

Invitation to bid

Procurement No:
2023/12

21.11.2023.

Delicia d.o.o. d.d., for the purposes of the project “Let’s go Compostable” supported by a grant from Norway through the Norwegian Financial Mechanism 2014 - 2021, in the frame of the Programme “Business Development and Innovation Croatia”, announces the procurement of necessary equipment for production.

Project name:

Let’s go compostable, 2023/393966

Contracting Authority:

Name: Delicia d.o.o.
Address: Štrped 59, 52420 Buzet
OIB/VAT: HR02483986098
Phone: +385 52 669 019
Mobile: +385 91 662786

Contact:

First name, last name: Vlatko Horvat

Email: keksi@delicia.hr

Information about related entities:

There are no economic entities with which the contracting authority is in a conflict of interest based on the principle of avoiding conflicts of interest as defined by the procurement procedures.

Procurement description:

The subjects of the procurement is Cooling Chamber with autonomous cooling device.

Cooling chamber is used to cool down baked cookies before they can be packed.

Trolley on wheels, with cookies on trays, is extracted from gas oven and put into Cooling Chamber (Hladiona). Cooling is done in 2 chambers, left and right, positioned as in the attached drawing.

Cold air used for cooling should be provided by air conditioned chamber positioned in the boiler room. Heat pump with belonging heat exchanger will be used. Conditioned air will be supplied to the cooling location by tin tubes.

Cooling chamber will be made of sandwich panels with large controlling glass.

At area in front of the oven and before entrance to the Cooling chamber, stainless steel hood needs to be installed, in order to extract hot fumes before trolley enters cooling chamber. Air for normal hood circulation will come from façade grid which needs to be made.

Autonomous cooling device -> air conditioning chamber

The bidder is obliged to submit a bid that includes the total subject of procurement as described in detail in paragraph *Technical specifications*.

The general condition is that the subjects of procurement is complete with all necessary devices, equipment and components for full operation without the need for additional procurement of any parts or devices to make the equipment work and being fully operational. All costs, including equipment transportation, unloading, installation, commissioning and training need to be included.

Procurement involves a „turnkey system“.

"Or equivalent" applies to all items of the subject of procurement.

Estimated value of procurement:

Estimated value of procurement is 26.000,00 Euro without VAT.

Deadline and address for submission of bids:

The deadline for submission of bids is 7 calendar days and runs from the first day following the date of publication of this Invitation to bid.

Bids must be sent on e-mail address: keksi@delicia.hr

Documentation to be submitted by the bidder:

The bidder must submit the filled and signed bid form for the group it is bidding
ANNEX1_2023/12_Bid submission form – Cooling Chamber.

Annex 2 DELICIA – DRAWING

Annex 3 DELICIA -DRAWING -DETAIL

Annex 4 - DELICIA - DRAWING AIR DISTRIBUTOR

The alternative bids are not allowed.

The bids must contain the information on all required technical specifications and must meet every technical requirement defined in this specification.

Tenderers must submit their tenders either in English or in Croatian.

Deadline and venue for delivery of goods:

75 days from the signing of the Procurement Contract, location of the production site – Delicia d.o.o., Baraka 5, 52420 Buzet.

Terms and conditions of payment:

Payment:

- 40% in advance after signing the Procurement Contract,
- 40% prior to delivery upon bidder's confirmation about readiness of the equipment
- 20% after delivery, successful installation, commissioning and education, within 30 days, according to the invoice issued and provisions of the Procurement Contract

Awarding criteria:

After the deadline for submission of bids, all received bids will be evaluated, and the bid that meets all technical specifications and has **the most points** will be selected in the procurement procedure.

The points will be awarded as follows

- Lowest price – 70% of points
- Response time to service call-30% of points.

Provisions relating to the community of bidders (consortium):

Several economic operators may join forces and submit a joint bid, regardless of the arrangement of their mutual relationship. The responsibility of the members of the bidder's community is joint and several. If the bidder acts as a community of bidders, he is obliged to fill in *Table 1_Members of consortium* within relevant Bid Submission forms. A bidder who has submitted a bid independently may not participate in a joint bid at the same time. The joint bid must specify which part of the procurement contract (cost item, quantity, value, and percentage) will be performed by each member of the community of bidders.

The Contracting Authority shall pay directly to each member of the community of bidders for that part of the contract which he has executed unless the community of bidders determines otherwise.

Provisions relating to the subcontractors:

If the tenderer intends to subcontract part of the procurement contract to one or more subcontractors, he must fill in *Table 2_Information on subcontractors* for each subcontractor within *ANNEX1_2023/12 Bid submission form* of the Invitation to bid, i.e. the bidder must state the part of the Procurement contract he intends to subcontract. The participation of subcontractors shall not affect the bidder's responsibility for the performance of the procurement contract.

Additional information:

The bidder may request additional information at the latest by three (3) days before the deadline for submission of bids, at the e-mail address: keksi@delicia.hr

In case unsuccessful tenderers believe their tender has been unjustifiably rejected, or inappropriately rated, they may submit an appeal to a Fund Operator electronically (using the following email address: cro.innovation@innovationnorway.no), within five (5) days from the day of being notified.

Appeal must be written in English, appropriately argued, and supported by evidence, as appropriate. At the same time, copy of appeal must be sent to Contracting Project Promotor, who must send the entire package of Procurement Documents to Fund Operator immediately, and may provide its counterarguments to Fund Operator within five (5) days from receipt of copy of appeal.

Technical specifications:

The bidder is obliged to submit a bid 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		
<i>No.</i>	<i>Required specification</i>	<i>Required value/offered</i>
Cooling Chamber with Autonomous Cooling Device		
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 m ³ /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 Drawing) 2 sets (working and spare) Both sets equipped with master/slave controlling unit	YES
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 chambers 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	YES

	<p>-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</p> <p>-flexible tube of approx. 250 mm diameter for hot air exhaust to facade grid. Tube must be equipped with adequate fan. 2 sets</p>	
11	<p>Left and right cooling chamber room</p> <p>-Cold air distributor made of food grade stainless steel 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</p>	YES
12	<p>POSSIBILITIES/FUNCTIONS</p> <p>Stainless steel valve for switch between condition air and fresh cold air supply in summer and winter</p>	YES
13	<p>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</p>	YES
14	Hood fan exhaust capacity	2000m ³ /hour
15	Rain protected facade grids: supply grid for air conditioning 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