

MARIANO MARCOS STATE UNIVERSITY
Batac, Ilocos Norte

Schedule of Requirements and Technical Specifications

PR No.: 2020-02-023 (0520644)

Supply, Delivery and Installation of Kitchenwares & Equipment for the SIP HUB Kitchen

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

Item Number	QTY	UNIT	Description	Unit price	Total	Delivered, Weeks/Months
1	1	LOT	Supply, delivery and installation of the following Kitchenwares & Equipment for the SIP HUB Kitchen:			30 days
	1	unit	S/S DISHWASHING SINK 3 COMPARTMENT (20" X 20" X 14" DEEP) Dimension: 2000mmL x 711mmW x 864mmH + 203mmBS Specification: <ul style="list-style-type: none"> • 16 ga s.s. T-304 #4 finish top plate, stiffeners and backsplash; sink bowl size 20" x 20" x 14" deep • 1" s.s. tubular legs bracing • 1 1/2" s.s. tubular legs on adjustable bullet footings • three pcs gooseneck faucet with basket strainer 			
	1	unit	S/S GREASE TRAP, 15GPM Dimension: 457mmL x 381mmW x 305mmH Specification: <ul style="list-style-type: none"> • 18 ga s.s. T-304 body and top cover 			
	1	unit	S/S EXHAUST HOOD CANOPY (BOX TYPE) Dimension: 2493mmL x 914mmW x 610mmH Specification: <ul style="list-style-type: none"> • 20 ga s.s. T-304 hood body and filter holder frame • 22 ga s.s. T-304 filter baffle type • vapor proof lamp w/ off-on toggles switch and complete electrical wiring Note: exhaust ducting excluded			
	1	unit	S/S COMB GRILLER AND GRIDDLE Dimension: 762mmL x 762mmW x 864mmH + 203mmBS Specification: <ul style="list-style-type: none"> • 16 ga s.s. T-304 #4 finish top plate, backsplash and griddle side splash • 20 ga s.s. T-304 2B apron body panel, plain bottom shelf and control panel • 22 ga s.s. T-304 2B drip pan • 3/6" x 1 1/2" m.s single bar burner support • 1/2" s.s. pipe line piping • H-type burner, rectangular top grates with ss shafting grills • gas control knob and complete accessories 			

1	unit	<p>OPEN TOP High Pressure and Low Pressure Burner w/ slotted bottom shelf Dimension: 1219mmL x 762mmW x 762mmH + 305mmBS Specification:</p> <ul style="list-style-type: none"> • 16 ga s.s. T304 #4 finish top plate, backsplash • 20 ga s.s. T-304 2B apron body panel and control panel • 22 ga s.s T-304 2B drip pan • 3/6" x 1 1/2" m.s angle bar burner support • 1/2" pipe gas piping • 1" s.s tubular legs bracing • 1 1/2" s.s tubular legs on adjustable bullet footings • Provided one pc ransome w/ round top grate and ball valve control • Provided one pc P-80 w/ square topgrates and gas valve control • Complete accessories
1	unit	<p>S/S BAINE MARIE w/ Bottom Shelf & Double Over Shelf Dimension: 1500mmL x 711mmW x 864mmH + 610mmBS Specification:</p> <ul style="list-style-type: none"> • Using 16 ga s.s. top plate • 20 ga s.s. water compartment, apron body panel, plain bottom shelf and front panel • 20 ga s.s. T-304 2B plain mid bottom shelves and over shelf • 1-1/2" s.s. tubular legs on adjustable bullet footings • provided two pcs 2500 watts immersion heater • thermostat control, float less relay and buzzer • Includes: full size food pan
1	unit	<p>S/S 2 DOOR UNDERCOUNTER CHILLER w/ Double Overshelf Dimension: 1200mmL x 711mmW x 864mmH + 203mmBS Specification:</p> <ul style="list-style-type: none"> • 16 ga s.s. T-304 #4 finish top late stiffeners • door panel • insulation • 20 ga s.s T304 2B plain double over shelf • two pcs wire shelf and two pcs. perforated shelf • magnetic door gasket, cp door handle and door hinges • equipped with 12CL danfoss compressor blower type evaporator • single phase, 220v, 60Hz, Freon 134A • 1-1/2" tubular dwarf legs w/ adjustable bullet footings • complete accessories
1	unit	<p>4 DOOR UPRIGHT CHILLER/FREEZER Combi Dimension: 121cm x 80cm x 207cm Compressor: 1/2 HP Danfoss 220V 60Hz Controller: Low Chain LF 402-30 Refrigerant: Freon R-404A Temperature: Chiller 5C to 20C Temperature: Freezer -18C to -20C</p>

2	units	S/S PREPARATION TABLE W/ MID & BOTTOM SHELVES Dimension: 1500mmL x 600mmW x 864mmH + 203mmBS Specification: • 16 ga s.s. T-304 #4 finish top plate, stiffeners & backsplash • 20 ga s.s. T-304 2B plain mid and bottom shelves • 1 1/2" s.s. tubular legs on adjustable bullet footings
2	units	S/S SLOTTED RACK 4-LAYERS Dimension: 1200mmL x 508mmW x 1524mmH Specification: • 16 ga s.s. T304 2B slotted frame • 20 ga s.s. T304 2B slotted shelvings • 1-1/2" s.s tubular legs on adjustable bullet footing
1	unit	4 OPEN TOP RANGE W/ OVEN Dimension: 762mmL x 762mmW x 864mmH + 203mmBS Specification: • 16 ga s.s. T-304 #4 top plate and backsplash • 20 ga s.s. T-304 body panel, control panel and outer door panel • 22 ga s.s. T-304 inner lining door panel • 16 ga T-304 inner panel • 3/16" x 1 1/2" m.s ange bar burner support • 1/2" b.i pipe gas line piping • 1" ss tube door handle • 1 1/2" s.s. tubular dwarf legs on adjustable bullet footings • four pcs left and right burner with individual square top grates • one pc. hamshape burner thermostat control and gas control knob
1	unit	Proposed Kitchen Hood Exhaust Blower Centrifugal Blower, Driven by 2hp, 1 phase,
1	set	Electrical control panel and wiring (from motro to control only) for exhaust
1	set	Blower installment (exhaust)
1	lot	Exhaust duct, complete with fiberglass insulation and grilles
1	unit	Proposed Kitchen Hood Fresh Air Blower Centrifugal Blower, Driven by 2hp, 1 phase
1	set	Electrical control panel and wiring (from motro to control only) for fresh air
1	set	Blower installment (fresh air)
1	lot	Fresh Air Duct, Complete with Air Grilles

Name of Company: _____

Signature: _____

Tel/CP No. : _____