

## ANNEX A – Supplemental Bid/Bulletin No. 2024-07

This Supplemental/Bid Bulletin No. 2024-07 is issued to modify or amend portion of the bidding documents relative to the conduct of public bidding for Invitation to Bid No. 2024-007 Provision of Various Food Processing Equipment 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 I. Invitation to Bid</p> <p>Lot 8: Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</p> <p>Two (2) sets Industrial Deck Oven            One (1) set Commercial Dough Sheeter            One (1) unit Commercial Planetary Mixer            One (1) set Bakery Cooking Rack            One (1) set Stainless Working Table with undershelf            One (1) unit Commercial Microwave Oven            One (1) unit Chest-type Freezer            One (1) unit Upright Chiller            One (1) set 3-layers Heavy-duty Detachable Aluminum Steel Rack</p>	<p>Section I. Invitation to Bid</p> <p>Lot 8: Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</p> <p>Two (2) sets Industrial Deck Oven            One (1) set Commercial Dough Sheeter            One (1) unit Commercial Planetary Mixer  <b><u>One (1) set Bakery Cooling Rack</u></b>            One (1) set Stainless Working Table with undershelf            One (1) unit Commercial Microwave Oven            One (1) unit Chest-type Freezer            One (1) unit Upright Chiller            One (1) set 3-layers Heavy-duty Detachable Aluminum Steel Rack</p>																				
<p>Section II: Instruction to Bidders, clause 5.3</p> <p>Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No.9184, the Bidder shall have an SLCC that is at least one (1) contract similar to the Project the value of which, adjusted to current prices using the PSA’s CPI, must be at least equivalent to:</p> <p>a. For the procurement of Non-expendable Supplies and Services: The Bidder must have completed a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC.</p>	<p>Section II: Instruction to Bidders, clause 5.3</p> <p>Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No.9184, the Bidder shall have an SLCC that is at least one (1) contract similar to the Project the value of which, adjusted to current prices using the PSA’s CPI, must be at least equivalent to:</p> <p>a. For the procurement of Non-expendable Supplies and Services: The Bidder must have completed a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC <b><u>of each lot.</u></b></p>																				
<p>Section VI: Schedule of Requirements</p> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 5%;">Lot No.</th> <th style="width: 40%;">Description</th> <th style="width: 10%;">Quantity</th> <th style="width: 10%;">Total</th> <th style="width: 25%;">Delivered, Weeks/Months</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td>Provision of various equipment for the wine processing facility of Uyugan Local Council for Women, Uyugan, Batanes (Rebidding)</td> <td></td> <td></td> <td>Within ninety (90) calendar days upon receipt of the Notice to Proceed in Uyugan, Batanes</td> </tr> </tbody> </table>	Lot No.	Description	Quantity	Total	Delivered, Weeks/Months	1	Provision of various equipment for the wine processing facility of Uyugan Local Council for Women, Uyugan, Batanes (Rebidding)			Within ninety (90) calendar days upon receipt of the Notice to Proceed in Uyugan, Batanes	<p>Section VI: Schedule of Requirements</p> <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 5%;">Lot No.</th> <th style="width: 40%;">Description</th> <th style="width: 10%;">Quantity</th> <th style="width: 10%;">Total</th> <th style="width: 25%;">Delivered, Weeks/Months</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td>Provision of various equipment for the wine processing facility of Uyugan Local Council for Women, Uyugan, Batanes (Rebidding)</td> <td></td> <td></td> <td>Within <u>sixty (60)</u> calendar days upon receipt of the Notice to Proceed in Uyugan, Batanes</td> </tr> </tbody> </table>	Lot No.	Description	Quantity	Total	Delivered, Weeks/Months	1	Provision of various equipment for the wine processing facility of Uyugan Local Council for Women, Uyugan, Batanes (Rebidding)			Within <u>sixty (60)</u> calendar days upon receipt of the Notice to Proceed in Uyugan, Batanes
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DTI REGIONAL OFFICE 2

2	<b>Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes (Rebidding)</b>	Within ninety (90) calendar days upon receipt of the Notice to Proceed in Ivana, Batanes			2	<b>Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes (Rebidding)</b>	Within <u>sixty (60)</u> calendar days upon receipt of the Notice to Proceed in Ivana, Batanes	
	2.1 One (1) unit Single-Door Upright Showcase Inverter Chiller	1	1			2.1 One (1) unit Single-Door Upright Showcase Inverter Chiller	1	1
	2.2 One (1) set Frying equipment	1	1			2.2 One (1) set Frying equipment	1	1
	2.3 One (1) unit Chips Extruder Machine	1	1			2.3 One (1) unit Chips Extruder Machine	1	1
	2.4 One (1) unit Noodle extruder machine	1	1			2.4 One (1) unit Noodle extruder machine	1	1
	2.5 One (1) units Food dehydrator	1	1			2.5 One (1) <u>unit</u> Food dehydrator	1	1
	2.6 One (1) unit Single vacuum sealing machine	1	1			2.6 One (1) unit Single vacuum sealing machine	1	1
	2.7 One (1) unit Vertical Automatic form fill sealing machine with date coder	1	1			2.7 One (1) unit Vertical Automatic form fill sealing machine with date coder	1	1
3	<b>Provision of various equipment for the Coffee Shop Center of Provincial Government of Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino (Rebidding)</b>	Within thirty (30) calendar days upon receipt of the Notice to Proceed at Capitol Hills, San Marcos, Cabarroguis, Quirino.			3	<b>Provision of various equipment for the Coffee Shop Center of Provincial Government of Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino (Rebidding)</b>	Within <u>forty-five (45)</u> calendar days upon receipt of the Notice to Proceed at Capitol Hills, San Marcos, Cabarroguis, Quirino.	
4	<b>Expansion of Ginger Processing Facility of Diffun Organic Farmers Agriculture Cooperative at Ma. Clara, Diffun, Quirino</b>	Within thirty (30) calendar days upon receipt of the Notice to Proceed at Ma. Clara, Diffun, Quirino.			4	<b>Expansion of Ginger Processing Facility of Diffun Organic Farmers Agriculture Cooperative at Ma. Clara, Diffun, Quirino</b>	Within <u>forty-five (45)</u> calendar days upon receipt of the Notice to Proceed at Ma. Clara, Diffun, Quirino.	
5	<b>Provision of Food Processing Facility of Provincial Government of Quirino at Baguio Village, Diffun, Quirino</b>	Within thirty (30) calendar days upon receipt of the Notice to Proceed at Baguio Village, Diffun, Quirino.			5	<b>Provision of Food Processing Facility of Provincial Government of Quirino at Baguio Village, Diffun, Quirino</b>	Within <u>forty-five (45)</u> calendar days upon receipt of the Notice to Proceed at Baguio Village, Diffun, Quirino.	
6	<b>Provision of Fruits and Vegetables Freeze Drying Facility of Quirino State University at Andres Bonifacio, Diffun, Quirino</b>	Within thirty (30) calendar days upon receipt of the Notice to Proceed at Andres Bonifacio, Diffun, Quirino.			6	<b>Provision of Fruits and Vegetables Freeze Drying Facility of Quirino State University at Andres Bonifacio, Diffun, Quirino</b>	Within <u>forty-five (45)</u> calendar days upon receipt of the Notice to Proceed at Andres Bonifacio, Diffun, Quirino.	
7	<b>Expansion of Fruits Processing Facility of Provincial Government of Quirino at 3rd Floor, QLIFE</b>	Within thirty (30) calendar days upon receipt of the			7	<b>Expansion of Fruits Processing Facility of Provincial Government of Quirino at 3rd Floor, QLIFE</b>	Within <u>forty-five (45)</u> calendar days upon receipt of	

	<b>Center Bldg, San Marcos, Cabarroguis, Quirino</b>			Notice to Proceed at San Marcos, Cabarroguis, Quirino.		<b>Center Bldg, San Marcos, Cabarroguis, Quirino</b>			the Notice to Proceed at San Marcos, Cabarroguis, Quirino.
<b>8</b>	<b>Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</b>			Within thirty (30) calendar days upon receipt of the Notice to Proceed at Lublub, Alfonso Castañeda, Nueva Vizcaya.	<b>8</b>	<b>Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</b>			Within <del>forty-five (45)</del> calendar days upon receipt of the Notice to Proceed at Lublub, Alfonso Castañeda, Nueva Vizcaya.
	8.1 Two (2) sets Industrial Deck Oven	2	2			8.1 Two (2) sets Industrial Deck Oven	2	2	
	8.2 One (1) set Commercial Dough Sheeter	1	1			8.2 One (1) set Commercial Dough Sheeter	1	1	
	8.3 One (1) unit Commercial Planetary Mixer	1	1			8.3 One (1) unit Commercial Planetary Mixer	1	1	
	8.4 One (1) set Bakery Cooking Rack	1	1			8.4 One (1) set Bakery <b>Cooling</b> Rack	1	1	
	8.5 One (1) set Stainless Working Table with undershelf	1	1			8.5 One (1) set Stainless Working Table with undershelf	1	1	
	8.6 One (1) unit Commercial Microwave Oven	1	1			8.6 One (1) unit Commercial Microwave Oven	1	1	
	8.7 One (1) unit Chest-type Freezer	1	1			8.7 One (1) unit Chest-type Freezer	1	1	
	8.8 One (1) unit Upright Chiller	1	1			8.8 One (1) unit Upright Chiller	1	1	
	8.9 One (1) set 3-layers Heavy-duty Detachable Aluminum Steel Rack	1	1			8.9 One (1) set 3-layers Heavy-duty Detachable Aluminum Steel Rack	1	1	

**Section VII: Technical Specifications**

<p>Lot No. 2 Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes (Rebidding)</p> <p>Item 2.5 One (1) unit Food dehydrator</p> <ul style="list-style-type: none"> <li>• Voltage: 220V</li> <li>• Power: 1000W</li> <li>• Material: Food Grade Stainless Steel</li> <li>• Temperature range: 30-90°C</li> <li>• Time range: 0-24 h</li> <li>• Number of layers: 12-16 trays</li> <li>• Dimension (L*W*H)mm: 550x420x600mm or manufacturer's standard</li> </ul>	<p>Lot No. 2 Provision of various equipment for the seaweed processing facility of Infant Young Child Feeding-Breastfeeding Support Group, Ivana, Batanes (Rebidding)</p> <p>Item 2.5 One (1) unit Food dehydrator</p> <ul style="list-style-type: none"> <li>• Voltage: 220V</li> <li>• Power: 1000W</li> <li>• Material: Food Grade Stainless Steel</li> <li>• Temperature range: 30-90°C</li> <li>• Time range: 0-24 h</li> <li>• Number of layers: 12-16 <b>layers</b></li> <li>• Dimension (L*W*H)mm: 550x420x600mm or manufacturer's standard</li> </ul>
<p>Lot No. 3 Provision of various equipment for the Coffee Shop Center of Provincial Government of</p>	<p>Lot No. 3 Provision of various equipment for the Coffee Shop Center of Provincial Government of</p>

<p>Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino (Rebidding)</p> <p>Item 3.3 One (1) unit Espresso Grinder (for Coffee Blends)</p> <ul style="list-style-type: none"> <li>• Power: 220V, 60Hz, 440 W</li> <li>• Idle speed: 1600-1800 rpm</li> <li>• Burr diameter: 65mm - 80mm</li> <li>• Burr material: Stainless steel 304</li> <li>• Average grinding capacity: 5-6 g/s @ 250 <math>\mu</math>m or 0.25mm</li> <li>• Dimensions (width x height x depth): 19.5 x 62 x 28.3 cm or manufacturer's standard</li> </ul> <p>INCLUSIONS:</p> <ul style="list-style-type: none"> <li>• grind-by-weight feature or timed dosing;</li> <li>• Bean Hopper capacity: 250g (min) - 2000g (max);</li> <li>• 1 set Burr replacement tool; and</li> <li>• Calibration weight (1kg)</li> </ul>	<p>Quirino at Capitol Hills, San Marcos, Cabarroguis, Quirino (Rebidding)</p> <p>Item 3.3 One (1) unit Espresso Grinder (for Coffee Blends)</p> <ul style="list-style-type: none"> <li>• Power: 220V, 60Hz, 440 W</li> <li>• Idle speed: 1600-1800 rpm</li> <li>• Burr diameter: 65mm - 80mm</li> <li>• Burr material: Stainless steel 304</li> <li>• Average grinding capacity: 5-6 g/s @ 250 <u><math>\mu</math>m</u> or 0.25mm</li> <li>• Dimensions (width x height x depth): 19.5 x 62 x 28.3 cm or manufacturer's standard</li> </ul> <p>INCLUSIONS:</p> <ul style="list-style-type: none"> <li>• grind-by-weight feature or timed dosing;</li> <li>• Bean Hopper capacity: 250g (min) - 2000g (max);</li> <li>• 1 set Burr replacement tool; and</li> <li>• Calibration weight (1kg)</li> </ul>
<p>Lot No. 4 Expansion of Ginger Processing Facility of Diffun Organic Farmers Agriculture Cooperative at Ma. Clara, Diffun, Quirino</p> <p>Item 4.1 One (1) unit Crushing Spiral Juicer Machine</p> <ul style="list-style-type: none"> <li>• Dimensions (LWH)mm: 1180*520*1500 or manufacturer's standard</li> <li>• Electrical Requirement: 220V, 60Hz</li> <li>• Power (Motor used in crusher): 2.2kw</li> <li>• Power (Motor used in cutting): 2.2kw</li> <li>• Processing Capacity: 200-500kg/h</li> <li>• Spiral Diameter: at least 87.5mm</li> <li>• Filter aperture: 0.6mm</li> <li>• Material: #304 Stainless Steel</li> </ul>	<p>Lot No. 4 Expansion of Ginger Processing Facility of Diffun Organic Farmers Agriculture Cooperative at Ma. Clara, Diffun, Quirino</p> <p>Item 4.1 One (1) unit Crushing Spiral Juicer Machine</p> <ul style="list-style-type: none"> <li>• Dimensions (LWH)mm: 1180*520*1500 or manufacturer's standard</li> <li>• Electrical Requirement: 220V, 60Hz</li> <li>• Power (Motor used in crusher): 2.2kw</li> <li>• Power (Motor used in cutting): 2.2kw</li> <li>• Processing Capacity: 200-500kg/h</li> <li>• Spiral Diameter: at least 87.5mm</li> <li>• Filter aperture: 0.6mm</li> <li>• Material: #304 Stainless Steel</li> <li>• <b><u>Inclusion: Phase converter, 7.5kw</u></b></li> </ul>
<p>Lot No. 5 Provision of Food Processing Facility of Provincial Government of Quirino at Baguio Village, Diffun, Quirino</p> <p>Item 5.2 One (1) unit Heavy Duty Steamer</p> <ul style="list-style-type: none"> <li>• Material: #304 stainless steel (exterior &amp; interior)</li> <li>• Consumption (for LPG) : 0.7-1kg/hr</li> <li>• Power: 220V, 60Hz</li> <li>• Dimensions (LWH)mm: 803 x 503 x 1700 or manufacturer's standard</li> </ul> <p>INCLUSIONS:</p>	<p>Lot No. 5 Provision of Food Processing Facility of Provincial Government of Quirino at Baguio Village, Diffun, Quirino</p> <p>Item 5.2 One (1) unit Heavy Duty Steamer</p> <ul style="list-style-type: none"> <li>• Material: #304 stainless steel (exterior &amp; interior)</li> <li>• Consumption (for LPG) : 0.7-1kg/hr</li> <li>• Power: 220V, 60Hz</li> <li>• Dimensions (LWH)mm: 803 x 503 x 1700 or manufacturer's standard</li> <li>• <b><u>Spacing between trays: 38.1 mm</u></b></li> </ul>

<ul style="list-style-type: none"> <li>• 12 pcs Trays tray size (LWH)mm: 600 x 400 x 50; Spacing between trays: 38.1 mm Tray Material: Stainless Steel #304</li> <li>• 1 set LPG, 11kg, with regulator and hose (length of hose: 1,500 mm)</li> </ul>	<p>INCLUSIONS:</p> <ul style="list-style-type: none"> <li>• 12 pcs Trays tray size (LWH)mm: 600 x 400 x 50; Tray Material: Stainless Steel #304</li> <li>• 1 set LPG, 11kg, with regulator and hose (length of hose: 1,500 mm)</li> </ul>
<p>Lot No. 7 Expansion of Fruits Processing Facility of Provincial Government of Quirino at 3rd Floor, QLIFE Center Bldg, San Marcos, Cabarroguis, Quirino</p> <p>Item 7.1 Two (2) units Crushing Spiral Juicer Machine</p> <ul style="list-style-type: none"> <li>• Dimensions (LWH)mm: 1180*520*1500 or manufacturer's standard</li> <li>• Power (Motor used in crusher): 2.2kw</li> <li>• Power (Motor used in cutting): 2.2kw</li> <li>• Electrical Requirement: 220V, 60Hz</li> <li>• Processing Capacity: 200-500kg/h</li> <li>• Spiral Diameter: at least 87.5mm</li> <li>• Filter aperture: 0.6mm</li> <li>• Material: #304 Stainless Steel</li> </ul>	<p>Lot No. 7 Expansion of Fruits Processing Facility of Provincial Government of Quirino at 3rd Floor, QLIFE Center Bldg, San Marcos, Cabarroguis, Quirino</p> <p>Item 7.1 Two (2) units Crushing Spiral Juicer Machine</p> <ul style="list-style-type: none"> <li>• Dimensions (LWH)mm: 1180*520*1500 or manufacturer's standard</li> <li>• Power (Motor used in crusher): 2.2kw</li> <li>• Power (Motor used in cutting): 2.2kw</li> <li>• Electrical Requirement: 220V, 60Hz</li> <li>• Processing Capacity: 200-500kg/h</li> <li>• Spiral Diameter: at least 87.5mm</li> <li>• Filter aperture: 0.6mm</li> <li>• Material: #304 Stainless Steel</li> <li>• <b><u>Inclusion: Phase converter, 7.5kw</u></b></li> </ul>
<p>Item 7.3 One (1) unit Heavy Duty Steamer</p> <ul style="list-style-type: none"> <li>• Material: #304 stainless steel (exterior &amp; interior)</li> <li>• Power: 220V, 60Hz</li> <li>• Consumption (for LPG) : 0.7-1kg/hr</li> <li>• Dimensions (LWH)mm: 803 x 503 x 1700 or manufacturer's standard</li> </ul> <p>INCLUSIONS: Trays and LPG</p> <ul style="list-style-type: none"> <li>• Trays tray size (LWH)mm: 600 x 400 x 50; no. of trays - 12 pcs Spacing between trays: 38.1 mm Material: Stainless Steel #304</li> <li>• LPG, 11kg, with regulator and hose (length of hose: 1,500mm)</li> </ul>	<p>Item 7.3 One (1) unit Heavy Duty Steamer</p> <ul style="list-style-type: none"> <li>• Material: #304 stainless steel (exterior &amp; interior)</li> <li>• Power: 220V, 60Hz</li> <li>• Consumption (for LPG) : 0.7-1kg/hr</li> <li>• Dimensions (LWH)mm: 803 x 503 x 1700 or manufacturer's standard</li> </ul> <p><b><u>Spacing between trays: 38.1 mm</u></b></p> <p>INCLUSIONS: Trays and LPG</p> <ul style="list-style-type: none"> <li>• Trays tray size (LWH)mm: 600 x 400 x 50; no. of trays - 12 pcs Material: Stainless Steel #304</li> <li>• LPG, 11kg, with regulator and hose (length of hose: 1,500mm)</li> </ul>
<p>Lot No. 8 Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</p> <p>Item 8.4 One (1) set Bakery Cooking Rack</p> <ul style="list-style-type: none"> <li>• <b>1 set @ 5 Pieces of Bakery Cooling Rack</b> Material: Stainless Steel 304; Roller casters with lock; Number of layers per cooling rack: 15 Layers;</li> </ul>	<p>Lot No. 8 Provision of Buko Pie Processing and Pasalubong Center Upgrading Project of Alfonso Castañeda Multipurpose Cooperative in Lublub, Alfonso Castañeda, Nueva Vizcaya</p> <p>Item 8.4 One (1) set Bakery <b><u>Cooling</u></b> Rack</p> <ul style="list-style-type: none"> <li>• <b>1 set @ 5 Pieces of Bakery Cooling Rack</b> Material: Stainless Steel 304; Roller casters with lock; Number of layers per cooling rack: 15 Layers;</li> </ul>

<p>Dimension (L x W x H): 400mm x 600mm 1700mm</p> <p><b>Package Inclusions:</b></p> <ul style="list-style-type: none"> <li>• <b>75pcs. Baking Pan Tray</b> Baking Pan Tray Dimension (L x W x H): 400mm x 600mm x 6mm; Baking Pan Tray Material: Aluminum Steel</li> <li>• <b>200pcs. Pie Pan</b> Pie Pan Dimension: 8in diameter Ø; Pie Pan Material: Aluminum Steel</li> </ul>	<p>Dimension (L x W x H): 400mm x 600mm 1700mm</p> <p><b>Package Inclusions:</b></p> <ul style="list-style-type: none"> <li>• <b>75pcs. Baking Pan Tray</b> Baking Pan Tray Dimension (L x W x H): 400mm x 600mm x 6mm; Baking Pan Tray Material: Aluminum Steel</li> <li>• <b>200pcs. Pie Pan</b> Pie Pan Dimension: 8in diameter Ø; Pie Pan Material: Aluminum Steel</li> </ul>
<p>Lot No. 9 NVAT Multi-Fruit and Vegetable Processing Center Expansion Project of Provincial Government of Nueva Vizcaya in Almaguer North, Bambang, Nueva Vizcaya</p> <p>Item 9.2 One (1) set Laboratory Equipment</p> <p>A. 1 Unit - Laboratory Refrigerator (For micro-analysis):</p> <ul style="list-style-type: none"> <li>• Capacity: 130L</li> <li>• Dimension: Manufacturer's standard</li> <li>• Temperature Accuracy: 0.1degree</li> <li>• Refrigeration Type: Forced Air Refrigeration System</li> <li>• Defrost: Auto Defrost</li> <li>• Shelves: 4 Pcs.,</li> <li>• Temperature Range: 2°C-8°C</li> <li>• Control System: Microprocessor Control</li> <li>• Large Screen, LED Display</li> <li>• Refrigerant: R600A, CFC Free</li> <li>• Door: Glass Door with Heat Reflection Film</li> <li>• Power Consumption: 136W;</li> </ul> <p>B. 1 Unit - Laboratory Incubator:</p> <ul style="list-style-type: none"> <li>• Convection: Natural Convection</li> <li>• Working Temperature: Ambient +5°C~70°C</li> <li>• Time Mode: Continuous mode/ Timed mode (1~999minutes)</li> <li>• Capacity: 30 Liters,</li> <li>• Chamber Dimension (W x D x H): 325mm x 310mm x 315mm,</li> <li>• Power: 300W,</li> <li>• Overall Dimension (W x D x H): 425mm x 420mm x 610mm or Manufacturer's Standard,</li> <li>• Shelves: 2 pcs.,</li> <li>• Power Supply: 220V 50/60Hz;</li> </ul>	<p>Lot No. 9 NVAT Multi-Fruit and Vegetable Processing Center Expansion Project of Provincial Government of Nueva Vizcaya in Almaguer North, Bambang, Nueva Vizcaya</p> <p>Item 9.2 One (1) set Laboratory Equipment</p> <p>A. 1 Unit - Laboratory Refrigerator (For micro-analysis):</p> <ul style="list-style-type: none"> <li>• Capacity: 130L</li> <li>• Dimension: Manufacturer's standard</li> <li>• Temperature Accuracy: 0.1degree</li> <li>• Refrigeration Type: Forced Air Refrigeration System</li> <li>• Defrost: Auto Defrost</li> <li>• Shelves: 4 Pcs.,</li> <li>• Temperature Range: 2°C-8°C</li> <li>• Control System: Microprocessor Control</li> <li>• Large Screen, LED Display</li> <li>• Refrigerant: R600A, CFC Free</li> <li>• Door: Glass Door with Heat Reflection Film</li> <li>• Power Consumption: 136W;</li> </ul> <p>B. 1 Unit - Laboratory Incubator:</p> <ul style="list-style-type: none"> <li>• Convection: Natural Convection</li> <li>• Working Temperature: Ambient +5°C~70°C</li> <li>• Time Mode: Continuous mode/ Timed mode (1~999minutes)</li> <li>• Capacity: 30 Liters,</li> <li>• Chamber Dimension (W x D x H): 325mm x 310mm x 315mm,</li> <li>• Power: 300W,</li> <li>• Overall Dimension (W x D x H): 425mm x 420mm x 610mm or Manufacturer's Standard,</li> <li>• Shelves: 2 pcs.,</li> <li>• Power Supply: 220V 50/60Hz;</li> </ul>

<p>C. 1 Unit - Industrial Pressure Canner:</p> <ul style="list-style-type: none"> <li>• Capacity: 25 quartz</li> <li>• Material: Heavy-Duty Cast Aluminum</li> <li>• Dimension: Height:16.75 inches, Diameter:12.25 inches or Manufacturer's Std.</li> <li>• Suitable Heat Sources: Gas, electric, flat-top stoves, Pressure Settings: 5, 10, 15 psi, (Use for sterilization and decontamination);</li> </ul> <p>D. 1 Unit - Pippette:</p> <ul style="list-style-type: none"> <li>• Manual Adjustable Single Channel, 0.1microL to 10mL, One touch lock, can withstand high temp, Autoclavable;</li> </ul> <p>E. 1 Piece - Pipette Tip Rack: 1,000 µL</p> <ul style="list-style-type: none"> <li>• Dimension: Manufacturers standard</li> <li>• Material: PP</li> </ul>	<p><b><u>INCLUSION:</u></b></p> <ul style="list-style-type: none"> <li>• <b><u>Chromogenic Media Plates for E.coli, Total Count, Yeast &amp; Molds (1 kit each parameter)</u></b></li> <li>• <b><u>Dilution Bottles with Buffer Solution (2 boxes)</u></b></li> </ul> <p>C. 1 Unit - Industrial Pressure Canner:</p> <ul style="list-style-type: none"> <li>• Capacity: 25 quartz</li> <li>• Material: Heavy-Duty Cast Aluminum</li> <li>• Dimension: Height:16.75 inches, Diameter:12.25 inches or Manufacturer's Std.</li> <li>• Suitable Heat Sources: Gas, electric, flat-top stoves, Pressure Settings: 5, 10, 15 psi, (Use for sterilization and decontamination);</li> </ul> <p><b><u>INCLUSION:</u></b></p> <ul style="list-style-type: none"> <li>• <b><u>Autoclavable Bags (100 pcs)</u></b></li> </ul> <p>D. 1 Unit - Pippette:</p> <ul style="list-style-type: none"> <li>• Manual Adjustable Single Channel, 0.1microL to 10mL, One touch lock, can <b><u>withstand</u></b> high temp, Autoclavable;</li> </ul> <p><b><u>INCLUSION:</u></b></p> <ul style="list-style-type: none"> <li>• <b><u>Pipette tips (1 bag)</u></b></li> </ul> <p>E. 1 Piece - Pipette Tip Rack: 1,000 µL</p> <ul style="list-style-type: none"> <li>• Dimension: Manufacturers standard</li> <li>• Material: PP</li> </ul>
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For guidance and information of all concerned.



**PEDRO R. GUIMMAYEN**

Bids and Awards Committee Chairperson