



TENDER NOTICE

Supply of Maintenance Materials for Epic Hotel & Suits

Tender Reference No.: EH/MAINT/2026/01

Date Issued: 09/02 /2026

Deadline for Submission 23 /03 /2026

Mantis Epic Hotel & Suits invites eligible and qualified suppliers to submit bids for the supply and delivery of Kitchen Equipment as maintenance materials as per the attached detailed list. This tender is open to all local eligible bidders as defined in the procurement plan of the Hotel.

1. Scope of Supply

The items to be supplied include but are not limited to:

- Macadams Blast Chiller 6Trays -45KG
- Eclipse Blender Hamilton beach
- Brema Ice machine 29-44KG in 24h
- Dough Mixer Machine
- Double Door Chiller
- Double Well Flyer

- Kitchen Oven

Annex I to this tender document provides the full list of items with specifications, quantities, and preferred brands.

2. Bid Requirements

Interested bidders must submit the following documents:

- Company profile and relevant experience in supplying similar goods
- Copy of valid business registration certificate
- Tax clearance certificate
- Financial proposal including unit prices, total cost, and delivery terms
- Technical proposal confirming compliance with specifications and brand requirements
- Delivery schedule (indicating ability to deliver to Epic Hotel & Suits)

3. Delivery Location

All items shall be delivered to:

Mantis Epic Hotel & Suits, Nyagatare District, Eastern Province, Rwanda

4. Evaluation Criteria

Bids will be evaluated based on:

- Compliance with technical specifications
- Competitive pricing
- Delivery timeline

- Experience and references
- Warranty and after-sale support

5. Submission and Opening of Bids

Submission, Sealing and Marking of Bids

Bidders should submit their bids into sealed envelopes.

Bidders submitting bids by hand, shall enclose the original and each copy of the Bid, including alternative bids, if permitted in accordance with ITB, in separate sealed envelopes, duly marking the envelopes as “ORIGINAL” and “COPY.” These envelopes containing the original and the copies shall then be enclosed in one single envelope. The rest of the procedure shall be in accordance with ITB.

The envelopes containing the original and the copies shall be enclosed in one single envelope:

- (a) The inner envelopes shall bear the name and address of the Bidder;

6. Deadline for Submission of Bids

Bids must be received by the Procuring Entity at the address and no later than the date and time **specified in the BDS.** after the bid submission deadline date prescribed by the Purchaser. A bid valid for a shorter period shall be rejected by the Procuring Entity as nonresponsive.

7. Bid Opening

The Procuring Entity shall conduct the bid opening in public at the address, date and time **specified in the BDS.**

Only envelopes that are opened and read out at Bid opening shall be considered further.

All other envelopes shall be opened one at a time, reading out: the name of the Bidder and whether there is a modification; the Bid Prices, including any discounts and alternative offers; the presence of a Bid Security or Bid-Securing Declaration, if required; and any other details as the Procuring Entity may consider appropriate. Only discounts and alternative offers read out at Bid opening shall be considered for evaluation. No Bid shall be rejected at Bid opening except for late bids, in accordance with ITB.

8. Comparison of Bids

The Procuring Entity shall compare all substantially responsive bids to determine the quality and lowest-evaluated bid, Quality in accordance with ITB

9. Post-qualification of the Bidder

The Procuring Entity shall determine to its satisfaction whether the Bidder that is selected as having submitted the quality and lowest evaluated and substantially responsive bid is qualified to perform the Contract satisfactorily

The determination shall be based upon an examination of the documentary evidence of the Bidder's qualifications submitted by the Bidder, pursuant to ITB

10. Procuring Entity's Right to Accept Any Bid, and to Reject Any or All Bids

The Procuring Entity reserves the right to accept or reject any bid, and to annul the bidding process and reject all bids at any time prior to contract award, without thereby incurring any liability to Bidders.

11. Award of Contract Award Criteria

The Procuring Entity shall award the Contract to the Bidder whose offer has been determined as the quality and lowest evaluated bid and is substantially responsive to the Bidding Documents, provided further that the Bidder is determined to be qualified to perform the Contract satisfactorily.

12. Procuring Entity's Right to Vary Quantities at Time of Award

At the time the Contract is awarded, the Procuring Entity reserves the right to increase or decrease the quantity of Goods and Related Services originally specified, Schedule of Requirements, provided this does not exceed the percentages **specified in the BDS**, and without any change in the unit prices or other terms and conditions of the bid and the Bidding Documents.

13. Notification of Award

Before the expiry of the bid validity period, the Procuring Entity shall simultaneously notify the successful and the unsuccessful bidders of the provisional outcome of the bids evaluation.

The notification shall specify that the major elements of the procurement process would be made available to the bidders upon request and that they have seven (7) days in which to lodge a protest, if any, before a contract is signed with the successful bidder.

The successful bidder may be required to provide a performance security in accordance with the procurement regulations. Such a security shall not exceed 10 % of the contract Price;

Upon signature of a contract, the Procuring Entity shall finally notify other bidders that their bids were not successful and will discharge their bid security, pursuant to ITB

Until a formal Contract is prepared and executed, the notification of award shall constitute a binding Contract.

The written contract shall base on the bidding document, the successful bid, any clarification received and accepted, and any correction made and negotiations agreement between the Procuring Entity and the successful bidder.

14. Signing of Contract

Promptly after notification, the Procuring Entity shall send the successful Bidder the Agreement and the Special Conditions of Contract.

Within 15 (fifteen) and 21(twenty-one) days for National Competitive Bidding and International Competitive Bidding respectively, after receipt of the Agreement, the successful Bidder shall sign, date, and return it to the Client.

15. Performance Security

Within 15 and 21 days for National Competitive Bidding and International Competitive Bidding respectively, after receipt of notification of award from the Procuring Entity, the successful Bidder, if required, shall furnish the Performance Security in accordance with the GCC, using for that purpose the Performance Security Form included in Contract forms, or another Form acceptable to the Procuring Entity.

Annex I

TECHNICAL SPECIFICATIONS FOR ICE MAKER

Qty: 1(one)

MANUFACTURER:		Supplier' response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install, training end users /technicians and commission a new Ice maker machine at EPIC HOTEL.	
1.1	Capacity: Production 29-44 kg in 24 hr	
1.2	The Ice maker machine has to be in Stainless steel	
1.3	The Ice maker machine can be installed on the Stainless-steel table.	
1.4	Storage Capacity (up to) 10-16 kg Condensation	
1.5	Refrigerant R452A	
1.6	Standards: CE or equivalent	
1.7	Average Power Consumption 400-455 W	

2	Water consumption 15-18 l/kg Water	
3	Electricity	
3.1	Power: P +N and Ground	
3.3	water connection is mandatory.	
4	Connections	
4.1	Water inlet: 3/4"	
4.2	Drain: 3/4"	
4.3	Dimensions: every bidder to specify which dimension: W X D X H in mm.	
4.4	Bring all catalogs and Spares parts list	
5	Training of technicians and end users shall be provided in EPIC HOTEL by the manufacturer or a certified Engineer of the supplier without any supplementary charge. The training shall be organized for 1-day minimum.	

The manufacturer and the country of origin must

TECHNICAL SPECIFICATIONS FOR DOUGH MIXER MACHINE

Qty: 1(one)

MANUFACTURER:		Supplier's response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install and commission the dough mixer machine at EPIC HOTEL.	
1.1	Bowl volume 20-25L	
1.1.1	Weight: 80-100kg	
	Attachments: Hook, whisk and beater	
1.1.2	With different speed gear box	
1.1.6	Standards: CE or equivalent	
1.1.7	Average Power Consumption 1000-1500W;	
2	Electricity	
2.1	Power: 1P +N and Ground	
2.2	Moisture resistant switches.	

3	Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.	
3.1	Motor cooling system.	
3.2	Silver metallic finish using epoxy powder coat enamel for easy cleaning.	
3.3	Thermal Protected motor	
3.4	Safety Guard	
3.5	Cast base construction.	
4	Bring all catalogs and Spares parts list	

The manufacturer and the country of origin must be indicated

TECHNICAL SPECIFICATIONS FOR DOUBLE DOOR FRIDGE

Qty: 1(one)

MANUFACTURER:		Supplier' response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install and commission the upright double door chiller at EPIC HOTEL.	
1.1	Capacity 800-900L;	
1.1.1	The double door chiller has to be in Stainless steel	
1.1.2	Refrigerant- R290;	
1.1.3	Temperature up to -18°c degrees Celsius	
1.1.4	Compressor brand- Secop or Danfoss	
1.1.5	Copper tube refrigeration	
1.1.6	Standards: CE or equivalent	
1.1.7	Average Power Consumption 200-300W;	
2	Electricity	

2.1	Power: 1P +N and Ground	
3	Dimensions: every bidder to specify which dimension: W X D X H in mm.	
4	Bring all catalogs and Spares parts list	

The manufacturer and the country of origin must be indicated

TECHNICAL SPECIFICATIONS FOR DOUBLE-WELL FLYER

Qty: 1(one)

MANUFACTURER:		Supplier's response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install and commission the double well fryer at EPIC HOTEL.	
1.1	Capacity: 20-25L each container	
1.1.1	Weight: 70-90kg	
1.1.2	Standards: CE or equivalent	
1.1.3	Average Power Consumption 20- 25 kW;	
2	Electricity	
2.1	Power: 3P +N and Ground	
2.2	Stainless steel made with cabinet	
3	designed for durability and easy operation. Features a built-in oil filtering system serving both wells, with direct drainage to the dump station	
3.1	High efficiency with low energy consumption, ideal for professional kitchens.	
3.2	Heating elements thermal Protection	
3.3	Dimensions: every bidder to specify which dimension: W X D X H in mm.	
4	Bring all catalogs and Spares parts list	

The manufacturer and the country of origin must be indicated

TECHNICAL SPECIFICATIONS FOR KITCHEN OVEN

Qty: 2(two)

MANUFACTURER:		Supplier' response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install, training end users /technicians and commission a new rational oven at EPIC HOTEL.	
1.1	Capacity: 10 trays (1/1 GN).	
1.1.1	The oven has to be in Stainless steel outer and inner trays	
1.1.2	The oven can be installed on the stainless table.	
1.1.3	Meals Per Day: 80–150	
1.1.4	Weight: ~121kg - 139kg	
1.1.5	Standards: CE or equivalent	
1.1.6	Temperature Range: 30°C to 300°C.	
2	Modes: Steam, Convection, Combination.	
2.1.	Cleaning: 4 automatic cleaning programs.	
2.2	Controls: Dial with push function, 4.3-inch TFT colour display.	
2.3	Features: ClimaPlus (humidity management), core temperature sensor, integrated hand shower, 5-speed fan.	
3	Electricity	
3.1	Power: 400V +N and Ground	
3.2	Electrical heaters installed	
3.3	water connection is mandatory.	
4	Connections	
4.1	Water inlet: 3/4"	
4.2	Drain: 3/4"	
4.3	Dimensions: every bidder to specify which dimension: W X D X H in mm.	
4.4	Bring all catalogs and Spares parts list	

5	Training of technicians and end users shall be provided in EPIC HOTEL by the manufacturer or a certified Engineer of the supplier without any supplementary charge. The training shall be organized for 1-day minimum.	
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The manufacturer and the country of origin must be indicated

TECHNICAL SPECIFICATIONS FOR COFFEE MACHINE

Qty: 1(one)

MANUFACTURER:		Supplier' response
N#	TECHNICAL SPECIFICATIONS	
1	General	
1.0	Supply, install and commission the Coffee machine at EPIC HOTEL.	
1.1	Weight: 70-80 kg	
1.1.1	Steam/Water: Two manual steam wands (often C-Lever) and one hot water outlet.	
1.1.2	Boiler Capacity: 10-15 Liters.	
1.1.3	Max Cup Height: 75-90 mm	
1.1.4	Brewing Control: Semi-automatic (manual) button for start/stop functionality	
1.1.5	Steady Brew (SB): Technology that maintains stable water temperature during extraction	
	Portafilters: Ergonomic, chrome-plated brass (up to 21g capacity).	
	Internal Pump: Built-in volumetric pump.	
1.1.6	Standards: CE or equivalent	
1.1.7	Average Power Consumption Wattage: 4000-4600W;	
	Amperage: 20 - 30 Amps	
2	Electricity	

2.1	Power: 3P +N and Ground	
3	Dimensions: Approximately (771 x 539 x 520 mm).	
4	Bring all catalogs and Spares parts list	

The manufacturer and the country of origin must be indicated

NB, INCOTERMS TO BE USED

DDP: (Delivered Duty Paid): Seller delivers to destination; handles all import duties/taxes; maximum seller responsibility.

16. Additional Information

Mantis Epic Hotel & Suits reserves the right to reject any or all bids without assigning any reason.

For any clarification, please contact the procurement team at **0788891771**

Mutesi Apophia

Procurement Officer



Mantis Epic Hotel & Suits.