



KERALA AGRICULTURAL UNIVERSITY
Department of Agricultural Engineering
College of Horticulture, Vellanikkara, Thrissur – 680 656.

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TENDER NOTICE No. AG.ENG/02/2018 dated 20.02.2018

Sealed tenders are invited for the supply of different Food Processing machineries and Analytical Equipments for Agricultural Engineering Laboratory whose specifications are given as Annexure.

The tender documents and conditions

1. The tender form may be downloaded from the following web link in the Internet:
<http://www.kau.in/tenders>.
The cost of tender form is rupees 0.20 % of PAC (rounded to nearest 100/- minimum Rs. 400/-) + 12% GST. A Demand Draft for the amount drawn in favour of **The Professor and Head, Dept. of Agricultural Engineering, College of Horticulture, Vellanikkara, Thrissur 680 656** payable at **SBI KAU Main Campus, Vellanikkara (Code-70670)** should be enclosed along with the tender submitted.
2. Earnest Money Deposit (EMD)
EMD @ 1% of the cost of equipment offered may be remitted by a separate Demand Draft drawn as detailed above.
3. Agreement on Kerala Stamp Paper for Rs. 200.00
Form of agreement can be downloaded from the website <http://www.kau.in/tenders> under the Related Documents section.
4. The offer for the item should indicate separately the basic unit, accessories and optional and its cost. Taxes, customs and excise duty, packing, forwarding, insurance and any other cost for its installation, if any should also be included.
5. The sealed cover containing the tender documents should be super scribed “**Tender for supply of Food Processing machineries and Analytical Equipments: (Name of machine)**” and sent to **The Professor and Head, Dept. of Agricultural Engineering, College of Horticulture, Vellanikkara, Thrissur, Kerala - 680 656.**
6. Tenders received late or incomplete in any respect will be summarily rejected without notice and the decision of the undersigned on such matters will be final.
7. Successful tenderers will have to execute an agreement and remit security deposit @ 5% of the value of the articles ordered, less the amount of EMD, drawn as DD or fixed deposit receipt.
8. The items are to be supplied at the Dept. of Agricultural Engineering, College of Horticulture, Vellanikkara, Thrissur, Kerala - 680 656 as per indent.
9. The supplier should give the details of the nearest service center and response time.
10. Details of warranty, after sale service offered on expiry of normal warranty period, available should be mentioned.

11. The undersigned reserves the authority to accept or reject any or all the tenders without assigning any reason.
12. The decision of the undersigned in finalizing the tenders shall be final and binding.
13. Leaflets/ brochures/ catalogues of the equipment describing its features, applications, specifications etc. should be provided along with tender. A drawing of the table assembly should be provided along with tender
14. Tenders will be received up to 12.30 PM on 07.03.2018
15. Tenders will be opened at 2.30 PM on 07.03.2018 in the presence of the tenderers present at that time.
16. The supply should be effected before 24.03.2018
17. All conditions of Kerala government tenders are applicable in this case also. Further information can be had from the web site <http://www.kau.in/tenders> or from the office of **The Professor and Head, Dept. of Agricultural Engineering, College of Horticulture, Vellanikkara, Thrissur, Kerala - 680 656.**

ANNEXURE

Sl. No.	Items	Specifications	Qty
1.	Vacuum Packaging Machines	Chamber dimensions: Not less than 500x400x100 mm Seal length: Minimum 400 mm Seal width: 2-3 mm Pack size: Between 400 x 350 to 500 x 350 mm Seal to distance: Minimum 300 mm Number of sealing jaws: 2 Machine dimensions: Length between 700 to 800 mm Operating Power: 240 V/50 Hz Power: Less than 3 kW Pump capacity: 20 to 25 m ³ /h Gas flushing system	1No
2.	Table top Texture Analyzer	Load cells with approved standards Load Range: 1-500N Load time capacity: Minimum 500kg Force Resolution : Maximum 1g Force accuracy: Less than 1% Distance between crosshead & surface: Greater than 500mm Speed range: up to 20 mm/sec Data acquisition rate: Minimum 1000Hz Data collection: Minimum 1000 data per sec Power supply: not more than 230VAC, 50/60Hz PC interface through USB Data analysis: offline and online Provision for replacing load cell, emergency switch for easy reach Texture analyzer probes/fixtures: Puncture probe, Cylindrical probe., Knife/shear probe	1No
3.	Steam & Air Retort	Retort Chamber size: Maximum 600mm x 1000mm Boiler Tank size: Max. 600mm x 1000mm Single cage of size: Not less than 250 x 250 x 750 mm	

		Package material: Multi layer Size of package: Minimum 100x200x20mm Capacity: More than 60 packages/batch Dimension of process vessel: Max. 600mm x 1000mm Max. operation pressure: 2-2.5 bar Max. operational temperature: 130°C	1No
4.	Portable colorimeter	Viewed area diameter: 20-25mm Port size diameter: 30-35mm Glass sample cup: 60-65mm Provided with full featured colour quality control software program	1No
5.	Vacuum fryer cum vacuum impregnation machine	Vacuum frying system Capacity : Up to 5 kg/batch Vacuum: 650 mmHg Temperature range: 80 to 200°C De-oiling with adjustable speed of rotation Operation: semiautomatic/ manual mode Requirement should consist of: Frying chamber Hot oil storage tank Filter Vacuum pump Heat exchanger De-oiling system Vacuum and temperature measurement Impregnation system Vacuum chamber: SS 304 inner diameter: 300-400 mm height: 200-250 mm Operating pressure: 1-2 bar Hot water chamber and sugar syrup chamber: SS 304 Capacity of water chamber : 20-25 lt Sugar syrup chamber capacity: 2-5 lt Provision for measuring and controlling of vacuum level Water heating set-up to control temperature Data logging of pressure temperature and time Common vacuum pump for both frying and impregnation system	1No.

PROFESSOR & HEAD