

**Call for Quotations for the procurement of various machinery/equipment for a bakery including : Glazing System, Bread Ovens, Freezer Room, Proofers, Automatic Encrusting Machine, Automatic Slicing Machine, Fully Automatic Packing Machine & Collecting Belt, Semi-Automatic Packaging Machine, Semi Industrial Bread Slicer, Bagel Machine, Bread Crates.**

**NB: Submission Deadline - WEDNESDAY 3<sup>RD</sup> July 2019**

Lot Number	Machinery/Equipment	Specifications
1	Glazing System, for the covering with fat based or compound chocolate	<p>Control elements in direction of travel on the right, 440mm of range, wire mesh belt for product transport, gear motor class, storage of transportation shafts with closed sealed flange type bearings; 100 litre with water bath heated material container including crumb screen, material circulation over high grade steel rotary pump, internal stepless heating system adjustable over digital controller, welded frame construction with two doors in frame, heating coil and hot air blower in housing, over the conveyor belt</p> <ul style="list-style-type: none"> <li>• <b>Rack:</b> rack made of edged stainless high-grade steel with 2 mm material thickness</li> <li>• <b>Material covering over:</b> glaze curtain, stripe device, bottom covering</li> <li>• <b>Flow medium:</b> fat-based chocolate, compound chocolate, cake casting</li> <li>• <b>Medium Temperature:</b> up to max 45C over water bath heated material container with agitator</li> <li>• <b>Medium pressure:</b> up to max. 8.0 bar</li> <li>• <b>Material pipes:</b> 1.4301, 1.4401, food hose with nbr-inner tube</li> <li>• <b>Control functions:</b> belt On/off, heating on/off, pump on/off, agitator on/off, adjustable production speed from approve 3.0 – 10 m/min</li> <li>• <b>Special requirements:</b> <ul style="list-style-type: none"> <li>○ <b>Against surcharge:</b> stripe device with 3 different insets</li> <li>○ <b>Operational voltage:</b> 400V 50Hz</li> <li>○ <b>Security:</b> 16A</li> <li>○ <b>Enclosure:</b> IP55 nach DIN EN 60 034-5/4.88</li> <li>○ <b>Total length:</b> 1800 mm ±400</li> <li>○ <b>Total width:</b> 1200 mm ±200</li> <li>○ <b>Total height:</b> 1350 mm±500</li> <li>○ <b>Working height:</b> 950 mm ±10</li> <li>○ <b>Working width:</b> 440mm ±10</li> </ul> </li> </ul>

<p><b>2</b></p>	<p>GAS COMBUSTION DECK OVEN</p>	<p>COMBUSTION DECK OVEN WITH 4 STATIC BAKING CHAMBERS. COMPLETE WITH STEAM GENERATOR WITH DIRECT REGULATION FOR EACH CHAMBER, REFRACTORY CEMENT, ELECTROMECHANICAL OR DIGITAL CONTROLS,</p> <ul style="list-style-type: none"> <li>• ELECTRICAL POWER 3Kw</li> <li>• THERMAL POWER 90 Kcal</li> <li>• DEPTH 2980mm ± 200mm</li> <li>• CHAMBER DEPTH 1600mm ± 200mm</li> <li>• CHAMBER WORKING HEIGHT 1800mm ± 200mm</li> <li>• BAKING SURFACE 11 <sup>2</sup>m ± 0.5</li> </ul> <p>INTEGRATED LOADER MANUAL OR ASSISTED WITH OPTION TO LOAD ON EITHER SIDES</p>
<p><b>2B</b></p>	<p>ROTARY COMBI OVEN</p>	<p>ROTARY COMBI OVEN WITH ADJUSTABLE BAKING AIR CIRCULATION, AUTOMATIC STEAM VALVE, EXTERNAL PANELLING, ELECTROMECHANICAL CONTROL PANEL, RACK WITH PLATFORM, INVERTER</p> <ul style="list-style-type: none"> <li>• ELECTRICAL POWER 2Kw ±</li> <li>• THERMAL POWER 55Kcal ±</li> <li>• BAKING SURFACE 8.6<sup>2</sup>m ±</li> <li>• WIDTH 1330mm ± 100mm</li> <li>• DEPTH 2050mm ± 100mm</li> <li>• HEIGHT 2330mm ± 100mm</li> <li>• NUMBER OF TRAYS 18</li> <li>• TROLLEY SIZE 600x800mm</li> </ul>
<p><b>3</b></p>	<p>COLD ROOM</p>	<p>COLDROOM WITH ANTI ROOM COMPLETE WITH FLOORING CURTAINS AND HINGED DOORS WITH CLEAR OPENINIG 900mm WIDE.</p> <ul style="list-style-type: none"> <li>• EXTERNAL DIMENSIONS 20270x4470x2470 (WxDxHmm)</li> <li>• INTERNAL DIMENSIONS 2200x4200</li> <li>• PANEL THICKNESS 140mm</li> <li>• RAMP</li> <li>• TEMPERATURES -20°C (MAIN ROOM)</li> <li>• TEMPERATURES 0/+5°C (ANTI ROOM)</li> <li>• TOTAL EVAPORATORS 3</li> <li>• MOTOR TN 7.5HP± SEMI ERMETIC</li> <li>• MOTOR BT 7.5HP ± SEMI ERMETIC Qty2</li> <li>• TROPICAL MOTORS</li> <li>• HACCAP CONTROL</li> <li>• ELECTRONIC CONTROLERS</li> <li>• GAS 404 OR 452A</li> <li>• COPPER DISTANCE 35Mtr APPROX</li> </ul>
<p><b>4</b></p>	<p>Proofer</p>	<p>2 (Two) Retarder-Proofer rooms:</p> <ul style="list-style-type: none"> <li>• 20 trolleys measuring 65cms x 82cms x 190cms(h)</li> </ul>

		<ul style="list-style-type: none"> <li>• Touch screen controls</li> <li>• Door No 1: sliding door cm 120 on cm 477 slide on the left</li> <li>• External dimensions: cm 477x337x257h structure</li> <li>• Internal dimensions: cm 453x293x207h</li> <li>• Clear opening: cm 120x207h</li> <li>• Thickness insulated panels: mm 70</li> <li>• Interior fitting: walls and ceiling INOX AISI 304 – Floor: phenolic, brown colour, thickness cm 1</li> <li>• External finished: white, plastified sheet cover</li> <li>• Floor and ceiling: galvanised steel sheet</li> <li>• Reinforced floor for trolleys</li> <li>• Built in room with threshold connection included</li> <li>• Humidification system, cyclical injecting type that can work with any limestone concentration</li> <li>• Temperature control range: -10C / +40C</li> <li>• Humidity control range: 65%/90%</li> <li>• “ASC Air Speed Control included</li> <li>• Input voltage: 400V 3F+N+T+50Hz</li> <li>• Max Absorbed power W22000</li> <li>• Compressor rated power: Hp 5,0</li> <li>• Heated power: W 13040</li> <li>• Humidification power: W6900 (powered)</li> <li>• Max Absorbed current: A 34,0</li> <li>• Refrigerant gas: R404A</li> <li>• Remote condensing unit: max 15mt</li> <li>• Without house and without soundproof</li> <li>• System provided with nitrogen pressure</li> <li>• System provided not assembled.</li> </ul>
<b>5</b>	Automatic Encrusting Machine	<p>AUTOMATIC ENCRUSTING MACHINE TO PRODUCE VARIOUS TYPES OF SHORTBREAD, COOKIES FOOD AND SNACKS WITH OR WITHOUT FILLINGS ADOPTING FOOD GRADE STANDARDS AND SAFE PRODUCTION.</p> <ul style="list-style-type: none"> <li>• CAPACITY 70-120Pcs/min</li> <li>• PRODUCT WEIGHT.10-200g/Pcs</li> <li>• POWER 220/440v</li> <li>• STRUCTURE IN S/STEEL 304</li> </ul>
<b>6</b>	AUTOMATIC BUN SLICER	<p>BUN SLICER</p> <ul style="list-style-type: none"> <li>• Bun Slicer</li> <li>• Capacity: 8000 per hour</li> <li>• Range: 60 – 100mmØ; 25 – 80mm H</li> </ul> <p>OPTION TO BE COMBINED WITH PILLOW PACKING MACHINE ITEM LINE №7</p>
<b>7</b>	SEMI/FULLY AUTOMATED PILLOW PACKING MACHINE	<p>PILLOW PACKING MACHINE IN STAINLESS STEEL WITH PERMANENT HEATED SEALING, CROSS SEALING WITH INTEGRATED CUTTING KNIFE</p>

		<p>(SEPERATLY EXCHANGABLE) OR ELECTROMECHANICAL SEALING JAWS. PROGRAMMABLE CONTROLLED, TOUCH PANEL, 100± PROGRAMMES, DIRECT DRIVES, INFEEED TRANSPORT CONVEYOR, SAFTEY GUARDS, CE CERTIFIED, SAFTEY STANDARDS EN 1SO 13849-1</p> <p>TECHNICAL DATA.</p> <ul style="list-style-type: none"> <li>• PASSING HEIGHT. 220mm</li> <li>• LENGTH SELAING. CONTINUOUSLY WORKING</li> <li>• FILM WIDTH MAX. 650/650 CENTRE FOLDED FILM</li> <li>• DIAMETER OF FILM. 400mm</li> <li>• ELECTRIC CONNECTION. 400V 50Hz</li> <li>• COMPRESSED AIR CONNECTION</li> <li>• WORKING HEIGHT. 850mm ± 50mm</li> </ul>
8	SEMI AUTOMATIC PACKING MACHINE	<p>PACKING MACHINE THAT CAN BE COMBINED WITH ITEM №6 &amp; 7. WITH KWIK LOCK CLOSING SYSTEM TO COMBINE WITH MAY DIFFERENT BREAD SLICERS FOR SLICED BREAD OR TO COMBINE WITH A STAND ALONE BAG BLOWER FOR EASY OPENING AND LOADING OF UNSLICED BREAD , BUNS AND ROLLS INTO PRE MADE WICKET BAGS.</p> <p>SPECS:</p> <ul style="list-style-type: none"> <li>• MAX CAPACITY 2400/Hr DEPENDING ON PRODUCTS</li> <li>• PRODUCT RANGE 140-350mm L, 80-200mm W, 70-150mmH.</li> <li>• VOLTAGE. 400V 50Hz</li> <li>• KWIK LOCK 872 XLS OR 1082 J8</li> <li>• BAG BLOWER</li> <li>• LABEL MASTER</li> <li>• DATE CODER</li> </ul>
9	BREAD SLICER	<p>SEMI INDUSTRIAL BREAD SLICER BENCH TYPE HORIZONTAL LOADING</p> <ul style="list-style-type: none"> <li>• QTY. 1</li> <li>• BLADES PITCH 8-9-10-11-12-14-15-16-18 mm</li> <li>• POWER. 0.75Kw ±</li> <li>• VOLTAGE. 400V 50Hz</li> </ul>
10	BREAD SLICER	<p>SEMI INDUSTRIAL BREAD SLICER WITH CONTINUOUS LOADING WITH MOTORISED BELTS AND ADJUSTABLE SPEED.</p> <ul style="list-style-type: none"> <li>• QTY.1</li> <li>• BLADES PITCH 8-9-10-11-12-14-15-16-18 mm</li> <li>• POWER. 1.3Kw±</li> <li>• VOLTAGE. 400V 50Hz</li> </ul>

<b>11</b>	BAGEL MACHINE	BAGEL MACHINE COMPLETE WITH DOUGH DIVIDER AND BAGEL FORMER. CONTINUOUS LOADING, WITH BELT TENSION ADJUSTMENT  SPECS. <ul style="list-style-type: none"><li>• OUTPUT. 3600 BAGELS/ Hr</li><li>• MIN WEIGHT OF BAGEL. 170Grms±</li><li>• MAX WEIGHT OF BAGEL 340Grms±</li><li>• SELF CLEANING BELT SCRAPER</li><li>• QUICK CHANGE BELTS &amp; FORMING</li><li>• CONVEYOR 107mm – 250mm WIDE</li><li>• IN STAINLESS STEEL &amp; FOOD APPROVED PLASTICS</li><li>•</li></ul>
<b>12</b>	BREAD CRATES	POLYPROPELINE CRATES FOR PIZZA, PASTA ETC, CLOSED ON BOTTOM AND SIDES.  DIMENSIONS & QUANTITIES. <ul style="list-style-type: none"><li>• №750Pcs 600x400x70mm (WxDxHmm)</li><li>• №750Pcs 600x400x90mm (WxDxHmm)</li><li>• №700Pcs 600x400X130mm (WxDxHmm)</li></ul>

**NB: prices are to be quoted ex-works.**

**NB: Dimensions and Tolerances Note: All dimensions given in the specifications are approximate and a + or – of 5% tolerance will be given in the sizes. All machinery shall be in Conformity according to CE.**

### Lots

This request is divided into lots. Bidders may submit a tender for [ (one or more lots)/all of the lots].The bidder must offer the whole of the quantity or quantities indicated for each lot. Under no circumstances will bids for part of the quantities required be taken into consideration. Each lot may form a separate contract and the quantities indicated for different lots will be indivisible. Quotations will be awarded lot by lot.

### Submission

*Quotations, accompanied by relevant information, are to be sent by email to [admin@talmahlut.com](mailto:admin@talmahlut.com) and addressed to:*

*Tal Mahlut Ltd, Gozitano Complex, Mgarr Road, Xewkija, Gozo, Malta*

*Late Submissions will not be accepted. Quotations are to be submitted via email. Quotations submitted by other means shall not be accepted.*