

### Supplemental/Bid Bulletin No. 2024-04

This Supplemental/Bid Bulletin No. 2024-04 is issued to **modify or amend portion of the bidding documents** relative to the conduct of public bidding for Invitation to Bid No. 2024-004 Provision of Various Food Processing Equipment (Mango, Coffee, Meat, Wine, Seaweed) for the Shared Service Facilities in Region 2, which was posted at the Philippine Government Electronic Procurement System (PhilGEPS), Procuring Entity’s website and conspicuous places. The amendment shall form an integral part of the bidding documents.

FROM	TO
<p>Section VII. Technical Specifications</p> <p>Lot No. 1 One (1) set Integrated Hot Water Treatment</p> <p><b>General Speed of the whole assembly (from start to finish)</b></p> <ul style="list-style-type: none"> <li>• Sorting Table, adjustable, 0.5ft/ sec to 1ft/ sec;</li> <li>• Pre-Washing, adjustable - standby washing, 1 sec to 180 sec;</li> <li>• Pusher, fixed, 0.5ft/sec;</li> <li>• Heat Treatment, adjustable - standby heating, 1 sec to 3600 sec;</li> <li>• Cooling/ Fungicide Spray Tank, adjustable - standby washing, 1 sec to 300 sec;</li> <li>• Draft Air Drying, adjustable - standby washing, 1 sec to 300 sec;</li> <li>• Regular Volume Time Rate - 5 kgs/min;</li> <li>• Cycle Rate - 75 kgs / 20 ins;</li> </ul>	<p>Section VII. Technical Specifications</p> <p>Lot No. 1 One (1) set Integrated Hot Water Treatment</p> <p><b>General Speed of the whole assembly (from start to finish)</b></p> <ul style="list-style-type: none"> <li>• Sorting Table, adjustable, 0.5ft/ sec to 1ft/ sec;</li> <li>• Pre-Washing, adjustable - standby washing, 1 sec to 180 sec;</li> <li>• Pusher, fixed, 0.5ft/sec;</li> <li>• Heat Treatment, adjustable - standby heating, 1 sec to 3600 sec;</li> <li>• Cooling/ Fungicide Spray Tank, adjustable - standby washing, 1 sec to 300 sec;</li> <li>• Draft Air Drying, adjustable - standby washing, 1 sec to 300 sec;</li> <li>• Regular Volume Time Rate - 5 kgs/min;</li> <li>• <b><u>Cycle Rate - 75 kgs / 20 min.</u></b></li> </ul> <p><b><u><a href="#">Attachment 1 – Layout of the Equipment and Process Flow</a></u></b></p>

DTI REGIONAL OFFICE 2

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TO	FROM
<p>Lot No. 2 ONE (1) UNIT DEHYDRATOR</p> <ul style="list-style-type: none"> <li>• Material: Stainless Steel 316</li> <li>• Dimension (LxWxH): 1150mm x 405 mm x 840 mm or manufacturer's standard</li> <li>• Capacity: 200kg to 350kg per batch</li> <li>• Temperature range: 50-80 °C</li> <li>• Power Supply: 220V - 240V/ 60 Hz, Single Phase</li> </ul>	<p>Lot No. 2 ONE (1) UNIT DEHYDRATOR</p> <ul style="list-style-type: none"> <li>• <b><u>Material: Stainless Steel 304</u></b></li> <li>• Dimension (LxWxH): 1150mm x 405 mm x 840 mm or manufacturer's standard</li> <li>• Capacity: 200kg to 350kg per batch</li> <li>• <b><u>Tray Quantity: 20 trays, 20 layer (1 tray per layer);</u></b></li> <li>• <b><u>Tray size: should conform with the required capacity of the equipment;</u></b></li> <li>• Temperature range: 50-80 °C</li> <li>• Power Supply: 220V - 240V/ 60 Hz, Single Phase</li> </ul>
<p>Lot No. 3 Provision of various equipment for the Coffee Shop Center of Provincial Government of Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino</p> <p>Item: One (1) unit Electronic Cashier Device Set with Dual &amp; Touchscreen Monitor and POS System with complete accessories</p>	<p>Lot No. 3 Provision of various equipment for the Coffee Shop Center of Provincial Government of Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino</p> <p>Item: <b><u>3.10 One (1) unit Electronic Cashier Device Set with Dual &amp; Touchscreen Monitor and POS System with complete accessories</u></b></p>
<p>Lot No. 4 Provision of various equipment for the meat processing of the Local Government Unit of Cabagan in Cabagan, Isabela</p> <p>Item 4.1 Two (2) units Heavy-duty commercial meat and bone cutting machine</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 550mm x 500mm x 970mm or manufacturer's standard</li> <li>• Material: Stainless Steel 316L</li> <li>• Voltage: 220V</li> <li>• Power: 1500W</li> </ul>	<p>Lot No. 4 Provision of various equipment for the meat processing of the Local Government Unit of Cabagan in Cabagan, Isabela</p> <p>Item 4.1 Two (2) units Heavy-duty commercial meat and bone cutting machine</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 550mm x 500mm x 970mm or manufacturer's standard</li> <li>• <b><u>Material: Stainless Steel 304</u></b></li> <li>• Voltage: 220V</li> <li>• Power: 1500W</li> <li>• Saw blade speed: minimum 15 m/s</li> </ul>

<ul style="list-style-type: none"> <li>• Saw blade speed: minimum 15 m/s</li> <li>• Saw blade diameter: at least 120 mm</li> <li>• Cutting thickness: 4-180mm</li> <li>• Workbench size (LxW): 520mm x 425mm stainless steel</li> <li>• Blade specification:1650mm</li> <li>• Gross product weight: 60kg or manufacturer's standard</li> </ul>	<ul style="list-style-type: none"> <li>• Saw blade diameter: at least 120 mm</li> <li>• Cutting thickness: 4-180mm</li> <li>• Workbench size (LxW): 520mm x 425mm stainless steel</li> <li>• Blade specification:1650mm</li> <li>• Gross product weight: 60kg or manufacturer's standard</li> </ul>
<p>Item 4.2 Two (2) units Heavy-duty Commercial Meat Grinder</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 230mm x 200mm x 430mm or manufacturer's standard.</li> <li>• Material: Stainless Steel 316L</li> <li>• Power: at least 0.5 HP</li> <li>• Grinding Capacity: at least 120 kgs/hr</li> <li>• with forward and reverse switch</li> </ul>	<p>Item 4.2 Two (2) units Heavy-duty Commercial Meat Grinder</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 230mm x 200mm x 430mm or manufacturer's standard.</li> <li>• <b><u>Material: Stainless Steel 304</u></b></li> <li>• Power: at least 0.5 HP</li> <li>• Grinding Capacity: at least 120 kgs/hr</li> </ul> <p>with forward and reverse switch</p>
<p>Item 4.3 Heavy Duty Commercial Meat Display Chiller</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 2000mm x 1050mm x 1300mm</li> <li>• Material: stainless steel body 316L</li> <li>• cover: curved tempered glass</li> <li>• thickness of tempered glass panel: 40mm</li> <li>• underneath storage chiller</li> <li>• caster for easy transfer</li> <li>• digital temperature controller</li> <li>• dual cooling system</li> <li>• 2°C to 8°C temperature</li> <li>• voltage: 220V 60HZ</li> </ul>	<p>Item 4.3 Heavy Duty Commercial Meat Display Chiller</p> <ul style="list-style-type: none"> <li>• Product size (LxWxH): 2000mm x 1050mm x 1300mm</li> <li>• <b><u>Material: stainless steel 304</u></b></li> <li>• cover: curved tempered glass</li> <li>• thickness of tempered glass panel: 40mm</li> <li>• underneath storage chiller</li> <li>• caster for easy transfer</li> <li>• digital temperature controller</li> <li>• dual cooling system</li> <li>• 2°C to 8°C temperature</li> <li>• voltage: 220V 60HZ</li> </ul>

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<p>Item 4.4 One (1) unit Commercial open top stainless meat display</p> <ul style="list-style-type: none"> <li>Product size (LxWxH): 2000mm x 1000mm x 900mm</li> <li>Stainless steel body 316L</li> <li>open top</li> <li>manual defrost</li> <li>temperature: -15°C maximum</li> <li>freezing function</li> <li>power: 650W</li> <li>volume: 600L</li> </ul>	<p>Item 4.4 One (1) unit Commercial open top stainless meat display</p> <ul style="list-style-type: none"> <li>Product size (LxWxH): 2000mm x 1000mm x 900mm</li> <li><b><u>Stainless steel body 304</u></b></li> <li>open top</li> <li>manual defrost</li> <li>temperature: -15°C maximum</li> <li>freezing function</li> <li>power: 650W</li> <li>volume: 600L</li> </ul>
<p>Lot No. 6 Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes</p> <p>Item 6.3 One (1) unit Wet and dry grinding machine</p> <ul style="list-style-type: none"> <li>Item: 150 Type Grinding Machine</li> <li>Voltage: 220V</li> <li>Power: 1500W</li> <li>Capacity: 30-80kg/h</li> <li>Speed: 1400 rpm</li> <li>Dimension(L*W*H): 49cm x 26cm x 76cm or manufacturer's standard</li> </ul>	<p>Lot No. 6 Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes</p> <p>Item 6.3 One (1) unit Wet and dry grinding machine</p> <ul style="list-style-type: none"> <li>Item: 150 Type Grinding Machine</li> <li>Voltage: 220V</li> <li>Power: 1500W</li> <li><b><u>Capacity: 20-50 kg/h</u></b></li> <li><b><u>Speed: 1400 ±10 rpm</u></b></li> <li><b><u>Type: Hammer mill</u></b></li> <li><b><u>Product: Fresh Seaweed</u></b></li> <li>Dimension(L*W*H): 49cm x 26cm x 76cm or manufacturer's standard</li> </ul>
<p>Item 6.4 One (1) set Frying equipment</p> <p>1 Unit - Deep fryer with metallic filtering cover</p> <ul style="list-style-type: none"> <li>Material: Stainless Steel316</li> <li>Dimension(L*W*H): 616mm x 660mm x 550mm or manufacturer's standard</li> <li>Basket size: 240x280x150mm,</li> </ul>	<p>Item 6.4 One (1) set Frying equipment</p> <p>1 Unit - Deep fryer with metallic filtering cover</p> <ul style="list-style-type: none"> <li><b><u>Material: Food grade stainless steel</u></b></li> <li>Dimension(L*W*H): 616mm x 660mm x 550mm or manufacturer's standard</li> <li>Basket size: 240x280x150mm,</li> </ul>

<ul style="list-style-type: none"> <li>• Each tank size: 270x340x320mm</li> <li>• Heating source: LPG (Low pressure: 2500-2800 MPa)</li> <li>• 2 thermostats temperature range 160~220°C</li> <li>• 2 tanks can work at different temperature independently</li> <li>• 6 heating pipes (each tank 3) providing fast heating</li> <li>• 16 liters capacity: 2 tanks (each tank 8)</li> <li>• 2 oil draining valves convenient for oil replacing</li> <li>• Inclusions: 1 set LPG- 50-kg Gas Tank, Large Cylinder, With a High LPG Gas Regulator and LPG Hose (5m)</li> </ul>	<ul style="list-style-type: none"> <li>• Each tank size: 270x340x320mm</li> <li>• Heating source: LPG (Low pressure: 2500-2800 MPa)</li> <li>• 2 thermostats temperature range 160~220°C</li> <li>• 2 tanks can work at different temperature independently</li> <li>• 6 heating pipes (each tank 3) providing fast heating</li> <li>• 16 liters capacity: 2 tanks (each tank 8)</li> <li>• 2 oil draining valves convenient for oil replacing</li> <li>• Inclusions: 1 set LPG- 50-kg Gas Tank, Large Cylinder, With a High LPG Gas Regulator and LPG Hose (5m)</li> </ul>
<p>Item 6.6 One (1) unit Chips Extruder Machine</p> <ul style="list-style-type: none"> <li>• Capacity: 40-50kg/h</li> <li>• Power: 4.5-5.5KW maximum or manufacturer's standard/three phase</li> <li>• Dimension: (L*W*H) 1300mm*1200mm*1100mm or manufacturer's standard</li> </ul>	<p>Item 6.6 One (1) unit Chips Extruder Machine</p> <ul style="list-style-type: none"> <li>• Capacity: 40-50kg/h</li> <li>• <b><u>Power: 3.5KW maximum or manufacturer's standard/single phase</u></b></li> <li>• <b><u>Application: molder for seaweed (before frying)</u></b></li> <li>• <b><u>Shapes: at least 5 different molds</u></b></li> <li>• <b><u>Type: single-screw, cold extrusion process for food snacks</u></b></li> <li>• Dimension: (L*W*H) 1300mm*1200mm*1100mm or manufacturer's standard</li> </ul>

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<p>Item 6.7 One (1) unit Noodle extruder machine</p> <ul style="list-style-type: none"> <li>• Capacity: 15-20 kgs maximum</li> <li>• Function: Chopping/Mixing Blade /Molder</li> <li>• Hopper Mixing Bin: Automatic Feeding and Mixing</li> <li>• Multiple Molder: Can Disassemble/Replace/Customize molder</li> <li>• Specs: Manufacturer's standard</li> <li>• Upgrade Thick Hank: Stainless Steel twist Dragon, Non-Stick</li> <li>• Dimension: (L*W*H) 400mmx 580mmx 240mm or manufacturer's standard</li> <li>• Voltage : 220V/60hz</li> <li>• Power (W) : 8kw/three phase</li> </ul>	<p>Item 6.7 One (1) unit Noodle extruder machine</p> <ul style="list-style-type: none"> <li>• Capacity: 15-20 kgs maximum</li> <li>• <b><u>Function: Chopping/Molder</u></b></li> <li>• Hopper Mixing Bin: Automatic Feeding and Mixing</li> <li>• <b><u>Multiple Molder: Can Disassemble/Replace/Customize molder</u></b></li> <li>• Specs: Manufacturer's standard</li> <li>• <b><u>Shape: Round (1-1.5 mm), Square (1-1.5mm)</u></b></li> <li>• Upgrade Thick Hank: Stainless Steel twist Dragon, Non-Stick</li> <li>• Dimension: (L*W*H) 400mmx 580mmx 240mm or manufacturer's standard</li> <li>• Voltage : 220V/60hz</li> <li>• <b><u>Power (W) : 3kw/single phase</u></b></li> </ul>
<p>Item 6.8 One (1) unit Food dehydrator</p> <ul style="list-style-type: none"> <li>• Voltage: 220V</li> <li>• Power: 2000-2400 W</li> <li>• Material: food grade stainless steel 316</li> <li>• Temperature range: 30-100°C</li> <li>• Time range: 0-24 h</li> <li>• Number of layers: 30 trays</li> <li>• Noise: 35-50db</li> <li>• Dimension: (L*W*H) 570mm x 460mm x 1360 mm or manufacturer's standard</li> </ul>	<p>Item 6.8 One (1) unit Food dehydrator</p> <ul style="list-style-type: none"> <li>• Voltage: 220V</li> <li>• Power: 2000-2400 W</li> <li>• <b><u>Material: food grade stainless steel 304</u></b></li> <li>• Temperature range: 30-100°C</li> <li>• Time range: 0-24 h</li> <li>• Number of layers: 30 trays</li> <li>• Noise: 35-50db</li> <li>• Dimension: (L*W*H) 570mm x 460mm x 1360 mm or manufacturer's standard</li> </ul>
<p>Item 6.10 One (1) unit Automatic form fill sealing machine with date coder</p> <ul style="list-style-type: none"> <li>• Voltage: 220V, 60Hz</li> <li>• Rated Power: 650W</li> <li>• Packing speed: 10-15bags/min (depend on the materials)</li> </ul>	<p>Item 6.10 One (1) unit Automatic form fill sealing machine with date coder</p> <ul style="list-style-type: none"> <li>• Voltage: 220V, 60Hz</li> <li>• Rated Power: 650W</li> <li>• <b><u>Application: for seaweed chips</u></b></li> <li>• <b><u>Packaging Material: film roll foil</u></b></li> </ul>

<ul style="list-style-type: none"> <li>• Weighing range: 10-999g (adjustable)</li> <li>• Error range: Approx 2g (depending on the materials)</li> <li>• Width of membrane (max): 42cm (other size needs to be customized)</li> <li>• Machine size: 63.4cm(L)*70cm(W)*204.2cm(H) or manufacturer's standard</li> <li>• Machine weight: Approx 120kg or manufacturer's standard</li> <li>• Back sealing length: Approx 300mm</li> <li>• Horizontal sealing length: Approx 210mm</li> <li>• Horizontal sealing length: Approx 210mm</li> <li>• Hopper size: ("L*W*H) Approx 32.2cm*32.2cm*35.3cm</li> <li>• The sealed bag width: Approx 200mm</li> </ul>	<ul style="list-style-type: none"> <li>• <b><u>Packaging size: 190-195 mm x 100-130 mm</u></b></li> <li>• <b><u>Product Weight/Weighing Range: 70-100±grams</u></b></li> <li>• Packing speed: 10-15bags/min (depend on the materials)</li> <li>• Machine size: 63.4cm(L)*70cm(W)*204.2cm(H) or manufacturer's standard</li> <li>• Machine weight: Approx 120kg or manufacturer's standard</li> <li>• <b><u>Back sealing length: Approx. 190-195 mm</u></b></li> <li>• <b><u>Horizontal sealing length: Approx 100-130 mm</u></b></li> <li>• Hopper size: ("L*W*H) Approx 32.2cm*32.2cm*35.3cm</li> </ul>
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For guidance and information of all concerned.



**PEDRO R. GUIMMAYEN**

Bids and Awards Committee Chairperson