



Republic of The Gambia  
Tourism Diversification and Resilience in The Gambia Project  
Project Implementation Unit  
Ministry of Tourism and Culture  
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**1<sup>st</sup> August 2025**

**REQUEST FOR QUOTATION (RFQ) FOR THE SUPPLY, DELIVERY AND  
INSTALLATION OF KITCHEN EQUIPMENT FOR GTHI KITCHEN EXPANSION**

**(ADVERTISEMENT)**

The **Ministry of Tourism and Culture (MoTC)**, (the Client) has received a grant from the International Development Association (IDA) (the “World Bank”) towards the cost of implementing the **Tourism Diversification and Resilience in the Gambia Project (TDRGP)** and intends to apply part of the funds from Subcomponent 2b budget **for the Supply, delivery and Installation of New Kitchen Equipment** for the Gambia Tourism and Hospitality Institute new Kitchen Expansion.

**TDRGP** now solicit quotations from suitably qualified suppliers that can supply, deliver and install the equipment listed below:

**List of items required under Lot 1 for supply and delivery.**

NO.	EQUIPMENT	QTY	CLIENT'S SPECIFICATIONS
1	Blast Chiller/Freezer	1	Dimensions 1885(H) x 800(W) x 815(D)mm Dimensions - insulation 60mm Refrigerant R290 / GWP 3 / 60g Voltage 230V Warranty 2 Years Parts & Labour Weight 150kg Colour Stainless Steel
2	Combi Oven	2	Capacity 6 x 1/1GN Dimensions 754(H) x 850(W) x 842(D)mm Material Stainless Steel Output 30-100 meals per day Power Type Electric

			Supplier Model NumberCB1ERRA.0000368 Temperature Range30°C to 300°C Voltage 400V Warranty2 Years On-Site Parts & Labour Weight 93 kg Colour Stainless Steel Generous 6 x 1/1 GN capacity
3	<b>40 L PLANETARY MIXER</b>	2	Professional Planetary Mixer 730 x 640 x 1130mm 40 Litres 230V / 1 phase Splash guard, Whisk, Dough hook, Flat beater
4	<b>6 BURNER GAS OVEN RANGE WITH CASTORS</b>	2	6 open cast iron burners (3 front and 3 back)  Burners: 88,081BTU/hr (6 x 4.3kW or 25.8kW) & Oven: 20,484BTU/hr (6kW) & Total: 108,565BTU/hr (31.8kW)  Full stainless-steel body and side panels Heavy duty castor wheels 4, 2 lockable for safety Dimensions 940(H) x 900(W) x 730(D)mm  Natural or propane gas power - conversion kit included
5	<b>Heavy Duty Stand Mixer 5KPM5BER</b>	3	Dimensions419(H) x 287(W)mm Material Die-Cast Metal Zinc Voltage220-240V Warranty2 Years Parts & Labour WEIGHT 12.7 KG  Silver Colour
6	<b>Meat Mincer</b>	1	Dimensions 770 x 570 x 720mm Material Stainless Steel Warranty1 Year Parts & Labour Weight 61 kgs Colour Stainless Steel Strong AISI 304 stainless steel construction

7	<b>Turbo Blender</b>	2	<p>Dimensions 720(H) x 122(W) x 122(D)mm</p> <p>Dimensions - Shaft Length 410mm</p> <p>Material Stainless Steel Blade and Shaft/ Rubber Grip</p> <p>Output 600W</p> <p>Speed 3000 to 9500rpm</p> <p>Product Weight 179</p> <p>Meals Per Day 150-300</p> <p>Material- stainless steel</p> <p>Finish- stainless steel</p> <p>Electrical Voltage 230 V</p> <p>Electrical Power Supply- 2 PHASE</p>
8	<b>Burner Gas Range</b>	1	<p>Stainless Steel</p> <p>100 degrees Celsius to 250 degrees Celsius</p> <p>6 x 4.3kW top burners (manual ignition)</p> <p>Heat up time: 6 mins to 210 degrees Celsius</p> <p>Sturdy castors allow easy positioning (front 2 with brakes)</p> <p>Individual door catches help to retain heat and ease access</p> <p>Strong and stylish easy-clean stainless-steel construction</p> <p>Cooktop: 900 x 660mm, Oven: 470(h) x 700(w) x 535(d)mm</p> <p>Natural and propane Gas - conversion kit included</p> <p>Gas</p> <p>Dimensions: 940(H) x 900(W) x 730(D)mm</p>
9	<b>Single Tank Fryer</b>	1	<p>Height (External)-870mm</p> <p>Width (External)- 400mm</p> <p>Product Weight-90kg</p> <p>Material- stainless steel</p> <p>Finish- stainless steel</p> <p>Gas Type- natural gas</p> <p>Gas Inlet Supply-3/4 HOSE</p>
10	<b>Griddle</b>	1	<p>Dimensions 1085(H) x 900(W) x 812(D)mm</p> <p>Material Stainless Steel</p>

			<p>Power Type: Propane Gas Ribbed plate options</p> <p>23kW thermostatic burner system 20mm thick griddle plate Top weld sealed plates Stainless steel grease drawer Heavy-duty reinforced control knobs Push-button piezo ignition Adjustable front legs and 2 rear rollers Easy to clean, install and service Gas Connection 3/4 (BSP) male</p>
<b>11</b>	<b>Gas Salamander Grill</b>	1	<p>Flame failure device Dual zone cooking with individual control Variable control Automatic ignition</p> <p>Removable fat drainage/crumb drawer 1/2-inch BSP male inlet gas connection Multiple rack position Manufactured from high grade stainless steel</p> <p>Wall or stand mounted (optional accessories) With branding plate, toast rack and crumb tray Toast rack and branding plate are 630mm wide by 330mm deep Accessories available Weight-40 kg PACKAGE DIM: 780MM X 850 MM</p>
<b>12</b>	<b>Veg Prep Machine</b>	1	<p>Dimensions 590(H) x 350(W) x 320(D)mm Material Stainless Steel Output up to 250kg/hr Power Type Electric Supplier Model Number CL50 Ultra 1 Speed 1 Phase (24470) Voltage 230V</p>
<b>13</b>	<b>Meat-Slicer</b>	1	<p>Dimensions 585(H) x 500(W) x 450(D)mm</p>

			Material Anodised Aluminium Power Type180W. 1.23A Voltage230V Warranty2 Years Parts & Labour Weight26kg
14	<b>2-Door-Slimline-Freezer</b>	4	Capacity960Ltr Dimensions2010(H) x 1340(W) x 710(D)mm Dimensions - internal1380(H) x 1220(W) x 530(D)mm Dimensions - insulation60mm Material Stainless Steel Output870W. 5A
15	<b>Double Door Slimline Fridge</b>	4	Freestanding placement Automatic defrost Digital temperature display Lockable castors CFC free
16	<b>Walk-in-Fridge</b>	1	Capacity18.144m3 Dimensions2100(H) x 3600(W) x 2400(D)mm Dimensions - insulation75mm Power Type20A. 1000W RefrigerantR452a
17	<b>Walk-in-freezer</b>	1	Capacity18.144m3 Dimensions2100(H) x 3600(W) x 2400(D)mm Dimensions - insulation75mm Power Type25A. 2000W Refrigerant R452a
18	<b>DISH WASHER</b>	1	Dimensions1470(H) x 630(W) x 720(D)mm Material Stainless Steel Warranty2 Years

			Weight 130kg Colour Stainless Steel Choice of three wash cycles (90, 180 or 300 seconds) to suit any task
19	Dough Sheeter		Dimensions 1215(H) x 1030(W)mm Material Steel Warranty 1 Year Parts & Labour Weight 270kg Colour Red Sheet all types of dough - puffed, croissant, biscuit, doughnut and short crust

**List of items required under Lot 2 for supply, delivery, and installation.**

NO.	EQUIPMENT	QTY	CLIENT'S SPECIFICATIONS
1	Custom work station including installation <b>(MAIN KITCHEN)</b>	4	2600mm(L)x900mm(W)x900mm(H), stainless steel 304, rounded corners <b>Double Sink</b> (1 per work stations) Deep bowl design Fitted with chrome- plated faucet and drainage system <b>Stove units:</b> double stove (Gas) stainless steel top with flame failure safety devices <b>Work tops-</b> double sided prep surface, integrated chopping board slots and tool rack hooks <b>student arrangement-</b> 2 students per side, with sufficient elbow room for knife and burner work <b>Storage-</b> under self or cabinet (lockable option for utensils and tools) <b>Safety features:</b> rounded corners, splash back, anti-slip adjustable feet durable 1.5 stainless steel <b>utilities:</b> prefitted gas connection points, drainage

			outlets for sink
2	<b>workstation ( PASTRY KITCHEN)</b>	4	custom pastry work station (with marble) top surface-Stainless steel 2000mm (L)x 800mm(W)900 mm 900mm(H) with marble slab under-shelf (full length) storage for bowls, trays, tools Edge finishing- rounded corners for safety
3	<b>Sink Unit</b>	5	304 Grade stainless steel, double bowl (2) Sink bowl 500 mm L x 400 mm (W) x 300 mm (D) overall unit dimension: 1600 mm (L) x 600 mm (W)x 850 mm (H), drainboard integrated on both sides, Faucets (2 swivel gooseneck faucets- cold and hot mixing tap, splashback 150mm height(rear) Feet- adjusted stainless steel legs, Drain system- include P trap and waste outlet kit Built in soap dispensers and towel holders Grease trap under sink, foot operated faucet system
4	<b>Heavy-duty stainless- steel worktables (BAKERY)</b>	5	Heavy-duty 304-grade stainless steel Legs- Minimum 40 mm × 40 mm square stainless- steel tubing Top thickness-Minimum 1.2mm Approx. 1800 mm (L) × 750 mm (W) × 850 mm (H) Capacity-4–5 students per table Anti-slip, adjustable leveling feet or lockable castors (if mobility required) Must support bakery mixers and heavy dough work without bending or flexing
5	<b>Island Workstation (COMMENSAL KITCHEN)</b>	4	4 large central benches with Dimensions 2100 x 600 x 860 (W x D x H) (with installation) for plating and collaborative cooking
6	<b>Food Shelves</b>	15	High grade stainless steel (304) (with installation) Welded tubular stainless-steel frame

			with reinforce shelf supports lockable wheels, perforated (ventilation) dimensions- 11500x600x1600mm
7	Vent System	3	Dimensions 740(H) x 2400(W) x 1200(D)mm Material Stainless Steel Commercial type Length 2.4 meters, depth 1200mm Height- 600 mm, exhaust capacity 1000-1200- CFM, Fire suppression ready wall brackets or ceiling suspension kits, grease drain Baffle-type stainless steel mesh filters (non-fabric)

### Evaluation and Qualification Criteria

- Conformance to Technical Specification
- Evidence of supplying similar equipment types in the past years.
- Price

Interested Suppliers or Businesses can send their quotations Addressed to: **Project Director, Project Implementation Unit (PIU) Office, Plot No. 49 Kotu East Estate, Off Bertil Harding Highway, Kotu** on or before **16:00pm on Thursday 14<sup>th</sup> August 2025.**

Quotations can be delivered either by Hand delivery to the address above or by Email: [mceesay@piumotc.gm](mailto:mceesay@piumotc.gm) and copy [bkujabi@piumotc.gm](mailto:bkujabi@piumotc.gm) and [kjagne@piumotc.gm](mailto:kjagne@piumotc.gm).

### Note:

Recommendation of award will be done per lot, and only technically qualified suppliers will be notified before awarding the successful supplier. Also, all suppliers are expected to indicate 8% Withholding Tax (WT) for National Registered Companies and 10% International Registered Companies in their Total Amounts per lot.

Thank you.