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REQUEST FOR QUOTATION

RFQ NO: KHC/RFQ/04/2025


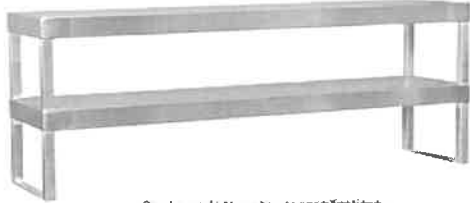

RFQ NAME: INFRASTRUCTURE LIST FOR KING HINTSA – CENTANE CAMPUS INDUSTRIAL KITCHEN




Specification Enquires: Ms. Ngcaba
Contact Details: 079 598 7710
Email: nngcaba@khc.edu.za



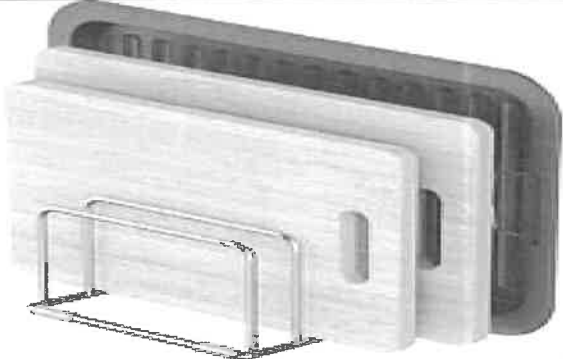
SCM Queries: Mr. N Mlokoti
Contact Details: 047 401 6400


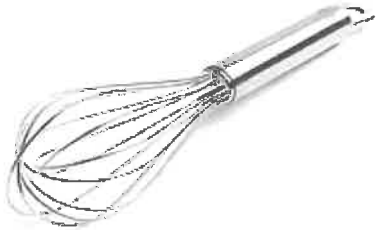

REQUISITION SPECIFICATION

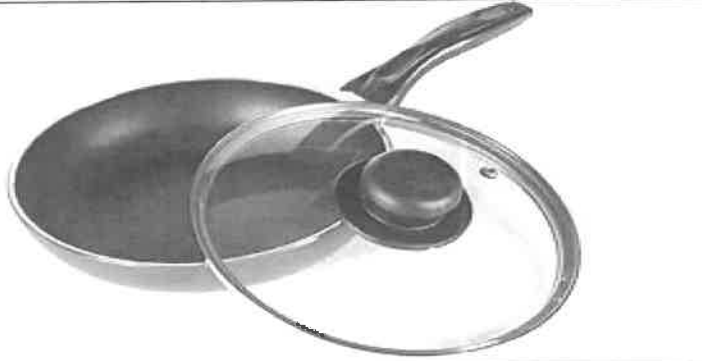
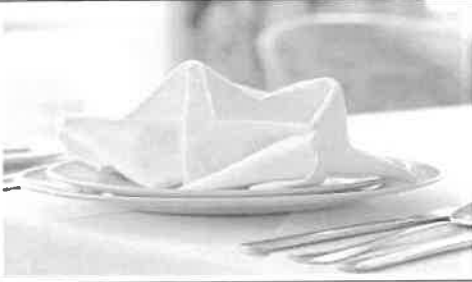

NO.	ITEM/DESCRIPTION	QUANTITY	SPECIFICATION	PICTURE
			ALL THE ITEMS BELOW WILL BE ENGRAVED/EMBROINDED WITH (KHC-CEN)	

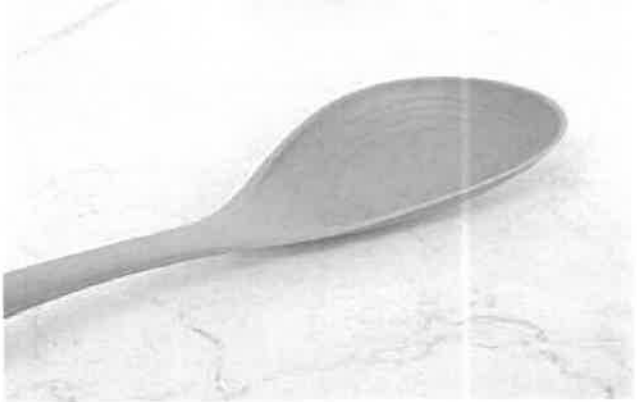
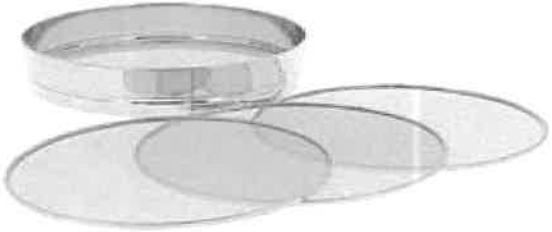
1.	Hot pass 1 tier	1	<p>STAINLESS STEEL</p> <ul style="list-style-type: none"> • Keeps food warm at the right temperature to be served • Easy pass-through and access from kitchen • Can be used as a plate warmer 	
2.	Cold pass 1 Tier 1000	1	Stainless steel	 <p>- Can be made to customer specifications -</p>
3.	Pot Rack	2	<p>Stainless steel</p> <p>A pot rack is a functional piece of <u>kitchen</u> furniture that is used to hang or store <u>cooking pots</u> and pans. Steel, wood, wrought iron, and a few other metals are the most common types of materials used for pot racks</p>	




4.	Hand blender (650watt)	10	<ul style="list-style-type: none"> • Blending soups and sauces • Making smoothies and juices 	
5.	Stand Mixer 5L and 1 20L	5	<p>A stand mixer is a kitchen appliance used for making dough, bread, cakes pies among many others. It is equipped with a powerful motor that can handle all sorts of mixing tasks, from thick dough to eggs, within the shortest time possible. It also features a mixing bowl that holds ingredients</p>	
6.	Food Processor (Cooking)	5	<p>A food processor is a versatile kitchen appliance that can quickly and easily chop, slice, shred, grind, and puree almost any food.</p>	


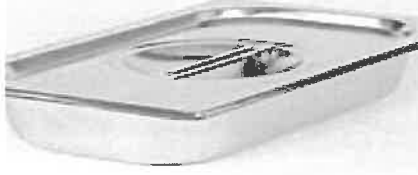


7.	Measuring cup set	40	Plastic – 500ml, 250ml, 100ml, 75ml, 50ml	
8.	Spatula	40	Silicon	
9.	Stand for cutting boards	10	Stainless	


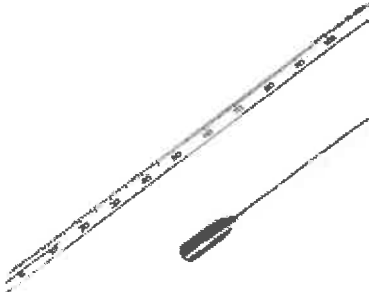

10.	Chinois	10	It is used to strain custards, purees, soups, and sauces, producing a very smooth texture. It can also be used to dust food with a fine layer of powdered ingredient.	
11.	Ballon whisk	40	(40-35cm)	
12.	Ballon whisk	40	(10"/250mm)	

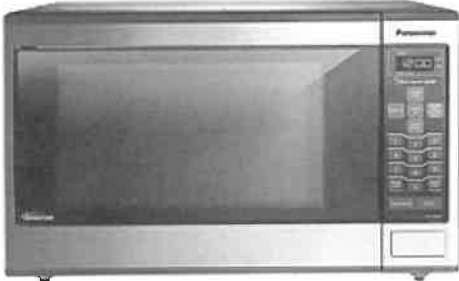


13.	Frying pan	40	(28 cm, induction) non-stick	
14.	Napkin	50 each colour	Cotton (black and mustard)	
15.	Ladle	40	(8.0 cm, 120ml, 4oz,32cm handle	




16.	Basting spoon (37cm handle)	40	<ul style="list-style-type: none"> • Basting: Choose a basting spoon with a long handle and a shallow bowl for precise basting of meats and vegetables. • Serving: Opt for a serving spoon with a wide bowl and a sturdy handle for effortless serving of soups, stews, salads, and desserts. 	
17.	Four/drum sieve (37cm , 1mm mesh)	20	<p>The drum sieve separates coarse impurities such as pieces of straw, bag tapes, paper, pieces of wood, and corn (maize) leaves and cobs, etc. This protects downstream processing.</p>	


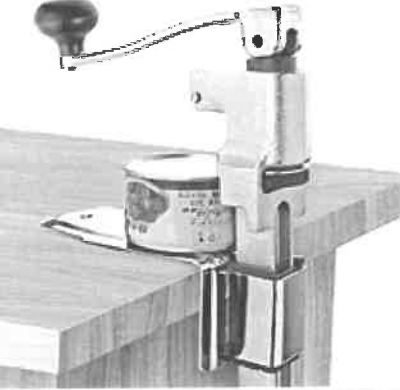

18.	Bouillon conical sieve (20-24cm)	20	Stainless steel	
19.	Gastronorm (530x320x20)	40	<p>Vacuuming without bags in Gastronorm containers, ideal for keeping food fresh, available in 4 sizes from 1.4 to 26 litres. Premium quality made of 1.25 mm thick stainless steel with wide-shouldered highly polished edge for presentations in the party and catering field, for top quality self-service.</p>	
20.	Gastronorm (530x320x65)	40	<p>Gastronorm pans are designed to give outstanding performance, day after day, in all busy catering establishments. Suitable for cooking, storage, re-heating, transportation, blast chilling and presentation. An essential piece of catering.</p>	




21.	Gastronorm	40	(530x320x40)	
22.	Gastronorm	40	(327x265x20)	
23.	Gastronorm	40	(265x164x40)	
24.	Gastronorm	40	(176x164x65)	
25.	Vacuum pack Machine	2	<p>A vacuum packing machine is a device that removes air from a package before sealing it. It is composed of a vacuum system, inflation system, electrical system, and pneumatic control system. Vacuum sealing keeps food fresh by removing the oxygen, which bacteria and mould need to grow</p>	

26.	Thermometer (IR)	5	<p>An infrared thermometer is a thermometer that infers temperature from a portion of the thermal radiation emitted by the object being measured. It works by bouncing an infrared beam off an object and measuring the heat differential.</p>	
27.	Thermometer (Stick)	10	<p>A stick on thermometer ranging from 18°C - 34°C, with reflective colour to show the temperature. Use on fermentation buckets / containers. Pull off the backing paper and stick on to any vessel to monitor temperature.</p>	
28.	Blender	2	<p>As it appears on the picture</p>	




29.	Microwave	1	30L	
30.	Storage boxes for dishes	5	<ul style="list-style-type: none"> Storing dishes in boxes offers protection, organization, and space optimization. Utilize sturdy boxes, dividers, and packing materials to ensure the safety and accessibility of your dishware during moves or storage. 	
31.	Clock (Analog)	2		

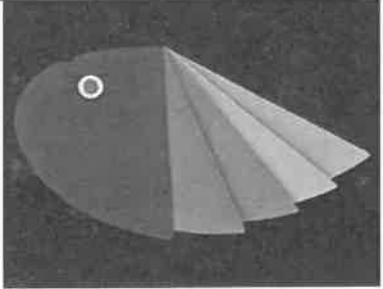



32.	Dinner Knife	100	Stainless steel	
33.	Dinner Fork	100	Stainless steel	
34.	Tablespoon	100	Stainless steel	




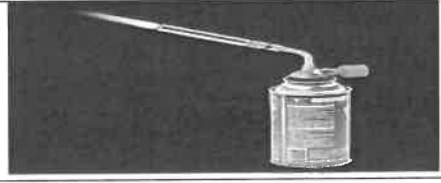
35.	Scale	4	(electronic, digital)	
36.	Hand can opener	4	Stainless steel	
37.	Paring Knife	40	Victorinox	

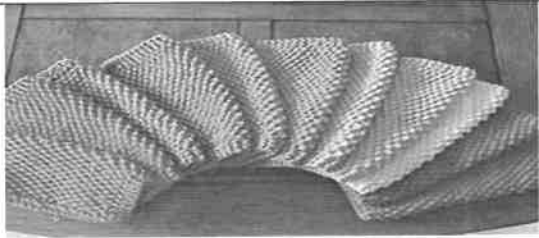




38.	Sauteuse set	40	(1.1L, 2L, induction) (9 Of each)	
39.	Waste Bin	2	(240L)	
40.	Mixing bowls	40 × each	<ul style="list-style-type: none"> · 6.61 inch/16.8cm x 80 · 7.6 inch/19.3cm x 80 · 9.56 inch/24cm x 80) 	





41.	Ice maker	1	Industrial (stainless steel)	
42.	Sauteuse set	40	1.1L non-stick	
43.	Sauteuse set	40	2L non-stick	
44.	Cooking pot set	40	1.4L non-stick	

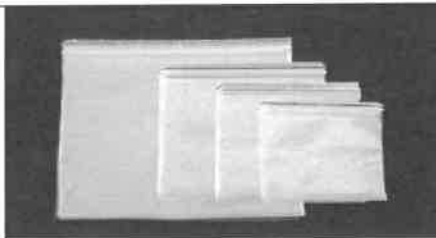


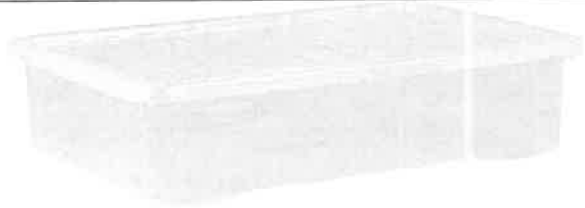


45.	Cooking pot set	40	2.2L non-stick	
46.	Cooking pot set	40	3.1L non-stick	
47.	Cooking pot set	40	5.3L non-stick	


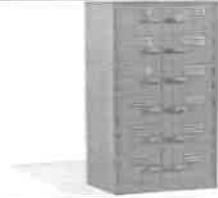



48.	Silicon bowl Scraper	40	Silocon	
49.	Sauteuse Set	40	500ml	
50.	Sanitising Bucket	40	5 litre (square/rectangle) Blue, Green, Red	
51.	Juice squeezer for lemon (manual)	10	Stainless steel	



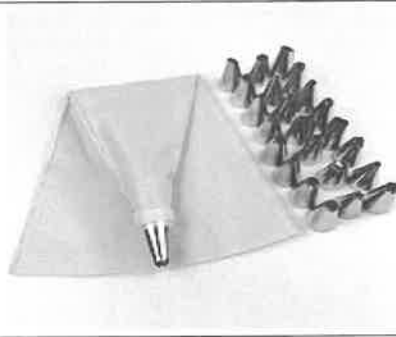
52.	Potholder for hot	20	Linen (cotton) resistible for hot pots	
53.	Butane gas stove	6	Portable gas stove	
54.	Fuel	10	(Butane)	
55.	Torch Burner cassette	5		



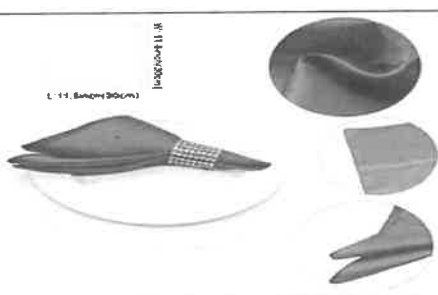
56.	Dishcloths (stockinette)	100	Cotton	
57.	Table cloth for presentation table (Cooking)	8	8-seater table	
58.	Appetizer plate	100	(24cm) porcelain rectangular (white)	
59.	Soup plates	100	(round, deep, 23cm)	
60.	Soup terrine	5	Stainless steel	






61.	Main course plate	100	(30cm) porcelain rectangular (white)	
62.	Sauce bowl porcelain	50	Porcelain (white)	
63.	Plate cloche	15		
64.	Dessert plate	100	(20cm) porcelain (white)	






65.	Packages with zip-Lock	100	Large, small and medium	
66.	Waffle towel	50	(1m) 100% cotton	
67.	Potholder for hot	20	Heat resistant	
68.	Storage food box	10	(stackable) 46L	
69.	Disposable Vinyl gloves	100	(small/petite) (cooking) box	
70.	Disposable Vinyl gloves	100	(large/petite) (cooking) box	






71.	Disposable Vinyl gloves	100	(medium) (cooking) box	
72.	Cabinet (Locker)	10	Stainless steel	
73.	Chair - Type 1	50	Bologna chair (original genuine leather)	
74.	Coffee machine and Grinder	1	Nuova Simonelli, Model Aurelia Wave Volumetric 2GR	
75.	Ice cream scoops	5	Stainless steel	

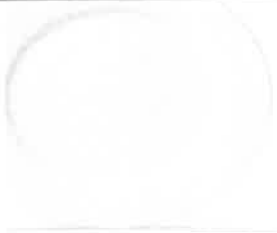



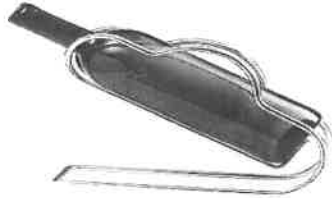
76.	Trash bin	2	(150L) (Red/Green/Black/Blue/yellow)	
77.	Cutting Board Set Red	40 each colour	Red, Yellow, Blue, Brown, Green and White	
78.	Piping Bags	40	Plastic with nozzles	

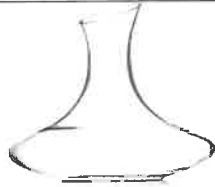




79.	Steel table rectangular	5	Steel	
80.	Tablecloth 1.8 x 1.2	2	White (rectangular)	
81.	Napkin 30cm x 30cm	60 each	Colour; White, Black and Mustard Cotton	


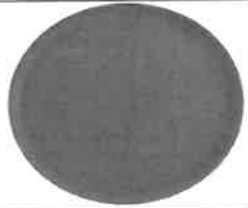



82.	Table/round 1.2m diameter	10	Folded	
83.	Tablecloth round 1.5m diameter	10	Black	
84.	Wine red glasses	100	Rounded and with a larger bowl	
85.	Wine white glasses	100	Tulip shaped	
86.	Champagne glasses	100	Tall and thin	





87.	Brandy ballon glasses	100	Short stem and a wide bowl	
88.	Hi-ball glasses	100	For serving mixed drinks	
89.	Cocktail glasses (Martin)	100	For serving cocktails	
90.	Hurricane Glass		For serving cocktails	
100	Whisky glass	100	Small thin – walled glass Flat – bottomed glass with no stem	




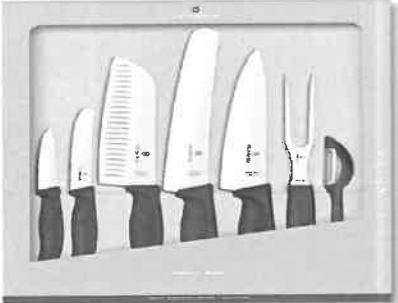
101.	Fish fork	100	Stainless steel	
102.	Fish knife	100	Stainless steel	
103.	Dessert spoon	100	Stainless steel	
104.	Dessert fork	100	Stainless steel	
105.	Butter knife	100	Stainless steel	

106.	Side plates	100	Porcelain (white) round 19cm	
107.	Cruet set	10	Glass (for salt and pepper)	
108.	Ice buckets	10	Stainless steel	
109.	Fork and spoon (service cutlery)	20 each	Stainless steel (for serving)	
110.	Wine cradle	10	Stainless steel	

111.	Wine decanter	10	Glass	
112.	Cocktail shaker	5	Stainless steel	
113.	Bar spoon	20	Tall spoons (stainless steel)	
114.	Tot measure	20	25ml	
115.	Optic measure	10	25ml (measuring and dispense spirits)	

116.	Drip mat	20	Black (rubber)	
117.	Salver (tray)	20	Black (non-slip)	
118.	Dough Divider	10	Metal	
119.	Dough/Pastry/Sheeter	1	Key Information. External dimensions, Width: 2380 mm. External dimensions, Depth: 890 mm. External dimensions, Height: 1265 mm. Net weight (kg): 160.	
120.	Glass washer	1	Undercounter Glasswasher . Model, MODU40. Tank capacity , LT, 11. Boiler capacity , LT, 3. Power supply, V, 220. Max power rating, AMP/KW, 12.4/2.8	

121.	Vacuum pack machine with gas flush	1	Product Specifications ; Electricity, 220V, Single Phase ; Pumo/ seal power, 0.3kW / 0.7kW ; Dimensions, 370 x 500 x 375mm high ; Chamber size, 320 x 380 x 75mm deep.	
122.	Provers	2	Dough prover	
123.	Smoking Cabinets and Cooking	1	Cabinet that has enough space to hang fish, smoke 2-3Kg of cheese or butter, and is perfect for smoking your own bacon.	
124.	Wrapping Machines	1	Wrapping Machine 430mm HWM-430	

125.	Waffle machine		Double Waffle Machine – Rotating	
126.	Rolling pins	40	Silicon	
127.	Serving spoons set	40	<ul style="list-style-type: none"> • 1x cutlery hanger • 1x two-tine fork • 1x solid spoon • 1x perforated spoon • 1x ladle • 1x spatula/lifter • 1x skimmer 	
128.	Chefs' knives set	40	<u>Victorinox</u> Swiss Classic Knife Block Set, 9-Piece	

129.	Chafing dishes (dome like shape) gold (ROUND AND RECTAGULAR)	(20) 10 each		
130.	Muffin pans	40	Kitchen silicone 12 cup muffin pan	
131.	Cake tins (round} non - stick (springform)	20 x 10cm 20 x 20cm	Aluminium Non-Stick	
132.	Cake tins (square)	20 x 10cm 20 x 20cm	Aluminium Non-Stick	

133.	Flan pans	40	With a diameter of 250mm Aluminium Flan Tin · Mini Flan Pan · Non-Stick Flan	
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Important information:

Please submit the following compliance documents:

Mandatory requirements

1. Valid SARS Tax Clearance Certificate or pin
2. Central Supplier Database Registration proof (all report pages)
3. Copy of company registration certificate
4. Completed SUPPLIER declaration forms (SBD 4 Obtainable from the website)

Additional requirements

1. Completed SBD 6.1 Preferential points claim form and submission of applicable documents outlined on Specific goals document (Obtainable from the website)

2. Certified copy/ies of ID of director(s) (not older than 6 months certification)

All quotations and compliance MUST be emailed to the following address: nmlokoti@khc.edu.za

Closing Date: 18 February 2025 Time: 10:00am

PLEASE NOTE THAT NO LATE SUBMISSION WILL BE ACCEPTED