



P.O. Box 9, Koror
Republic of Palau
PW 96940
Tel: (680) 488-2470
Fax: (680)488-2447

PUBLIC NOTICE

The public is hereby informed that the Palau Community College (Cafeteria) will be accepting sealed proposal from interested business /companies to supply **One (1) Heavy Duty Gas Range and Three (3) Heavy Duty Electric Range, including the installation and maintenance works for these items.** Specification will be available on June, 8, 2021 and interested companies/businesses may obtain copies of specification by contacting Ms. Uroi N. Salii, Director of Finance at the address noted in the bottom of this notice.

Request for Proposal No: **2021 – RFP - 003**

Public Notice: June 8, 2021 – July 20, 2021

Bidding Period: June 8, 2021 – July 20, 2021

Opening Date: July 21, 2021

Time: 10:00am

Place: Palau Community College - Business Office

Proposals or offers may be submitted to Palau Community College located in Medalaii, Koror. It can also be sent either electronically or mailed to the address noted below. Request for Proposal Number must be clearly marked on the outside of the envelope.

Director of Finance reserves the right to extend the opening date and also reserves the right to cancel or modify this notice and the offering in any manner.

Palau Community College
Administration & Finance Department
P.O. Box 9
Koror, Palau 96940
Ph. (680) 488-2471
Fax. (680) 488-2447
E-Mail: usalii@palau.edu

REQUEST FOR PROPOSAL

The Director of Finance is accepting sealed proposal at Palau Community College, in Medalaii, Koror for **One (1) Heavy Duty Gas Range and Three (3) Heavy Duty Electric Range including the installation and maintenance works for these items**

RFP No.: 2021-RFP-003

Issue Date: June 8, 2021

Deadline: July 20, 2021

Opening Date: July 21, 2021

Opening Place: Palau Community College - Business Office

Time: 10:00 am

Palau Community College will select the bid that best meets its requirement. Cost will not be the sole criteria for selection and award. Discussion shall be conducted with those responsible offerors whose bids are determined by the Director of Finance to have a reasonable chance of being selected for award. These discussions shall be conducted for the purpose of obtaining clarification from the offeror on the bids and to ensure full understanding of, and responsiveness to the requirements of the request for bid. The offeror shall be accorded fair and equal treatment with respect to any opportunity or discussion and revision of bids and such revisions may be permitted after submission and prior to award for the purpose of obtaining the best final offer. In conducting discussions, there shall be no disclosure of any information derived from proposals submitted by competing offerors.

Award shall be made in writing to the responsible offeror whose proposal is determined to be the most advantageous to the College, taking into consideration price and delivery, product availability, quality and quality of the product to be offered, maintenance, warranty, related business experience and other relevant factors set forth in the proposal. The Director of Finance reserves the right to reject any or all offers for any reason and to waive any defects in the said RFP's if in its sole opinion it would be in the best interest to do so and reserve the right to award said Proposal/Bid either separately or on its entirety.

These specifications have been written to describe minimum acceptable equipment/supplies and performance requirements to be supplied. Reasonable test may be conducted upon delivery before acceptance. The successful offeror/bidder shall furnish all necessary and desirable information and instructions for proper operation of the equipment/supplies. Should any bidder/offeror have deviations from these specifications and can not meet every requirement of the specifications, he shall indicate such in the column provided for, explaining the deviations. Failure to do so will cause the bid to be rejected as non-responsive.

For the convenience of off-island vendors, copies of each bid/offers may be faxed or mailed to our address. .

If you need additional information regarding this request for bid, contact Ms. Uroi N. Salii, Director of Finance.

Regards,

Uroi N. Salii,

Director of Finance
Administration & Finance Department

SUBMITTED BY: _____

- CORPORATION
- PARTNERSHIP
- PROPRIETORSHIP

Person to contact for additional information on this submittal:

Name: _____
Address: _____
Phone: _____
Email: _____

The undersigned, as bidder, declares that he has carefully read the bid requirements; that he has thoroughly examined all the contract documents for the bid requirements, and that this proposal is in all respects fair and without fraud; that it is made without collusion with any official or employee of Palau Community College and that the proposal is made without any connection with any person making another proposal on this contract.

The bidder further declares that he has satisfied himself as to the quantities of materials and equipment, including the fact that the description of the equipment included herein is brief and is intended only to indicate the general nature of the equipment and to identify the said quantities with the detailed requirements of the contract documents; that this proposal is made according to the provisions and under the terms of the contract, which documents are hereto attached and are hereby made a part of this proposal.

IMPORTANT: The Director of Finance reserves the right to award one or more bid items to one or more bidders, or any combination of bid items to one or more bidders. Bidders may submit a separate price for each separate bid item, as well as a combined price, contingent on the award of all bid packages to the bidder.

- Payment terms: NET 30 DAYS.

Total Offer: \$ _____

Bid Specifications

1. 1 each Heavy Duty Gas Range

- a) U.S. Range C836-1 LP Cuisine Series
- b) 36" wide griddle top with 1" thick steel plate
- c) Stainless steel front rail with position adjustable bar
- d) Stainless steel front and sides
- e) Standard oven with thermostatic controls
- f) 6" chrome steel adjustable legs
- g) Chrome plated rack with 4 positions, 1 per oven
- h) 6" high stainless steel backguard
- i) 130,000 BTU
- j) CSA Flame
- k) CSA Star
- l) NSF

2. 3 each Heavy Duty Electric Range

- a) U.S. Range 36ER38 36E Series
- b) 36" griddle plate controlled by thermostat controls
- c) Stainless steel front, sides, and front rail
- d) 3" high stainless steel vent raiser
- e) Heat resistant, cool to touch oven door handle
- f) Standard oven with thermostatic controls
- g) 6" adjustable chrome plated legs
- h) Chrome plated, 4 position removable rack guides with oven rack
- i) 21.5kW
- j) cCSAus
- k) NSF

3. Installation of these items