| REQUEST FOR QUOTATION |
|---|
| **Issue date: 05/11/2026** |
| **RFQ issued by**: **Burren Farm Limited** |
| **Tender deadline**: **5/12/2026** |
| **Quotes being sought in support of a LEADER application** |

## QUOTE INSTRUCTIONS

Burren Farm Ltd invites written quotations from competent and insured cold-store fit-out contractors for the Supply, Installation and Commissioning of Refrigeration Units and Meat Processing Equipment at Kylecreen, Boston, Tubber, Co. Clare.

## PART 1: INTRODUCTION

**Background to the Project and the promoter:**

Cathal and Bronagh O'Rourke are the husband-and-wife owners of Burren Beef and Farm, operating Burren Farm Experience and Burren Premium Beef on a fifth-generation family farm in Kylecreen, Boston, Tubber, County Clare. They successfully combine direct-to-consumer organic, grass-fed Hereford–Angus beef boxes and small-batch charcuterie, sold online and locally.

This project is the natural next step in the development of their business, where they will have an on-farm cured-meat processing and maturation unit (bresaola unit). Bresaola Unit and retail space.

## PART 2: PROJECT BRIEF

Supply, Installation and Commissioning of Refrigeration Units and Meat Processing Equipment

The unit will support small-batch production, curing, maturation, packing, chilled storage, dispatch, and customer-facing presentation of Burren Premium Beef products. The fit-out must comply with relevant Irish and EU food-hygiene requirements, including Regulation (EC) No. 852/2004 and, where applicable, Regulation (EC) No. 853/2004, and must support a HACCP-based food safety management system.

The contractor should provide a fully engineered refrigeration solution, including:

### 1. PURPOSE-BUILT REFRIGERATION UNITS

Each unit shall provide temperature, moisture and humidity control, with digital mapping and monitoring, local displays, data logging, remote alerts and provision for calibration.
Size each unit for peak production, product loads, anticipated door openings and ambient conditions.
Include condensing units, evaporators, controls, defrost arrangements, drainage and pipework in the system design.

- 1 no. unit x 4sqm separate chilled storage for raw materials
- 1 no. unit x 9sqm chill room
- 2 no. units x16sqm suitable for curing and ageing

- Insulated finishes for 70sqm processing area with food-safe, non-tainting, easy-clean finishes.

- Insulated partition wall to divide processing space (70sqm) from retail space (70sqm).
- Flooring for 140sqm processing area, non-slip, food grade where appropriate.
- Shelving units and meat hanging equipment to meet the requirements for all above units.

**2. MEAT PROCESSING EQUIPMENT**

- 1 no. Commercial Meat Slicer (Gravity Slicer)
- 1 no. Chamber Vacuum Packing Machine
- 4 no. Stainless steel work tables 900mm H x 1800mm W x 600mm D
- 1 no. Commercial Digital Batch & Traceability weighing Scales
- 1 no. Digital Weighing and Labelling weighing scales
- 1 no. Commercial Butchers Block table 900mm W x 600mm D x 900 H, 100mm Block thickness

**3. GENERATOR**

1 no. 11-20kVA diesel generator suitable for 3 Phase electricity

The scope of supply comprises the design, manufacture, delivery, installation, and commissioning of specialized food-grade processing and refrigeration equipment for artisan beef curing/ageing production, as detailed in the technical schedule below (Items EQ1–EQ7):

**Schedule of Processing & Refrigeration Equipment**

| Ref | Equipment Category | Scope & Technical Specification | Qty / Unit |
|---|---|---|---|
| **EQ1** | Commercial Meat Slicer (Gravity Slicer) | Heavy-duty gravity feed slicer with a hard-chromium plated hardened steel blade (approx. 300mm–350mm diameter), built-in sharpener, powerful ventilated motor, and variable slice thickness control specifically for precision-cutting cured bresaola. CE certified, food-contact safe components, easy-clean removable blade guard and carriage for daily sanitisation. | 1 no. |
| **EQ2** | Chamber Vacuum Packing Machine | Commercial floor-standing or heavy-duty benchtop chamber vacuum sealer with high-capacity vacuum pump, digital seal-time/vacuum percentage controls, and soft-air function to protect delicate cured meats. Essential for vacuum-skin or pouch packing finished bresaola portions. HACCP compliant, stainless steel construction, IP-rated digital control panel. | 1 no. |
| **EQ3** | Stainless Steel Work Tables | Food-prep stainless steel tables (easy-clean radius corners). Dimensions - 900mm H x 1800mm W x 600mm D | 4 no. |
| **EQ4** | Digital Batch & | High-precision commercial bench | 1 no. |

| Ref | Equipment Category | Scope & Technical Specification | Qty / Unit |
|---|---|---|---|
| | Traceability Weighing Scales | scales linked to back-office inventory terminals for tracking raw green weight versus dry-cured finished weight (crucial for accurate moisture-loss and yield calculations in bresaola production). Trade-approved (Legal-for-Trade / EC verification where applicable), stainless steel platform, waterproof housing (IP65+). | |
| **EQ5** | Digital Weighing and Labelling weighing scales | Digital Weighing and Labelling weighing scales | 1 no. |
| **EQ6** | Commercial Butchers Block table | 900mm W x 600mm D x 900 H, 100mm Block thickness | 1 no. |
| **EQ7** | Diesel Generator | 11-20kVA generator suitable for 3 Phase electricity | 1 no. |

**Timeline and Tender cost**
The tenders should outline how the budget will be structured under the following headings:

- Breakdown of all costs
- Any exclusions or assumptions
- Provide net costing excluding VAT, plus VAT shown separately, plus total including VAT

**PART 3: SELECTION AND AWARD CRITERIA**

Selection will be based on the MEAT method (Most Economically Advantageous Tender)

| Assessment Criteria | Weighting |
|---|---|
| Evidence of ability to deliver, install, and commission equipment | 30% |
| Price and value for money, including clear cost breakdown and VAT treatment | 30% |
| Compliance with technical specification | 20% |
| Warranty, after-sales service, and spare parts | 20% |
| Total Maximum Score | **100%** |

**Requirements for returning quotations:**

☐ Please return the quote in soft copy to: hello@burrenbeefandfarm.ie

☐ Please ensure business name and contact details are on each page of tender documentation.

☐ Deadline for receipt of tenders: 5th December 2026

☐ The quote must state the VAT separately. The VAT registration number must be included if VAT is being charged. If VAT is not included, this must be stated clearly.

☐ Failure to comply with the above guidelines may invalidate your tender.

☐ All material must be supplied via email with the initial tender response. No material will be accepted after the deadline date.

Please note this project is contingent on us receiving CLDC grant aid. All tenders submitted will be furnished as documentation in support of an application for CLDC LEADER grant aid and to demonstrate equality in the tender process.

This RFQ does not constitute an offer, acceptance, or contract. Burren Farm Ltd reserves the right not to proceed with the project or funding application, to seek clarification, to reject any quotation, and not to award a contract. All quotations and related correspondence will be retained as part of the procurement audit trail.