

# ANNEX “A”

## Technical Specifications

<p><b>I. Background</b></p> <p>SLSU Main Campus intends to purchase new technical, state-of-the-art hot kitchen hub equipped with bigger and modern equipment for the College of Hospitality &amp; Tourism Management. To be able to improve its delivery of instructions by providing quality equipment to reinforce students learning by bridging theory or concepts to practice. The contract for <b>One (1) Lot SUPPLY, DELIVERY &amp; INSTALLATION HOT KITCHEN HUB</b> shall commence from the date of delivery.</p>			
<p><b>II. Areas Covered/Delivery Requirement</b></p> <p>The goods must be brand-new and of a reputable brand. Refurbished equipment are not acceptable.</p> <p>The supplier shall provide SLSU Main Campus the Goods with the following minimum specifications:</p>			<p><b>Statement of Compliance</b></p> <p><i>(Indicate also the brand name, model and detailed specification with supporting brochure and related literature)</i></p>
Item	Qty.	Minimum Specifications	
		➤ <b>HOT KITCHEN HUB (3m x 2.5m Full Kitchen Hub)</b>	
1	1 unit	<p><b>2 Door Under-counter Chiller</b>                      Dimension: 1200mmL x 600mmW x 864mmH                      Compressor: 1/3 HP DANFOSS, 220V60Hz                      Refrigerant: Freon R134a                      Temperature: +5°C to + 20°C</p>	
2	1 unit	<p><b>4 Open Top Range w/Oven</b>                      Dimension: 762mmL x 813mmW x 864mmH + 203mm                      16 ga. s.s. T-304 #4 top plate &amp; backsplash;                      20 ga. s.s. T-304 body panel, control panel &amp; outer door panel                      22 ga. s.s. T-304 inner lining door panel                      16 ga. T-430 inner panel                      3/6" x 1½" m.s. angle bar number support                      ½"Ø s.s. tubular dwarf legs on adjustable bullet footings                      Four (4) pcs. left &amp; right burner w/individual square top grates                      One (1) pc. Hamshape burner, thermostat control &amp; gas control knob</p>	
3	1 unit	<p><b>S/S Preparation Table w/Mid &amp; Bottom Shelves &amp; Overshelves</b>                      Dimension: 1524mmL x 711mmWx 864mmH + 660mmOS                      16 ga. s.s T-304 #4 finish top plate, stiffeners &amp; backsplash                      18 ga. s.s. T-304 overshelves with 1"Ø s.s. tubular stand                      20 ga. s.s. T-302B plain mid &amp; bottom shelves;                      1½"Ø s.s. tubular legs on adjustable bullet footings</p>	
4	1 unit	<p><b>S/S Sink Table 2 Compartment (20 x 20 x 14" deep)</b>                      Dimension: 1486mmL x 711mmW x 864mmH + 203mmBS</p>	

		16 ga. s.s. T-304 #4 finish top plate, stiffeners and backsplash: Sink bowl size 20" x 20" x 14" deep 1"Ø s.s. tubular legs bracing 1½"Ø s.s. tubular legs on adjustable bullet footings Two (2) pc. Gooseneck faucet with basket strainer	
5	1 unit	<b>4 Door Upright Chiller</b> Dimension: 121cm x 80cm x 207cm Compressor: ½ HP DANFOSS 220V/60Hz Controller: Low chain LF 402-30 Refrigerant: Freon R134a Temperature: chiller +5°C to + 20°C	
6	1 unit	<b>Grease Trap 15gpm</b> Dimension: 457mmL x 381mmW x 305mmH 18 ga. s.s. T-304 body and top cover 20 ga. s.s. T-304 center partition, perforated basket strainer 2"Ø s.s. coupling inlet & outlet drain	
7		➤ <b>DEMO and CIRCULATION AREA 10m x 3m</b> <ul style="list-style-type: none"> <li>• 2.5m x 1m Granite demo table top</li> <li>• 3 burner top w/under table oven storage/drawer for kitchen tools</li> <li>• 1 preparation sink w/water faucet</li> </ul>	
8	1 unit	<b>4 Door Upright Freezer</b> Dimension: 121 cm x 80cm x 207 cm Compressor: ½ HP DANFOSS 220V/60Hz Controller: Low chain LF 402-30 Refrigerant: Freon R404A Temperature: 18°C to + -20°C	
9	1 unit	<b>Grease Trap 15gpm</b> Dimension: 457mmL x 381mmW x 305mmH 18 ga. s.s. T-304 body and top cover 20 ga. s.s. T-304 center partition, perforated basket strainer 2"Ø s.s. coupling inlet & outlet drain	
<b>III. Terms of Technical Support</b>			
1	The Supplier shall provide 24/7 telephone, e-mail, chat, and remote technical support services covering all Goods with a two-day response time from SLSUs posting of support request.		
2	The Supplier shall provide next-business-day onsite support for technical issues not resolved through the actions described in the preceding paragraph. Hardware defects/errors in any component of the Goods shall automatically require onsite support.		

<b>IV. Delivery and Retrieval</b>		
1	The Supplier shall deliver the goods within <b>thirty (30) calendar days</b> from the receipt of the Notice to Proceed.	
2	The Supplier shall replace Goods found to have satisfactory defects immediately inclusive of cost of replacement/repair.  In case replacement or repair will take longer than five (5) working days, the Supplier shall provide a temporary replacement unit of equal capability and features as the item to be replaced/repared.	
<b>V. Terms of Payment</b>		
1	All payments shall be inclusive of Value-Added Tax (VAT) and other lawful charges.	
<b>VI. Miscellaneous</b>		
1	The Supplier shall agree with the definitions and terms found in the General Conditions of Contract (GCC) and Special Conditions of Contract (SCC) contained in the Philippine Bidding Documents for Procurement of Goods issued by the Government Procurement Policy Board (GPPB).	

**Note:**

Bidder must state compliance to each of the provisions in the Terms of Reference/Technical Specifications, as well as to the Schedule of Requirements. The STATEMENT OF COMPLIANCE must be signed by the authorized representative of the Bidder, with proof of authority to sign and submit the bid for and in behalf of the Bidder concerned. If the Bidder is a joint venture, the representative must have authority to sign for and in behalf of the partners to the joint venture.

**Conformé:**

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[Signature/s]  
[Name of Bidder's Authorized Representative/s]

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[Position]

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[Date]