**Annex 4**

**Technical Description table**

**Lot 1:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Item** | **Generic Description/ UNDP specifications** | **Bidder’s specifications** | **Goods’ picture** |
| 1 | **Gas Food boiler 400 l:**   * hot and cold-water connection * boiling of products up to 50 +-10 min * automatic system for controlling and regulating the pressure and water level in the installed inter-luminaire space * slow power adjustment for boiling temperature fixation * exhaust valve of 1.5" * dimensions (mm): 1290\*1360\*1170 |  |  |
| 2 | **Machine for cutting boiled vegetables:**   * stainless steel material * electronic control panel, easy to use * completely removable (for machine and its accessories cleaning) * equipped with a series of cutting discs in various shapes * has a protection system on the press handle * designed for:  1. cutting products 2. cutting vegetables into different geometric shapes  * equipped with 5-10 disks * voltage: 220V * power: 1500W * productivity: 450-650 kg/h |  |  |
| 3 | **Bread slicing machine:**   * body: metallic, polymer-painted; on fixed wheels * voltage: 220V * power: 0,37 kW * efficiency: 500-600 pcs/ hour * number of knives: 30 * adjustable slicing width * dimensions (mm): 70\*70\*110 * passage height: 14 cm |  |  |
| 4 | **Electric frying pen (tilting):**   * laminated / ceramic steel * adjustable thermostat * integrated handles * anti-adhesion surface * anti-slip system * dimensions (mm): 900 \* 1510 * voltage: 220V * power: 15kvt |  |  |
| 5 | **Dishwashing machine:**   * connection to cold water (inlet temperature 10-15C) * efficiency of 2000 plates / hour * 3 washing stations:  1. pre-wash area with water temperature of 45C; 2. wash area with water temperature of 55C; 3. rinse area with water temperature of 85C.  * drying area * the washing process is totally automated * meets sanitary-ecological norms * voltage: 220V * power: 30-40kW * dimensions: 2360x700x1650 |  |  |
| 6 | **Electronic weighing scale 10-20 kg:**   * moisture and dust resistant * equipped with high-contrast and illumination LCD display * the keyboard has 20 buttons; the self-resetting function and exclusion of the vessel mass is provided * working temperature range: from -10 to +45 * working humidity range: from 15% to 85% * weighing limit:  1. maxim – 20 kg 2. minim – 10 kg  * index of a scale section: 2-5 g * maximum vessel weight - 15 kg * platform size: 300 x 240 + - 10 mm * autonomous consumption: DC 6V / 4A / hour * battery working time – 120 hours * scale correction class, medium (III) |  |  |
| 7 | **Electronic weighing scale 150-300 kg:**   * moisture and dust resistant * stainless steel platform * equipped with high-contrast and illumination LCD display * the keyboard has 20 buttons; the self-resetting function and exclusion of the vessel mass is provided * working temperature range: from -10 to +4 * working humidity range: from 15% to 85% * weighing limit:  1. maximum – 300 kg 2. minimum – 20/ 50 g  * index of a scale section 10 g * maximum vessel weight - 300 kg * dimensions (mm): 1000x1000x108 * autonomous consumption: DC 6V/4A/hour * battery working time – 150 hours * scale correction class, medium (III) |  |  |
| 8 | **Fuel pumps for singeing poultry:**   * gas cooker * number of gas burners: 1 |  |  |
| 9 | **Electric potato peeler:**   * power supply: 230 V * power: 950W * dimensions (LxDxH): 590x494x1105mm * capacity cleaning cycle: 20 kg * timer: 0-15 min * frame made of aluminum * stainless steel vessel * transparent cover * height adjustable legs |  |  |
| 10 | **Steam boiler:**   * boiler capacity 400l * heating: steam and electric * boiler temperature adjustment - from 0°C to 130°C * boiling of products (from 20°C to 95°C) with electrical heating within 90 min * steam consumption:  1. heating period - 57 kg 2. boiling period - 17kg  * control panel |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| **Technical Description table**  **Lot 2:** | | | |
| **Item** | **Generic Description/ UNDP specifications** | **Bidder’s specifications** | **Goods’ picture** |
| 1 | **Self-service line (for soups, solid food and salad compartment)**   1. **Hot self-service module with superstructure**  * made of stainless steel * includes tray guides, and curved glass * capacity: 4 cuvettes GN1 / 1 * heat: +30/ +90°C * thermostat * voltage: 220V * power: 2x1kW * dimensions: (LxDxH) 1470x700x850/1290mm * capacity: 4 cuvettes GN1 / 1  1. **Self-service module with open stand and refrigerated display case**  * power supply: 230V * power: 553kW * dimensions:(LxDxH): 150x700/1000x850/1290mm * capacity: 3 cuvettes GN1 / 1 * made of stainless steel * heat: +2/+8°C * tray guides  1. **Self service for trays, bread and tableware**  * dispenser module * length 700 mm * capacity: 3 cuvettes GN1 / 1 * dimensions: 700x600x1500 mm  1. **Neutral open support: 360 ° 660x510x570 mm**  * made of stainless steel |  |  |
| 2 | **Shelves for dishes:**   * made of stainless steel * dimensions (mm): (HxLxD) 1800\*1500\*600 * 4 shelves * weight on shelf 350 kg |  |  |
| 3 | **Bread storage rack:**   * made of stainless steel * 4 shelves * dimensions (mm): (HxLxD) 2000\*1500\*500 |  |  |
| 4 | **Products storage rack:**   * made of stainless steel * dimensions (mm): (HxLxD) 1960\*1200\*600 * 4 shelves * weight on shelf 250 kg |  |  |
| 5 | **Rack:**   * made of metal * dimensions (mm): (HxLxD) 1600\*500\*100 * 4 shelves * weight on shelf 450 kg |  |  |
| 6 | **Work table for processing raw products:**   * made of stainless steel * dimensions (mm): (HxLxD) 800\*1200\*850 * height adjustable feet to compensate for floor deformations * table surface made of foodstuff stainless steel with a thickness of 1.0 mm |  |  |
| 7 | **Work table for processing/ portioning cooked products:**   * made of stainless steel * dimensions (mm): (HxLxD) 800\*1200\*850 * height adjustable feet to compensate for floor deformations * table surface made of foodstuff stainless steel with a thickness of 1.0 mm |  |  |
| 8 | **Table for food waste disposing:**   * made of stainless steel * middle hole with 20 cm diameter * dimensions (mm): (HxLxD) 800\*1200\*650 |  |  |
| 9 | **Shower cabin:**   * tube material – acryl * walls material – glass * dimensions (mm): (HxLxD)110\*80\*1915 |  |  |
| 10 | **Double bowl sink bathtube:**   * made of stainless steel * dimensions of one section (mm): 800\*600\*300 * height adjustable feet to compensate for floor deformations |  |  |
| 11 | **Single bowl sink:**   * made of stainless steel * dimensions (mm): 850\*600\*600 * height adjustable feet to compensate for floor deformations |  |  |
| 12 | **Sink:**   * made of stainless steel * dimensions (mm): 850\*1500\*850 * height adjustable feet to compensate for floor deformations |  |  |
| 13 | **Container for vegetable:**   * iron case with wooden or plastic partitions * dimensions (mm): 1500\*1500\*1200 |  |  |