**QUESTIONS & ANSWERS**

**IN OPEN INTERNATIONAL PROCEDURE FOR**

**Procurement of furniture, kitchen equipment and laundry equipment for the equipping of dormitories within the project “Education for Social Inclusion” CEB F/P 1746 (2011)**

**ICB No: RS/CEB-F / P 1746 (2011) -G-ICB-01/2021/METD**

**Lot No. 1:** Procurement of furniture

**Lot No. 2:** Procurement of kitchen equipment

**Lot No. 3:** Procurement of laundry equipment

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| **Ref. Receipt** | **Questions** | **Answers** |
| **1.**  **Request attach to email from 10.02.2022** | **Лот. 2**  **Požarevac kitchen**  **Poz.2 Gas stove (Thermo block)**  **Request**: Burner power 1x3,5 kW + 1 x 5,5 kW. Please confirm that a higher burner power is acceptable, for example 1x5.5 kW + 1x5.5 kW. | Technical requirements are determined by the Tender Documentation. |
| **2.**  **Request attach to email from 10.02.2022** | **Poz.3 Electric steam-convection oven (Thermo block)**  **Request:** ``Connected power max. 19 kW.`` Please confirm that the connected power can be max. 20 kW, which is a slight difference. | Technical requirements are determined by the Tender Documentation. |
| **3.**  **Request attach to email from 10.02.2022** | **3.Poz.6 Beverage fridge cabinet**  **Request**: “dimension“: 120/60/204 cm. As there is no refrigerated cabinet of the required dimensions on the market, please confirm if it is acceptable to offer a refrigerated cabinet with dimensions of 119.8x53x188 cm, while all other specified characteristics remain unchanged. | Confirmed |
| **4.**  **Request attach to email from 10.02.2022** | **Poz. 7, 36 Sanitary sink**  **Request**: “50/40/35 cm”. Please confirm that the dimension can be 40/40/35 cm, because the smaller dimension is more practical. | Confirmed |
| **5.1**  **Request attach to email from 10.02.2022** | **Poz.15, 49, 96, 101 Refrigerator and poz. 102 Refrigerator - freezer**  **5.1.Request**: „Gas R404a “,”ambient temperature +430C”, “made of stainless steel AISI 304”, stainless steel “sliders“.  For refrigerators in the Pozarevac kitchen specification there is a requirement:  - „(+400C room temperature i 60% relative humidity) using R452A gas”, while in the PKB kitchen specification states “ambient temperature +430C” and „Gas R404a“.  **As this is the same subject of procurement and the same goods (refrigerators / freezers), it is not logical to require different technical requirements:**  -in the kitchen Pozarevac specification: „(+400C room temperature and 60% relative humidity) using R452A gas”  -in the PKB kitchen specification: “ambient temperaturae +430C” and„Gas R404a“.  In connection with the above, please confirm if it is acceptable to offer for the PKB kitchen refrigerators on poz.15,49,96,101 and 102 same characteristics ie.„(+400C room temperature i 60% relative humidity) using R452A gas”, otherwise it would not be possible to submit an acceptable offer. Please note that “Gas R452A“is HFO refrigerant mixture with lower potencial for global warming -GVP (2.141), that is 45% lower than that of R404A (3.922) it is used as replacement for R404A i R507 in refrigerators, which means better gas. We also consider that it would not be expedient to offer different devices, but that they should be standardized. We especially note that these are improved models of refrigeration devices - refrigerators and freezers. | Confirmed |
| **5.2**  **Request attach to email from 10.02.2022** | For refrigerators in the Pozarevac kitchen specification there is a requirement:  - ``Stainless steel interior and exterior. Galvanized steel outer base, top and back side” while the PKB kitchen specification states ``made of AISI 304 stainless steel“ without noting that the outer base may be made of galvanized steel, top and back side.  As no refrigerators / freezers can be found on the market that do not have a "galvanized steel outer base, top and back side", please confirm if it is acceptable to offer for the PKB kitchen listed refrigerators with the same characteristics. ie. ``Stainless steel interior and exterior. Galvanized steel outer base, top and back side“, otherwise it would not be possible to submit an acceptable offer because they are the same devices - the same technical characteristics, except in this requirement. | Confirmed |
| **5.3.**  **Request attach to email from 10.02.2022** | For refrigerators in the Pozarevac kitchen specification there is requirement:  ~``3 hooks set“ (or ``6 hooks set“ depending on the size of the refrigerators), while in the specification for the PKB kitchen the requirement is set in a way to look for stainless ``sliders.”  Please confirm if it is acceptable to offer for the PKB kitchen listed cooling devices, the same characteristics, ie.``3 hook set“ (considering the size of the refrigeration cabinets) otherwise it would not be possible to submit an acceptable offer because they are the same devices - the same technical characteristics, except in this request, and the same request is not of crucial importance. | Confirmed |
| **5.4.**  **Request attach to email from 10.02.2022** | Regarding to the requirement that the manufacturer has an ISO 9001: 2008 certificate, we note that this certificate does not exist, and therefore is not relevant**, nor is it required in the Pozareva kitchen specification, for the same lot and for the same goods (poz. 3; poz. 2,3),** which also means that it is not necessary.  As in the PKB kitchen specification for the listed refrigerators / freezers (poz. 15, 49, 96, 101 Refrigerator and poz. 102 Refrigerator - freezer) required **CE certificate** or appropriate and **indicating that the product is manufactured in accordance with health, safety and other EU directives,** please confirm that it is not necessary to submit the specified-non-existent certificate. | Confirmed |
| **6.**  **Request attach to email from 10.02.2022** | Pos. 16 **Planetary mixer for mixing and whipping**  **Request**: ``with three speeds 108/199/380 rpm” and ``complete with dough mixing additives (spiral and herringbone) stainless steel.”  There is no mixer with the given technical characteristics on the market:  - “ with three speeds 108/199/380 rpm”, but with “three speeds 108/199/382 rpm”, that is higher speed (382)  - ``complete with accessories for mixing the dough (spiral and herringbone) –stainless steel” but that the hook and spatula / shovel / are made of aluminum (ie.spiral and herringbone), which is not crucial because the device has a **CE** mark on it, which indicates that it **complies with EU directives** restricting the use of certain hazardous substances in electrical and electronic equipment...In connection with the above, please confirm that the acceptable speed is 108-199-382 rpm and that the hook and spatula are made of aluminum (ie. spiral and herringbone). Otherwise, it would not be possible to submit an acceptable offer. | Confirmed |
| **7.**  **Request attach to email from 10.02.2022** | **Pos. 18,44,51,83 Elektric digital table scale**  **Reques**t:``tray dim. 23 / 19cm”, `` scale dim 26 / 28.7 / 13.7 cm “. Please confirm that the tray dimensions and thus the scale may be larger than specified, which does not reduce the function of the device. | It is acceptable to change the dimension to a reasonable extent which does not make it difficult to use |
| **8.**  **Request attach to email from 10.02.2022** | **Poz. 25 Elektric convection pastry oven**  Regarding the requirements:``temperature 50 to 2600C” please confirm if it is an acceptable and better characteristic, with a larger temperature range 30 to 2600C . |  |
| **9.**  **Request attach to email from 10.02.2022** | **Poz. 27 Elektric fryer :**  **Request**: “temperature adjustment up to 180 0C ”. Please confirm that a temperature setting up to 190 0C is also acceptable, which is also a better feature.. podešavanje temperature do 180 0C” | Confirmed |
| **10.**  **Request attach to email from 10.02.2022** | **Poz. 29 Electric barbcue ½ flat ½ ribbed chrome-plated plate**  **Request:** “1/2 flat plate 1/2 ribbed chrome-plated plate”.  As there is no device on the market with such plate that has all the other required features,  we think that there was probably an error in writing the specification, so please confirm if it is also acceptable the plate 2/3 flat 1/3 ribbed chrome-plated, otherwise it is not possible to submit an acceptable offer. Finally, if some domestic manufacturer could possibly make a device with such requirement, that device would not be a entirety with other devices, and having in mind the complete technical specification of other thermal devices.(fryer, steamer, boiler. tipper), neither in design nor in quality. | Confirmed |
| **11.**  **Request attach to email from 10.02.2022** | **Poz. 33 Elektric tipper**  **Request**: temperature regulation“50-300 0C”.  There is no required device on the market with temperature regulation ``50-3000C “ **and it has all the other required technical characteristics**, so as we believe that there was an error in writing, please confirm that it is also acceptable to offer and temperature range from 100 to 2850C while **all other characteristics remain unchanged,** otherwise it would not be possible to submit an acceptable offer.  Finally, if some domestic manufacturer could possibly make a device with such requirement, that device would not be a entirety with other devices, and having in mind the complete technical specification of other thermal devices. (fryer, steamer, boiler. tipper), neither in design nor in quality. | Confirmed |
| **12.**  **Request attach to email from 10.02.2022** | **Poz. 53 Entry table (left) for the machine with sink (right)**  There is the requirement in specification:``with shower battery” which is repeated in poz. 54 Dishwasher. How is the requirement ``shower battery” from a machine illogical character because ``shower battery” is mounted on a table (poz. 53, as stated) and not on the machine itself, for which request we believe that an error occurred while writing the specification, please omit the same requirement for the machine on poz. 54. | The Introductory Part of the Technical Specifications - Part II of the Tender Documentation defines:  “11. Eligibility and conformity of goods and accompanying services with the Tender documentation are defined in Section I, Instructions for Bidders (16.1.), And it is necessary to pay special attention to this section. "  "15. Parameters from the equipment specifications that do not affect the quality of the same or the expected level of quality are not mandatory when making an offer. It is necessary that the equipment has the stated characteristics and options or similar characteristics and options that provide the described level of quality, functionality and capabilities." |
| **13.**  **Request attach to email from 10.02.2022** | **Poz. 62 Dishwasher for black dishes**  Technical characteristics-specifications of the required machine are determined as follows:  **Request:***Theoretical capacity min.30/15/10 baskets per hour + special cycle .*  **Request**: *Dish opening high min. 860 mm.*  **Request*:****Basic basket dimension min. 600x760 mm*  **Request**:washing *rotor-X sistem or similar (it is consist of* one upper and one lower cross arm wash*).*  **Request**: *Power* plus washing or similar (creates high washing pressure, washing pump with 200% higher effect that removes and rinses even the most stubborn dirt/filth*)*  **Request**: Power plus washing or similar (creates high washing pressure, washing pump with 200% higher effect that removes and rinses even the most stubborn dirt/filth*)*  **Request**: *Senso-Active* control or similar (the level of contamination is constantly monitored, so water consumption is automatically adjusted when the level of contamination is low and water consumption is lower, and when the degree of contamination is higher, the machine uses more water*).*  **Request**: *Genius-X ²* fine filtration system or similar (cleans water in three steps and keeps the washing solution clean; Dirt and food residues are collected in the drainer basket, preventing it from reaching into the tank; Fine dirt collects in a special fine filter and is removed from the machine only after 10 seconds: Remaining dirt collects during washing and is removed before rinsing*)*  **Request**: *Smarttronik* one-button control in combination with text and graphic display (all important machine operation information is available at a glance, easy program selection, easy adjustment) with remaining washing time display or similar*.*  **Request**: USB port for data logging*.*  **Request**: The manufacturer should have: ISO: 9001: 2015; ISO: 14001: 2015 and ISO: 50001: 201 or equivalent  **Request:** Water softener - external, equipped with two ion exchange cartridges that are exchanged during softening and works with cold or hot water up to 65 ° C. It does not need power supply. Dimensions max. 585x360x360 mm +/- 5% .Flow capacity (min.1.5 bar to max.7.0 bar inlet pressure) 20 lit./min to 25 lit./max.Water consumption per regeneration max. 34 liters. Salt consumption after regeneration 0.5 kg, salt capacity 20 kg*.*  By compiling the technical specification for the required good - Black dishwasher (Poz.62 PKB kitchen), in the above manner, we indicate that they are made through a technical description of the model of ONE MANUFACTURER, **which is unjustified restriction of competition between bidders, unjustified and non-objective prescribing of technical characteristics and favoring** only one producer and bidder.  \* Our question is whether it is acceptable to offer a machine from another manufacturer with the same or even better level of quality and functionality:  Which has a higher washing capacity of 40-24-12 baskets per hour and special programs of 64-42-23 baskets per hour which gives a greater opportunity to adapt to the requirements and needs of your institution. For example, when washing dishes with starch, it is organized longer washing cycle, when there are few dirty dishes, then choose to wash in a short cycle of 64 baskets per hour, only disinfection is done, if the dishes are "burnt", the dishes are soaked and then quick wash.  With an opening height in the range of 800 to 860 mm, because the intensity of washing at lower heights is much better, closer contact of dishes with washing hands and a basic basket of at least 600 x at least 672 mm, which in no way would reduce quality washing. Please note that for the same **machine** in the section "Washing black dishes" - Machine for washing tins, large dishes and thermoses (Pozarevac kitchen specification) the requirement is the dimension of the basic basket min. 600x650 mm ”and“ height of the dishwashing opening 640 mm ± 10% ”.  That the appropriate proposal is indicated by the requirement from the specification (kitchen PKB) relating to the size of the trays: Electric convection oven (pos.23) capacity 6 x GN 1/1 and which is the size of the trays **530x325 mm** or Electric convection oven for pastries .25) where a capacity of 6 trays **600 / 400mm** is required.  We also state the fact that e.g. thermos height of 35 liters height 570 mm.  Which machine does not have the strict name "Rotor-X" but which is equipped with an efficient stainless steel washing system consists of one upper and one lower "sickle" washing and rinsing arm and this special shape of the washing arm and water pressure up to 1 bar guarantees optimal washing effect in the entire interior of the machine. Variable water pressure regulation "variopower" ensures that the washing pressure is adjusted to the degree of soiling of dishes and the result is perfectly washed dishes and maximum hygiene which puts our machine in the highest rank for quality and reliability of washing.  Which machine is not strictly called "Power plus" but has a program of soaking dishes, which acts on stubborn food deposits, which ensures that dried and baked dirt softens and begins to dissolve before the washing cycle, so the washing effect is better. It is included as needed because it does not require every wash and soaking program. There are also settings for the pressure of the washing pump according to the degree of soiling of the dishes. The pressure is regulated differently for each washing program.  Which machine is not strictly called "senso-active", but a turbidity sensor, which continuously monitors the quality of washing water and removes impurities and removes fresh clean water and using variable water pressure control "variopower" ensures that washing pressure adjusts to the degree of dirt and the result is perfectly washed dishes and maximum hygiene, which achieves highly professional and economical washing.  Which machine does not have the strict name "Genius-X2" but has a quadruple washing water filtration system - basic flat sieve, sieve insert, pump sieve and fine dirt filter that regulates the removal of dirt and dirt during each wash cycle.  Which machine is more technologically advanced because it has an intuitive display, one-button control, pictogram (images), also simple program selection, easy setup, remaining time display što .the better performance… .which shows all the information using images, so it is easier to users and thus easier to train new employees or help with the self-wash program, where the user sees what the next steps are in the work. The display contains a hygiene diary and operating instructions. New staff get used to it easier when visually operating the machine than when letters appear. If something "falls" into the machine (for example cutlery) and it stops the washing hand, the picture (pictogram) will be shown on the machine where it can be seen that the washing hand is stuck so washing is not possible. Then you can clearly see the problem that the staff can eliminate IMMEDIATELY. When it comes to self-washing, the machine shows which parts should be immediately removed from the machine and washed or checked and how they are placed in the machine. on the machine can read. The hygiene diary is on the display and always shows and remembers the temperatures at which dishes are washed and rinsed.  Which machine is more technologically advanced because digitalization opens new possibilities in the field of professional washing and brings greater safety and **efficiency**. Through the CONNECTED WASH function, machines can be integrated into the network and all important operating data can be analyzed. From this, specific recommendations for optimizing the washing process can be derived. Through the free application, the condition of the machine can be monitored from anywhere in the world. Additional advantage: In the event of a critical error, CONNECTED WASH automatically sends a notification to a defined circle of recipients. In addition, the machine automatically receives all important updates so that the software is always up to date. On our machine, everything is registered on the display and IMMEDIATELY points out the shortcomings to the operator-worker on the machine, and it can also be connected to a PC or LAN / WLAN via "connected washa". The machine has on its display the operational data on the operation of the machine, visibly expressed washing and rinsing temperatures according to HACCP, and all irregularities in the work are automatically shown on the display; operational data (temperatures, malfunctions, handling errors) are immediately visible on the machine and stored in the HYGIENE REPORT. And which machine fully meet the needs of the customer, even more.  Which machine or machine manufacturer has ISO: 9001: 2015; ISO: 14001: 2015 and ISO: 45001: 2018 (**as required for the other 3 (three) dishwashers** for the field of "research and development, design, production, sale and servicing of commercial machines and dishwashing systems" and whose **DISHWASHERS MEET THE HIGHEST QUALITY STANDARDS.**  Having in mind the requirements from the specification of the other three (3) dishwashers (kitchen PKB No. 55 Dishwasher, Kitchen Pozarevac - Kitchen equipment No. 1 Dishwasher and P.2 Black dishwashing , No. 2 Machine for washing trays, large dishes and thermoses, which requires "**manufacturer's certificate ISO9001, ISO14001 and ISO 45001**" we consider that the requirement that the manufacturer has ISO 50001 and only one dishwasher (**from a total of four**) is not necessary, nor from the specification of the mentioned machines ( Požarevac kitchen and PKB kitchen) it is possible to conclude the necessity of the same requirement but only affects the restriction of competition.  Which machine has a better performance water softener, lower water consumption, head is more resistant to hydraulic pressures in the network, lower salt consumption - water treatment device: intelligent automation that starts the process of regenerating the cartridge depending on actual and projected water consumption - always on time lowest consumption; proportional regeneration of the ion exchange cartridge (depending on the degree of consumption); robust head construction is resistant to large deviations of hydraulic pressure and poorer quality of water from the network (eg high level of mechanical impurities, iron, etc.); digital panel with LCD screen; constant control of unit operation parameters; constant display of purified water flow; material - tank with fiberglass insert, salt tank and plastic lid; flow capacity (min 1.4 to max. 8 bar inlet pressure) 18 lit / min to 23 lit / min; flow temperature max. 49 ° C; operating mode - automatic regeneration started via electronic controller with 230V power supply. | The Introductory Part of the Technical Specifications - Part II of the Tender Documentation defines:  “11. Eligibility and conformity of goods and accompanying services with the Tender documentation are defined in Section I, Instructions for Bidders (16), And it is necessary to pay special attention to this section. "  "15. Parameters from the equipment specifications that do not affect the quality of the same or the expected level of quality are not mandatory when making an offer. It is necessary that the equipment has the stated characteristics and options or similar characteristics and options that provide the described level of quality, functionality and capabilities."  It follows from the above that the detailed description is retained solely to guide the potential Bidder to the level of quality and capabilities expected from the equipment, and not to be limited to a specific manufacturer of equipment or a specific device.  The Tender Documentation - Section I, Instructions for Bidders under 16.5 defines:  “16.5 Standards for workmanship, process, material, and equipment, as well as references to brand names or catalogue numbers specified by the Purchaser in the Schedule of Requirements, are intended to be descriptive only and not restrictive. The Bidder may offer other standards of quality, brand names, and/or catalogue numbers, provided that it demonstrates, to the Purchaser’s satisfaction, that the substitutions ensure substantial equivalence or are superior to those specified in the Section VII, Schedule of Requirements.” |
| **14.**  **Request attach to email from 10.02.2022** | **Poz.70 Potato peeling machine with filter**  **Request**: “ One load 15 kg ”. Please confirm that one load can be at least 13 kg, which is a slight difference. | Confirmed |
| **15.**  **Request attach to email from 10.02.2022** | **Poz 86 Refrigerated sample cabinet**  **Request: “4 glass shelves”, “0.4 kW”**  As the above requirements are strictly set and it is not possible to find such a device on the market, but with 5 shelves and energy consumption (24h / year): 0.365 / 127 kWh, please confirm that it is acceptable to offer the required device with 5 shelves and power max. 0.4 kW.  и снаге маx. 0,4 kW. | Confirmed |
| **16.**  **Request attach to email from 10.02.2022** | **Request:** “0,4 Kw"  As the above requirement is strictly set and as it is not possible to find such a device on the market, but which has a slightly higher power, please confirm that the allowable power is a maximum of 0.8kW. | Confirmed |

Procurement Commission