



Līdzfinansē
Eiropas Savienība



Zemkopības ministrija



Lauku atbalsta dienests

CONFIRMED
Ltd "IP Vecmīlgrāvis"

18th of July, 2025

**PROCUREMENT PROCESS
FOR INVESTMENT POSITION
"SET OF EQUIPMENT FOR SALMON PROCESSING HOUSE"
Ref.Nr.Mersrags2/2025**

July 2025

TECHNICAL SPECIFICATION OF THE PROCUREMENT SUBJECT

Set of equipment for salmon processing house within the framework of the European Union European Maritime, Fisheries and Aquaculture Fund (EMFAF) activity "Processing of fishery and aquaculture products."

- | | |
|--------------------------------|--|
| <u>1. Applicant:</u> | <u>“IP Vecmīlgrāvis” Ltd</u> |
| 2. Taxpayer number: | LV40003643261 |
| 3. Applicant’s address: | Lielā iela 62F, Mērsrags, Mērsraga pagasts, Talsu novads, Latvija, LV-3284 |
| <u>4. Ordered item:</u> | <u>Set of equipment for salmon processing house</u> |
| 5. Delivery address: | |
| 6. Delivery time: | till 30.06.2027. |
| 7. Proposal validity period: | till 31.12.2025. |
| 8. Technical specification: | see table below: |

8.1. Refrigeration plant

Technical requirements (characteristics):	Designed to ensure refrigeration needs for the salmon processing house (see floor plan Annex 3), including rooms with controlled climate conditions, ice machine, IQF tunnel, a blast freezer and the air conditioning.	
A set consists of the following equipment:		
8.1.1.	Compressor pack for working regime at T -45°C	1 set <ul style="list-style-type: none"> 1.1. Open type screw compressor 1.2. Evaporation temperature: -45°C 1.3. Condensation temperature: -12°C 1.4. Cooling power not less than 330kW 1.5. Motor power not less 185kW 1.6. Refrigerant NH3 (ammonia) 1.7. Microprocessor control (Siemens Touch or similar) with touchscreen and thermostatic ventilation, available in English 1.8. Provided with valves
8.1.2.	Compressor pack for working regime at T -42°C	1 set <ul style="list-style-type: none"> 1.1. Open type screw compressor 1.2. Evaporation temperature: -42°C 1.3. Condensation temperature: -12°C 1.4. Cooling power not less than 240kW 1.5. Motor power not less 90kW 1.6. Refrigerant NH3 (ammonia) 1.7. Microprocessor control (Siemens Touch or similar) with touchscreen and thermostatic ventilation, available in English 1.8. Provided with valves
8.1.3.	Compressor pack for working regime at T -12°C	2 sets <ul style="list-style-type: none"> 1.1. Open type screw compressor 1.2. Evaporation temperature: -12°C 1.3. Condensation temperature: +35°C 1.4. Cooling power not less than 1250kW 1.5. Motor power not less 200kW 1.6. Refrigerant NH3 (ammonia) 1.7. Microprocessor control (Siemens Touch or similar) with touchscreen and thermostatic ventilation, available in English 1.8. Provided with valves

8.1.4.	Evaporative condenser	1 set	<ul style="list-style-type: none"> 1.1. Envelope construction 1.2. Air flow not less than 42m³/s 1.3. Condensation temperature: +35⁰C 1.4. Water flow at least 29L/s 1.5. Pump power at least 3kW 1.6. Fan type: axial 1.7. Fan power at least 16.5kW total
8.1.5.	Surge drum - 45⁰C with pumps and oil accumulators	1 set	<ul style="list-style-type: none"> 1.1. Cooling power at least 340kW 1.2. Volume 4200L +/- 10% 1.3. Oil accumulator with heater 1.4. Electronic level control for liquid refrigerant 1.5. Semi hermetic pump (WITT model HRP 5040 or similar)
8.1.6.	Surge drum - 42⁰C with pumps and oil accumulators	1 set	<ul style="list-style-type: none"> 1.1. Cooling power at least 250kW 1.2. Volume 2450L +/- 10% 1.3. Oil accumulator with heater 1.4. Electronic level control for liquid refrigerant 1.5. Semi hermetic pump (WITT model HRP 5040 or similar)
8.1.7.	Surge drum - 12⁰C with pumps and oil accumulators	1 set	<ul style="list-style-type: none"> 1.1. Cooling power at least 1240kW 1.2. Volume 4200L +/- 10% 1.3. Oil accumulator with heater 1.4. Electronic level control for liquid refrigerant Semi hermetic pump (WITT model HRP 3232 or similar)
8.1.8.	Liquid receiver and valves	1 set	<ul style="list-style-type: none"> 1.1. Volume 2000L +/- 10% 1.2. 1'' Liquid sight glasses with shut-off valves 1.3. Double security valves 1.4. Manual shut-off valves 1.5. High pressure gauge and transducer with service valve
8.1.9.	Evaporator for cold storage (frozen room at -24⁰C)	2 sets	<ul style="list-style-type: none"> 1.1. Capacity at least 32kW each 1.2. Air flow at least 28000m³/h 1.3. Air velocity 2.80m/s 1.4. Air inlet -24⁰C 1.5. Air outlet -26.7⁰C 1.6. Evaporation T -42⁰C 1.7. Refrigerant: NH₃/ ammonia (R717) 1.8. Provided with fans, a condensate tray, and valve trains (hot gas defrost)
8.1.10.	Evaporator for shipping rooms - 5⁰C	2 sets	<ul style="list-style-type: none"> 1.1. Capacity at least 13kW each 1.2. Air flow at least 14000m³/h 1.3. Air velocity 2.80m/s 1.4. Air inlet -5⁰C 1.5. Air outlet -7.2⁰C 1.6. Evaporation T -12⁰C 1.7. Refrigerant: NH₃/ ammonia (R717) 1.8. Provided with fans, a condensate tray and valve trains (hot gas defrost)

8.1.11.	Evaporator for rooms at +2⁰C	5 sets	<ul style="list-style-type: none"> 1.1. Capacity at least 12kW each 1.2. Air flow at least 7000m³/h 1.3. Air velocity 2.80m/s 1.4. Air inlet +2⁰C 1.5. Air outlet -1.7⁰C 1.6. Evaporation T -12⁰C 1.7. Refrigerant: NH₃/ ammonia (R717) 1.8. Provided with fan, a condensate tray and valve trains (hot gas defrost)
8.1.12.	Air coolers for cooling rooms to +14⁰C and +20⁰C	4 units	<ul style="list-style-type: none"> 1.1. Capacity at least 12kW each 1.2. Air flow at least 6800m³/h 1.3. Air velocity 2.70m/s 1.4. Air inlet +14⁰C 1.5. Air outlet +10.2⁰C 1.6. Evaporation T -12⁰C 1.7. Medium: Ethylene glycol 30 Vol. % 1.8. Provided with fan and valves
8.1.13.	Air handling units for IQF room	4 units	<ul style="list-style-type: none"> 1.1. Cooling power at least 23kW each 1.2. Refrigerant: ETIL30 1.3. Evaporation T 0⁰C 1.4. Heat exchange surface area at least 80m² 1.5. Liquid flow rate at least 4m³/h 1.6. Coil internal volume at least 14 dm³ 1.7. Provided with fan and valves
8.1.14.	Air handling units for freezer rooms	3 units	<ul style="list-style-type: none"> 1.1. Cooling power at least 16kW each 1.2. Refrigerant: ETIL30 1.3. Evaporation T 0⁰C 1.4. Heat exchange surface area at least 106m² 1.5. Liquid flow rate at least 7m³/h 1.6. Coil internal volume at least 18 dm³ 1.7. Provided with fan and valves
8.1.15.	Air handling units for slicing room	4 units	<ul style="list-style-type: none"> 1.1. Cooling power at least 35kW each 1.2. Refrigerant: ETIL30 1.3. Evaporation T 0⁰C 1.4. Heat exchange surface area at least 159m² 1.5. Liquid flow rate at least 8m³/h 1.6. Coil internal volume at least 27 dm³ 1.7. Provided with fan and valves

8.1.16.	Hot and cold water-glycol circuit	1 set	<p>1.1. Industrial plate exchanger hot glycol with cooling power 75kW</p> <p>1.2. Industrial plate exchanger cold glycol with cooling power 300kW</p> <p>1.3. Dry cooler glycol 30%, capacity 250kW</p> <p>1.4. Hot glycol container with expansion vessel and valves, capacity: 1000/1500L</p> <p>1.5. Hot glycol container with expansion vessel and valves, capacity 750/1000L</p> <p>1.6. Pumps Grundfoss NB or similar (2 units) for cold glycol, capacity 40m³/h each</p> <p>1.7. Pumps Grundfoss NB or similar (2 units) for hot glycol, capacity 30m³/h each</p>
8.1.17.	Air renovation system with heat recovery	1 set	<p>1.1. Capacity (nominal flow) at least 6100m³/h</p> <p>1.2. Heat recovering efficiency at least 89%</p> <p>1.3. Fan speed at least 2200rpm</p> <p>1.4. Location: false ceiling</p> <p>1.5. Provided with filters</p>
8.1.18.	Power and electrical control panel	1 set	<p>1.1. Material: 2mm thick, cold-folded steel sheet</p> <p>1.2. Containing:</p> <p>1.2.1. Main switch (manual operation)</p> <p>1.2.2. Ammeters for compressors and pump motors</p> <p>1.2.3. Hour counter for compressors</p> <p>1.2.4. Motor protectors for each motor</p> <p>1.2.5. Soft starter for compressors</p> <p>1.2.6. Auxiliary relays</p> <p>1.2.7. Switching power supply 220/24V</p> <p>1.2.8. Panel wiring with flexible conductors of 750V nominal insulation voltage</p> <p>1.2.9. PLC and display for controlling the screw compressor units and the refrigeration system as a whole</p> <p>1.2.10. All conductors should be marked with plastic numbers and connected using pre-insulated terminals.</p>
8.1.19.	Joint elements	1 set	<p>1.1. SCADA type software to ensure the possibility to control all systems from the computer</p> <p>1.2. Security devices for NH₃ machinery room</p> <p>1.3. Non- condensable automatic purge system</p>
8.1.20.	Wiring, piping, and insulation of devices	1 set	<p>1.1. Electrical installation with power to all power elements, cable insulation, sections suitable for each receiver, under hot-dip galvanised Rejiband-style cable trays, steel tube, fixing and mounting accessories.</p> <p>1.2. Evaporator and air cooler unit supports</p> <p>1.3. Amonia distribution system</p> <p>1.4. Glycol distributing system</p>
8.2.	Equipment for freezing fish products		
Technical requirements (characteristics):		The aim of the purchase is to ensure the necessary technical capacity for the production of quick-frozen salmon products.	
A set consists of the following equipment:			

8.2.1.	Linear forced air freezing tunnel	1	<p>1.1. Capacity: 2000kg/h</p> <p>1.2. System elements: Isothermal container, stainless steel belt conveyor, evaporator, axial type fans</p> <p>1.3. Isothermal container: self-supporting, modular, monoblock</p> <p>1.4. Conveyors divided in 4 sections with individual electric servo drive, last 2 zones must be able to lower up to 200 mm for stacking of product in last section.</p> <p>1.5. Evaporators made of stainless steel or aluminum and be fully integrated into the airflow path for maximum heat exchange efficiency</p> <p>1.6. Axial fans integrated for airflow; coupled with stainless steel belt and stainless/aluminium evaporator ducts for optimum heat exchange.</p> <p>1.7. Dimensions (LxHxW): 24.5 x 3.3 x 3.7m +/- 2%</p>
8.2.2.	Modular static forced air tunnel freezer	1	<p>1.1. Capacity 2000kg/h</p> <p>1.2. System elements: Isothermal container, evaporator, axial fan, air ducting system, input and output, mobile platforms</p> <p>1.3. Isothermal container: self-supporting, modular, monoblock</p> <p>1.4. Axial fans with closed-loop air ducting to provide forced convection across all product surfaces.</p> <p>1.5. Evaporators: stainless steel/aluminum and integrated within the air circulation path.</p> <p>1.6. A top suction and lateral curtain system to direct airflow uniformly below the mobile platforms.</p> <p>1.7. Electrically driven mobile platforms height-adjustable in the final two zones (lowering up to 200 mm) to enable product stacking or staged freezing.</p> <p>1.8. Product loading and unloading supported via insulated input/output doors.</p> <p>1.9. Dimensions (LxHxW): 6.5 x 2.5 x 3.0m +/-2%</p>
8.3. Integrated conveyors' system			
Technical requirements (characteristics):		<p>Designed to ensure transportation of fish products from the slicing zone to the packaging zone in adjusted weight (for each piece of the product). All conveyors have two side support, transition bridge to the next conveyor and control button (on the electric panel or conveyor). Electric drive with protective cover and provided with frequency converter.</p> <p>One control per group (2-5) of interfacing conveyors.</p> <p>The functionality, quantity and dimensions (length (L), height (H), width (W), or diameter (D) in mm, as follows in the description.</p>	
A set consists of the following equipment:			
8.3.1.	Curve modular conveyor No1	1 unit	1.1. Conveyors No1-No4 serve to transport sliced fish from the slicing machine to the automatic distribution system.
8.3.2.	Curve modular conveyor No2	1 unit	<p>1.2. Belt type: curved modular belt</p> <p>1.3. Working width: not less than 220 mm (adjustable)</p>

8.3.3.	Curve modular conveyor No3	1 unit	1.4. Power consumption: not more than 0.5 kW 1.5. Speed: adjustable
8.3.4.	Curve modular conveyor No4	1 unit	1.6. Material: stainless steel AISI 304 1.7. External dimensions: L 5000 mm; H – 700–1100 mm; W minimum 280 mm
8.3.5.	Straight modular conveyor No5	1 unit	1.1. Conveyors No5-No7 are Automatic Fish Tray Distribution System, merging the flow from four conveyors into one, preventing congestion and collisions. 1.2. Belt type: modular belt 1.3. Power consumption: not more than 1 kW 1.4. Speed: adjustable 1.5. Material: stainless steel AISI 304 1.6. External dimensions: L up to 2500 mm, H 700–1100 mm, W up to 1400 mm
8.3.6.	Straight modular conveyor No6	1 unit	
8.3.7.	Straight modular conveyor No7	1 unit	
8.3.8.	Straight modular conveyor No8	1 unit	1.1. Conveyor complex receiving, rejecting, and distributing product flow. 1.2. Belt type: Modular belt 1.3. Power consumption: not more than 0.5 kW 1.4. Speed: adjustable 1.5. Material: stainless steel AISI 304 1.6. External dimensions: L up to 4000mm; H 700–1100mm, W minimum 220 mm
8.3.9.	Straight modular conveyor No9	1 unit	
8.3.10.	Straight modular conveyor No10	1 unit	
8.3.11.	Straight modular conveyor No11	1 unit	1.1. Conveyor for tray receiving and transport. 1.2. Belt type: modular belt 1.3. Speed: adjustable 1.4. Material: stainless steel AISI 304 1.5. Power: not more than 0.5 kW 1.6. External dimensions: L up to 4000mm; H 700–1100mm; W minimum 220mm
8.3.12.	Round rotating table with in built scales No12	1 unit	1.1. Equipped with 4 removable working places (area: minimum 600 x 500 mm), each provided with scales for manual correction of the product weight. 1.2. Power consumption: Not more than 1.5 kW 1.3. Material: Stainless steel AISI 304 1.4. External dimensions: D 1500 mm; H 700–1100 mm
8.4.	Equipment for salmon processing		
Technical requirements (characteristics):		The aim of the purchase is to complement the existing equipment for salmon fillet processing in order to increase overall production capacity and the level of automation.	
A set consists of the following equipment units:			

Electric forklift	1	<p>1.1. Lifting capacity: at least 1500 kg 1.2. Lifting height: up to 5000 mm 1.3. Battery: voltage of at least 48V, capacity of at least 480Ah, with a suitable charging device included (at least 48V) 1.4. Tires: white 1.5. Number of wheels: 3 1.6. Equipped with forks: minimum length 1.2 m 1.7. Additional equipment and features: power steering, adjustable steering position, protective frame, control panel with hour meter, battery discharge indicator, warning indicators, work lights, reverse warning signal</p>												
Electric standing-type forklift	2	<p>1.1. Lifting capacity: 1200 kg 1.2. Lifting height: up to 5000 mm 1.3. Equipped with forks: minimum length 1.2 m</p>												
Thermoforming vacuum packaging machine	1	<p>1.1. Frame: stainless steel 1.2. Dimensions: L: up to 10m, W: up to 1.5m 1.3. Bottom film width: 459mm 1.4. Bottom film type and thickness: Vacuum film soft up to 200 my, Stiff film up to 250 my 1.5. Top film width: 440 mm 1.6. Top Film type and thickness: soft, up to 100 my 1.7. Packaging environment: Vacuum, gas 1.8. Maximum forming depth: 50 mm 1.9. Output at 95% packaging fill: up to 14 cycles/minute 1.10. Provided with: photo sensor for printed film detection; automatic chain lubrication, liquid separator for vacuum system, traversing mechanism for printer head (XY)</p> <table border="1" data-bbox="595 1137 1479 1986"> <thead> <tr> <th data-bbox="595 1137 794 1171">Main tools:</th> <th data-bbox="794 1137 1479 1171">Technical description</th> </tr> </thead> <tbody> <tr> <td data-bbox="595 1182 794 1440">Forming Tool</td> <td data-bbox="794 1182 1479 1440"> <ul style="list-style-type: none"> - Forming by vacuum; heating through air pressure - Working width: 440 mm, forming length: 600 mm - Top heating during forming process - Edge trim: 19 mm - Film advance per cycle: 600 mm - Formats: 2×1, 2×3, 1×3, 3×2 vario with counter sealing - Forming depth: 10–50 mm </td> </tr> <tr> <td data-bbox="595 1451 794 1507">Loading Area</td> <td data-bbox="794 1451 1479 1507"> <ul style="list-style-type: none"> - Length: 2 meters - Suitable for manual or automated loading </td> </tr> <tr> <td data-bbox="595 1518 794 1585">Top Film Unwinding</td> <td data-bbox="794 1518 1479 1585"> <ul style="list-style-type: none"> - Film roll core: 76 mm - With brake on top web </td> </tr> <tr> <td data-bbox="595 1597 794 1821">Sealing Station</td> <td data-bbox="794 1597 1479 1821"> <ul style="list-style-type: none"> - Contour sealing with protective heat shields to prevent product damage - Cassette system for quick sealing plate change - Two-step vacuum valve integrated in the screen of the packaging machine - 2× two-step vacuum valves for switching from rough to fine vacuum </td> </tr> <tr> <td data-bbox="595 1832 794 1986">Film Cutting and Trim Handling</td> <td data-bbox="794 1832 1479 1986"> <ul style="list-style-type: none"> - Cassette-based cutting system for precise width and length cuts - 3 cutting units suitable for both soft and hard films - Trim winding wheels for efficient collection and removal of film edges </td> </tr> </tbody> </table>	Main tools:	Technical description	Forming Tool	<ul style="list-style-type: none"> - Forming by vacuum; heating through air pressure - Working width: 440 mm, forming length: 600 mm - Top heating during forming process - Edge trim: 19 mm - Film advance per cycle: 600 mm - Formats: 2×1, 2×3, 1×3, 3×2 vario with counter sealing - Forming depth: 10–50 mm 	Loading Area	<ul style="list-style-type: none"> - Length: 2 meters - Suitable for manual or automated loading 	Top Film Unwinding	<ul style="list-style-type: none"> - Film roll core: 76 mm - With brake on top web 	Sealing Station	<ul style="list-style-type: none"> - Contour sealing with protective heat shields to prevent product damage - Cassette system for quick sealing plate change - Two-step vacuum valve integrated in the screen of the packaging machine - 2× two-step vacuum valves for switching from rough to fine vacuum 	Film Cutting and Trim Handling	<ul style="list-style-type: none"> - Cassette-based cutting system for precise width and length cuts - 3 cutting units suitable for both soft and hard films - Trim winding wheels for efficient collection and removal of film edges
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	Top Labelling Unit	- Control integrated into the main machine screen - Compatible with standard labels - 100 mm top web cassette, max label width: 92 mm - Includes printer
	Central Vacuum System	- 1× 1000 m ³ /h booster pump (fine vacuum) - 1× 630 m ³ /h pump (fine vacuum) - 3× 360 m ³ /h pumps (rough vacuum) - 1× 300 m ³ /h pump (forming vacuum) - Central vacuum cabinet configured for: 2 forming pumps, 4 rough vacuum pumps, and 2 booster pumps - Includes 2 contacts for 630 m ³ /h pumps

9. Other requirements:

- a supplier has at least one year of experience in the field to which procurement relates;
- all the parts and units in the set of equipment must be new and comply with EU standards.
- a supplier must declare that the equipment is new and after delivery, a supplier must provide the appropriate CE certificates for the equipment set.
- **the price of the equipment set must include the purchase, delivery, installation (including wiring, piping, initial charges of ammonia and oils, etc.), staff training (including operating instructions), supervision and all other costs required for the commissioning of the equipment.**
- a supplier submits relevant information (manufacturer, model, additional description of equipment, pictures, etc.) about the proposal to allow assessing its compliance with the technical specification thoroughly.
- a supplier is a manufacturer or a representative and has the right to sell and maintain the equipment specified in the offer.
- **the proposal must be prepared and submitted in Latvian or English. It must be typed and signed with a secure electronic signature.**
- a supplier must submit a proposal: by e-mail to address: ieva@edo.lv.
- the proposal must be of good quality and prepared so that it does not have to be modified. **The proposal must state that the offer is final and will not be reviewed.**

10. Warranty: at least 2 (two) years from the date of commissioning.

11. The proposal consists of:

- completed and signed Application for participation – Annex 1. To obtain the form in MS Word format, please contact Ieva Leimane electronically by sending a request to the e-mail – ieva@edo.lv;
- additional information about the set of equipment (manufacturer, model, additional description of equipment, pictures, etc.) which allows to assess its compliance with the technical specification;
- confirmation of an independently prepared offer – Annex 2.

12. The proposal must be submitted by the 20th of August, 2025, 17.00 by email, signed with secure electronic signature.

13. Evaluation of proposals:

- 13.1. Supplier submits one proposal for the entire procurement subject. The contract will be concluded for the whole issue of the procurement.
- 13.2. Only a proposal that includes all information mentioned in point 11 of the technical specification will be evaluated.
- 13.3. The commission for opening procurement proposals is closed.
- 13.4. The winner will be the supplier who submits the proposal in accordance with the technical specification with the lowest price.

The technical specification of the procurement process was approved by:

Edgars Zaicevs, project manager

APPLICATION FOR PARTICIPATION

Place

Date:

Customer: Ltd "IP Vecmīlgrāvis"
LV40003643261

Procurement: "Set of equipment for salmon processing house"

Supplier information

Name of supplier:
Taxpayer number:
Legal address:
Post address:
Phone:
E-mail:

Supplier contact information

Name, Last name:
Position:
Phone:
E-mail:

Financial proposal

Position (model)	Quantity	Unit price, EUR (excl. VAT)	Total price, EUR excl. VAT)
Set of equipment for salmon processing house	1		
Shipping costs:			
Installation, commissioning, start-up and training costs:			
Total EUR, excl. VAT			
EUR, VAT			
Total EUR, incl. VAT			

Proposal validity period: till 31.12.2025.

Delivery time: till 30.06.2027.

Delivery address: Lielā iela 62F, Mērsrags, Mērsraga pag., Talsu nov., Latvija

Order and price overview

	Quantity	Total price (€)
Refrigeration plant, including:		
Compressor pack for working regime at T -45°C	1 set	
Compressor pack for working regime at T -42°C	1 set	
Compressor pack for working regime at T -12°C	2 sets	
Evaporative condenser	1 set	
Surge drum -45°C with pumps and oil accumulators	1 set	
Surge drum -42°C with pumps and oil accumulators	1 set	
Surge drum -12°C with pumps and oil accumulators	1 set	
Liquid receiver and valves	1 set	
Evaporator for cold storage (frozen room at -24°C)	2 sets	
Evaporator for shipping rooms -5°C	2 sets	
Evaporator for rooms at +2°C	5 sets	
Air coolers for cooling rooms to +14°C and +20°C	4 units	
Air handling units for IQF room	4 units	
Air handling units for freezer rooms	3 units	
Air handling units for slicing room	4 units	
Hot and cold water-glycol circuit	1 set	
Air renovation system with heat recovery	1 set	
Power and electrical control panel	1 set	
Joint elements	1 set	
Wiring, piping, and insulation of devices	1 set	
Equipment for freezing fish products, including:		
Linear forced air freezing tunnel	1	
Modular static forced air tunnel freezer	1	
Integrated conveyors' system, including:		
Curve modular conveyor No1	1	
Curve modular conveyor No2	1	
Curve modular conveyor No3	1	
Curve modular conveyor No4	1	
Straight modular conveyor No5	1	
Straight modular conveyor No6	1	
Straight modular conveyor No7	1	
Straight modular conveyor No8	1	
Straight modular conveyor No9	1	
Straight modular conveyor No10	1	
Straight modular conveyor No11	1	
Round rotating table with in built scales No12	1	
Equipment for salmon processing, including:		
Electric forklift	1	
Electric standing-type forklift	1	
Thermoforming vacuum packaging machine	1	
Total EUR, excl. VAT		

Supplier hereby confirms that:

1. it has more than one year of experience in the field to which procurement relates.
2. it is a manufacturer or a representative and has the right to sell and maintain the equipment specified in the proposal.
3. all units and parts of the equipment included in the proposal are new and complies with the standards of the European Union.
4. along with the set of equipment, the corresponding CE certificates will be provided for all equipment units.
5. the total price of the proposal includes the costs of purchasing, delivery, installation, insultation, commissioning, start-up, staff training etc. costs.
6. the warranty period of the equipment set is 2 (two) years.
7. the set of equipment included in the proposal **fully complies with the technical specification.**
8. the proposal is final and will not be revised.

Date _____

Signature

Confirmation of an independently prepared offer Ref.Nr. Mersrags2/2025

By providing comprehensive and truthful information, _____
Supplier's name, reg. Nr.

(hereinafter - The Applicant) concerning the specific procurement confirms, that:

1. The Applicant has read and agrees with the content of this confirmation.
2. The Applicant is aware of its obligation to provide complete, comprehensive, and truthful information in this confirmation.
3. The Applicant's authorized person has signed the Applicant's procurement offer.
4. The Applicant informs that he has submitted an offer independently of competitors¹ and without consultations, contracts, or agreements. The Applicant has not been in contact with any competitor regarding:
 - 4.1. Prices;
 - 4.2. Methods of price calculation, factors (conditions) or formulas;
 - 4.3. Intention or decision to participate or not to participate in the procurement (to submit or not to submit a tender); or
 - 4.4. Submission of an offer that does not meet the procurement requirements;
 - 4.5. Quality, volume, specification, performance, delivery, or other conditions must be resolved independently of competitors for products or services covered by this procurement.
5. The Applicant has not knowingly, directly, or indirectly disclosed and will not disclose the terms of the offer to any competitor before the official date and time of the opening of proposals or the contract award.
6. The Applicant is aware that the Law of Competition provides for liability for prohibited agreements, providing for a fine of up to approximately 10% of the infringer's net turnover in the last financial year, and the Applicant may be excluded from participation in the procurement procedure.

Date _____

Signature

¹ In the context of this statement, the term "competitor" means any natural or legal person, other than the Applicant who: 1) submits an offer for this procurement; 2) depending on its qualification, abilities or experience, as well as the goods or services offered, could submit an offer for this procurement.

Floor plan for salmon processing house

