American International School of Zagreb

Request for Proposal

Catering

Prepared By: Tatjana Turza, Business and Operations Manager
Romana Chevrier Rados, Medical Officer

Date: February 2021

TABLE OF CONTENTS

1	SCOPE OF THE TENDER AND OBJECTIVE	3
2	RESPONSIBILITIES OF THE CATERING COMPANY	4
3	HYGIENE OBLIGATIONS	5
4	MENU AND LUNCH SERVICES AT AISZ	6
5	OTHER SERVICES	8
6	KITCHEN AREA AND EQUIPMENT	8
7	DECORATION AND TABLE TOP MATERIALS	9
8	NUMBER OF STUDENTS AND ORDERS	9
9	FINANCIAL TERMS	10
10	FORCE MAJEURE	10
11	REQUIRED DOCUMENTS	10
12	RFP SCHEDULE	10
13	RFP RELATED QUESTIONS / CLARIFICATIONS / SUBMISSION	11
14	CONTENT OF THE PROPOSAL	11
15	CONFIDENTIALITY	11
16	SCHEDULE 1. KITCHEN EQUIPMENT	12
17	SCHEDULE 2. KITCHEN GROUND PLAN	17
18	SCHEDULE 3. CONFIDENTIALITY AGREEMENT	17

1 SCOPE OF THE TENDER AND OBJECTIVE

The American International School of Zagreb (AISZ) is seeking proposals for food service management, including the preparation and service of lunches and such other items of food and beverage as shall be required by AISZ for the students, teachers, support staff and other community members.

AISZ is located in Zagreb, Damira Tomljanovića Gavrana 3. The current enrollment of the school is 293 students, ranging from Pre-Kindergarten (age 3) to Grade 12th (age 19) and we employ 73 faculty and staff. Our school community is made up of different nationalities representing more than thirty countries. Such a diverse community brings a high variety of cultural and food traditions.

On a daily average basis, 140-170 menus (during and before COVID) and 50 other "grab & go" meals are served with a potential to increase that number.

Food is of central importance to the students and parents of the American International School of Zagreb (AISZ), there is a high expectation for quality, presentation and service.

From the perspective of the school, the above is true with an additional expectation of healthy, fresh, seasonable, non-processed food, ideally organic where possible. Consideration of environmental responsibility is also expected.

Besides the price of the meal per student, differentiation of the service by increasing the quality, diversity of the food; service level; investment to kitchen and cafeteria will also affect the decision process.

AISZ carries a responsibility to educate its students and staff about environmental awareness to alleviate negative effects on the environment. This also includes teaching students about environmental consciousness from an early age but also looking at our community and partners to include these in their everyday processes and practice.

Environmental consciousness needs to be a part of the everyday catering process. This involves sourcing food and ingredients, the conservation of materials and resources and the disposal of waste and recycling.

The start of the work is expected from August 10, 2021 and premises will be available from August 1, 2021.

2 RESPONSIBILITIES OF THE CATERING COMPANY

- The chef and his/her assistant must have the appropriate education and qualifications for the job they are performing.
- The catering company will employ an English-speaking food server.
- The catering company will employ assisting cafeteria staff to prepare clean plates, glass, knives and forks for every lunch service.
- Adequate English speaking serving staff to manage both students and staff.
- To inform AISZ prior to hire/change of employees and complete security controls.
    - Criminal record
    - Health report
    - Certificate of residency
    - ID card photocopy
    - Signed Statement of Suitability
    - Child Safeguarding training and acknowledgment of Code of Conduct
- Catering company is responsible for all employees who are working for them. The company will cover employee's food, transportation and health expenses.
- Catering company will provide smart, modern uniforms and require a clean neat appearance.
- Catering company will require a friendly, service–oriented attitude from its employees.
- Catering company is responsible for the payment of all taxes and contributions for the employees.
- Catering company should hold an insurance policy in a case that any health issue occurs to any customer due to food poisoning.
- Chefs and his/her assistant should have knowledge of international food culture and cuisine.
- Catering company is responsible for handling kitchen's waste according to all current standards and rules in an environmentally appropriate way in line with the school's ethos.
- The Catering Company will be responsible for any medical expenses for their employees, caused by occupational/health hazards.
- To organize ordering and payment system and manage the organization of service process efficiency-minimum waiting time in queue, accurate serving based on orders, etc.
- Menu planning and monitoring: Producing a professionally designed international menu, suitable for children and young people, according to national guidelines for the nutrition of pupils in primary schools that is renewed by a dietician and approved by the AISZ.
- Prices for all services should be agreed upon with the AISZ in advance.
- Evaluation of popularity and success of the menu through feedback from customers and monitoring of wastage.
- Cover the utility costs – water and electricity, based on meter readings and billing keys by the AISZ.
- In accordance with the Ordinance on fire protection of catering facilities NN 100/1999 (4.10.1999.), Article 27, items 1 to 5, the catering company is obliged to organize and carry out the cleaning of the ventilation ducts of the kitchen and hood at the authorized company. Catering Company will provide records of cleaning according to the calendar of works which will be agreed upon with AISZ.
- Cleaning of kitchen area and equipment following instructions and recommendations of the equipment producer and AISZ.
- The Catering Company will be responsible for the legally prescribed service and testing of the refrigeration system to be carried out by an authorized company. Service cards and minutes of services and tests will be presented to the AISZ according to the defined calendar of works.
- The entire kitchen and school area are covered by a stable fire alarm system and a sprinkler fire extinguishing system. The kitchen block is additionally covered by the Ansul Piranha fire extinguishing system. Maintenance and testing of these systems are performed in accordance with legal regulations and at the expense of AISZ.

3 HYGIENE OBLIGATIONS

- Catering company is responsible for the implementation of Hygiene rules.
- Hygiene controls are arranged according to Food Safety Law (NN 81/13, 14/14, 30/15), Food Safety Law and Microbiological criteria (NN 81/13) and other Low and By-laws valid in the Republic of Croatia.
- Hygiene rules will be audited by a third party, and this company's laboratory must be accredited.
- AISZ Catering and Food Service will be audited 2 times a year. AISZ selects the hygiene supervision company and this company's expenses are billed to the catering company.
    - Hygiene Supervision Company will have high standards to audit the catering company.
    - Hygiene controls are scheduled by AISZ and hygiene Supervision Company without giving prior notice to the Catering Company.
    - Hygiene audit report is first given to AISZ, then the catering company.
    - Hygiene reports will be given in English if requested by AISZ.
    - AISZ inspects this report, then notifies the catering company about deficiencies, then controls the catering company for eliminating deficiencies.

- Catering company will be in charge of kitchens and cafeteria cleaning.
- Catering company is responsible for employee's routine health controls, water tests, and documents of such controls. Catering company should have all valid health and safety certificates issued by relevant Croatian authorities.
- Meat, chicken and milk products will be provided from providers that are in compliance with hygiene and quality rules, and AISZ should be informed of the names and documentation of providers.
- Catering company will keep a sample of the menu for 3 days. In case of any complaint, products will be sent to the laboratory.

4 MENU AND LUNCH SERVICES AT AISZ

A. The MENU should be created according to the Croatian Food and Nutrition Guidelines for Pre-School and School Services where caloric intake is based on a moderate physically active life style. Lunch should cover 35 percent of daily recommended energy needs.
Energy (calories) should be adequate to support growth and development and to reach or maintain desirable body weight.

Age	Recommended Daily/Dietary Allowance			
	Boys		Girls	
	Cal/day	J/day	Cal/day	J/day
3-7	1400	5862	1200	5024
7-9	1970	8242	1740	7280
10-13	2220	9288	1845	7719
14-18	2755	11527	2110	8828

Meals should be well balanced, containing a variety of foods to get enough carbohydrates, protein and other nutrients such as fibers, vitamins and minerals.

Snack Menu should include dairy products, with whole grain cereals or bread, fruits and if offered, 100% fruit juices with no added sugar.
Total daily fat intake should be between 25 to 35 percent of calories for children and adolescents 4 to 18 years of age, with most fats coming from sources of polyunsaturated and monounsaturated fatty acids, such as fish and vegetable oils.

MENU should be prepared in advance, in cooperation with a medical doctor and Business and Operations Manager and need to specify calorie values for each day.
The meal normative must be prominently visible in the cafeteria.

B. At least one menu is expected to be offered for all grades. The menu during the non-pandemic period is described in detail below.

Example of a Lunch Menu:

1. Soup (at least 3 times per week) or appetizer
2. Protein based main course ie vegetable & meat stews or casseroles,
   or chicken, beef, turkey, pork, fish (twice a month) with carbohydrate side dish ie rice, potato, pasta, bulgur, etc that matches the main course
3. Fresh/raw or processed vegetables
4. Minimum 2 choices of salads
5. Dessert

Main course salads to include composed salads, grilled meat and vegetable salad, Mozzarella tomato basil salad, etc. with nutrition values according to meal normative.

C. Additional "grab & go" system is allowed for the Grades 5-12 and staff (this could be developed into a different offering). There should be separate offers for allergic children if requested in advance.

Grab and go bar could change daily set over a 5 day cycle or more offers each day. Examples of the "Grab and go" bar:

- Cold sandwiches, toasted sandwiches or a pie, etc.
- Pizza, bruschetta, quiche lorraine or similar
- Mexican meat or vegetarian wrap
- Fruit salad
- Caesar salad

"Grab and go" meals might be available all day, depending on the schedule and based on the agreement with the AISZ.

D. During the pandemic period, there should be an offer of two main meals – one non-vegetarian and one vegetarian and a choice of at least five types of sandwiches and five types of salad.

E. Price differentiation for the lunch menu is expected, at least for:

- Pre-Kindergarten to Grade 4
- Grade 5 to Grade 12 and Staff

Catering Company is expected to offer a price for part of the menu consisting of a menu without soup and dessert and separately for the soup and dessert.

F. The Catering company should get approval from the Medical Officer and Business and Operations Manager on the "grab & go" and monthly menu.

G. Additional requirements

- All meat will be fresh and supplied from a well-known supplier. There will be no frozen meat, mixed ground beef or any ground meat provided under an unknown brand allowed in the kitchen.
- All ingredients should be preferably locally grown, and if possible organic/ free range.
- No processed food.
- Using any harmful additives is forbidden for services.
- If students request more food, Catering company will provide more at any given lunch service.

<u>Bread</u>
Bread to consist of whole grain and white bread with a selection given every day of 2 choices.
<u>Salt</u>
Meals are required to be low salt and low fat and with no preservatives. No additional salt will be served on the tables.
<u>Fruit</u>
A variety of fruits should be offered daily to encourage the students to develop healthy eating habits.
<u>Desserts:</u>
Fruit yogurt, fruit salad, ice cream/sorbets and twice a week baked dessert with healthy ingredients.
<u>Vegetarian menu</u>
It's required that the menu is composed in the way that a vegetarian option is available daily with proper nutritional values.
<u>International cuisine</u>
It is recommended that the menu includes international food on a monthly basis.
Catering company will be encouraged to organize International week, two times per school year – menu should be proposed in advance.
<u>Salads</u>
At least one choice of composed salad as the main dish such as Caesar salad, Tuna salad, Caprese salad or similar should be proposed daily.
<u>Other</u>

At AISZ we are committed to providing a safe, inclusive environment. As in most other schools, we have a number of children with potentially life-threatening nut allergies. Because of this, we are a *nut aware* school. We do not describe the school as being *nut free* because we cannot guarantee that students or adults have not brought nuts, or traces of nuts, into the building. While we cannot guarantee that the premises will be free from nut products, the School's policy is to prohibit parents, students, employees, and visitors to campus from bringing nut products into classrooms or other areas on campus where students consume food. We also prohibit the use of nuts or nut products in the food prepared for students in our cafeteria.

5 OTHER SERVICES

BREAKFAST
The catering company is encouraged to serve breakfast before 8 and during free classes.

MEETINGS
Following are the services that can be obtained from the Catering Company. Their prices will be negotiated separately.

- Teacher meetings
- Parent meetings
- Student events
- Conference service
- Sport and other activities at weekends and after the school

One server could be required to be in charge of serving during the events.

Additional requirements:

- Snacks, cold drinks and ice cream in the cafeteria during the working hours
- Thanksgiving lunch – MENU is predefined by the AISZ and costs are shared 50:50 between AISZ and Cafeteria Company

6 KITCHEN AREA AND EQUIPMENT

Current kitchen and cafeteria equipment belong to AISZ. Catering company is responsible for all damages and maintenance and upkeep of the equipment. List of equipment is enclosed in Schedule 1. Layout of the kitchen area is in Schedule 2.
Kitchen area in total is 164 m_2 and consists of Food serving 24m_2, thermal processing 26m_2, washing area 20m_2, cold chamber 3.5m_2, dry storage 7.8m_2, and other administrative and technical areas.

Kitchen heaters are electric. Equipment is more energy-class with CNR-related programmable management capabilities to set higher HACCP monitoring, which controls storage, preparation, thermal processing, food release and storage, and dishwashing.

The equipment is provided with integrated condensing hoods where the appliance uses waste energy so that only one hub for the thermal block is needed. The vent hood is connected to the recuperator unit for air supply in the kitchen area. All refrigeration equipment is centralized through central aggregates. Kitchen drainage is connected to the underground fat separator. Food waste and food processing is milled and dehydrated, and is specially disposed of in special refrigeration areas as well as oil waste and is utilized regionally.

Care must be taken to follow the manufacturer's recommendations when using kitchen equipment. Dishwashing detergents must be in accordance with the instructions of the manufacturer of washing machines, and for the purpose of quality washing and elimination of possible failures that

may occur through the use of inadequate detergents. Washing of stainless steel surfaces must be done with products that are used exclusively for this purpose.
The floor cleaner must not contain chlorine due to possible damage to the stainless steel equipment.

The catering company will be requested to cover the utility costs – water and electricity, based on meter readings and billing keys by the AISZ. Average monthly price of electricity and water consumption is 4.000 kn.

The entire kitchen and school area are covered by a stable fire alarm system and a sprinkler fire extinguishing system. The kitchen block is additionally covered by the Ansul Piranha fire extinguishing system. Maintenance and testing of these systems are performed in accordance with legal regulations and at the expense of AISZ.

Kitchen as well as AISZ as a whole are under the alarm system and video surveillance. Kitchen is divided under the separate alarm section and can be used independently from the AISZ working hours. The catering company is free to use kitchen equipment for preparation of food for other customers during and outside working hours for the AISZ as long as this doesn't influence service quality for the AISZ.

7 DECORATION AND TABLE TOP MATERIALS

Catering Company is responsible for cafeteria decoration, porcelain and cover materials, table top materials (plates, cutlery, glasses, etc.). Catering Company can use current kitchen accessories and is responsible to renew or change any kitchen accessories when necessary.

8 NUMBER OF STUDENTS AND ORDERS

- The catering company will provide services according to the AISZ school calendar. School days total 180 days. During the year orders will change based on field trips, overnight trips, shorten days and Professional development days. During virtual learning days, services will not be needed.

- AISZ has a system for ordering meals once a week, in advance for next week through Google forms and the Catering Company can continue to use it, manage and maintain it or organize their own ordering system. Any of the above systems should assure providing daily meals in a smooth and timely manner.

- Food serving is organized in five periods. Time schedule of service required are set up in advance and might change each year:

TIME	SERVICE
11:00-11:30	Pre-Kindergarten, Kindergarten and Grade 1
11:30-12:00	Lower school (Grade 2-3)
11:45 – 12:15	Lower school (Grade 4-5)
12:10-12:35	Middle School (Grade 6-8)
12:55-13:20	High School (Grade 9-12)

- During the pandemic, meals should be delivered to the classrooms based on preorders.
- In the non-pandemic circumstances, it is expected to prepare lunch for the PreK, K, Grade and 2 students on trays in the cafeteria, based on preorders. Self-service is organized for all other students and staff.

9 FINANCIAL TERMS

- The catering company buys and sells in his name and on his account.

- Catering company should provide a cash register on its own costs and the following payment options must be offered:
  a. Prepaid cards
  b. Cash payment
  Credit cards are optional.
  Prepaid cards should be connected to current AISZ ID cards

- All invoicing etc. is done between the Catering Company and the customers directly (parents/students/PTA/AISZ). AISZ cannot be held reliable for any shortfall in income and will not be involved in any payment/invoicing procedure.

- Contract period will be 2 years with a probation period of 6 months. Both parties can cancel the agreement with prior notice of 3 (three) months. Contract will be renewable on an annual basis unless parties cancel 3 (three) months in advance

10 FORCE MAJEURE

- In the event of Force Majeure which is independent of the will of the Parties, (war, an act of terrorism, nuclear explosion, radioactive or chemical contamination, pandemic, natural disasters, etc.) that would require to change the way of performing the activities, Catering Company will adjust activity performance according to AISZ request in order to provide safety to all users.

- During the pandemic caused by COVID-19, Catering Company is obliged to follow AISZ Healthy guidelines (https://www.aisz.hr/aisz-health-guidelines/), serve food in disposable packaging and kitchen accessories and provide catering services following hygiene procedures depending on the current epidemiological situation.

11 REQUIRED DOCUMENTS

- Print extract from the Court registry (not older than 3 months)
- Letter from the tax office stating that there are no tax liabilities
- Latest financial statements to be given to FINA
- Brief info on the Chef to be assigned to AISZ if possible

12 RFP SCHEDULE

From February 8, 2021	Advertisement will be published on the AISZ web page and one daily newspaper
By March 1, 2021	Catering companies could download RFP documents from www.aisz.hr
February 15-March 5, 2021	Catering companies could visit AISZ (1

March 10, 2021, 14.00h	Proposals will be sent to AISZ in closed envelopes by Catering companies
March 2021	Committee will discuss received proposals and choose at least 3 to present themselves
March/April, 2021	Catering companies will present themselves to AISZ (2
April, 2021	Results of the tender informed to Catering companies
August 1, 2021	AISZ premises available for use
August 10-12, 2021	Expected start of the services

1) Appointment should be made by March 5, 2021 by email to: finance@aisz.hr
2) Catering companies will be asked to prepare two meals given by AISZ and one salad meal by their choice

13 RFP RELATED QUESTIONS / CLARIFICATIONS / SUBMISSION

All questions, clarifications and submission related to this RFP should be directed to:

Tatjana Turza
Business and Operations Manager
Email address: finance@aisz.hr

14 CONTENT OF THE PROPOSAL

Catering firms are expected to submit their proposal covering the following outline:

Section 1: Company Profile
Section 2: References
Section 3: Service description including one month autumn and one spring menu and "grab and go bar"
Section 4: Pricing – daily menu per student according to 4.E. and "grab and go bar"
Section 5: Documents stated in Article 11.
Section 6: Signed confidentiality and non-disclosure agreement

15 CONFIDENTIALITY

Confidentiality and non-disclosure agreement at the attachment of this RFP should be signed by the Catering Company

Proposals should be sent in English to:
American International School of Zagreb
For Catering services
Damira Tomljanovica Gavrana 3
10020 Zagreb

This RFP is approved by the Finance & Facility Committee on January 21, 2020.

16 SCHEDULE 1. KITCHEN EQUIPMENT

#	Proizvođač	Model	Opis	Količina
01	**A.1. GARDEROBA KUHINJSKOG OSOBLJA**			
1	KRONUS	1371N	GARDEROBNI ORMARIĆ	4
			415x 500x 1.800	
02	**A4. PRIVREMENO ODLAGANJE OTPADA**			
1	TECNOSTEEL srl	WTS-P-DX-1	RASHL. ORMAR ZA BIO OTPAD SA ODV. AGREG.	1
			920x 880x 1.210	
2	ELECTROLUX	HWSD5	DVOSTRUKI UMIVAONIK ZA PRANJE RUKU	1
			500x 700x 1.250	
3	FORCAR	AV 4667	KANTA ZA OTPAD 50 LIT, S PEDALOM	1
			390x 390x 500	
03	**B.1. SPREMIŠTE SUHIH NAMIRNICA**			
1			INOX REGAL 4 PUNE POLICE	2
			1.100x 450x 1.800	
2			INOX REGAL 4 PERFORIRANE POLICE	2
			1.100x 450x 1.800	
04	**B.2 SPREMIŠTE NAMIRNICA**			
1			INOX REGAL 4 PERFORIRANE POLICE	2
			1.100x 450x 1.800	
2	ELECTROLUX	REX71FRR	DIG. HL. 670 LIT. -2/+10°C ODVOJENI AGR.	1
			710x 835x 2.050	
3	ELECTROLUX	REX71FFR	DIG. ZAMRZ. 670 LIT, -22°/-15°C ODV. AGR	2
			710x 835x 2.050	
05	**B.3. HLAĐENA KOMORA**			
1			RASHLADNA KOMORA -2/+10°C	1
			2.400x 1.800x 2.400	
2			INOX REGAL 4 PERFORIRANE POLICE	1
			1.500x 400x 1.800	
3			INOX REGAL 4 PERFORIRANE POLICE	1
			1.100x 500x 1.800	
4			INOX REGAL 4 PERFORIRANE POLICE	1

			1.600x 400x 1.800	
06	**B.4 PRIPREMA POVRĆA**			
1			RADNI STOL S KORITOM LIJEVO 1400 MM	1
			1.400x 700x 900	
2	ELECTROLUX	SHTEB1	MJEŠ.VODE,LAKAT+MLAZ 3/4", JEDAN	1
			600x 390x 700	
3			ORMARIĆ S TRI LADICE	1
			400x 640x 620	
4			RADNI STOL SA DVIJE DONJE POLICE	1
			900x 700x 900	
5	ELECTROLUX	SPS10LCN	ZIDNI ORMARIĆ SA 2 KLIZ.VRATIMA 1000MM	1
			1.000x 400x 650	
6	FORCAR	AV 4667	KANTA ZA OTPAD 50 LIT, S PEDALOM	1
			390x 390x 500	
7			PVC DASKA ZA REZANJE - ZELENA	1
			500x 300x 20	
07	**B.5 PRIPREMA MESA**			
1	ELECTROLUX	REX71FRR	DIG. HL. 670 LIT. -2/+10°C ODVOJENI AGR.	1
			710x 835x 2.050	
2			HL. PULT S KORITOM I DVA BOXA	1
			1.400x 700x 900	
3	ELECTROLUX	SHTEB1	MJEŠ.VODE,LAKAT+MLAZ 3/4", JEDAN	1
			600x 390x 700	
4	ELECTROLUX	SPS14LCN	ZIDNI ORMARIĆ SA 2 KLIZ.VRATIMA 1400MM	1
			1.400x 400x 650	
5	Virtus	FIF0001	STROJ ZA MLJEVENJE MESA	1
			220x 370x 440	
6			PVC DASKA ZA REZANJE - CRVENA	1
			500x 300x 20	
08	**B-6 PRIPREMA RIBE**			
1			RADNI STOL ZA PRIPREMU RIBE 1000 MM	1
			1.000x 700x 900	
2	ELECTROLUX	SHTEB1	MJEŠ.VODE,LAKAT+MLAZ 3/4", JEDAN	1
			600x 390x 700	
3	ELECTROLUX	WSS104N	PUNA ZIDNA POLICA S KONZOLOM 1000 MM	1
			1.000x 400x 30	
4	ELECTROLUX	TRB6	INOX 60-L MOBILNA KANTA S POKLOPCEM	1
			450x 450x 640	
09	**B.7 TERMIČKA OBRADA**			
1	ELECTROLUX	E7IREH4000	INFRACR.KUHALO,TOP, 800MM	1

			800x 730x 250	
U PLANU ZAMJENA SA INDUK. KUHALOM U DOGOVORU SA NOVIM PRUŽATELJEM USLUGE				
1.1	ELECTROLUX	E7BANH00O0	OTVORENO POSTOLJE, BAZA, 800MM	1
			800x 550x 600	
2	ELECTROLUX	E7FREH2BF0	ELEKTRIČ FRITEZA, 2X7 LITARA, 800MM	1
			800x 730x 850	
3	ELECTROLUX	E7WTNDN00E	NEUTRALNA RADNA PLOHA S LADICOM - 400 MM	2
			400x 730x 250	
3.1	ELECTROLUX	E7BAND00O0	OTVORENO POSTOLJE, BAZA, 400MM	2
			400x 550x 600	
4	ELECTROLUX	E7FTEHCPI0	ELE.ŽARNA RAVNA+REBR,KROM, TOP,800MM	1
			800x 730x 250	
4.1	ELECTROLUX	E7BANH00O0	OTVORENO POSTOLJE, BAZA, 800MM	1
			800x 550x 600	
5	ELECTROLUX	E7FTEDCSI0	ELE.ŽARNA PLOČA, RAVNA, KROM, TOP, 400MM	1
			400x 730x 250	
5.1	ELECTROLUX	E7BAND00O0	OTVORENO POSTOLJEM, BAZA, 400MM	1
			400x 550x 600	
6	ELECTROLUX	E7INED2000	ELE.INDUK.KUHALO, TOP, 400 MM	1
			400x 730x 250	
6.1	ELECTROLUX	E7BAND00O0	OTVORENO POSTOLJEM, BAZA, 400MM	1
			400x 550x 600	
7	ELECTROLUX	E7INEDW00PN	EL. INDUKCIJSKI WOK TOP 400 MM	1
			400x 730x 250	
7.1	ELECTROLUX	E7BAND00O0	OTVORENO POSTOLJEM, BAZA, 400MM	1
			400x 550x 600	
8	ELECTROLUX	E7PCED1KF0	ELEK.KUH.TJEST,1 KOR, 24,5L, 400MM	1
			400x 730x 850	
8.1	ELECTROLUX	TRAY23LN	NOSAČ ZA KOŠRE ZA KUHALO TJESTENINE	1
			350x 60x 230	
8.2	ELECTROLUX	BSK4PC700N	2 KOŠARE 105X160 ZA KUHALA TJESTENINE	2
			160x 240x 105	
9			HL. PULT S DVA BOX-A S VRATIMA	1
			1.420x 700x 900	

10	ELECTROLUX	SPS14LCN	ZIDNI ORMARIĆ SA 2 KLIZ.VRATIMA 1400MM	1
			1.400x 400x 650	
11	ELECTROLUX	MS1407N	RADNI ORMARIĆ 1400 MM	1
			1.400x 700x 850	
12	U PLANU KUPNJA električne parno konvekcijske pećnice RATIONAL CM 101E CombiMaster ili jednakovrijednog proizvoda			
10	**B.8 HLADNA KUHINJA**			
1			HL. PULT SA TRI BOX-A	1
			1.870x 700x 900	
2			HL. NADGRADNJA SALATIJERA	1
			1.500x 380x 400	
11	**B.9 PRANJE CRNOG SUĐA**			
1			RADNI STOL INOX 700 MM	1
			700x 700x 900	
2			RADNI STOL INOX S KORITOM	1
			1.700x 700x 900	
3	ELECTROLUX	SHTEBO3M	MJEŠ.VODE, LAKAT+TUŠ,3/4" JEDAN	1
			800x 465x 1.400	
4	ELECTROLUX	NUCABG	PER. ZA 600X400 SA ODV.PUMP. DET. DISP.	1
			600x 680x 860	
5	ELECTROLUX	0S1079	AUTOMATSKI OMEKŠIVAČ VODE 8 LITARA	1
			250x 480x 540	
6			DVOETAŽNA OCIJEDNA POLICA	1
			900x 400x 850	
7	FORCAR	AV 4667	KANTA ZA OTPAD 50 LIT, S PEDALOM	1
			390x 390x 500	
8	ELECTROLUX	SM415	REGAL AISI 304 INOX 4-PUNE POLICE1525 MM	2
			1.525x 600x 1.830	
12	**B.10 PRANJE BIJELOG SUĐA**			
1			RADNI STOL S POVIŠENJEM	1
			1.300x 600x 850	
2			STOL ZA SORTIRANJE SUĐA	1
			1.300x 700x 850	
3			NADGRADNJA STOLA ZA SORTIRANJE	1
			1.300x 500x 600	
4	ELECTROLUX	EHT8IELG	STR. ZA PR. SUĐA S KUPOLOM 80 KOŠ/H ESD	1
			752x 755x 2.264	
4.a	ELECTROLUX	WTAC57	KOŠARA ZA 18 TANJURA	1
			500x 500x 105	
4.b	ELECTROLUX	WTAC64	KOŠARA SA RAVNIM DNOM - ZA PRIBOR	1
			500x 500x 105	
4.1	ELECTROLUX	BHHPTB12L	STOL ZA PRETP.SA KOR.L>D,1200MM, HAUB	1
			1.200x 745x 1.170	
4.2	ELECTROLUX	DWAC04	MJEŠALICA ZA VODU S TUŠEM,1 OTVOR	1

			300x 200x 1.150	
4.3	ELECTROLUX	BHHLU12	IZL.STOL 1200 MM, STROJ S KUPOLOM	1
			1.200x 600x 910	
5	ELECTROLUX	0S1079	AUTOMATSKI OMEKŠIVAČ VODE 8 LITARA	1
			250x 480x 540	
6	ELECTROLUX	TRB6	INOX 60-L MOBILNA KANTA S POKLOPCEM	2
			450x 450x 640	
7			INOX REGAL 4 PERFORIRANE POLICE	3
			1.100x 500x 1.800	
8			KOLICA ZA POVRAT 12 POSLUŽAVNIKA	1
			520x 600x 1.830	
9			KOLICA ZA POVRAT 24 POSLUŽAVNIKA	1
			950x 600x 1.830	
10	ELECTROLUX	HWSD5	DVOSTRUKI UMIVAONIK ZA PRANJE RUKU	1
			500x 700x 1.250	
13	**B.11 OSTALA OPREMA**			
1	FORCAR	LM 40	ZIDNI RUKOPER, AKTIVACIJA KOLJENOM INOX	3
			400x 400x 320	
2			SANITARNA PREGRADA INOX	6
			400x 14x 400	
3			ORMAR INOX ZA PRIBOR ZA ČIŠĆENJE	1
			1.100x 650x 2.000	
4			RADNI STOL SA DVIJE POLICE INOX	1
			1.050x 400x 900	
5			DVOETAŽNA INOX POLICA	1
			1.050x 350x 180	
14	**C.1 SAMOPOSLUŽNA LINIJA**			
1.1A	ELECTROLUX	FSVCLRX	L-OBLIK BLAGAJNA- DESNA-INOX 1500MM	1
			1.500x 650x 900	
1.1B	ELECTROLUX	FSV11C3X	TOPLA KUPKA 3GN (INOX) 1125 MM	2
			1.125x 650x 1.320	
1.1C	ELECTROLUX	FSV07N2X	NEUT.JED 2GN (INOX) 750 MM	1
			750x 650x 910	
15	**C.2 SANDWICH PULT**			
1			MOBILNI PULT SA NADGRADNJOM	1
			2.000x 800x 1.500	
2			MOBILNI RETROPULT	1
			2.500x 800x 900	
3	KRONUS	RCS511A	MIKROVALNA PEĆNICA 34 LITRE DIGITALNA	1
			550x 514x 362	
16	**C.3 SALATE - VOĆE I SLASTICE**			
1	ELECTROLUX	FSP	SPREMNIK ZA PRIBOR SA 2 PODIZAJ. VRATIMA	1

			520x 325x 170	
2			HLADNJAK S KLIZNIM VRATIMA STAKLENIM	1
			1.200x 730x 2.035	
3	ELECTROLUX	FSV11FD3X	HL. VITRINA+OTV.KOR 3GN(INOX) 1125 MM	1
			1.125x 650x 1.600	
4	ELECTROLUX	FSV07N2X/S	NEUT.JED 2GN (INOX) 750 MM	1
			750x 650x 910	
5	ELECTROLUX	FSV07N2X	NEUT.JED 2GN (INOX) 750 MM	1
			750x 650x 910	
6			MOBILNI PULT ZA TACNE	1
			800x 650x 910	

17 SCHEDULE 2. KITCHEN GROUND PLAN

Separate document

18 SCHEDULE 3. CONFIDENTIALITY AGREEMENT

Separate document