



# REQUEST FOR PROPOSAL

PROFESSIONAL SERVICES FOR  
CANTEEN/BAR OPERATIONS

**SOUTH EAST STADIUM, SORELL**

Submission Deadline: **27th May 2022**

## Request for proposal structure

Section	Description
<b>Part 1</b>	Background and project overview
<b>Part 2</b>	Proposal requirements and scope of services
<b>Part 3</b>	RFP submission instructions and evaluation criteria
<b>Part 4</b>	Proposal response dossier (Application form)
<b>Part 5</b>	Annexes

## Key data sheet

<b>RFP Title</b>	Professional services for canteen or canteen and bar operations
<b>Location</b>	South East Stadium, Montagu St, Sorell
<b>Agreement</b>	24-month lease/license, with possibility of extension thereafter
<b>Fee</b>	To be determined and negotiated.
<b>Footprint and proposal options</b>	<b>Option A:</b> Canteen + Bar (56 m <sup>2</sup> ) / <b>Option B:</b> Canteen Only (43 m <sup>2</sup> ) Canteen space includes separate pantry.
<b>Project Manager</b>	Sonia Pullen Manager – Facilities and Recreation Email: <a href="mailto:sonia.pullen@sorell.tas.gov.au">sonia.pullen@sorell.tas.gov.au</a>
<b>Second contact person</b>	Jess Hinchin Director of People and Performance Email: <a href="mailto:jess.hinchen@sorell.tas.gov.au">jess.hinchen@sorell.tas.gov.au</a>
<b>Initial registration and final lodgement</b>	Proposals to be registered and submitted to: <a href="mailto:sonia.pullen@sorell.tas.gov.au">sonia.pullen@sorell.tas.gov.au</a> Cc: <a href="mailto:jess.hinchen@sorell.tas.gov.au">jess.hinchen@sorell.tas.gov.au</a>

## Timeline and key dates

<b>RFP issue date</b>	2 <sup>nd</sup> December 2023
<b>Site briefing sessions</b>	Ongoing on request
<b>Deadline for RFP submission (closing date)</b>	<b>15<sup>th</sup> January 2024</b>
<b>Final selection and recommendation to Council</b>	29 <sup>th</sup> January 2024
<b>Service commencement</b>	4 <sup>th</sup> March 2024

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## PART 1 – Background and project overview

### 1.1 Introduction

Established in 1862, the Sorell Municipality is one of Tasmania's oldest, located 25 kilometres from Hobart in the South East of Tasmania covering some 583 square kilometres of rolling countryside, low forested hills and the long coastline of the spectacular southern beaches.

The Sorell Municipality continues to attract people with its affordable housing and close proximity to services and the city, remaining firmly as one of Tasmania's fastest growing municipalities, with recent population growth exceeding state averages. Sorell Council is responsible for facilitating the ongoing development of a vibrant, sustainable, and liveable South East Region. We are committed to build and support a proud, thriving and inclusive South East Community.

The fast growing population trends have required from Council to scale up in the provision of services and facilities for the community, especially for new sports and recreation facilities and improvement of existing facilities.

The new indoor stadium construction at the South East Sports Complex (Pembroke Park) is part of the long term strategic plan of Sorell Council to meet these requirements and provide modern infrastructure for its citizens, local sporting associations and other community groups.

Funding for this significant community project was secured through grants of \$2.5 million from the State Government and \$6 million from the Federal Government's Community Development Grants Programme.

The construction of the South East Stadium is scheduled for completion in June 2022, and the official opening is predicted for July 2022.



## 1.2 The opportunity

Sorell Council is now seeking formal proposals to provide professional services for the operation of the canteen and bar facilities within the newly built indoor stadium at the South East Sports Complex.

This is an exciting opportunity for new or experienced canteen/bar operators to establish themselves in what is to become the main sports hub of the South East region.

The stadium will attract an increasingly active local population as well as users from the surrounding municipalities, and will also become a central gathering hub for the local community.

Sorell Council welcomes applications and proposals from private operators and volunteer based organisations, provided that proposals comply with requirements defined in this document.



### 1.3 Facilities at the sports complex

The South East Sports Complex is a multipurpose sports and recreational facility catering for a wide variety of activities ranging from formal sports such as netball, basketball, football, cricket, soccer and athletics; to informal activities such as BMX, skateboarding, walking, cycling and others.

The newly built \$8.5M stadium is the new crown jewel of the precinct and is the main hub of the greater sports complex.

This state of the art facility includes the following spaces:

- Two courts for netball and basketball
- A showcase court for netball and basketball
- Two gym and fitness rooms
- Function space for 120 people and meeting room
- **Canteen, commercial kitchen and bar (Main subject of this RFP)**
- Eight change rooms and four umpire rooms
- Three office spaces, five storage rooms and a first aid room.
- Seating capacity for approximately 500 people (During showcase games)

The greater South East Sports Complex includes the following facilities:

- |  |                             |
|--|-----------------------------|
| • Two cricket and football grounds     | • Skate park                |
| • Four cricket nets                    | • BMX track                 |
| • One soccer pitch                     | • Dog walking area          |
| • Athletics grounds                    | • Recreational Vehicle park |
| • Five outdoor netball courts          | • Walking and cycling paths |
| • One outdoor netball/basketball court | • Clubrooms                 |

Permanent sporting clubs and associations based at the South East Sports Complex are:

- |                                     |  |
|-------------------------------------|--|
| • South East Netball Association    | • South East Women's Football Club     |
| • South East Basketball Association | • Sorell Cricket Club                  |
| • South East United Football Club   | • Sorell Super Rules Football Club     |
| • Sorell Football Club              | • South East District Little Athletics |
| • South East Junior Football club   | • Dodges Ferry Horse Riding Club       |

Type of activities and events held at the sports complex and future stadium:

- |                                   |   |
|-----------------------------------|---|
| • Club trainings and competitions | • Club galas and functions                                |
| • Sports tournaments              | • Private and corporate functions, trainings and meetings |
| • School activities               | • Community group activities                              |
| • Exhibitions                     |   |
| • Show Court Games                |   |
| - Tasmanian Netball League        |   |
| - Hobart Chargers                 |   |





*South East Sports Complex, at Pembroke Park, Sorell*

## 1.4 The future of the sports complex

With the increasing population growth rates, there are no signs of slowing down the development of infrastructure in the Sorell Municipality. For the South East Sports Complex, this means that a strong push for further sports facilities funding will be one of the priorities of Council in the following years.

A master plan of the sports complex was developed a few years ago and it has now evolved into substantial infrastructure. Year after year, as funding becomes available, the master plan is becoming a reality and closer to its end goal of having a complete and functional sports complex hosting a larger number of sporting and recreational activities.

For the successful canteen and bar operator, this will mean establishing a footprint in the right place at the right time, in unison with the fast growing pace of the municipality and Council's infrastructure investments.

The next confirmed stage for the greater sports complex is to upgrade the existing football clubrooms into a \$2.5M double storey function facility, which will eventually require catering and function centre services.

Council is also upgrading the existing BMX track into a national standard track. Additionally, the next proposed projects in years to come are the incorporation of tennis courts, playground areas, additional soccer fields and potentially a second indoor stadium.



Pembroke Park Master Plan layout (2018)





## PART 2 – Proposal requirements and scope of services

### 2.1 The purpose of this RFP

By launching this Request for Proposal (RFP), Sorell Council is seeking to secure a service provider for the operations of the canteen or canteen and bar at the South East Stadium.

Throughout this process, the main goal of Council is to identify a suitable operator, private or volunteer based, with the capacity to present a comprehensive proposal that is aligned with the scope of services required.

In summary, the successful candidate will bring the following attributes:

- Experience in the operation of hospitality services, such as food businesses, sport canteens, function centres, bars, private catering, barista, etc.
- Evidence of current and/or previous successful operations of such services, with supporting documentation that demonstrates the experience.
- Comprehensive operational and financial information that demonstrates the viability of the proposal short and long term, for both the operator and Council.

### 2.2 Canteen/bar objectives

The following are basic objectives Council is seeking to accomplish by outsourcing a canteen/bar service provider:

- To provide a hospitality service to the sports community during sporting events and peak use periods.
- To provide a hospitality service to other users of the greater South East Sports Complex, as well as other citizens and visitors to the Sorell municipality.
- To provide a hospitality service for private and corporate events and functions held at the indoor stadium facilities.

## 2.3 Service requirements

The following section outlines the scope of services required for the proposal and it is to be considered as a guideline of desired requirements that Sorell Council is seeking to achieve. It is not intended to be limiting on the type of services proposed. Sorell Council welcomes input from candidates as to other suggested services to be considered.

### Scope of services

#### ***General requirements:***

- Provide professional hospitality services for the sound operation and management of the canteen/bar in the stadium, catering for a wide range of customers and events such as:
  - Sport community during sporting events, local club trainings, galas and functions.
  - Sports tournaments.
  - Private and corporate functions, meetings and trainings.
  - Exhibitions and shows.
  - Informal users of the greater sports complex.
  - Other citizens and visitors to the Sorell Municipality.
- Deliver a wide range of high quality and healthy food and beverage choices.
- Encourage an innovative business approach that compliments the new stadium and contributes to the growing use of the South East Sports Complex.
- Create and promote a healthy and attractive canteen environment that draws in individuals and groups from the local and broader community.
- Provide a high level of service to customers.
- Consider the relevant stakeholders and potential customers in the sports complex to establish a commercial venture that benefits the operator, clubs, local community and Council.
- Ensure the services provided are environmentally, socially, culturally and economically sustainable.
- Ensure an appropriate financial return is accomplished for this public facility.
- Establish a partnership with Sorell Council to ensure the canteen/bar is well managed and used to provide the best outcomes for the community.
- Ensure the canteen/bar services are of a standard comparable to other venues of a similar nature.

#### ***Product line:***

- Design and implement high quality, healthy and well-balanced menu patterns. Proposed menu options will need to be submitted in the proposal response.
- Ensure consistency in the type of services provided.

**Equipment:**

- Purchase any additional equipment necessary that is not included in the initial commercial kitchen appliances and furniture fit out from Council (See equipment lists on Annexes 5.2)
- Notify Council when the operator becomes aware of any defect or repair required for any of the assets and equipment installed by Council.
- Clean and maintain all equipment in accordance with requirements under [Tasmania Food Act 2003](#) (The Act) and regulations.
- Provide and maintain POS (point of sale) system hardware and software.

**Supplies:**

- Purchase all food, beverages and supplies necessary for the operation of the canteen/bar.
- Ensure all items and consumables required for the preparation, servicing and delivery of food and beverages are provided.
- Maintain adequate inventories of food, beverages and other supplies necessary for the operation of the canteen/bar.
- Make all necessary efforts to support the local economy and use of local suppliers whenever possible.

**Staffing:**

- Provide all staff, personnel and/or volunteers necessary to operate the canteen/bar.
- Ensure all staff and/or volunteers are qualified, trained and supervised to the standard law requirements. Copies of certificates of the proposed staff will be required before service commencement.
- Ensure all staff and/or volunteers undertake an induction to the work place prior to performing any tasks.

**Hours of operation:**

- Carry out proposed schedule within the timeframe approved by Sorell Council, outlined in section 2.6 *Hours of operation (Page 14)*.
- Design an operational schedule that spans the maximum hours throughout the approved timeframe.

**WH&S:**

- Implement a robust Work Health and Safety plan for the canteen/bar space.
- Implement food safety, hygiene procedures, and controls for the production and processing of all foods.
- Ensure food preparation and storage of perishable items is conducted in compliance with requirements under The Act and all applicable health regulations.



- Ensure that risk management procedures are implemented to identify, assess, control and monitor workplace hazards.
- Provide the necessary information, instruction, training and supervision to ensure the health and safety of employees, volunteers and customers.
- Ensure the safe use, handling, storage and transport of equipment and supplies.
- Maintain the place of work under your control in a safe condition.
- Dispose of any waste generated from the operation of the canteen/bar.

***Liability:***

- Hold in effect Public Liability Insurance cover to the minimum value of \$20 million, or provide supporting evidence of undertaking to obtain the same.
- Hold in effect any other insurance required for the operation of the canteen/bar space.

***Legal:***

- Comply with all requirements under the [Tasmania Food Act 2003](#).
- Be a registered Australian food business, hold a food sale license and liquor license; or provide supporting evidence of undertaking to obtain the same.
- Agree to enter into a lease or exclusive license agreement with Sorell Council, pending on final negotiations. No other type of contract will be considered for the operation of the canteen/bar spaces.
- Perform proposed services in compliance with federal, state and local laws, relevant Modern Awards and agreements, as well as Sorell Council policies and procedures.

***Marketing:***

- Undertake marketing and promotion of the canteen/bar.
- Promote healthy food and beverage messages.

## 2.4 The canteen and bar space

The canteen/bar operator's proposal will need to be tailored to the specific spaces that Sorell Council is presenting in this section below.

The intention of Council is to propose two available options to present as a proposal:

- **Option A:** Proposal for the operation of the canteen and bar.
- **Option B:** Proposal for the operation of the canteen, only.

### Spaces for exclusive use by the canteen/bar operator

The following spaces are to be allocated exclusively to the successful canteen/bar operator according to the proposal option the operator chooses to apply for.

Further information on proposal options can be found in *Section 2.5 Proposal options (Page 14)*.

Space	Footprint	Description
<b>Canteen and commercial kitchen</b>	27 m <sup>2</sup>	Canteen room equipped with brand new commercial kitchen appliances. Find a detailed list of appliances in Annexe 5.2. The canteen is fitted with two servicing windows, facing outdoors and indoors.
<b>Pantry</b>	16 m <sup>2</sup>	Pantry room fitted with storage shelving, preparation bench and commercial fridges. This room is included in the canteen proposal at no additional fee.
<b>Bar</b>	13 m <sup>2</sup>	Open bar facing the function rooms, fitted with shelving, under bench refrigerators and taps.

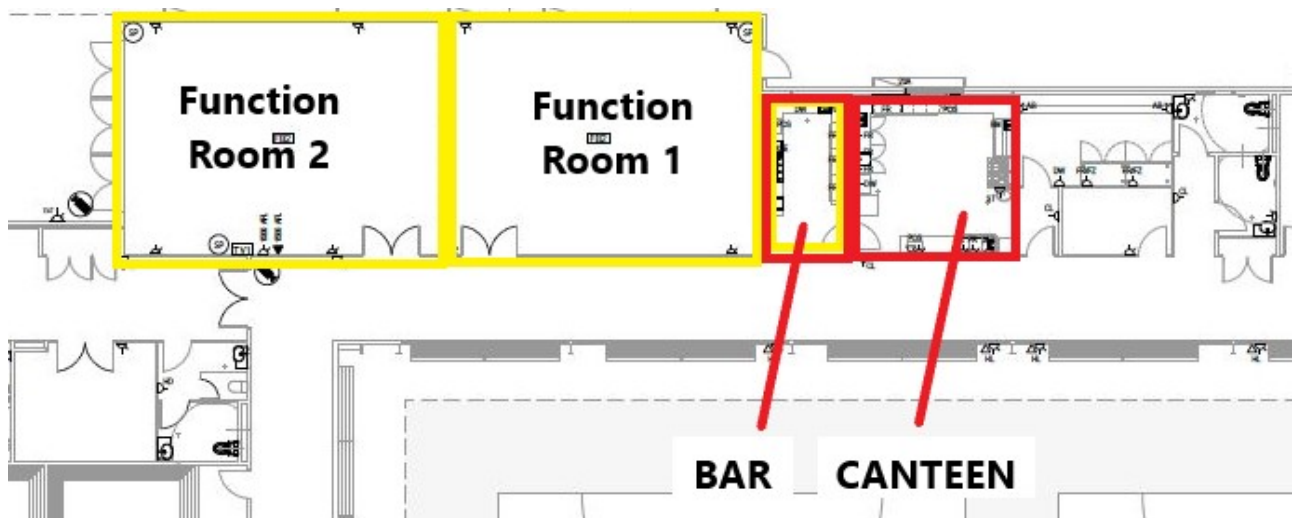
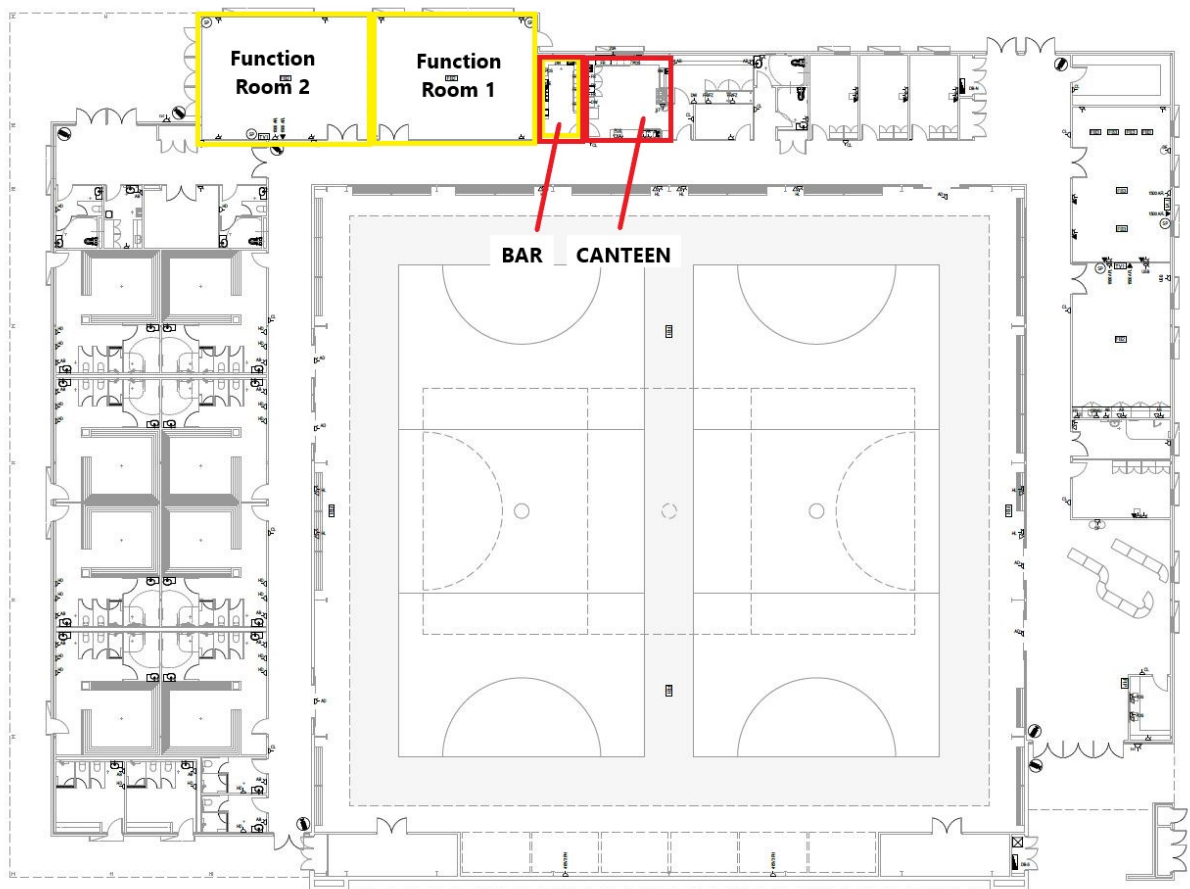
### Spaces for non-exclusive use

The following space is to be shared with other stadium users. The canteen/bar operator may use this space to set up a servicing area for customers.

Space	Footprint	Description
<b>Function room</b>	150 m <sup>2</sup>	Open and spacious function area with plenty of natural light, with capacity to host 120 people. This space can be split in two halves to cater for different purposes.
<b>Bar</b>	13. m <sup>2</sup>	Open bar facing the function rooms, fitted with shelving, under bench refrigerators and taps. (if canteen operator only)
<b>Outdoor customer area</b>	N/A	Potential to set up temporary outdoor servicing area near the canteen window
<b>Carpark</b>	N/A	Available at all times

## Stadium layout

Exclusive use (Red) and non-exclusive (Yellow) spaces:





## 2.5 Proposal options

The following table outlines the different options available for the proposal application. The operator must indicate clearly which proposal option is being applied for.

Proposal option	Canteen	Bar
Option A	✓	✓
Option B	✓	

All options are acceptable and equally valuable for the proposal. Sorell Council will select suitable operators according to the quality of the proposed services.

### Option A

The operator may opt to present a proposal that includes food and liquor services for the **two** spaces mentioned above: the canteen and bar. Necessary licenses and certificates for food and liquor sale will be required.

### Option B

The operator may opt to present a proposal that includes food services for the canteen, only. Necessary licenses and certificates for food sale will be required.

## 2.6 Stadium hours of operation

The stadium hours of operation approved by Council are as follows:

- **Monday to Friday:** 6am to 10pm
- **Saturday:** 7am to 10pm
- **Sunday and public holidays:** 7am to 10pm

The services proposed by the operator must fit in this weekly timeframe. It does not mean that the canteen/bar needs to be in operation all the hours stated above, but the proposal should attempt to fill as many hours as possibly viable and feasible.

## PART 3 – RFP submission instructions and evaluation criteria

### 3.1 RFP timeline

The following timeline provides candidates with an indication of the RFP process. The timeline is indicative only and may be changed based upon circumstances.

<b>RFP issue date</b>	<b>2<sup>nd</sup> December 2023</b>
<b>Site briefing sessions</b>	Ongoing on request
<b>Deadline for RFP submission (closing date)</b>	<b>15<sup>th</sup> January 2024</b>
<b>Final selection and recommendation to Council</b>	29 <sup>th</sup> January 2024
<b>Service commencement</b>	4 <sup>th</sup> March 2024

### 3.2 Preparation of your proposal

Please ensure you take the following steps before lodging your proposal:

- I. Carefully read all parts of this document;
- II. Ensure you understand the requirements and seek clarification if needed;
- III. Complete and return the Proposal Response Dossier (attached in part 4);
- IV. Ensure you have signed and addressed all requirements and criteria; and
- V. Lodge your proposal before the deadline.

Unless otherwise specifically stated in the RFP, all specifications and requirements constitute minimum requirements. All proposals must meet or exceed the stated requirements.

### 3.3 Contact person

The main points of contact for this RFP process are:

<b>Project Manager</b>	Sonia Pullen Manager –Facilities and Recreation Email: <a href="mailto:sonia.pullen@sorell.tas.gov.au">sonia.pullen@sorell.tas.gov.au</a>
<b>Second contact person</b>	Jess Hinchon Director People and Performance Email: <a href="mailto:jess.hinchon@sorell.tas.gov.au">jess.hinchon@sorell.tas.gov.au</a>

### 3.4 Registration of proposals

Applicants must register their details by email to [sonia.pullen@sorell.tas.gov.au](mailto:sonia.pullen@sorell.tas.gov.au) (cc: [jess.hinchen@sorell.tas.gov.au](mailto:jess.hinchen@sorell.tas.gov.au)) to ensure they are kept informed of any changes or additional information that may arise in relation to this RFP.

### 3.5 Site briefing sessions

Applicants will be able to arrange a site visit by arrangement only.

The location of the site inspection is at the South East Sports Complex in Sorell.

To arrange a visit please send an email to the contact persons nominated in section 3.3.

### 3.6 Submission details

The proposal must be submitted by email to the contact persons nominated in section 3.3 before the established deadline of **15<sup>th</sup> January 2024**, unless changed by Council during the process.

No late proposals will be accepted after this. A proposal may be modified or withdrawn prior to the official closing date.

By submitting a proposal, the operator acknowledges and agrees that the Council will not be responsible for any costs, expenses, damages or liabilities incurred during the RFP process.

### 3.7 Evaluation of proposals

An evaluation committee consisting of not less than three Sorell Council employees will evaluate the proposals. The proposal will be evaluated using the information provided by the candidate in their offer. The following evaluation methodology will be used in this RFP:

- I. Proposals are checked for completeness and compliance. Proposals that do not contain all information requested may be excluded from evaluation.
- II. Proposals are assessed against the evaluation criteria, quality of the response dossier and overall proposal impression.
- III. The most suitable proposals will be shortlisted and contacted for an interview.
- IV. References may also be contacted prior to the selection of the successful proposal.
- V. Final selection shall be the sole determination of Council.



### 3.8 Eligibility criteria

- I. Hold in effect current Public Liability Insurance cover to the minimum value of \$20 million, or provide supporting evidence of undertaking to obtain the same.
- II. Be a registered Australian business.
- III. Hold a current *Registration / Notification of food business*; or provide supporting evidence of undertaking to obtain the same.
- IV. If applying for Option A, hold a current Liquor License; or provide eligibility and evidence of undertaking the same.
- V. Comply with all requirements under the [Tasmania Food Act 2003](#).
- VI. If applying for Option A, comply with all requirements under the [Liquor Licensing Act 1990](#).

### 3.9 Evaluation criteria

Sorell Council will select the best proposal that demonstrates the ability to provide quality services, desired community outcomes and a best value for money approach. The evaluation of the proposals will be undertaken by considering the following general evaluation criteria:

- I. Compliance with the requirements and scope of services contained in this RFP.
- II. Compliance with all legal requirements to operate a business in Australia.
- III. Delivery of a complete and comprehensive Proposal Response Dossier.
- IV. Demonstration of experience in the successful operation and management of canteen/bar facilities, including relevant information about quality customer service and development of a sustainable business.
- V. Delivery of a comprehensive business plan that demonstrates the viability of the proposal short and long term, for both the operator and Council, including detailed operational and financial information.
- VI. Confirmation of the financial capacity to establish and trade profitably and professionally.

## PART 4 – Proposal response dossier (Application form)

The following section outlines the expected documentation and contents to be included in the proposal response. It is intended to provide applicants with the same application format and to serve as a guideline to prepare your response.

The contents in this section are considered as the minimum information to be included in the proposal, but applicants may also add further information and extra sections as deemed fit in order to provide Council with a better overall proposal impression.

### 4.1 RFP Response dossier contents

Your proposal response should include at a minimum, the following contents:

1. General information
  - a. Proposal option
  - b. Applicant information
  - c. Eligibility confirmation
2. Business description
  - a. Organisation/Company introduction
  - b. Organisation/Company's philosophy
  - c. Management structure and style
  - d. Narrative statement of proposed business idea
3. Operational Plan
  - a. Operations Strategy
  - b. Services description
  - c. Schedule and hours of operation
  - d. Personnel and/or volunteers
  - e. Additional equipment
4. Financial information
  - a. Fit out budget
  - b. Assumptions to consider
  - c. Operational budget
  - d. Profit and loss statement for current and previous businesses
5. Previous experience and records
6. References

Find the Application form on the next page, to be completed and returned to Council.

# Request for Proposal – Response Dossier

## Professional services for canteen and bar operations

### 1- GENERAL INFORMATION

#### a. Proposal option:

Clearly state in the first column which one of the suggested proposal options you are applying for. Also, indicate in the last column if you will be interested in utilising the storage room.

Applicant selection	Proposal option	Canteen	Bar
	Option A	✓	✓
	Option B	✓	

#### b. Applicant information:

<b>Business name:</b>	
<b>ABN:</b>	
<b>Name:</b>	
<b>Position:</b>	
<b>Email:</b>	
<b>Address:</b>	
<b>Mobile:</b>	
<b>Telephone:</b>	
<b>Website:</b>	



### c. Eligibility confirmation:

Criteria	Yes, attached	No
Do you hold in effect current Public Liability Insurance cover to the minimum value of \$20 million, or can you provide supporting evidence of undertaking to obtain the same?		
Are you a registered Australian Business?		
Do you hold a current <i>Registration / Notification of food business</i> ; or can you provide supporting evidence of undertaking to obtain the same?		
Do you comply with all requirements under the Tasmania Food Act 2003?		
If applying for Option A, do you hold a current Liquor License, or can you provide eligibility and evidence of undertaking the same?		
If applying for Option A, do you comply with all requirements under Liquor Licensing Act 1990?		

## 2- BUSINESS DESCRIPTION

### a. Organisation/Company introduction

- Provide an introductory letter that briefly describes your organisation/company profile.

### b. Organisation/Company's philosophy

- Provide information about your philosophy, mission, vision and values.
- Describe what your organisation/company can bring to this facility.

### c. Management structure and style

- Provide information about your management team and style of management.

### d. Narrative statement of proposed business idea

- Provide a brief explanation and description of the proposed business and services idea.
- Provide a brief justification for the selected proposal option.

## 3- OPERATIONAL PLAN

### a. Operations Strategy

- Describe the overall strategy of your organisation/company to operate a successful canteen/bar business at the Stadium.

### b. Services description

- Explain and describe in detail the type of services you would provide to the public.
- Present a draft food and beverage menu.

#### **c. Schedule and hours of operation**

- Describe your proposed hours of operation.
- Provide a potential schedule of the proposed services in line with the proposed hours of operation.

#### **d. Personnel and/or volunteers**

- Provide information about the proposed staffing structure for the facility.
- Provide certifications and experience of the proposed staff (if already in your team).

#### **e. Additional equipment**

- According to the services proposed, provide a list of additional equipment required that is not part of the initial appliance and furniture installations performed by Council.

### **4- FINANCIAL INFORMATION**

#### **a. Fit out budget**

- Provide an initial budget estimation for the initial phase of setting up operations, including equipment cost, POS system, initial stock purchase, staffing costs, etc.

#### **b. Assumptions to consider**

- Describe a list of operational assumptions that impact the financial information provided in this proposal.

#### **c. Operational budget**

- Provide a 12 month operational budget estimation, excluding the initial fit out budget.

#### **d. Profit and loss statement for current and previous businesses**

- Provide profit and loss statements for facilities operated and/or managed in the last two years, with enough detail to represent accurately the financial viability and capacity of the operator.

### **REVIOUS EXPERIENCE**

Provide a complete and detailed history of your previous experience in the operation and management of canteen and bar services that demonstrates and confirms successful commercial operations, provision of positive customer service and development of a sustainable business.

### **5- REFERENCES**

Provide at least two references to be contacted, including the following information:

- Name
- Position
- Email address
- Contact number
- Details of relationship with referee




## PART 5 – Annexes



### 5.1 Pembroke Park Master Plan (2018)

<https://www.sorell.tas.gov.au/council/council-publications/pembroke-park-master-plan-summary-feb-2018/>



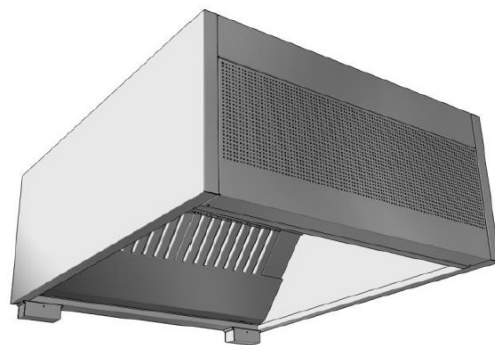
### 5.2 List of appliances and furniture provided by Council



Item No	Description	Quantity
<b>KITCHEN/CANTEEN/BAR APPLIANCES</b>		
1	Wega Pegaso EVD 2 Group Coffee Machine BlackEVD2PG	1.00
2	FED Commercial Automatic Doser Coffee GrinderBZBB012DO	1.00
3	FED three door SS Drink Cooler SC316SG	2.00
4	FED two door SS Drink Cooler SC248SG	4.00
5	Washtech XV Under Bench Dishwasher & GlasswasherCODE: CP601	3.00
6	Goldstein Electric Fryer 2 basket TGF-1M/400(L)	1.00
7	FED Heated Wet 6 ½ Pan Bain Marie Angled CountertopDisplay BM11SD	1.00
8	Ecocanopy Sacra Range hood	1.00
9	Turbofan Electric Combi Oven Full Size 10Tray Digital /Electric CombiOven CR644	1.00
	Stainless Steel Stand for EC40M10 Combi Oven CP796	1.00
10	Goldstein Electric Commercial Griddle with standGPEDB/ST-24	1.00
11	Birko 4 Door Pie Oven	1.00
<b>PANTRY APPLIANCES</b>		
12	Polar 2 Door Upright Freezer 1200Ltr Stainless Steel	1.00
13	Polar G-Series Double Door Slimline Fridge 960 LitreGD879-A	1.00
<b>FURNITURE</b>		
14	Verse Disc Base Meeting table Laminate finish: Foxtakwood, matching abs edging Powdercoat base: Grey1400D 720H	12.00
15	Verse Disc Base Bar Table Laminate finish: Fox teakwood, matching abs edging Powdercoat base: greypowdercoat 600D 1000H	4.00
16	Lonsdale Chair Material: Solid beech Finish: Palegrey lacquer	72.00



Item No	Description	Specifications	QTY	Image
<b>KITCHEN/CANTEEN/BAR APPLIANCES</b>				
1	<b>Coffee Machine</b>	Wega Pegaso Evd 2 Group Coffee Machine Black EVD2PG A fantastic quality professional two group coffee machine, the Wega Pegaso Evd makes perfect espresso every time. With its minimalist Italian design and attractive black finish, the machine is a beautifully stylish front of house addition to your business. Its large 10.5Ltr boiler ensures you can always meet demand, even during busy hours.	1	
2	<b>Coffee Grinder</b>	FED Commercial Automatic Doser Coffee Grinder BZBB012DO Commercial High Quality Flat Grinding Blades Hopper 1 Kg Blades 64mm Flat Grinding 7.5Kg per hour Adjustable Gauging & Grinding	1	
3	<b>Under bench Refrigerator</b>	FED three door SS Drink Cooler SC316SG Suitable for under bench use if castors are removed* 2 to 8°C two levels of shelving plus floor digital temp. control & read-out Zanussi compressors fan-forced evaporator cooling double glazed self-closing doors door lockslight inside strong industrial shelving fully adjustable shelves 100mm wall clearance required	2	





4	<b>Under bench Refrigerator</b>	<p>FED two door SS Drink Cooler SC248SG Suitable for under bench use if castors are removed*  2 to 8°C  two levels of shelving plus floor digital temp. control &amp; read-out  Zanussi compressors  fan-forced evaporator cooling  double glazed  self-closing doors door locks light inside  strong industrial shelving fully adjustable shelves  100mm wall clearance required</p>	4	
5	<b>Dishwasher Commercial Grade</b>	<p>Washtech XV Under Bench Dishwasher &amp; Glasswasher CODE: CP601  Dimensions 840(H) x 535(W) x 595(D)mm Material Stainless Steel  Power Type Electric Supplier Model Number XV Temperature Range 65°C  Voltage 240V Weight 57kg  Quikstart 60 and 120 second glass and dishwashing cycles Washes up to 960 plates per hour /960 glasses per hour  Compatible with 365mm to 450mm glass and dish racks  Reliable results through upper and lower wash rinse  arms with precision moulded jets  Easily serviced electromechanical design Durable stainless steel construction  Low hot water consumption of 2.6 litres per cycle  1 x 600 70080 - 450mm dish rack, 1 x 600 70081 - 450mm cup rack, 1 x C660503 - cutlery container, 1 x 216 10031 - rack adapter</p>	3	



6	<b>Fryer</b>	<p>Goldstein 3 Baskets Electric FryerFRE-24 D (L)</p> <p>High efficiency - all the energy goes into the oil.</p> <p>Unique pan design maximises heat transfer to minimise energy use.</p> <p>Stainless Steel pan for easy cleaning.</p> <p>Stainless Steel baskets. Front cool zone with crumb arrester for longer oil life.</p> <p>Cover/joiner strips available for multi-unit installations.</p> <p>Electronic thermostat.</p> <p>All models available with &amp; without line-up nosing.</p> <p>12 months parts &amp; labour warranty.</p> <p>10 year parts availability guarantee.</p>	1	
7	<b>Canteen Bain Marie</b>	<p>FED Heated Wet Six × ½ Pan Bain Marie Angled Countertop Display BM11SD</p> <p>1060W 630D 700H</p> <p>6 × 1/2 GN pans, double row</p> <p>Heated • 35 to 85°C</p> <p>1/2 GN pans × 100 mm deep</p> <p>included Thermostat control •</p> <p>Easy to clean</p>	1	
8	<b>Range hood</b>	<p>Eco canopy Sacra</p> <p>The SACRA exhaust hood with ecoaircurtain™ technology is a highly efficient kitchen ventilation hood that removes soiled air and excess heat emitted by cooking equipment. The SACRA exhaust hood requires approximately 30% less exhaust air volume flow than traditional hoods. This reduces overall energy consumption and allows supplementary filtration systems such as UV, HEPA and Carbon to react better with the effluent air.</p>	1	

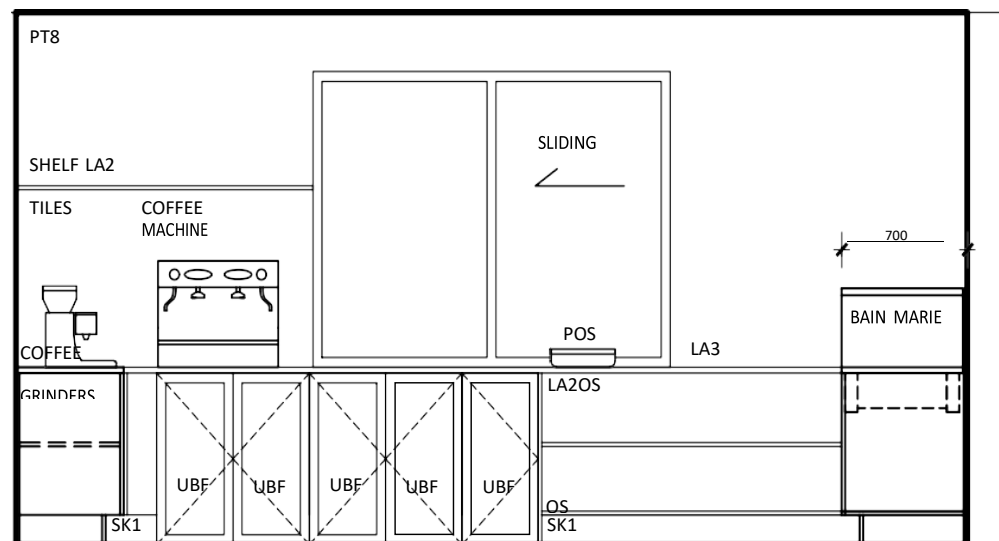
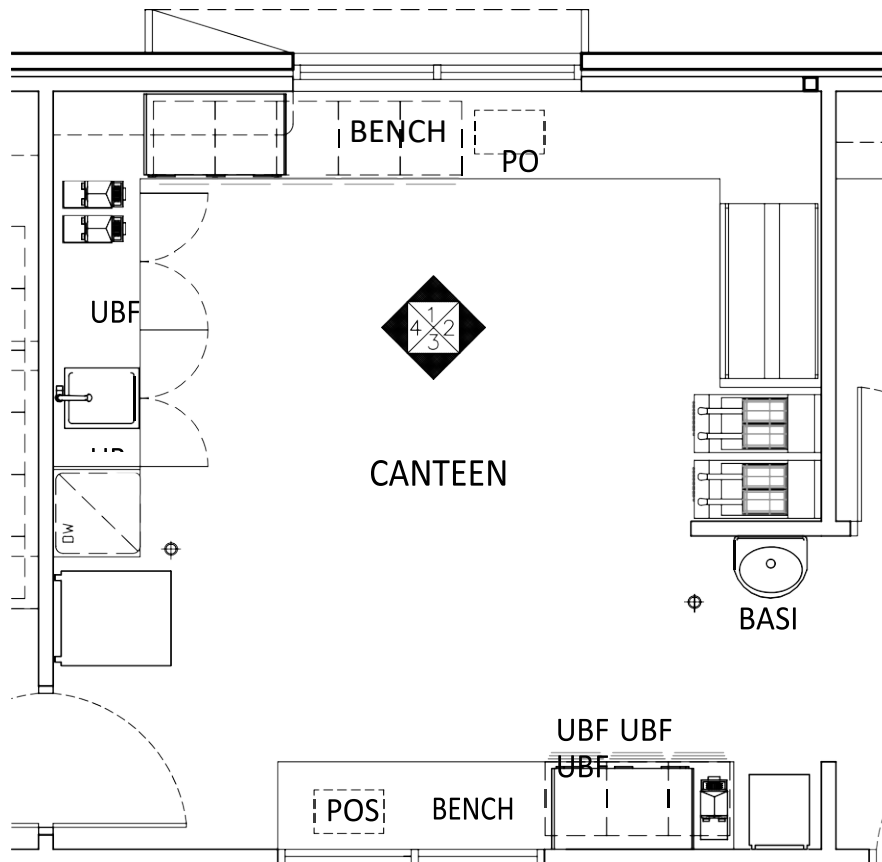
9	<b>Combi oven</b>	<p>iCombi Calssic 201E Plus Stand</p> <p>*Electric modelCapacity:</p> <p>20 lengthwise insertion for 1/1 GN-Accessories</p> <p>Removable standard racks with 65mm insertion distance and tandem rollers</p> <p>Handle mount for mobile ovenrack</p> <p>Wide range of accessories for various cooking processes such as grilling, braising or baking</p> <p>For use with 1/1, 1/2, 2/3, 1/3, 2/8 GN Accessories</p> <p>Combi-steamer mode:</p> <p>Combi-steamer modeSteam 30 °C – 130 °C</p> <p>Convection 30 °C – 300 °C</p> <p>Combination of steam and convection from 30 °C - 300 °C</p>	1	
10	<b>Electric grille</b>	<p>Goldstein Electric Commercial Griddle with stand GPEDB/ST-24</p> <p>Mild steel plate maximizes heat transfer to food.</p> <p>Stainless steel fascia and sides,spill zone and drip trays for ease of cleaning.</p> <p>Front grease trough, generouschute and catcher.</p> <p>Thermostat control available as an option.</p> <p>12 months parts and labour warranty.</p> <p>10 year parts availabilityguarantee.</p> <p>Australian born and bred.</p>	1	

11	Pie Oven	<p>This Birko pie warmer is the safe, durable and cost effective way to stock and serve heated pies in canteens, offices, cafes etc. Built to last with a sturdy stainless steel construction and crumb trays, fixed rack levels and lower element. Thermostat and thermometer. Heat resistant ABS controls, dials and handles. Removable glass sliding door made from tempered safety glass. (Fixed rear glass panel). Non slip rubber feet.</p>		
PANTRY APPLIANCES				
12	Commercial Freezer	<p>Polar 2 Door Upright Freezer 1200Ltr Stainless Steel Maximum ambient temperature: 32°C Front braking castors Due to the size of this item there will be an additional delivery charge Capacity 1200Ltr Dimensions - insulation 60mm Finish - external Stainless steel Output 700W. 3.3A. Single phase Power Type 230V. 700W. 3.3A Refrigerant R404a Temperature Range -10°C to -20°C Voltage 220-240V Warranty 1 Year Weight 180kg 1340W 850D 2010H</p>	1	

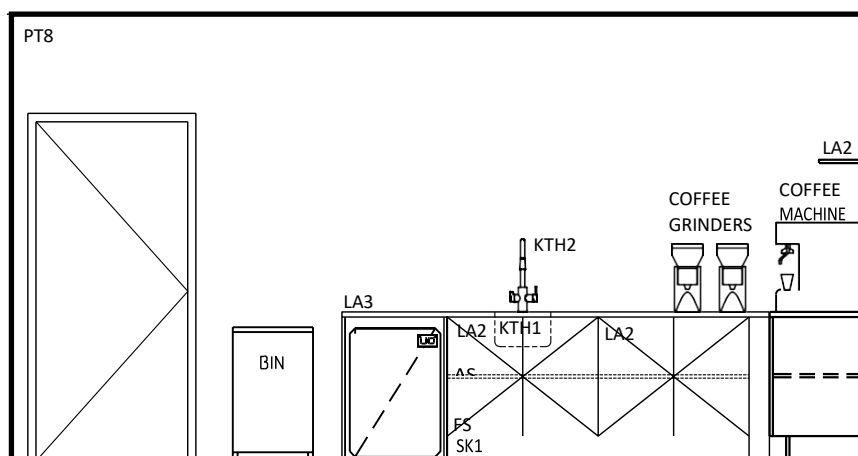
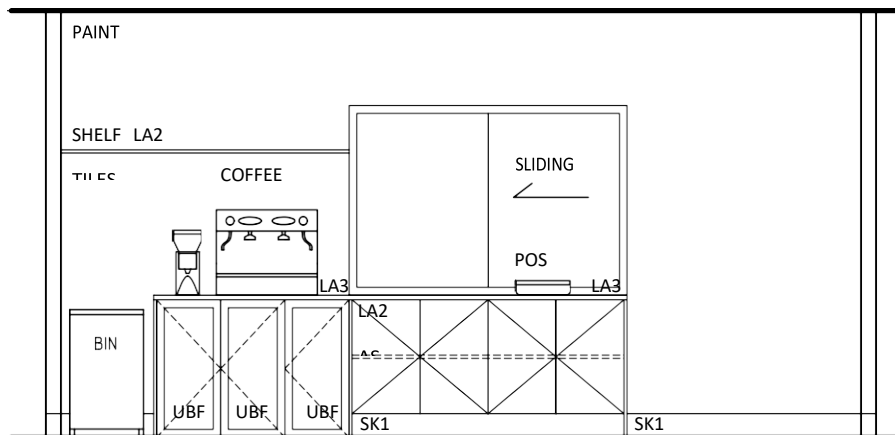
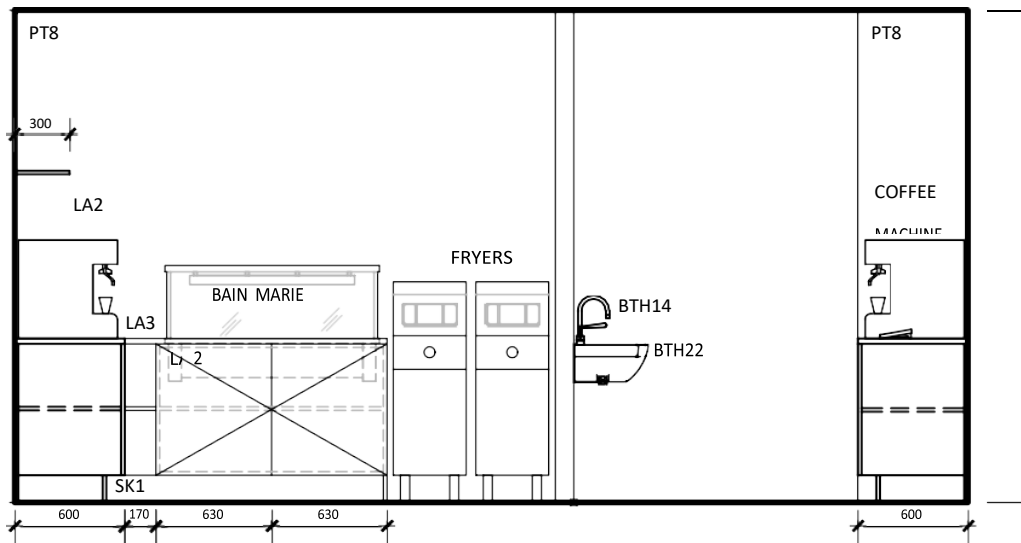
13	<b>Commercial Fridge</b>	<p>Polar G-Series Double Door Slimline Fridge 960 Litre GD879-A</p> <p>6 adjustable shelves and 2 floor shelves Easy-clean construction User-friendly digital temperature controls and display</p> <p>Solid self-closing doors Sturdy lockable castors allow easy positioning Fully automatic defrost</p> <p>Fan assisted cooling ensures rapid temperature recovery Net usable capacity: 671Ltr</p> <p>Maximum ambient temperature: 38°C Capacity 960Ltr Dimensions 2000(H) x 1340(W) x 700(D)mm</p> <p>Dimensions - internal 1380(H) x 1220(W) x 570(D)mm</p>	1	
<b>FURNITURE</b>				
14	<b>Meeting Table</b>	<p>Collins Disc Table</p> <p>Laminate finish: Fox teakwood, matching abs edging Powder coat base: black powder coat</p> <p>1200dia 720H</p>	12	
15	<b>Bar table</b>	<p>Collins Disc Table</p> <p>Laminate finish: Fox teakwood, matching abs edging Powder coat base: black powder coat</p> <p>600dia 900H</p>	4	
16	<b>Function chair</b>	<p>Lonsdale Chair Material: Solid beech</p> <p>Finish: Dulux, Endless Dusk</p>	72	

## 5.3 Floor Plan

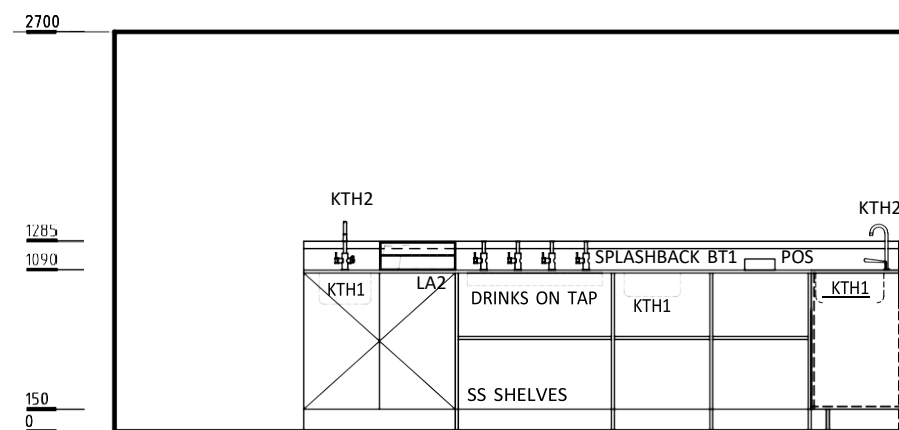
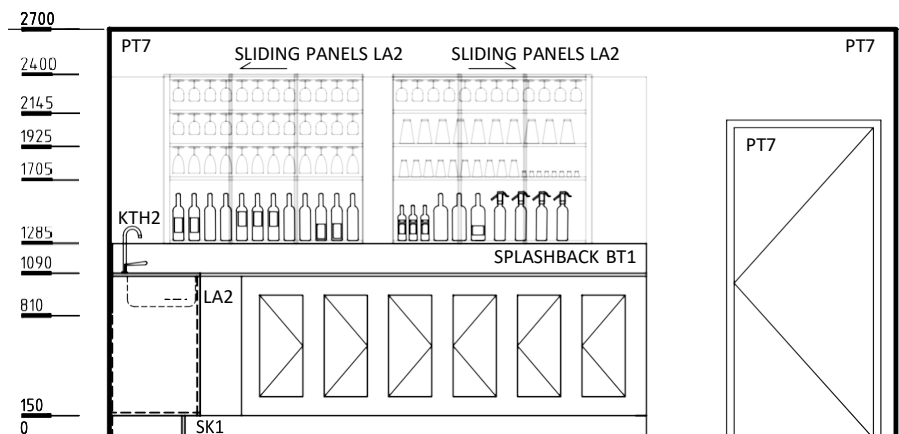
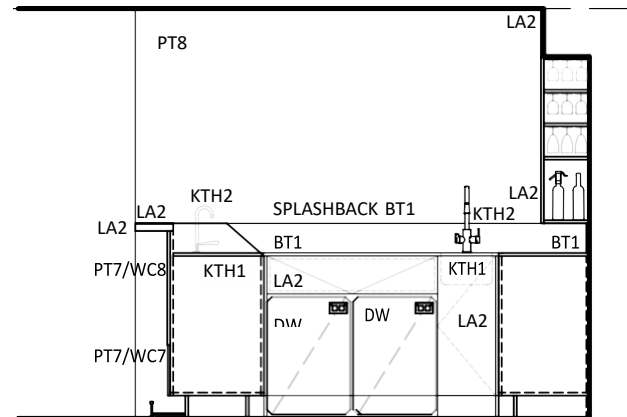
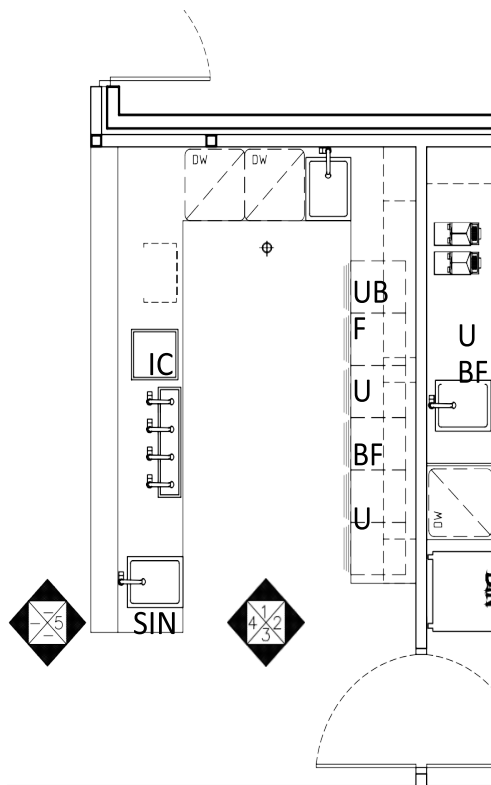
### Canteen:



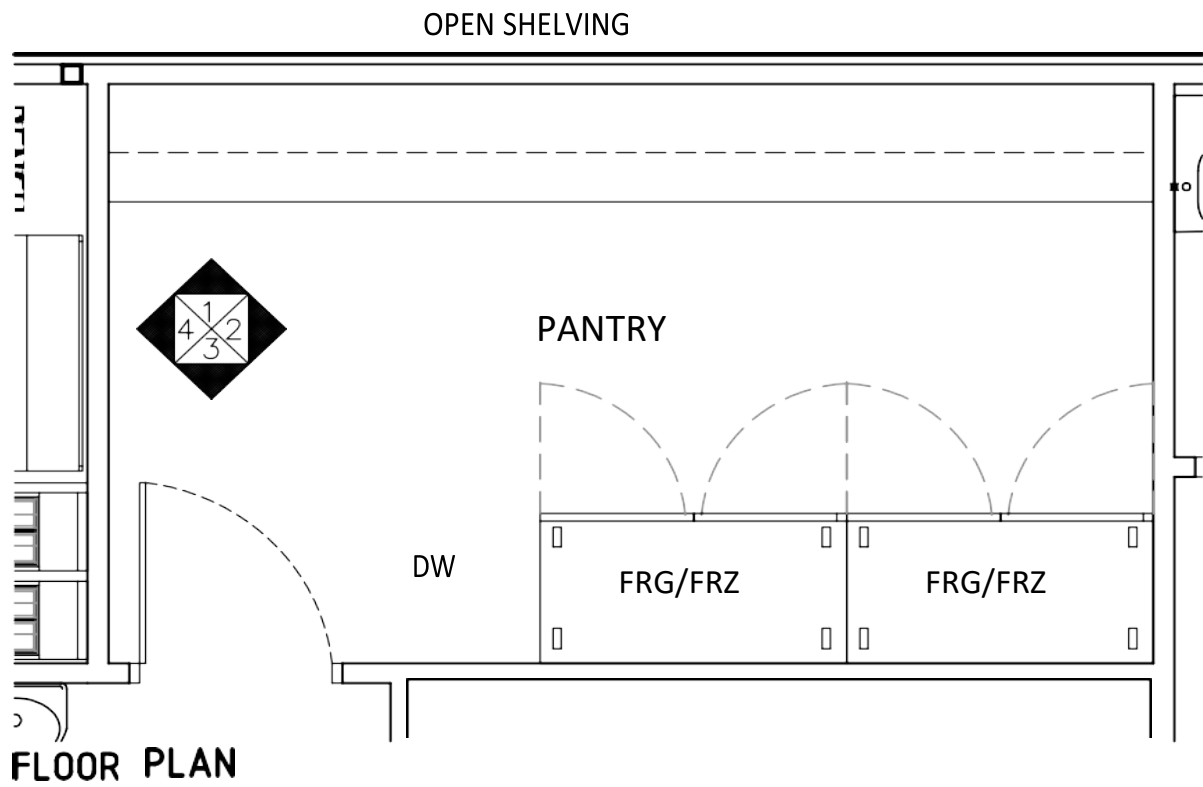




**Bar:**



**Pantry:**



**Function room:**

