

**TENDER DOCUMENT FOR SUPPLY OF EQUIPMENTS**  
**FOR DEPARTMENT OF FOOD TECHNOLOGY**

**TERMS AND CONDITIONS:**

1. The sealed envelope superscripted as “**TENDER FOR DEPARTMENT OF FOOD TECHNOLOGY**” should be addressed to Assistant Registrar (Estates), Islamic University of Science and Technology, Awantipora, Kashmir.
2. The last date of receipt of tender is **15<sup>th</sup> February 2012** at 1400 hrs.
3. The tenderer should be Original Equipment Manufacturer (OEM) / Authorized Dealer /Distributor of OEM. Tenderers quoting as Authorized Dealer/Distributors of the manufacturer will be considered provided:
  - The tenderer furnishes Authorization from the Manufacturer.
4. The tenderer must be in satisfactory operation for at least 3 (three) years as on 31<sup>st</sup> December 2011 and must be providing annual maintenance services for the equipments.
5. The tenderer should submit a copy of the latest VAT / Sales tax clearance certificate.
6. Prices quoted by the tenderers should include all local taxes, VAT, duties, levies, transportation costs and insurance costs.
7. The University reserves the right to accept or reject any or all Tenders without assigning any reasons there for. Any attempt of negotiation on the part of Tenderer to influence by any means will render the tender liable for exclusion from consideration.
8. The Tender should be accompanied with **Earnest Money Deposit (EMD) of 2%** of the tendered value in the shape of CDR of any nationalised bank drawn in favour of “Islamic University of Science and Technology”, payable at Awantipora, Pulwama J&K. Tender without EMD will not be entertained.
9. The tenderer should quote the rates both in figures and words without cuttings and over writing on the prescribed format and the rate should be inclusive of all taxes and charges . No fluctuation in the rates is permitted during the currency of the tender.
10. Delivery should be FOR Islamic University of Science and Technology, Awantipora Pulwama J&K
- 11 The equipments / items should be supplied within 01 (One) month from the date on which the order is given.
12. The University reserves the right to reduce or increase the quantity of item at any time.
13. Tender document can be downloaded from University website ([www.islamicuniversity.edu.in](http://www.islamicuniversity.edu.in)).
14. The tender should be submitted on the format provided by the university.
15. Tenders without the following shall not be entertained:
  - a. EMD of 2% of the tendered value in the shape of CDR of any nationalised Bank in favour of “Islamic University of Science and Technology” payable at Awantipora, Pulwman, J&K.,
  - b. Copy of the latest VAT / sales tax clearance certificate.
  - c. Copy of being Authorized distributor / dealer from the OEM / Manufacturer.
  - d. Proof of being in satisfactory operation for at least 3 (three) years as on 31<sup>st</sup> December 2011.
  - e. Tender document downloaded from the University website should be accompanied by a demand draft (non – refundable) of Rs. 2000/- (Two Thousand) in favour of “Islamic University of Science and Technology” payable at Awantipora, Pulwama J&K
  - f. Tender document should be duly signed and stamped by the supplier

I am agreeable to all the terms and conditions mentioned above.

**Signature of the tenderer**

### List of Equipments For Food Technology Department

S. No	Equipments	Specification	Quantity	Total cost including all taxes & charges
1.	Spray Dryer	<p>Designed for aqueous &amp; organic solutions, Standard assembly with 0.7 mm spray nozzle, complete set of hoses. Voltage: 230V/50-60 Hz</p> <p>Dehumidifier B-296 Versatile Instrument to dry the inlet air for reproducible drying conditions. Cooling system cools air down to +3°C, collecting the humidity. Also useful to work in the closed loop under inert conditions with non-flammable solvent (mixtures up to 50% organic solvent).</p> <p>Voltage: 230V / 50-60 Hz</p> <p><b>Accessories</b>                      Nozzle 0.7 mm, complete                      Outlet Filter Complete                      Drying Air Intake Filter</p>	One	
2.	Vegetable Slicer	Slicer Stainless steel, electric operated 1ith ½ H.P motor	One	
3.	Rotary evaporator	<p>With Condenser (Vertical) Normal Glass, Drive Unit, MOTORISED electronic Quick-Action Jack and automatic lifting of the flasks during a power failure, insulated heating bath B-491 with digital display 20-180oC, display for rotation speed and vapour temperature. The instrument can be used for 50ml-4000 ml evaporation flasks. The apparatus are supplied with 1 liter evaporating flask NS 24/40 and 1 liter receiving flask with Vacuum Controller V-850 and including Woulff Bottle.Voltage: 230 V</p> <p><b>Vacuum Pump</b>                      The Vacuum Pump V-700 is a chemical-resistant PTFE diaphragm for use in the laboratory. It is a 2 stage pump with a flow rate of 1.8 m 3/h and an ultimate vacuum of &lt; 10 mbar. The pump is optimally suited to work with the Rota vapor. Silencer and 2m of tubing are included. Voltage: 230V / 50 Hz.</p> <p><b>Distillation Chiller</b>                      B-741Temp. 10° CPump capacity: 18 l/min. 0.6 barCooling power: 500 W bei 15° CWeight: 26 kg.                      Voltage 230 V</p>	One	
4.	Flour Mill	Should consist of closed grinding process with extremely small roll diameters and the resulting short grinding zone, together with self grinding effect of the grain particles among each other, ensure maximum separation	One	

		of the endosperm from the exosperm. There should be inbuilt sifting and self-cleaning effect		
5.	<b>Dough sheeter</b>	All stainless steel welded construction, giving it heavy-duty strength. It should be with simple handle adjustments to give proper dough thickness. It should have spring loaded scrapers that are synthetic and removable for easy cleaning. Also features for maintenance-free drive mechanism that is isolated from the roller area. Dough Sheeter should be with a gear motor that is heavy-duty with 3/4 horsepower, maintenance free, single phase, 115V, 60Hz or 220V, 50Hz. Sealed ball bearings should be used, which are permanently lubricated.	One	
6.	<b>Meat Grinder</b>	Heavy-duty air-cooled motors are housed in stainless steel and sit atop stainless steel bases for corrosion-free use and easy cleanup. Oval meat trays eliminate hard-to-reach corners for trouble-free loading. include stainless steel fine (4.5mm) and coarse (10mm) grinding plates, four sausage-stuffing funnels and a meat-pushing stomper. Necks, blades and grinding plates are dishwasher safe. The 1hp is powerful enough to handle household grinding chores with ease, and it won't take up all your counter space. It has an on/off switch and it is capable of grinding up to 4-6 pounds of meat per minute. It sports a sturdy No. 8 Stainless steel neck and an 11-1/2" x 8" x 2-1/2" tray.	One	
7.	<b>Single Screw Extruder</b>	For extrusion of cereal foods.	One	
8.	<b>Viscometer</b>	Min. Viscosity Range: 15Cp Max. Viscosity Range : 6 M Cps Speeds : 0.1 - 250 RPM Speed Increments : 2.6K Accuracy : +/- 1.0 % of range Repeatability : +/- 0.2 %	One	
9.	<b>Vacuum Packaging Machine</b>	Chamber: Double Sealing Width: not less than 10mm Gas Flusing: Minimum 2 Nozzles per sealing bar Volume of chamber: Not less than 700mm x 550mm x 125mm Sealing length: not less than 600mm Material for vacuum case: Stainless Steel	One	