



July 12, 2021

## Bid Bulletin No. 2


<b>Name of Project:</b>	<b>2021-08G: ACQUISITION OF EQUIPMENT FOR THE BASC MINI FOOD INNOVATION CENTER (FIC)</b>
<b>ABC: ABC-Php1,000,000.00</b>	

This Bid Bulletin No. 2 is issued to modify or amend items in the Bidding Documents for the above cited project. This shall form an integral part of the said Bidding Documents. The changes in the technical description shall also apply to the Schedule of Requirements and Price Schedules found in the Bidding Documents

### *Section VII. Technical Specifications*

Item	From	To
1	Vacuum Fryer -one vessel fryer with spinner - Operating Temperature: Minimum of 80°C - Operating Pressure: Minimum of 0.09MPa - Heating System: High Pressure LPG Burner with Solenoid Valve Integrated to Digital Temperature Controller - Vessel Volume: Minimum of 20L of Frying Oil - Process Instrumentations: Digital Temperature Controller, Vacuum Gauge and Type K Thermocouple - Capacity: up to 10kg Sample - With after sales services and warranty	Vacuum fryer Minimum of one (1) vessel fryer with spinner  preferably with cooling tower -Operating Temperature: Minimum of 80°C  -Operating Pressure: Minimum of 0.09MPa vacuum -Single phase -Heating System: High Pressure LPG burner  -Vessel Volume: Minimum of 20L of frying oil  -Process Instrumentations: Digital Temperature Controller, and Vacuum Gauge  -Capacity: up to 10 kg sample -with aftersales service -minimum of one (1) year warranty -inclusive of training to end-user

For the guidance and information of all concerned.

  
**RONALD REAGAN T. ALONZO, Ph.D.**  
 BAC Chairperson