**Annex 4**

**Technical Description table**

**Lot 1:**

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| **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)
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| 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
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| **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
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