naour | Amman | 8 |  |
| 17 | Aseza | Aqaba | 4 |  |
| 18 | AlAes | Tafilah | 4 |  |
| 19 | Irbid | Irbid | 4 |  |
| 20 | Amman | Amman | 4 |  |
| 21 | Irbid | Irbid | 6 |  |
| 22 | Naour | Amman | 5 |  |
| 23 | Naour | Amman | 6 |  |
| 24 | Zarqa | Zarqa | 3 |  |
| 25 | Hashemyah | Zarqa | 4 |  |
| 26 | AlAes | Tafilah | 4 |  |
| 27 | Aseza | Aqaba | 4 |  |
| 28 | Tafilah | Tafilah | 4 |  |
| 29 | Zarqa | Zarqa | 4 |  |
| 30 | Irbid | Irbid | 4 |  |
| 31 | Zarqa | Zarqa | 4 |  |
| 32 | Azraq | Zarqa | 4 |  |
| Total JODs |  |