

**Republic of the Philippines**  
**DEPARTMENT OF TRADE AND INDUSTRY**  
**Regional Office No. VIII**  
**Pawing, Palo, Leyte**

**SUPPLEMENTAL/BID BULLETIN # 20-186**

**INVITATION TO BID FOR SUPPLY AND DELIVERY OF GOODS**  
**(Shared Service Facility – SL S)**

This Supplemental Bid Bulletin is issued to modify and amend items in the Bid Document for the above-mentioned project. This shall form an integral part of the Bid Documents.

<b>Amendments/Clarification/Addendum</b>	
<b>ORIGINAL</b>	<b>AMENDMENT</b>
<p><b>LOT 1 SSF-21-051</b>  <b>4 units</b>  <b>SOLAR DRYER (Fabricated)</b>  <b>Specifications:</b></p> <ul style="list-style-type: none"> <li>-Heat source: sun</li> <li>-Dimension: 243.8cm (L) x 121.9cm (W) x 15cm (H)</li> <li>-Has 6 legs/supporting stands, 1 m long, made of stainless steel pipe</li> <li>-Components:               <ul style="list-style-type: none"> <li>a. Drying bed – made of food grade stainless steel</li> <li>b. Removable trays – 4 pcs; made of food grade stainless steel; dimension: 609mmx609mmx30mm</li> <li>c. Air fans – 3 pcs; impedance type axial fan (35 watts AC each, powered by electricity from the grid or generator)</li> <li>d. Cover – White polycarbonate sheet (4.00 mm – 6.00 mm)</li> </ul> </li> <li>-Capacity: 75kg-100kg</li> <li>-See attached file for the isometric view of the equipment</li> </ul>	<p><b>LOT 1 SSF-21-051</b>  <b>4 units</b>  <b>SOLAR DRYER (Fabricated)</b>  <b>Specifications:</b></p> <ul style="list-style-type: none"> <li>-Heat source: sun</li> <li>-Dimension: 243.8cm (L) x 121.9cm (W) x 15cm (H)</li> <li>-Has 6 legs/supporting stands, 1 m long, made of stainless steel pipe</li> <li>-Components:               <ul style="list-style-type: none"> <li>e. Drying bed – made of food grade stainless steel</li> <li>f. Removable trays – 4 pcs; made of food grade stainless steel; dimension: 609mmx609mmx30mm</li> <li>g. Air fans – 3 pcs; impedance type axial fan (35 watts AC each, powered by electricity from the grid or generator)</li> <li>h. Cover – Transparent polycarbonate sheet (4.00 mm – 6.00 mm)</li> </ul> </li> <li>-Capacity: 75kg-100kg</li> <li>-See attached file for the isometric view of the equipment</li> </ul>
<p><b>LOT 12</b>  <b>SSF-21-062</b>  <b>8 kg COMMERCIAL DOUGH MIXER</b>            Type: Commercial Dough Mixer, Stand Power 1.5 w Mixing Speed 230/120 rpm Max.            Dough: 9.6 kg (60% water)            Capacity: 30 Liters            Dimension (L*W*H) 10x 23x41 inches</p>	<p><b>LOT 12</b>  <b>SSF-21-062</b>  <b>8 kg COMMERCIAL DOUGH MIXER</b>            Type: Commercial Dough Mixer, Stand Power 1.5 w Mixing Speed 230/120 rpm Max.            Dough: 9.6 kg (60% water)            Capacity: 8 kg            Dimension (L*W*H) 10x 23x41 inches</p>

<p>Voltage: 220 V Function: Multi-function With standard accessories (Flat beater, spiral hook &amp; wire whip)</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p>Voltage: 220 V Function: Multi-function With standard accessories (Flat beater, spiral hook &amp; wire whip)</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>
<p><b>LOT 7 SSF-21-057</b> <b>2 units</b> <b>UTILITY RACK</b> Specifications: - Dimension: 1500x500 mm - 4 layers - Made of 202 stainless steel</p>	<p><b>LOT 7 SSF-21-057</b> <b>2 units</b> <b>UTILITY RACK</b> Specifications: - Dimension: 1500mm x 500mm x 1500mm - 4 layers - Made of 202 stainless steel</p>
<p><b>LOT 12 SSF-21-062</b> <b>1 unit</b> <b>8 kg COMMERCIAL DOUGH MIXER</b> Type: Commercial Dough Mixer, Stand Power 1.5 w Mixing Speed 230/120 rpm Max. Dough: 9.6 kg (60% water) Capacity: 30 Liters 8kg Dimension (L*W*H) 10x 23x41 inches Voltage: 220 V Function: Multi-function With standard accessories (Flat beater, spiral hook &amp; wire whip)</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p><b>LOT 12 SSF-21-062</b> <b>1 unit</b> <b>8KG COMMERCIAL DOUGH MIXER</b>  <ul style="list-style-type: none"> <li>• Commercial dough mixer, Stand</li> <li>• Power: 1.5w</li> <li>• Mixing Speed: 230/120rpm</li> <li>• Max. Dough: 9.6kg(60% water)</li> <li>• Capacity: 8 Kg</li> <li>• Voltage: 220V</li> <li>• Function: Multi-function with standard accessories (Flat beater, spiral hook &amp; Wire whip)</li> </ul> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p> </p>
<p><b>LOT 14 SSF-21-064</b> <b>1 unit</b> <b>Commercial Deep Fryer</b> Two Tank Gas Fryer &amp; Cabinet All stainless steel body w/ individual burner switch 40 liters per tank + 4 pcs basket Adjustable feet Equipped with thermocouple safety valve Thermal Power 29kw Dimension, (LWH) mm: 700 x 750 x 850 With four gas tank 11kg With accessories ready to use upon delivery</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p><b>LOT 14 SSF-21-064</b> <b>1 unit</b> <b>Commercial Deep Fryer</b> One LPG Tank 2 Chamber Fryer All stainless steel body w/ individual burner switch 40 liters per chamber + 4 pcs basket Adjustable feet Equipped with thermocouple safety valve Thermal Power 29kw Dimension, (LWH) mm: 700 x 750 x 850 With four gas LPG tank 11kg With accessories ready to use upon delivery</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>
<p><b>WORKSTATION FOR GRAPHICS EDITING (1 Computer Set)</b> Operating System: Windows 10 Home; Processor: Core i7 10Gen; Chipset: H110; Graphic :3GB GDDR5 Discrete graphics card; Memory: 8 GB Up to 32GB Dual Channel, DDR4 at 2400/2133MHz 2 x DIMM; Storage: 2.5" 500GB Up to 1TB III Hard Drive (7200RPM) 128GB Up to 512GB M.2 SSD;</p>	<p><b>WORKSTATION FOR GRAPHICS EDITING (1 Computer Set)</b> Operating System: Windows 10 Home; Processor: Core i7 10Gen; Chipset: H110; Graphic :3GB GDDR5 Discrete graphics card; Memory: 8 GB Up to 32GB Dual Channel, DDR4 at 2400/2133MHz 2 x DIMM; Storage: 2.5" 500GB Up to 1TB III Hard Drive (7200RPM) 128GB Up to 512GB M.2 SSD;</p>

<p>LAN: Intel 10/100/1000 Mbps;  Audio  Power Supply:230 W Power adapter;  Accessories Warranty Card Keyboard + Mouse (optical) , Power Cord AC Adaptor User Manual Quick Start Guide;  19.5 Monitor 20M39H &amp;  AVR Ideal 500VA  Including software development for DTI-Samar Provincial Report Generation. Associated Software for Label Printing</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p>LAN: Intel 10/100/1000 Mbps;  Audio  Power Supply:230 W Power adapter;  Accessories Warranty Card Keyboard + Mouse (optical) , Power Cord AC Adaptor User Manual Quick Start Guide;  19.5 Monitor 20M39H &amp;  AVR Ideal 500VA  <i>Associated Software for Label Printing</i></p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>
<p><b>LABEL PRINTER</b>  - designed to deliver superior results of up to 64 inches wide, for an extensive variety of professional quality indoor and outdoor commercial applications, all in the shortest possible time.  <b>Print Head:</b> High productivity with Dual PrecisionCore TFP  <b>Nozzle Configuration:</b> 360 x 2 nozzles each colour (x4)  <b>Maximum Resolution:</b> 1440 x 1440 dpi  <b>Minimum Ink Droplet Volume:</b> 4.2 pl  <b>Print speed:</b> up to 95.3 m<sup>2</sup>/h  <b>Ink System:</b> UltraChrome GS3 ink Technology - Greenguard Gold Certified for low chemical emissions  <b>Ink Capacity:</b> 700 ml ink cartridge  <b>Paper Handling:</b> Rear roll feed (2 " / 3 " core with max 250 mm diameter and up to 45 kg); Auto take-up reel - Up to 64-inch width and 1.0 mm thickness media  <b>Control Panel:</b> 2.7 " Colour LCD  <b>Connectivity</b>  Printer Interfaces: Hi-Speed USB 2.0, 100BASE-TX / 1000BASE-T  Memory: 512 MB main + 128 MB network  <b>Software</b>  Standard: CD Installer, Communication Driver, Manuals Launcher, Operators Guides, General Information, Control Dashboard, Net Config, Net Setup, Net Print, Software Updater, Onyx RIPCenter  Other Features: Auto Head Alignment Technology (Media feed and Bi-directional), Auto Nozzle Check System, Mail Report System, Custom Paper Backup  <b>Power and Operating Requirements</b>  <b>Power Requirements:</b> Input voltage AC 100-240 V 50/60 Hz / 10 - 5 A</p>	<p><b>LABEL AND SIGNAGE PRINTER</b>  - designed to deliver superior results of up to 64 inches wide, for an extensive variety of professional quality indoor and outdoor commercial applications, all in the shortest possible time.  <b>Print Head:</b> High productivity with Dual PrecisionCore TFP  <b>Nozzle Configuration:</b> 360 x 2 nozzles each colour (x4)  <b>Maximum Resolution:</b> 1440 x 1440 dpi  <b>Minimum Ink Droplet Volume:</b> 4.2 pl  <b>Print speed:</b> up to 95.3 m<sup>2</sup>/h  <b>Ink System:</b> UltraChrome GS3 ink Technology - Greenguard Gold Certified for low chemical emissions  <b>Ink Capacity:</b> 700 ml ink cartridge  <b>Paper Handling:</b> Rear roll feed (2 " / 3 " core with max 250 mm diameter and up to 45 kg); Auto take-up reel - Up to 64-inch width and 1.0 mm thickness media  <b>Control Panel:</b> 2.7 " Colour LCD  <b>Connectivity</b>  Printer Interfaces: Hi-Speed USB 2.0, 100BASE-TX / 1000BASE-T  Memory: 512 MB main + 128 MB network  <b>Software</b>  Standard: CD Installer, Communication Driver, Manuals Launcher, Operators Guides, General Information, Control Dashboard, Net Config, Net Setup, Net Print, Software Updater, Onyx RIPCenter  Other Features: Auto Head Alignment Technology (Media feed and Bi-directional), Auto Nozzle Check System, Mail Report System, Custom Paper Backup  <b>Power and Operating Requirements</b>  <b>Power Requirements:</b> Input voltage AC 100-240 V 50/60 Hz / 10 - 5 A</p>

<p><b>Power Consumption</b> Operating: Approx. 480 W; Standby: Approx. 330 W w/ heater ON; Sleep: Approx. 12 W; Power Off: Less than 1.5 W</p> <p><i>Recommended Operating Temperature &amp; Humidity:</i> 15 - 35 °C; 20 - 80 % RH (non-condensing)</p> <p><b>Printer Dimensions:</b> 2,620 x 880 x 1,338 mm (W x D x H) (storage)</p> <p><b>Weight:</b> 279 kg (without ink)</p> <p><b>Warranty:</b> 2-years limited warranty <i>Inclusive of VAT and following important technical aspects:</i></p> <ol style="list-style-type: none"> <li>1. Provider must be an accredited sales and service partner of the manufacturer within the area/locality of deployment.</li> <li>2. Training should be conducted during or right after installation of unit (at least 4hrs)</li> <li>3. Service response time should not be longer than 1 hour upon request for onsite service.</li> <li>4. Provider should be available by email, phone or any online chat platforms 8x6.</li> </ol>	<p><b>Power Consumption</b> Operating: Approx. 480 W; Standby: Approx. 330 W w/ heater ON; Sleep: Approx. 12 W; Power Off: Less than 1.5 W</p> <p><i>Recommended Operating Temperature &amp; Humidity:</i> 15 - 35 °C; 20 - 80 % RH (non-condensing)</p> <p><b>Printer Dimensions:</b> 2,620 x 880 x 1,338 mm (W x D x H) (storage)</p> <p><b>Weight:</b> 279 kg (without ink)</p> <p><b>Warranty:</b> 2-years limited warranty <i>Initial Materials and/or Consumables</i></p> <p><i>Inclusive of VAT and following important technical aspects:</i></p> <ol style="list-style-type: none"> <li>1. Provider must be an accredited sales and service partner of the manufacturer within the area/locality of deployment.</li> <li>2. Training should be conducted during or right after installation of unit (at least 4hrs)</li> <li>3. Service response time should not be longer than 1 hour upon request for onsite service.</li> <li>4. Provider should be available by email, phone or any online chat platforms.</li> </ol>
<p><b>LOT 20 SSF-21-070</b> <b>1 unit</b> <b>8KG COMMERCIAL DOUGH MIXER</b> Commercial dough mixer, Stand Power: 1.5w Mixing Speed: 230/120rpm Max. Dough: 9.6kg (60% water) Capacity: 30 liters; Voltage: 220V Dimension(L*W*H): 10x23x41 inches Function: Multi-function with standard accessories (Flate beater, spiral hook &amp; Wire whip)</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p><b>LOT 20 SSF-21-070</b> <b>1 unit</b> <b>8KG COMMERCIAL DOUGH MIXER</b> Commercial dough mixer, Stand Power: 1.5w Mixing Speed: 230/120rpm Max. Dough: 9.6kg(60% water) Capacity: 8 Kg Voltage: 220V Function: Multi-function with standard accessories (Flat beater, spiral hook &amp; Wire whip)</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>
<p><b>LOT 22 SSF -21-072</b> <b>1 unit</b> <b>DOUGH ROLLER</b> Material: Stainless rolling pin Dimension (LxWxH): 32"x32"x32" Capacity: 8-12kgs Wattage: 1.5HP; Electric</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>	<p><b>LOT 22 SSF -21-072</b> <b>1 unit</b> <b>DOUGH ROLLER</b> Material: Stainless rolling pin Dimension (LxWxH): 32"x32"x32" Capacity: 8-12kgs Wattage: 1.5HP</p> <p><i>Inclusive of VAT and Training on the Operation and Maintenance of the machine</i></p>

**LOT 26 SSF-21-076****1 unit****Commercial Deep Fryer**

Two Tank Gas Fryer &amp; Cabinet

All stainless steel body w/ individual burner switch  
40 liters per tank + 4 pcs basket; Adjustable feet;  
Equipped with thermocouple safety valve

Thermal Power 29kw

Dimension, (LWH) mm: 700 x 750 x 850

With four gas tank 11kg

With accessories ready to use upon delivery

*Inclusive of VAT and Training on the Operation  
and Maintenance of the machine***LOT 26 SSF-21-076****1 unit****Commercial Deep Fryer**

One LPG Tank 2 Chamber Fryer

All stainless steel body w/ individual burner switch  
40 liters per chamber + 4 pcs basket  
Adjustable feet

Equipped with thermocouple safety valve

Thermal Power 29kw

Dimension, (LWH) mm: 700 x 750 x 850

With four gas LPG tank 11kg

With accessories ready to use upon delivery

*Inclusive of VAT and Training on the Operation  
and Maintenance of the machine*

Issued on 1st day of December 2020, Palo, Leyte.

  
**MA. DELIA M. CORSIGA**

Chairman, Bids &amp; Awards Committee

Department of Trade and Industry

Regional Office No. VIII

Pawing, Palo, Leyte