



Republic of the Philippines
BENGUET STATE UNIVERSITY
 La Trinidad, Benguet

PURCHASE ORDER

Supplier: INFRAMATECH HARDWARE TOOLS AND EQUIPMENT TRADING	P.O No.: 2026-06-1GF - 208
Address: Atayan, Balili, Mankayan, Benguet	Date: 6/3
Tin:	Mode of Procurement: SVP
	PR No.: 2026-01-1GF-303

Gentlemen:
 Please furnish this Office the following articles subject to the terms and conditions contained herein:

Place of Delivery: **BSU SPMO/CHET**
 Delivery Term: **FOB DESTINATION**
 Payment Term: **within 30 days after complete delivery**

Item no.	Stock/Property No.	Unit	ITEM	Quantity	Unit Cost	Amount	END-USER
1		unit	<p>GAS RANGE w/ OVEN La Germania, 5 Gas Burners, Stainless Steel, Gas Grill with rotisserie: 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).</p> <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.</p> <p>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 & easy-pull-out trayif you find yourself struggling to get that heavy dish out of the oven, will make your life easier.</p> <p>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 & 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>	1	45,000.00	45,000.00	JAO-JAO A. SOMYDEN End-user

