



**UNIVERSITY OF THE PHILIPPINES BAGUIO
SUPPLY & PROPERTY MANAGEMENT OFFICE**

Governor Pack Road, Baguio City, Benguet, CAR
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VAT Reg. TIN: 000-864-006-00007

Request for Quotation

Date: June 10, 2019
RFQ No.: 1252
MOP: NP - Small Value Procurement

Please quote your lowest price on the Item/s listed below, subject to the General Conditions on the last page, starting the shortest time of delivery and submit your Quotation duly signed by your representative not later than **14 June 2019** in the return Envelope attached herewith.

- Note: 1. All entries must be typewritten and/ or legibly handwritten.
2. Delivery Period **30 CALENDAR DAYS**
3. Warranty shall be for a period of six (6) months for supplies and materials, one (1) year for equipment, from the date of acceptance by the procuring entity
4. Price validity shall be for a period of six (6) months
5. PRICE / QUOTATION MUST BE FREIGHT-ON-BOARD (F.O.B) University of the Philippines Baguio, Baguio City

ITEM NO.	CODE	GENERAL DESCRIPTION	UOM	QUANTITY	UNIT PRICE	TOTAL PRICE	QUOTED UNIT PRICE per UOM	TOTAL QUOTED PRICE
1		COMPLETE SUPPLY AND DELIVERY OF THE FOOD PROCESSING EQUIPMENT FOR THE CHED DARE TO PROJECT, as follows:	LOT	1		278,600.00		
		1 unit - SPIRAL MIXER (refer to attached detailed specifications)						
		1 unit - PLANETARY MIXER (refer to attached detailed specifications)						
		1 unit - NOODLE/PASTA SHEETER and ACCESSORIES (refer to attached detailed specifications)						
		NOTE: All items to be grouped together to form one complete Lot that will be awarded to one Bidder to form one complete contract.						
		DELIVERY TERM: not to exceed THIRTY (30) calendar days from receipt of Notice to Proceed						
					TOTAL:	₱ 278,600.00		
TOTAL QUOTED AMOUNT IN WORDS:								

Please quote at your government price (including VAT) and state that the time within which you can make delivery. It will be appreciated if we can have your quotation in the office as soon as possible or on or before the deadline stated herein.

IRENE J. ENRIQUEZ
OIC, SPMO

CHECKLIST OF DOCUMENTARY REQUIREMENTS TO BE SUBMITTED:

- ↳ Mayor's/Business Permit
- ↳ PhilGEPS Registration Number
- ↳ Notarized Omnibus Sworn Statement

After having carefully read and accepted your General Conditions, I/We quote you on the Item at prices noted above.

Name of the Company: _____ Tel. No. : _____
Address: _____ Fax No. : _____
Name of Representative: _____ Email Address: _____
Position: _____
Signature: _____ Date: _____

1. One (1) unit SPIRAL MIXER

SPECIFICATIONS:

Dimensions: 730 x 450 x 850mm

Bowl Capacity: At least 28 Liters

Electrical Requirements: 220~240V/60Hz/1700Watts

Mixing Speed (R/min): 230

Bowl Speed: (R/min): 20

Max Dough Capacity: At least 12 kg (flour premixed with about 50% water)

Should Include:

- At least 1year warranty on motor and 1year warranty on services

2. One (1) unit PLANETARY MIXER

SPECIFICATIONS

Dimensions: 530 x 460 x 880mm

Bowl Capacity: At least 20 Liters

Input Power: 1100 Watts

Mixing Capacity: 12 kg Dough w/ 50% water

Speed (R/min):

- Whisk: At least 462 R/min
- Beater: At least 317 R/min
- Hook: At least 197 R/min

Should Include:

- 3 attachments: Paddle, Hook and Whisk
- At least 1 year warranty on motor and 1 year warranty on services

3. One (1) unit NOODLE/PASTA SHEETER and ACCESSORIES

SPECIFICATIONS:

Roller Dimensions: Ø60 x 320mm

Machine Dimensions: 422 x 200 x 545mm (W x D x H)

Power Requirements: 0.5hp/230V/50Hz

Must be constructed vertically to reduce the space taken up on the working counter and must also be able to facilitate gripping of the dough at the outfeed

Must be built out of stainless steel

Must have ventilated motor in non-stop operating mode with dual reduction

Must have coaxial reduction gear plus belt transmission

Must support adjustable dough thickness: 0 ÷ 10mm

Infeed area must be protected with safety microswitch

Must have wide chute for dough infeed

Preferred cutter sizes: 2 -6 -12mm