

Contracting Authority: Delicia d.o.o., Štrped 59, 52420 Buzet, VAT No.: HR02483986098

BID SUBMISSION FORM

Procurement number: 2023/12

Subject of procurement: Cooling Chamber with Autonomous Cooling Device

The bidder is obliged to submit a bid submit a tender that includes the total subject of procurement as defined in the technical specifications and in the Invitation for bids (turnkey system).

1. TENDERER:

Consortium tender (YES/NO) <i>For the answer "YES", the Tenderer is obliged to fill in the Table 1_Members of consortium</i>	
The Tenderer intends to subcontract one or more subcontractors (YES/NO) <i>For the answer "YES", the Tenderer is obliged to fill in the Table 2_information on subcontractors</i>	
Name of the Tenderer:	
Registered address:	
VAT number:	
Name of the bank and IBAN:	
Person legally authorised for representation	
The Tenderer is in the system of the value added tax system (YES/NO)	
Address for mail delivery:	
Contact person of the Tenderer:	
Phone:	
e-mail:	

2. TENDER information:

Tender number	
Tender validity date	
Tender price in EUR* (without VAT)	
VAT amount in EUR	
TOTAL Tender price in EUR (with VAT)	

Table 1_ Members of consortium

Name of the member of a consortium	Registered address	VAT No.	Name and surname of the authorised	Part of the contract that relates to a member of the consortia (specify cost items, quantity, percentage and value)

As members of the Consortium for the signature and certification of the joint tender and the validation of the procurement contract, we authorize:

Name of the holder of the joint tender:

Name of authorized person to sign a joint tender and contract:

Member of the Consortium 1:

Name of authorized person:

Signature of authorised person:

_____ Stamp

Member of the Consortium 2:

Name of authorized person:

Signature of authorised person :

_____ Stamp

Date:

Signature of the authorized person to represent the Consortium:

(Must be repeated depending on the number of members of the community)

Table 2_ Information on subcontractors

Name of the subcontractor	Registered address	VAT No.	IBAN	The type of goods that the subcontractor will perform (specify cost items)	Value of goods without VAT	Percentage of expense item (%)
Total value of sub-contracted goods, excluding VAT:						
VAT:						

Total value of subcontracted goods with VAT:		
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3. TECHNICAL SPECIFICATIONS and QUANTITIES

The bidder is obliged to submit a bid submit a tender that includes the total subject of procurement as defined in the technical specifications.
"Or equivalent" applies to all items of the subject of procurement.

Cooling Chamber with Autonomous Cooling Device			
No.	Required specification	Required value/offered	Offered value
Cooling Chamber with Autonomous Cooling Device			
			<i>Name of the offered planetary mixer (model, type)</i>
1	Air conditioning chamber with fan for fresh filtered air supply, equipped with facade grid and exchangeable and washable air filters	Yes	
2	Air conditioning chamber - control cabinet for needs of controlling fan speed	Yes	
3	Air conditioning chamber capacity	2000 m3/hour	
4	Isolated rectangular tin tubes for cooled air supply, connected to air conditioning chamber. All necessary bends and ceiling suspension included. 1000x450mm cross-section dimensions. Total length = approx. 30m See Annex 2 drawing.	YES	
5	Double freon DX heat exchanger installed into isolated tubes	Yes	
6	Power of each heat exchanger	18kW or higher	
7	Heat pump Min. 36 months warranty period, connected to air conditioning chamber (see Annex 2	YES	

	Drawing) 2 sets (working and spare) Both sets equipped with master/slave controlling unit		
8	Heat pump cooling power – power of each pump	12kW or higher	
9	Heat pump electric power – power of each pump	Max 6,5kW	
10	2 doors cooling chamber for biscuits made of min. 30 mm sandwich panels with large control glass window (see Annex 3 drawing): -dimensions (l/w/h) approximate: 153x120x220 cm -flexible tube for connection between cooled air supply tin tubes and air distributor inside the cooling chamber, diameter cca.250 mm 2 sets -flexible tube of cca.250 mm diameter for connection to facade grid for cold air supply during winter. Tube must be equipped with adequate fan and exchangeable and washable air filter. 2 sets -flexible tube of cca. 250 mm diameter for hot air exhaust to facade grid. Tube must be equipped with adequate fan. 2 sets Left and right cooling chamber room	YES	
11	-Cold air distributor inside the cooling chamber (see Annex 4 drawing). Drawing is only an idea. Distributor needs to spread the cold air intake across the trolley with cookies	YES	

12	POSSIBILITIES/FUNCTIONS Stainless steel valve for switch between condition air and fresh cold air supply in summer and winter	YES	
13	Stainless steel hood, dimensions (l/w/h)approx. 260x250x50 cm, equipped with flexible tube, diameter 300mm as a connection to facade grid and adequate fan inside the tube for fast exhaust of the steam from the baking oven	YES	
14	Hood fan exhaust capacity	2000m3/hour	
15	Rain protected facade grids: supply grid for clima chamber 60x60 cm,exhaust grid 80x60 cm	YES	
16	supply facade grid at the bottom of the hood 80x60cm with closing mechanism	YES	
17	All necessary electric installation	YES	
18	All necessary technical documentation for the successful operation and certificates	YES	
19	Education	min 8 hours	
20	Warranty	min 2 year	
21	Response time to service call	Max 5 days	

Hereby, I confirm that we fully understand the procurement subject, and that we are offering the total subject of procurement as defined in the technical specifications and in the Invitation for bids (turnkey system).

In _____, date _____

ON BEHALF OF THE TENDERER:

(Name, surname and signature of the authorised representative)