

DR YS PARMAR UNIVERSITY OF HORTICULTURE AND FORESTRY, NAUNI, SOLAN
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

Phone No. 01792-252410

TENDER NOTICE

Sealed Bids (Technical and Financial) from the sole/ reputed manufacturers/ suppliers or their stockists/ authorized dealers on the prescribed form to be downloaded from the university website www.yspuniversity.ac.in/tenders superscribed as **"Tender for the purchase/ supply of equipments and machinery (Tender-I OR Tender-II)"** on the cover along with tender fee of Rs.1500/- (Non-refundable) in shape of demand draft in favour of the Comptroller, Dr. YSPUHF, Nauni, Solan drawn at the State Bank of India, Khaltoo, Nauni (IFSC code SBIN0050279) OR UCO Bank, Nauni (IFSC Code UCBA0000969) along with Earnest money (Refundable) to be supplied in the shape of FDR/ Bank Draft pledged in favour of the Comptroller, Dr YSPUHF, Nauni, Solan, are invited for supply/repair of equipments and machinery to be installed in the department of Food Science and Technology at Nauni; Krishi Vigyan Kendra, Saru (District – Chamba); Krishi Vigyan Kendra, Tabo (District – Lahaul & Spiti); Krishi Vigyan Kendra , Rohru (District – Shimla) and Krishi Vigyan Kendra, Sharbo-Rekong Peo (District – Kinnaur) as per schedule given here under:

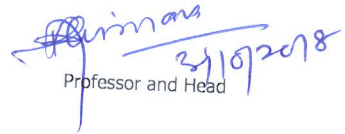
Last date for receipt of sealed bids (Technical & Financial):

Up to 04.00 PM on **14.11.2018** (Tender – I)
Up to 04.00 PM on **15.11.2018** (Tender – II)

Date of opening of bids (Technical & Financial):

2:00 PM on **15.11.2018** (Tender – I)
2:00 PM on **16.11.2018** (Tender – II)

The bids will be opened in the presence of representative(s) of the firms who wish to be present.


Professor and Head

Endst. No.UHF/COH/FST/2018 /-

Date: _____

Copy for information and necessary action to:

1. The Comptroller, UHF, Nauni
2. The reputed firms
3. The Scientist in-charge, CIC, UHF, Nauni, Solan with the request to upload the tender notice on the website of the university.

TENDER - I

Price Rs.1500/-

TENDER FORM FOR THE PURCHASE/ SUPPLY OF EQUIPMENTS AND MACHINERY

Last date for receipt of sealed bids (Technical & Financial):
Date of opening of bids (Technical & Financial):

Up to 04.00 PM on **14.11.2018** (Tender – I)
2:00 PM on **15.11.2018** (Tender – I)

Sr. No.	Name of the equipment and	Qty.	Desired specification(s)	Specification(s) Quoted (Physical bid)	Amount Quoted (Rs.) (Financial bid)
1.	Pulper	4	For extracting the pulp of fruits and vegetables. Mounted on a MS frame complete with stainless steel sieve fixed on stainless steel shaft. The gap between sieves and brushes should be adjustable to suit different type of products. All contact parts made of stainless steel. Capacity of pulping 100 Kg/h.		
2.	Hydraulic Juice Press	4	Suitable for extraction of juice from hard fruits like apple, sand pear etc. The press should at least develop 25 tonnes pressure. Racks should be made of long-lasting odour free wood. Should be equipped with at least 2 HP motor and hydraulic pump with automatic pressure control. Hydraulic cloth and wooden racks along with other accessories.		
3.	Fruit Grating Machine (Fruit Mill/Crusher)	4	Mounted on a MS stand with 1 HP motor. All contact parts made of stainless steel. Capacity of crushing 100 Kg/ h. Hopper and SS rotor crushes the product against the SS blades, suitable for crushing of apple, pear, tomato etc.		
4.	Crown corking machine	4	Heavy duty machine, suitable for sealing bottles with crown corks. Fitted with magnetic cork holder, adjustable to accommodate all sizes of bottles. Speed approximately 8-10 bottles/ min.		
5.	Hand Refractometer	5 set each range	Range 0-32 %, 28-62% and 58-92%		
6.	Processing/ Working Table	4	Made of SS top, MS legs of square tube, the size of the table should be 8 feet in length, 4 feet in width and 4 feet in height.		
7.	Mechanical dehydrator	4	Electrically operated , digital temperature controller and indicator, double walled, insulated, walls made of steels/ painted enamel, temperature minimum 50°C with an minimum accuracy of $\pm 1^{\circ}\text{C}$, works on 220 volt AC, fitted with fan for internal circulation and exhausting of moist air, Minimum capacity of 6 trays along with supply of aluminium perforated trays for dehydration of fruits and vegetables.		
8.	Baking Oven	5	60-65 Litre capacity, Electric (2000 watts), made of SS and MS, with enamel baking tray, tong, moulds for different shapes and other accessories, suitable for making biscuits, cake, donut, pies etc.		
9.	Refrigerator	5	250-260 Litre capacity, Double door, frost free, minimum 5 years warranty with efficient energy rating.		
10.	Microwave oven	5	25 Litre convection microwave oven metallic, stainless steel cavity and LED display, clock with timer option and temperature settings, starter kit, defrost function, steam clean and multi-stage cooking, cooling feature etc.		
11.	Vacuum Packaging and Nitrogen Flushing Machine	1	Lab scale R&D purpose semi-automatic food items packaging machine with or without vacuum sealing operation and nitrogen flushing featured with impulse type sealing, having digital counter, suitable for sealing of polyethylene bags, aluminium bags and poly laminates of different thickness, Interlocked design for safe operation, voltage (V/Hz) AC 220-230/50 with motor power (W) of 350-400, sealing length varying from 450-1100 mm and sealing width from 3-8 mm, should be able to operate with or without vacuum as well as gas purging.		

TERMS AND CONDITIONS:

- All rates quoted should be F.O.R. destination(s) i.e. Department of Food Science & Technology, Nauni (One item each at Sr. No. 5, 8, 9, 10 and 11); Krishi Vigyan Kendra, Saru – Chamba (One item each at Sr. No. 1 to 10); Krishi Vigyan Kendra, Tabo – Lahaul & Spiti (One item each at Sr. No. 1 to 10), Krishi Vigyan Kendra, Rohru – Shimla (One item each at Sr. No. 1 to 10)

