

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: **Equipment set for meat filling**
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

Sausage linking and hanging system – 1 unit	
1	Minimum portioning speed, portions/min with natural casing – 5800
2	Minimum portioning speed, portion/min with artificial and collagen casing - 2000
3	Must have semi-automated casing change function
4	Casing caliber, range from-to, mm – 15–40
5	Portion weight range, from-to, g – 20–200
6	Minimum product length, mm – ≤ 40
7	Maximum product length, mm – ≥ 200
8	Automatic product hanging system
9	Hanging line length, not less than, mm – 2300
10	Casing end sensor
11	Calibre setting with digital display
12	X40 socket connectivity and compatability
13	Korpuss no nerūsējoša tērauda.
14	Minimum moisture protection class - IP65
15	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.
Sausage filling machine – 2 pc.	
1	Filling capacity, not less than, kg/h - 5800
2	Portioning speed, not less than portions/min - 1200
3	Expected product weight limits, from-to, g - $\leq 5 - \geq 200000$

4	Portioning accuracy per portion, not less than $\pm 1\%$
5	Filling pressure not less than 70 bar
6	With servo driven screw down version rotor and vane system for meat mass pumping
7	Vacuum function adjustable 0-100%, with vacuum pump not less than 40 m ³ /h
8	With pressure sensor in meat pump outlet
9	The volume of the filler tank, not less than, liters - 240, dividable
10	Stainless steel body
11	Lift for 200l trolleys with automatic trolley locking
12	Machine width no more than 1750 mm
13	Equipment length no more than 2500 mm
14	The height of the machine, including the raised trolley, does not exceed 2970 mm
15	The filler is designed for mass with a temperature from +2°C to +40°C
16	Metal detectable design of all non-metallic machine components in food contact areas
17	Compatibility with HV 60-6 Serial No. 2853 and 2426
18	X40 socket connectivity
19	The filler is designed to work with homogeneous mass and mass with lumps (maximum lump sizes - 10x15x10 mm)
20	Minimum moisture protection class - IP65
21	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.

- 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

Annex No. 1

PROPOSAL

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. Client: 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: **Sausage linking and hanging system – 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		Supplier parameters
Sausage linking and hanging system – 1 unit		Manufacturer: Brand: Model:
1	Minimum portioning speed, portions/min with natural casing – 5800	
2	Minimum portioning speed, portion/min with artificial and collagen casing - 2000	
3	Must have semi-automated casing change function	
4	Casing caliber, range from–to, mm – 15–40	
5	Portion weight range, from–to, g – 20–200	
6	Minimum product length, mm – ≤ 40	
7	Maximum product length, mm – ≥ 200	
8	Automatic product hanging system	
9	Hanging line length, not less than, mm – 2300	
10	Casing end sensor	
11	Calibre setting with digital display	
12	X40 socket connectivity and compatability	
13	Korpuss no nerūsējoša tērauda.	
14	Minimum moisture protection class - IP65	

15	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.	
Sausage filling machine – 2 pc.		Manufacturer: Brand: Model:
1	Filling capacity, not less than, kg/h - 5800	
2	Portioning speed, not less than portions/min - 1200	
3	Expected product weight limits, from-to, g - ≤ 5 - ≥ 200000	
4	Portioning accuracy per portion, not less than $\pm 1\%$	
5	Filling pressure not less than 70 bar	
6	With servo driven screw down version rotor and vane system for meat mass pumping	
7	Vacuum function adjustable 0-100%, with vacuum pump not less than 40 m ³ /h	
8	With pressure sensor in meat pump outlet	
9	The volume of the filler tank, not less than, liters - 240, dividable	
10	Stainless steel body	
11	Lift for 200l trolleys with automatic trolley locking	
12	Machine width no more than 1750 mm	
13	Equipment length no more than 2500 mm	
14	The height of the machine, including the raised trolley, does not exceed 2970 mm	
15	The filler is designed for mass with a temperature from +2°C to +40°C	
16	Metal detectable design of all non-metallic machine components in food contact areas	
17	Compatibility with HV 60-6 Serial No. 2853 and 2426	
18	X40 socket connectivity	
19	The filler is designed to work with homogeneous mass and mass with lumps (maximum lump sizes - 10x15x10 mm)	
20	Minimum moisture protection class - IP65	
21	Documentation - must include the equipment's operating instructions in Latvian, a spare parts catalog, an electrical diagram, and a pneumatic diagram.	

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 – Supplier) 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: