



INVITATION TO TENDER

Supply, fit and delivery of production equipment

Natural Ice Cream Wholesale Ltd, trading as Scúp Gelato

Unit 12, Wexford Enterprise Centre
Kerlogue
Co. Wexford
Y35 RH95

1. Lots

Suppliers may tender for all lots listed, or for any combination including a single lot. The cost of each individual lot must be clearly and separately stated.

Lot	Equipment	Quantity
Lot 1	Mix Processing Plant	One (1) unit
Lot 2	Blast Freezer	One (1) unit
Lot 3	Automated Mix Transfer & Dosing Pump	One (1) unit
Lot 4	Ageing Tanks	Two (2) units
Lot 5	Water Heating Supply	One (1) unit
Lot 6	Glycol Water Chiller	One (1) unit

2. Project description

Natural Ice Cream Wholesale Ltd, trading as Scúp Gelato, is seeking to procure six items of specialist production equipment for integration into its manufacturing facility. Together, this equipment will allow the company to streamline production, improve efficiencies of scale and increase output. This expansion will support Scúp Gelato's continued growth and development.

Scúp Gelato has been producing premium handcrafted gelato and sorbet since 2014, using the highest quality Irish dairy products and fresh local produce. The company's products have received national and international recognition.

In quoting, please note that this project is seeking grant aid through the 2023–2027 LEADER Programme, administered by Wexford Local Development.

3. Basis of the specification

- Each lot specification sets out the function required, the mandatory requirements, the performance specification and the site constraints.
- Performance figures are stated as minima or maxima. Equipment which exceeds a stated minimum, or falls within a stated maximum, is acceptable.
- Where a proprietary product, process, refrigerant or manufacturer is referred to, the words "or equivalent" are to be read as applying in every case. Tenderers may offer an equivalent, and should state where they have done so and provide evidence of equivalence.
- Where a tenderer cannot meet a mandatory requirement but believes the equipment offered meets the function required by another means, this should be stated clearly in the tender and will be considered.

4. Equipment specifications

The specification for each lot is set out in the annexes to this document:

- Annex A — Lot 1: Mix Processing Plant (One (1) unit)
- Annex B — Lot 2: Blast Freezer (One (1) unit)

- Annex C — Lot 3: Automated Mix Transfer & Dosing Pump (One (1) unit)
- Annex D — Lot 4: Ageing Tanks (Two (2) units)
- Annex E — Lot 5: Water Heating Supply (One (1) unit)
- Annex F — Lot 6: Glycol Water Chiller (One (1) unit)

5. Requirements common to all lots

The following apply to every lot and form part of each specification.

5.1 Scope of supply

The quoted price shall be inclusive of the following:

- Delivery to the premises of Natural Ice Cream Wholesale Ltd
- Off-loading and positioning
- Installation and siting
- Connection to the utilities and services made available at the installation position
- Interconnecting pipework, hoses and refrigeration pipework associated with the equipment offered
- Commissioning by a qualified engineer
- Operational training for staff nominated by the company
- All operating manuals and documentation as set out below

Excluded unless otherwise agreed:

- Civil and building works, including floor preparation, structural alterations and the provision of new utility supplies to the installation position

5.2 Warranty and support

- A minimum 12-month parts and labour warranty from the date of commissioning, or 18 months parts-only warranty from the date of availability, whichever occurs first, subject to the manufacturer's operating and maintenance conditions.
- A 48-hour service and breakdown call-out response.
- Tenderers shall state parts availability and lead times, and the nature and extent of technical support provided.

5.3 Documentation

The supplier shall provide:

- Hard copy operating manuals
- Electronic documentation
- Pre-installation documentation, provided prior to shipment
- EC Declaration of Conformity
- Where applicable, a declaration of compliance for food contact materials under Regulation (EC) No. 1935/2004

5.4 Compliance

- All machinery shall be CE certified and CE marked.
- All product contact materials shall comply with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.

- Equipment shall be capable of being cleaned and sanitised in a manner compatible with the company's existing HACCP-based food safety management system.

6. Supplier requirements

6.1 Installation, commissioning and training

Quoted prices must be inclusive of delivery, off-loading, positioning, installation and commissioning of the equipment at the premises of Natural Ice Cream Wholesale Ltd. Quotations must also include any training required for staff to operate the equipment safely and effectively. Civil and building works are excluded.

6.2 Guarantee, parts supply and technical support

The completed tender shall state the warranties offered, parts availability and supply arrangements, and the nature and extent of technical support to be provided with the equipment.

6.3 Questions deadline and tender submission date

Deadline for queries	24 September 2026, 17:00
Deadline for submission of tenders	2 October 2026, 17:00
Tender period	Not less than 21 days from the date of publication

Please note:

- All tenders and queries must be submitted via the eTenders website: <https://www.etenders.gov.ie/>
- Submissions by any other means will not be accepted.
- Late submissions will not be accepted.

6.4 Award criteria

Subject to approval of LEADER funding, Natural Ice Cream Wholesale Ltd will award this tender using the Most Economically Advantageous Tender (MEAT) selection process. The following scoring criteria apply to all lots.

Criterion	Weight	How it will be assessed
Price	40%	Total cost of the lot, inclusive of delivery, installation, commissioning and training, assessed on a value-for-money basis rather than lowest price alone.
Supplier reliability	40%	Demonstrated experience of comparable installations in food or dairy processing; customer references; parts availability and stockholding; the nature and extent of technical support and service cover offered.
Warranty and service	10%	Length and scope of warranty offered, and the response time and terms of the service and breakdown call-out arrangement.
Delivery time	10%	Lead time from order to delivery, and from delivery to commissioning.

Only quotations which comply with the mandatory requirements of the specification will be assessed against the criteria above.

The quoted price shall remain open for acceptance for a minimum of six months from the tender submission deadline.

6.5 Quotation document requirements

The following must be clearly stated on all tender quotation documents:

1. The document must be headed "QUOTATION" for supply, fit and delivery (as applicable) of equipment for Natural Ice Cream Wholesale Ltd.
2. Supplier's name, address, contact details and VAT registration number.
3. A quotation reference number.
4. Signed and dated by the supplier.
5. The quote validity period, which shall be not less than six months from the tender submission deadline.

Costs clearly itemised. Suppliers must submit a fully itemised quotation stating:

- Each individual item or element
- Quantity and unit cost
- Subtotal per item
- Net total
- Applicable VAT rate and VAT amount, shown separately
- Total quotation cost, being net amount plus VAT amount and rate, plus gross amount

6.6 Contact details

William Devereux

Director, Natural Ice Cream Wholesale Ltd

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ANNEX A · LOT 1

Mix Processing Plant

Quantity required: One (1) unit

1. Purpose and function required

A batch mix processing plant forming part of a production line for the manufacture of premium gelato and sorbet.

The plant shall carry out batch pasteurisation, cooling and transfer of product mix to approximately +4°C, and shall discharge to ageing or holding tanks. It must be suitable for processing a range of mixes, including a base gelato mix and a base for sorbet production.

The system shall use a batch heating principle: the mix is heated to pasteurisation temperature in dedicated stainless steel vessels, then pumped through a sanitary filtration system and plate cooler for final chilling prior to transfer.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- Two (2) pasteurisation vessels, each of not less than 600 litres working capacity, giving a total batch capacity of not less than 1,200 litres.
- All product contact surfaces in AISI 304 stainless steel or higher specification.
- High-speed agitator fitted to each vessel.
- Automatic electronic volumetric water filling system.
- Sanitary three-way valves for cleaning and maintenance.
- Two-stage stainless steel plate cooler.
- Sanitary centrifugal mix transfer pump of not less than 0.55 kW.
- Stainless steel mix filter, AISI 304 or higher specification.
- Integrated electrical control panel.
- Electronic temperature recorder with data logging function.
- Digital thermoregulator and litre counter.
- Synoptic process display panel.
- Manual control system suitable for operation by trained production staff.
- CIP washable design throughout.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Total batch capacity	Not less than 1,200 litres (2 × 600 litres minimum)
Target pasteurisation temperature	Approximately 82°C, adjustable

Parameter	Requirement
Heating time to pasteurisation	Not more than approximately 60 minutes from cold fill
Product outlet temperature	Approximately +4°C
Cooling system	Two-stage plate cooler, minimum
Construction material	AISI 304 stainless steel or higher, all product contact surfaces

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Maximum overall footprint	4,000 mm × 1,700 mm
Maximum overall height	2,500 mm
Electrical supply	400V / 3 phase / 50Hz, to suit local installation
Maximum total installed power	13 kW
Compressed air requirement	Not more than 30 litres/hour at 6 bar
Boiler capacity required	Approximately 65,000 kcal/hour
Hot water supply temperature	Approximately 90°C

5. Services required at the installation position

- Electrical supply suitable for local 400V / 3 phase installation
- Boiler hot water supply
- Chilled water supply at approximately 1°C
- Cooling tower water or mains cooling water supply
- Compressed air supply at 6 bar
- Drainage and utility connections

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Remote diagnostic or service connectivity.
- Recipe storage for repeatable mix programmes.
- Availability of spare parts from an Irish or UK stockholding.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.

ANNEX B · LOT 2

Blast Freezer

Quantity required: One (1) unit

1. Purpose and function required

A blast freezer forming part of a production line for the manufacture of premium gelato and sorbet in a professional production environment.

The unit shall be suitable for rapid blast chilling and blast freezing of gelato, sorbet and related food products while maintaining product quality, texture and food safety standards.

The unit shall be suitable for high-capacity, continuous professional operation, with high airflow performance and uniform temperature distribution throughout the chamber.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- Chamber capacity of not less than 4 trolleys or 20 trays, suitable for trolleys of 600 × 800 mm.
- Stainless steel construction throughout.
- Indirect ventilation system giving uniform chamber temperature.
- High airflow cooling system.
- Hard and soft chilling and freezing cycles.
- Continuous cycle functionality.
- Core temperature probe supplied as standard.
- HACCP alarm and data storage functionality.
- Automatic end-of-cycle storage mode.
- Manual defrosting system.
- Heavy-duty industrial construction.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Chamber capacity	Not less than 4 trolleys / 20 trays
Operating temperature range	At least -40°C to +85°C
Blast chilling performance	+90°C to +3°C in not more than 90 minutes, at a product load of at least 800 kg
Blast freezing performance	+90°C to -18°C in not more than 240 minutes, at a product load of at least 600 kg

Parameter	Requirement
Cooling capacity (-10°C / +45°C)	Not less than 66,500 W
Cooling capacity (-40°C / +45°C)	Not less than 16,000 W
Refrigerant gas	R452a or equivalent, GWP not exceeding 2,141

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Electrical supply	400V / 3 phase / 50Hz
Maximum unit power rating	Approximately 39.63 kW / 68.25 A
Maximum chiller power rating	Approximately 3.53 kW / 6.35 A

5. Services required at the installation position

- Electrical supply suitable for 400V / 3 phase installation
- Refrigeration remote unit connection
- Drainage connection
- Ventilation clearance around the machinery
- Floor preparation suitable for industrial blast freezer installation
- Positioning access for large equipment delivery

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Automatic defrost in addition to the manual system.
- Remote monitoring or alarm notification.
- Low-GWP refrigerant alternatives, where performance is equivalent.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.

ANNEX C · LOT 3

Automated Mix Transfer & Dosing Pump

Quantity required: One (1) unit

1. Purpose and function required

An automated mix transfer and dosing station forming part of a production line for the manufacture of premium gelato and sorbet.

The unit shall be suitable for the hygienic transfer, dosing and loading of ice cream and gelato mix between processing equipment, including pasteurisers, ageing vats and continuous or batch freezers.

The system shall use a low-speed flexible-blade impeller pumping principle to give continuous, pulsation-free and delicate transfer of product, protecting mix structure and maintaining the homogeneity of suspended ingredients.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- Fully mobile stainless steel food-grade construction throughout.
- Low-speed flexible-blade impeller pumping system giving continuous, pulsation-free transfer.
- LCD touchscreen display.
- Real-time transfer monitoring, with litre counter and live flow-rate display.
- Real-time product temperature display.
- Remote-control operation functionality.
- USB and LAN connectivity for software updates and data download.
- Automatic, customisable dosing programmes.
- Manual mode and pause functionality.
- Recirculation mode to prevent mix stagnation.
- Integrated cleaning-in-place functionality.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Flow rate	Range covering at least 20 to 200 litres/minute
Dosing setpoint range	At least 0.5 to 1,000 litres
Dosing resolution	0.1 litre or finer
Product temperature range	At least +4°C to +40°C

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Electrical supply	230V / 1 phase / 50Hz
Mobility	Must be movable by one operator across a level production floor

5. Services required at the installation position

- Electrical supply suitable for 230V / 1 phase installation
- Production line connection points
- Drainage access for cleaning procedures
- Wi-Fi or network connection for remote monitoring functionality
- Floor area suitable for mobile transfer equipment operation

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Quick-release fittings for hose changeover.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.

ANNEX D · LOT 4

Ageing Tanks**Quantity required: Two (2) units****1. Purpose and function required**

Stainless steel ageing tanks suitable for the ageing, storage and maturing of gelato and ice cream mix below 4°C, in a production facility manufacturing gelato and sorbet by batch and continuous methods.

The tanks shall receive pasteurised and cooled mix from the mix processing plant and hold it under controlled temperature and agitation until it is drawn off for freezing.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- Working capacity of not less than 1,200 litres per tank.
- All product contact surfaces in high food grade stainless steel, AISI 304 or higher specification.
- Refrigerated and insulated, capable of holding product below +4°C under normal ambient production conditions.
- Control panel for adjustment of cooling and agitator motor.
- Agitator suitable for a viscous dairy mix, without incorporating air.
- Temperature probe with digital readout.
- Adjustable legs.
- High-quality valve and drainpipe for extraction of liquid, removable for cleaning.
- Lid with viewing hole.
- Interior suitable for cleaning and sanitation in line with the existing site procedure, with rounded internal corners and no product traps.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Working capacity	Not less than 1,200 litres per tank, 2 tanks required
Product holding temperature	Below +4°C, maintained under normal ambient production conditions
Construction material	AISI 304 stainless steel or higher, all product contact surfaces
Cooling method	Water cooled

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Maximum width	2,500 mm
Electrical supply	Single phase or 400V / 3 phase / 50Hz, to suit local installation

5. Services required at the installation position

- Electrical supply, single phase or 3 phase
- Cooling water supply and return
- Drainage connection
- Access for delivery and positioning of a tank of this size

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Temperature data logging function.
- Low-level alarm or level indication.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.

ANNEX E · LOT 5

Water Heating Supply

Quantity required: One (1) unit

1. Purpose and function required

A commercial gas-fired instant hot water system designed to provide rapid hot water generation for food production and washdown applications associated with gelato and ice cream manufacturing.

The unit shall be a wall-mounted, high-efficiency gas-powered hot water system suitable for continuous commercial operation, with rapid recovery performance and insulated low-loss design.

The unit shall be suitable for washdown, sanitation and process hot water applications, including supply to the mix processing plant under Lot 1.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- High-efficiency condensing gas burner system.
- Natural gas and LPG compatible.
- Industrial insulated buffer vessel, duplex stainless steel construction.
- Continuous circulation pump system included.
- Closed-loop hot water circulation.
- Integrated temperature control manifold.
- Digital temperature management controller.
- Pressure relief and safety valve system.
- Industrial-grade pipework insulation and low heat-loss vessel construction.
- Suitable for CIP and washdown systems.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Storage capacity	Not less than 500 litres
Heating output	80 to 100 kW
Maximum water temperature	90°C
Continuous operating temperature	80 to 85°C
Recovery rate	High-output rapid recovery, figures to be stated by the tenderer

Parameter	Requirement
Construction material	Duplex stainless steel

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Maximum installation footprint	2,200 mm × 900 mm
Electrical supply	230V / 1 phase / 50Hz
Mounting	Wall-mounted; wall loading to be stated by the tenderer

5. Services required at the installation position

- Gas supply, natural gas or LPG
- Mains cold water supply
- Electrical supply suitable for 230V / 1 phase installation
- Flue and combustion air provision in accordance with the manufacturer's requirements
- Drainage connection, including condensate drain

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Weather-compensated or demand-based control to reduce standing losses.
- Gas safety and commissioning certification provided at handover.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.

ANNEX F · LOT 6

Glycol Water Chiller

Quantity required: One (1) unit

1. Purpose and function required

A high-capacity industrial glycol water chiller for process cooling applications associated with continuous gelato and food production systems.

The unit shall be a packaged industrial glycol cooling unit complete with hermetic compressor system, insulated buffer tank and variable-speed circulation pump.

The unit shall be suitable for supplying chilled glycol water to multiple process users simultaneously, including the mix processing plant, plate heat exchangers and cooling systems.

2. Mandatory requirements

The following are mandatory. A tender which does not meet every item below may be set aside.

- New machinery only. Reconditioned, ex-demonstration or second-hand equipment will not be accepted.
- Scroll compressor technology.
- Integrated insulated buffer tank.
- Variable-speed circulation pump, centrifugal type.
- Digital PLC temperature controller.
- High-efficiency air-cooled condenser.
- Automatic safety shutdown controls.
- Industrial-grade insulated pipe connections.
- Low-noise operation, sound pressure level to be stated by the tenderer.
- Suitable for continuous process cooling duty.
- CE certified and CE marked.

3. Performance specification

Figures are stated as minima or maxima. Equipment exceeding a stated minimum is acceptable.

Parameter	Requirement
Cooling capacity	Not less than 20 kW
Glycol outlet temperature range	-5°C to +5°C
Buffer tank capacity	Not less than 200 litres
Ambient operating temperature	Capable of rated duty up to +45°C ambient
Refrigerant gas	R410A or equivalent

4. Site constraints and limits

The equipment offered must fall within the following limits.

Constraint	Limit
Maximum overall dimensions	1,800 mm × 950 mm × 1,650 mm
Electrical supply	400V / 3 phase / 50Hz
Maximum total installed power	8.5 kW

5. Services required at the installation position

- Electrical supply suitable for 400V / 3 phase installation
- Glycol circuit flow and return connections to the process users
- Drainage connection
- External siting position with ventilation clearance, or equivalent internal provision

6. Desirable, not mandatory

The following are welcome but will not disqualify a tender.

- Remote monitoring and fault alarm.
- Low-GWP refrigerant alternatives, where performance is equivalent.

7. Common requirements

Scope of supply, warranty, documentation and compliance requirements for this lot are set out in Section 5 of the Invitation to Tender and apply in full.