

ANNEX A – Supplemental/Bid Bulletin No. 2024-09

This Supplemental/Bid Bulletin No. 2024-09 is issued to modify or amend portion of the bidding documents relative to the conduct of public bidding for Invitation to Bid No. 2024-009 Provision of Various Food Processing Equipment for the Shared Service Facilities in the Province of Isabela and Cagayan, 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 ITB Clause 1</p> <p>Lot 5: Provision of equipment for the establishment of Peanut Post-Harvest and Processing Facility of Local Government Unit (LGU) Enrile</p> <p>One (1) unit Peanut Peeling Machine One (1) unit Bakery Oven One (1) unit Multi-Purpose (Peanut) Roaster One (1) unit Heavy-Duty Mill Grinder One (1) unit Colloid Mill Grinder One (1) unit Peanut Sheller Two (2) units Aerated Peanut Bulk Storage One (1) unit Peanut Pot Sorter</p>					<p>Section I. Invitation to Bid ITB Clause 1</p> <p>Lot 5: Provision of equipment for the establishment of Peanut Post-Harvest and Processing Facility of Local Government Unit (LGU) Enrile</p> <p>One (1) unit Peanut Peeling Machine One (1) unit Bakery Oven One (1) unit Multi-Purpose (Peanut) Roaster One (1) unit Heavy-Duty Mill Grinder One (1) unit Colloid Mill Grinder One (1) unit Peanut Sheller Two (2) units Aerated Peanut Bulk Storage <u>One (1) unit Peanut Stripper with Pod Sorter</u></p>																																																
<p>Section III: Bid Data Sheet</p> <p>ITB Clause 5.3 For this purpose, contracts similar to the Project shall be:</p> <p>a. Provision of various food processing equipment in the government or private sector; and</p> <p>b. completed within five (5) years prior to the deadline for the submission and receipt of bids.</p>					<p>Section III: Bid Data Sheet</p> <p>ITB Clause 5.3 For this purpose, contracts similar to the Project shall be:</p> <p>a. Provision of various food <u>and agricultural</u> processing equipment in the government or private sector; and</p> <p>b. completed within five (5) years prior to the deadline for the submission and receipt of bids.</p>																																																
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5.6 One (1) unit Peanut Sheller	1	1		5.6 One (1) unit Peanut Sheller	1	1	
5.7 Two (2) units Aerated Peanut Bulk Storage	2	2		5.7 Two (2) units Aerated Peanut Bulk Storage	2	2	
5.8 One (1) unit Peanut Pot Sorter	1	1		<u>5.8 One (1) unit Peanut Stripper with Pod Sorter</u>	1	1	

Section VII: Technical Specifications

<p>Lot No. 2 Provision of Additional SSF needed in the Dairy Processing Project of San Pablo Isabela Farmers Dairy Cooperative (SPIFDC)</p> <p>Item 2.1 One (1) set Water Treatment Equipment</p> <ul style="list-style-type: none"> • Inclusions: <ul style="list-style-type: none"> - Two (2) units, 1,000 L storage tank, 304 Stainless Steel Materials - One (1) unit 304 Stainless Steel Skid - One (1) unit Panel Board with magnetic contactor - Two (2) 1.5 hp R.O Pump Motor, 737W - One (1) pc 1 hp booster pump with automatic pressure control - One (1) 10" x 54" (Diameter x Height) multimedia FRP - One (1) 10" x 54" (Diameter x Height) carbon FRP - One (1) 10" x 54" (Diameter x Height) water softener FRP - Two (2) reverse osmosis membrane with high grade stainless vessel - One (1) solenoid with low pressure switch - One (1) Brine Tank, 82 liters - Three (3) sets of stainless gooseneck faucet - Six (6) pcs sediments housing, 20 FL - One (1) pre filter sediments housing, 20 FL - One (1) 8 gpm sets of ultra violet radiation - Two (2) alkaline Gray pipe fittings • Freebies: <ul style="list-style-type: none"> - One (1) pc heat gun - One hundred (100) pcs slim containers - Ten thousand (10,000) pcs assorted seals - One thousand (1,000) pcs plastic - One (1) - gallon dishwashing liquid 	<p>Lot No. 2 Provision of Additional SSF needed in the Dairy Processing Project of San Pablo Isabela Farmers Dairy Cooperative (SPIFDC)</p> <p>Item 2.1 One (1) set Water Treatment Equipment</p> <ul style="list-style-type: none"> - Two (2) units, 1,000 L storage tank, 304 Stainless Steel Materials - One (1) unit 304 Stainless Steel Skid - One (1) unit Panel Board with magnetic contactor - Two (2) 1.5 hp R.O Pump Motor, 737W - One (1) pc 1 hp booster pump with automatic pressure control - One (1) 10" x 54" (Diameter x Height) multimedia FRP - One (1) 10" x 54" (Diameter x Height) carbon FRP - One (1) 10" x 54" (Diameter x Height) water softener FRP - Two (2) reverse osmosis membrane with high grade stainless vessel - One (1) solenoid with low pressure switch - One (1) Brine Tank, 82 liters - Three (3) sets of stainless gooseneck faucet - Six (6) pcs sediments housing, 20 FL - One (1) pre filter sediments housing, 20 FL - One (1) 8 gpm sets of ultra violet radiation - Two (2) alkaline Gray pipe fittings <ul style="list-style-type: none"> • <u>Inclusions:</u> <ol style="list-style-type: none"> a. <u>One (1) pc heat gun, 220V, 60Hz</u> <u>Input Power: 2000W</u> <u>Temperature: 350°C/550°C</u> <u>Airflow: 300/500 L/min</u> b. <u>One hundred (100) pcs slim containers</u> <u>Food-grade plastics</u> <u>With faucet and carry on handle</u>
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	<p><u>Capacity: 5 gallon</u> <u>Color: Blue</u> c. <u>Two thousand (2,000) pcs clear plastic bottles, 250 ml, food-grade plastics</u></p>
<p>Lot No. 3 Upgrading of Sugarcane Processing Project of the Madaddala Farmers Marketing Cooperative in Sta. Maria, Isabela</p> <p>Item 3.1 One (1) unit Industrial Cane Extractor/Crusher</p> <ul style="list-style-type: none"> • Rollers: Cast Iron Material x 3 • Dimension of rollers: 20" Face-width x 13" diameter x 18" roller (length) • 4" diameter of roller shafting • Capacity: 2 tons/hour • Dimension of Machine: (LxWxH) 1560mm x 1340mm x 850mm • Fabricated • Diesel Engine <ul style="list-style-type: none"> - 18 HP, 2400 rpm - Type: Single Cylinder, horizontal, 4-stroke - Bore and Stroke: 110mm x 115mm - Displacement: 1.093L - Starting System: Hand-start and Electric Start - Combustion System: Direct Injection - Cooling Method: Radiator - Fuel Consumption: 257mL/kW.h - Oil Consumption: 1.7L/kW.h - Fuel Tank Capacity: 8L - B-Belt 	<p>Lot No. 3 Upgrading of Sugarcane Processing Project of the Madaddala Farmers Marketing Cooperative in Sta. Maria, Isabela</p> <p>Item 3.1 One (1) unit Industrial Cane Extractor/Crusher</p> <ul style="list-style-type: none"> • Rollers: <u>3pcs rollers, Cast Iron Material</u> • <u>Dimension of rollers: 13" diameter x 18" roller (length)</u> • 4" diameter of roller shafting • Capacity: 2 tons/hour • Dimension of Machine: (LxWxH) 1560mm x 1340mm x 850mm <u>or manufacturer's standard</u> <p>Diesel Engine</p> <ul style="list-style-type: none"> - 18 HP, 2400 rpm - Type: Single Cylinder, horizontal, 4-stroke - Bore and Stroke: 110mm x 115mm - Displacement: 1.093L - Starting System: Hand-start and Electric Start - Combustion System: Direct Injection - Cooling Method: Radiator - Fuel Consumption: 257mL/kW.h - Oil Consumption: 1.7L/kW.h - Fuel Tank Capacity: 8L - B-Belt
<p>Lot No. 4 Provision of equipment for the Cold Chain Facility of the Local Government Unit (LGU) Buguey</p> <p>Item 4.1 One (1) unit Refrigeration System with Insulated Panels for the Ante Room</p> <ul style="list-style-type: none"> • Room Temp.: +10°C • Dimension: 4m x 3m x 3m (LWH) <ol style="list-style-type: none"> 1. <u>Condensing Unit</u> <ul style="list-style-type: none"> - 3HP, 220V/ 1 Phase /60Hz - Air-cooled type, 400*1 receiver, DP, filter dryer, pressure gauge, service valve 2. <u>Evaporator/Cooler unit</u> <ul style="list-style-type: none"> - 5HP, 400 mm x 100 mm x 6 mm (LWH) x 2 fans - 220V/1 Phase - 1,185 mm x 320 mm x 572 mm (LWH) 3. <u>Control Panel</u> 	<p>Lot No. 4 Provision of equipment for the Cold Chain Facility of the Local Government Unit (LGU) Buguey</p> <p>Item 4.1 One (1) unit Refrigeration System with Insulated Panels for the Ante Room</p> <ul style="list-style-type: none"> • Room Temp.: +10°C • Dimension: 4m x 3m x 3m (LWH) <ol style="list-style-type: none"> 1. <u>Condensing Unit</u> <ul style="list-style-type: none"> - <u>Not more than</u> 3HP, 220V/ 1 Phase /60Hz - Air-cooled type, 400*1 receiver, DP, filter dryer, pressure gauge, service valve 2. <u>Evaporator/Cooler unit</u> <ul style="list-style-type: none"> - <u>Not more than</u> 5HP, 400 mm x 100 mm x 6 mm (LWH) x 2 fans - 220V/1 Phase - 1,185 mm x 320 mm x 572 mm (LWH)

<ul style="list-style-type: none"> - 7.5HP/3 Phase - Magnetic Type <p>4. <u>Parts</u></p> <ul style="list-style-type: none"> - Expansion valve, TES, #3 - Solenoid valve - Air pressure unit, Pressure relief port, 220V/36W - Drain hose, with heater 2m, 220V/60W, Built-in fuse <p>5. <u>Sub-Material</u></p> <ul style="list-style-type: none"> - Copper Tube: 10m x 0.022m (LDia); 10m x 0.013m (LDia) - Rubber Insulation: 0.02m (Dia) x 5pcs; 0.01m (Dia) x 5pcs - Insulation Tape: 1 roll, 4 in (W) - Wire: (VCTF 3C/2.5sqmm) x 10m (L); HIV: 6sqmm x 20m (L) (for defrost); 0.75 3C x 20m (L); VCTF: 2C 0.75sqmm x 20m (L) - LED Light and Switch: 4 sets - Silicon Sealant: 10 tubes - Welding rods: 5pcs (0.5m x 3% silver) - Refrigerant R404a: 13.5Kg <ul style="list-style-type: none"> • Inclusion: Insulated Sandwich Panel with Complete Accessories for Loading Bay <ol style="list-style-type: none"> (1) Insulated wall ceiling - 0.050m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane (2) Insulated door panel <ul style="list-style-type: none"> - 50mm (thk) PUR Manual single sliding door (non-heated), - PPGI Skin: 0.60mm (thk). - Both side PUR density: 40kg/m3; - Door opening: 1.2m x 2.1m x 0.075m (WHthk), - All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket 	<p>3. <u>Control Panel</u></p> <ul style="list-style-type: none"> - <u>Not more than</u> 7.5HP/3 Phase - Magnetic Type <p>4. <u>Parts</u></p> <ul style="list-style-type: none"> - Expansion valve, TES, #3 - Solenoid valve - Air pressure unit, Pressure relief port, 220V/36W - Drain hose, with heater 2m, 220V/60W, Built-in fuse <p>5. <u>Sub-Material</u></p> <ul style="list-style-type: none"> - Copper Tube: 10m x 0.022m (LDia); 10m x 0.013m (LDia) - Rubber Insulation: 0.02m (Dia) x 5pcs; 0.01m (Dia) x 5pcs - Insulation Tape: 1 roll, 4 in (W) - Wire: (VCTF 3C/2.5sqmm) x 10m (L); HIV: 6sqmm x 20m (L) (for defrost); 0.75 3C x 20m (L); VCTF: 2C 0.75sqmm x 20m (L) - LED Light and Switch: 4 sets - Silicon Sealant: 10 tubes - Welding rods: 5pcs (0.5m x 3% silver) - Refrigerant R404a: 13.5Kg <p><u>Insulated Sandwich Panel with Complete Accessories for Ante Room</u></p> <ol style="list-style-type: none"> 1. <u>Insulated wall ceiling - 0.1m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane</u> 2. <u>Insulated door panel</u> <ul style="list-style-type: none"> - <u>75mm (thk) PUR Manual single sliding door (non-heated),</u> - <u>PPGI Skin: 0.60mm (thk).</u> - <u>Both side PUR density: 40kg/m3;</u> - <u>Door opening: 1.2m x 2.1m x 0.075m (WHthk),</u> - <u>All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket</u> <ul style="list-style-type: none"> • Inclusion: Insulated Sandwich Panel with Complete Accessories for Loading Bay <ol style="list-style-type: none"> (1) Insulated wall ceiling - 0.050m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane (2) Insulated door panel <ul style="list-style-type: none"> - 50mm (thk) PUR Manual single sliding door (non-heated), - PPGI Skin: 0.60mm (thk). - Both side PUR density: 40kg/m3; - Door opening: 1.2m x 2.1m x 0.075m (WHthk), - All bended and hardware accessories are stainless steel
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	#304 with aluminum holder gasket, E and C Gasket
<p>Item 4.2 One (1) unit Refrigeration System with Insulated Panels for the Cold Storage Room</p> <ul style="list-style-type: none"> Room Temp.: -18°C Dimension: 5 m x 4m x 2.4 m (LWH) <ol style="list-style-type: none"> <u>Condensing Unit</u> <ul style="list-style-type: none"> 7.5HP 220V / 3 Phase / 60Hz air-cooled type Semi Hermetic <u>Evaporator/Cooler unit</u> <ul style="list-style-type: none"> 10HP, 450mm (Dia) x 2 Fan, 220V/1 Phase/60Hz Ceiling Mount Type <u>Control Panel</u> <ul style="list-style-type: none"> 7.5HP/3 Phase Magnetic Type <u>Parts</u> <ul style="list-style-type: none"> Expansion valve, TES, #3 Solenoid valve Air pressure unit, Pressure relief port, 220V/36W Drain hose, with heater 2m, 220V/60W, Built-in fuse <u>Sub-Material</u> <ul style="list-style-type: none"> Copper Tube: 10m x 0.022m (LDia); 10m x 0.013m (LDia) Rubber Insulation: 0.02m (Dia) x 5pcs; 0.0127m (Dia) x 5pcs Insulation Tape: 1 roll, 4 in (W) Wire- VCTF: 3C/2.5 sqmm x 10m (L); HIV: 6 sqmm x 20m (L) (for defrost); 0.75 3C x 20m (L); VCTF: 2C 0.75 sqmm x 20m (L) LED Light and Switch: 3 sets Silicon Sealant: 10 tubes Welding rods: 5pcs (0.5m x 3% silver) Refrigerant R404a: 13.5Kg <ul style="list-style-type: none"> Inclusion: Insulated Sandwich Panel with Complete Accessories <ol style="list-style-type: none"> Insulated wall ceiling - 0.1m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane Insulated door panel <ul style="list-style-type: none"> 100mm (thk) PUR Manual single sliding door (heated) PPGI Skin: 0.60mm (thk). Door opening: 1.2m x 2.1m x 0.075m (WHthk), All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket 	<p>Item 4.2 One (1) unit Refrigeration System with Insulated Panels for the Cold Storage Room</p> <ul style="list-style-type: none"> Room Temp.: -18°C Dimension: 5 m x 4m x 2.4 m (LWH) <ol style="list-style-type: none"> <u>Condensing Unit</u> <ul style="list-style-type: none"> <u>Not more than</u> 7.5HP 220V / 3 Phase / 60Hz air-cooled type Semi Hermetic <u>Evaporator/Cooler unit</u> <ul style="list-style-type: none"> <u>Not more than</u> 10HP, 450mm (Dia) x 2 Fan, 220V/1 Phase/60Hz Ceiling Mount Type <u>Control Panel</u> <ul style="list-style-type: none"> <u>Not more than</u> 7.5HP/3 Phase Magnetic Type <u>Parts</u> <ul style="list-style-type: none"> Expansion valve, TES, #3 Solenoid valve Air pressure unit, Pressure relief port, 220V/36W Drain hose, with heater 2m, 220V/60W, Built-in fuse <u>Sub-Material</u> <ul style="list-style-type: none"> Copper Tube: 10m x 0.022m (LDia); 10m x 0.013m (LDia) Rubber Insulation: 0.02m (Dia) x 5pcs; 0.0127m (Dia) x 5pcs Insulation Tape: 1 roll, 4 in (W) Wire- VCTF: 3C/2.5 sqmm x 10m (L); HIV: 6 sqmm x 20m (L) (for defrost); 0.75 3C x 20m (L); VCTF: 2C 0.75 sqmm x 20m (L) LED Light and Switch: 3 sets Silicon Sealant: 10 tubes Welding rods: 5pcs (0.5m x 3% silver) Refrigerant R404a: 13.5Kg <ul style="list-style-type: none"> Inclusion: Insulated Sandwich Panel with Complete Accessories <ol style="list-style-type: none"> Insulated wall ceiling - 0.1m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane Insulated door panel <ul style="list-style-type: none"> 100mm (thk) PUR Manual single sliding door (heated) PPGI Skin: 0.60mm (thk). Door opening: 1.2m x 2.1m x 0.075m (WHthk), <u>Both side PUR density: 40kg/m3;</u> Door opening: 1.2m x 2.1m x 0.075m (WHthk),

	<ul style="list-style-type: none"> - All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket
<p>Item No. 4.3 One (1) unit Refrigeration System with Insulated Panels for the Blast Freezer Room</p> <ul style="list-style-type: none"> • Room Temp.: -35°C • Dimension: 4 m x 3.1 m x 2.4 m (LWH) <ol style="list-style-type: none"> <u>1. Condensing Unit</u> <ul style="list-style-type: none"> - 30HP, 2-stage condenser, 35HP Upgrade - Low Temp: -5°C ~ -50°C, 3 Phase/220V, 60Hz, Local Panel Receiver, Filter Drier, DP, R404 Sight glass, Pressure gauge, - Solenoid valve, with coil 0.029m - Expansion valve (TES-5, Orifice #5) <u>2. Evaporator/Cooler unit</u> <ul style="list-style-type: none"> - 35HP, Fan+Electric Defrosting, 3 Phase /220V, 60 Hz - Freezing temperature (-40°C), Pin pitch 8.0/10.0mm, - 950 mm x 4 mm x 500mm (LWDia) x 3 Fan - 2,680 mm x 784 mm x 1,346 mm (LWH) <u>3. Remote Panel</u> <ul style="list-style-type: none"> - 30HP/220V/3 Phase /60Hz - Semi Hermetic <u>4. Air Pressure Unit</u> <ul style="list-style-type: none"> - Pressure Relief Port, 220V/36W - at least 15 PSI <u>5. Drain Hose</u> <ul style="list-style-type: none"> - with heater - Length of hose: 2m, 1" diameter - 220V/60W, Built-in fuse <u>6. Sub-Material</u> <ul style="list-style-type: none"> - Copper Tube: 6 m x 0.035m (LDia) - 4 pcs; 6m x 0.121m (LDia) - 4 pcs - Rubber Insulation: 2 m x 0.035m x 0.025 m (LDiathk) - 8pcs - Insulation Tape: 5 rolls, 4 in (W) - Wire: (HIV 6sqmm) x 100 m (L), HIV: 2.5sqmm x 100 m (L); 0.75 4C x 20 m (L); VCTF: 3C 2.5sqmm x 30 m (L) - LED Light and Switch: 2 sets - Silicon Sealants: 20 Tubes - Refrigerant: 13.5Kg - Welding rods: 20 pcs (0.5m x 5% silver) <ul style="list-style-type: none"> • Inclusion: Insulated Sandwich Panel with Complete Accessories 	<p>Item No. 4.3 One (1) unit Refrigeration System with Insulated Panels for the Blast Freezer Room</p> <ul style="list-style-type: none"> • Room Temp.: -35°C • Dimension: 4 m x 3.1 m x 2.4 m (LWH) <ol style="list-style-type: none"> <u>1. Condensing Unit</u> <ul style="list-style-type: none"> - <u>Not more than</u> 30HP, 2-stage condenser, 35HP Upgrade - Low Temp: -5°C ~ -50°C, 3 Phase/220V, 60Hz, Local Panel Receiver, Filter Drier, DP, R404 Sight glass, Pressure gauge, - Solenoid valve, with coil 0.029m - Expansion valve (TES-5, Orifice #5) <u>2. Evaporator/Cooler unit</u> <ul style="list-style-type: none"> - <u>Not more than</u> 35HP, Fan+Electric Defrosting, 3 Phase /220V, 60 Hz - Freezing temperature (-40°C), Pin pitch 8.0/10.0mm, - 950 mm x 4 mm x 500mm (LWDia) x 3 Fan - 2,680 mm x 784 mm x 1,346 mm (LWH) <u>3. Remote Panel</u> <ul style="list-style-type: none"> - <u>Not more than</u> 30HP/220V/3 Phase /60Hz - Semi Hermetic <u>4. Air Pressure Unit</u> <ul style="list-style-type: none"> - Pressure Relief Port, 220V/36W - at least 15 PSI <u>5. Drain Hose</u> <ul style="list-style-type: none"> - with heater - Length of hose: 2m, 1" diameter - 220V/60W, Built-in fuse <u>6. Sub-Material</u> <ul style="list-style-type: none"> - Copper Tube: 6 m x 0.035m (LDia) - 4 pcs; 6m x 0.121m (LDia) - 4 pcs - Rubber Insulation: 2 m x 0.035m x 0.025 m (LDiathk) - 8pcs - Insulation Tape: 5 rolls, 4 in (W) - Wire: (HIV 6sqmm) x 100 m (L), HIV: 2.5sqmm x 100 m (L); 0.75 4C x 20 m (L); VCTF: 3C 2.5sqmm x 30 m (L) - LED Light and Switch: 2 sets - Silicon Sealants: 20 Tubes - Refrigerant: 13.5Kg - Welding rods: 20 pcs (0.5m x 5% silver) <ul style="list-style-type: none"> • Inclusion: Insulated Sandwich Panel with Complete Accessories

<p>(1) Insulated wall ceiling - 0.15m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane</p> <p>(2) Insulated door panel</p> <ul style="list-style-type: none"> - 0.15m (thk) PUR Manual single sliding door (heated), - PPGI Skin: 0.60mm (thk). - Both side PUR density: 40kg/m³; - Door opening: 1.2m x 2.1m x 0.075m (WHthk), - All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket 	<p>(1) Insulated wall ceiling - 0.15m (THK) x1.15m (W), tongue and groove with stiffener, Polyurethane</p> <p>(2) Insulated door panel</p> <ul style="list-style-type: none"> - 0.15m (thk) PUR Manual single sliding door (heated), - PPGI Skin: 0.60mm (thk). - Both side PUR density: 40kg/m³; - Door opening: 1.2m x 2.1m x 0.075m (WHthk), - All bended and hardware accessories are stainless steel #304 with aluminum holder gasket, E and C Gasket
<p>Item 4.4 One (1) set All Stainless-Steel Blast Freeze Rack Trolley</p> <ul style="list-style-type: none"> • Removable trays • All in stainless steel #304 • 4-wheel, stainless steel #304, 4" diameter • 12 trays, size: 600mm x 400mm x 30mm (LWDp) • Capacity of trolley: 150-200 kg • Design: 12 tiers vertical rack trolley • Distance between trays: 160mm 	<p>Item 4.4 One (1) set All Stainless-Steel Blast Freeze Rack Trolley <u>(10 units)</u></p> <ul style="list-style-type: none"> • Removable trays • All in stainless steel #304 • 4-wheel, stainless steel #304, 4" diameter • 12 trays, size: 600mm x 400mm x 30mm (LWDp) • Capacity of trolley: 150-200 kg • Design: 12 tiers vertical rack trolley • Distance between trays: 160mm
<p>Item 4.5 One (1) unit Heavy-Duty Vacuum Sealer</p> <ul style="list-style-type: none"> • Double Chamber Packing Type • Capacity: 5-10kgs (120 bags per minute) • Size: As per manufacturer's specification • Power: 500W minimum • Voltage: 220-240/50-60 Hz • Material: All stainless steel (SUS 304) body with caster 	<p>Item 4.5 One (1) unit Heavy-Duty Vacuum Sealer</p> <ul style="list-style-type: none"> • Double Chamber Packing Type • <u>Capacity: 5-10kgs</u> • Size: As per manufacturer's specification • Power: 500W minimum • Voltage: 220-240/50-60 Hz • Material: All stainless steel (SUS 304) body with caster
<p>Lot No. 5: Provision of equipment for the establishment of Peanut Post-Harvest and Processing Facility of Local Government Unit (LGU) Enrile</p> <p>Item No. 5.1 One (1) unit Peanut Peeling Machine</p> <ul style="list-style-type: none"> • Capacity: up to 115 kg/hour • Material: Food grade stainless steel body #304 • Power Requirement: 220V, 60Hz; .75 KW, single phase • Dimensions: 1,100mm x 400mm x 1,100 mm (LWH) • Performance Criteria: <ul style="list-style-type: none"> - Peeling Rate: 96% - Damage Rate: 6% 	<p>Lot No. 5: Provision of equipment for the establishment of Peanut Post-Harvest and Processing Facility of Local Government Unit (LGU) Enrile</p> <p>Item No. 5.1 One (1) unit Peanut Peeling Machine</p> <ul style="list-style-type: none"> • Capacity: up to 115 kg/hour • Material: Food grade stainless steel body #304 • Power Requirement: 220V, 60Hz; .75 KW, single phase • <u>Dimensions: 640mm x 660mm x 1,370 mm (LWH)</u> • Performance Criteria: <ul style="list-style-type: none"> - <u>Peeling Rate: Min. 96%</u> - <u>Damage Rate: Max. 6%</u>

<p>Item No. 5.6 One (1) unit Peanut Sheller</p> <ul style="list-style-type: none"> • Capacity: 150 kg per hour • Dimension: 1.39 m x 0.77 m x 1.34 m (LxWxH) • Prime Mover Requirement: 2.5HP Electric Motor • Performance Criteria <ul style="list-style-type: none"> - Output capacity 252.63kg/hr - Stripping efficiency 99.77% - Stripping recovery 99.66% - Purity 99.22% - Mechanically damaged grain 3.16% 	<p>Item No. 5.6 One (1) unit Peanut Sheller</p> <ul style="list-style-type: none"> • <u>Hopper Volume Capacity: 50-60 kg</u> • Dimension: 1.39 m x 0.77 m x 1.34 m (LxWxH) • Prime Mover Requirement: 2.5HP Electric Motor • <u>Performance Criteria</u> <ul style="list-style-type: none"> - <u>Output capacity: Minimum of 200kg/hr</u> - <u>Shelling efficiency: Min. 95%</u> - <u>Shelling recovery: Min. 93%</u> - <u>Mechanically damaged kernel: Max 3.5%</u>
<p>Item No. 5.7 Two (2) units Aerated Peanut Bulk Storage</p> <ul style="list-style-type: none"> • Capacity: 30-50 bags • Dimension: 2.00 m (diameter); 3.60 m (H) • With built in sensor to monitor the following performance criteria: <ul style="list-style-type: none"> - Crude protein 30.71% - Crude fiber 3.54% - Crude fat 44.73% - Moisture 6.65 - Ash 2.54% - Aflatoxin, ppb 0.83% - Yeast, 1,880CFU/g - Molds 866.67CFU/g 	<p>Item No. 5.7 Two (2) units Aerated Peanut Bulk Storage</p> <ul style="list-style-type: none"> • <u>Storage Capacity: up to 2,000 kg or 80 sacks</u> • <u>Storage Duration: 5-6 months</u> • Dimension: 2.00 m (diameter); 3.60 m (H) • <u>With built in sensor to monitor humidity and temperature to maintain the following performance criteria:</u> <ul style="list-style-type: none"> - <u>Moisture: less than or equal to 10% (based on PNS, 2012)</u> - <u>Aflatoxin: less than or equal to 15 pbb (based on PNS, 2015)</u>
<p>Item No. 5.8 One (1) unit Peanut Pot Sorter</p> <ul style="list-style-type: none"> • Dimension: 1.58 m x 0.77 m x 1.49 m (LxWxH) • Prime Mover Requirement: 2.0HP electric motor • Performance Criteria <ul style="list-style-type: none"> - Sorting capacity 75.75kg/hr - Hopper capacity 25-30kg - Sorting mode: Small, Medium, Large 	<p><u>Item No. 5.8 One (1) unit Peanut Stripper with Pod Sorter</u></p> <ul style="list-style-type: none"> • <u>Dimension: 1.86 m x 1.48 m x 1.5 m (LWH)</u> • Prime Mover Requirement: 2.0HP electric motor • <u>Performance Criteria</u> <ul style="list-style-type: none"> - <u>Stripping Efficiency: 80-90 %</u> - <u>Sorting mode: Small, Medium, Large</u>

For guidance and information of all concerned.


PEDRO B. GUIMAYEN
Bids and Awards Committee Chairperson