



**REQUEST FOR QUOTATION (RFQ)**  
**(ALL ENTRIES ARE MANDATORY)**

Name of Owner/ Corporation/ Cooperative/ Agency: \_\_\_\_\_

Name of Business : \_\_\_\_\_

Address: \_\_\_\_\_

Email address: \_\_\_\_\_ Telephone No. \_\_\_\_\_

QUOTATION NO. 679

DATE: APP. 27 2026


P.R. NO. : 2026-01-IGF-303

ABC: Php. 250,000.00

FUND SOURCE: IGF

The Benguet State University through its Bids and Awards Committee will undertake CUP for the item/s listed below under the following terms and conditions:

- All entries must be written legibly and accurately.
- Delivery period is within 30 calendar days.
- Warranty period shall be for a minimum of three months, in case of expendable supplies, and a minimum of one year in case of non-expendable supplies from date of acceptance by the University.
- Price validity shall be for a period of 45 calendar days.
- Compliance with specifications: Kindly specify in the column provided below whether the offer fully complies with the specifications or a counter offer.
- Deadline of submission of quotation is on or before 5:00 pm of May 9, 2026. Offers may be submitted in sealed or open quotation in person, or through facsimile (074-661-1839) or email (procurement@bsu.edu.ph)**
- The item/s shall be procured by: / **a) line item;** / **b) lot;** / **c) sub-lot**
- Business Permit Number : \_\_\_\_\_, date of issue: \_\_\_\_\_, place of issue: \_\_\_\_\_, date of OR : \_\_\_\_\_ for the payment of renewal).
- \* PhilGEPS Registration Number: \_\_\_\_\_

  
**JOSEL M. FLORENTIN**  
 Chairperson, BAC (Goods & Services)

College/Dept./Office: **CHET**

Item No.	Qty	Unit	Item	Technical Specifications (Brand and Model)		ABC	Unit Cost	Total Cost
				COMPLY	COUNTER OFFER			
1	1	unit	<b>BOTTOM FREEZER Refrigerator:</b> Multi-door type. Gross Capacity of at least Gross Capacity 14.3 cu.ft. / 404 liters. Net Capacity of at least Net Capacity 12.8 cu.ft. / 362 liters. Net Fridge Size of at least 237 liters. Net Freezer Size 125 liters. Gross Weight at least 94.0 kg. Net Weight of at least 86.0 kg. Package Dimension at least (WxHxD) 857 x 1895 x 665 mm. Unit Dimension at least (WxHxD) 790 x 1800 x 620 mm. Product Description: High Resistant Tempered Glass Door, Scratch Resistant, Easy to Clean, No Frost, Smart AI Dual Inverter (Inverter Compressor + Inverter Fan), Higher EEF with 4 Energy Rating, LED Touch Panel, Door Alarm on both Fridge and Freezer, Power Memory Off, R600a Refrigerant / 66 g, LED Light. With Standard industry warranty on parts and services. See attached sample			50,000.00		
2	1	unit	<b>GAS RANGE w/ OVEN:</b> 30 Inch; 6 burners, at least (5k, 8k, 9.5k, 15k and 18k) and removable griddle; w/ Storage Drawer; at least 5.8 Cu. Ft. Oven Capacity. At least 150°F to 550°F (65°C to 288°C), with high-performance units reaching up to 600°F. For high-volume cooking, the oven should have a rapid recovery time and operate effectively around 300°F–450°F. Specifications Key Features: Item at least (Height 85 cm, Width 60 cm, Depth 60 cm).			50,000.00		

		<p>Number of Cavities: 1. Main Cavity oven type. Multi-functional display type. Animated LED screen steam-cleaning. SteamShine door opening type. Drop-down colour. Stainless steel hop type. Gas burner configuration. FOUR GAS BURNERS. High efficient gas burners. Main cavity functions: Defrosting, Fan assisted, Conventional Cooking, Pizza Cooking, Multi-dimensional Cooking, Electric grill, Fan heating, Fan grilling, Top-heat with fan, Eco Fan-heating, Warm keeping, Bottom heating.</p> <p>Main Cavity Heat Source: Electric Installed and Gas Type LPG. Electric Power: 220 VAC. 6-level Side Racks Cavity Colour. Black Enamel. Bottom Compartment Type. Metal Storage Drawer. Number of Standard Trays-1. Number of Deep Trays-1. Number of Standard Wire Racks-1. Type of Illumination: Halogen Illumination. Soft Close Door: InDoor Cooking Guide, Removable Door Glass. SIX LEVEL Side Racks. Clear view of what's happening insideWant to see how your cooking is going but don't want to open the door and lose the heat inside? helps you see all your oven's cavity, so you can keep an eye on your culinary creations with the door firmly shut. Telescopic Shelves. Safe &amp; easy-pull-out trayif you find yourself struggling to get that heavy dish out of the oven, will make your life easier. Its runner system lets you pull out the shelf all the way out (or 2/3 of it, for partial Telescopic version) of the oven while supporting your dish. High Efficiency Gas Burner. Faster &amp; more efficient cooking with special burner designDon't let a busy day cost you a healthy meal. Now you can cook every meal faster and more efficiently on the hob. s use less gas and cook more quickly than standard burners. So even when you're short on time, you can put your favourite meals on the table fast.</p> <p>Gas Safety. Automatic gas cut-offit's easy for a flame to go out when you're not around, unleashing dangerous gas into the house. The feature will detect when a burner flame is extinguished by an over-boiling pot or a gust of wind, and shut off the gas supply. No leaks, no worries. With Standard industry warranty on parts and services. See attached sample.</p>			
3	1 unit	<p><b>Espresso Machine</b>  Specs: Machine Type: Dual boiler, single group, Power: at least 1300W, Voltage: 220V-240V 50-60Hz / 100V-120V 60Hz, Portafilter Size: at least 58 mm, Boiler Materials: Brass (coffee), Copper (steam), Coffee Boiler Volume: at least 300 ml / 12 oz, Steam Boiler Volume: at least 1000 ml / 35.1 oz, Water Reservoir Capacity: 2.0 liters, Temperature Control: Dual PID controllers, Steam Wand: Traditional, articulating, Cup Warmer: Yes, Warm-Up Time: at least 15 minutes, Width: at least 250 mm, Depth: at least 420 mm, Height: at least 390 mm, Weight: at least 20 kg</p>		150,000.00	

		<p>DESCRIPTION: single group espresso machine equipped with digital display, dual boilers, two PID controllers and soft infusion technology. FEATURES Dual Boiler Technology. Two independent boilers, both equipped with a PID system. PID. Electronic control over water temperature in coffee boiler and steam boiler, via internal PID offering extremely precise temperature stability. Temperature Regulation. The temperature of water for coffee and steam can be adjusted easily via the display buttons. Pressure Gauge. The professional pressure gauge indicates the pressure of the coffee boiler in real time. Soft pre-infusion. By activating the soft pre-infusion function, water at reduced pressure from the coffee boiler is gently distributed to the coffee panel.</p> <p>This function, with adjustable duration from 0 to 6 seconds, allows the coffee panel to be prepared in the best possible way and promotes a smooth and efficient extraction, i.e. capable of preserving and enhancing the sensory characteristics of each type of blend or single-origin coffee.</p> <p>Included accessories: cleaning tablets, tamper, tamper mat, brush, knock-box, milk pitcher, espresso funnel. <i>With Standard industry warranty on parts and services. See attached sample.</i></p>			
		<b>TOTAL</b>		<b>250,000.00</b>	

Counter offers:

Delivery Period: \_\_\_\_\_  
Warranty: \_\_\_\_\_  
Price Validity: \_\_\_\_\_

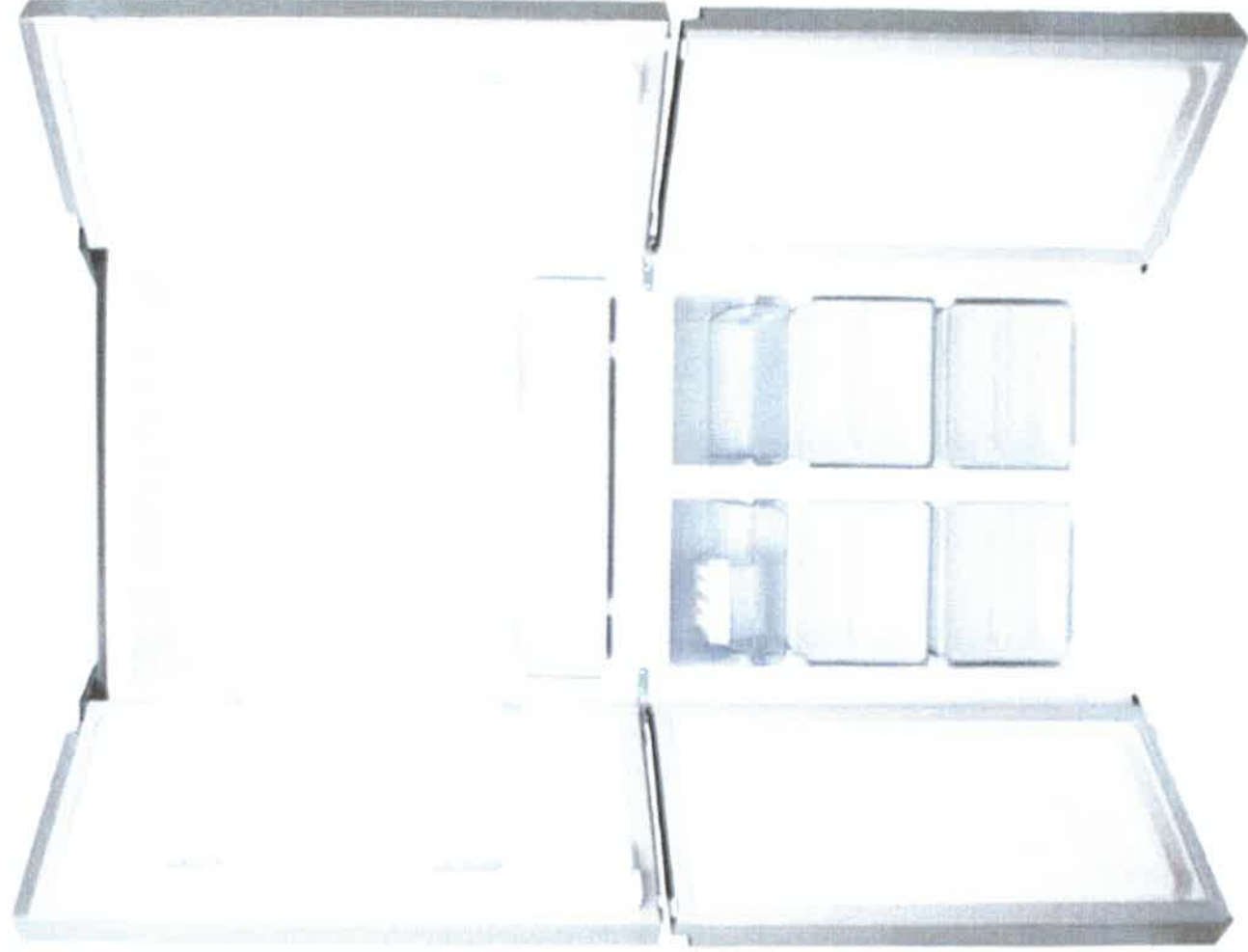
We hereby submit our quotations, accept the general conditions for the above items and be bound by our offer.

\_\_\_\_\_  
Signature over Printed Name Date and Time of Receipt of RFQ

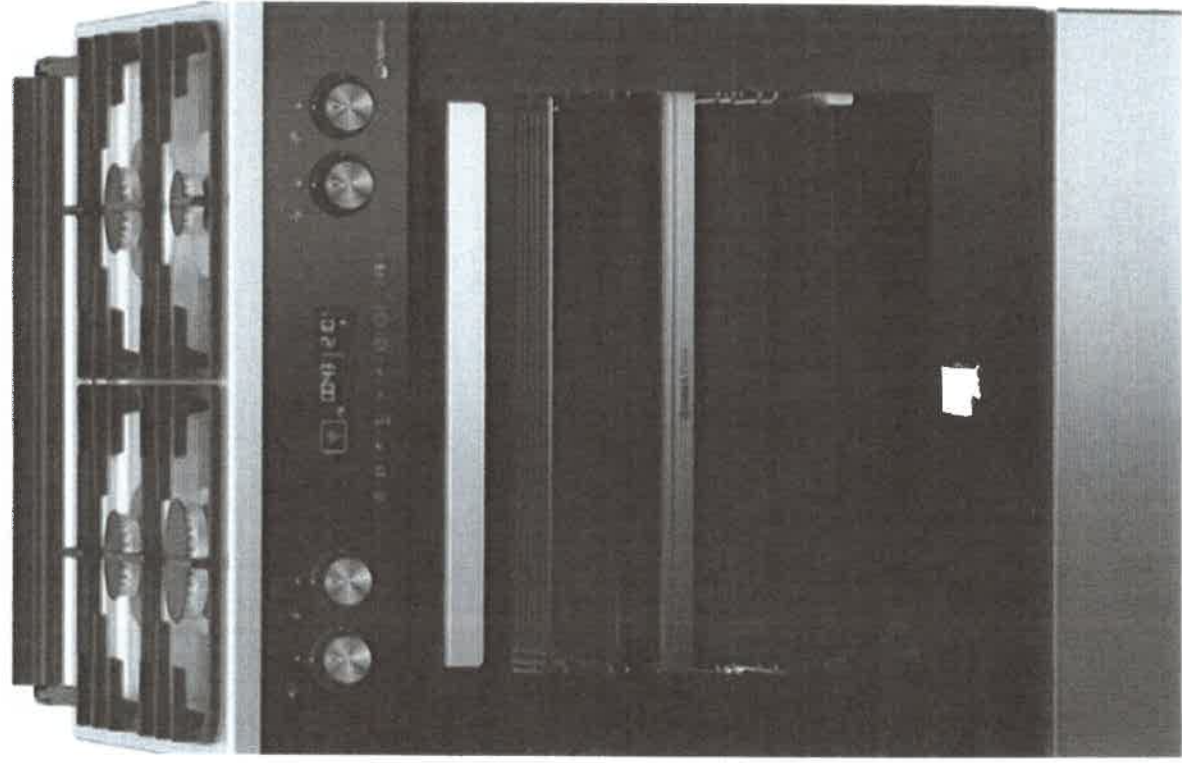
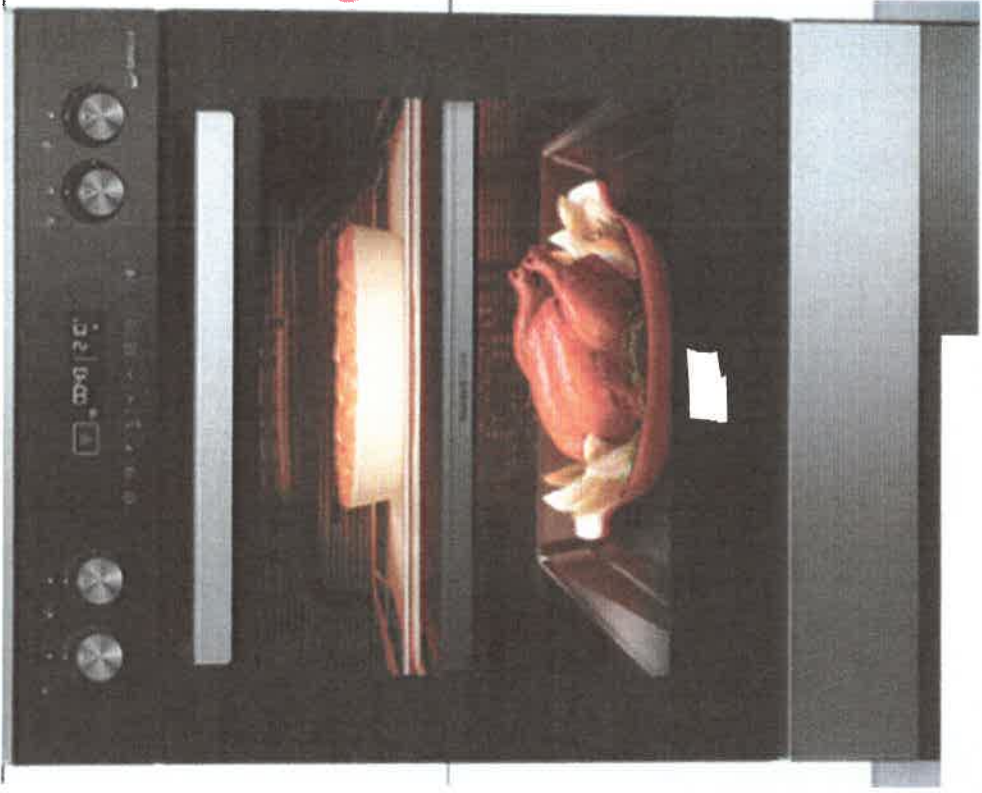
\* Not a ground for disqualification for failure to indicate but required as a condition for award.

RFQ 679  
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**BOTTOM FREEZER**

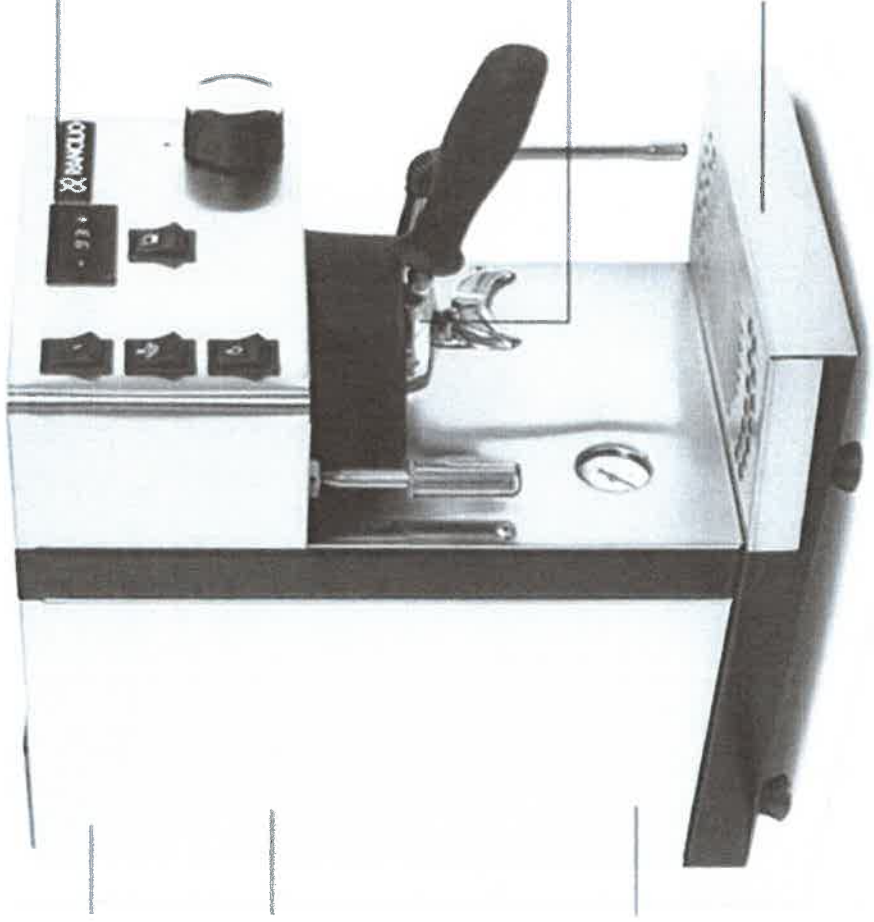
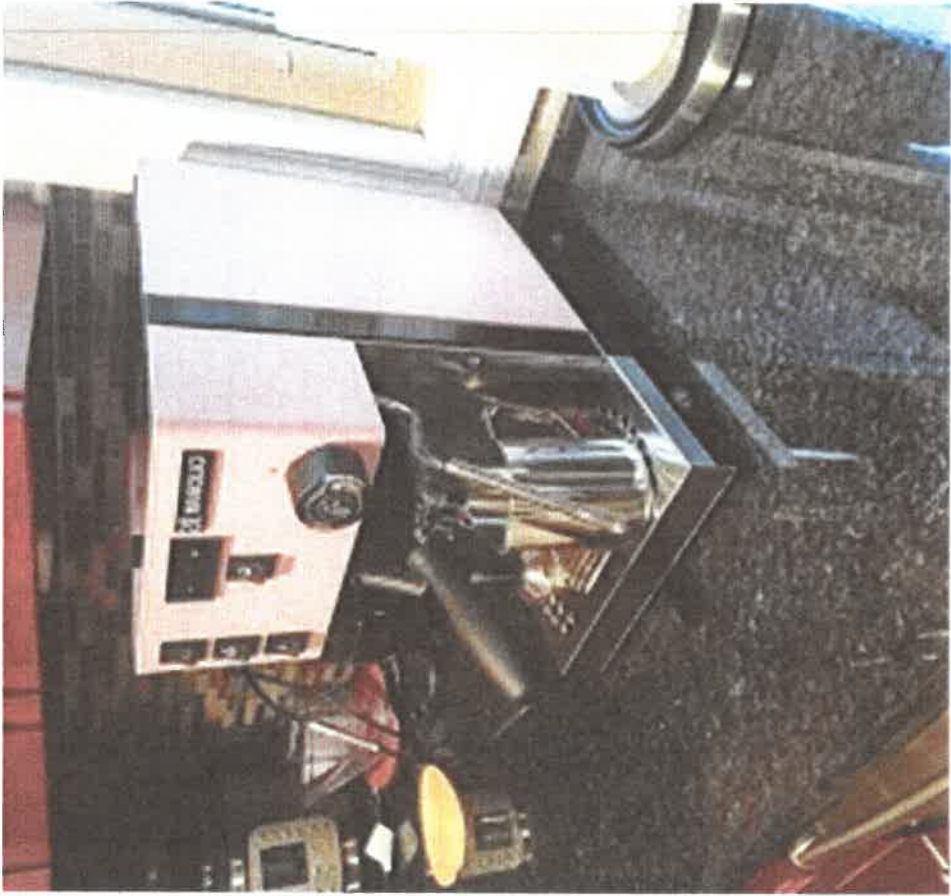


**GAS RANGE**



PHO 679

**ESPRESSO MACHINE**



1000 679