



Republic of the Philippines  
Office of the President  
**Philippine Sports Commission**

**INVITATION TO BID FOR THE**

**SUPPLY AND DELIVERY OF EQUIPMENT/MATERIALS FOR THE UPGRADING OF  
DORMITORY J CANTEEN, PHILSPORTS ULTRA, PASIG CITY**

1. The Philippine Sports Commission under the General Appropriations Fund through Board Resolution No.1125-2017 intends to apply the sum of Eight Million Six Hundred Eighty Five Thousand Five Hundred Seventy Pesos (₱8,685,570.00) being the Approved Budget for the Contract (ABC) to payments under the contract for *Supply and Delivery of Equipment/ Materials for the Upgrading of Dormitory J Canteen, Philsports Ultra, Pasig City*.

Bids received in excess of the ABC shall be automatically rejected at bid opening.

2. The Philippine Sports Commission now invites bids for *Supply and Delivery of Equipment/ Materials for the Upgrading of Dormitory J Canteen, Philsports Ultra, Pasig City*. Delivery of the Goods is required within sixty (60) days from the date of receipt by the winning bidder of the NTP. Bidders should have completed, within 3 years from the date of submission and receipt of bids, a contract similar to the project which is at least fifty percent (50%) of the ABC. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II. Instructions to Bidders.
3. Bidding will be conducted through open competitive bidding procedures using a non-discretionary "pass/fail" criterion as specified in the 2016 Revised Implementing Rules and Regulations (IRR) of Republic Act (RA) 9184, otherwise known as the "Government Procurement Reform Act".
4. Bidding is restricted to Filipino Citizens/Sole Proprietorships, Partnerships, or Organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines, and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens pursuant to RA 5183 and subject to Commonwealth Act 138.
5. Interested Bidders may obtain further information from the Philippine Sports Commission and inspect the Bidding documents at the address given below during office hours:

*Office of the BAC Secretariat, c/o Office of the BAC Chairman,  
4/F Administration Building, Rizal Memorial Sports Complex  
P. Ocampo Sr. St., Malate, Manila  
525-4933*

6. A complete set of Bidding Documents may be acquired by interested Bidders on 23 October 2017 from the address above upon payment of the bidding documents in the amount of *Ten Thousand Pesos (Php 10,000.00)*:

7. The Philippine Sports Commission will hold a Pre-Bid Conference on *30 October 2017, 10:00AM* at *BAC Bidding Room Ground Floor Administrative Building, Rizal Memorial Sports Complex P. Ocampo Sr. St., Malate Manila*, which shall be open to prospective bidders.
8. Submission of bids shall be on *14 November 2017 from 8:00 AM to 9:30 AM* at the *BAC Bidding Room Ground Floor Administrative Building, Rizal Memorial Sports Complex P. Ocampo Sr. St., Malate Manila*. Opening of bids shall be on the same day, *14 November 2017 at 10:00 AM* at the *BAC Bidding Room Ground Floor Administrative Building, Rizal Memorial Sports Complex P. Ocampo Sr. St., Malate Manila*. All bids must be accompanied by a bid security in any of the acceptable forms and in the amount stated in ITB Clause 18. Late bids shall not be accepted.
9. The Philippine Sports Commission reserves the right to reject any and all bids, declare a failure of bidding at any time prior to contract award, without thereby incurring any criminal, civil, or administrative liability, regardless of the outcome of the bidding process or not award the contract at any time prior to contract award in accordance with Section 41 of RA 9184 and its IRR, without thereby incurring any liability to the affected bidder or bidders.

  
ATTY. SANNAH B. FRIVALDO  
Chairperson  
Bids and Awards Committee

## SECTION III. BID DATA SHEET

ITB Clause	
1.1	The Procuring Entity is <i>Philippine Sports Authority</i>
1.2	The lot(s) and reference is/are: Invitation to Bid No. 2017-10.18.  <i>Supply and Delivery of Equipment/ Materials for the Upgrading of Dormitory J Canteen, Philsports Ultra, Pasig City.</i>
2	The Funding Source is:  The Government of the Philippines (GOP) through the General Appropriations Fund in the amount of Five Million Pesos (Php5, 000, 000.00).  The name of the Project is <i>Supply and Delivery of Equipment/ Materials for the Upgrading of Dormitory J Canteen, Philsports Ultra, Pasig City.</i>
3.1	No further instructions.
5.1	No further instructions.
5.2	None of the circumstances mentioned in the ITB Clause exists in this Project. Foreign bidders, except those falling under ITB Clause 5.2(b), may not participate in this Project.
5.4	The Bidder must have completed, within three (3) years a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC.  For this purpose, similar contracts shall refer to supply and delivery of equipment for improvement.
7	No further instructions.
8.1	Subcontracting is not allowed.
8.2	Not applicable.
9.1	The Procuring Entity will hold a pre-bid conference for this Project on 30 November 2017 at 10:00 AM at the Bidding Room, Ground Flr., PSC Administrative Building, Rizal Memorial Sports Complex, Pablo Ocampo Sr., Street, Malate, Manila.
10.1	The Procuring Entity's address is:  Philippine Sports Commission, Rizal Memorial Sports Complex, Pablo Ocampo Sr., Street, Malate, Manila.  <i>Contact Person: Atty. SANNAH R. FRIVALDO c/o Office of the BAC Chairperson, 4<sup>th</sup> Flr Administrative Bldng., Rizal Memorial Sports Complex P. Ocampo Sr. St Malate Manila Tel. No. 525-4933</i>
12.1	The first envelope shall contain the original or official certified true copy of the eligibility and technical requirements.  Additional technical documents:  1. Authority of the signatory, duly notarized, to participate in the bidding at

	<p>hand:</p> <ol style="list-style-type: none"> <li>i. For Single Proprietorship – Special Power of Attorney (SPA) issued by ownership/proprietor.</li> <li>ii. For Partnership – Partnership resolution issued by the General Partner or President of the Partnership.</li> <li>iii. For Corporation – Secretary’s Certificate and Board Resolution.</li> <li>iv. For Joint Venture – Board Resolution of each JV Partner.</li> </ol>
12.1(a)(ii)	Sworn statement of all ongoing government and private contracts shall include all such contracts within three (3) years prior to the deadline for the submission and receipt of bids.
13.1	No additional requirements.
13.1 (b)	No additional requirements.
13.1(c)	No further instructions.
13.2 (a)	No further instructions.
13.2 (b)	No further instructions.
15.4(a)(iv)	No incidental services required.
15.4(b)(i)	Not applicable
15.1 b (ii)	Not applicable
16.1 (b)	The Bid Prices for Goods supplied from outside the Philippines shall be quoted in Philippine Peso
16.3	No further instructions
17.1	Bids shall be valid for one hundred twenty (120) calendar days from 14 November 2017.
18. 1	<p>The bid security shall be in the following amount:</p> <ol style="list-style-type: none"> <li>1. The amount of <i>2% of ABC</i>, if bid security is in cash, cashier’s/manager’s check, bank draft/guarantee or irrevocable letter of credit;</li> <li>2. The amount of <i>5% of ABC</i> if bid security is in Surety Bond; or</li> </ol>
18.2	The bid security shall be valid for one hundred twenty days from 14 November 2017.
20.3	Each Bidder shall submit <i>one</i> original and <i>two duplicate</i> copies of the first and second components of its bid.
21	<p>The address for submission of bids is Office of the BAC Secretariat, c/o Office of the BAC Chairman, 4<sup>th</sup>Flr., Administrative Bldg., Rizal Memorial Sports Complex, P.Ocampo Sr., St., Malate, Manila.</p> <p>The deadline for submission of bids is 14 November 2017, ffrom 8:00AM to 9:30AM.</p>
24. 1	The place of bid opening is BAC Bidding Room, GrndFlr., Administrative Bldg., Rizal Memorial Sports Complex, P Ocampo Sr., St., Malate, Manila.

	The date and time of bid opening is <b>14 November 2017 at 10:00AM</b> .
24.2	No further instructions.
24.3	No further instruction
27.1	No further instructions.
28.3(a)	The goods are grouped in a single lot and the lot shall not be divided into sub-lots for the purpose of bidding, evaluation and contract award.
28.3(b)	Bid modification is not allowed.
28. 4	No further instructions.
29.2	Only tax returns filed and taxes paid through the BIR Electronic Filing and Payment System (EFPS) shall be accepted.  NOTE: The latest income and business tax returns are those within the last six months preceding the date of bid submission.
29.2 (d)	No other license or permit required.
32.4 (g)	No additional documents required.

**Atty. SANNAH R. FRIVALDO**  
BAC Chairperson

## SECTION V. SPECIAL CONDITIONS CONTRACT

GCC Clause	
1.1(i)	The Procuring Entity is <i>Philippine Sports Commission (PSC)</i>
1.1(j)	The Supplier is <i>[to be inserted at the time of contract award]</i> .
1.1(k)	The Funding Source is  The Government of the Philippines (GOP) under the General Appropriations Fund through the Board Resolution No. 1125-2017 in the amount of Eight Million Six Hundred Eighty Five Thousand Five Hundred Seventy Pesos (₱8,685,570.00).
5.1	The Project Sites are:  Rizal Memorial Sports Complex P. Ocampo Sr. St., Malate, Manila
6.2	The Procuring Entity's address for Notices is:  <i>Office of the BAC Secretariat, c/o Office of the BAC Chairman, 4/F Administration Building, Rizal Memorial Sports Complex P. Ocampo Sr. St., Malate, Manila 525-4933</i>
10.4	The winning bidder/supplier shall deliver the goods specified in Section VI (Schedule of Requirements) and Section VII (Technical Specification) to the Procuring Entity in prime condition.
13.4(c)	Not applicable.
16.1	No further instructions
17.3	No further instructions
17.4	Three (3) months after acceptance by the Procuring Entity of the delivered Goods or after the Goods are consumed, whichever is earlier.
21.1	The period for correction of defects in the warranty period is fifteen (15) days from notice of defect.

## *Section VI. Schedule of Requirements*

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Item Number	Description	Quantity	Total	Delivered, Weeks/Months
1	6 PANS CAPACITY BAIN MARIE WITH SNEEZE GUARD AND TRAY SLIDE Dimensions: 2100mm x 700mm x 850 mmh Specification: 16 GA SS: Top Plate 1 ½ dia SS tube: Upright support Footing: Adjustable Bullet Type Feet Accessories: 1 pc thermostat 2 pcs immersion heater (1.5 w each) 1 pc floatless device with sensor	1 unit		
2	COLD PAN REFRIGERATED Dimension: 900mm x 700mm x 850mmh	1 unit		
3	CASHIER'S TABLE TOP WITH POS Dimension: 800mm x 700mm x 850mmh Specifications: 16 GA (#4 HFL) SS: Top Plate and Backsplash 18 GA (2B FIN.) SS: Stiffeners 20 GA (3\$ HLF) SS: Under shelves 38mm x 38mm SS Tube: Upright legs Adjustable bullet footings	1 unit		
4	4 HOLES SILVER CADDY WITH STAND Dimension: 400mm x 400mm x 400mmh Specification: 16 GA SS: Top 18 GA SS: Body 1 pc Toggle switch 1 pc Carl Rod Heater Pilot Light Red and Green	1 unit		

5	<p>PREP TABLE WITH MID AND BOTTOM SHELF  Dimension: 1500mm x 700mm x 850mm  Specification:  16 GA (#4 HLF) SS: Top Plate and Backsplash  18 GA (2B FIN.) SS: Stiffners  20 GA (#4 HLF) SS: Mid and Under Shelves  38mm x38mm SS tube: Upright legs  Adjustable bullet footings</p>	1 unit		
6	<p>FILLER TABLE  Dimension: 700mm x 700mm x 850mm  Specifications:  16 GA (#4 HLF) SS: Top Plate and Backsplash  18 GA (2B FIN.) SS: Stiffners  20 GA (#4 HLF) SS: Under shelves  38mm x 38mm SS Tube: Upright legs  Adjustable Bullet Footings</p>	1 unit		
7	<p>MICROWAVE  Technical Features:  Cooking Stages: 4  Defrost: Yes, Power level 2  Dimensions: 10-1/8" H x 16-1/4"W x 25-1/2"D  Door Handle: Lift and Pull Handle  Electrical: 1700W, 280-240V, 60Hz, 20 A Single Phase  Exterior Finish: Stainless Steel  Interior Cubic Space: 1.0 Cubic Ft. (28 liters)  Interior Dimensions: 8-1/2"H x 13"W x 15"D  Interior Finish: Stainless steel with sealed-in ceramic shelf  Unit weight: 101 lbs.  Operation: Heavy Duty  Usage per Day: 126-200+ times/day</p>	1 unit		
8	<p>ROLLER GRILLER TOASTER  Dimension: 500mm x 680mm x 460mm  External Dimension: 300 x 335 mm</p>	1 unit		



	Yield: 540 toasts/H Weight: 21 kg Volts:230V			
9	<p>POINT OF SALES SYSTEM</p> <p>The system helps in checking the number of customers, size of purchase, table quantities and table transaction. It must be user friendly. It must contain quick sales entry, sales printing, sales return and multiple payment type. Restaurant table entry with table layout.</p> <p>It should include other functions as inventory, actual purchasing receiving and transferring of products, accounting module, multiple level security, access right, audit trail approval process. It must contain management reporting system with a precise report of minute to minute activity on any specific day. The software program merchant must be reputable in market and must have an outstanding observe information for customer support, automated software updates and technical supports.</p>	1 unit		
10	<p>REFRIGERATED WATER STATION 2 FAUCET</p> <p>Dimension: 700mm x 500mm x 1500mm</p> <p>Operational Characteristics</p> <p>Operating Voltage: 60Hz, 220-230 volts</p> <p>Wattage: 460 watts</p> <p>Refrigeration Characteristics</p> <p>Refrigerant Type: R 134A</p> <p>Compressor Oil Type: POE (Polyester oil)</p> <p>Expansion Device: Capillary Type</p> <p>Initial 2.5 liters of continuous dispensing</p> <p>After 2.5 liters of continuous dispensing</p>	1 unit		
11	Coffee Percolator Table Top 5 gallons	1 unit		
12	2 TANKS JUICE DISPENSER	1 unit		

13	<p>PREPARATION TABLE  Dimension: 1200mm x  700mm x 850mm  Specifications:  16 GA (#4 HLF) SS: Top  Plate and Backsplash  18 GA (2B FIN.) SS:  Stiffners  20 GA (#4 HLF) SS: under  shelves  38mm x 38mm x SS tube:  upright leg  Adjustable Bullet Footing</p>	1 unit		
14	<p>ICE MAKER  Dimension: 762mm x  695mm x 950mm  Specifications:  AC supply voltage:  208/230/60/1 (3 wire with  neutral for 115V)  Amperage: 11A (5min.  freeze at 104°F/WT 80°F  Shape of Ice: Crescent cube  Ice Production per cycle:  14.3 lbs. (6.5 kg) 720 pieces  Water supply temperature:  45-90°F  Water Supply Pressure: 10-  113 PSIG</p>	1 unit		
15	<p>UPRIGHT CHILLER FOR  DRINKS  Dimension: 120mm x  650mm x 2050mm  Capacity: 1040L  No. of Shelf: 10 pieces  Temperature: +1~+10C  Compressor: ½ HP  Refrigerant: R-134a  Electrical: 220v/50-60Hz  Lighting: LED  Controller: Electronic</p>	1 unit		
16	<p>WATER FILTRATION  SYSTEM (INSIDE  KITCHEN, ICE MAKER  AND WATER STATION)  Specifications:  NSF Approved,  computerized control, 0.015  micron rating, 100psi  maximum operating  pressure, 40psi minimum  operating pressure, ultra-  filtration, small footprint,  10gpm, 2 pcs-10gpm UV</p>	1 unit		
17	2 OPEN TOP HIGH PRESSURE			

	<p>Dimension: 120mm x 762mm x 850mm + 240mm</p> <p>Specifications:  16 GA SS: Top Frame, Backsplash, Gutter  18 GA SS: Stiffner  19 GA CRS: Side Insulation Cover  20 GA SS: Apron Body, Control Panel, Drip Pan, 4 pieces adjustable bullet footings</p>			
18	<p>DISH WASHING MACHINE</p> <p>Dimensions: (W x D x H) 635/635/1,480mm  Loading Height: 440mm  Rack Size: 500 x 500mm  Capacity per hour* up to 48 racks  Cycle Times* 75 sec./ 150 sec.  Tank Capacity 21 L  Fresh Water Consumption/Cycle 2.9L  Wash Temperature/Rinse temperature approx. 60°C/82°C  Wash Pump 0.4 KW  Heating Booster/Tank 5.5 (4.1**) KW/2.5KW  Total Loading 6.0 (4.5**)KW  Voltage 400 V/50 HZ/3 (230V/50HZ/1)  Flow Pressure 3-6 Bar  *Hot Water Connection  **230/50/1</p>	1 unit		
19	T & S DECK MOUNTED	2 units		
20	PRE-RINSE FAUCET	2 units		
21	ADDITIONAL RACK FOR MACHINE	2 Units		
22	CHEMICAL FOR THE MACHINE	10 units		
23	<p>COMBI OVEN</p> <p>Self-cooking center with efficiency  Capacity 10 GN 1-4 pans @ 65 deep pans  9 cooking process  Combi steamer function with 5 cooking modes  Core temperature probe with 6 point measurement  Climaplust control humidity measurement and control</p>	2 units		

	'5 Fan Speed HACCP Data Memory			
24	S. SWALL CLADDING Dimensions: 4m x 2m x 1.0thk Specification: Using 304 GA 16 (3HLF) SS Wall Cladding End Cap: Edge Trim Cover			
25	20 QUARTS MIXER Bench Model, Height 737mm Floor Model Height 1,124mm ' Fixed Fixed Speed Plus Stir Speed Gear Transmission 15-minute start timer Ergonomic swing-out bowl Shift on the fly controls Single Point Bowl installation #12 Attachment Hub Stainless Steel Bowl Guard (CE) Rubber Foot Pads 20 quart (19liter) bowl, stainless steel B" Flat Beater, aluminum D" Wire whip Stainless steel "ED" Dough Hook, aluminm Ingredient chute, stainless steel			
26	40 CU. FT CHILLER Dimension: 1320mmw x 760 mmd x 2000mmh Capacity: 1310L No. of Shelf: 8 pieces  Temperature :+1~10C Compressor: 13/8 HP Refrigerant:R-134a Electrical: 220v/50-60Hz Defrost: Off cycle 20'/40'CL: 10/21 Units	1 units		
27	40 CU. FT FREEZER Dimension: 1320mmw x 760 mmd x 2000mmh Capacity: 1310L No. of Shelf: 8 pieces  Temperature :-1~-22C Compressor: ½ HP Refrigerant:R-404a Electrical: 220v/50-60Hz Defrost: heater 20'/40'CL: 10/21 Units			

28	TRENCH DRAIN Dimension: as per actual Specifications: Using SS Flat Angular Bar 1" x 1/2" x 3/16" Thk angular frame SS. GA. 18 304 Body Gutter	1 unit		
29	FOOD PAN'S FULL SIZE	36 units		
30	VOLLRATH FOOD PAN 4" DEEP	36 units		
31	COVER	36 units		

## Section VII. Technical Specifications

Item	Specification	Statement of Compliance
1	6 PANS CAPACITY BAIN MARIE WITH SNEEZE GUARD AND TRAY SLIDE Dimensions: 2100mm x 700mmw x 850 mmh Specification: 16 GA SS: Top Plate 1 ½ dia SS tube: Upright support Footing: Adjustable Bullet Type Feet Accessories: 1 pc thermostat 2 pcs immersion heater (1.5 w each) 1 pc floatless device with sensor	<p>Bidders must state here either "Comply" or "Not Comply" against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of "Comply" or "Not Comply" must be supported by evidence in a Bidders Bid and cross-referenced to that evidence. Evidence shall be in the form of manufacturer's un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidders statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post-qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the provisions of ITB Clause 3.1 (a) (ii) and/or GCC Clause 2.1 (a) (ii).</p>
2	COLD PAN REFRIGERATED Dimension: 900mm x 700mmw x 850mmh	
3	CASHIER'S TABLE TOP WITH POS Dimension: 800mm x 700mmw x 850mmh Specifications: 16 GA (#4 HFL) SS: Top Plate and Backsplash 18 GA (2B FIN.) SS: Stiffners 20 GA (3\$ HLF) SS: Under shelves 38mm x 38mm SS Tube: Upright legs Adjustable bullet footings	
4	4 HOLES SILVER CADDY WITH STAND Dimension: 400mm x 400mmw x 400mmh	

	<p>Specification:  16 GA SS: Top  18 GA SS: Body  1 pc Toggle switch  1 pc Carl Rod Heater  Pilot Light Red and Green</p>	
5	<p>PREP TABLE WITH MID AND  BOTTOM SHELF  Dimension: 1500mml x 700mmw  x 850mmh  Specification:  16 GA (#4 HLF) SS: Top Plate  and Backsplash  18 GA (2B FIN.) SS: Stiffners  20 GA (#4 HLF) SS: Mid and  Under Shelves  38mm x38mm SS tube: Upright  legs  Adjustable bullet footings</p>	
6	<p>FILLER TABLE  Dimension: 700mml x 700mmw x  850mmh  Specifications:  16 GA (#4 HLF) SS: Top Plate  and Backsplash  18 GA (2B FIN.) SS: Stiffners  20 GA (#4 HLF) SS: Under  shelves  38mm x 38mm SS Tube: Upright  legs  Adjustable Bullet Footings</p>	
7	<p>MICROWAVE  Technical Features:  Cooking Stages: 4  Defrost: Yes, Power level 2  Dimensions: 10-1/8" H x 16-  1/4"W x 25-1/2"D  Door Handle: Lift and Pull Handle  Electrical: 1700W, 280-240V,  60Hz, 20 A Single Phase  Exterior Finish: Stainless Steel  Interior Cubic Space: 1.0 Cubic  Ft. (28 lieters)  Interior Dimensions: 8-1/2"H x  13"W x 15"D  Interior Finish: Stainless steel  with sealed-in ceramic shelf  Unit weight: 101 lbs.  Operation: Heavy Duty  Usage per Day: 126-200+  times/day</p>	
8	<p>ROLLER GRILLER TOASTER  Dimension: 500mml x 680mmw x  460mmh  External Dimension: 300 x 335  mm  Yield: 540 toasts/H</p>	

	Weight: 21 kg Volts:230V	
9	<p>POINT OF SALES SYSTEM</p> <p>The system helps in checking the number of customers, size of purchase, table quantities and table transaction. It must be user friendly. It must contain quick sales entry, sales printing, sales return and multiple payment type. Restaurant table entry with table layout.</p> <p>It should include other functions as inventory, actual purchasing receiving and transferring of products, accounting module, multiple level security, access right, audit trail approval process. It must contain management reporting system with a precise report of minute to minute activity on any specific day. The software program merchant must be reputable in market and must have an outstanding observe information for customer support, automated software updates and technical supports.</p>	
10	<p>REFRIGERATED WATER STATION 2 FAUCET</p> <p>Dimension: 700mml x 500mmw x 1500mmh</p> <p>Operational Characteristics</p> <p>Operating Voltage: 60Hz, 220-230 volts</p> <p>Wattage: 460 watts</p> <p>Refrigeration Characteristics</p> <p>Refrigerant Type: R 134A</p> <p>Compressor Oil Type: POE (Polyester oil)</p> <p>Expansion Device: Capillary Type</p> <p>Initial 2.5 liters of continuous dispensing</p> <p>After 2.5 liters of continuous dispensing</p>	
11	Coffee Percolator Table Top 5 gallons	
12	2 TANKS JUICE DISPENSER	
13	<p>PREPARATION TABLE</p> <p>Dimension: 1200mml x 700mmw x 850mmh</p> <p>Specifications:</p> <p>16 GA (#4 HLF) SS: Top Plate and Backsplash</p> <p>18 GA (2B FIN.) SS: Stiffners</p>	



	<p>20 GA (#4 HLF) SS: under shelves  38mm x 38mm x SS tube: upright leg  Adjustable Bullet Footing</p>	
14	<p>ICE MAKER  Dimension: 762mmw x 695mmd x 950mmh  Specifications:  AC supply voltage: 208/230/60/1 (3 wire with neutral for 115V)  Amperage: 11A (5min. freeze at 104°F/WT 80°F)  Shape of Ice: Crescent cube  Ice Production per cycle: 14.3 lbs. (6.5 kg)720 pieces  Water supply temperature: 45-90°F  Water Supply Pressure: 10-113 PSIG</p>	
15	<p>UPRIGHT CHILLER FOR DRINKS  Dimension: 120mmw x 650mmd x 2050mmh  Capacity: 1040L  No. of Shelf: 10 pieces  Temperature: +1~+10C  Compressor: ½ HP  Refrigerant: R-134a  Electrical:220v/50-60Hz  Lighting: LED  Controller: Electronic</p>	
16	<p>WATER FILTRATION SYSTEM (INSIDE KITCHEN, ICE MAKER AND WATER STATION)  Specifications:  NSF Approved, computerized control, 0.015 micron rating, 100psi maximum operating pressure, 40psi minimum operating pressure, ultra-filtration, small footprint, 10gpm, 2 pcs-10gpm UV</p>	
17	<p>2 OPEN TOP HIGH PRESSURE  Dimension: 120mml x 762mmw x 850mmh + 240mm  Specifications:  16 GA SS: Top Frame, Backsplash, Gutter  18 GA SS: Stiffner  19 GA CRS: Side Insulation Cover  20 GA SS: Apron Body, Control Panel, Drip Pan, 4 pieces adjustable bullet footings</p>	
18	DISH WASHING MACHINE	

	<p>Dimensions: (W x D x H) 635/635/1,480mm Loading Height: 440mm Rack Size: 500 x 500mm Capacity per hour* up to 48 racks Cycle Times* 75 sec./ 150 sec. Tank Capacity 21 L Fresh Water Consumption/Cycle 2.9L Wash Temperature/Rinse temperature approx. 60°C/82°C Wash Pump 0.4 KW Heating Booster/Tank 5.5 (4.1**) KW/2.5KW Total Loading 6.0 (4.5**)KW Voltage 400 V/50 HZ/3 (230V/50HZ/1) Flow Pressure 3-6 Bar *Hot Water Connection **230/50/1</p>	
19	T & S DECK MOUNTED	
20	PRE-RINSE FAUCET	
21	ADDITIONAL RACK FOR MACHINE	
22	CHEMICAL FOR THE MACHINE	
23	<p>COMBI OVEN Self-cooking center with efficiency Capacity 10 GN 1-4 pans @ 65 deep pans 9 cooking process Combi steamer function with 5 cooking modes Core temperature probe with 6 point measurement Climaplus control humidity measurement and control '5 Fan Speed HACCP Data Memory</p>	
24	<p>S. SWALL CLADDING Dimensions: 4m x 2m x 1.0thk Specification: Using 304 GA 16 (3HLF) SS Wall Cladding End Cap: Edge Trim Cover</p>	
25	<p>20 QUARTS MIXER Bench Model, Height 737mm Floor Model Height 1,124mm ' Fixed Fixed Speed Plus Stir Speed Gear Transmission 15-minute start timer Ergonomic swing-out bowl Shift on the fly controls Single Point Bowl installation #12 Attachment Hub</p>	

	Stainless Steel Bowl Guard (CE) Rubber Foot Pads 20 quart (19liter) bowl, stainless steel B" Flat Beater, aluminum D" Wire whip Stainless steel "ED" Dough Hook, aluminm Ingredient chute, stainless steel	
26	40 CU. FT CHILLER Dimension: 1320mmw x 760 mmd x 2000mmh Capacity: 1310L No. of Shelf: 8 pieces  Temperature :+1~10C Compressor: 13/8 HP Refrigerant:R-134a Electrical: 220v/50-60Hz Defrost: Off cycle 20'/40'CL: 10/21 Units	
27	40 CU. FT FREEZER Dimension: 1320mmw x 760 mmd x 2000mmh Capacity: 1310L No. of Shelf: 8 pieces  Temperature :-1~-22C Compressor: ½ HP Refrigerant:R-404a Electrical: 220v/50-60Hz Defrost: heater 20'/40'CL: 10/21 Units	
28	TRENCH DRAIN Dimension: as per actual Specifications: Using SS Flat Angular Bar 1" x ½" x 3//16" Thk angular frame SS. GA. 18 304 Body Gutter	
29	FOOD PAN'S FULL SIZE	
30	VOLLRATH FOOD PAN 4" DEEP	
31	COVER	