

LIST OF EQUIPMENT/MACHINERY FOR FOOD TESTING LAB

On behalf of the Registrar, The Gandhigram Rural Institute - Deemed to be University, Gandhigram, The Department of Home Science inviting competitive quotation for the purchase of the of the following items with prescribed specifications for the use of B.Voc Food Testing and Quality Evaluation / Food Processing Programme. **GRI DDU- KK** The Gandhigram Rural Institute – Deemed to be University, Gandhigram, Dindigul.

Food Testing and Quality Evaluation Equipements

S.NO	Equipment	Quantity	Specification
1.	Analytical Balances	2	Item: Analytical Balance Dimensions (WxDxH): 22 x 33 x 31 cm (8.6 x 12.9 x 12.2 inches) Capacity:220 g Response Time:3 seconds Readability:0.1 mg Calibration Type: Automatic Span Calibration Linearity:± 0.2 mg Repeatability:≤ 0.1 mg Platform Size: Diameter: 80 mm
2.	pH/Temperature Bench meter	1	pH Range: -2.00 to 16.00 pH pH Resolution: 0.01 pH pH Accuracy: ±0.01 pH pH Calibration: automatic, one or two-point with five memorized buffer values pH Temperature Compensation: automatic or manual from -9.9 to 120.0°C
3.	Checker® Plus pH Tester with 0.01 pH Resolution	2	pH Range: -0.00 to 14.00 pH : pH Resolution: 0.01 pH pH Accuracy: ±0.2 pH pH Calibration: automatic, one or two points with three standard buffers , (pH 4.01, 7.01 and 10)
4.	Electronic Moisture Balances	1	Readability (d): 60 g: Repeatability (±): 0.001 g -2g Temp. Range50-200'c: Operational temp. 5-40'c: 85%RH Timer setting : 1-120 min : Drying Heater: Halogen Lamp Power: 400w Display LCD Backlight Pan size:95mmdia

5.	Rotary Vacuum Evaporators along with suitable vacuum pump and ultra-cryostat	1	<p>Digital Display of R.P.M., Actual and Set Temp.</p> <p>Motorised Lift arrangement for Glass Assembly.</p> <p>All Controls At The Press of A Button, Accommodates Evaporating Flask upto 2 lit. capacity</p> <p>Geared Drive Unit offers a smooth speed rotation, R.P.M. Control from 20 to 200 R.P.M. precisely controlled with analog knobs.</p> <p>Double walled Bath - seamless inner vessel SS 304, outer AL with high grade insulation to eliminate heat loss. Digital Temp.Control from ambient plus 5°C to 180°C.</p> <p>Borosilicate glass parts set comprising of condenser, evaporating flask Kjeldhal shape 800ml / 1000ml, receiving flask cap. 1000 ml</p> <p>Power Supply 230 v AC, 50 Hz, Single phase</p>
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Food Processing Equipements

S.NO	Equipment	Quantity	Specification
1	Food Dehydrator	1	<p>Material: Food grade SS</p> <p>No of Trays: 5</p> <p>Power: 240V</p> <p>Temperature control: 35-65°C</p> <p>Safety features: overloading indication, alarm of process completion</p>
2	Digital refractometer	1	<p>Should have LCD Display with touch screen facility, Should have indications for Refractive Index (nD), Brix (%), Temp (degree C), Light source: LED Lamp. Measurement Range: Refractive index (nD) from 1.32422 to 170000, Brix 0.00 to 100.00%. Measurement Accuracy: Refractive Index (nD)±0.0001, Measurement Temperature: 10.00 to 75.0° C 8, should have built-in Temperature controller, provision for PC interface, Self-Diagnosis Scale: The instrument can detect irregularities with intensity of light, which can ensure accurate measurement</p>
3	Refrigerator	1	<p>Capacity: 250 Litre /345 litre, Convertible Refrigerator,Auto defrost,Metallic Grey,219kw</p>

4	Vacuum Packaging Machine	1	Seal Length:500mm Seal Width:8mm No of seal bar:2 Vacuum pump:280lit,1HP,50 HZ, Programmable digital control, Suitable for packing of solid and liquid food material Self –standing machine(movable)

Terms and Conditions

1. The rate should clearly indicate the unit/Nos.
2. The rate should specify whether it includes duties and taxes and also packing and forwarding charges.
3. The period up to which the materials/ equipment's are guaranteed should be specified. The amount chargeable as Annual Maintenance Charges (AMC) after the guarantee/ warranty period should be indicated separately.
4. Necessary training on handling and maintenance of the particular equipment/machinery should be provided to University staff at least for 3 days on free of cost
5. The nearest service point should also be indicated to the offer
6. The offer should be as far as possible from ready stock
7. Where the offer is not from ready stock, the period before which supply will be effected should be indicated
8. The mode of payment should be specified
9. TIN/PIN/GST number should be indicated. The price quoted should be inclusive of taxes, freight charges, erection and commissioning charges etc.
10. Payment will be made after receipt of materials and duly certified by the officers, concerned.
11. Validity of the offer should be normally before 30 days from the date of the offer. Otherwise, the period should be specifically mentioned in the offer
12. Quotation should be **addressed to The Registrar, The Gandhigram Rural Institute – Deemed to be University, Gandhigram - 624302.**
13. The hard copies of the Quotations and product categories/brouchers should be sent in a sealed envelope superscripted "**Competitive Quotation for the Purchase of Equipment's for the Department of Home Science** to:

Envelope Postal Address

**The Head
Department of Home Science,
The Gandhigram Rural Institute - Deemed to be University,
Gandhigram,
Dindigul - 624302, Tamil Nadu.**

Quotations will be received up to 4.00 PM on or before 19th March, 2019