Projekt je sufinanciran iz instrumenta
Pomoć za oporavak za koheziju i europska područja „REACT-EU"
Digitalnom i zelenom tranzicijom do jačanja konkurentnosti poduzeća DELTA-ST d.o.o.,
KK.11.1.1.01.0570

Na temelju zahtjeva gospodarskog subjekta za objašnjenjem Dokumentacije za nadmetanje od 17. studenog 2021. godine, Naručitelj (DELTA-ST d.o.o., Dračevac 15, 21000 Split, OIB: 66165023667) objavljuje sljedeće objašnjenje:

OBJAŠNJENJE

Dokumentacije za nadmetanje

I.

Naručitelj je dana 17. studenog 2021. godine posredstvom elektroničke pošte zaprimio zahtjev gospodarskog subjekata za pojašnjenje Dokumentacije za nadmetanje u kojem se navodi sljedeće:

To make a complete offer and meet your needs, we kindly ask you to answer our following ,technical and technological, questions:

1. the object of the tender concerns the production of ice cream and therefore do we have to supply an ice cream mixture production plant? (not dessert mixes! In any case the plant that we want to offer is able to work - Ice cream mix viscosity: max 200 cP(centipoise)
2. **Mix working 3000 HTST :**the plant required for the production of mixtures (of ice cream) is a 3000 liter / hour HTST plant which consists of two 3000 liter mixture preparation tanks, a 4-section plate exchanger and a homogenizer 3000 lt\h. In the tender we notice the presence of an additional 600-liter pasteurization tank: what is it for? In our opinion it is useless for the process of making the mixture!
3. **Chiller 50 HP**. it is a machine for producing and storing frozen water at a temperature of + 1 ° c: do you want to make it work with ethylene glycol? do you want to run ethylene glycol instead of water or do you want a freon refrigeration unit that cools the glycol that cools the water?
4. **Continuous ice cream Freezer**: There is no freezer on the market that makes two flavours of ice cream. A freezer makes one flavour at a time: once upon a time two freezers were made into a single body. So do we have to offer two freezers? is the product to be made double-flavoured?
5. **Continuous ice cream Freezer** of maximum capacity 1200 litres per hour: of ice cream? Do freezers have to work with to make cone(cornet) and cups? continuous freezers, like all automatic machines, have a minimum capacity below which you cannot go down !!! if we have to make 2700 cone(cornet) or cups with an ice cream portion of

120 \ 200 ml at most we need 600 litres of mix ice cream hourly with 100% increase in volume! To work with this production you need two freezers of 400 litres per hour each, in the case of the double taste product .... Freezer 1200 are too big for these productions: they would not be able to work !!!.....what do you think about this ?

6. **Continuous ice cream Freezer** with the pump that brings out the ice cream is only necessary for large freezers that is larger than 600 liters per hour. In the case of large hourly capacities, lobe pumps are recommended as they have a longer life and give ice cream at constant pressure! something that piston pumps do not guarantee! ……..The constant pressure in the ice cream means more precision and constant weight in the ice cream dosages and therefore in the final products……we think you are interested in latest generation machinery: can you confirm?
7. **maturation vats**: if we have a 3000 litre / hour ice cream mix production plant, we must have 3000 litres maturation vats! (or multiples or under multiples of the same) In the tender we find a 3000 litres vat (Not hourly as it is written) since we will work 3000 litres of ice cream mixture at a time: all the mixture goes into the maturation vat where it remains at a temperature of '+ 4 ° c for at least 4 hours at temperature of + 4 ° c. ……..When we produce 2700 of 120 ml ice cream cornets , with 100% overrun , we will need 162 litres of mix ice cream per hour: that is 1300 litres of mix in 8 continuous hours of work!!!!! To use all the 3000 litres available it would take over 18 hours of work ……Then there is the question of double taste: if we will make two flavours, two aging vats are needed!..... two of 3000 litres? two of 1500 litres each? how do you intend to work?
8. **cup and cone packaging machine:** what are the volumes and weight of the cone(cornet) and cups you want to make?..... the hourly productions depend on this !!!
9. **Cup and cone packaging machine**: in the description there are only the dosing stations for the cone(cornet). Does this mean that they only have to make cone(cornet)? do we need to add the accessories to make the cups
10. **Cup and cone packaging machine**: can we supply a machine with a higher maximum production? (over 2700 pieces per hour) what is the maximum hourly production you want to do? ……(with 2 freezers of 1200 litres of ice cream per hour we can make 20,000 cones(cornets) in an hour !!!!!..... and we have this type of highly technological machines)

II.

Temeljem gore navedenih upita, Naručitelj daje sljedeće odgovore:

1. Yes, the tender refers to the procurement of a new production line for the production of ice cream
2. A 600l pasteurization tank is required due to small batches.
3. The chiller is used for cooling in the pasteurization process. See the default technical specifications in Annex 4 and offer a machine that will meet the specifications.
4. Prior to publishing the tender for this procurement we've made a market analysis in order to describe our needs in the best way possible.
5. The continuous freezer will not only be used for the production of ice cream in cones and cups, but also for other ice creams in various quantities. Please follow the requirements listed in Annex 4 - Technical Specifications

6. Prior to publishing the tender for this procurement we've made a market analysis in order to describe our needs in the best way possible. Please follow the requirements listed in Annex 4 - Technical Specifications
7. Please follow the requirements listed in Annex 4 - Technical Specifications
8. Volume and weight of the cone and cups according to industry standard
9. Please follow the requirements listed in Annex 4 - Technical Specifications
10. Please read carefully the requirements listed in Annex 4 – Technical specifications. It states that we are looking for a maximum capacity of a minimum of 2700 pcs / h

III.

Sukladno dostavljenim pojašnjenjima, Dokumentacija za nadmetanje ostaje neizmijenjena.

STRUČNO POVJERENSTVO