

**RFx CW2205Q393**

**REPLACEMENT OF INTERCOM SET AT PRODUCTION & ADMIN BLOCK IN SICC 1**

**1. SCOPE OF WORKS**

1.1 SATS Limited is calling for a quotation for the replacement of the existing Intercom Set. The recommended requirement of the Intercom Set is as follows.

- Water resistant – IP66
- Housing – Built to last with robust die-cast aluminum frame (IK08)
- Audio technology – Full open duplex, switched open duplex
- Audio – (Background noise cancellation such as suppression of musical noise, static noise, rapidly changing noise)
- Internal speaker amplifier – 10 W class D
- Acoustic Echo Cancellation (AEC) – Prevents audio feedback even at high volumes (95dB)
- Hardware – Vibration-proof terminals
- Display technology – PMOLED
- Power options – PoE and or external power supply
- Power consumption – Idle 1.8W, max 12W (depending on volume)
- Display lifetime – at least 50 000 hours/ 5 years (Optional)
- Viewing angle – 160 deg
- Operation temperature range -15°C to + 60°C
- Relative humidity - < 95% not condensing
- IP address information – Speaks IP address
- Quality of Service – Managing data traffic
- Automatic Gain Control
- Voice Activity Detection
- Shared network connections
- The station comes with advanced supervision functions and line tests will detect if there are any faults in the network or station electronics.
- Warranty – 5 years

1.2 The Contractor shall supply, deliver and install new Intercom Sets including dismantling and disposal of existing Intercom Sets at 20 Airport Blvd, Singapore 819659, also known as SICC 1 in the following areas. (Refer to Annex A for the list of Intercom.

- a) Office Area – 25 qty
- b) Production Block – 80 qty

1.3 The Contractor shall submit all samples and catalogs to SATS Limited together with their Bid Price.

- 1.4 The Contractor shall propose a suitable Intercom Set as per the requirement in Clause 1.1.
- 1.5 The Contractor shall submit the schedule of rate for compatible cabling works to the proposed system, i.e CAT 5A or CAT6 cable. In the event of any modification to the PA system is required, the Contractor shall update the Schematic Diagram and other relevant drawings.
- 1.6 The Contractor shall provide a warranty for all parts and components supplied for a period of twelve (12) months or as per manufacturer's warranty-approved by SATS Limited from the date of installation.

## **2 PROPOSAL FEE**

- 2.1 The Contractor shall include all labor, materials, tools and transport in their Bid Price. Unless otherwise stated in this Specification, all costs shall be deemed to be included in the Bid Price.
- 2.2 The Contractor shall reuse the existing communication and electrical cabling for the existing Intercom Set unless they are faulty. In the event that there are any faulty cablings, the Contractor shall be required to replace them at additional cost using the optional rates quoted.
- 2.3 Should the proposed Intercom set require a new set of communication or electrical cabling due to compatibility requirement, the Contractor shall inform up front in their proposal, otherwise, no additional cost shall be entertained for Contractor to replace all cable to meet the requirement of new Intercom proposed and accepted by SATS Limited.
- 2.2 The Contractor shall include all necessary equipment such as a scissor lift or scaffolding for the Intercom Set replacement work. This includes all necessary certified and trained personnel required to carry out the job as per the Ministry of Manpower (MOM) and SATS Limited safety requirements.
- 2.3 The event of any variation for any addition or omission, the Contractor payment shall be added or deducted according to the unit item priced in Quotation Price Breakdown.
- 2.4 SATS Limited reserve the rights to award the project in parts or phases. (Example, award half the quantity stipulated)
- 2.5 The Bid Price submitted shall be valid for at least 6 months. SATS Limited reserved the right to make additional purchase according to the submitted price per unit within the 6 months at no minimum quantity.

**3 PROJECT SCHEDULE**

- 3.1 The deliverables shall be supply and delivered to the approved site by SATS Limited within **2 months** from confirmation.
- 3.2 The Contractor shall be required to submit all document to prove the completion of work. The document shall include but not limited to, photos of before and after job done, delivery orders, updated drawings and warranty certificate.
- 3.3 Under the contract, the payment will be honored within 60 days of the receipt of invoice and certification by the Company's executive in charge for its release.

<b>STAGE</b>		<b>% of Contract Price</b>
1.	Upon completion of 100% physical works and submission of all documents to SATS Limited's satisfactory.	100%
<b>TOTAL %</b>		<b>100%</b>

The total Contract Price shall include all works specified in this agreement, and the total Contract Price S (\$) \_\_\_\_\_

\_\_\_\_\_  
Contractor business/company stamp

\_\_\_\_\_  
Signature of Contractor or its authorized signatory

\_\_\_\_\_  
Full Name and Designation of Contractor or its authorized signatory

\_\_\_\_\_  
Date

**Quotation Price Breakdown**

<b>Item</b>	<b>Unit</b>	<b>Qty</b>	<b>Price Per Unit</b>	<b>Price</b>
Intercom Set for Office Area	No	25	\$	\$
Intercom Set for Production Area	No	80	\$	\$
<b>Total</b>				<b>\$</b>

**Schedule of Rates**

Communication Cabling (Indicate Spec : _____)	M	N.A	\$	\$
Electrical Cabling (Indicate Spec : _____)	M	N.A	\$	\$
Power Point Waterproof (Indicate Spec : _____)	No	N.A	\$	\$

**Any additional / optional item proposed**

			\$	\$
			\$	\$
			\$	\$

**\*SATS Limited shall reserve the right to add or reduce the quantity according to the submitted Price Per Unit.**

**Annex A**

<b>INTERCOM LIST AT SICC 1</b>		
<b>S/NO.</b>	<b>Intercom Location</b>	<b>Location</b>
1	Decanting	AB/L1
2	Deboxing Office	AB/L1
3	Order Packing	AB/L1
4	Order Packing	AB/L1
5	Food Tempering	AB/L1
6	REF	AB/L1
7	Veg Peel Wash	AB/L1
8	Male Cabin	AB/L2
9	Male Store	AB/L2
10	Male Equipment	AB/L2
11	AIC F.C Room	AB/L2
12	Female Preset	AB/L2
13	Male Production	AB/L2
14	Male Preset	AB/L2
15	Female Production	AB/L2
16	Female equipment	AB/L2
17	Training Kitchen	AB/L4
18	Inbound 1	PB/L1
19	Inbound 2	PB/L1
20	Inbound 3	PB/L1
21	Inbound 4	PB/L1
22	Warewash 1.1	PB/L1
23	Warewash 1.1	PB/L1
24	Gulley Build up	PB/L1
25	Gulley Build up	PB/L1
26	Outbound 1	PB/L1
27	Outbound 2	PB/L1
28	Outbound 3	PB/L1
29	Outbound 4	PB/L1
30	Outbound 5	PB/L1
31	Outbound Office	PB/L1
32	Office Control	PB/L1
33	Warewash 1.2	PB/L1
34	Compactor Room	PB/L1
35	Materials Issue	PB/L1
36	Dry Good 1	PB/L1
37	Dry Good 2	PB/L1
38	Clean Linen	PB/L1

39	Last Minute Issue	PB/L1
40	Galley Build Up	PB/L1
41	AIC Duty 1.1	PB/L1
42	AIC Duty 1.2	PB/L1
43	AIC External	PB/L1
44	Truck Wash	PB/L1
45	Technical Control Room	PB/L2
46	System Control Room	PB/L2
47	Non Motor Workshop	PB/L2
48	Bonded Staging	PB/L2
49	Bar Replenish	PB/L2
50	Inflight Sale	PB/L2
51	Ice Making Room	PB/L2
52	BCRA Office	PB/L2
53	Cabin Service	PB/L2
54	Galley Buid Up 1.1	PB/L2
55	Trolley Buffer	PB/L2
56	BAS Room (B.O.C)	PB/L2
57	Cabin Service	PB/L2
58	Hot Production	PB/L3
59	Hot Production (Near Hood No.4)	PB/L3
60	Hot Production	PB/L3
61	Food Bank	PB/L3
62	Tray Setting 1.1	PB/L3
63	Tray Setting 1.0	PB/L3
64	Tray Setting 1.2	PB/L3
65	1st Class Dishing	PB/L3
66	Hot Kitchen Office	PB/L3
67	Indian Kitchen	PB/L3
68	Dish Japan Food	PB/L3
69	Muslim Kitchen	PB/L3
70	Dish Muslim Food	PB/L3
71	Chocolates Making	PB/L3
72	Fruit Salad Pre- Preparation	PB/L3
73	Meating Slicing	PB/L3
74	Cold Kitchen (office)	PB/L3
75	Production Admin Office	PB/L3
76	Production Supervisory	PB/L3
77	Floor Office	PB/L3
78	Chef's Office	PB/L3
79	Garnishing Pre-Preparation	PB/L3
80	Meat Pre-preparation	PB/L3

81	Main Meal Dishing	PB/L3
82	Sandwich Make (Cold Kitchen)	PB/L3
83	Duty Control	PB/L3
84	Crisis Management	PB/L3
85	EY Cold Dishing	PB/L3
86	Orange Juice Preparation	PB/L3
87	Tray Assembly (CTS Stn 8.3)	PB/L3
88	Hot Production	PB/L3
89	Hot Production	PB/L3
90	Tray Setting 1.2	PB/L3
91	Dim Sum Preparation	PB/L3
92	Salad Dressing	PB/L3
93	Material Distributor (MDA 3)	PB/L3
94	Precup Water	PB/L3
95	Hot Kitchen Office 2	PB/L3
96	Main Meal Dishing	PB/L3
97	1st Class Dishing	PB/L3
98	Pastry Kitchen	PB/L3
99	Corridor 3.11	PB/L3
100	Tray Assembly Supervisory	PB/L3
101	Tray Assembly CTS Stn 8.2	PB/L3
102	Tray Assembly CTS Stn 8.1	PB/L3
103	Building Maintenance	PB/L1
104	PA Code 1	PB/L3
105	PA Code 2	PB/L3