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Republic of the Philippines
CAMARINES NORTE STATE COLLEGE

F. Pimentel Avenue, Brgy. 2, Daet, Camarines Norte - 4600, Philippines

OFFICE OF THE BAC CHAIRPERSON

December 3, 2024

ADDENDUM NO. 1
Series of 2024

Supply and Delivery of Automatic Vacuum Fryer for the Queen Pineapple Powder Juice Project, Camarines Norte State College, Daet, Camarines Norte

This Addendum No. 1 for the project, **Supply and Delivery of Automatic Vacuum Fryer for the Queen Pineapple Powder Juice Project, Camarines Norte State College, Daet, Camarines Norte.**

It is being issued in accordance with the Revised IRR of R.A. 9184 specifically Section 22.5.2. and 22.5

This is to inform you of the revised Section VI specifically on the specification of the equipment that the end-user needs and was discussed during the pre-bid conference.

This Addendum shall form integral part of the Bid Documents.

MC
MARIA CRISTINA C. AZUELO, Ph.D.
BAC CHAIRPERSON

Bidders:

Name and Signature _____

Section VI. Schedule of Requirements

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Item Number		Qty.	Unit	Total	Delivered, Weeks/Months
1	Vacuum Fryer Specifications:	1	unit	1,300,000.00	Within 90 days from the receipt of the Notice to Proceed
	Capacity: at least 10kg/batch) Machine dimensions: as per design Frying tank stainless steel 304 mirror brushed Oil stage tank dimensions: as per design, stainless steel 304 Oil pipe material stainless steel 304 brushed pipe Frame material assembly: stainless steel 304 Material basket size: at least 300x250mm Power supply: 220v – 240v Single Phase or Three Phase with Phase Converter (specs as per design) Rotation mechanism Mechanical seal + oil seal Multi-layer De-oiling speed: as per design Variable frequency adjustable Heating method: Electric heating Vacuum pump configuration: as per design Oil pump power: as per design De-oiling motor: as per design Temperature control method Automatic temperature control				
	Electronic control configuration Fully automatic using PLC with HMI touchscreen control module/panel Cooling method: as per design				