

## Amendment № 1

### To Request For Quotation

Date:	January 22, 2021
Regarding:	RFQ/005/21 – Supply of equipment (bakery, pasta production) to Karakalpakstan, Kashkadarya, Fergana and Syrdarya regions


This Amendment is submitted to RFQ/005/21 announced on January 21, 2021 for Supply of equipment (bakery, pasta production) to Karakalpakstan, Kashkadarya, Fergana and Syrdarya regions.




The following changes of the solicitation should be read in the following edition:




#### 1. RFQ reference:

RFQ/005/21 – Supply of equipment (pasta production) to Syrdarya region

#### 2. Annex 1 SCHEDULE OF REQUIREMENTS/«Technical Specifications for Goods»:

Item No	Minimum technical requirements	Unit	Quantity
1	<p><b>ELECTRIC FRYER CABIN</b></p> <p><b>Main characteristics</b></p> <ul style="list-style-type: none"> <li>• <b>Power: 220 V or 380 V</b></li> <li>• Power 4.8 kW</li> <li>• Number of cameras (pods) 1</li> <li>• Chamber dimensions not less than 500x500x250 mm</li> <li>• Format of containers baking sheets not less than 490x490 mm</li> <li>• Temperature range up to 270 ° C</li> <li>• Warm-up time 30 min.</li> <li>• Separate adjustment of the power of the upper and lower heating elements</li> <li>• The body is made of stainless steel, the inside of the oven is made of carbon steel, the stand, side and back walls are made of painted metal.</li> <li>• Supplied with baking trays</li> <li>• Temperature control range: 30-40 ° C</li> </ul> <p>Warranty: at least 12 months.</p>	 <p>pcs</p>	4

2	<p><b>DOUGH PROOFING CABIN</b></p> <ul style="list-style-type: none"> <li>• For proving dough pieces, during which the dough increases in volume and acquires a flat surface, its porosity is restored.</li> <li>• Air heater with step power control,</li> <li>• Tank for water to create the necessary humidity inside the cabinet.</li> <li>• Specifications</li> <li>• Management - mechanical</li> <li>• Rated power consumption - no more than 2 kW</li> <li>• <b>Power - 220 V or 380 V</b></li> <li>• Weight - no more than 150 kg</li> <li>• The time for heating the air inside the chamber to a temperature of 40 ° C - no more than 30 minutes</li> <li>• Working temperature 30-60 ° C</li> <li>• Number of levels - at least 6</li> <li>• Warranty period - not less than 12 months</li> </ul>	 <p>pcs</p>	4
3	<p><b>KNEADING MACHINE</b></p> <ul style="list-style-type: none"> <li>• for kneading various types of dough,</li> <li>• Ideal for soft doughs such as bread, pizza and thin cakes.</li> <li>• HOURLY PRODUCTION at least 48 Kg / h • The body is covered with paint, resistant to mechanical stress;</li> <li>• parts in contact with food (bowl, spiral) are made of stainless steel;</li> </ul> <p>Additional equipment:</p> <ul style="list-style-type: none"> <li>• mechanical timer,</li> <li>• motor overload protection, stainless steel mesh cover, wheel height.</li> <li>• QUANTITY OF TEST PER CYCLE 16 Kg</li> <li>• NUMBER OF SPIRAL SPEEDS 80 rpm</li> <li>• <b>Power: 220 V or 230V / 1N / 50Hz or 380 V</b></li> <li>• SIZES not more than 400x600x560h (mm)</li> </ul> <p>Warranty: at least 12 months.</p>	 <p>pcs</p>	4
4	<p><b>BREAD FORM</b></p> <p>for baking bakery products.</p> <p>Specifications:</p> <ul style="list-style-type: none"> <li>• Bread form 1-section thick-walled cast</li> <li>• Material: food grade aluminum</li> <li>• High impact aluminum alloy</li> </ul> <p>Processed edge, no shells and inclusions</p>	 <p>pcs</p>	200

5	<p style="text-align: center;"><b>PASTA PRESS</b></p> <ul style="list-style-type: none"> <li>• for continuous kneading of dough, shaping, cutting and automatic drying of pasta from flour of any wheat varieties: hard and soft, fine and coarse grinding, semolina and their mixture.</li> <li>• The press can be used autonomously and as part of a line for the production of pasta, together with a drying cabinet (DRYING CABINET SHS-1).</li> <li>• The press is designed to provide raw or dry (as part of a line) pasta to several outlets or catering establishments.</li> <li>• Capacity of bunkers for flour, kg: bottom not less than 5, top not less than 4-5;</li> <li>• Electric motor power, kW 4;</li> <li>• Power of the drying fan, W 30;</li> <li>• <b>Power supply: voltage, V 380,</b></li> <li>• frequency, Hz 50,</li> <li>• Water consumption for cooling - no more, l / min. 3 - 5;</li> </ul> <p>Warranty: at least 12 months.</p>	 <p style="text-align: center;"><i>pcs</i></p>	1
6	<p style="text-align: center;"><b>DRYING CABIN</b></p> <ul style="list-style-type: none"> <li>• for drying pasta from an initial moisture content</li> <li>• The cabinet can be used for drying vegetables and fruits.</li> </ul> <p>Drying capacity -</p> <ul style="list-style-type: none"> <li>• up to humidity 20%, not less, kg/h 30;</li> <li>• Drying duration, min, no more than 60;</li> <li>• <b>Power supply: Voltage, V 380;</b></li> <li>• Trays are included with the cabinet</li> </ul> <p>Warranty: at least 12 months.</p>	 <p style="text-align: center;"><i>pcs</i></p>	1
7	<p style="text-align: center;"><b>PACKAGING EQUIPMENT</b></p> <ul style="list-style-type: none"> <li>• Filling and packaging machine for automatic process of filling (by weight) of any bulk and difficult-to-flow products (cereals, chips, pasta, corn sticks, ice) and packing them in polymer soft packages, in the form of a pillow (standing bag)</li> <li>• <b>Power, V/Hz - 380/50</b></li> <li>• Consumption kW / hour - 2-2.4</li> <li>• Length / Width / Height (not more than), mm 2000/1500 / 2500-2500</li> <li>• Weight (not more), kg 550</li> <li>• Productivity (max.), Pack./hour 600-2700</li> <li>• Dosage range, g 20-2000</li> </ul>	 <p style="text-align: center;"><i>Pcs</i></p>	1

3. ANNEX 1: SCHEDULE OF REQUIREMENTS / Delivery Requirements / «Exact Address(es) of Delivery Location(s):

Navruz Street, 3, Syrdarya district, MFY "Shirin", Syrdarya region, Uzbekistan

4. ANNEX 1: SCHEDULE OF REQUIREMENTS / Delivery Requirements / Table. Information on the delivery of equipment and furniture in the context of names, regions and quantity:

**Table. Information on the delivery of equipment and furniture in the context of names, regions and quantity.**

№	Title	Total quantity of equipment	Quantity and name of equipment to be delivered to Syrdarya region
			Pasta production*
1.	Electric fryer cabin	4	4
2.	Dough proofing cabin	4	4
3.	Kneading machine	4	4
4.	Bread form	200	100
5.	Pasta press	1	1
6.	Drying cabin	1	1
7.	Packing equipment	1	1
	Total	215	5

\* The supplier shall install only of pasta press, drying cabin and packing equipment (items 4, 5, 6) for pasta production spot at the following address: **Syrdarya region, Syrdarya district, MFY "Shirin", Navruz street, building 3**

5. ANNEX 3: TECHNICAL AND FINANCIAL OFFER – GOODS / the following table:

<b>Currency of the Quotation:</b> Click or tap here to enter text.					
<b>INCOTERMS:</b> Click or tap here to enter text.					
Item No	Description	UOM	Qty	Unit price	Total price
1.	Electric fryer cabin	pcs	4		
2.	Dough proofing cabin	pcs	4		
3.	Kneading machine	pcs	4		
4.	Bread form	pcs	200		
5.	Pasta press	pcs	1		
6.	Drying cabin	pcs	1		
7.	Packing equipment	pcs	1		
Total Price					
Transportation Price					
Insurance Price					
Installation and Training Price for pasta press, drying cabin and packing equipment (items 5, 6, 7)					
VAT (if applicable)					

Other Charges (specify)	
<b>Total Final and All-inclusive Price</b>	

6. All Amendments to the RFQ/005/21 are an integral part of it, and all participants must comply with the requirements stipulated by such additions. Any deviation from the claims made by amendments to this RFQ may result in consideration of the quotation as not meeting the requirements and withdrawing from further evaluation.

7. All other terms and conditions of the RFQ/005/21 remain unchanged.