

SECTION 5.0 COMPREHENSIVE SERVICE & MAINTENANCE

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1 SPECIFICATION FOR COMPREHENSIVE SERVICE AND MAINTENANCE OF THE KITCHEN EQUIPMENT, KITCHEN HOOD & EXHAUST FAN SYSTEM, WET CHEMICAL FIRE SUPPRESSION SYSTEM, LPG PIPING, COLD ROOM SYSTEM AND ANCILLARY EQUIPMENT

1.1 GENERAL

The work covered by this section is for the supply of all appliances, consumable materials and labour for the service and maintenance of the Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and ancillary equipment.

All work to be performed under this Specification shall be in accordance with this specification shall in accordance with the commercial practice and must be in strict accordance with this Specification.

2 WORKMANSHIP AND MATERIALS

The work described in this Specification shall be performed by workmen skilled in the service, maintenance and repair of Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and shall be executed in accordance with the best commercial practice.

All materials to be supplied in connection with work under this Specification shall be new and unused, and shall generally be of the best quality as regard manufacture and performance.

3 SUPERVISION

The Contractor shall have a Foreman in charge of the service, maintenance and repair work to be carried out under this Specification. This Foreman must be thoroughly competent in supervising the service, maintenance and repair of the Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment of all types and shall be in the direct employ of the Contractor, and acceptable to the Superintending Officer.

The Contractor shall have in his direct employ, workmen who are especially skilled in the service, maintenance and repair of Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment of all types.

4 SCOPE OF WORK

All machinery and equipment comprising the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment shall be serviced and maintained.

The service and maintenance of the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room



System and Ancillary Equipment shall be in strict accordance with the Servicing and Maintenance Schedule as set out in clause 5 below.

The Contractor shall advise the Superintending Officer of any defects in any part or parts of the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment observed during routine inspection and service, and shall repair such defects if required to do so by the Superintending Officer.

The Contractor shall also provide emergency repair service during normal working hours and also during overtime hours if required to do so by the Superintending Officer.

5 SERVICE AND MAINTENANCE SCHEDULES

The contractor shall inspect and service the Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment at the above premises at least once in three month except where otherwise directed by the Superintending Officer (S.O)/ Client.

At each such periodic inspection and service Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment, the work detail below (guide) shall be performed by the contractor.

- a. Inspect all cooking equipment (where applicable):
 - i. Cleaning all grease, oil and carbon deposits on all parts that require cleaning, such as burners, shelves, oven etc.
 - ii. Service and clean all switches, oven thermostat, pilot light, thermal-electric safety device, gauges etc.
 - iii. To check all piping whether water or gas, valve, stop cocks, connections, regulator, pigtails, etc. for leak, damage or corrode.
 - iv. To check and service grind wheel, peeling drum for mincer, grinder, peeler etc. lubricate drives, motor and other necessary work required.
- b. Vent Hood:
 - i. Check all grease filters and clean as necessary.
 - ii. Check and clean the hood.
 - iii. Clean the grease trays.
 - iv. Inspect electrical motor, clean, adjust and lubricate as necessary.
- c. Inspect and check the routine operation of electrical starter and ancillary electrical apparatus. Renew electrical fuses as necessary.
- d. Inspect all electric motor, and
 - i. Check all motor bearings, and lubricate with grease as necessary.



- ii. Check carbon brushes and slip rings of all motor, and clean as necessary. Renew carbon brushes as necessary.
- iii. Check safety devices fitted to all motors and clean, adjust and lubricate as necessary.
- e. Inspect and check the routine operation of all electric starters, electrical control gears, and ancillary electrical apparatus and
 - i. Clean, adjust and lubricate all bearings pivots and other moving parts as necessary.
 - ii. Clean or renew electric contactors as necessary.
 - iii. Renew electric fuses as necessary.
- f. Inspect and check the routine operation of the automatic switchover controls, gears and relays and
 - i. Clean, adjust and lubricate all bearings pivots and other moving parts as necessary.
 - ii. Renew electric fuses as necessary.
- g. Check all gas piping and fittings, etc. for leaks and flush out system of all dirt.
 - i. Check all pipework for mechanical damage, rectify as necessary.
 - ii. Check all seal, gaskets and connectors for leaks and rectify as necessary.
 - iii. Check all valves, regulator, etc. for correct function and rectify as necessary.

6 CONSUMABLE MATERIALS

The contractor shall supply the following consumable materials as and when required:

- a. All oils and greases, required for lubrication of compressors, fan bearings, motor bearings, pivots and other moving parts.
- b. All refrigerant required to replace refrigerant losses in the refrigerant systems.
- c. All consumable filter elements.
- d. All pump gland packing.
- e. All carbon brushes required to replace worn brushes in electric motors.
- f. All electric contact points required to replace worn electric contact points in switch gears, motor starter gears, electric control gears and electric relays.
- g. All cotton waste, soap detergent and other cleaning materials required for cleaning purposes. The costs of these consumable materials shall not be charged for separately by the Contractor, but shall be included in the fixed monthly rate quoted by the Contractor for the Service and Maintenance of the Complete



Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment.

7 REPAIRS

The Contractor shall repair defects in the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment on the instructions of the Superintending Officer.

Such item in clause 5 above shall be part of the service offer by the contractor.

For the repairs work outside the fixed monthly rate quoted by the contractor for the Service and Maintenance of the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment, the contractor shall only carry out repairs to defect after or on receiving instruction by the S.O.

The cost for such repairs shall be billed separately from the cost for monthly service and maintenance quoted by the contractor.

All repairs on the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment shall be guaranteed by the Contractor against defects in workmanship and materials for a period of one year to take effect from date of completion of repairs. During the guarantee period the Contractor shall rectify defects in repairs carried out by him with no additional charge to the Government.

However, during the guarantee period of one year the contractor shall rectify defects with no additional to the Governments. All repairs on the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment shall be guaranteed by the contractor against defects in workmanship and materials for a period of one year to take effect from date of completion of the repairs. During guarantee period, the contractor shall rectify defects in repairs carried out by him with no additional charge to the government

8 SERVICE AND MAINTENANCE RECORDS

The Contractor shall **provide a service** and maintenance record book for the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment being serviced and maintained by him. This record book shall be kept in the plant room of the Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment being serviced and maintained, and brief details of all service, maintenance and repairs carried out on the complete Booster Pumping System and Ancillary Equipment shall be entered by the Contractor into this book for checking purposes. The address and telephone number of the Contractor's service station shall also be entered into this record book to facilitate emergency service calls.

The Contractor shall also keep an accurate detailed record in duplicate of all service, maintenance and repair work carried out by him on the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment. This record shall be in the form of a Maintenance/Repair Sheet, and shall be countersigned by the Superintending Officer



each time the Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment is attended to by the Contractor.

9 RATES FOR SERVICE AND MAINTENANCE

The Contractor shall quote the rates for the service and maintenance of the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment Prices for this Contract. These rates quoted by the Contractor at the time of tenders, shall hold good for the period of three (3) years commencing from the expiry of the guarantee period.

The Contractor maybe required to enter into a contract for the above periods with the Government on the Standard Form Of Contract for service and maintenance of Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment, a copy of which maybe inspected of the office of the **Pengarah Kanan, Cawangan Kejuruteraan Mekanikal, Ibu Pejabat JKR, Kuala Lumpur.**



10 SCHEDULE OF RATES

FOR SERVICE AND MAINTENANCE OF THE COMPLETE KITCHEN EQUIPMENT, KITCHEN HOOD & EXHAUST FAN SYSTEM, WET CHEMICAL FIRE SUPPRESSION SYSTEM, LPG PIPING, COLD ROOM SYSTEM AND ANCILLARY EQUIPMENT

The tenderer is to note that the prices quoted will be binding in the event that the Government decides to accept them immediately after the after the end of DLP.

These prices should not be subjected to variation for the period of three years after the end of DLP

RATES BASED ON CONTRACT PERIOD OF THREE YEARS ONLY (After the end of DLP)

For Service and Maintenance of the complete Kitchen Equipment, Kitchen Hood & Exhaust Fan System, Wet Chemical Fire Suppression System, LPG Piping, Cold Room System and Ancillary Equipment at the above premises in strict accordance with the Tender Specifications and for supply of all consumable materials listed in section 6 of the Service and Maintenance as and whenever required and to provide emergency repair service during normal working hours and overtime hours as required.	Charge Per Year
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Tandatangan Pentender: _____

Nama dan Alamat:
(Dengan Cop) _____

Tarikh: _____

Tandatangan Saksi: _____

Nama dan Alamat:
(Dengan Cop) _____

Tarikh: _____

