

TECHNICAL SPECIFICATION OF THE PROCUREMENT SUBJECT

Under the EU European Agricultural Fund for Rural Development (EAFRD) Measure 4. 'Investments in tangible assets' Sub-measure 4.2 'Support for investments in processing'

1. Customer: AS "Ķekava Foods"
2. Taxpayer registration number: LV 50003007411
3. Client address: Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123

4. Ordered item and quantity: Oven – 1 unit.

5. Delivery location: AS "Ķekava Foods", Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123
6. Delivery date: 30.08.2026.
7. Offer validity period: till 30.08.2026.
8. Technical specification:

Requirements and parameters

Oven – 1 unit	
1	Oven interior -3 transport wagons, 1050 x 1050 x 2100 mm (± 100), 1-row configuration.
2	Loading and working weight, not less than, kg – 3 transport wagons x 400 kg.
3	Operable processes- showering, cleaning smoking, cooking, baking, Temperature range: up to 150 ° C.
4	Body made of stainless steel.
5	Minimum moisture protection class - IP65.
6	External dimensions of the oven: Depth 3460 ± 40 mm, Width: 1600mm ± 50 mm, Max height with fan, without grate 3650 ± 50 mm.
7	Operable range; Room temperature up to +95 °C Relative humidity up to 99% RH.
8	Oven heating with electric heaters - built-in.
9	All nozzles (for washing system, water supply system), nozzle connections made of stainless steel - except flexible connections.
10	Number of programs not less than 20 pcs.
11	Smoke generator- designed for working with chipped wood (Alder, Beech) wood chips, grain size 8-16 mm.
12	Fan speed control from a frequency converter (the frequency converter is regulated from the control unit).
13	Opening the oven door from the left side.
14	Electrical cables located inside the oven body (power, control) are designed to operate at temperatures of +150 °C or higher.

15	The end of the flue (chimney) must be equipped with protection against various types of precipitation (rain, snow, hail, etc.).
16	The end of the furnace ventilation shafts (located outside the building - above the roof) must be equipped with protection against various types of precipitation (rain, snow, hail, etc.) while maintaining the intended flow rate.
17	Separate emulsion mixer for washing - chemical, water, etc. dispenser, mixing ratio from 0 to a minimum of 10% (chemical - alkali, acid).
18	Cooling evaporator integrated + 4°C.
19	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.
20	Monitoring system with data retention for at least 4 months.

- The equipment, its components, and parts must be new and comply with food safety and hygiene requirements.
- The equipment must comply with EU standards and be appropriately certified (CE marking). A certificate/declaration of conformity must be provided upon delivery.
- Warranty Period: 24 months from the date of the acceptance certificate signing.
- Defect Rectification: Within 24 hours.
- Spare Parts Availability: Within 24 hours.
- The quoted price must include equipment delivery to the specified contract execution location, installation, commissioning, and staff training.
- The supplier must have at least five (5) years of experience in the supply and installation of production technology equipment related to the procurement.
- The manufacturer's name and model of all equipment must be specified.

Proposals must be submitted by 17:00 on 17 October 2025 electronically to e-mail: konkursi@kekavafoods.lv .

!!! The proposal must be submitted in the format specified in Annex No. 1.

!!! It is mandatory to complete the document: Declaration of Independent Proposal (Annex No. 2).

!!! In accordance with Clause 7.5.7 of Cabinet Regulation No. 113, the proposal must be signed electronically..

Ķekavā, 15 September 2025

AS "Ķekava Foods"

Oļegs Moškevičs

PROPOSAL

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 8. Technical specification:

Requirements		Supplier parameters
Oven – 1 unit.		Manufacturer: Brand: Model:
1	Oven interior -3 transport wagons, 1050 x 1050 x 2100 mm (±100), 1-row configuration.	
2	Loading and working weight, not less than, kg – 3 transport wagons x 400 kg.	
3	Operable processes- showering, cleaning smoking, cooking, baking, Temperature range: up to 150 ° C.	
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18	Cooling evaporator integrated + 4°C.	
19	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.	
20	Monitoring system with data retention for at least 4 months.	

Warranty Period: _____

Defect Rectification: _____ hours.

Spare Parts Availability: _____ hours.

Supplier Information

Company Name:

Registration No.:

Equipment Brand and Model:

Estimated Contract Execution Period:

Valid Until:

Price (EUR, excluding VAT):

Proposal Date:

Prepared by:

Position:

Email:

Phone:

Annex No. 2

AS "Çekava Foods"
/Customer Name/

Declaration of Independent Proposal

Hereby, providing complete and truthful information,

[Supplier's Name, Registration No.]

(hereinafter – Suppliert) with regard to the specific procurement procedure declares that:

1. The Supplier has reviewed and agrees to the content of this declaration.
2. The Supplier acknowledges its obligation to provide complete, comprehensive, and truthful information in this declaration.
3. The Supplier's procurement proposal has been signed by the Supplier's authorized person(s).
4. The Supplier confirms that the proposal has been submitted independently of competitors and without consultations, agreements, or arrangements. The Supplier has not communicated with any competitor regarding:
 - 4.1. Prices;
 - 4.2. Price calculation methods, factors (conditions), or formulas;
 - 4.3. Intentions or decisions to participate or not participate in the procurement (to submit or not submit a proposal);
 - 4.4. Submission of a proposal that does not meet the procurement requirements;
 - 4.5. Quality, quantity, specifications, execution, delivery, or other conditions that must be addressed independently of competitors for the products or services covered by this procurement.
5. The Supplier has not knowingly, directly or indirectly, disclosed and will not disclose the terms of the proposal to any competitor before the official proposal opening date and time or the award of contract rights.
6. The Supplier acknowledges that the Competition Law establishes liability for prohibited agreements, providing for a fine of up to 10% of the offender's net turnover from the last financial year, and the Supplier may be excluded from participating in the procurement procedure.

Date:

Signature: