



Environment and Spatial Planning  
*Ministry of Housing, Spatial Planning and  
the Environment*

# Criteria for the Sustainable Public Procurement of **Catering Equipment**

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These criteria for Sustainable Public Procurement were developed by NL Agency at the request of the Ministry of Housing, Spatial Planning and the Environment (VROM). The programme for sustainable operational management for public authorities (DBO) is a joint initiative of the Dutch Government, the Association of Netherlands Municipalities (VNG), the Association of Provincial Authorities (IPO) and the Association of Water Boards (UvW).

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# 1 Introduction

The Dutch government wants to take concrete steps towards a sustainable society, and to set a good example. Each year, government organisations spend more than EUR 50 billion on the purchase of Supplies, Services and Public works. By purchasing sustainably, the government can significantly boost the market for sustainable products. Governmental authorities have set clear objectives to achieve this: the central government is aiming for 100% sustainable public procurement in 2010, while the municipalities aspire towards 75% in 2010 and 100% in 2015. Provincial governments and water boards have set themselves the target of at least 50% in 2010. 100% sustainable public procurement is understood to mean that all purchases meet the minimum requirements that have been set for the relevant product groups at the time of purchase. More information on this topic is available from the website Sustainable Procurement ([www.agentschapnl.nl/sustainableprocurement](http://www.agentschapnl.nl/sustainableprocurement)).

NL Agency supports government authorities in various ways to help reach these objectives. These include developing criteria for supplies, services and public works procured by these authorities. This document focuses on the criteria for the Catering Equipment, the elaboration of the criteria in specification texts and a more detailed assessment of the criteria, as well as a number of points for attention in the pre- and post-procurement stages. Additional background information and considerations regarding the content of the criteria can be found in the criteria document on the website Sustainable Procurement [www.agentschapnl.nl/duurzaaminkopen/criteria](http://www.agentschapnl.nl/duurzaaminkopen/criteria), available in Dutch only.

## 1.1 Definition of the product group

The Catering Equipment product group concerns equipment used to prepare a large number of dishes at the same time. It applies to both electrical and gas appliances.

The equipment is used in various sectors such as company restaurants, retirement home canteens (compact kitchens), hospitals, the nursing and care sectors (institutional kitchens) and fast-food restaurants.

In this document, Catering Equipment is divided into the following subsets:

- Refrigeration and freezing equipment - cold display counters, fridges, freezers and deep-freezes units.
- Cooking equipment - stoves, hot plates, steamers, ovens and deep fryers.
- Dishwashers - conveyor and basket-type dishwashers, front loaders, pass-through dishwashers and glass washer machines.

This document applies to professional equipment exclusively and not to any consumer products. Nor does it apply to toasters, kettles, beverage vending machines or coffee-makers. Other appliances, such as microwave ovens (subset: cooking equipment), preparation and extractor systems may be included in this document in the future. Too little information is available on this at present.

The sustainability issues for Catering Equipment are related to the task of catering. However, Catering Equipment itself is a separate product group and was therefore left out of consideration for the purpose of this document. It is nonetheless recommended that the catering manager be involved in the tender procedures for Catering Equipment. Effective and efficient use of Catering Equipment requires adequate knowledge of modern preparation methods.

For the benefit of the contracting authority, a number of CPV codes that might be of relevance to this product group have been included in this document. The selection is by no means exhaustive or complete. The contracting authority will remain responsible for compiling the correct set of CPV codes to match the relevant tender.

The following CPV codes apply to this product group:

39141000-2 Kitchen furniture and equipment

## 2 Sustainability in the procurement process

The criteria in this document have been classified in the various steps of the public procurement process. More information about these steps and how to combine them with sustainability can be found in the Sustainable Public Procurement Manual. This manual can be downloaded from the website Sustainable Procurement [www.agentschapnl.nl/sustainableprocurement](http://www.agentschapnl.nl/sustainableprocurement).

### 2.1 Preparatory stage (points for consideration)

Every purchase or call for tender starts with drawing up the inventory of the needs of the internal or external customer. Sustainability can be incorporated into this stage by considering whether the purchase is truly necessary and whether a more sustainable alternative might be available. Specific points for consideration regarding procurements for the Catering Equipment product group are:

- Draw up a Total Cost of Ownership (TCO) calculation that includes details of not only the purchase price, but also the energy consumption and life span of the appliance.
- Energy efficiency is an important factor when planning the layout of the catering equipment. For example, the evaporator of fridges and freezers should be positioned in such a way that heat transfer is possible.
- Consider whether it would be possible to realise production resource savings by having existing equipment repaired or by purchasing refurbished appliances.
- To prevent unnecessary energy consumption, make a critical assessment of the actual capacity required from the catering equipment.
- Consider whether the purchase should be combined with a maintenance contract.
- From an energy viewpoint, it is generally more efficient to use gas rather than electrical appliances. The presence of a gas connection will depend on the specific situation and the required extraction equipment is largely part of the construction domain and has therefore not been included in the overall criteria. The designer is nonetheless advised to choose for gas appliances when choosing equipment such as steamers and deep-fryers. For dishwashers, consider connecting the dishwasher to the steam or hot water outlet or making use of a heat pump, if no gas connection is available. In the case of stoves the choice for gas is less straightforward. Even if a gas connection is available, it is possible that a conscious choice may be made in favour of an induction stove.
- Since SCC-certified companies help improve the level of safety during installation and prevent safety-related incidents, they have a direct influence on the sustainability of the activities once the kitchen is in use.
- Check that soup kettles are equipped with a vacuum system (instead of a water filling system), double-walled lids, a water dosing system, digital controls and energy management functions. This could result in a 30% saving in power and water compared with conventional kettles.
- Check that double boilers have digital controls, separate bowls, adjustable levels and insulation material around the gastro norm (GN) dish.
- Ensure that roasting tins have double-walled lids, a water dosing system, digital controls, energy management functions, a 'compens' bottom and all-round insulation.

- Check that hot display counters and cabinets have double walls, good insulation (including the glass), digital controls, energy management functions and an infrared or long-wave heating system.
- Items such as milk, yoghurt and fruit juice should be offered in a dispenser rather than in single-portion containers.
- Salamander heating equipment should be fitted with a Hi-Lite system, digital controls and an energy management function.

## 2.2 Specification stage (criteria)

During the specification stage, the needs of the internal or external customer are translated into a tender document. This stage entails the formulation of:

- Criteria for supplier qualification. These could include grounds for exclusion, suitability requirements, i.e. requirements with regard to suppliers, and, in the case of restricted procedures, any selection criteria, i.e. wishes with regard to suppliers.
- A description of the minimum requirements pertaining to supply, service or task (the Schedule of Requirements).
- Award criteria, i.e. wishes regarding Supplies, Services and Public works. These are only applicable when the tendering process is based on the principle of the Most Economically Advantageous Offer ('Economisch Meest Voordelige Inschrijving' or EMVI).
- The contract stipulating the contract provisions.

More information on the various types of criteria and the various tender options can be found in the Sustainable Public Procurement Manual. Innovation is also included in the award criteria, where relevant. Innovation is oriented towards the development and introduction of new ideas and products.

The criteria in this document have been formulated to support the purchaser in the Sustainable Public Procurement of Catering Equipment. The criteria have been subjected to legal review. However, every procurement and tender process is unique. For that reason, the drafting of a tender document remains the responsibility of the purchaser.

### 2.2.1 Supplier qualifications

No criteria have been formulated for this product group with regard to supplier qualification. More information on the possibilities of incorporating sustainability in this subset can be found in the 'Sustainable Public Procurement manual' (to be published in the course of 2009).

### 2.2.2 Schedule of requirements

#### Minimum requirements

General minimum requirements for catering equipment

Minimum requirement no. 1	<p>The equipment must be provided with a maintenance scheme, written in Dutch, and must stipulate the maintenance necessary to ensure the longest possible life span and optimal functioning of the equipment in question. The required frequency of all maintenance activities must be stipulated and should include details on which of these tasks should be carried out by the user and which by a maintenance professional.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. Sample maintenance scheme to be included</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>Request for a sample maintenance scheme to show that tenderer complies with this minimum requirement.</p>

Minimum requirement no. 2	<p>Such parts as can be replaced without affecting the warranty can be replaced by the user without prior training. This includes parts such as door seals and filters. Replacement instructions must be included upon delivery of the equipment.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. A summary of equipment specifications from the manufacturer or comparable specifications (e.g. a set of replacement instructions) to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>Request for a summary of equipment specifications (manufacturer's or comparable documentation such as replacement instructions) as evidence of compliance with this minimum requirement.</p>

Minimum requirement no. 3	<p>Replacement parts must remain available for at least 10 years after the date of delivery of the equipment.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p>Include this in the contract as well. The contracting authority could also ask for price guarantees.</p> <p><u>Verification of means of proof:</u></p> <ol style="list-style-type: none"> <li>1. No further verification.</li> </ol>

Minimum requirements for Refrigeration and Freezing Equipment subset

Minimum requirement no. 4	<p>The energy consumption of the refrigeration and freezing equipment must not exceed the values listed below (in accordance with EN-ISO 23953 or EN 441 and the conditions of climate class 4 as defined under these conditions):</p> <ol style="list-style-type: none"> <li>1. For refrigeration equipment: 15 kWh per m<sup>3</sup> net volume during 48 hours.</li> <li>2. For freezer equipment: 40 kWh per m<sup>3</sup> net volume during 48 hours.</li> </ol> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. A summary of equipment specifications (manufacturer's specifications or a test report) to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>Request for a summary of the manufacturer's specifications of the appliances as evidence of the item's compliance with this requirement</p>

Minimum requirement no. 5	<p>The refrigeration and freezing equipment must be provided with forced ventilation inside the casing and an evaporator must be fitted separately and not be built into the walls of the appliance. The refrigeration and freezing equipment must be equipped with a switch to deactivate the ventilator when the door is open.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. The manufacturer's summary of the equipment specifications, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>Request for a summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

Minimum requirement no. 6	<p>Cold display counters must have the option to be covered or closed and be fitted with an on-off switch that has been conveniently positioned and is intended for daily use by kitchen staff.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> </ol>
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	2. The manufacturer's summary of the equipment specifications, to be included in the tender as evidence of compliance with this minimum requirement.
Notes for purchaser	<u>Verification of means of proof:</u> A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.

Minimum requirement no. 7	Freezers must have a non-transparent closure. <u>Means of proof:</u> 1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement. 2. The manufacturer's summary of the equipment specifications, to be included in the tender as evidence of compliance with this minimum requirement.
Notes for purchaser	<u>Verification of means of proof:</u> A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.

Minimum requirements for Cooking Equipment subset

Minimum requirement no. 8	<p>Gas-powered deep fryers must comply with the requirements listed below (in accordance with NEN-EN 437, NEN-EN 203 and CR 1404):</p> <ol style="list-style-type: none"> <li>1. The thermal performance must be at least 83% LHV (lower heating value).</li> <li>2. The annual NO<sub>x</sub> emission may not exceed: <ol style="list-style-type: none"> <li>a. 40 ppm for appliances up to 36 kW LHV, or</li> <li>b. 1.11 ppm per kW load for appliances not exceeding 36 kW LHV and 54 kW LHV, or</li> <li>c. 60 ppm for appliances exceeding 54 kW LHV; de the annual CO emission does not exceed 100 ppm.</li> </ol> </li> </ol> <p>The annual NO<sub>x</sub> and CO emission values are based on dry combustion gases and on stoichiometric combustion of a high-efficiency gas appliance, gas supply and combustion gas removal system, excluding accessories. If the appliance has been awarded the Gastec QA Low NO<sub>x</sub> label and the Gastec High Efficiency label, it will be considered in compliance with this requirement.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> </ol>
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Minimum requirement no. 8	<p>2. The manufacturer's summary of the equipment specifications, or a similar document such as the Gastec QA Low NO<sub>x</sub> label and the Gastec High Efficiency label, to be included in the tender as evidence of compliance with this minimum requirement.</p>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Request for a summary of the manufacturer's specifications of the appliance, or a similar document such as the Gastec QA Low NO<sub>x</sub> label and the Gastec High Efficiency label.</li> <li>2. Efficiency label or other documentation as evidence of the item's compliance with this requirement.</li> </ol>

Minimum requirement no. 9	<p>Gas-powered steam or other convection ovens must comply with the requirements listed below (in accordance with NEN-EN 437, NEN-EN 203 and CR 1404):</p> <ol style="list-style-type: none"> <li>1. Indirect performance must be at least 80% LHV.</li> <li>2. The annual NO<sub>x</sub> emission value of 83.6 ppm may not be exceeded.</li> <li>3. The annual CO emission value of 100 ppm may not be exceeded.</li> </ol> <p>The annual NO<sub>x</sub> and CO emission values are based on dry combustion gases and stoichiometric combustion, comprising: gas-powered steam or other convection ovens, gas supply and combustion gas removal system, excluding accessories.</p> <p>If the appliance has been awarded the Gastec High Efficiency label, it is considered to be in compliance with this performance requirement.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. The manufacturer's summary of the equipment specifications, the certificate of the Gastec High Efficiency label or another similar official document, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>The Gastec label or a summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

Minimum requirements for Dishwasher subset

Minimum requirement no. 10	<p>Conveyor-type machines must fall within the parameters listed in the table with regard to energy, water and performance.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 70%;">Maximum energy consumption per metre</td> <td style="width: 30%;">0.10 kWh</td> </tr> <tr> <td>Maximum output of drying zone</td> <td>9 kW</td> </tr> </table>	Maximum energy consumption per metre	0.10 kWh	Maximum output of drying zone	9 kW
Maximum energy consumption per metre	0.10 kWh				
Maximum output of drying zone	9 kW				

	Maximum water consumption per metre	2.2 L
	Maximum specific water consumption per load	300 L • min/m
	<p>The parameters were established under test conditions and standard loads as defined in DIN 10510. (These test conditions apply to a washing result of 5 CFU (colony forming units) or less per 10 cm<sup>2</sup> of dishwasher surface, at a washing contact time of at least 120 seconds).</p> <p>Specific water consumption per load (in L•min/m) is taken to mean the water use per load (in L) divided by the capacity (measured in accordance with DIN 10510) of the machine (in m/min). For example, for a machine with a capacity of 1.1 m/min, the value of 300 corresponds with 330 L of water used per load.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>	
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>	

Minimum requirement no. 11	Basket-type machines must fall within the parameters listed in the table with regard to energy, water and performance.	
	Maximum energy consumption per basket	0.10 kWh
	Maximum output of drying zone	6 kW
	Maximum water consumption per basket (rinsing water)	2.2 L
	Maximum specific water consumption per load	1.9 L • h / basket
	<p>These parameters were established under test conditions and standard loads as defined in DIN <u>10510</u>. These test conditions apply to a washing result of 5 CFU (colony forming units) or less per 10 cm<sup>2</sup> of dishwasher surface, at a washing contact time of at least 120 seconds.</p> <p>Specific water consumption per load (in L • h / basket) is taken to mean the water use per load (in l) divided by the capacity (measured in accordance with DIN 10510) of the machine (in basket/min). For example, for a machine with a capacity of 200 baskets/h, the value of 1.9 corresponds with 380 L of water used per load.</p>	

	<p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

<p>Minimum requirement no. 12</p>	<p>Glass washer machines must fall within the parameters listed in the table with regards to energy, water and performance.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 70%;">Energy consumption per basket</td> <td style="width: 30%;">0.20 kWh</td> </tr> <tr> <td>Water consumption per basket</td> <td>2.5 L</td> </tr> <tr> <td>Water consumption per load</td> <td>12 L</td> </tr> </table> <p>These parameters were established under test conditions and standard loads as defined in DIN <u>10511</u>. These test conditions apply to a washing result of 5 CFU (colony forming units) or less per 10 cm<sup>2</sup> of dishwasher surface, at a washing contact time of at least 90 seconds.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>	Energy consumption per basket	0.20 kWh	Water consumption per basket	2.5 L	Water consumption per load	12 L
Energy consumption per basket	0.20 kWh						
Water consumption per basket	2.5 L						
Water consumption per load	12 L						
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>						

<p>Minimum requirement no. 13</p>	<p>Front loader and pass-through dishwashers must fall within the parameters listed in the table with regard to energy, water and performance.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 40%;"></th> <th style="width: 30%;">Front loaders</th> <th style="width: 30%;">Pass-through machines</th> </tr> </thead> <tbody> <tr> <td>Energy consumption per basket</td> <td>0.35 kWh</td> <td>0.35 kWh</td> </tr> <tr> <td>Water consumption per basket</td> <td>2.6 L</td> <td>4 L</td> </tr> <tr> <td>Water consumption per load</td> <td>12 L</td> <td>50 L</td> </tr> </tbody> </table> <p>These parameters were established under test conditions and standard loads as defined in DIN 10512. These test conditions apply</p>		Front loaders	Pass-through machines	Energy consumption per basket	0.35 kWh	0.35 kWh	Water consumption per basket	2.6 L	4 L	Water consumption per load	12 L	50 L
	Front loaders	Pass-through machines											
Energy consumption per basket	0.35 kWh	0.35 kWh											
Water consumption per basket	2.6 L	4 L											
Water consumption per load	12 L	50 L											

	<p>to a washing result of 5 CFU (colony forming units) or less per 10 cm<sup>2</sup> of dishwasher surface, at a washing contact time of at least 90 seconds.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this minimum requirement.</li> <li>2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this minimum requirement.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

### 2.2.3 Award criteria

#### Award criteria

Award criterion no.1	<p>In this section of the tender, [X] points will be awarded for refrigeration and freezing equipment that uses CO<sub>2</sub>, NH<sub>3</sub> or hydrocarbons (such as isobutane and propane) as coolant.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this criterion.</li> <li>2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this criterion.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

Award criterion no.2	<p>In this section of the tender, refrigeration and freezing equipment that is more energy efficient than minimum requirement no. 4 (i.e. 15 or 40 kWh / m<sup>3</sup> / 48 h) will be awarded extra points according to the following formulas:</p> <ul style="list-style-type: none"> <li>• For refrigerators, the number of points = [x] * (15-E).</li> <li>• For freezers, the number of points = [x] * (40-E), where E represents the energy use in kWh per m<sup>3</sup> net volume during 48 hours, determined in accordance with EN 441 under the conditions for climate class D.</li> </ul> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender to confirm the energy consumption of the refrigeration and freezing equipment.</li> </ol>
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	2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of the energy consumption of the refrigeration and freezing equipment.
Notes for purchaser	<u>Verification of means of proof:</u> A summary of the manufacturer's specifications of the appliance as evidence of the energy consumption of the refrigeration and freezing equipment.

Award criterion no.3	In this section of the tender, [X] points will be awarded for deep fryers that are equipped with an automated energy management system, digital controls and an hour timer for the used fat and oil. <u>Means of proof:</u> 1. Statement to be included in the tender by the tenderer to confirm compliance with this criterion. 2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this criterion.
Notes for purchaser	The three aforementioned components (energy management, controls and hour timer) must form the focal point of the computerised equipment and must ensure that the appliance makes more efficient use of energy and oil/fat. <u>Verification of means of proof:</u> A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.

Award criterion no.4	In this section of the tender, [X] points will be awarded for dishwashers that can be connected to a steam or hot-water outlet or to a gas-powered water preparation appliance. <u>Means of proof:</u> 1. Statement to be included in the tender by the tenderer to confirm compliance with this criterion. 2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this criterion.
Notes for purchaser	<u>Verification of means of proof:</u> A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.

Award criterion no.5	<p>In this section of the tender, [X] points will be awarded for conveyor or basket-type dishwashers that have been fitted with energy recycling components, such as condensers, water/water-heat exchangers or heat pumps.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this criterion.</li> <li>2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this criterion.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

Award criterion no.6	<p>[X] points will be awarded for conveyor or basket-type dishwashers that are semi-cascade models.</p> <p><u>Means of proof:</u></p> <ol style="list-style-type: none"> <li>1. Statement to be included in the tender by the tenderer to confirm compliance with this criterion.</li> <li>2. The manufacturer's summary of the equipment specifications or another similar official document, to be included in the tender as evidence of compliance with this criterion.</li> </ol>
Notes for purchaser	<p><u>Verification of means of proof:</u></p> <p>A summary of the manufacturer's specifications of the appliance as evidence of the item's compliance with this requirement.</p>

## 2.2.4 Contract

Minimum requirement no. 3 must also be included in the contract. No further contract provisions have been formulated for this product group.

## 2.3 Utilisation stage (points for consideration)

After the procurement programme has been concluded and a product or service has been purchased, possibilities exist for using the product in a sustainable manner. The following are specific points for consideration for this product group:

- Provide staff with additional courses or training on how to operate the equipment in the correct way.
- User settings aimed at energy savings and sustainable use of the equipment or alternative operating methods are essential during the utilisation stage.

- Use the time switches and timers of the appliances and turn off any equipment you are not using. Plan the daily activities in such a manner that the equipment is not left running for unnecessary lengths of time. Time switches are usually set once (for example by the installer). Clocks are rarely adjusted to daylight saving time.
- Cover warmer plates and the like. Warmer appliances such as double boilers quickly lose their heat if left uncovered.
- Turn off the gas burners and the oven's pilot light when these are not in use.
- Do not start the ovens up too far in advance. Switching on the ovens should not be started too early and should be planned carefully for optimal use. For example, an oven that has been switched off but is still warm can be used to heat food or to prepare dishes that require a gradually lower baking temperature.
- Insulate the cooling pipes to prevent energy losses.
- Keep the doors of cold-storage rooms closed whenever possible.
- Do not place warm food in the refrigerator.
- Frozen food can best be defrosted in the refrigerator.
- Do not refrigerate foods that don't require cold storage.
- Regularly clean the condenser plates so that heat can be extracted efficiently.
- Regularly check the door seals for wear and tear, and replace them when necessary.
- Check freezers regularly for ice build-up and remove the ice or defrost the appliance.
- Keep defrosting times to a minimum.
- Regularly clean the condensers and evaporators of the fridges and freezers.
- Switch off any refrigeration equipment (particularly that not in regular use for drinks/ice/ice-cream) when not in use. If an appliance does not have its own on-off switch, connect it to an outlet that has such a switch.
- Keep open cold display counters covered wherever possible.
- Fit a special water-saving mouthpiece to kitchen and basin taps. This mouthpiece has a special plastic structure that reduces the water flow.
- Introduce a central washing-up policy.
- Wait until the dishwasher has a full load before starting it up.
- Use a detergent and water softener dispenser; softer water means less detergent.
- Proper and regular maintenance prevents malfunctions and the release of harmful substances.
- Ensure that staff are trained on how to operate the machines and appliances in a sustainable manner. Ensure that employees/users understand the energy efficient and sustainable use of equipment by providing them with instructions or a simple manual and/or making it as user friendly as possible.
- Timely maintenance has a positive effect on the durability of the equipment. Maintenance also includes the annual NEN 3140 inspection (electrical safety of appliances).
- Ensure that the condenser capacity is suitable for the desired level of heat transfer.
- Ensure that the water-carrying parts of systems using demineralised water or osmosis are made of plastic or stainless steel.