

**SECTION 8.0 SCHEDULE OF PRICE****8.4 KITCHEN EQUIPMENT SERVICES**

The tenderer shall complete this Schedule of Prices. The Government is under no obligation to accept the lowest tender and reserves the right to accept any tenders in part or full and to vary the quantities stated with no variation to the rates

The prices entered in this schedule shall be for the supply, installation, testing, and commissioning of the complete Kitchen Equipment Services and ancillary equipment in accordance with the requirements of the specification and drawing together with one year (12 months) maintenance and guarantee period as specified.

Where work is specified or incident to the contract and no corresponding payment item has been allowed for, the cost of such work shall be deemed to be included under the relevant items of work listed in the summary below.

**The breakdowns of prices are for major components in the schedule of prices and it is not exhaustive. It is the contractor's responsibility to price out for all scope of works as per tender drawings & specification even though is not specifically indicated in the schedule of prices.**

**1.0 GENERAL ITEMS**

Item	Description Of Equipment/Work	Qty.	Unit	Unit Price (RM)	Price (RM)
1	Preliminaries:				
	a. Insurances	1	lot	N/A	N/A
	b. Performance bond premium	1	lot	N/A	N/A
2	Preparation Of Document:				
	a. Contract Document (12 copies)	12	nos		
	b. Shop Drawing (12 copies)	12	nos		
	c. As Built Drawing	12	nos		
	d. Operation And Maintenance Manual	12	nos		
	e. Two copies of contract document and as-built drawing in CD format	12	nos		
3	Monthly Progress Report Inclusive of Digital Image or Photos.	1	lot		
4	Cost for Industrialised Building System (IBS) related works and coordination.	1	lot		
5	Painting of the complete system, Identification, Names Plates, etc. as per drawing and specification	1	lot		



Item	Description Of Equipment/Work	Qty.	Unit	Unit Price (RM)	Price (RM)
6	a Testing and Commissioning as per specification	1	lot		
	b Post Occupancy Testing and Commissioning as per specification Adjustments to the system controls such (Re-balancing, re-tuning, re-checking and re-adjustment etc.)	1	lot		
7	All Civil Works necessary for complete installation of the above systems include coring, cutting, digging, drilling, cart away debris, etc. and making good to S.O satisfaction.	1	lot		
8	One Year Maintenance During Maintenance and Defect Liability Period (Twelve Monthly)	1	lot		
9	Training and tuition as specified in tender document	1	lot		
10	Other Necessary Work Not Included Above But Necessary to Complete The Fire Fighting and Pumping System. ( Please Give Detail ):-  a. .... b. .... c. ....				
	<b>Total to be carried to SUMMARY OF PRICES of Section 3.0</b>				



## 2.0 **SYSTEM INSTALLED**

### 2.1 **Kitchen Equipment**

#### **B Blok Dewan Makan 600 Pelajar**

Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
<b>I.</b>	<b>RUANG PENERIMAAN/RECEIVING AREA</b>				
1	Stainless Steel Platform Trolley (Item No: RA-01)	1	no		
2	Digital Platform Weighing Scale (Item No: RA-02)	1	no		
3	Coconut Scraper (Item No: RA-03)	1	no		
4	Insect Killer (Item No: RA-04)	1	no		
5	Stainless Steel 4 Tiers Slatted Rack (Item No: RA-05)	2	nos		
<b>II.</b>	<b>RUANG PENYEDIAAN SAYUR, DAGING &amp; IKAN/ PREPARATION AREA</b>				
1	Stainless Steel 4 Door Upright Chiller (Item No: PA-01)	2	nos		
2	Stainless Steel Double Bowl Sink Table (Item No: PA-02)	2	nos		
3	Chopping Block c/w Stainless Steel Stand (Item No: PA-03)	2	no		
4	Stainless Steel Work Table c/w Solid Undershelf (Item No: PA-04)	1	no		
5	Stainless Steel Work Table c/w Solid Undershelf (Item No: PA-05)	1	no		
6	Stainless Steel Work Table c/w Solid Undershelf (Item No: PA-06)	2	nos		
7	Stainless Steel Single Bowl Sink Table (Item No: PA-07)	1	no		
8	Stainless Steel 4 Tiers Solid Rack (Item No: PA-08)	2	nos		
9	Insect Killer (Item No: PA-09)	2	nos		
<b>III.</b>	<b>RUANG MEMASAK/ COOKING AREA</b>				
1	Stainless Steel Tilting Kettle (Capacity: 45 Gallon) (Item No: CA-01)	2	nos		
2	Stainless steel Kwali Cooker c/w 36" Cast Iron Kwali (Item No: CA-02)	2	nos		



Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
3	Stainless Steel Boiling Pan c/w Stainless Steel Basket for Rice Cooker (Capacity: 30 Gallon) (Item No: CA-03)	1	No		
4	Stainless Steel Single Ring Kwali Range c/w 24" Cast Iron Kwali (High Pressure) (Item No: CA-05)	2	nos		
5	Stainless Steel Work Table c/w Solid Undershelf (Item No: CA-05)	1	no		
6	Stainless Steel Gas Griddle (Item No: CA-06)	1	no		
7	Stainless Steel Rice Cooker Counter (Item No: CA-07)	2	nos		
8	Portable Rice Cooker (Item No: CA-08)	8	nos		
9	Stainless Steel Kitchen Hood & Accessories (Item No: CA-09)	1	lot		
10	Stainless Steel Grease Filters (Item No: CA-09)	1	lot		
11	Stainless Steel Roof Duct c/w Centrifugal Fans, Control Panel & Accessories (Item No: CA-09)	1	lot		
12	Stainless Steel Mobile Worktable c/w Solid Undershelf (Item No: CA-10)	3	nos		
13	Insect Killer (Item No: CA-11)	1	no		
14	Stainless Steel 4 Tiers Solid Rack (Item No: CA-12)	3	nos		
15	Stainless Steel Food Pan c/w Cover (Item No: CA-13)	4	nos		
16	Stainless Steel 3 Tiers Service Trolley (Item No: CA-14)	3	nos		
<b>IV.</b>	<b>RUANG PENYEDIAAN MINUMAN/ DRINKING PREPARATION AREA</b>				
1	Ice Cube Machine (Item No: DP-01)	2	nos		
2	Stainless Steel Single Bowl Sink Table (Item No: DP-02)	2	nos		
3	Stainless Steel Floor Standing Water Boiler (Capacity: 80 Liters) (Item No: DP-03)	2	nos		
4	Stainless Steel Water Urn (Item No: DP-04)	4	nos		



Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
5	Stainless Steel Drink Preparation Cabinet (Item No: DP-05)	2	nos		
6	Insect Killer (Item No: DP-06)	2	nos		
<b>V.</b>	<b>BILIK SEJUK/ CHILLER ROOM</b>				
1	Stainless Steel 4 Tiers Slatted Rack (Item No: CR-01)	2	nos		
<b>VI.</b>	<b>BILIK BEKU/ FREEZER ROOM</b>				
1	Stainless Steel 4 Tiers Slatted Rack (Item No: FR-01)	2	nos		
<b>VII.</b>	<b>STOR KERING/ DRY STORE</b>				
1	Chrome Wire Shelving (Item No: DS-01)	2	nos		
<b>VIII.</b>	<b>RUANG SAJIAN/SERVERY AREA</b>				
1	Stainless Steel Mobile Warmer Container (Item No: SA-01)	2	nos		
2	Stainless Steel 2 Deck Overshelf (Item No: SA-02)	4	nos		
3	Stainless Steel Bain Marie c/w 5 Number Size Pan (Item No: SA-03)	4	nos		
4	Stainless Steel Ice Bin Counter (Item No: SA-04)	2	nos		
5	Stainless Steel Drink Preparation Cabinet (Item No: SA-05)	2	nos		
6	Twin Tank Juice Dispenser (Item No: SA-06)	4	nos		
7	Insulated Type Drink Dispenser (Item No: SA-07)	4	nos		
8	Insect Killer (Item No: SA-08)	4	nos		
9	Stainless Steel Tray Slide (Item No: SA-09)	2	nos		
10	Stainless Steel 'L' Shape Guide Rail (Item No: SA-10)	2	nos		
<b>IX.</b>	<b>RUANG BASUH PINGGAN/ DISHWASHING AREA</b>				
1	Stainless Steel Waste Disposal Trolley (Item No: WA-01)	1	no		
2	Stainless Steel Soil Dish Table c/w scrap hole (Item No: WA-02)	1	no		



Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
3	Pre-Rinse Faucet c/w 12" Ledge Type Add Bowl Filler (Item No: WA-03)	1	no		
4	Water Heater(Capacity: 30 Gallon) (Item No: WA-04)	1	no		
5	Stainless Steel Triple Bowl Sink Table (Item No: WA-05)	1	no		
6	Stainless Steel Clean Dish Table (Item No: WA-06)	1	no		
7	Stainless Steel 4 Tier Slatted Rack (Item No: WA-07)	1	no		
8	Insect Killer (Item No: WA-08)	1	no		
	<b>Total to be carried to SUMMARY OF PRICES of Section 3.0</b>				



## 2.2 Wet Chemical System

The contractor is required to design, supply, install and carry out all necessary test and commissioning to ensure a complete and safe operation of the system.

The complete wet chemical fire suppression system shall be installed complete with :

### A **Blok Dewan Makan 600 Pelajar**

Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
1	Wet Chemical Agent Tank c/w Chemical	1	no		
2	Spring Loaded Regulated Release Mechanism	1	lot		
3	Regulated Actuator Assembly	1	lot		
4	Nozzle c/w Blow Off Cap	1	lot		
5	Nitrogen Gas Cartridges	1	lot		
6	Fusible Link	1	lot		
7	Sign Board	1	no		
8	Remote Manual Pull Station	1	no		
9	Actuation & Expellant Gas line piping	1	Lot		
10	Distribution Piping	1	lot		
11	Detector and Bracket	1	lot		
12	Stainless Steel cable	1	lot		
13	Manual Shut-off Valve	1	no		
14	Automatic Shut-off Valve.	1	no		
	<b>Total to be carried to SUMMARY OF PRICES of Section 3.0</b>				



### 2.3 Liquefied Petroleum Gas (LPG) System

The contractor is required to design, supply, install and carry out all necessary test and commissioning to ensure a complete and safe operation of the system. The tender drawing is only the indicative layout of the proposed system and as a guide to contractor to price the tender.

#### A **Blok Dewan Makan 600 Pelajar**

Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
1	Auto-Change Over Valve Regulator	1	no		
2	2nd. Stage Regulator.	1	lot		
3	High Pressure Gauge	1	lot		
4	Low Pressure Gauge	1	lot		
5	Ball Valves.	1	lot		
6	Non-Return Valve	1	lot		
7	Emergency Shut-Off Valve.	1	lot		
8	Automatic Gas Shut-Off Valve	1	lot		
9	Pig Tails c/w connectors, check valves	8	nos		
10	Cylinder Manifold	1	lot		
11	Signages and sample	1	lot		
12	Gas piping, brackets & fittings	1	lot		
13	LPG Gas Cylinder	8	nos		
14	Other Works Necessary for Completion of the above System:				
	a. _____				
	b. _____				
	<b>Total to be carried to SUMMARY OF PRICES of Section 3.0</b>				





## 2.4 COLD ROOM SYSTEM

Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
<b>I.</b>	<b>WALL, CEILING AND FLOOR INSULATION</b>				
	Pre-insulated wall, ceiling and floor c/w finishes				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		
<b>II.</b>	<b>CONDENSING UNIT</b>				
	Condensing unit c/w compressor and other associated accessories.				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		
<b>III.</b>	<b>EVAPORATOR</b>				
	Evaporator unit c/w Fan, Heater, and Other Necessary Accessories				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		
<b>IV.</b>	<b>REFRIGERANT PIPING</b>				
	Copper refrigerant piping c/w fittings and other necessary accessories				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		
<b>V.</b>	<b>DRAIN PIPING</b>				
	PVC Drain piping c/w other necessary accessories				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		
<b>VI.</b>	<b>CONTROL PANEL</b>				
	Control Panel c/w individual ELR and other necessary accessories				
	a. Chiller Room	1	lot		
	b. Freezer Room	1	lot		



Item	Description of Equipment/Works	Qty.	Unit	Unit Price (RM)	Price (RM)
<b>VI.</b>	<b>GENERAL WORKS</b>				
1	Installation inclusive of coring, haking, punching holes in walls and floors, etc. and making good, etc.	1	Lot		
2	Testing & Commissioning	1	Lot		
3	Sample Board, Sample of Workmanship (Mock-up) for the approval of the S.O	1	Lot		
	<b>Total to be carried to SUMMARY OF PRICES of Section 3.0</b>				



### 3.0 SUMMARY OF PRICES

The total tender sum for the Supply, Delivery, Installation, Testing and Commissioning inclusive of one year (1 year) servicing and maintenance for the Kitchen Equipment system and ancillary work is as follows :-

Item	Description / Item	Price (RM)
<b>1</b>	<b>General Items</b>	
<b>2.1</b>	<b>Kitchen Equipment</b>	
A	Blok Dewan Makan 600 Pelajar (B4)	
<b>2.2</b>	<b>Wet Chemical System</b>	
A	Blok Dewan Makan 600 Pelajar (B4)	
<b>2.3</b>	<b>LPG System</b>	
A	Blok Dewan Makan 600 Pelajar (B4)	
<b>2.4</b>	<b>Cold Room System</b>	
	<b>TOTAL TO BE CARRIED IN THE FORM OF TENDER</b>	

**TOTAL (to be carried to Form Tender)**

(RINGGIT MALAYSIA \_\_\_\_\_  
\_\_\_\_\_)

Tandatangan Pentender: \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_

Tandatangan Saksi : \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_

**4.0 SCHEDULE OF DELIVERY, INSTALLATION & COMMISSIONING**

The tenderer shall submit the following information ascertaining his capability to complete the work by the stipulated date:

No.	Item	Weeks
1	Delivery period of equipments from award of tender	
2	Installation period required	
3	Testing and commissioning of the system	2
	<b>Total weeks as indicated in the Form of Tender</b>	

Notes: The whole work shall be completed before the date of completion of the Main Contractor

Tandatangan Pentender : \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_

Tandatangan Saksi : \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_



## 5.0 SCHEDULE OF RATES FOR THE COMPREHENSIVE SERVICE AND MAINTENANCE

The tenderer is to note that **the cost quoted for this shall not be included in the tender price** but quoted separately in the table below and it will be binding in the event that the Government decides to accept them immediately after the guarantee period.

These rates should not be subjected to variation for the period of 3 years after the free maintenance period

The Specification for the Comprehensive Service and Maintenance is in **Section 5**.

RATES BASED ON CONTRACT PERIOD OF THREE YEARS ONLY

For Service and Maintenance of the Kitchen Equipment Services at the above premises in strict accordance with the Tender Specifications and for supply of all consumable materials as and whenever required and to provide emergency repair service during normal working hours and overtime hours as required.	Charge Per Year (RM)
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Tandatangan Pentender : \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_

Tandatangan Saksi : \_\_\_\_\_

Nama Dan Alamat : \_\_\_\_\_  
( Dengan Cop ) \_\_\_\_\_

Tarikh : \_\_\_\_\_