



Līdzfinansē
Eiropas Savienība



Zemkopības ministrija



Lauku atbalsta dienests

CONFIRMED
Ltd "IP Vecmīlgrāvis"

10th of November, 2025

with amendments on 20th of November

**PROCUREMENT PROCESS
FOR INVESTMENT POSITION
"SET OF EQUIPMENT FOR SALMON PROCESSING HOUSE"
Ref.Nr.Mersrags3/2025**

November 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."

- 1. Applicant:** "IP Vecmīlgrāvis" Ltd
2. Taxpayer number: LV40003643261
3. Applicant's address: Lielā iela 62F, Mērsrags, Mērsraga pagasts, Talsu novads, Latvija, LV-3284
- 4. Ordered item:** Set of equipment for salmon processing house
5. Delivery address:
6. Delivery time: till 30.06.2027.
7. Proposal validity period: till 30.06.2026.
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 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 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: +35°C 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 - 45°C 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 - 42°C 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 - 12°C 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	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 -24°C)	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 -24°C 1.5. Air outlet -26.7°C 1.6. Evaporation T -42°C 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 - 5°C	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 -5°C 1.5. Air outlet -7.2°C 1.6. Evaporation T -12°C 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 +2°C	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 +2°C 1.5. Air outlet -1.7°C 1.6. Evaporation T -12°C 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 +14°C and +20°C	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 +14°C 1.5. Air outlet +10.2°C 1.6. Evaporation T -12°C 1.7. Medium: Ethylene glycol 50 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: ETIL50 1.3. Fluid temp: -8°C...-4°C. Room temp: 10°C 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: ETIL50 1.3. Evaporation T 0°C 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: ETIL50 1.3. Fluid temp: -8°C...-4°C. Room temp: 10°C 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	<ul style="list-style-type: none"> 1.1. Industrial plate exchanger hot glycol with cooling power 75kW 1.2. Industrial plate exchanger cold glycol with cooling power 300kW 1.3. Dry cooler glycol 50%, capacity 250kW 1.4. Cold glycol container with expansion vessel and valves, capacity: 1000/1500L 1.5. Hot glycol container with expansion vessel and valves, capacity 750/1000L 1.6. Pumps Grundfoss NB or similar (3 units) for cold glycol, capacity 50m³/h each (1 pump in back up) 1.7. Pumps Grundfoss NB or similar (2 units) for hot glycol, capacity 50m³/h each (1 pump in back up) 1.8. Ethylene glycol 50% w/w with corrosion inhibitors shall be used to avoid freezing on coldest days.
8.1.17.	Valves		<p>For each evaporator includes:</p> <ul style="list-style-type: none"> 1.1. Liquid injection: Shut-off valve, Micron filter, Solenoid valve, Manual regulation valve 1.2. Check valve Wet suction: Pressure gauge with service valve, Shut-off valve, On/Off valve with electrical actuator 1.3. Hot gas defrosts and bypass: Shut-off valve, Micron filter, Solenoid valve, Check valve.
8.1.18.	Air renovation system with heat recovery	1 set	<ul style="list-style-type: none"> 1.1. Maximum capacity at least 5000m³/h for rooms at 10°C and 1500m³/h for rooms at 25°C. 1.2. Heat recovering efficiency at least 89% 1.3. Fan speed at least 2200rpm 1.4. Location: false ceiling (maximum height 600mm) 1.5. Provided with filters 1.6. 3 units of 3000m³/h are recommended to fit on false ceiling. Preheating glycol battery is a must to avoid condensations.

8.1.19.	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>
8.1.20.	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>
8.1.21.	Electrical installation	1 set	<p>Electrical installation materials with power, command and signal wires for all peripheral elements, cable insulation according to standards, sections suitable for each receiver (voltage drop must accomplish Latvian standards), under hot-dip galvanised Rejiband-style cable trays, stainless steel tube for process rooms, fixing and mounting accessories. All wiring must accomplish with low voltage directives on Latvia (LVD). See Annex 6 for volumes.</p>
8.1.22.	Evaporator and air cooler unit supports	1	<p>It shall include two UPN or similar profiles per unit and its fixation to the construction (false ceiling), also threaded clamping rods, nuts and washers needed to fix the evaporator to the profiles. Material: stainless steel.</p>
8.1.23.	Ammonia distribution system	1 set	<p>ASTM 106 for high temperature and ASTM 333 seamless carbon steel tubing for ammonia according to drawings (Annex 5) for diameter sizes.</p> <p>All supporting and auxiliary materials shall be included. Soldering and mounting shall be included, also a tightness test for all the piping mounted.</p> <p>Ducts that cross process rooms shall be in seamless stainless steel. Minimum Schedule 80 to accomplish with the system PS that is around 19bar on high pressure stage and 13bar on low stage).</p> <p>All piping must accomplish PED and UNE-EN 378.</p> <p>Isolation with polyurethane (M-1 with 40kg/m³ density) with thickness according to drawings, with aluminium /stainless steel 0,6-0,8mm cladding and spacers.</p> <p>All supporting and auxiliary materials shall be included.</p> <p>External layer of aluminium/stainless steel sheets shall be painted in white inside process rooms.</p>

8.1.24.	Glycol distributing system	<p>1 set AISI304 Seamless stainless-steel tubing according to tube Schedule 10 or Schedule 40. Rooms connected to glycol system: No19 Technical area/ compressors; No18 Compressor and distribution room; No9 Air conditioners, Air renovating unit, No1 Evaporator; No7 Evaporator; No 8,2,4 Air conditioner, No16 Smoke ovens; No5 Air conditioners (Annex 3). All supporting and auxiliary materials shall be included. Soldering and mounting shall be included, also a tightness test for all the piping mounted before isolation. All piping must accomplish PED and UNE-EN 378 Isolation with polyurethane (M-1 with 40kg/m3 density), with aluminium /stainless steel 0,6-0,8mm cladding and spacers. All supporting and auxiliary materials shall be included. External layer of aluminium/stainless steel sheets shall be painted in white inside process rooms.</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	<p>1</p> <p>1.1. Capacity: 2000kg/h 1.2. System elements: Isothermal container, stainless steel belt conveyor, evaporator, axial type fans 1.3. Isothermal container: self-supporting, modular, monoblock 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. 1.5. Evaporators made of stainless steel or aluminum and be fully integrated into the airflow path for maximum heat exchange efficiency 1.6. Axial fans integrated for airflow; coupled with stainless steel belt and stainless/aluminium evaporator ducts for optimum heat exchange. 1.7. Dimensions (LxHxW): 24.5 x 3.3 x 3.7m +/- 2%</p>
8.2.2.	Modular static forced air tunnel freezer	<p>1</p> <p>1.1. Capacity 2000kg/h 1.2. System elements: Isothermal container, evaporator, axial fan, air ducting system, input and output, mobile platforms 1.3. Isothermal container: self-supporting, modular, monoblock 1.4. Axial fans with closed-loop air ducting to provide forced convection across all product surfaces. 1.5. Evaporators: stainless steel/aluminum and integrated within the air circulation path. 1.6. A top suction and lateral curtain system to direct airflow uniformly below the mobile platforms. 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. 1.8. Product loading and unloading supported via insulated input/output doors. 1.9. Dimensions (LxHxW): 6.5 x 2.5 x 3.0m +/-2%</p>

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 12 (twelve) months 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 12th of December, 2025, 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 and start up:			
Commissioning and training costs:			
Total EUR, excl. VAT			
EUR, VAT			
Total EUR, incl. VAT			

Proposal validity period: till 30.06.2026.

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	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	
Valve trains (for Evaporators, IQF, Blast freezers)	3 sets	
Air renovation system with heat recovery	1 set	
Power and electrical control panel	1 set	
Joint elements	1 set	
Electrical installation	1 set	
Evaporator and air cooler unit supports	1 set	
Ammonia distribution system	1 set	
Glycol distributing system	1 set	
Equipment for freezing fish products, including:		
Linear forced air freezing tunnel	1	
Modular static forced air tunnel freezer	1	

Set of equipment for salmon processing house

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, insulation, commissioning, start-up, staff training etc. costs.
6. the warranty period of the equipment set is at least 12 (twelve) month.
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. Mersrags3/2025

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.