

ANNEX II + III : TECHNICAL SPECIFICATIONS + TECHNICAL OFFER

Contract title: Supply of Equipment for the reception centre for asylum seekers

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Publication reference: 14 SER 01/06/71

Columns 1-2 should be completed by the Contracting Authority

Columns 3-4 should be completed by the tenderer

Column 5 is reserved for the evaluation committee

Annex III - the Contractor's technical offer

The tenderers are requested to complete the template on the next pages:

- Column 2 is completed by the Contracting Authority shows the required specifications (not to be modified by the tenderer),
- Column 3 is to be filled in by the tenderer and must detail what is offered (for example the words “compliant” or “yes” are not sufficient)
- Column 4 allows the tenderer to make comments on its proposed supply and to make eventual references to the documentation

The eventual documentation supplied should clearly indicate (highlight, mark) the models offered and the options included, if any, so that the evaluators can see the exact configuration. Offers that do not permit to identify precisely the models and the specifications may be rejected by the evaluation committee.

The offer must be clear enough to allow the evaluators to make an easy comparison between the requested specifications and the offered specifications.

Unless otherwise specified, the requirements in these Technical Specifications are presented as a minimum standard which the offered goods must meet.

Lot No.2: Kitchen and hospitality equipment

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|---|---|---------------------------------------|
| 1 | <p>Canteen distribution line for trays, bread and cutlery Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent) • Two levels: 3GN1 / 3-100 mm and 1GN1 / 1-150 mm, without GN containers, with wheels- total of 4 pieces, Two wheels with brakes • Tray stands stainless steel Dim. 600x700x1580 mm (+/- 5%) • | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 1.1 | <p>GN container 1/1-150 mm stainless steel Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • dim. 325x530x150 mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 1.2 | <p>GN container 1/3-100 mm stainless steel Quantity: 3</p> | | | |
| | <ul style="list-style-type: none"> • dim. 325x176x100 mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 2 | <p>Hot-water bath with warm cabinet (Bain Maries) Quantity: 2</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|---|---|---------------------------------------|
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent) • Work surface width 40 mm, stainless steel • Pool capacity 4 GN1/1-200; Without GN container • Water temperature from 30°C to 85°C; • Control table with thermostat and control lamps; • In bottom part with heating cabinet and a perforated shelf in the middle - closed with sliding doors; • Shelves, stainless steel, with sliding ramp • Adjustable legs • Power: 7.25kw (±3%); 400V/3N/50-60Hz • dim. 1400x750+300x885 mm (±5%) • | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 2.1 | <p>GN container 1/1-200 mm with movable handles and caps incorporated in handles, material inox Quantity: 8</p> | | | |
| | <ul style="list-style-type: none"> • dim. 325x530x200mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 3 | <p>One-level food distribution shelves Quantity: 2</p> | | | |

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| | <ul style="list-style-type: none"> • Stainless steel. (AISI304 or equivalent) Upper shelf stainless steel Shelf bearing pipe stainless steel, with lower pipe relying on bath and the upper pipe on which the shelf is fixed • with transparent protection (clirite or glass) on the consumer's side, along the entire shelf • with lighting • dim. 2070x367x400mm (±5%) | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 4 | <p>Chiller line table for salads Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent) Work temperature +2°C/+8°C • static cooling • Pool capacity 6 GN 1/1 • Central perforated shelf in the bottom part, stainless steel • Lower, cooling part of the table with isolation of 4cm, Closed on the back side and both laterals • Closing with cooling doors - 2 pieces • Motor type "DANFOSS"; R 134 on the right side cca 40cm length – or equivalent. • With adjustable legs • Comes with sliding ramp • Power: 0.4kW (±3%); 230V/1N/50-60Hz • dim. 2100x750+300x885 mm (±5%) | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 4.1 | <p>GN container 1/1-100 mm with movable handles and caps incorporated in handles, material inox Quantity: 6</p> | | | |

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| | <ul style="list-style-type: none"> dim. 325x530x100 mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 5 | <p>Two-levels food distribution shelf Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> Stainless steel (AISI304 or equivalent) shelf bearing pipe Ø30mm, stainless steel with transparent clirite or glass protection on the consumer's side, dim. 2070x500x690 mm (±5%) | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 6 | <p>Chiller table with cooling glass showcase compartment Quantity: 1</p> | | | |

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| | <ul style="list-style-type: none"> • Stainless steel. (AISI304 or equivalent) • Lower, chilling part of the table with 4cm isolation, closed on the back side and both laterals, closing with cooling doors - 2 pieces • Motor type "DANFOSS"; R 134 (on left side) – or equivalent. • Central perforated shelf in the bottom part, stainless steel. • cooling pool, depth 30mm, Cooling temperature +2°C / +8°C • Showcase compartment made of stainlesssteel box profiles with termopan glass and static cooling • two perforated shelves in the middle, stainless steel • Showcase compartment closed with transparent clirite or glass doors with lighting • comes with sliding ramp • Cabinet front sides made of stainless steel inox AISI304; • Adjustable PVC legs • Power: up to 1kw; 230V/1N/50-60Hz • dim 1400x750+300x885/1835 mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 7 | <p>Neutral line stand Quantity: 1</p> | | | |

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| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent) bottom part closed on three sides • with bottom and middle shelf • Work surface material made of stainless steel • Comes with sliding ramp made • Adjustable legs • dim. 700x750+300x885 mm (±5%) • | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 8 | Kitchen uniforms | | | |
| 8.1 | Male blouse Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • 100% cotton • long sleeve colour: white | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 8.2 | Female blouse Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • 100% cotton • long sleeve colour: white | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 8.3 | Male-cook pants, Quantity: 20 | | | |

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| | <ul style="list-style-type: none"> • colour: white 100% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.4 | <p>Female-cook pants, Quantity: 20</p> | | | |
| | <ul style="list-style-type: none"> • colour: white 100% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.5 | <p>Cooks apron Quantity:20</p> | | | |
| | <ul style="list-style-type: none"> • colour: white 100% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.6 | <p>Cooks cap type 1 Quantity: 40</p> | | | |
| | <ul style="list-style-type: none"> • balloon-shaped cap • white colour • 100% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.7 | <p>Cooks cap type 2 Quantity: 40</p> | | | |

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| | <ul style="list-style-type: none"> • cap with teal, • with net • 100% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.8 | <p>Female clogs Quantity: 40</p> | | | |
| | <ul style="list-style-type: none"> • white colour • made of perforated leather anatomically shaped sole | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 8.9 | <p>Male clogs Quantity: 20</p> | | | |
| | <ul style="list-style-type: none"> • white colour • made of perforated leather • anatomically shaped sole | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 9 | <p>Cleaning uniforms</p> | | | |
| | | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 9.1 | <p>Female pants for cleaning Quantity: 20</p> | | | |

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| | <ul style="list-style-type: none"> • 100% cotton Colour: white | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 9.2 | Female blouse for cleaning Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • short sleeve • 100% cotton Colour: white | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 9.3 | Coat apron Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • without sleeves • 100% cotton Colour: white | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 10 | Security and handymen uniforms | | | |
| | | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 10.1 | Male handyman uniform Quantity: 20 | | | |

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|-------------------|--|---|---|---------------------------------------|
| | <ul style="list-style-type: none"> • two-pieces uniform • waterproof Material: 65% polyester, 35% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 10.2 | Handyman shoes Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • waterproof leather • non-slippery sole low shoes | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 10.3 | Male security uniform Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • two-pieces uniform • waterproof Material: 65% polyester, 35% cotton | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 10.4 | Shoes for security workers Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • waterproof leather • non-slippery sole • low shoes | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 11 | Vacuum cleaner Quantity: 2 | | | |

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| | <ul style="list-style-type: none"> • For dry and wet vacuum cleaning • air streaming minimum 3600 l/min • maximum power supply up to 1500 W • tank volume up to 40l • power supply (V/-/Hz) 230/1/50-60 • weight up to 14 kg • ribbed hose maximum Ø36mm filter for dust "M" class system for fast filter cleaning; | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 12 | Vacuum cleaner Quantity: 4 | | | |
| | <ul style="list-style-type: none"> • For dry and wet vacuum cleaning; air streaming minimum 3400l/min; maximum power up to 1250W • power supply (V/-/Hz/A) 230/1/50-60/16 • tank volume up to 20L • weight up to 7,5kg • ribbed hose maximum Ø fi36mm filter for dust "M" class system for fast filter cleaning | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 13 | Cleaning equipment | | | |
| | | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 13.1 | MOP Aluminium handle Quantity: 10 | | | |

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| | length: 145 cm | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 13.2 | MOP carrier Quantity: 10 | | | |
| | dimension: 40cm | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 13.3 | Mop cotton pad Quantity: 10 | | | |
| | dimension: 40cm | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 13.4 | Cleaning trolley Quantity: 10 | | | |
| | with min 20L volume bucket | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 13.5 | Small Broom Quantity: 10 | | | |

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| | | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 14 | <p>Washing machine Quantity: 4</p> | | | |
| | <ul style="list-style-type: none"> • Electric heating • High centrifuge min. 900 o/min • Capacity 18kg (±5%) • Loading diameter: 380 mm (±5%) • Drum volume : 180 lit. (±5%) • overall power: 14,5kW (±5%) • Voltage: 400V/3N • Noise level maximum. 70 db • Drum and the outer drum made of stainless steel (AISI304 or equivalent) • Stop button for emergencies • • Drain valve on the front side of the machine • G-factor 350; ipx4 waterproof • CE certificate or equivalent <p>dim. 900x1000x1400 mm (±5%);</p> | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 15 | <p>Drying machine Quantity: 4</p> | | | |

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| | <ul style="list-style-type: none"> • Electric heating • capacity 14 kg (±3%) • diameter of the laundry loading opening min. 550 mm • drum revolving in both directions • drum made of stainless steel (AISI304 or equivalent) • noise level max. 61 dB(a) • heater power 18 kW(±3%) • installed power 18,7 (±3%) • CE certificate or equivalent dim. 800x900x1890 mm (±5%); | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 16 | Ironing roller Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • Electric heating • ironing width 1500 mm (±3%) • diameter min.330 mm • capacity min. 40 kg/h • ironing speed 1-6 m/min • safety bar at the knee level for immediate freeing of the pressed lid • safety stop button • noise level max. 55 dB(A) • electric heating 7,5 kW • overall power 8,1 kW (±3%) • CE certificate or equivalent dimensions 2000x700x1200 mm (±5%); | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 17 | Ironing table Quantity: 2 | | | |

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| | <ul style="list-style-type: none"> Electric heating and vacuum table Dimensions: minimum 1700mm x minimum 510mm x minimum 850 mm | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 18 | Garbage container Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Volume: 120 lit. Made of hard plastic with two wheels and a lid with opening pedal dimension: 55x48x93cm (±3%) | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 19 | Palette Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Weight capacity: static 3500 kg (±3%), dynamic 1500 kg (±3%) flat surface, with rub against sliding with 3 skies weight 14,5-20kg material 100% original HDPE dim: 120x80x15,2 cm (±3%) | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |
| 20 | Steam iron Quantity: 3 | | | |
| | <ul style="list-style-type: none"> Heater power: 2.600 W (+3%) Massive steam release 30 g/min (±3%) Steam release at once: 100 g/min Sprayer function Water reservoir capacity min. 0,30 l Cable min. 2 m | <i>Manufacturer's name:</i> <i>Product type, model:</i> <i>Specifications:</i> | | |

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| 21 | Sanitary washbasin Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent) • For handwash • with faucet - pip and siphon - aditions for wall mounting with header height min.100 mm, | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 22 | Electric boiler and cooker 200 lit. Quantity: 1 | | | |
| | Indirect heating; Inner container and cover made of stainless steel (AISI304 or equivalent); The bottom of the vessel is made of stainless steel (AISI316Ti or equivalent) resistant to salt; thermostat with the probe in the vapor coating;;overpressure in the duplicator (up to 0.5 bar), regulated by a coating arrester with a pressure gauge; | | | |
| | battery for supplying hot and cold water in a food preparation bowl, Discharge conduit with thread 2 "made of brass, with chrome protective layer;On the front of the device a butterfly valve for controlling the water level in the duplicator; Stainless steel feet roundadjustable in height; With a built-in safety heater;control indicator of water quantity Each heater is additionally secured with a thermal fusedim. Material of making stainles steel ;, Connection power 27.5 -29 kW, 400V / 3N / AC; CE certificate or appropriate | | | |

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| 23 | Gas boiler and cooker 200 lit. Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • "Indirect heating; • Inner bowl and cover made of stainless steel sheet (AiSi304 or equivalent) . The bottom of the vessel is made of stainless steel (AiSi316Ti or equivalent) resistant to salt and with corner bends as well as inclination to the discharge valve; Overpressure in duplicator (up to 0.5 bar), " | | | |
| | <ul style="list-style-type: none"> • regulated by a safety valve with a pressure gauge and a mark of the maximum allowable pressure of 0.5 bar.. Dish size 850X580X480 mm (\pm 3%); Built-in valve for water level control in the duplicator. Drain valve The device is on the counting feet for adjusting and leveling the ideal working height. | | | |
| | <ul style="list-style-type: none"> • Connection power: 28-29 kW; Gas consumption max. 2.2 kg / h (Liquid Petroleum Gas / Propan-butane), max. 2.98 m³ / h (natural gas); Gas connection R 3/4 "; Chimney for the discharge of products of inox burning, height 190 mm (\pm 3%); CE certificate or appropriate | | | |

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| | <ul style="list-style-type: none"> dim. 1200x900x850-900 mm ($\pm 5\%$) | | | |
| 24 | <p>Multifunctional tilting boiler and cooker with hermetic lid</p> <p>Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> "Capacity 100 lit. For cooking, baking and fritting, deep-fritting, cooking at low temperatures, Temperature range + 30 ° C / + 250 ° C. The possibility of reaching a temperature of + 200 ° C in less than 3 minutes." | | | |

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| | <ul style="list-style-type: none"> • Cooking basket (2 pieces), Combination basket (2 units), Blade (1 piece) , Arm for raising and lowering the basket (1 piece); Dim.min.1160x910x 1110 mm; Attachment min. 28 kW; CE certificate or appropriate; | | | |

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| | <ul style="list-style-type: none"> Dim.min.1160x910x 1110 mm (±5%) | | | |
| 25 | <p>Electric Stove</p> <p>Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> Casing and top worktops made of stainless steel sheet (AISI304 or equivalent), connection power: 10 kW; connection voltage: 400 V / 3N / AC; 4 full heaters 300x300 mm (4 x 2.5 kW); beneath the working surface, a grease collector, a grease collector integrated in the control panel, CE certificate or appropriate | | | |
| | dim. 800x700x850-900 mm (±5%) | | | |
| 26 | <p>Gas Stove</p> <p>Quantity: 1</p> | | | |

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| | <ul style="list-style-type: none"> • Casing and top worktop made of stainless sheet (AiSi304 or equivalent) , regulating legs sticking to the height; 4 open gas burners: 1 x 7 kW (with double burner crown); + 1 x 3.5 kW. + 2 x 5.5 kW (± 3%); connection power 21.5 kW (± 3%); gas consumption max.1,55 kg / h (U.N.P.), 2,09 m3 / h (earth gas), pl. Connection: R3 / 4 " ; Lower part open-close door (closed back and sides) with the option of optional installation of wing doors; CE certificate or appropriate | | | |
| | <ul style="list-style-type: none"> • dim. 800x700x850-900 mm (±5%) | | | |

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| 27 | Combined Stove Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Casing and worktops made of stainless steel sheet (AISI304 or equivalent), regulating legs stinging height: 2 open plink burners: 1 x 5.5 kW + 1 x 3.5 kW; power of electric heating plates: 2 x 2.0 kw. gas consumption max. 0.73 kg / h (U.N.P.), 0.77 m³ / h (earth gas); gas connection: R 3/4 ";; CE certificate or or equivalent | | | |
| | <ul style="list-style-type: none"> dim. 800x700x850-900 mm (±5%) | | | |
| 28 | Steam-convection oven (convector) Quantity: 3 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> Electric, capacity 10 x GN 1/1; Cooking machine with automatic cooking mode with min. 7 processes of thermal processing of foodstuffs; Intelligent cooking system, Automatically adjust the climate, temperature and timing of the heat treatment; A system of simultaneous preparation of different dishes, in mixed fillings, and individually displayed at each level; Manual adjustment with 3 modes: Hot air 30 C to 300 C, 30 C to 130 C; Combination of Steam - Hot Air 30 C to 300 C. Finishing; Programmable | | | |
| | | | | |
| | <ul style="list-style-type: none"> | | | |
| | <ul style="list-style-type: none"> Width 847mm; Depth 776mm; Height 1042mm (± 5%); | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 29 | Stand for convector Quantity: 3 | | | |
| | <ul style="list-style-type: none"> • Open from all sides, with 2 X 7 support rails to receive GN vessels, dimensions to the device | | | |
| 30 | Convection Oven Plates Quantity: 3 | | | |
| | <ul style="list-style-type: none"> • Granite enamel for baking, crunching, short baking and baking of biscuits dimensions 530x325 mm depth 60 mm, CE certificate or corresponding, 2 pcs • Granite enamel for baking, crunching, short baking and baking of biscuits dimension 530x325 depth 20 mm, CE certificate or corresponding, 1 pc • Grill grill - stainless steel, measuring 530x325 mm, CE certificate or equivalent, 2 pcs • Plate with special Trilax Aluminium coating, for cooking meat and pastry, dim. 530x325 mm, CE certificate or equivalent, 4 pcs | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> • Plate with special Trilax Aluminium coating for baking furnaces with perforation, dim.530x325mm, CE certificate or corresponding, 2 pcs | | | |
| | <ul style="list-style-type: none"> • GN container on stainless steel inox, 65 mm depth GN1 / 1 with perforation, CE certificate or corresponding, 1 pc • GN container on stainless steel inox, 65 mm depth GN 1/1, CE certificate or corresponding, 1 pc • GN stainless steel inks, 100 mm depth GN 1/1 with perforation, CE certificate or equivalent, 1 pc • CombiFry type fritter or appropriate, dim. 53x325 mm, CE certificate or equivalent, 1 pc • Green grille with special trilax coating measuring 530x325 mm, CE certificate or corresponding, 1 pc • Multibaker for eggs with special trilax coating dim. 530x325 mm, CE certificate or equivalent, 1 pc; | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 31 | <p>Electric sprayer – manual</p> <p>Quantity: 2</p> | | | |
| | <ul style="list-style-type: none"> For the food industry; For spraying the most low to medium viscosity of liquids, including butter, oils, fats, eggs, jellies, marinades, sauces, lubricating plates; Nominal power: 60W; Maximum viscosity (DIN-sec.): 120; Max. viscosity (water): 280 g / min; Dynamic pressure max. (bar): 160; Piston made of stainless steel; Cylinder Pump: hard metal; Tank capacity: min.700 ml; Straight jet: F7S); Cable length min.1.8 m; Declaration of Conformity and Health Certificate or appropriate; | | | |
| 32 | <p>Sink with two pools</p> <p>Quantity: 3</p> | | | |
| | <ul style="list-style-type: none"> pools 500x500x300mm (±5%), with lower shelf; Made of waterproof and acid resistant stainless steel (AISI304 or equivalent); Rear on the rear side raised by 50mm; Dim: 1200x700x850 mm(±5%) | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 32.1 | <p>Chrome coated shower batteries on a flexible hose-fitting, one entrance, with a tap</p> <p>Quantity: 1</p> | | | |
| 33 | <p>Industrial kitchen chiller - refrigerator</p> <p>Quantity: 4</p> | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI 304; or equivalent) outer parts and inner parts stainless steel (AISI 304 or equivalent); back of galvanized steel; with one door; capacity 700 liters, temperature. mode 0°C / + 10°C; insulation thickness min.75mm without CFC / HCFC; adjustable feet reversible door with hold at min.100°;; working at a temperature of 43 C; lighting; installed power max. 450W; 230V / 1N / 50Hz; CE certificate is appropriate • dim. 750x800x2050 mm (±3%) | | | |
| 34 | <p>Industrial kitchen chiller - refrigerator</p> <p>Quantity: 1</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> Stainless steel AISI 304 (or equivalent); outer parts, inner parts stainless steel AISI 304(or equivalent); back of galvanized steel; with full door; capacity 350-400 lit, temperature. mode 0°C / + 10C°, one door; insulation thickness min. 75mm without CFC / HCFC; adjustable feet; reversible door with retaining on min. 100°; working at a temperature of 43 C; lighting; install.power max. 450W; 230V / 1N / 50Hz; CE certificate is appropriate dim. 550x700x2050 mm (±3%) | | | |
| 35 | <p>Electric Grill</p> <p>Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> Container and top worktops made of stainless sheet (AiSi304 or equivalent),, finishing surface SB (scotch brite); regulating legs sticking to the height;; dim. working grill boards min. 790x520 mm; | | | |
| | <ul style="list-style-type: none"> drainage tank connecting. power: 12-15 kW, connection voltage: 400V 3N AC; CE certificate or appropriate" dim. 800x700x850-900 mm (±5%) | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 36 | Gas Grill Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • housing and surface top surface made of stainless steel sheet (AiSi304 or equivalent),, dimension board worktop min 785x710 mm, the button of the piezzo ignitor has an anti-cellular protection-silicone cap; thermostatic gas valve allows temperatures. regulation from 100 to 3000C; power buttons and temperature regulation buttons. | | | |
| | <ul style="list-style-type: none"> • with a housing-cushion, which prevents the penetration of spilled liquids toward switches and indoor installation; drawer for collecting excess fat; connection power 12-13 kW; gas consumption max. 1.05 kg / h (U.N.P.), 1.40 m3 / h (natural gas); Gas connection: R 3/4 "; Smoke extractor for gas burning products with a height of 190 mm (± 3%) of stainless steel; • dim. 800x700x850-900 mm (±5%). | | | |
| 37 | Fluid dishwasher Quantity: 1 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> With built-in rinse aid dispenser and detergent; Estimated capacity min. 60/30/15 basket / hour ie. 3 washing programs (short, standard and intensive); Value of electricity - 400V / 3N- / 50-60Hz, total power supply max. 8.3 kW; Dim.min. 620x750x1400 / up to max. (with open hood) 1980 mm, rear wall made of stainless steel; Discharge height min. 440 mm, hygienic carrier basket, bucket size min. 500x500 mm; Tank volume max. 36lit; Required quantity of rinse water max. 2,5lit; Thermal block for hygienic safety (tank temperature min. 60 ° C, wash temperature min. 85 ° C); | | | |
| | <ul style="list-style-type: none"> ; CE certificate or appropriate | | | |
| | <ul style="list-style-type: none"> Inlet table with sink; exit table Shower battery with tap and water mixer flow capacity (to 1.5 bar inlet pressure) min. 20 l / min; regeneration duration max. 10 min; basket for accessories PVC; wire plate for plates wire bowl for dishes -; Plate basket PVC- | | | |
| 38 | <p>Bread cutting machine</p> <p>Quantity: 1</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> • Semi-automatic; capacity min. 520 kg / h; particle thickness 15 mm, cutting width min 40 cm, quick adjustment of bread height up to 16.5 cm; power min.0.75 kW; 400V / 3N / 50Hz / 1400 rpm; protection min. IP33; on the machine it is possible to mount frames for bread cutting thickness of 11-20 mm; CE certificate or appropriate • dim. 51x53x110cm (±3%) | | | |
| 39 | Potato peeler Quantity: 1 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> • "With inox bowl with perforated potato scrubbing tray, min. Pots for peeling shells of potatoes 440x290x300 mm ($\pm 5\%$); capacity peeler min. 350 kg / h; one charge min. 15 kg .; peeling time of one charge approx. 2 min; Water inlet: R 3/4 " Water consumption for one charge approx 30 liters; • connection power: 0,75 kW, connection voltage: 400V 3N AC; CE certificate or appropriate • dim. 440/495/1000 mm ($\pm 3\%$) | | | |
| 40 | <p>Meat grinder</p> <p>Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • Body and stainless steel funnel; Fully removable grinding unit made of stainless steel; Meat entry $\text{\O}52\text{mm}$; Reverse work; with stainless steel plate (hole $\text{\O}6\text{mm}$) and self-sharpening stainless steel knife; Capacity min. 300kg / h; power: 1-1-1,5 kw; 400V / 3N / 50Hz; CE certificate or appropriate • dimensions 42x30x52 cm ($\pm 3\%$) | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 41 | Dough mixer Quantity: 1 | | | |
| | <p>For different types of dough and especially for soft ones such as pizza and bread made of stainless steel;;; test capacity per cycle min. 25kg, capacity / h min. 75kg; Volume of the container minimum 32lit; Spindle speed 90rpm; power 1,5 kW (\pm 3%); voltage 400V / 3 / 50Hz; CE certificate or appropriate</p> <p>Dimensions minimum 780x430x730-mm</p> | | | |
| 42 | Blender Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Structure coated with wear resistant material; Stainless steel container with a capacity of min. 4.8 liters; 3 tools - whisk, hook and spatula, power min.300W, 230V / 1N / 50Hz | | | |
| 43 | Extractor hud Quantity: 1 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <p>With filters, lighting, without drain pipes and fans; made of waterproof and acid resistant stainless steel (AISI304 18/10 or equivalent); with easily removable filters with waterproof and acid resistant stainless steel frame (AISI 304 18/10 or equivalent); with a built-in neon lamp</p> <p>dim. 3000x1900x600 mm ($\pm 5\%$).</p> | | | |
| 44 | <p>Wall aspirator</p> <p>Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • With filters, lighting, without drain pipes and fans; made of waterproof and acid resistant stainless steel (AISI304 18/10 or equivalent); with easily removable filters with waterproof and acid resistant stainless steel frame (AISI 304 18/10 or equivalent); with a built-in neon lamp • dim.2000x900x600 mm ($\pm 5\%$) | | | |
| 45 | <p>Cooling cabinet – freezer</p> <p>Quantity: 2</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> • Capacity min 330l, temperature -18 / -22 C, insulation min.60 mm, with thermostat, with minimum 6 shelves dim 480x440x210 mm; R134; Power max 210W, 230V • dim: 600x600x1900 mm (±5%) | | | |
| 46 | Ice maker Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • Water cooled, in stainless steel, capacity min. 25kg / 24h, deposit min.10kg of ice; 230V / 1N / 50-60Hz • Dim. 400x545x690 mm (±3%) | | | |
| 47 | Console shelf Quantity: 6 | | | |
| | <ul style="list-style-type: none"> • Production in stainless steel (AISI304 or equivalent);; with associated carriers • dim. 700x300x4 mm (±5%). | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
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| 48 | Work table with bottom shelf Quantity: 6 | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent);; Open with the bottom plate;; Back side to be raised by 50mm; Complete with adjustable PVC legs; • dim. 700x700x850 mm (±5%). | | | |
| 49 | Table with waste disposal hole Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • Stainless steel (AISI304 or equivalent); ; Ø250mm waste disposal hole located in the middle of the table; Open, without a bottom shelf and front reinforcement in order to accommodate the waste disposal bin;Back side to be raised by 50mm; Complete with adjustable PVC legs; • dim. 700x700x850 mm (±5%). | | | |
| 50 | Vegetable chopping machine Quantity: 1 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|-------------------|---|------------------------------|--|------------------------------------|
| | <ul style="list-style-type: none"> With stainless steel wheels; available extension for automatic loading, extension for pressing and extension for long vegetables (openings min. Ø50cm); removable pieces which come into contact with food; Power: minimum 900 W, 400V/ 50/3, two speed; cutting disk, disk for grating, julienne disk, dicing disk, 2 disk holders Dimensions minimum 630x700x1190 mm | | | |
| 51 | Dirty dish table with lower and middle shelf Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Stainless steel (AISI304 or equivalent);; opened shelves; with adjustable PVC legs dim. 1400x700x850 mm(±5%). | | | |
| 52 | Table scale with display Quantity: 1 | | | |
| | <ul style="list-style-type: none"> measuring capacity: 15kg/30kg, 5g/10g; display LCD, power supply: battery or AC adapter, back display, stainless steel pan min. 23x19 cm; | | | |
| 53 | Gravity salami cutter Quantity: 1 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|---|---|---------------------------------------|
| | <ul style="list-style-type: none"> • Machine for cutting cold meats and salami, cheeses, etc • Anodized Aluminum Alloy • Safety shield for a knife that can be removed • Adjustable handle with measuring scale • A fixed blade sharpener with two grinding wheels • Knife dimension: minimum Ø275mm • Thickness of the piece 0- minimum 13mm • power: minimum 210 W • voltage 230V / 1N / 50Hz • Dimensions minimum: 610x470x410 mm | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 54 | <p>Serving cart Quantity: 5</p> | | | |
| | <ul style="list-style-type: none"> • made of stainless steel • all four wheels are multipurpose, with rubber bumpers, diameter min. 100 mm; min. two wheels are with brakes • Spacing between shelves 260-265 mm; • capacity 85-90 kg • Dimension of each shelf 820x500mm (+ 3%) | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 55 | <p>Sink with boiler plate Quantity: 1</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|-------------------|--|---|---|---------------------------------------|
| | <ul style="list-style-type: none"> • For fish / vegetables • without bottom shelf and front stiffening • Made of waterproof and acid resistant stainless steel (AISI304 18/10 or equivalent) • Plate with pool and drain, with hole for waste and boiler plate • • Rear on the rear side raised by 50mm • with stainless PVC pins • dim. 1200x700x850 mm(±5%). | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 55.1 | <p>Mixing chromed shower batteries on a flexible hose fitted, one entrance, with tap Quantity: 1</p> | | | |
| | | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 56 | <p>Cupboard for clean cookware Quantity: 1</p> | | | |
| | <ul style="list-style-type: none"> • Made in stainless steel (AISI 304 18/10 or equivalent), with one-side sliding doors • with shelves • with stainless PVC pins • dim. 1300x700x1800 mm (±5%) | <p style="text-align: center;"><i>Manufacturer's name:</i></p> <p style="text-align: center;"><i>Product type, model:</i></p> <p style="text-align: center;"><i>Specifications:</i></p> | | |
| 57 | <p>Cookware stand Quantity: 3</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|-------------------|--|---|---|---------------------------------------|
| | <ul style="list-style-type: none"> Stainless steel (AISI304 or equivalent) Completed with stinging PVC pins dim. 1200x700x1800 mm ($\pm 5\%$). | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 58 | <p>One piece dishwasher with large pool Quantity: 3</p> | | | |
| | <ul style="list-style-type: none"> with large pool 1060/500 / 350mm($\pm 5\%$). without bottom shelf and front reinforcement without taps Made of waterproof and acid resistant stainless steel (AISI304 18/10 or equivalent) Rear on the rear side raised by 50mm; with stainless PVC pins Dim: 1400x700x850 mm ($\pm 5\%$). | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 59. | <p>Mobile trash can Quantity: 6</p> | | | |
| | <ul style="list-style-type: none"> Stainless steel, capacity min 40 L, with wheels, with lifting pedal | <p><i>Manufacturer's name:</i></p> <p><i>Product type, model:</i></p> <p><i>Specifications:</i></p> | | |
| 60. | <p>Liquid soap wall dispenser Quantity: 3</p> | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> Stainless steel, , , capacity 1.2-1.5 L, with a push button, without sharp edges, smooth finishing | | | |
| 61. | Liquid soap/ desinfecting utility- wall dispenser Quantity: 3 | | | |
| | <ul style="list-style-type: none"> Plastic, capacity 1- 1,2 L, with content display | | | |
| 62. | Paper towel holder (wall) Quantity: 3 | | | |
| | <ul style="list-style-type: none"> Capacity min 400 papers (zig-zag), stainless steel, front loaded, | | | |
| 63. | Garbage container Quantity: 2 | | | |
| | <ul style="list-style-type: none"> Capacity: min 120L Made from hard plastic, with 2 wheels and lid, with lifting pedal, | | | |
| 64. | Mechanical Table Scale Quantity: 1 | | | |
| | <ul style="list-style-type: none"> Weight capacity: min 5kg | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 65. | Magnetic Knife Holder Quantity: 1 | | | |
| | <ul style="list-style-type: none"> • Dimension: lenght 45cm ($\pm 5\%$). | | | |
| 66. | Chopping Board Quantity: 6 | | | |
| | <ul style="list-style-type: none"> • Dimension: 50X30X2 cm ($\pm 5\%$). • Material: polyethylene | | | |
| 67. | Bread cutting board Quantity: 6 | | | |
| | <ul style="list-style-type: none"> • Dimension: 47X32 cm ($\pm 5\%$). • Material: wood | | | |
| 68. | Dinner spoon Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • Length : 19,5 cm ($\pm 5\%$). • Material: stainless steel | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 69. | Dinner fork Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • Length : 19,5 cm (±5%). • Material: stainless steel | | | |
| 70. | Dinner knife Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • Length : 21,5 cm (±5%). • Material: stainless steel | | | |
| 71. | Oval serving plate Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • Size: NO. 4, 40X27cm (±5%). • Material: stainless steel 18/10 | | | |
| 72. | Oval serving plate Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • Size: NO. 6, 50X35cm (±5%). • Material: stainless steel 18/10 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 73. | Dinner plate Quantity: 300 | | | |
| | <ul style="list-style-type: none"> • Diameter: 22cm (±5%). • Material: stainless steel 18/10 | | | |
| 74. | Soup plate Quantity: 300 | | | |
| | <ul style="list-style-type: none"> • Diameter: 22cm (±5%). • Material: stainless steel 18/10 | | | |
| 75. | Dessert plate Quantity: 300 | | | |
| | <ul style="list-style-type: none"> • Diameter: 19 cm (±5%). • Material: stainless steel 18/10 | | | |
| 76. | Saucepan Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 12 litres (±3%). , ø30cm, , stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 77. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 30 cm, stainless steel 18/10 | | | |
| 78. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 3,75l ($\pm 3\%$), diameter 20 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 79. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 20 cm, stainless steel 18/10 | | | |
| 80. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 21,25l ($\pm 3\%$), diameter 36 cm, sandwich Bottom (steel-aluminium-steel) | | | |
| 81. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 36 cm, stainless steel 18/10 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
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| 82. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 25,4l ($\pm 3\%$), diameter 45 cm, , sandwich Bottom (steel-aluminium-steel) | | | |
| 83. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 45 cm, stainless steel 18/10 | | | |
| 84. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 10,75l ($\pm 3\%$), diameter 24 cm sandwich Bottom (steel-aluminium-steel) | | | |
| 85. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 24 cm, stainless steel 18/10 | | | |
| 86. | Pot Quantity: 5 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> 17l ($\pm 3\%$), diameter 28 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 87. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> diameter 28 cm, stainless steel 18/10 | | | |
| 88. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> 5,5l ($\pm 3\%$), diameter 20 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 89. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> diameter 20 cm, stainless steel 18/10 | | | |
| 90. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> 25,75l ($\pm 3\%$), diameter 32 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 91. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 32 cm, stainless steel 18/10 | | | |
| 92. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 30,75l ($\pm 3\%$), diameter 34 cm, , stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 93. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 34 cm, stainless steel 18/10 | | | |
| 94. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • 42,75l ($\pm 3\%$), diameter 45 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 95. | Pot lid Quantity: 5 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| | <ul style="list-style-type: none"> diameter 45 cm, stainless steel 18/10 | | | |
| 96. | Pot Quantity: 5 | | | |
| | <ul style="list-style-type: none"> 58,751 ($\pm 3\%$), diameter 50 cm, stainless steel 18/10, sandwich Bottom (steel-aluminium-steel) | | | |
| 97. | Pot lid Quantity: 5 | | | |
| | <ul style="list-style-type: none"> diameter 50 cm, stainless steel 18/10 | | | |
| 98. | Colander Quantity: 10 | | | |
| | <ul style="list-style-type: none"> diameter 24 cm ($\pm 5\%$), Stainless steel/PVC handle | | | |
| 99. | Colander Quantity: 5 | | | |
| | <ul style="list-style-type: none"> diameter 26 cm ($\pm 5\%$), Reinforced - Stainless steel/PVC handle | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 100. | Colander Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • diameter 18 cm ($\pm 5\%$), Stainless steel/PVC | | | |
| 101. | Colander Quantity: 5 | | | |
| | <ul style="list-style-type: none"> • diameter 35 cm ($\pm 5\%$), Stainless steel/PVC | | | |
| 102. | Lemon squeezer Quantity: 10 <ul style="list-style-type: none"> • manual, Stainless steel | | | |
| 103. | Colander Quantity: 3 | | | |
| | <ul style="list-style-type: none"> • diameter 32 cm ($\pm 5\%$), Stainless steel 18/10 | | | |
| 104. | Colander Quantity: 3 | | | |
| | <ul style="list-style-type: none"> • diameter 36 cm ($\pm 5\%$) , Stainless steel 18/10 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 105. | Colander Quantity: 3 | | | |
| | <ul style="list-style-type: none"> • diameter 40 cm ($\pm 5\%$), Stainless steel 18/10 | | | |
| 106. | Butcher knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 14 cm ($\pm 5\%$), stainless steel/pvc handle | | | |
| 107. | Butcher knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 16 cm ($\pm 5\%$), stainless steel/pvc handle | | | |
| 108. | Butcher knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 22 cm ($\pm 5\%$), stainless steel/pvc handle | | | |
| 109. | Butcher knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 27 cm($\pm 5\%$) , stainless steel/pvc handle | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|---|------------------------------|---|---------------------------------------|
| 110. | Chef's knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 30 cm ($\pm 5\%$), stainless steel/pvc handle | | | |
| 111. | Bread knife Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • 32 cm ($\pm 5\%$), stainless steel/pvc handle | | | |
| 112. | Honing steel Quantity: 2 | | | |
| | <ul style="list-style-type: none"> • working surface length 30cm ($\pm 5\%$), total honing steel length 45cm ($\pm 5\%$), stainless steel / pvc handle | | | |
| 113. | Meat tenderizer Quantity: 3 | | | |
| 114. | Round bread basket Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • diameter 20,5 cm ($\pm 5\%$), stainless steel | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 115. | Round fruit basket Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • diameter 20,5 cm ($\pm 5\%$), stainless steel | | | |
| 116. | Spoon for cooked vegetables Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • length 27 cm ($\pm 5\%$), stainless steel 18/10 | | | |
| 117. | Ladle Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • 1l ($\pm 5\%$), , stainless steel 18/10 | | | |
| 118. | Ladle Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • 300gr ($\pm 5\%$), , stainless steel 18/10 | | | |
| 119. | Ladle Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • 200gr ($\pm 5\%$), , stainless steel 18/10 | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|----------------------|--|------------------------------|---|---------------------------------------|
| 120. | Universal Tongs Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • , stainless steel 18/10 | | | |
| 121. | Pastry Tongs Quantity: 20 | | | |
| | <ul style="list-style-type: none"> • , stainless steel 18/10 | | | |
| 122. | Slotted spoon Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • 12x10 cm ($\pm 5\%$), handle length 33 cm ($\pm 5\%$), stainless steel | | | |
| 123. | Round slotted spoon Quantity: 10 | | | |
| | <ul style="list-style-type: none"> • Diameter 12cm ($\pm 5\%$) , handle length 33 cm ($\pm 5\%$), stainless steel | | | |
| 124. | White serving tray Quantity: 300 | | | |
| | <ul style="list-style-type: none"> • 34,5 x 47 cm ($\pm 5\%$), plastic abs | | | |

| 1. Item Number | 2. Specifications Required | 3. Specifications Offered | 4. Notes, remarks, ref to documentation | 5. Evaluation Committee's notes |
|--|--|------------------------------|---|---------------------------------------|
| 125. | Coffee mug Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • , stainless steel 18/10 | | | |
| 126. | Soup bowl Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • 0,3l (±5%), stainless steel 18/10 | | | |
| 127. | Tea spoon Quantity: 350 | | | |
| | <ul style="list-style-type: none"> • Total length 13,5 cm (±5%) , stainless steel | | | |
| <p><u>Lot 2 delivery and instalation requirements:</u></p> <p>Upon delivery suppliers are obliged to provide necessary installation services, testing and training for future users.</p> | | | | |

| Specifications Required | | Specifications Offered | Notes, remarks, ref to documentation | Evaluation Committee's notes YES/NO |
|--------------------------------|---|-------------------------------|---|--|
| Applicable for all Lots | | | | |
| Commercial warranty | 2 years (after the end of 1 year standard warranty) in accordance with the conditions laid down in Article 32 of the General Conditions and Article 33 of the Special Conditions Tenderer must provide a detailed description of the organisation of the proposed service (e.g. name of the authorised service provider) | | | |
| General conditions | Items must comply with the all of applicable regulations of Republic of Serbia and European Union regarding quality of materials and workmanship, class of motor and fuel, electricity, environmental protection and safety. | | | |
| Applicable for Lot 2 | | | | |
| Response time | On-site response time within 24 hours during 3 years after provisional acceptance Tenderer must provide a detailed description of the organisation of the proposed service (e.g. name of the authorised service provider) | | | |
| Repair time | 72 hours repair time during 3 years after provisional acceptance Tenderer must provide a detailed description of the organisation of the proposed service (e.g. name of the authorised service provider) | | | |

Annex II + III: Technical Specifications + Technical Offer - part II – Place of delivery/Acceptance

| Item | ARTICLE | Name of person responsible for provisional and final acceptance | Place of acceptance |
|------------------------|-------------------------|--|--|
| All lots (1 -5) | | | |
| All lots (1 -5) | All lots (1 - 5) | Ivan Gerginov | Commissariat for Refugees and Migration of republic of Serbia Asylum Center Obrenovac Nemanjina 130 11500 Obrenovac, Belgrade SERBIA |

| Authorised Contact Person | Delivery address |
|--|---|
| <p>Name: Ivan Gerginov</p> <p>Phone: +381 11 3129 587</p> <p>Fax: +381 11 3129 590</p> <p>E-mail: ivan.gerginov@kirs.gov.rs, kirs@kirs.gov.rs</p> <p>Working hours: 7:30 – 15:30</p> | <p>All lots (1 -5) Commissariat for Refugees and Migration of republic of Serbia Asylum Center Obrenovac Nemanjina 130 11500 Obrenovac, Belgrade SERBIA</p> |