



**Directorate Research Services**  
**Rajmata Vijayraje Scindia KrishiVishwaVidyalaya,**  
**Gwalior474002M.P.**

**E-TENDER NOTICE (THIRD CALL)**

Offers are invited for the supply and installation of the following processing units for 3 incubation centres – “1- Establishment of Common Incubation Facility for Processing of Potato & Bakery Products at College of Agriculture, Gwalior; 2- Establishment of Common Incubation Facility at Krishi Vigyan Kendra, Morena, (M.P.) for Processing of Mustard & other oil seeds, millets and bakery products 3- Establishment of Common Incubation Facility for Processing of Guava & other fruits and vegetables at RAK College of Agriculture, Sehore” from manufacturers/ authorized dealers/ distributors through e-tendering. Tender forms along with specifications and other details can be purchased online from the website [www.mptenders.gov.in](http://www.mptenders.gov.in) during 01-01-2026, 10.30 AM to 21-01-2026, upto 5:00 PM. Information is also available on [www.rvskvv.net](http://www.rvskvv.net). Last date for filling of e-Tender on-line 21.01.2026 up to 5:00 PM. Physical bid should be submitted upto 5:00 PM on 28.01.2026, at Office of Directorate of Research Services, RVSKVV, Gwalior. Opening of Technical Bid: 02.02.2026, at 3.00 pm and Financial Bid: 05.02.2026, at 3.00 PM at Directorate, Research Services, RVSKVV, Gwalior.

( IPRO/CIC/2025-26/3451 Dated 31.12.2025 )

  
**Director Research Services**  
**RVSKVV, Gwalior**

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**Tender for Supply, Installation, Commissioning of Machinery and  
Equipments for  
Common Incubation Center (CIC)**

*with*

**ESTABLISHMENT OF COMMON INCUBATION  
FACILITY FOR PROCESSING OF POTATO AND  
BAKERY PRODUCTS**

*at*

**College of Agriculture, Gwalior (MP)**

**Directorate of Research Services**

**Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya,  
Gwalior, Madhya Pradesh, Pincode: 474002, India**

**Phone: 0751-2970509**

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**Table of Content**

1.	CRITICAL DATE SHEET	5
2.	SCOPE OF WORK	6
3.	PERIOD FOR SUPPLY OF ITEMS	6
4.	PRE-QUALIFYING ELIGIBILITY CRITERIA	7
5.	BIDDER(S) BELONGING TO COUNTRY(S) SHARING LANDBORDER WITH INDIA	7
6.	BIDDING PROCEDURE	9
7.	EVALUATION PROCEDURE	12
8.	THE AWARD OF WORK/SUPPLIES	13
9.	GENERAL TERM & CONDITIONS	13
10.	GENERAL TERMS AND CONDITIONS FOR EQUIPMENTS	15
11.	PAYMENT	16
12.	PRICES	16
13.	ARBITRATION CLAUSE	17
14.	WITHHOLDING OF PAYMENT	17
15.	RIGHT OF ACCEPTANCE OF OFFER	17
16.	NEGOTIATIONS	18
17.	COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ACTIVITIES AT THE TIME OF AWARD	18
18.	LABOUR LAWS AND SAFETY MEASURES	18
19.	APPLICABLE LAW AND JURISDICTION	18
20.	INSURANCE AND MEDICAL	19
21.	INDEMNIFICATION	19
22.	FORCE MAJEURE	19
23.	PENALTY FOR USE OF UNDUE INFLUENCE	20
24.	PENALTY & TERMINATION FOR NON-FULFILLMENT OF CONTRACT	20
25.	RIGHT TO VARIATION CLAUSE	21
26.	OPTION AND REPEAT ORDER CLAUSE	21
27.	MODIFICATION AND WITHDRAWAL OF BIDS	21
28.	LIQUIDATED DAMAGES (LD)	21
29.	CANCELLATION OF THE CONTRACT	22
30.	CLARIFICATION ON BID DOCUMENTS	22
	Annexure- I	23
	Annexure-II	26
	Annexure-III	27
	Annexure-IV	28
	Annexure-V	29
	Annexure-VI	30
	Annexure-VII	31

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**NOTICE INVITING TENDER (NIT)**

**"Tender for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at College of Agriculture, M.P., India"**

**About Host Institute:**

Director Research Services, RVSKVV, (Host Institute) intends to establish Common Incubation Centre (CIC) at RVSKVV, College of Agriculture, Gwalior, India with establishment of common incubation facility for processing of potato and bakery products. The project is being funded by Ministry of Food Processing Industries under Prime Minister Formalization of Micro Food Processing Enterprises Scheme (PMFME). After the Incubation Center is fully commissioned, it will be handed over to third party/ private Operation & Management (O&M) agency for running it on commercial basis.

The processing facilities of the Incubation Centre would be made available to existing and aspiring micro-entrepreneurs, SHGS, Co-operative and Groups etc. to manufacture food products by the O&M operator. In addition, these Incubation Centres will be utilized for imparting trainings, demonstration and skill up gradation of the beneficiaries under the scheme.

For and on behalf of DRS, RVSKVV, Gwalior, Madhya Pradesh, India, tenders (Two Bid Systems) are invited for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at College of Agriculture, Gwalior, M.P., India on the State Public Procurement portal on <https://mptenders.gov.in> website.

**\*\* Mode of Payment towards tender document fee (TDF), e-tender processing fee (TPF) & Earnest Money Deposit (EMD) to be paid online through e-payment mode via:**

1. National Electronic Fund Transfer (NEFT)/ Real-Time Gross Settlement (RTGS). Tenderer requires downloading pre-printed challan towards credit of its available on e-tender website and making its payment through any of their banks.
2. NET banking: Payment can be made through the internet banking of any bank.

**NOTE:** *any payments made through NEFT/RTGS/OTC will take 24 hours for its reconciliation. Hence the payments through NEFT/RTGS should be made at least two bank working days in advance before any due date and upload the scanned copy of challans in the e-tender website as a token of payment.*



## 1. CRITICAL DATA SHEET

Sr. No.	Brief Description	Tender Processing Fees (Non-Refundable)	Earnest Money Deposit (Rs.)
		Mode of Payment: e-Payment only	
	Supply, Installation, Commissioning of Machines and Equipment for Common Incubation Centre:-		
	a) Primary Potato processing Machine (Capacity 1t/day)	Rs 12500	Rs. 2.00 Lakh
	b) Potato chips/ French Fries processing Plant (100 kg/hr)		
	c) Hash Brown/Patties Processing Unit		
	d) Bakery lines-Millet & wheat based cookies		
	e) Component wise Food Testing Lab		
	f) Utilities		
	Date & Time for application For issue of tender form	(i)	Last Date and Time for online Submission of duly filled tender Document is up to 21/01/2026 up to 5.00 PM
	Date & Time of Pre-bid Meeting	21/01/2025 at 5pm (Online Mode)	
	Time & date of receipt/opening Of bid	(ii)	The <b><i>Technical Bid</i></b> online will be opened on 02/02/2026 at 3.00 pm in the office of Directorate of Research Services Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya, Gwalior
		(iii)	The <b><i>Financial Bid</i></b> Online will be Tentatively opened on 05/02/2026 at 3.00 pm in the office of the Directorate of Research Services, Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya Gwalior.

## 2. SCOPE OF WORK

The agency shall be responsible for Supply, Installation and Commissioning of various machines and equipment for CIC at College of Agriculture, Gwalior, RVSKVV, Gwalior (M.P.) on **Turn-Key Basis, and extend 3 years onsite Guarantee/Warranty from the date of commissioning.** The list of machines & equipment is given in Annexure -III of this tender document.

## 3. PERIOD FOR SUPPLY OF ITEMS

- i. The supply of item shall be required to be made to this Institute within 90 days for indigenous equipments from the issue of Purchase Order/ Supply order and 120 days for imported equipments. The schedule of supplies, installations, commissioning of all equipment should be given in the technical bid.
- ii. The supplied material should be numbered by using good quality paint in the following format: (Tender No./ IPRO/CIC/2025-26/3451)
- iii. After the supply of machines as mentioned in the Annexure-II and III, the bidder has to execute its installation & commissioning including necessary civil work, electrical work, plumbing work (water, gas, air, etc as applicable), at the designated site in the location(s).(connections from origin point to process hall shall be under University scope). The cost of the same shall not be paid extra and it should be included in price of the respective equipment.
- iv. After the installation & commissioning of machine, the supplier has to provide practical training to Host Institute employees/O&M Agency Employee as nominated by Host Institute at CIC for minimum period of Ten Working days wherein the training about the machine's operations, maintenance, information about Do's & Don'ts as well as trouble shooting & all other areas which are necessary for smooth functioning of machine shall be provided. No extra cost shall be paid to the successful bidder for imparting this training.
- v. After the installation & Commissioning of machines, minimum three trials are mandatory on minimum capacity and two trials on maximum capacity on suitable intervals of each machine to check smooth functioning of all the machines. In case, unsuccessful trials, the supplier has to extend further trials until satisfaction. No extra cost shall be paid for the raw materials etc., for these trials. Expenditure towards electricity & water shall be borne by the Host Institute.

#### 4. PRE-QUALIFYING ELIGIBILITY CRITERIA

The tenderers must fulfill the following eligibility criteria:-

- vi. The bidder should be an established Manufacturer of Food Processing Equipment or Authorized Supplier/ Dealer, Turnkey Solution Provider or EPC (engineering, procurement and commissioning) contractor for food processing lines.
- vii. The bidder's firm must be registered with the appropriate authority and shall be engaged in manufacturing and/ or supply of similar machines or turnkey execution of for the last three (3) years. The bidder has to enclose Registration Certificate or any other documentary proof.
- viii. The average annual financial turnover during the last 3 financial years ending on 31st March of the previous financial year (2023-24) should be at least Rs. 2.00 Cr. Copies of audited balance sheet of 2021-22, 2022-23 and 2023-24 to be attached as documentary proof.
- ix. The bidder is also required to produce at least 02 successful satisfactory supplies/ work order and installation Certificate/Completion Certificate/Performance Certificate for work of Food Processing Lines of Rs.1.00 Cr. or more for last 03 years ending 2023-24.
- x. The bidder should have completed minimum one project of 1cr value in last 3 years in MP.
- xi. The bidder should have minimum 2 government projects in last 3 years.
- xii. The bidder should have PAN, GST Registration, UdhogAadhar/ Udyam registration and Import License, as applicable in their case and should submit a copy of each of these documents along with acknowledgement copies of the IT Returns for the last 3 financial years.
- xiii. Supplier or Authorized Dealer/distributor of a reputed foreign or Indian manufacturing company. The bidder has to enclosed appropriate registration and OEM/dealership letter/certificate.

#### 5. BIDDER(S) BELONGING TO COUNTRY(S) SHARING LAND BORDER WITH INDIA

5.1 In accordance with Ministry of Finance OM F. No. 6/18/2019-PPD dated 23rd July, 2020, any bidder from a country which shares a land border with India will be eligible to bid in this tender only if the bidder is registered with the Competent Authority.



- a) "Bidder" (including the term 'tenderer', 'consultant', 'agency' or 'service provider' in certain contexts) means any person or firm or company, including any member of a consortium or joint venture (that is an association of several persons, or firms or companies)

Every artificial juridical person not falling in any of the description of bidders stated herein before, including any agency branch or office controlled by such person, participating in a procurement process.

- b) "Bidder from a country which shares a land border with India" means: -

- i. An entity incorporates, established or registered in such a country; or
- ii. A subsidiary of an entity incorporated, established or registered in such a country; or
- iii. An entity substantially controlled through entities incorporated, established or registered in such a country; or
- iv. An entity whose beneficial owner is situated in such a country; or
- v. An India (or other) agent of such an entity; or
- vi. A natural person who is a citizen of such a country; or
- vii. A consortium or joint venture where any member of the consortium or joint ventures falls under any of the above

- c) The beneficial owner for the purpose of (iv) above will be as under:

In case of a company or Limited Liability Partnership, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has a controlling ownership interest or who exercises control through other means.

## 5.2 Explanation:

- a. "Controlling ownership interest" means ownership of or entitlement to more than twenty- five per cent of shares or capital or profits of the company.
- b. "Control" shall include the right to appoint majority of the directors or to control the management or policy decisions including by virtue of their shareholding or management rights or shareholder's agreements or voting agreements;
  - i) In case of a partnership firm, the beneficial owner is the natural person(s) who, whether acting alone or together, or through one or more juridical person, has ownership of entitlement to more than fifteen percent of capital or profits of the partnership;
  - ii) In case of an unincorporated association or body of individuals, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has ownership of or entitlement to more

- iii) than fifteen percent of the property or capital or profits of such association or body of individuals;
- iv) Where no natural person is identified under 5.1 (c)(i) or 5.2 (b)(i) or 5.2 (b)(ii) above, the beneficial owner is the relevant natural person who holds the position of senior managing official;
- v) In case of a trust, the identification of beneficial owner(s) shall include identification of the author of the trust, the trustee, the beneficiaries with fifteen percent or more interest in the trust and any other natural person exercising ultimate effective control over the trust through a chain of control or ownership.
- vi) An Agent is a person employed to do any act for another, or to represent another in dealings with third person.

### 5.3 Competent Authority and Procedure for Registration

- a. The Competent Authority as stated under clause 5.1 of this Tender Document, for the purpose of registration shall be the Registration Committee constituted by the Department for Promotion of Industry and Internal Trade (DPIIT).
- b. Any Bidder, participating in this Tender Document and belonging to country(s) sharing land border with India, is urged to check the website of DPIIT regarding the registration process.
- c. Bids of the bidders, belonging to country sharing land border with India, and not registered with the competent authority, shall be summarily rejected.

5.4 Bidders are required to submit an undertaking (on company's letterhead) regarding their compliance with the OM of Ministry of Finance mentioned under clause 5.1 and the conditions stated under clause 5 of this Tender Document.

5.5 If the undertaking submitted by the bidder(s), whose bid is accepted, is found to be false, this would be ground for immediate termination of the contract and further legal action in accordance with law.

5.6 If the bidders belonging to countries sharing land border with India, are registered with the competent authority, they are required to submit the copy of their registration as part of their bid document. The registration must be valid at the time of submission of bids and at the time of acceptance of bids. If the bidder was validly registered at the time of acceptance, placement of order, registration shall not be a relevant consideration during contract execution.

## 6 BIDDING PROCEDURE

The bids will be submitted through on-line mode of [www.mptenders.gov.in](http://www.mptenders.gov.in). However, certain documents would be required to be submitted physically to our office. Details are as follows:

**(A) On-line Submission**

- (i) **Cover - 1:** Will contain the Technical Bids with the following documents:
- Detailed technical write-up highlighting the model Name/Number features of the equipment offered and / or technical literature/manuals.
  - Certificate for acceptance of terms and conditions of tender enquiry on firms' letterhead.
  - Original Equipment Manufacturer (OEM) certificate or authorized dealership/distributorship certificate as applicable.
  - Manufacturing Registration No.
  - Company Printed Price List (If available)
  - Last 3 (three) years Income Tax Return.
  - Audited Balance Sheet for Last 3 (Three) years.
  - TIN number/PAN Number/Certificate/GST number
  - Business Registration Certificate.
  - Supplier should have at least an average annual turnover of Rs one Crore for major equipments and 50 lakhs for minor items for last 3 years.
  - Scanned Copy of EMD as shown against each item.
  - Compliance Certificate. Certificate of clause-by-clause compliance of specifications as mentioned in tender.
  - Bidders who are MSME/NSIC registered & Startups seeking exemption from payment of EMD are to submit valid documents in support of their claim. Bidders seeking exemption are asked to clearly mentioned the category under which exemption is claimed. The category of exemption under MSME/NSIC/Startups will be strictly adhered to. The original copies of the EMD/Bid Security Declaration should be deposited/ submitted/reach the office of the under before opening of the Bids in an envelope superscribed as "Quotation /Participation Fee and EMD for (Tender No./ IPRO/CIC/2025-26/3451. DT- 31-12-2025) addressed to the RVSKVV, Gwalior, M.P., and Failure to do so may result in rejection of the bid.
  - The tenderers who are currently and, also, will continue to remain registered during the tender validity period as Micro, Small and Medium Enterprises (MSME) or with National Small Industries Corporation, New Delhi or Startups Company shall be eligible for exemption from EMD. In case the tenderer fall in this category, it should furnish copy of its valid registration details (with MSME Or NSIC or Startups, as the case may be)
  - The MSE's Bidder to note and ensure that nature of services and goods/items MANUFACTURED MENTIONED IN MSE's certificate matches with the nature of the services and goods/items to be supplied as per Tender. Such bidders will upload proper Udyog Aadhar Certificate from both side with specified validity and relevant services category.

- Tenders/resellers/distributors/authorized agents will not be considered for availing benefits under PP Policy 2012 for MSEs as per MSE guidelines issued by Ministry of MSME.

**(ii) Physical Submission:**

Following documents are to be submitted in hard copy physically in a sealed envelope by Speed Post/ Registered post to reach prior to bid submission closing date & time. The responsibility to ensure this lies with the Bidder.

**"Please do not submit the hard copy of "Commercial/Price bid".**

- All the documents submitted on-line in Cover I.
- EMD as shown against each item on-line submitted and proof enclosed physically.
- Tender fee receipt copy (as applicable).
- Tender conditions Acceptance Certificate in form of downloaded Tender documents duly stamped and signed.
- Client list/ List of users on manufacturers' letter head duly stamped and signed.
- User Certificate with Phone No. and E mail address.
- Guarantee/warranty on manufacturers' letterhead.
- The supplier is bounded to supply spare parts of equipment's for at least next 5 years on cost basis (cost & list of additional spares if required to be provided by bidder at time of handover)

## **7 EVALUATION PROCEDURE**

Tender will be evaluated in following manner:

- i. The tender will be evaluated on Pre-qualification criteria as laid down in the Tender documents.
- ii. With regard to the matching of technical specifications of individual equipment, a deviation up to  $\pm 10\%$  can be considered by the Technical Evaluation Committee (TEC)/ Host Institute on the recommendation of the user without compromising with the quality and its major functioning. In this regards, TEC/ Host Institute decision shall be final.
- iii. Those agencies who will be found eligible in the above two steps, will be called for presentation before duly constituted Technical Evaluation Committee on the date and time, as prescribed by the committee. The eligible agencies will be called through email only. The presentation round shall be of 25 marks. The presentation may contain equipment photo, design layout, specifications, imported or indigenous, methodology of working/supply, timeline schedule of supply, after sales service, etc. In case of manufacturer

the actual photos of manufacturing unit may be enclosed. In case of importer, copy of dealership/distributor/authorization to supply in India, copy of Import License, etc. are to be enclosed. Any other aspect regarding agency profile, equipment, etc. The presentation round will be assessed on following parameters:

Sr. No.	Criterion	Max. Marks
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05
3	Avg. Financial turnover of bidder for last three years (2021-22 to 2023-24) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25
4	Successfully completed assignment during last 3 years ending 2022-23 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30
5	Presentation	30
	<b>Total</b>	<b>100</b>

- iv. Marks other than presentation shall be given on the basis of documents submitted by the bidding agencies and shall be uploaded at Host Institute's website if possible. However, marks of presentation will be assigned during the presentation round by Technical Bid Evaluation Committee and will also be uploaded. The online financial bids shall only be opened to those agencies, which will score minimum 70 marks, out of 100 marks and fulfilling of other eligibility, terms and conditions of the tender, on the date and time, as published on the Institute's website/CPP/SPP portal. Before, opening of

financial bid, the result of presentation as well as technical evaluation will be uploaded on Vishwa Vidhyalaya's website.

## 8 THE AWARD OF WORK/SUPPLIES:

The bid of agency quoting lowest for the overall turnkey execution as per the scope of work in their financial bid i.e. L-1 bidder will be accepted as the successful bidder. Acceptance of tender will be intimated to the successful tenderer/ bidder signed by the authorized signatory of the institution. Contract, will be signed with the successful bidder after issue of Letter of Award and receipt of Letter of Acceptance from the successful bidder

## 9 GENERAL TERM & CONDITIONS

1. \*Only the manufactures and/or their authorized dealer/distributors/sole agents/ need to submit their tender. The authorized firms should furnish a certificate from the manufacturer for their dealership/distributorship in original with the physical bid otherwise the offer will not be considered.
2. No person or firm shall submit more than one Tender for the same item. No offer should have more than one model quoted; in case of more than one alternate offer only the first option will be considered.
3. It is mandatory to provide all the relevant information in Annexure -I.
4. Broad-based specifications of equipment/items/systems/works etc. are given in Annexure- II of purchased tender. The tenderer should also take note of the remarks, if any, given their in.
5. a. Last date for submission of e-Tender is 21/01/2026 up to 5:00 PM on [www.mptenders.gov.in](http://www.mptenders.gov.in).
- c. Tender must be submitted in sealed cover to the Office of **Director Research Services, RVSKVV, Gwalior 474002** by Registered/Speed Post, to reach on or before dated 28/01/2026, AT 5:00 PM.
- d. Belated tender due to postal or any other delay will be rejected.
- e. The tender for each unit should be sent separately. The duly sealed envelope should super scribe **TENDER FOR THE ITEM No 01 (Establishment of Common Incubation Facility for Processing of Potato & Bakery Products) DUE ON 28/01/2026 upto 5 pm** with reference number.
- f. If offers for more than one item are clubbed together, tender will be rejected.
- g. The tender offers should have a validity for the current financial year 2025-26 from the date of opening. However it may be exceed for further one year with the permission of Hon'ble Vice Chancellor, R.V.S.K.V.V., Gwalior.
- h. Price bid will be opened online at [www.mptenders.gov.in](http://www.mptenders.gov.in) on 05/02/2026 from 3:00P.M.If date of opening of price bid will be changed due to any circumstances. That will be informed to bidders.

- i. R.V.S. Krishi Vishwa Vidyalaya (RVSKVV) reserves the right to extend the opening due date and or the date of opening the tenders.
  - j. All the leaflets in the offer should be marked with signature and seal of authorized person.
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6. a. The rates quoted should in Indian Rupees (Rs.) for a single complete unit with F.O.R. delivery at College of Agriculture, Gwalior. The rates quoted should be inclusive of packing and forwarding charges/loading/unloading/handling charges/freight/full risk coverage/insurance, etc. In case of imported goods all the expenses towards custom duty, clearing charges and transportation with insurance will be borne by the firm/tenderer and they must quote the rates inclusive of all FOR, RVSKVV, Gwalior in INR.
  - b. Excise duty/Sales Tax/GST/Custom duty (with and without concession certificate) and other levies, if any should be shown separately and the total price of each item should be worked out incorporating the all.
  - c. Any other charges, such as technical service charges, cost of training, installation charges, TA/DA of tenderer's staff etc. if any, should be shown separately for each item and each sub-item and the total price of each item should be worked out incorporating the same in final quoted price.
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7. All losses during transit will have to be made good by the tenderers at his cost within a period of 30 days.
  8. The tenderers must provide guarantee/warranty on manufacturers' letterhead of satisfactory functioning of the equipment/system/units/structures/items and free service including free replacement of parts for a period of at least 3 years from the successful and satisfactory installation of the equipment/system/units/structures/items. Original to be deposited by the successful bidder at the time of supply.
  9. Performance Guarantee: A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 6 months from installation.
  10. Offer must be accompanied by Earnest Money as stated against each item must be submitted on- line. Without the deposition of earnest money, the offers will be rejected. EMD exempted for MSME, NSIC registered vendors & Startups.
  11. The standard terms and conditions of payment is in full only after the installation is affected to the satisfaction of RVSKVV authorities in INR only.
  12. Please quote maximum discounted price, as no further negotiations will be made.
  13. Complimentary items/gifts offered will not be given any preference and will not be considered for calculating the cost of the item.



14. \*The offers must mention make, model all the specifications of the item clearly. The company must enclose printed literature/catalogue/manufacturer's website showing detailed technical specifications required. A folder showing many instruments without detailed technical specification, or tailor-made literature mentioning "yes" or "as per your specifications" for the specifications asked for, will not be considered. Specifications given in the offer must match to the website and/or printed technical literature otherwise the offers shall be rejected.
15. Technical specifications of the equipment / items have been very clearly formulated by the users/experts of the field as per the requirement of the work to be conducted. It will be sole discretion of the bidder whether to quote or not for equipment/items/structures/units with particular specifications.
16. \*Firm must provide a compliance statement vis-à-vis specifications in a following "tabular form" clearly stating the compliance, supported by technical literature with clear reference. This statement must be signed, with the company seal, by the Tenderer for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification of the offer.

Name of Equipment:		
Technical Specification	Compliance (Y/N)	Deviation, If any

17. \*Offer must be accompanied with a comprehensive list of users on manufacturers' letterhead, wherever possible bidders may also provide certificates for satisfactory working of the equipment from users of universities and institutions of repute.
18. If so desired by RVSKVV, the bidders shall have to enter in to an agreement. Any wrong information about item, any forged document and any deviation, variation of non-compliance of the terms and conditions by the tenderers shall be considered as a breach of contract and RVSKVV reserves the right to forfeit the amount of earnest money and/or security deposit in full and act as per legal arrangement.
19. Should there arise any dispute, the Hon'ble Vice Chancellor, RVSKVV, Gwalior shall be the sole Arbitrator whose decision in the matter shall be final and binding. Each and every judiciary transaction shall be subjected to Gwalior only.
20. \*Tender will not be considered if the firm does not supply a copy of the TIN/ GST& PAN/ Registration of the firm allotted to it for relevant items. PAN of the owner or any other persons will not be accepted.
21. This tender is being issued with no financial commitment and the Buyer reserves the right to change or vary any part thereof at any stage. Buyer also reserves the right to withdraw the tender, should it become necessary at any stage.

22. RVSKVV reserves the right to accept or reject any or all offers in full or in part without assigning any reason (s) thereof. It also reserves the right to place and order wholly or in part with one or more than one firm as it may be convenient to RVSKVV, Gwalior.
23. The tenderer shall have to give an undertaking that the terms and conditions as mentioned above of this tender are acceptable to the tenderers in form of downloaded Tender documents duly stamped and signed.
24. If firm wishes, they can send their representatives, duly authorized in writing, to attend the Technical Evaluation and clarification regarding bids which is scheduled at 3:00 PM on 02/02/2026.
25. In case, if single manufacturer of the any item and having propriety rights. Items may be purchased with the permission of concerned higher authority.
26. The bidders should provide machinery installation layout as per the proposed bid/machinery. (University will provide details of project/construction site)

Date: 31/12/2025



Director Research Services, RVSKVV, Gwalior

## 10 PAYMENT

The payment will be made as under: -

1. 1<sup>st</sup> Installment- 30% of the total contract value shall be released with the Purchase order.
2. 2<sup>nd</sup> Installment- upto 40% of the total contract value shall be released on submission of Proforma Invoice before dispatch as per lot bases to the concerned official of the University before dispatch.
3. 3<sup>rd</sup> Installment- 20% of the total contract value shall be released after successful installation and commissioning at site and due endorsement of the concerned official of the University after verification post successful trial runs and complete of the plant and machinery to RVSKVV, Gwalior, M.P. Bill to be duly certified by the concerned official of the University.
4. A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 180 days from installation.
5. An additional performance security in the form of Bank Guarantee of amount equivalent to 10% of the quoted rates to be submitted by successful bidder before signing of Contract agreement. (The Bank guaranty shall be valid upto 180 days after the dates of successful completion of the project)



## 11 PRICE

1. The Price to be quoted F.O.R. (Freight on Road) Destination only and it should be inclusive of taxes, freight, Packing, Transit, Installation, Insurance, Inspection Charges etc.
2. Demurrage charges if any will be borne by the supplier only.
3. Prices charged by the supplier for goods delivered and services performed under the contract shall not be higher than the price quoted by the supplier in his bid.
4. Prices will be fixed at the time of issue of purchase order as per taxes and statutory duties applicable at that time.
5. In case of reduction of taxes and other statutory duties during the scheduled delivery period, purchaser shall consider their deduction in these taxes/duties for the supplies made from the date of enactment of revised duties/taxes.
6. In case of increase in duties/taxes during the scheduled delivery period, the purchaser shall revise the prices as per new duties/taxes for the supplies, to be made during the remaining delivery period as per terms and conditions of the purchase order.
7. Taxes should be as applicable at the time of delivery and generating the Invoice
8. The agency may quote rates of Imported Equipment in INR only.
9. The Host Institute reserves the right to accept or reject any/all tenders without assigning any reason(s).
10. Tenders not on the prescribed Performa (attached), without requisite details, EMD and Processing Fee and received after the closing date/time of tenders and tenders with any rider will summarily be rejected. Canvassing in any form will be viewed seriously and if any tendered is found to be resorting to such practices the tender of such firm will be rejected.

## 12 ARBITRATION CLAUSE

That in case of any dispute between party of first part (The Host Institute) and the part of other party(Agency) arising out of or in relation to the agreement, the dispute shall be referred to Directorate of Industries, Trade and Commerce (DITC), Government of Madhya Pradesh being the State Nodal agency for arbitration. The award of the said Arbitrator shall be binding upon both parties. The seat of the arbitration shall be at, Host Institute i.e. Directorate of Research Services, Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya, Gwalior, M.P.



### 13 WITHHOLDING OF PAYMENT

This clause authorizes buyer to withhold payment till end when selected agency fails in its contractual obligation. The standard text of this clause is as under: "In the event of the Selected Agency's failure to submit the Bonds, Guarantees and Documents, supply the deliverables etc. as specified in the Contract, the Buyer may at his discretion, withhold any payment until the completion of the Contract".

### 14 RIGHT OF ACCEPTANCE OF OFFER

1. The Buyer reserves the right to accept partly or reject any offer without assigning any reason thereof. The Buyer does not pledge itself to accept the lowest or any other tender and reserves to itself the right of acceptance of the whole or any part of the tender or portion of the quantity offered and the seller shall supply the same at the rate quoted.
2. In respect of enquiries, which call for procurement of more than one item, the Buyer reserves the right to consider and accept the offer for any of the items in the enquiry reserving the right to utilize the offer for balance items at a later stage within the validity of offer.

### 15 NEGOTIATIONS

Normally there will be no post - tender opening negotiations and it would be only on exceptional circumstances, if considered necessary. This shall be held only with the Agency which is evaluated as L-1 bidder after evaluation of financial bids, as indicated above. Under no circumstance, the financial negotiation shall result into an increase in the price originally quoted by the Agency.

### 16 COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ACTIVITIES AT THE TIME OF AWARD

The Competent Authority shall have the right to make any alterations, omissions, additions or subtractions in items/services at the time of award of contract. The Competent Authority will give such intimation to the successful Bidder, and additional cost/deduction in the Bid prices, based on the price schedule submitted by him, will be worked out with the Bidder. In case, the Bidder does not agree for such alterations, the Competent Authority will be free to award the contract to the next eligible Bidder.

## 17 LABOUR LAWS AND SAFETY MEASURES

1. Agency shall comply with all the provisions of labour law related legislation/acts as enacted by Government from time to time and in case of any prosecution / penalty, agency shall be liable for the same.
2. Agency shall be liable for payments of duties viz. P.F., E.S.I. etc. including any compensation payable under Workmen Compensation Act. Host Institute shall have no responsibility, financial or other liabilities towards professionals employed by the Agency.
3. Agency will take all safety measures / precautions during the work. For any accident due to negligence / any other reason during contract period, it shall be sole responsibility of the agency and Host Institute shall not be held responsible for the same.

## 18 APPLICABLE LAW AND JURISDICTION

This contract, including all matters connected with this contract, shall be governed by the Indian laws, both substantive and procedural, for the time being in force and shall be subject to the exclusive jurisdiction of Court, if required.

## 19 INSURANCE AND MEDICAL

1. It shall be the responsibility of the agency to insure their staff and equipment against any exigency that may occur while carrying out the project activities. Agency will also take insurance cover for third party liability, which might occur due to damages caused to their manpower, equipment etc. The Host Institute shall not be responsible for any such damages.
2. Medical facilities (as per law) for professional including insurance of the professional related to the project will be provided by the Agency.

## 20 INDEMNIFICATION

1. The Seller shall indemnify and hold the Buyer harmless against all third party claims of infringement of patent, trade mark of industrial design rights arising from use of the stores supplied or any part thereof.
2. Agency shall at times indemnify and keep the Host Institute indemnified against all claims/ damages etc. for any infringement of any Intellectual Property Rights (IPR) while providing its services under this contract.



3. Agency shall at all times indemnify and keep Host Institute indemnified against any claims in respect of any damages or compensation payable in consequences of any accident or injury sustained or suffered by its (Agency) employees or caused by any action, omission or operation conducted by or on behalf of Agencies.
4. Agency shall at all times indemnify and keep Host Institute indemnified against any and all claims by employees, workman, suppliers, agent(s) employed engaged or otherwise working for Agency, in respect of their wages, salaries, remuneration, compensation or the hike.
5. All claims regarding indemnity shall survive the termination or expiry of the contract.

## 21 FORCE MAJEURE

- i. Should any force majeure circumstances arise, each of the contracting party shall be excused for the non-fulfillment or for the delayed fulfillment of any of its contractual obligations, if the affected parties within 14 days of its occurrence in forms in a written form the other party.
- ii. Force majeure shall mean fires, floods, natural disasters or other acts such as war, term oil, strikes, sabotage, explosions, and quarantine restriction beyond the control of either party.

## 22 PENALTY FOR USE OF UNDUE INFLUENCE

- i. The Seller undertakes that he has not given, offered or promised to give, directly or indirectly any gift, consideration, reward, commission, fees brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or for borne to do any act in relation to the obtaining or execution of the Contract or any other Contract with the Government for showing or forbearing to show favour or disfavor to any person in relation to the Contract or any other Contract with the Government.
- ii. Any breach of the aforesaid undertaking by the seller or any one employed by him or acting on his behalf (whether with or without the knowledge of the seller) or the commission of any offers by the seller or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1988 or any other Act enacted for the prevention of corruption shall entitle the Buyer to cancel the contract and all or any other contracts with the seller



and recover from the seller the amount of any loss arising from such cancellation. A decision of the buyer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller.

- iii. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the seller towards any officer/employee of the buyer or to any other person in a position to influence any officer/employee of the Buyer for showing any favour in relation to this or any other contract, shall render the Seller to such liability/ penalty as the Buyer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.

### **23 PENALTY AND TERMINATION FOR NON-FULFILLMENT OF CONTRACT**

- (a) In case the Successful tenderer/bidder fails to supply the inputs within the specified time limit (90 days) giving no such written intimation, RVSKVV, Gwalior, M.P., shall either cancel the Supply Order or impose a penalty on the Successful bidder at 0.5% of the total cost of the supply order that remained to be supplied, for per week of delay after the due date (maximum 2% of total value) and the same shall be deducted from the Successful tenderer/bidder's bill after delivery
- (b) The Successful tenderer/ bidder cannot refuse to pay the penalty to RVSKVV, Gwalior. Refusal shall be violation of the Terms & Conditions of this tender, and may lead forfeiting of 3 % EMD, and blacklisting of the bidder. However, decision of Director of Honorable vice chancellor will be final and binding in black listing of bidder.

### **24 RIGHT TO VARIATION CLAUSE**

To take care of any change in the requirement during the period between issue of Tender and conclusion of contract, Buyer reserves the right to increase or decrease the quantity of the required deliverables without any change in the terms & conditions and prices quoted by the Seller. While concluding the contract, the quantity can be accordingly increased or decreased at the same terms of conditions.

### **25 OPTION AND REPEAT ORDER CLAUSE**

- 1. Option Clause: The BUYER shall have the right to place separate order on the SELLER during the original Delivery Period of Contract, limited to 50% of the main processing plant, spares, facilities or services as per the



cost, terms and conditions set out in this contract. The price of the processing plant, system, spares etc shall remain same till one year from the effective date of the contract. Commercial Negotiation Committee to verify that there is no downward trend in prices of the product offered.

2. Repeat Order Clause: The Buyer may order within six months from the date of successful completion of the supply against this contract and at the same cost, terms and conditions of the contract.
3. When exercising one or both of the "Option Clause" and "Repeat Order Clause" above, the overall ceiling of fifty percent of the original contracted quantity will not be exceeded.

## 26 MODIFICATION AND WITHDRAWAL OF BIDS

The bidders may modify or withdraw his bid after submission provided that the written notice of modification or withdrawal is received by the Buyer prior to the deadline prescribed for submission of bids. A withdrawal notice may be sent by Email but is to be followed by a signed conformation copy by post not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiry of the period of specified bid validity. Withdrawal and modification of bid during this period will result in forfeiture of Bidder's Bid Security.

## 27 LIQUIDATED DAMAGES (LD)

In the event of the seller's failure to submit the Bonds/Guarantees/Documents or/and supply/performance the items/services as per Delivery schedule specified in the contract, the Buyer may, at his discretion, withhold any payment until the completion of the contract. The buyer may also deduct LD to the sum of 0.5% of the contract price of the delayed/undelivered stores/ services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 5% of the value of delayed stores/services.

## 28 CANCELLATION OF THE CONTRACT

1. The Host Institute shall have the right to terminate the Contract, arising out of finalization of this tender, in part or in full in any of the following cases:



2. The delivery of the material or start of works is delayed for causes not attributable to Force Majeure for more than 10 days after the scheduled date of delivery.
3. When both parties mutually agree to terminate the contract. At any stage without assigning any reason thereon.

## 29 CLARIFICATION ON BID DOCUMENTS

Bidder requiring any clarification to this Tender Document shall attend the Pre-bid meeting on the date notified by Buyer. Also the bidders may send their queries to the Buyer via email not later than 2 days prior to the Pre-bid meeting on the following email Address of the Director Research Services, RVSKVV, Gwalior, M.P.

**Email Id:-** [drs@rvskvv.net](mailto:drs@rvskvv.net)



## Annexure - I

**Tender Form (Technical Bid)**

(To be submitted by the renderer on their letter head. All Columns must be filled in relevant documents in relation to these must be enclosed with the technical bid. The bid will be examined on the same.)

Sr. No.	Particulars	Details (to be filled by the renderer)	Enclosure Page No.
1	Name of Firm with address, mobile/ phone no.& e- mail.		
2	Tender fee details (Amount DD no., Bank Name, Amount date)		
3	EMD details (Amount, DD no., Date, Bank's Name a/c no. a/c holder name, Branch IFSC code)- (as per the mode of submission)		
4	Undertaking (Annexure V) on stamp paper		
5	Bid security declaration (Annexure VI)		
6	Type of Firm (Proprietor/ Partnership/ Pvt. Ltd./ Public Ltd.		
7	Registration Number (Copy to be enclosed)		
8	Year of Incorporation of the agency (copy to be enclosed) along with the latest registered address of corporate office.		
9	Length of relevant experience in years		
10	GST Registration (Copy to be enclosed)		
11	PAN No.(Copy to be enclosed)		
12	Please enclose list indicating i.e. Name of organization, details of work, Quantity Amount, Contact/ Phone No., Email address. Please also enclose either PO or performance certificate For each details.		
13	Annual Turnover of the company in Lakhs of Indian Rupees during last three years. (Copy to be enclosed or certificate issued by CA) a) Financial Year 2021-22 b) Financial Year 2022-23 c) Financial Year 2023-24		
14	A complete list of clients including clients from Govt./Semi Govt./Autonomous		

	Bodies/PSUs Institutions served during last five years with Name, Telephone No, etc. along with copies of supply order.		
15	The bidders should attach successful satisfactory completion certificates issued by the clients (during last 5 years) as documentary evidence in support to above eligibility criteria. The certificate should contain date of start, date of completion; value on completion etc.		
16	MSME/NISC Documents		
17	ISO details		
18	Copies of Income Tax Return of last 3 Financial Years ending FY 2021-22)		
19	An authorization letter of the firm in favor of The person signing the tender documents.		
20	Tender document with Annexure -I to Annexure VII duly signed and stamped on each page as acceptance of the terms and condition laid down by Host Institute's authority		

The above documents must be enclosed with proper pagination.

Signature.....  
 Name .....  
 Address .....  
 Mobile .....  
 Seal of firm.....

Date: .....



**Evaluation Sheet**

**To be filled by the tender, which will be verified by the Bid Evaluation Committee/ Technical Evaluation Committee?**

Sr. No.	Criterion	Max. Marks	Marks claimed by the Tenderer	Marks verified by the committee	Page No. Proof
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10			
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05			
3	Avg. Financial turnover of bidder for last three years (2020-21 to 2022-23) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25			
4	Successfully completed assignment during last 3 years ending 2022-23 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30			
5	Presentation	30			
	<b>Total</b>	<b>100</b>			

**Annexure-II**

**FINANCIAL BID**

**LIST OF EQUIPMENTS**

Same is provided along with the tender document in .xls format. Bidder have to advised to download the price bid in that format, quote their rates and upload it along with the bid on to the portal. (the above form should be given in xls. If tender is being done through E- procurement)

**Signature of Bidder with Stamp**

**Date**



**Annexure-III**

**List of Equipment with Specification for Common Incubation Centre**  
**Attached separately**



**Annexure-IV**  
**TENDER CONDITIONS ACCEPTANCE LETTER**  
**(To be given on Company Letter Head)**

Date:

To,  
.....  
.....

Sub: Acceptance of Terms & Conditions of Tender.  
Tender Reference No: .....

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
Equipment for Common Incubation Centre at.....

Dear Sir,

1. I/We have downloaded/obtained the tender document(s) for the above-mentioned Tender/Work from the web site(s) namely: as per your advertisement, given in the above-mentioned website(s).
2. I / We hereby certify that I / we have read entire terms and conditions of the tender documents from Page No. 01 to ..... (Including all documents like annexure(s), schedule(s), etc.), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
3. The corrigendum(s) issued from time to time by your department/ organizations too have also been taken into consideration, while submitting this acceptance letter.
4. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality / entirety.
5. In case any provisions of this tender are found violated, your department/ organization shall be at liberty to reject this tender/bid including the forfeiture of the full said Earnest Money Deposit absolutely and we shall not have any claim/right against dept in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)



Annexure-V

UNDERTAKING

To,  
.....(Host Institute)  
.....

Sir,

1. I/we the undersigned, certify that I/we have gone through the terms and conditions mentioned in the tender documents and undertake to comply with them.
2. It is further certified that our firm has not been blacklisted by any agency in India or abroad.
3. We will supply the goods in accordance to the specifications of the work order. At any stage, if it is found that the substandard /deviation from the specifications/ design/quality has been made by us, we shall be liable for penalty and legal action.

Dated:

SIGNATURE OF THE TENDERER  
WITH SEAL

NAME OF THE TENDERER  
WITH ADDRESS

NOTE: Certificate as per above must be submitted only on non-judicial stamp paper of Rs.100/-(Rs One Hundred Only)



## Annexure-VI

## BID - SECURING DECLARATION FORM

Date:

Bid No.:

To

(Insert complete name and address of the bidder)

I/ We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Securing Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of one year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

- (a) Have withdrawn/modified/amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or
- (b) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
- (c) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.

- a. The receipt of your notification of the name of the successful Bidder;or
- b. Thirty day safter the expiration of the validity of my/ourBid.

Signed: (insert signature of person whose name and capacity are shown) in the capacity of (Insert legal capacity of person signing the Bid Securing Declaration).

Name: (insert complete name of person signing he Bid Securing Declaration)

Duly authorized to sign the bid for an on behalf of: (insert complete name of Bidder) Dated on day of (insert date of signing) Corporate Seal (where appropriate)

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid) Corporate Seal (where appropriate)



Annexure-VII

**FORMAT OF SELFDECLARATION: NOT HAVE CONFLICT OF INTEREST**

(To be submitted on the Bidder's Letter Head)

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
Equipment for Common Incubation Centre at.....

Date:

Tender Ref No.:

To:

.....

.....

.....

We hereby confirm and declare that we, ....., not have Conflict of Interest as mentioned in the ITB 3. We undertake that we shall be liable for any punitive action in case of false declaration.

Signature

Name of Authorized Signatory.

Office Seal



## Annexure-III

## SPECIFICATIONS FOR POTATO PROCESSING UNIT

SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
A	PRIMARY POTATO PROCESSING MACHINE (Capacity: 01 ton /day)			
1	Feed conveyor	<ul style="list-style-type: none"> <li>• UHMW wear strip for return side belt support.</li> <li>• Complete with Feed hopper, discharge chute, Motor shroud, chain guards etc.</li> <li>• Motor–Hindustan Flight elevator with 500 mm horizontal for accommodation of feed hopper and elevation of 45 Deg.</li> <li>• Heavy-duty channels with self-support in rigid framework.</li> <li>• Food grade PVC Belt.</li> <li>• Angles with/ Eltek/ equivalent Make, Gearbox: Bonfiglioli /equivalent make.</li> <li>• Over all dimensions:300mm Wx1500discharge</li> <li>• Height approx.</li> <li>• M.O.C.: Wetted parts SS 304</li> <li>• Capacity</li> </ul>	1HP/ 3Ph/ 415V/ 50Hrtz	1
2	Rotary washer / Potato Cleaner	<ul style="list-style-type: none"> <li>• Rotary Pipe drum rotating at slow speed.</li> <li>• Tumbling arrangement for vegetables.</li> <li>• Water recirculation tank at bottom with basket filter and pump.</li> <li>• Peddles, screw plate are fitted in drum for forward movement/ retention time of vegetables.</li> <li>• Waste water collection tray at bottom.</li> <li>• Complete with Feed hopper, Discharge Chute, chain/belt guard, motor cover etc.</li> <li>• Rigid square tube structure.</li> <li>• Water spraying arrangement inside drum.</li> <li>• M.O.C.: Wetted parts SS 304.</li> <li>• Motor: Hindustan /Eltek/Make, Gearbox: Bonfiglioli / equivalent make</li> </ul>	1HP./ 3Ph/ 415V/ 50Hrtz	1

3	Inspection cum sorting conveyor	<ul style="list-style-type: none"> <li>• Belt supporting tray arrangement with side angles etc. thro-out length on top side.</li> <li>• Food grade PVC Belt white / blue colour.</li> <li>• Rigid self-supporting frame work.</li> <li>• Complete with Feed hopper, discharge chute,</li> <li>• Motor shroud, chain guards etc.</li> <li>• 3 Nos. waste disposal chutes on each side of conveyor.</li> <li>• Motor – Hindustan/Eltek/equivalent Make, Gearbox: Bonfiglioli / equivalent make.</li> <li>• Overall dimensions: 2500 mm x 500 mm x 800 Height approx.</li> <li>• M.O.C.: Wetted parts SS 304</li> </ul>	1HP/ 3Ph/ 415V/ 50Hrtz	1
4	Potato washer / Flood washer	<ul style="list-style-type: none"> <li>• It consists of 4 stages: Soaking, washing with agitation, Fresh water spraying, water draining.</li> <li>• Stainless steel rectangular shaped sloped bottom tank with legs, cross supports, perforated false bottom etc.</li> <li>• The bubbles are generated with the help of High- speed turbine air blower through perforated air pipes installed at the bottom of the tank, which is an integral part of washer.</li> <li>• Continuous Polypropylene stackable Slat elevator with Flights.</li> <li>• The Fruit washer tank will be provided with bottom drain connection, Water level adjusting arrangement with overflow Connection and fresh water spraying arrangement.</li> <li>• Complete with Feed Hopper, Discharge chute, Motor shroud, Chain guard etc.</li> <li>• Motor – Hindustan/Eltek/equivalent Make, Gearbox: Bonfiglioli/Motovario/ equivalent make.</li> <li>• Overall dimensions – 2500 mm x 500 mm wide x 2000 mm total Height (approx.)</li> <li>• M.O.C: - Wetted parts SS 304</li> </ul>	2 HP/ 3 Ph/ 415V/ 50Hrtz	1
5	Collection Conveyor	<ul style="list-style-type: none"> <li>• Belt supporting tray arrangement with side angles etc. thro-out length on top side.</li> <li>• Food grade PVC Belt white / blue colour.</li> <li>• Rigid self-supporting frame work.</li> <li>• Complete with Feed hopper, discharge chute, Motor shroud, chain guards etc.</li> <li>• Motor – Hindustan/Eltek/equivalent Make, Gearbox: Bonfiglioli / equivalent make.</li> </ul>	1HP/ 3Ph/ 415V/ 50Hrtz	1

		<ul style="list-style-type: none"> <li>Overall dimensions: 2000 mm x 500 mm x 800 Height approx.</li> <li>M.O.C.: Wetted parts SS 304</li> </ul>		
6	Working Table	<ul style="list-style-type: none"> <li>Thick gauge SS table top and raised edges</li> <li>Drain outlet at one end, Square tube structure.</li> <li>Size: Approx. 1700 mm X 900 mm X 850 mm. Ht.</li> <li>M.O.C: - Wetted parts SS 304</li> </ul>		1
7	Miscellaneous	<ul style="list-style-type: none"> <li>The miscellaneous contains the trays, tank, material handling crates</li> </ul>		1
<b>B</b>	<b>POTATO CHIPS / FRENCH FRIES PROCESSING PLANT (100 kg/h)</b>			
1	Potato peeler	<ul style="list-style-type: none"> <li>Top open round shape vertical tank.</li> <li>Perforated round shaped vertical basket.</li> <li>Round abrasive arrangement for peeling of ginger.</li> <li>Water collection and drain at bottom.</li> <li>Capacity: 25 Kg capacity batch approx.</li> <li>M.O.C: - Wetted Parts: SS.</li> </ul>	1HP/ 3Ph/ 415V/ 50Hrtz	1
2	Slicing Machine With Multiple Blades	<ul style="list-style-type: none"> <li>Feed Hopper for feeding Potatoes in the slicing chamber</li> <li>SS High speed rotating knives inside the slicing chamber.</li> <li>Discharge tray at the bottom.</li> <li>M.O.C: Contact parts SS.</li> <li>Capacity: 100 kg / hr approx.</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
3	Dicing machine for French Fries	<ul style="list-style-type: none"> <li>Covered with aluminium alloy and stainless steel, anti-corrosion and hygiene</li> <li>Vegetable dicing machine can cut various root vegetables and fruits into cubes or cuboids</li> <li>High speed dicing operation ensures vegetables moisture.</li> <li>Easily use as standalone or with complete vegetable processing line.</li> <li>Overall dimensions: 710*660*1085 approx.</li> <li>MOC: All mfg. Parts – SS 304 &amp; IS Standard Brought out material. Cutters will be in LM25 Aluminium with SS Harden Blades for vegetable cutting.</li> <li>Capacity: 300 KG/HR. For 6x6x6mm &amp; 10x10x10 mm Dice size</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hrtz	1

4	Slice /Dice Washer	<ul style="list-style-type: none"> <li>Comprised of 4 Nos. perforated / Wire mesh baskets in each tank.</li> <li>Manual water spray arrangement.</li> <li>In 1st tank washing is carried out with help of pressurized blower which is integral part of washer.</li> <li>In 2nd tank it is used for fresh water spraying manually &amp; draining the surface water.</li> <li>Complete with necessary fittings like drain valve, Water inlet, etc.</li> <li>M.O.C: - Wetted parts SS 304</li> <li>Capacity: 30 - 40 Kg batch.</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
5	Slice /Dice Blancher	<ul style="list-style-type: none"> <li>Rectangular thick gauge of 2 mm thick tank, perforated/grilled false bottom.</li> <li>Electrical heaters mounting arrangement with safety cover at bottom.</li> <li>Water sealed top covers with handles.</li> <li>Complete with Drain valve, overflow connection, water inlet etc.</li> <li>50 mm thick glass wool insulation to prevent heat loss.</li> <li>4 no's of perforated baskets with handles.</li> <li>Angle section bottom Support structure.</li> <li>Digital temperature indicator, timer and controller with control panel.</li> <li>M.O.C.: SS 304.</li> <li>Holding Capacity: approx. 25-30 Kg batch</li> </ul>	18 kw / 3 phs	1
6	Centrifugal De watering Unit	<ul style="list-style-type: none"> <li>Top open round shape vertical tank.</li> <li>Perforated round shaped vertical basket.</li> <li>Water collection and drain at bottom.</li> <li>Tilting arrangement for easy discharge of product.</li> <li>Holding Capacity: approx. 15 kg batch capacity</li> <li>M.O.C: - Stainless steel.</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hrtz	1
7	Batch fryer	<ul style="list-style-type: none"> <li>Spill free design Reduce oil Wastage.</li> <li>An adjustable overflow arrangement with suitable basket filtration is provided at discharge end.</li> <li>The Tank is insulated from the bottom to prevent heat loss.</li> <li>Tilting system that enables unloading of products in a single stroke after frying for uniform and consistent product quality.</li> <li>Approximate 100 ltrs oil holding capacity.</li> <li>M.O.C.: contact parts SS</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1

8	Centrifugal De oiling Unit	<ul style="list-style-type: none"> <li>• Top open round shape vertical tank.</li> <li>• Perforated round shaped vertical basket.</li> <li>• Oil collection and drain at bottom.</li> <li>• Tilting arrangement for easy discharge of product.</li> <li>• Holding Capacity: approx. 5- 8 kg batch capacity</li> <li>• M.O.C: - Stainless steel.</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
9	Flavour applicator	<ul style="list-style-type: none"> <li>• Drum for proper mixing of product.</li> <li>• Stainless steel Paddles inside drum for proper mixing of product.</li> <li>• Motor with gearbox for slow speed mixing.</li> <li>• Handle for tilting and discharge of product.</li> <li>• Flavour mixer with tilting arrangement.</li> <li>• Drum Capacity: 5-10 Kg approx.</li> <li>• M.O.C: - Contact Parts SS 304</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
10	FFs packing machine	<ul style="list-style-type: none"> <li>• Center Sealing, With Nitrogen flushing arrangement, Speed up to 10-20 Packs per min, PLC Controlled System</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
11	Miscellaneous	<ul style="list-style-type: none"> <li>• The miscellaneous contains the trays, tank, material handling crates</li> </ul>		
12	Electrical Panel	With ON/OFF buttons, Switches		1
<b>C HASH BROWN /PATTIES PROCESSING UNIT</b>				
1.	Potato Steaming machine	<ul style="list-style-type: none"> <li>• Stainless steel construction Thick gauge</li> <li>• Cylindrical in shape with conical bottom.</li> <li>• Counter Balance openable lid with Wing Bolt for closing.</li> <li>• 50 mm SS 304 jacket for Hot water / Steam circulation complete with necessary steam fittings like steam inlet valve, pressure guage, Y, type strainer, steam trap etc.</li> <li>• Pressure release valve</li> <li>• Heavy duty silicone gasket for sealing.</li> <li>• Heavy duty Tube structure.</li> <li>• Worm &amp; worm wheel arrangement with handle for tilting.</li> <li>• Holding Capacity: 150 Ltrs (Water Volume)</li> <li>• Capacity : 01 ton/day</li> </ul>		1
2.	Potato Mashing / Pulverizing Machine	<ul style="list-style-type: none"> <li>• Required Motor: 1HP</li> <li>• Body Material: Fully Stainless-Steel Body</li> <li>• Jalli Material: Stainless Steel</li> <li>• Inner Rod Material: Stainless Steel</li> </ul>	1HP/ 3Ph/ 415V/ 50Hrtz	1

		Capacity:- 120 kg/hrs.		
3	Sigma Mixture	<ul style="list-style-type: none"> <li>• Capacity: 10kgs</li> <li>• Bowl: SS304 / non-contact MS.</li> <li>• Motor Phase: 3 phase, 415v Drive: Delta</li> <li>• Motor: Stark/eltek/equivalent</li> <li>• Electric Power: 2 Hp</li> </ul>	2 HP/ 3 Ph/ 415V/ 50Hrtz	1
4	Hash Brown Processing Machine	<ul style="list-style-type: none"> <li>• Material: Stainless Steel 304 Capacity: 35 circles/min Bin volume: 30L</li> <li>• Max. patty diameter: 110mm Thickness: 6-18mm adjustable Gross weight: 140KG</li> <li>• Size: 860×600×1400mm</li> <li>• Come along with one mold Food grade mold Capacity:- 100 kg/h</li> </ul>	2 HP/ 3 Ph/ 415V/ 50Hrtz	1
5	Blast Freezer	<ul style="list-style-type: none"> <li>• The Interior unit is a made of food grade rust free stainless steel 304 Grade.</li> <li>• Frost-free construction having separate copper evaporator coil and venturi.</li> <li>• Lockable Castors wheels for easy mobility</li> <li>• Trays – 40 Trays size 28’’x30’’</li> <li>• Chamber Temperature Range - 35 C To - 40 C</li> <li>• Blast chilling cycle time 65 &gt; +10 °C 90 minutes</li> <li>• Shock freezing cycle time 65 &gt; -18 °C 250 minutes</li> <li>• From 30&gt; -18 °C 150 minutes</li> <li>• Power supply - 3.5 kw. 3 Phase 440 V.</li> <li>• Digital Temperature Controller.</li> <li>• 120 mm Puff Insulation for effective cooling.</li> <li>• Compressor Make – Danfoss/Copeland. Refrigerant – 404.</li> <li>• Condenser – AirCooled/Watercooled.</li> </ul>	3Ph/ 415V/ 50Hrtz	1
6	Deep Freezer	<ul style="list-style-type: none"> <li>• Capacity - 500 Lit water volume</li> <li>• Inner Tank – Made from Stainless Steel 304 Grade sheet</li> <li>• Outer Body – Made from Stainless Steel 304 Grade sheet</li> <li>• No of Shelves – 10 Shelf</li> <li>• No of Doors – 1 Hard Top Door. Chamber Temperature Range - 35 C. Cooling Type – Dynamic (Airflow).</li> <li>• Blast chilling Time – From +60 to -18 per batch 180- 200 minutes.</li> <li>• Power supply - 3 Phase 440 V. Digital Temperature Controller.</li> <li>• 120 mm Puff Insulation for effective cooling.</li> </ul>	3 Ph / 415 V / 50 Hrtz	1

		Compressor Make – Deafness/Copeland Refrigerant – 404. • Condenser – Air cooled. Power required – 5 kw. • Overload compressor protection. • Castor wheels for easy movement		
7.	Packaging and leveling line	Capacity:- 500 packs/hrs		1
8.	Miscellaneous	• The miscellaneous contains the trays, tank, material handling crates etc.		

#### D. BAKERY LINE- MILLET & WHEAT BASED COOKIES

D.	BAKERY LINE-MILLET & WHEAT BASED COOKIES			
SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
1.	Planetary mixer	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/hr</li> <li>Speedometer: Provided with variable speed for mixing of dough &amp; butter. provided 2 shape mixing blades with scraper</li> <li>Digital display: For speed operating Power</li> <li>Construction material of body: Stainless steel and Mild steel Provided with Superior quality SS based scrapper, blade &amp; bowl with trolley</li> <li>Construction material of body: Contact Parts Stainless steel</li> <li>Non-contact Parts : Mild Steel Painted</li> </ul>	2HP/3 Ph/415 V/50 Hertz	1
2.	Dough kneader	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Capacity- 45kg of flour or 70kg of dough in 30 min</li> <li>Preferably of SS- bowl, Screw, arms &amp; safety grill option for mixing</li> <li>Construction material of body: Contact Parts Stainless steel</li> <li>Non-contact Parts: Mild steel Painted</li> </ul>	2HP/3 Ph/415 V/50 Hertz	1
3.	Dough sheeter	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Working width: 630mm</li> <li>Conveyer Table Length: 1190mm</li> <li>Power Load: 0.75KW (Supply 440V 50Hz 3Phase)</li> <li>Roller Size: 88 mm</li> <li>Gap between Rollers (mm) 0.3-40 mm</li> <li>Belt Size: 630 W x 2400 L mm</li> <li>Dimension: 2950W x 1010 D x 1300 H</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hertz	1

		mm • Construction material of body: Stainless steel and mild steel painted		
4.	Rotary oven	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Rotary oven with diesel burner</li> <li>Tray Capacity: 36Nos.</li> <li>With trolleys: 04 no's as per suitability</li> <li>Construction material of body: Stainless steel and Mild steel Production Capacity: 600 kg/2hrs. Rusk/ Toast.</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hrtz	1
5.	Bread slicer	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Medium Speed Slicer-13"</li> <li>Maximum Length of Bread: 150-335mm</li> <li>Construction material of body: Stainless steel and Mild steel</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz	1
6.	Cookies dropper	<ul style="list-style-type: none"> <li>Computerized machine for automatic forming and dosing on trays of liquid,</li> <li>Wire cut &amp; stationery, Rotary multi-layer &amp; conical Cookies Drop</li> <li>Production Capacity: 120 kg</li> <li>Power Load: 2.5KW 3 phase</li> <li>Tray width: 18" (450mm)</li> <li>Control Panel &amp; Display: Fully automatic control panel</li> <li>Construction material of body: Stainless steel &amp;</li> <li>food grade antipodal Aluminium</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hrtz	1
7.	Weighing Balance	<ul style="list-style-type: none"> <li>Capacity:1-50 kg range</li> <li>With LED display</li> <li>SS Platform</li> </ul>		1
8.	Packing Line (Band Sealer/Hand Sealer)	<ul style="list-style-type: none"> <li>Capacity – 500-1000 packs/Hr</li> <li>Band Sealer Machine</li> <li>Vertical With Nitrogen Flushing arrangement</li> <li>MS Body</li> <li>Very Easy Operating System</li> <li>Capacity -1 Kg</li> </ul>	0.5 HP / 3 Ph / 415 V / 50 Hrtz	1
9.	Miscellaneous	<ul style="list-style-type: none"> <li>Raw material containers, Material Handling Trays, Trolleys etc.</li> </ul>		

#### E. COMPONENTS WISE COST OF FOOD TESTING LAB.

E.	COMPONENTS WISE COST OF FOOD TESTING LAB.			
SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY

*[Signature]*

1	Hot air oven	<ul style="list-style-type: none"> <li>• Size: 12" x 12" x 12"</li> <li>• Trays: 2-4 Nos</li> <li>• Temperature Range: 50-250 Degree Celsius</li> </ul>	3Ph/ 415V/ 50Hrtz	1
2	Muffle Furnace	<ul style="list-style-type: none"> <li>• Capacity Liters 6.75</li> <li>• Internal size H x W x D in cm 15 x 15 x 30</li> <li>• Rating KW 3.5</li> <li>• Inner made of ceramic pot.</li> <li>• Outer case made from thick gauge Mild Steel (CRCA) sheet</li> <li>• Temperature Range Maximum working temperature 1150 °C</li> <li>• Continuous or 1200 °C intermittent</li> <li>• Temperature Accuracy <math>\pm 3^{\circ}\text{C}</math></li> <li>• Temperature Uniformity <math>\pm 10^{\circ}\text{C}</math></li> </ul>	0.5 HP / 3 Ph / 415 V / 50 Hrtz	1
3	U V VIS Spectrophotometer			1
4	Soxhlet apparatus	<ul style="list-style-type: none"> <li>• Automatic PC Compatible Economic version</li> <li>• Two Place Solvent Extraction System</li> <li>• Number of Samples: Two</li> <li>• Nature of Samples: Solid &amp; Semi Solid Samples</li> <li>• Sample Size: 0.1 to 8 gms (depending on the type of sample)</li> <li>• Automatic Auto sequencing PC Compatible System</li> <li>• oil/fat extraction with 5 stage extraction - boiling, Condensation, rinsing, solvent</li> <li>• recovery and Pre drying steps's</li> <li>• Temperature Indication: Digital Display</li> <li>• Temperature Range: 35°C (Ambient) to 300°C.</li> <li>• Temperature Setting: Feather touch membrane keys</li> <li>• Temperature Accuracy / Precision: <math>\pm 0.5^{\circ}\text{C}</math></li> <li>• Microprocessor Allows 16 intelligent memory steps of time, temperature domain</li> <li>• (2 Programs of 8 Sequence each).</li> <li>• RS 232 interface with software</li> </ul>		1

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		<ul style="list-style-type: none"> <li>• Cold water line for condensation of solvent with silicon hose inter connection for</li> <li>• Condenser</li> <li>• Thick Nitrocellulose thimble (f25mm X 80mm) - 1 Box of 25 Nos.</li> <li>• Highly versatile to accommodate 2 sizes of</li> <li>• Thimbles</li> </ul>		
5	Fiber analyzer	<ul style="list-style-type: none"> <li>• Auto Sequence Microprocessor Based Crude Fibre Analysis System</li> <li>• Microprocessor controlled Automatic Fiber Analysis System With LCD Display System Compatible to weende, van Soest and other recognized methods AOAC &amp; EPA) (Suitable for determination of fiber content in all type of Feed &amp; food sample, related parameters in plants materials, Cereals &amp; its products, Seeds &amp; Many More)</li> <li>• Number of samples: Four per Batch</li> <li>• Sample size: Depends upon the sample less than 0.25 to 8gms.</li> <li>• Heater: High grade ceramic Inbuilt Infrared Heaters With Heat reflector SS Splash plate</li> <li>• Heater Control: Automatic</li> <li>• Microprocessor Program Controller</li> </ul>		1
6.	Weighing balance	<ul style="list-style-type: none"> <li>• 150 kg range</li> </ul>		1
7.	Microbial load analysis-laminar flow chamber, autoclave and incubator etc.	<ul style="list-style-type: none"> <li>• Mode: Size – 3 x2x2 Ft</li> <li>• Made of GI with powder coating or better</li> <li>• Internal work area be made of SS304 stainless steel</li> <li>• Front door be 8mm clear glass “toughened” vertical sliding type</li> <li>• Power operated Front Sash</li> <li>• Digital screen displaying – Filter usage time, UV Lamp usage time, UV Hour Meter and Air pressure</li> <li>• Air Flow be designed for 0.4m/s to 0.65 m/s</li> <li>• Pre-Filter be box type, synthetic, non-oven polyester fiber, washable type</li> <li>• Retention of 5 Micron Efficiency of</li> <li>• 95% Pressure Drop of 6 to 8 mm</li> </ul>		1


8.	Autoclave	<ul style="list-style-type: none"> <li>• Capacity: 20-25 Lit.</li> <li>• Inside S.S. 304 mirror finish. Outer SS 304 mirror finish</li> <li>• Temp. Range 121<sup>0</sup>C to 125<sup>0</sup>C factory set at 121<sup>0</sup>C</li> <li>• Pressure Range 15 to 22 PSI, factory set at 15 PSI</li> <li>• Capacity Liters 95</li> <li>• Internal size Dia. x Ht. cm 45 x 60</li> <li>• Rating (KW) 4.0</li> </ul>		1
9.	Incubator	<ul style="list-style-type: none"> <li>• Cap. Liters 100 Ltrs</li> <li>• Internal size H x W x D cm 50 x 50 x 40</li> <li>• Trays 2nos</li> <li>• Inside S.S. 304 mirror finish. Outer Galvanized Iron (GI) sheet with</li> <li>• powder coated</li> <li>• Temperature Range 5<sup>0</sup>C to 60<sup>0</sup>C</li> <li>• Temperature Accuracy <math>\pm 0.5^{\circ}\text{C}</math></li> <li>• Temperature Uniformity <math>\pm 2^{\circ}\text{C}</math></li> </ul>		1
10.	Glassware, pH meter etc.	<ul style="list-style-type: none"> <li>• Beaker -5 ml</li> <li>• Beaker -10 ml</li> <li>• Beaker -25 ml</li> <li>• Beaker -50 ml</li> <li>• Beaker -100 ml</li> <li>• Beaker - 250 ml</li> <li>• Beaker -500 ml</li> <li>• Beaker -1000 ml</li> </ul>		1
11.	ph meter	<ul style="list-style-type: none"> <li>• pH Range from 0.00 to 14.00 pH;</li> <li>• Resolution &amp; Accuracy 0.01 pH / <math>\pm 0.01</math> pH;</li> <li>• Stability be 0.01 PH Meter</li> <li>• Slope be 85% to 115%</li> <li>• Relative accuracy be <math>\pm 0.02</math> Ph <math>\pm 1</math>Digit</li> <li>• <sup>0</sup>C Standers buffers be 7.000, 4.004 or 9.183</li> <li>• Buffer deviation be <math>\pm 0.5</math>PH</li> <li>• Temperature Compensation; mV Range</li> <li>• Range: 0 to <math>\pm 1999</math>mv</li> <li>• 0C01 35, 186.00 0C Resolution 0.1 mV</li> <li>• Accuracy: <math>\pm 1</math>mv <math>\pm 1</math>Digit</li> <li>• Temperature Compensation</li> <li>• Auto/Manual . Range 0 to 99.90c</li> <li>• Resolution be 0.10c</li> <li>• Accuracy be <math>\pm 0.50</math>C <math>\pm 1</math>Digit</li> </ul>		1


## F. UTILITIES


F.	UTILITIES			
S. NO.	MACHINERY NAME	Specification	Capacity	Quantity
1	Compressor	<ul style="list-style-type: none"> <li>• Horizontal Air Receiver</li> <li>• Receiver Fittings: Service Valve, Safety Valve, Pressure Gauge</li> <li>• Electric Motor &amp; Suitable Starter</li> <li>• Auto Drain &amp; Moisture Separator</li> <li>• Electrical Power: - 5 HP</li> </ul>		1
2	Steam Boiler	<ul style="list-style-type: none"> <li>• Capacity:- 100 kg/Hour</li> <li>• Maximum Pressure:- 7-10 kg/cm<sup>2</sup></li> <li>• Fuel: - Coal/ Wood/ Agro Waste</li> <li>• Type of Boiler:-Horizontal Stationary WB/Package Type</li> <li>• Design Code: IBR Code</li> <li>• Inspecting Authority: - Dob, Maharashtra State</li> <li>• Safety Valve Set Pressure:- 10.54 Kg/Cm<sup>2</sup></li> <li>• Steam Condition: - Dry Standard Up To 98%.</li> <li>• Thermal Efficiency (GCV): - 70+2</li> <li>• Flue Gas Temp. :- 185<sup>0</sup>C</li> <li>• Max. Evap. Cap. F&amp; A. 100<sup>0</sup>C:- 100kg/Hr</li> <li>• Flue Gas Opening:- 400 mm</li> <li>• Heat Transfer Area :- 100 mtr<sup>2</sup></li> <li>• Fuel Consumption On GCV</li> <li>• Wood :- 2500 Kcal/kg</li> <li>• Feed Pump Set</li> <li>• Water Softnet</li> <li>• Chimney Dia. 200 mm. Ht. 6 M with Connecting Duct</li> <li>• Steam Pressure Reducing Station</li> </ul>		1
3	R.O Plant	<ul style="list-style-type: none"> <li>• Capacity:- 100 LPH</li> <li>• Media (Sand + Carbon) Filter – 2 Set</li> <li>• Antiscalent Dosing System – 1 Set</li> <li>• Micron Cartridge Filter – 1 Set</li> <li>• Reverse Osmosis System – High Pressure Pump – 1 No</li> <li>• Membrane – 2 No.</li> <li>• Housing – 1 No.</li> <li>• Pressure gauge – 4 No.</li> <li>• Piping &amp; Valve – 1 Set</li> <li>• Skid for Mounting – Set</li> </ul>		1

		<ul style="list-style-type: none"> <li>Control Panel – 3 x 3 Aster</li> <li>Electrical Power :- 0.5 HP + 2 HP = 2.5 HP</li> </ul>		
4	Plumbing – Product Steam, Water, Air Piping with valves, fittings, tee, bends			1
5	ETP Plant for each component	3 KLD	5 HP/3 Ph/ 430 v/ 50 Hertz	1
6	Fire extinguishers	<ul style="list-style-type: none"> <li>Capacity 2kg cylinder</li> </ul>		10
7	Generator with Covered Structure	<ul style="list-style-type: none"> <li>Capacity: 35KVA</li> </ul>		1
8	Stove	<ul style="list-style-type: none"> <li>Standard Materials: ISI Marked.</li> <li>Size: 8", 10" and 12" each 2 Nos.</li> </ul>		6
9	Trays	<ul style="list-style-type: none"> <li>Dimensions (mm x mm x mm):</li> <li>Construction Material: SS-304</li> <li>Other Specifications:</li> </ul>		60
10	Cutter	<ul style="list-style-type: none"> <li>Construction Materials: SS-304</li> </ul>		50
11	Spoons	<ul style="list-style-type: none"> <li>Dimensions: 0.5ft, 1ft, 2.5ft, 3ft, 4ft, 5ft, each 1dozen with hangers.</li> <li>Construction Materials: SS-304</li> </ul>		1
12	Utensils	<ul style="list-style-type: none"> <li>Capacity: 0.5kg, 1kg, 2kg, 5kg, 7.5kg, 10kg, 20kg, 30kg, 50kg, 75kg, 100 kg each two piece with lid</li> <li>Construction Materials: SS-304</li> </ul>		1
13	Racks	<ul style="list-style-type: none"> <li></li> </ul>		6
14	Working Table SS top table	<ul style="list-style-type: none"> <li>Dimensions: (1.8 x 0.6x 0.8 m)</li> <li>Construction Material: Food Contact Surface: SS-304</li> </ul>		6
15	Dehumidifier for dry room			1
16	Inkjet printer/coding Machine)	<ul style="list-style-type: none"> <li>5x5 cm head size</li> </ul>		1
17	Box strapping machine	<ul style="list-style-type: none"> <li>Capacity (kg/hr):</li> <li>Construction Material: Food contact part : SS-304</li> </ul>		1
18	Accessories	<ul style="list-style-type: none"> <li>Included Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, Manual trolley etc.</li> </ul>		1
19	Electrical supply to	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		


	individual machinery/equipment from Junction box:			
20	Waste recollection line	<ul style="list-style-type: none"> <li>As per waste generation from processing line and machines.</li> </ul>		1
21	Air supply line to individual machinery/equipment	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		
22	Steam supply line (wherever necessary)	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		1

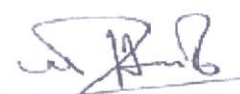
  
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 31/12/2025  
 Director Research Services  
 R.V.S.K.V.V., Gwalior (M.P.) 474002

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**Tender for Supply, Installation, Commissioning of Machinery and  
Equipments for  
Common Incubation Center (CIC)**

*with*

**ESTABLISHMENT OF COMMON INCUBATION FACILITY FOR  
PROCESSING OF MUSTARD AND OTHER OILSEEDS, MILLETS  
AND BAKERY PRODUCTS**

*at*

**Krishi Vigyan Kendra, Morena M.P.**

**Directorate of Research Services**

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## Table of Content

1.	CRITICAL DATE SHEET .....
2.	SCOPE OF WORK.....
3.	PERIOD FOR SUPPLY OF ITEMS .....
4.	PRE-QUALIFYING ELIGIBILITY CRITERIA .....
5.	BIDDER(S) BELONGING TO COUNTRY(S) SHARING LANDBORDER WITH INDIA .....
6.	BIDDING PROCEDURE .....
7.	EVALUATION PROCEDURE.....
8.	THE AWARD OF WORK/SUPPLIES.....
9.	GENERAL TERM & CONDITIONS.....
10.	GENERAL TERMS AND CONDITIONS FOR EQUIPMENTS.....
11.	PAYMENT.....
12.	PRICES .....
13.	ARBITRATION CLAUSE.....
14.	WITHHOLDING OF PAYMENT .....
15.	RIGHT OF ACCEPTANCE OF OFFER.....
16.	NEGOTIATIONS.....
17.	COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ ACTIVITIES AT THE TIME OF AWARD .....
18.	LABOUR LAWS AND SAFETY MEASURES .....
19.	APPLICABLE LAW AND JURISDICTION .....
20.	INSURANCE AND MEDICAL .....
21.	INDEMNIFICATION.....
22.	FORCE MAJEURE.....
23.	PENALTY FOR USE OF UNDUE INFLUENCE .....
24.	PENALTY & TERMINATION FOR NON-FULFILLMENT OF CONTRACT .....
25.	RIGHT TO VARIATION CLAUSE.....
26.	OPTION AND REPEAT ORDER CLAUSE.....
27.	MODIFICATION AND WITHDRAWAL OF BIDS .....
28.	LIQUIDATED DAMAGES(LD) .....
29.	CANCELLATION OF THE CONTRACT.....
30.	CLARIFICATION ON BID DOCUMENTS .....

Annexure- I.....	
Annexure-II .....	
Annexure-III.....	
Annexure-IV .....	
Annexure-V .....	
Annexure-VI.....	
Annexure-VII .....	

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**NOTICE INVITING TENDER (NIT)**

**"Tender for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at Krishi Vigyan Kendra, Morena, M.P., India"**

**About Host Institute:**

Director Research Services, RVSKVV, (Host Institute) intends to establish Common Incubation Centre (CIC) at RVSKVV, Krishi Vigyan Kendra, Morena, M.P., India with common food processing facilities for mustard and other oil seeds, millets and bakery products. The project is being funded by Ministry of Food Processing Industries under Prime Minister Formalization of Micro Food Processing Enterprises Scheme (PMFME). After the Incubation Center is fully commissioned, it will be handed over to third party/ private Operation & Management (O&M) agency for running it on commercial basis.

The processing facilities of the Incubation Centre would be made available to existing and as micro-entrepreneurs, SHGS, Co-operative and Groups etc. to manufacture food products by the O&M operator. In addition, these Incubation Centres will be utilized for imparting trainings, demonstration and skill upgradation of the beneficiaries under the scheme.

For and on behalf of DRS, RVSKVV, Gwalior, M.P., India, tenders (Two Bid Systems) are invited for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at Krishi Vigyan Kendra, Morena, M.P., India on the State Public Procurement portal on <https://mptenders.gov.in> website.

**\*\* Mode of Payment towards tender document fee (TDF), e-tender processing fee (TPF) & Earnest Money Deposit (EMD) to be paid online through e-payment mode via:**

1. National Electronic Fund Transfer (NEFT)/ Real-Time Gross Settlement (RTGS). Tenderer requires downloading pre-printed challan towards credit of itg available on e-tender website and making its payment through any of their banks.
2. NET banking: Payment can be made through the internet banking of any bank.

**NOTE:** any payments made through NEFT /RTGS /OTC will take 24 hours for its reconciliation. Hence the payments through NEFT /RTGS should be made at least two bank working days in advance before any due date and upload the scanned copy of challans in the e-tender website as a token of payment.



## 1. CRITICAL DATESHEET

Sr. No.	Brief Description	Tender Processing Fees (Non-Refundable)	Earnest Money Deposit (Rs.)
		Mode of Payment: e-Payment only	
1	Supply, Installation, Commissioning of Machines and Equipment for Common Incubation Centre: -		
	a) Mustard & other Oil Seeds Processing	Rs. 12500/-	Rs. 2.00 Lakh
	b) Millet Processing Line		
	c) Bakery Line- Millet Based Cookies		
2	Date & Time for application for issue of tender form	(i) Last Date and Time for online Submission of duly filled tender Document is up to 21/01/2026 up to 5.00 PM	
3	Date & Time of Pre-bid Meeting	21/01/2025 at 5pm (Online Mode)	
4	Time & date of receipt/ opening of bid	(ii) The <b>Technical Bid</b> online will be opened on 02/02/2026 at 3.00 pm in the office of Directorate of Research Services Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya, Gwalior  (iii) The <b>Financial Bid</b> Online will be Tentatively opened on 05/02/2026 at 3.00 pm in the office of the Directorate of Research Services, Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya Gwalior.	
5	Date & Time of Presentation	The bidders who qualify in the Technical Bid will be intimated THROUGH Email two days prior of presentation. The same will also be displayed in the website of the Directorate of Agriculture <a href="http://www.mptender.gov.in">www.mptender.gov.in</a>	

## 2. SCOPE OF WORK

The agency shall be responsible for Supply, Installation and Commissioning of various machines and equipment for CIC at Krishi Vigyan Kendra, Morena, RVSKVV, Morena (M.P.) on Turn-Key Basis, and extend 3 years onsite Guarantee/Warranty from the date of commissioning. The list of machines & equipment is given in Annexure -III of this tender document.

### 3. PERIOD FOR SUPPLY OF ITEMS

- i. The supply of item shall be required to be made to this Institute within 90 days for indigenous equipments from the issue of Purchase Order/ Supply order and 120 days for imported equipments. The schedule of supplies, installations, commissioning of all equipment should be given in the technical bid.
- ii. The supplied material should be numbered by using good quality paint in the following format: (Tender No./ IPRO/CIC/2025-26/ 3451.)
- iii. After the supply of machines as mentioned in the Annexure-II and III, the bidder has to execute its installation & commissioning including necessary civil work, electrical work, plumbing work (water, gas, air, etc as applicable), at the designated site in the location(s). (connections from origin point to process hall shall be under University scope). The cost of the same shall not be paid extra and it should be included in price of the respective equipment.
- iv. After the installation & commissioning of machine, the supplier has to provide practical training to Host Institute employees/O&M Agency Employee as nominated by Host Institute at CIC for minimum period of Ten Working days wherein the training about the machine's operations, maintenance, information about Do's & Don'ts as well as trouble shooting & all other areas which are necessary for smooth functioning of machine shall be provided. No extra cost shall be paid to the successful bidder for imparting this training.
- v. After the installation & Commissioning of machines, minimum three trials are mandatory on minimum capacity and two trials on maximum capacity on suitable intervals of each machine to check smooth functioning of all the machines. In case, unsuccessful trails, the supplier has to extend further trails until satisfaction. No extra cost shall be paid for the raw materials etc., for these trials. Expenditure towards electricity & water shall be borne by the Host Institute.

### 4. PRE-QUALIFYING ELIGIBILITY CRITERIA

The tenderers must fulfill the following eligibility criteria:-

- vi. The bidder should be an established Manufacturer of Food Processing Equipment or Authorized Supplier/ Dealer, Turnkey Solution Provider or EPC (engineering, procurement and commissioning) contractor for food processing lines.

*Adya*

- vii. The bidder's firm must be registered with the appropriate authority and shall be engaged in manufacturing and/ or supply of similar machines or turnkey execution of for the last three (3) years. The bidder has to enclose Registration Certificate or any other documentary proof.
- viii. The average annual financial turnover during the last 3 financial years ending on 31st March of the previous financial year (2023-24) should be at least Rs. 2.00 Cr. Copies of audited balance sheet of 2021-22, 2022-23 and 2023-24 to be attached as documentary proof.
- ix. The bidder is also required to produce at least 02 successful satisfactory supplies/ work order and installation Certificate/Completion Certificate/Performance Certificate for work of Food Processing Lines of Rs.1.00 Cr. or more for last 03 years ending 2023-24.
- x. The bidder should have completed minimum one project of 1cr value in last 3 years in MP.
- xi. The bidder should have minimum 2 government projects in last 3 years.
- xii. The bidder should have PAN, GST Registration, Udhyog Aadhar/ Udyam registration and Import License, as applicable in their case and should submit a copy of each of these documents along with acknowledgement copies of the IT Returns for the last 3 financial years.
- xiii. Supplier or Authorized Dealer/distributor of a reputed foreign or Indian manufacturing company. The bidder has to enclosed appropriate registration and OEM/dealership letter/certificate.

## **5. BIDDER(S) BELONGING TO COUNTRY(S) SHARING LAND BORDER WITH INDIA**

5.1 In accordance with Ministry of Finance OM F. No. 6/18/2019-PPD dated 23rd July, 2020, any bidder from a country which shares a land border with India will be eligible to bid in this tender only if the bidder is registered with the Competent Authority.

- a) "Bidder" (including the term 'tenderer', 'consultant', 'agency' or 'service provider' in certain contexts) means any person or firm or company, including any member of a consortium or joint venture (that is an association of several persons, or firms or companies)

Every artificial juridical person not falling in any of the description of bidders stated herein before, including any agency branch or office controlled by such person, participating in a procurement process.

- b) "Bidder from a country which shares a land border with India" means: -



- i. An entity incorporates, established or registered in such a country; or
- ii. A subsidiary of an entity incorporated, established or registered in such a country; or
- iii. An entity substantially controlled through entities incorporated, established or registered in such a country; or
- iv. An entity whose beneficial owner is situated in such a country; or
- v. An India (or other) agent of such an entity; or
- vi. A natural person who is a citizen of such a country; or
- vii. A consortium or joint venture where any member of the consortium or joint ventures falls under any of the above

c) The beneficial owner for the purpose of (iv) above will be as under:

In case of a company or Limited Liability Partnership, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has a controlling ownership interest or who exercises control through other means.

## 5.2 Explanation:

- a. "Controlling ownership interest" means ownership of or entitlement to more than twenty- five per cent of shares or capital or profits of the company.
- b. "Control" shall include the right to appoint majority of the directors or to control the management or policy decisions including by virtue of their shareholding or management rights or shareholder's agreements or voting agreements;
- i) In case of a partnership firm, the beneficial owner is the natural person(s) who, whether acting alone or together, or through one or more juridical person, has ownership of entitlement to more than fifteen percent of capital or profits of the partnership;
- ii) In case of an unincorporated association or body of individuals, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has ownership of or entitlement to more
- iii) than fifteen percent of the property or capital or profits of such association or body of individuals;
- iv) Where no natural person is identified under 5.1 (c)(i) or 5.2 (b)(i) or 5.2 (b)(ii) above, the beneficial owner is the relevant natural person who holds the position of senior managing official;
- v) In case of a trust, the identification of beneficial owner(s) shall include identification of the author of the trust, the trustee, the beneficiaries with fifteen percent or more interest in the trust and any other natural person exercising ultimate effective control over the trust through a chain of control or ownership.

*Handwritten signature*

- vi) An Agent is a person employed to do any act for another, or to represent another in dealings with third person.

### 5.3 Competent Authority and Procedure for Registration

- a. The Competent Authority as stated under clause 5.1 of this Tender Document, for the purpose of registration shall be the Registration Committee constituted by the Department for Promotion of Industry and Internal Trade (DPIIT).
  - b. Any Bidder, participating in this Tender Document and belonging to country(s) sharing land border with India, is urged to check the website of DPIIT regarding the registration process.
  - c. Bids of the bidders, belonging to country sharing land border with India, and not registered with the competent authority, shall be summarily rejected.
- 5.4 Bidders are required to submit an undertaking (on company's letterhead) regarding their compliance with the OM of Ministry of Finance mentioned under clause 5.1 and the conditions stated under clause 5 of this Tender Document.
- 5.5 If the undertaking submitted by the bidder(s), whose bid is accepted, is found to be false, this would be ground for immediate termination of the contract and further legal action in accordance with law.
- 5.6 If the bidders belonging to countries sharing land border with India, are registered with the competent authority, they are required to submit the copy of their registration as part of their bid document. The registration must be valid at the time of submission of bids and at the time of acceptance of bids. If the bidder was validly registered at the time of acceptance, placement of order, registration shall not be a relevant consideration during contract execution.

## 6. BIDDING PROCEDURE

The bids will be submitted through on-line mode of [www.mptenders.gov.in](http://www.mptenders.gov.in). However, certain documents would be required to be submitted physically to our office. Details are as follows:

### (A) On-line Submission

- (i) **Cover - 1:** Will contain the Technical Bids with the following documents:
- Detailed technical write-up highlighting the model Name/Number features of the equipment offered and / or technical literature/manuals.
  - Certificate for acceptance of terms and conditions of tender enquiry on firms' letterhead.
  - Original Equipment Manufacturer (OEM) certificate or authorized dealership/distributorship certificate as applicable.

*Handwritten signature*

- Manufacturing Registration No
- Company Printed Price List (If available)
- Last 3 (three) years Income Tax Return.
- Audited Balance Sheet for Last 3 (Three) years.
- TIN number/PAN Number/Certificate/GST number
- Business Registration Certificate.
- Supplier should have at least an average annual turnover of Rs one Crore for major equipments and 50 lakhs for minor items for last 3 years.
- Scanned Copy of EMD as shown against each item.
- Compliance Certificate. Certificate of clause-by-clause compliance of specifications as mentioned in tender.
- Bidders who are MSME/NSIC registered & Startups seeking exemption from payment of EMD are to submit valid documents in support of their claim. Bidders seeking exemption are asked to clearly mentioned the category under which exemption is claimed. The category of exemption under MSME/NSIC/Startups will be strictly adhered to. The original copies of the EMD/Bid Security Declaration should be deposited/ submitted/ reach the office of the under before opening of the Bids in an envelope superscribed as "Quotation /Participation Fee and EMD for (Tender No./ IPRO/CIC/2025-26/ 3451 DT- 31-12-2025) addressed to the RVSKVV, Gwalior, M.P., and Failure to do so may result in rejection of the bid.
- The tenderers who are currently and, also, will continue to remain registered during the tender validity period as Micro, Small and Medium Enterprises (MSME) or with National Small Industries Corporation, New Delhi or Startups Company shall be eligible for exemption from EMD. In case the tenderer fall in this category, it should furnish copy of its valid registration details (with MSME Or NSIC or Startups, as the case may be)
- The MSE's Bidder to note and ensure that nature of services and goods/items MANUFACTURED MENTIONED IN MSE's certificate matches with the nature of the services and goods/items to be supplied as per Tender. Such bidders will upload proper Udyog Aadhar Certificate from both side with specified validity and relevant services category.
- Tenders/resellers/distributors/authorized agents will not be considered for availing benefits under PP Policy 2012 for MSEs as per MSE guidelines issued by Ministry of MSME.

**(ii) Physical Submission:**

Following documents are to be submitted in hard copy physically in a sealed envelope by Speed Post/ Registered post to reach prior to bid submission closing date & time. The responsibility to ensure this lies with the Bidder.

*Handwritten signature*

"Please do not submit the hard copy of "Commercial/Price bid".

- All the documents submitted on-line in Cover I.
- EMD as shown against each item on-line submitted and proof enclosed physically.
- Tender fee receipt copy (as applicable).
- Tender conditions Acceptance Certificate in form of downloaded Tender documents duly stamped and signed.
- Client list/ List of users on manufacturers' letter head duly stamped and signed.
- User Certificate with Phone No. and E mail address.
- Guarantee/warranty on manufacturers' letterhead.
- The supplier is bounded to supply spare parts of equipment's for at least next 5 years on cost basis (cost & list of additional spares if required to be provided by bidder at time of handover)

## **7. EVALUATION PROCEDURE**

Tender will be evaluated in following manner:

- i. The tender will be evaluated on Pre-qualification criteria as laid down in the Tender documents.
- ii. With regard to the matching of technical specifications of individual equipment, a deviation up to  $\pm 10\%$  can be considered by the Technical Evaluation Committee (TEC)/ Host Institute on the recommendation of the user without compromising with the quality and its major functioning. In this regards, TEC/ Host Institute decision shall be final.
- iii. Those agencies who will be found eligible in the above two steps, will be called for presentation before duly constituted Technical Evaluation Committee on the date and time, as prescribed by the committee. The eligible agencies will be called through email only. The presentation round shall be of 25 marks. The presentation may contain equipment photo, design layout, specifications, imported or indigenous, methodology of working/supply, timeline schedule of supply, after sales service, etc. In case of manufacturer the actual photos of manufacturing unit may be enclosed. In case of importer, copy of dealership/distributor/authorization to supply in India, copy of Import License, etc. are to be enclosed. Any other aspect regarding agency profile, equipment, etc. The presentation round will be assessed on following parameters:

*Q.1*

Sr. No.	Criterion	Max. Marks
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05
3	Avg. Financial turnover of bidder for last three years (2021-22 to 2023-24) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25
4	Successfully completed assignment during last 3 years ending 2023-24 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30
5	Presentation	30
	<b>Total</b>	<b>100</b>

- iv. Marks other than presentation shall be given on the basis of documents submitted by the bidding agencies and shall be uploaded at Host Institute's website if possible. However, marks of presentation will be assigned during the presentation round by Technical Bid Evaluation Committee and will also be uploaded. The online financial bids shall only be opened to those agencies, which will score minimum 70 marks, out of 100 marks and fulfilling of other eligibility, terms and conditions of the tender, on the date and time, as published on the Institute's website/CPP/SPP portal. Before, opening of financial bid, the result of presentation as well as technical evaluation will be uploaded on VishwaVidhyalaya's website.

#### 8. THE AWARD OF WORK/SUPPLIES:

The bid of agency quoting lowest for the overall turnkey execution as per the scope of work in their financial bid i.e. L-1 bidder will be accepted as the

successful bidder. Acceptance of tender will be intimated to the successful tenderer/ bidder signed by the authorized signatory of the institution. Contract, will be signed with the successful bidder after issue of Letter of Award and receipt of Letter of Acceptance from the successful bidder

## 9. GENERAL TERM & CONDITIONS

1. \*Only the manufactures and/or their authorized dealer/distributors/sole agents/ need to submit their tender. The authorized firms should furnish a certificate from the manufacturer for their dealership/distributorship in original with the physical bid otherwise the offer will not be considered.
  2. No person or firm shall submit more than one Tender for the same item. No offer should have more than one model quoted; in case of more than one alternate offer only the first option will be considered.
  3. It is mandatory to provide all the relevant information in Annexure -I.
  4. Broad-based specifications of equipment/items/systems/works etc. are given in Annexure- II of purchased tender. The tenderer should also take note of the remarks, if any, given their in.
  5. a. Last date for submission of e-Tender is 21/01/2026 up to 5:00 PM on [www.mptenders.gov.in](http://www.mptenders.gov.in).
  - c. Tender must be submitted in sealed cover to the Office of **Director Research Services, RVSKVV, Gwalior 474002** by Registered/Speed Post, to reach on or before dated 28/01/2026, AT 5:00 PM.
  - d. Belated tender due to postal or any other delay will be rejected.
  - e. The tender for each unit should be sent separately. The duly sealed envelope should super scribe **TENDER FOR THE ITEM No 02 (Establishment of common incubation facility for processing of mustard and other oilseeds, millets and bakery products)** DUE ON 28/01/2026 upto 5 pm with reference number.
  - f. If offers for more than one item are clubbed together, tender will be rejected.
  - g. The tender offers should have a validity for the current financial year 2025-26 from the date of opening. However it may be exceed for further one year with the permission of Hon'ble Vice Chancellor, R.V.S.K.V.V., Gwalior.
  - h. Price bid will be opened online at [www.mptenders.gov.in](http://www.mptenders.gov.in) on 05/02/2026 from 3:00P.M.If date of opening of price bid will be changed due to any circumstances. That will be informed to bidders.
  - i. R.V.S. Krishi Vishwa Vidyalaya (RVSKVV) reserves the right to extend the opening due date and or the date of opening the tenders.
  - j. All the leaflets in the offer should be marked with signature and seal of authorized person.
6. a. The rates quoted should in Indian Rupees (Rs.) for a single complete unit with F.O.R. delivery at Krishi Vigyan Kendra Morena. The rates quoted should

be inclusive of packing and forwarding charges/loading/ unloading/handling charges/freight/full risk coverage/insurance, etc. In case of imported goods all the expenses towards custom duty, clearing charges and transportation with insurance will be borne by the firm/tenderer and they must quote the rates inclusive of all FOR, RVSKVV, Gwalior in INR.

- b. Excise duty/Sales Tax/GST/Custom duty (with and without concession certificate) and other levies, if any should be shown separately and the total price of each item should be worked out incorporating the all.
  - c. Any other charges, such as technical service charges, cost of training, installation charges, TA/DA of tenderer's staff etc. if any, should be shown separately for each item and each sub-item and the total price of each item should be worked out incorporating the same in final quoted price.
7. All losses during transit will have to be made good by the tenderers at his cost within a period of 30 days.
  8. The tenderers must provide guarantee/warranty on manufacturers' letterhead of satisfactory functioning of the equipment/system/units/structures/items and free service including free replacement of parts for a period of at least 3 years from the successful and satisfactory installation of the equipment/system/units/structures/items. Original to be deposited by the successful bidder at the time of supply.
  9. Performance Guarantee: A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 6 months from installation.
  10. Offer must be accompanied by Earnest Money as stated against each item must be submitted on- line. Without the deposition of earnest money, the offers will be rejected. EMD exempted for MSME, NSIC registered vendors & Startups.
  11. The standard terms and conditions of payment is in full only after the installation is affected to the satisfaction of RVSKVV authorities in INR only.
  12. Please quote maximum discounted price, as no further negotiations will be made.
  13. Complimentary items/gifts offered will not be given any preference and will not be considered for calculating the cost of the item.
  14. \*The offers must mention make, model all the specifications of the item clearly. The company must enclose printed literature/catalogue/manufacturer's website showing detailed technical specifications required. A folder showing many instruments without detailed technical specification, or tailor-made literature mentioning "yes" or "as per your specifications" for the specifications asked for, will not be considered. Specifications given in the offer must match to the website and/or printed technical literature otherwise the offers shall be rejected.

15. Technical specifications of the equipment / items have been very clearly formulated by the users/experts of the field as per the requirement of the work to be conducted. It will be sole discretion of the bidder whether to quote or not for equipment/items/structures/units with particular specifications.
16. \*Firm must provide a compliance statement vis-à-vis specifications in a following "tabular form" clearly stating the compliance, supported by technical literature with clear reference. This statement must be signed, with the company seal, by the Tenderer for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification of the offer.

Name of Equipment:		
Technical Specification	Compliance (Y/N)	Deviation, If any

17. \*Offer must be accompanied with a comprehensive list of users on manufacturers' letterhead, wherever possible bidders may also provide certificates for satisfactory working of the equipment from users of universities and institutions of repute.
18. If so desired by RVSKVV, the bidders shall have to enter in to an agreement. Any wrong information about item, any forged document and any deviation, variation of non-compliance of the terms and conditions by the tenderers shall be considered as a breach of contract and RVSKVV reserves the right to forfeit the amount of earnest money and/or security deposit in full and act as per legal arrangement.
19. Should there arise any dispute, the Hon'ble Vice Chancellor, RVSKVV, Gwalior shall be the sole Arbitrator whose decision in the matter shall be final and binding. Each and every judiciary transaction shall be subjected to Gwalior only.
20. \*Tender will not be considered if the firm does not supply a copy of the TIN/ GST& PAN/ Registration of the firm allotted to it for relevant items. PAN of the owner or any other persons will not be accepted.
21. This tender is being issued with no financial commitment and the Buyer reserves the right to change or vary any part thereof at any stage. Buyer also reserves the right to withdraw the tender, should it become necessary at any stage.
22. RVSKVV reserves the right to accept or reject any or all offers in full or in part without assigning any reason (s) thereof. It also reserves the right to place and order wholly or in part with one or more than one firm as it may be convenient to RVSKVV, Gwalior.
23. The tenderer shall have to give an undertaking that the terms and conditions as mentioned above of this tender are acceptable to the tenderers in form of downloaded Tender documents duly stamped and signed.

24. If firm wishes, they can send their representatives, duly authorized in writing, to attend the Technical Evaluation and clarification regarding bids which is scheduled at 3:00 PM on 02/02/2026.
25. In case, if single manufacturer of the any item and having propriety rights. Items may be purchased with the permission of concerned higher authority.
26. The bidders should provide machinery installation layout as per the proposed bid/machinery. (University will provide details of project/construction site)

Date: 31/12/2025

  
Director Research Services, RVSKVV, Gwalior

## **10. PAYMENT**

The payment will be made as under: -

1. 1<sup>st</sup> Installment- 30% of the total contract value shall be released with the Purchase order.
2. 2nd Installment- upto 40% of the total contract value shall be released on submission of Proforma Invoice before dispatch as per lot bases to the concerned official of the University before dispatch.
3. 3rd Installment- 20% of the total contract value shall be released after successful installation and commissioning at site and due endorsement of the concerned official of the University after verification post successful trial runs and complete of the plant and machinery to RVSKVV, Gwalior, M.P. Bill to be duly certified by the concerned official of the University.
4. A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 180 days from installation.
5. An additional performance security in the form of Bank Guarantee of amount equivalent to 10% of the quoted rates to be submitted by successful bidder before signing of Contract agreement. (The Bank guaranty shall be valid upto 180 days after the dates of successful completion of the project)

## **11. PRICE**

1. The Price to be quoted F.O.R. (Freight on Road) Destination only and it should be inclusive of taxes, freight, Packing, Transit, Installation, Insurance, Inspection Charges etc.
2. Demurrage charges if any will be borne by the supplier only.
3. Prices charged by the supplier for goods delivered and services performed under the contract shall not be higher than the price quoted by the supplier in his bid.



4. Prices will be fixed at the time of issue of purchase order as per taxes and statutory duties applicable at that time.
5. In case of reduction of taxes and other statutory duties during the scheduled delivery period, purchaser shall consider their deduction in these taxes/duties for the supplies made from the date of enactment of revised duties/taxes.
6. In case of increase in duties/taxes during the scheduled delivery period, the purchaser shall revise the prices as per new duties/taxes for the supplies, to be made during the remaining delivery period as per terms and conditions of the purchase order.
7. Taxes should be as applicable at the time of delivery and generating the Invoice
8. The agency may quote rates of Imported Equipment in INR only.
9. The Host Institute reserves the right to accept or reject any/all tenders without assigning any reason(s).
10. Tenders not on the prescribed Performa (attached), without requisite details, EMD and Processing Fee and received after the closing date/time of tenders and tenders with any rider will summarily be rejected. Canvassing in any form will be viewed seriously and if any tendered is found to be resorting to such practices the tender of such firm will be rejected.

## 12. ARBITRATION CLAUSE

That in case of any dispute between party of first part (The Host Institute) and the part of other party(Agency) arising out of or in relation to the agreement, the dispute shall be referred to Directorate of Industries, Trade and Commerce (DITC), Government of Madhya Pradesh being the State Nodal agency for arbitration. The award of the said Arbitrator shall be binding upon both parties. The seat of the arbitration shall be at, Host Institute i.e. Directorate of Research Services, Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya, Gwalior, M.P.

## 13. WITHHOLDING OF PAYMENT

This clause authorizes buyer to withhold payment till end when selected agency fails in its contractual obligation. The standard text of this clause is as under: "In the event of the Selected Agency's failure to submit the Bonds, Guarantees and Documents, supply the deliverables etc. as specified in the Contract, the Buyer may at his discretion, withhold any payment until the completion of the Contract".



#### **14. RIGHT OF ACCEPTANCE OF OFFER**

1. The Buyer reserves the right to accept partly or reject any offer without assigning any reason thereof. The Buyer does not pledge itself to accept the lowest or any other tender and reserves to itself the right of acceptance of the whole or any part of the tender or portion of the quantity offered and the seller shall supply the same at the rate quoted.
2. In respect of enquiries, which call for procurement of more than one item, the Buyer reserves the right to consider and accept the offer for any of the items in the enquiry reserving the right to utilize the offer for balance items at a later stage within the validity of offer.

#### **15. NEGOTIATIONS**

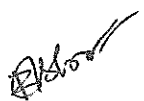
Normally there will be no post - tender opening negotiations and it would be only on exceptional circumstances, if considered necessary. This shall be held only with the Agency which is evaluated as L-1 bidder after evaluation of financial bids, as indicated above. Under no circumstance, the financial negotiation shall result into an increase in the price originally quoted by the Agency.

#### **16. COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ACTIVITIES AT THE TIME OF AWARD**

The Competent Authority shall have the right to make any alterations, omissions, additions or subtractions in items/services at the time of award of contract. The Competent Authority will give such intimation to the successful Bidder, and additional cost/deduction in the Bid prices, based on the price schedule submitted by him, will be worked out with the Bidder. In case, the Bidder does not agree for such alterations, the Competent Authority will be free to award the contract to the next eligible Bidder.

#### **17. LABOUR LAWS AND SAFETY MEASURES**

1. Agency shall comply with all the provisions of labour law related legislation/acts as enacted by Government from time to time and in case of any prosecution / penalty, agency shall be liable for the same.
2. Agency shall be liable for payments of duties viz. P.F., E.S.I. etc. including any compensation payable under Workmen Compensation Act. Host Institute shall have no responsibility, financial or other liabilities towards professionals employed by the Agency.



3. Agency will take all safety measures / precautions during the work. For any accident due to negligence / any other reason during contract period, it shall be sole responsibility of the agency and Host Institute shall not be held responsible for the same.

## 18. APPLICABLE LAW AND JURISDICTION

This contract, including all matters connected with this contract, shall be governed by the Indian laws, both substantive and procedural, for the time being in force and shall be subject to the exclusive jurisdiction of Court, if required.

## 19. INSURANCE AND MEDICAL

1. It shall be the responsibility of the agency to insure their staff and equipment against any exigency that may occur while carrying out the project activities. Agency will also take insurance cover for third party liability, which might occur due to damages caused to their manpower, equipment etc. The Host Institute shall not be responsible for any such damages.
2. Medical facilities (as per law) for professional including insurance of the professional related to the project will be provided by the Agency.

## 20. INDEMNIFICATION

1. The Seller shall indemnify and hold the Buyer harmless against all third party claims of infringement of patent, trade mark of industrial design rights arising from use of the stores supplied or any part thereof.
2. Agency shall at times indemnify and keep the Host Institute indemnified against all claims/ damages etc. for any infringement of any Intellectual Property Rights (IPR) while providing its services under this contract.
3. Agency shall at all times indemnify and keep Host Institute indemnified against any claims in respect of any damages or compensation payable in consequences of any accident or injury sustained or suffered by its (Agency) employees or caused by any action, omission or operation conducted by or on behalf of Agencies.
4. Agency shall at all times indemnify and keep Host Institute indemnified against any and all claims by employees, workman, suppliers, agent(s) employed engaged or otherwise working for Agency, in respect of their wages, salaries, remuneration, compensation or the hike.
5. All claims regarding indemnity shall survive the termination or expiry of the contract.



## 21. FORCE MAJEURE

- i. Should any force majeure circumstances arise, each of the contracting party shall be excused for the non-fulfillment or for the delayed fulfillment of any of its contractual obligations, if the affected parties within 14 days of its occurrence in forms in a written form the other party.
- ii. Force majeure shall mean fires, floods, natural disasters or other acts such as war, term oil, strikes, sabotage, explosions, and quarantine restriction beyond the control of either party.

## 22. PENALTY FOR USE OF UNDUE INFLUENCE

- i. The Seller undertakes that he has not given, offered or promised to give, directly or indirectly any gift, consideration, reward, commission, fees brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or for borne to do any act in relation to the obtaining or execution of the Contract or any other Contract with the Government for showing or forbearing to show favour or disfavor to any person in relation to the Contract or any other Contract with the Government.
- ii. Any breach of the aforesaid undertaking by the seller or any one employed by him or acting on his behalf (whether with or without the knowledge of the seller) or the commission of any offers by the seller or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1988 or any other Act enacted for the prevention of corruption shall entitle the Buyer to cancel the contract and all or any other contracts with the seller and recover from the seller the amount of any loss arising from such cancellation. A decision of the buyer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller.
- iii. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the seller towards any officer/employee of the buyer or to any other person in a position to influence any officer/employee of the Buyer for showing any favour in relation to this or any other contract, shall render the Seller to such liability/ penalty as the Buyer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.

## 23. PENALTY AND TERMINATION FOR NON-FULFILLMENT OF CONTRACT

*Handwritten signature*

- (a) In case the Successful tenderer/bidder fails to supply the inputs within the specified time limit (90 days) giving no such written intimation, RVSKVV, Gwalior, M.P., shall either cancel the Supply Order or impose a penalty on the Successful bidder at 0.5% of the total cost of the supply order that remained to be supplied, for per week of delay after the due date (maximum 2% of total value) and the same shall be deducted from the Successful tenderer/bidder's bill after delivery.
- (b) The Successful tenderer/ bidder cannot refuse to pay the penalty to RVSKVV, Gwalior. Refusal shall be violation of the Terms & Conditions of this tender, and may lead forfeiting of 3 % EMD, and blacklisting of the bidder. However, decision of Director of Honorable vice chancellor will be final and binding in black listing of bidder.

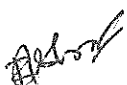
#### 24. RIGHT TO VARIATION CLAUSE

To take care of any change in the requirement during the period between issue of Tender and conclusion of contract, Buyer reserves the right to increase or decrease the quantity of the required deliverables without any change in the terms & conditions and prices quoted by the Seller. While concluding the contract, the quantity can be accordingly increased or decreased at the same terms of conditions.

#### 25. OPTION AND REPEAT ORDER CLAUSE

1. Option Clause: The BUYER shall have the right to place separate order on the SELLER during the original Delivery Period of Contract, limited to 50% of the main processing plant, spares, facilities or services as per the cost, terms and conditions set out in this contract. The price of the processing plant, system, spares etc shall remain same till one year from the effective date of the contract. Commercial Negotiation Committee to verify that there is no downward trend in prices of the product offered.
2. Repeat Order Clause: The Buyer may order within six months from the date of successful completion of the supply against this contract and at the same cost, terms and conditions of the contract.
3. When exercising one or both of the "Option Clause" and "Repeat Order Clause" above, the overall ceiling of fifty percent of the original contracted quantity will not be exceeded.

#### 26. MODIFICATION AND WITHDRAWAL OF BIDS



The bidders may modify or withdraw his bid after submission provided that the written notice of modification or withdrawal is received by the Buyer prior to the deadline prescribed for submission of bids. A withdrawal notice may be sent by Email but is to be followed by a signed conformation copy by post not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiry of the period of specified bid validity. Withdrawal and modification of bid during this period will result in forfeiture of Bidder's Bid Security.

## 27. LIQUIDATED DAMAGES (LD)

In the event of the seller's failure to submit the Bonds/Guarantees/Documents or/and supply/performance the items/services as per Delivery schedule specified in the contract, the Buyer may, at his discretion, withhold any payment until the completion of the contract. The buyer may also deduct LD to the sum of 0.5% of the contract price of the delayed/undelivered stores/ services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 5% of the value of delayed stores/services.

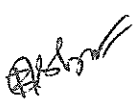
## 28. CANCELLATION OF THE CONTRACT

1. The Host Institute shall have the right to terminate the Contract, arising out of finalization of this tender, in part or in full in any of the following cases:
2. The delivery of the material or start of works is delayed for causes not attributable to Force Majeure for more than 10 days after the scheduled date of delivery.
3. When both parties mutually agree to terminate the contract. At any stage without assigning any reason thereon.

## 29. CLARIFICATION ON BID DOCUMENTS

Bidder requiring any clarification to this Tender Document shall attend the Pre-bid meeting on the date notified by Buyer. Also the bidders may send their queries to the Buyer via email not later than 2 days prior to the Pre-bid meeting on the following email Address of the Director Research Services, RVSKVV, Gwalior, M.P.

Email Id:- [drs@rvskvv.net](mailto:drs@rvskvv.net)



## Annexure - I

**Tender Form (Technical Bid)**

(To be submitted by the renderer on their letter head. All Columns must be filled in relevant documents in relation to these must be enclosed with the technical bid. The bid will be examined on the same.)

Sr. No.	Particulars	Details (to be filled by the renderer)	Enclosure Page No.
1	Name of Firm with address, mobile/phone no.& e- mail.		
2	Tender fee details (Amount DD no., Bank Name, Amount date)		
3	EMD details (Amount, DD no., Date, Bank's Name a/c no. a/c holder name, Branch IFSC code)- (as per the mode of submission)		
4	Undertaking (Annexure V) on stamp paper		
5	Bid security declaration (Annexure VI)		
6	Type of Firm (Proprietor/ Partnership/ Pvt. Ltd./ Public Ltd.		
7	Registration Number (Copy to be enclosed)		
8	Year of Incorporation of the agency (copy to be enclosed) along with the latest registered address of corporate office.		
9	Length of relevant experience in years		
10	GST Registration (Copy to be enclosed)		
11	PAN No.(Copy to be enclosed)		
12	Please enclose list indicating i.e. Name of organization, details of work, Quantity Amount, Contact/ Phone No., Email address. Please also enclose either PO or performance certificate For each details.		
13	Annual Turnover of the company in Lakhs of Indian Rupees during last three years. (Copy to be enclosed or certificate issued by CA) a) Financial Year 2021-22 b) Financial Year 2022-23 c) Financial Year 2023-24		
14	A complete list of clients including clients from Govt./Semi Govt./Autonomous Bodies/PSUs Institutions served during last		

	five years with Name, Telephone No, etc. along with copies of supply order.		
15	The bidders should attach successful satisfactory completion certificates issued by the clients (during last 5 years) as documentary evidence in support to above eligibility criteria. The certificate should contain date of start, date of completion; value on completion etc.		
16	MSME/NISC Documents		
17	ISO details		
18	Copies of Income Tax Return of last 3 Financial Years ending FY 2021-22)		
19	An authorization letter of the firm in favor of The person signing the tender documents.		
20	Tender document with Annexure -Ito Annexure VII duly signed and stamped on each page as acceptance of the terms and condition laid down by Host Institute's authority		

The above documents must be enclosed with proper pagination.

Signature.....  
 Name .....  
 Address .....  
 Mobile .....  
 Seal of firm.....

Date: .....

*DK*

**Evaluation Sheet**

**To be filled by the tender, which will be verified by the Bid Evaluation Committee/ Technical Evaluation Committee?**

Sr. No.	Criterion	Max. Marks	Marks claimed by the Tenderer	Marks verified by the committee	Page No. Proof
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10			
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05			
3	Avg. Financial turnover of bidder for last three years (2020-21 to 2022-23) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25			
4	Successfully completed assignment during last 3 years ending 2022-23 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30			
5	Presentation	30			
	<b>Total</b>	<b>100</b>			

**Annexure-II****FINANCIAL BID****LIST OF EQUIPMENTS**

Same is provided along with the tender document in .xls format. Bidder have to advised to download the price bid in that format, quote their rates and upload it along with the bid on to the portal. (the above form should be given in xls. If tender is being done through E- procurement)

**Signature of Bidder with Stamp**

**Date**



**Annexure-III**

**List of Equipment with Specification for Common Incubation Centre  
Attached separately**

*[Handwritten signature]*

**Annexure-IV**  
**TENDER CONDITIONS ACCEPTANCE LETTER**  
**(To be given on Company Letter Head)**

Date:

To,

.....  
.....

Sub: Acceptance of Terms & Conditions of Tender.  
Tender Reference No: .....

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
Equipment for Common Incubation Centre at.....

Dear Sir,

1. I/We have downloaded/obtained the tender document(s) for the above-mentioned Tender/Work from the web site(s) namely: as per your advertisement, given in the above-mentioned website(s).
2. I / We hereby certify that I / we have read entire terms and conditions of the tender documents from Page No. 01 to ..... (Including all documents like annexure(s), schedule(s), etc.), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
3. The corrigendum(s) issued from time to time by your department/ organizations too have also been taken into consideration, while submitting this acceptance letter.
4. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality / entirety.
5. In case any provisions of this tender are found violated, your department/ organization shall be at liberty to reject this tender/bid including the forfeiture of the full said Earnest Money Deposit absolutely and we shall not have any claim/ right against dept in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)



## Annexure-V

## UNDERTAKING

To,  
.....(Host Institute)  
.....

Sir,

1. I/we the undersigned, certify that I/we have gone through the terms and conditions mentioned in the tender documents and undertake to comply with them.
2. It is further certified that our firm has not been blacklisted by any agency in India or abroad.
3. We will supply the goods in accordance to the specifications of the work order. At any stage, if it is found that the substandard /deviation from the specifications/ design/quality has been made by us, we shall be liable for penalty and legal action.

Dated:

SIGNATURE OF THE TENDERER  
WITH SEAL

NAME OF THE TENDERER  
WITH ADDRESS

NOTE: Certificate as per above must be submitted only on non-judicial stamp paper of Rs.100/-(Rs One Hundred Only)



## Annexure-VI

**BID - SECURING DECLARATION FORM**

Date:

Bid No.:

To

**(Insert complete name and address of the bidder)**

I/ We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Securing Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of one year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

- (a) Have withdrawn/modified/amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or
- (b) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
- (c) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
  - a. The receipt of your notification of the name of the successful Bidder; or
  - b. Thirty day safter the expiration of the validity of my/our Bid.

Signed: (insert signature of person whose name and capacity are shown) in the capacity of (Insert legal capacity of person signing the Bid Securing Declaration).

Name: (insert complete name of person signing he Bid Securing Declaration)

Duly authorized to sign the bid for an on behalf of: (insert complete name of Bidder) Dated on day of (insert date of signing) Corporate Seal (where appropriate)

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid) Corporate Seal (where appropriate)



Annexure-VII

**FORMAT OF SELFDECLARATION: NOT HAVE CONFLICT OF INTEREST**

(To be submitted on the Bidder's Letter Head)

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
Equipment for Common Incubation Centre at.....

Date:

Tender Ref No.:

To:

.....

.....

.....

We hereby confirm and declare that we, ....., not have Conflict of Interest as mentioned in the ITB 3. We undertake that we shall be liable for any punitive action in case of false declaration.

Signature

Name of Authorized Signatory.

Office Seal



## Annexure-III

## A. SPECIFICATIONS FOR MUSTARD PROCESSING UNIT

Mustard Oil Processing Capacity: 1.2 tons of Mustard oil/day				
S. No.	Description	Capacity	Electric Power(HP)	QTY.
1.	<b>VERTICAL BOILER</b> 250 KGS / HR. <ul style="list-style-type: none"> <li>• It Vertical Type Smoke Tube Boiler</li> <li>• Boiler will be supplied complete with feed pumps, burner, Blower, chimney, bricks, cement, mountings and fittings etc.</li> </ul> Final Steam Temperature Dry Saturated	250 KGS / HR.	1	1 Unit
2.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
3.	<b>SEED CLEANER</b> Capacity 10 Tons in 24 Hrs. Comprising of:- 2 Deck Grain Separator with Aspiration Channel, magnet, Fan with Cyclone, Airlock with geared motor & 22 SWG GI ducting for above Grain Separator Function: It is a Vibrating screen unit for separating trash, impurities from the incoming seeds.	10 TPD	3	1 Unit
4.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
5.	<b>VACUUM TYPE DE-STONER</b> with Dust Collector (Capacity 10 Tons in 24 Hrs. Function: To remove same product size stones and heavy particles like Glass, metals etc. which are heavier than Product and Vacuum system for dust free working atmosphere in the plant.	10 TPD	10	1 Unit
6.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
7.	<b>COLD PRESS KOLHU MACHINE</b> <b>with feeder system</b> 30 H.P. MOTOR <ul style="list-style-type: none"> <li>• All Parts Drill Hole with Special Casting Rodha and Handi and Donga.</li> <li>• Kolhu Nut Bolts, Foundation Bolts</li> <li>• Counter Shaft</li> <li>• Pinion</li> </ul>	10 TPD	30	10 Pair 1 No.
8.	<b>REDLER CONVEYOR</b> with motor & gear box. <b>KOLHU MATERIAL HANDLING</b>		10	1 Unit
9.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit

10.	<b>OIL EXPELLER MK-3</b> (for 1 <sup>st</sup> pressing) Single chamber oil expeller Chamber size: 30" x 5 ½" Double Helical gear heavy duty With LONG STEAM KETTLE complete with foundation bolts & v-belt, pulley, accessories; WITH electrical. with 20 H.P. MOTOR		20	1 Unit
11.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
12.	<b>OIL EXPELLER MK-3</b> (for 2 <sup>nd</sup> pressing) Single chamber oil expeller Chamber size: 30" x 5" Double Helical gear heavy duty With LONG STEAM KETTLE complete with foundation bolts & v-belt, pulley, accessories; WITH electrical. with 20 H.P. MOTOR		20	1 Unit
13.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
14.	<b>OIL EXPELLER MK-3</b> (for 3 <sup>rd</sup> pressing) Single chamber oil expeller Chamber size: 30" x 5" Double Helical gear heavy duty With LONG STEAM KETTLE complete with foundation bolts & v-belt, pulley, accessories; WITH electrical. with 20 H.P. MOTOR		20	1 Unit
15.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P.	450 KGS / HR.	2	1 Unit
16.	<b>OIL EXPELLER MK-3</b> (for 4 <sup>th</sup> pressing) Single chamber oil expeller Chamber size: 27" x 4 ½ " Double Helical gear heavy duty With LONG STEAM KETTLE complete with foundation bolts & v-belt, pulley, accessories; WITH electrical. with 15 H.P. MOTOR		15	1 Unit
17.	<b>CAKE CONVEYOR</b> with motor & gear box.			1 Lot.
18.	<b>BUCKET ELEVATOR</b> Complete with wheel, steel chine, bucket with nut bolt & washer; with geared motor 2 H.P. Elevator for Cake	450 KGS / HR.	2	1 Unit
19.	<b>Crude Oil Tank</b> (8' x 4 x 4') All Tanks Sheet Material M.S. HRC Grade (Knocked Down Condition.)			1 no.

20.	<b>Filter Oil Tank (8' x 4 x 4')</b> All Tanks Sheet Material M.S. HRC Grade (Knocked Down Condition.)			2 no.
21.	<b>Final Storage Tank (8' x 8 x 8')</b> All Tanks Sheet Material M.S. HRC Grade (Knocked Down Condition.)			1 No.
22.	<b>VIBRO-FOOTS SEPARATOR</b> (Double Deck) This machine consists of double deck circular sieve (SS 304) in a closed body with vibrating motor. Central top feed inlet to provide uniform feeding of material on entire length of screen. Separation takes place by Vibration & depends on vibration feed rate, uniformity of feeding, degree of variation of particle. Machine is attached with 0.5 H.P. electric motor.		0.5	1 No.
23.	<b>FILTER PRESS with pump</b> Size: 24" x 24" + 24. Plates. Complete with oil trough, pet cocks, pressure gauge, plunger pump, tray, clothes, complete with accessories & electrical. Power required: 3 H.P.	10000 L/D	3	1 Unit
24.	<b>FILTER PRESS with pump(for double filter)</b> Size: 18" x 18" + 18. Plates. Complete with oil trough, pet cocks, pressure gauge, plunger pump, tray, clothes, complete with accessories & electrical. Power required: 2 H.P.	5000 L/D	2	1 Unit
25.	<b>OIL PACKAGING</b>			
a.	<b>Tin container filling and sealing machine</b> <ul style="list-style-type: none"> <li>• Packaging Type: Metal</li> <li>• Voltage : 240V</li> <li>• Range : 50 MM TO 120 MM</li> <li>• Spindle Speed: 100</li> <li>• Construction Material: Food contact part : SS-304 Grade</li> </ul>	12 to 15 liter	0.5	1
b.	<b>Volumetric filling and sealing machine (500 g to 5000g±10 g plastic bottles)</b> <ul style="list-style-type: none"> <li>• Bottle diameter :30 mm to 100 mm</li> <li>• Filling range :30 ml to 500 ml</li> <li>• Accuracy:±/- 1% Depending on liquid with single dose</li> <li>• Electrical : 440 Volts</li> <li>• Speed:60 Bottles Per Min</li> </ul> Syringe Filling Range:10ml to 50ml,50ml to 100ml, 100ml to 250ml and 250ml to 500ml	180-360 Jar or Bottle/ hr (5 Liter)	1.25	1
c.	<b>Box strapping machine</b> <ul style="list-style-type: none"> <li>• Construction material: Food contact part :SS-304 grade</li> </ul>			1
d.	<b>Metal Can coding machine (embossing type)</b> Construction material: Food contact part :SS-304 grade			1

26.	Electrical Cables, tray & Electrical Accessories			1 Lot.
27.	Castrol Gear Oil & Grease			1 set
28.	OIL MILL INSTALLATION MATERIAL (gas cutter, welding rod, welding set, nozzle, all spanner set.)			1 Lot
29.	<b>ELECTRICAL CONTROL PANEL WITH MIMIC</b> Dust vermin proof control panel fabricated from M.S. sheet provided with MIMIC diagram complete with individual component for each motor of the given Equipment List with relays, contactor, fuses, On/Off Switches etc. complete with incomer, capacitor, Cable glands etc. interconnecting individual motor to push button and main control panel. It includes MCB's / MCCB's, Starters, Internal Wiring, Contactors, Meters, Push Buttons, Overload Relays, Indicators and Hour Counting Meter for Expellers.			1 Unit
30.	<b>OIL TRANSFER PUMP</b>			2 Pcs
31.	WATER PIPES, valves, bends etc.			1 Lot
32.	<b>STRUCTURAL &amp; PLATE MATERIAL</b> Steel structure for equipment support, platforms, piping supports, ladder etc. Consisting of <ul style="list-style-type: none"> <li>Beams, Channels, Angles, Chequered plates, Railing pipes, M.S plates</li> </ul>			1 Lot
33.	<b>Miscellaneous Item required (If any)</b>	Included Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, Manual trolley etc.		

#### B. SPECIFICATIONS FOR MILLETS PROCESSING INTO FLOUR

B.	MILLETS PROCESSING INTO FLOUR				
SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY	
B.(i)	<b>PRIMARY PROCESSING OF MAJOR MILLETS</b> Capacity: 250 kg of grains/hr				
1.	Cleaning cum Destoner cum grader	<ul style="list-style-type: none"> <li>Capacity 200-250 kg/hr</li> <li>Electric Motor: - 2 HP (Single Phase/Three Phase)</li> </ul>	2 HP	1	
2.	Grader cum Aspirator/ Gravity Separator	<ul style="list-style-type: none"> <li>Capacity 200-250 kg/hr</li> <li>Specific gravity separator</li> <li>Upgrading/ separating seed based on specific weight basis i.e. seeds same in size but different in weight shall be separated with this machine</li> </ul>	2 HP	1	

		<ul style="list-style-type: none"> <li>• Separate motor for fan and deck</li> <li>• Electrically controlled oscillating speed of deck</li> <li>• Other accessories separately</li> </ul>		
3.	<b>Weighing Balance</b>	<ul style="list-style-type: none"> <li>• 1-100 kg Range</li> <li>• Accuracy: 5g</li> <li>• Portable, platform type with self-indicating electronic display weighing balance</li> </ul>	0	1
4.	<b>Tray Dryer</b>	<ul style="list-style-type: none"> <li>• Capacity: 200-250 Kg per batch</li> <li>• moisture removal from initial moisture content of about 20% down to 12%</li> <li>• Suitable for drying of all types of seeds</li> <li>• Indirect heating type batch dryer fitted with dynamically balanced centrifugal fan</li> <li>• Trays for holding seeds, heat exchanger with suitable insulation</li> <li>• Heat source: Steam</li> <li>• Drying media: Hot air</li> <li>• Drying temperature: 70 Deg<sup>0</sup>C</li> </ul>	2	1
5.	<b>Color sorter</b>	<ul style="list-style-type: none"> <li>• Capacity 250 kg/hr</li> <li>• Suitable for sorting out off color seeds from good seeds</li> <li>• Voltage (V/Hz) – AC 220/50</li> <li>• Accuracy – 99.95 %</li> </ul>	1.5	1
6.	<b>Packing Line (Sac holder and sealer)</b>	<ul style="list-style-type: none"> <li>• Capacity 500-1000 packs/hr</li> <li>• Mechanical type with volumetric cup filler pneumatically operated by PLC operated control system</li> <li>• Adjustable speed</li> <li>• Sealing speed (m/min): 0-10 Mtr</li> <li>• Voltage: 230 V</li> <li>• Temperature: 0-300 Degree C</li> <li>• Sealing Width: 8-10 MM</li> </ul>	0.25	1
7.	<b>Miscellaneous Item required (If any)</b>	<ul style="list-style-type: none"> <li>• Included Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, Manual trolley etc.</li> </ul>		
<b>B.(ii)</b>	<b>SECONDARY PROCESSING: MILLING OF GRAINS INTO FLOUR</b>			
	<b>Capacity: 250 kg of flour/hr</b>			
1.	<b>Hammer Mill</b>	<ul style="list-style-type: none"> <li>• Capacity 250-500 kg/hr</li> <li>• Hammer mill grinding system or any other dry grinder system</li> <li>• The mill should be best suitable for different seeds</li> </ul>	2-3	1-2
2.	<b>Ribbon blender</b>	<ul style="list-style-type: none"> <li>• Capacity 150-200 kg/hr</li> <li>• Volume of Vessel – 625 liter</li> <li>• Handling capacity per batch by weight - 150 to 250 Kg and by volume – 500 liter</li> </ul>	3	2
3.	<b>Conical Roaster</b>	<ul style="list-style-type: none"> <li>• Capacity 150-200 kg/hr</li> <li>• Roaster with air jacket, drive assembly, temperature sensor, pneumatic discharge, oil immersed heater (24 KW) but without thermic fluid</li> </ul>	2.5	2

		and insulation		
4.	<b>Grinder/Pulverizer</b>	<ul style="list-style-type: none"> <li>Capacity 250 kg/hr</li> <li>For grinding of grains, vegetables and other food materials</li> <li>Consist of a feeding hopper</li> <li>Dust collector with connecting piping</li> </ul>	10	1
5.	<b>Sieve shaker/sifter</b>	<ul style="list-style-type: none"> <li>Capacity 100 kg/hr</li> <li>Shaker/sifters for sieving the different kinds of powders by charging inside sieves 60mesh, 80 mesh, 120 mesh, 150 mesh</li> <li>By increasing decks one time we can sieve by inserting different kinds of meshes</li> </ul>	0.5 to 1.5	3
6.	<b>Storage Tank/Bin</b>	<ul style="list-style-type: none"> <li>Capacity 200-250 kg/bin</li> <li>Made of SS Sheet with M.S structure.</li> <li>Any other necessary provisions for satisfactory operation</li> </ul>		2
5.	<b>Packing Line (Band sealer)</b>	<ul style="list-style-type: none"> <li>Capacity 500-1000 pouch/hr</li> <li>Mechanical type with volumetric cup filler pneumatically operated by PLC operated control system</li> <li>Adjustable speed</li> <li>Sealing speed (m/min): 0-10 Mtr</li> <li>Voltage:230 V</li> <li>Temperature:0-300 Degree C</li> <li>Sealing Width:8-10 MM</li> </ul>	0.25	2
6.	<b>Weighing Balance</b>	<ul style="list-style-type: none"> <li>Capacity 1-50 kg and 1-100 kg Range Accuracy: 5g</li> <li>Portable, platform type with self-indicating electronic display weighing balance</li> </ul>		2
7.	<b>Packaging Machine</b>	<ul style="list-style-type: none"> <li>Capacity 250 kg/hr</li> <li>Mechanical type with volumetric cup filler pneumatically operated by PLC operated control system</li> <li>touch screen, motors gear box</li> <li>Automatic count controller,</li> <li>Digital volt Meter</li> </ul>	2-3	2
8.	<b>Miscellaneous Item required (If any)</b>	<ul style="list-style-type: none"> <li>Included Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, Manual trolley etc.</li> </ul>		

### C. SPECIFICATIONS FOR MILLETS PROCESSING INTO FLOUR

C.	<b>BAKERY LINE- COOKIES/ BREAD</b> Capacity: 100 Kg/Hour Short Dough Cookies/Bread			
SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY

1	Planetary mixer	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/hr</li> <li>Speedometer: Provided with variable speed for mixing of dough &amp; butter.</li> <li>provided 2 shape mixing blades with scraper</li> <li>Digital display: For speed operating Power</li> <li>Construction material of body: Stainless steel and Mild steel Provided</li> <li>with Superior quality SS based scrapper, blade &amp; bowl with trolley</li> <li>Construction material of body: Contact Parts Stainless steel</li> <li>Non-contact Parts : Mild Steel Painted</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hertz	1
2	Dough kneader	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Capacity- 45kg of flour or 70kg of dough in 30 min</li> <li>Preferably of SS- bowl, Screw, arms &amp; safety grill</li> <li>option for mixing</li> <li>Construction material of body: Contact Parts Stainless steel</li> <li>Non-contact Parts: Mild steel Painted</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hertz	1
3	Dough sheeter	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Working width: 630mm</li> <li>Conveyer Table Length: 1190mm Power Load: 0.75KW (Supply 440V 50Hz 3Phase)</li> <li>Roller Size: 88 mm</li> <li>Gap between Rollers (mm) 0.3-40 mm</li> <li>Belt Size: 630 W x 2400 L mm</li> <li>Dimension: 2950W x 1010 D x 1300 H mm</li> <li>Construction material of body: Stainless steel and mild steel painted</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hertz	1
4.	Dough Cutter	<ul style="list-style-type: none"> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>		1
5	Rotary oven with trays and moulds	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Rotary oven with diesel burner</li> <li>Tray Capacity: 36Nos.</li> <li>With trolleys: 04 no's as per suitability</li> <li>Construction material of body: Stainless steel and Mild steel Production Capacity: 600 kg/2hrs. Rusk/ Toast.</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hertz	

6.	Bread slicer	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Medium Speed Slicer-13"</li> <li>Maximum Length of Bread: 150-335mm</li> <li>Construction material of body: Stainless steel and Mild steel</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hertz	1
7.	Cookies dropper	<ul style="list-style-type: none"> <li>Capacity – 100 Kg/Hr</li> <li>Computerized machine for automatic forming and dosing on trays of liquid,</li> <li>Wire cut &amp; stationery, Rotary multi- layer &amp; conical Cookies Drop</li> <li>Production Capacity: 120 kg</li> <li>Power Load: 2.5KW 3 phase</li> <li>Tray width: 18" (450mm)</li> <li>Control Panel &amp; Display: Fully automatic control panel</li> <li>Construction material of body: Stainless steel &amp; food grade antipodal Aluminium</li> </ul>	2 HP / 3 Ph / 415 V / 50 Hertz	1
8.	Weighing Balance	<ul style="list-style-type: none"> <li>Capacity: 1-50 kg range</li> <li>With LED display</li> <li>SS Platform</li> </ul>		1
9.	Packing Line (Band Sealer)	<ul style="list-style-type: none"> <li>Band Sealer Machine</li> <li>Vertical With Nitrogen Flushing arrangement</li> <li>MS Body</li> <li>Very Easy Operating System</li> <li>Capacity -1 Kg</li> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>	0.5 HP / 3 Ph / 415 V / 50 Hertz	1
10.	Impulse sealer	<ul style="list-style-type: none"> <li>Construction Material: Food contact part : SS-304 Grade</li> </ul>		1
11.	Miscellaneous	<ul style="list-style-type: none"> <li>Rawmaterial containers, Material Handling Trays, Trolleys, Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, etc.</li> </ul>		
<b>D.</b>	<b>SPECIFICATIONS FOR FOOD TESTING LABORATORY COMPONENTS WISE COST OF FOOD TESTING LAB.</b>			
<b>SR NO</b>	<b>MACHINERY NAME</b>	<b>TECHNICAL SPECIFICATION</b>	<b>ELEC. POWER (HP)</b>	<b>QTY</b>
1	Hot air oven	<ul style="list-style-type: none"> <li>Size: 12" x 12" x 12"</li> <li>Trays: 2-4 Nos</li> <li>Temperature Range: 50-250 Degree Celsius</li> </ul>	3 Ph / 415 V / 50 Hertz	1

2	Muffle Furnace	<ul style="list-style-type: none"> <li>Capacity Liters 6.75</li> <li>Internal size H x W x D in cm 15 x 15 x 30</li> <li>Rating KW 3.5</li> <li>Inner made of ceramic pot.</li> <li>Outer case made from thick gauge Mild Steel (CRCA) sheet</li> <li>Temperature Range Maximum working temperature 1150 °C</li> <li>Continuous or 1200 °C intermittent</li> <li>Temperature Accuracy <math>\pm 3^{\circ}\text{C}</math></li> <li>Temperature Uniformity <math>\pm 10^{\circ}\text{C}</math></li> </ul>	0.5 HP / 3 Ph / 415 V / 50 Hrtz	1
3	U V VIS Spectrophotometer			1
4	Soxhlet apparatus	<ul style="list-style-type: none"> <li>Automatic PC Compatible Economic version</li> <li>Two Place Solvent Extraction System</li> <li>Number of Samples: Two</li> <li>Nature of Samples: Solid &amp; Semi Solid Samples</li> <li>Sample Size: 0.1 to 8 gms (depending on the type of sample)</li> <li>Automatic Auto sequencing PC Compatible System</li> <li>oil/fat extraction with 5 stage extraction - boiling, Condensation, rinsing, solvent recovery and Predrying steps's</li> <li>Temperature Indication: Digital Display</li> <li>Temperature Range: 35°C (Ambient) to 300°C.</li> <li>Temperature Setting: Feather touch membrane keys</li> <li>Temperature Accuracy / Precision: <math>+ 0.5^{\circ}\text{C}</math></li> <li>Microprocessor Allows 16 intelligent memory steps of time, temperature domain</li> <li>(2 Programs of 8 Sequence each).</li> <li>RS 232 interface with software for PC connectivity.</li> <li>Cold water line for condensation of solvent with silicon hose inter connection for</li> <li>Condenser</li> <li>Thick Nitrocellulose thimble (f25mm X 80mm) - 1 Box of 25 Nos.</li> <li>Highly versatile to accommodate 2 sizes of Thimbles</li> </ul>		1
5	Fiber analyzer	<ul style="list-style-type: none"> <li>Auto Sequence Microprocessor Based Crude Fibre Analysis System Microprocessor controlled Automatic Fiber Analysis System With LCD Display System Compatible to weende, van Soest and other recognized methods AOAC &amp; EPA) (Suitable for determination of fiber content in all type of Feed &amp; food sample, related parameters in plants materials, Cereals &amp; its products, Seeds &amp; Many More)</li> <li>Number of samples: Four per Batch Sample size: Depends upon the sample less than 0.25 to</li> </ul>		1

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		<p>8gms.Heater: High grade ceramic Inbuilt Infrared Heaters With Heat reflector SS Splash plate Heater Control: Automatic</p> <ul style="list-style-type: none"> <li>• Microprocessor Program Controller</li> </ul>		
6.	Weighing balance	<ul style="list-style-type: none"> <li>• 150 kg range</li> </ul>		1
7.	Electronic analytical balance	<ul style="list-style-type: none"> <li>• Capacity: <math>\geq 60/200</math>gm.</li> <li>• Readability: 0.0001.</li> <li>• Repeatability: 0.0001.</li> <li>• Linearity: <math>\pm 0.0001</math>.</li> <li>• Weighing Pan: 85-95mm dia.</li> <li>• Calibration: Internal.</li> <li>• Draft Shield: 240 mm.</li> <li>• LCD, 7-Segment Back-light Display.</li> <li>• Fully automatic temperature-controlled calibration.</li> <li>• Adjustment with variable external weights.</li> <li>• Permanent Shock protection &amp; optimized overload protection.</li> <li>• Dynamic weighing with automatic or manual start.</li> <li>• Piece counting and percent weighing.</li> </ul>		1
8.	Microbial load analysis-laminar flow chamber, autoclave and incubator etc.	<ul style="list-style-type: none"> <li>• Mode: Size – 3 x2x2 Ft</li> <li>• Made of GI with powder coating or better</li> <li>• Internal work area be made of SS304 stainless steel</li> <li>• Front door be 8mm clear glass</li> <li>• “toughened” vertical sliding type</li> <li>• Power operated Front Sash</li> <li>• Digital screen displaying – Filter usage time, UV Lamp usage time, UV Hour Meter and Air pressure</li> <li>• Air Flow be designed for 0.4m/s to 0.65 m/s</li> <li>• Pre-Filter be box type, synthetic, non- oven polyester fiber, washable type Retention of 5 Micron Efficiency of</li> <li>• 95% Pressure Drop of 6 to 8 mm</li> </ul>		1
9.	Autoclave	<ul style="list-style-type: none"> <li>• Capacity: 20-25 Lit.</li> <li>• Inside S.S. 304 mirror finish. Outer SS 304 mirror finish</li> <li>• Temp. Range 121°C to 125°C factory set at 121°C</li> <li>• Pressure Range 15 to 22 PSI, factory set at 15 PSI</li> <li>• Capacity Liters 95</li> <li>• Internal size Dia. x Ht. cm 45 x 60</li> <li>• Rating (KW) 4.0</li> <li>• Safety valve</li> <li>• Air valve</li> <li>• Pressure gauge</li> <li>• Low water level switch to protect the heater from low water level</li> <li>• Digital Temperature Indicator cum controller with timer, Period over with buzzer, plug &amp; cord etc</li> </ul>		1

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10.	Incubator	<ul style="list-style-type: none"> <li>• Cap. Liters 100 Ltrs</li> <li>• Internal size H x W x D cm 50 x 50 x 40</li> <li>• Trays 2nos</li> <li>• Inside S.S. 304 mirror finish. Outer Galvanized Iron (GI) sheet with</li> <li>• powder coated</li> <li>• Temperature Range 5°C to 60°C</li> <li>• Temperature Accuracy <math>\pm 0.5^{\circ}\text{C}</math></li> <li>• Temperature Uniformity <math>\pm 2^{\circ}\text{C}</math></li> </ul>		1
11.	Glassware, pH meter etc.	<ul style="list-style-type: none"> <li>• Beaker -5 ml</li> <li>• Beaker -10 ml</li> <li>• Beaker -25 ml</li> <li>• Beaker -50 ml</li> <li>• Beaker -100 ml</li> <li>• Beaker - 250 ml</li> <li>• Beaker -500 ml</li> <li>• Beaker -1000 ml</li> </ul>		1
12.	ph meter	<ul style="list-style-type: none"> <li>• pH Range from 0.00 to 14.00 pH;</li> <li>• Resolution &amp; Accuracy 0.01 pH / <math>\pm 0.01</math> pH;</li> <li>• Stability be 0.01 PH Meter</li> <li>• Slope be 85% to 115%</li> <li>• Relative accuracy be <math>\pm 0.02</math> Ph <math>\pm 1</math> Digit ▪ Standers buffers be 7.000, 4.004 or 9.183</li> <li>• Buffer deviation be <math>\pm 0.5</math> PH</li> <li>• Temperature Compensation; mV Range</li> <li>• Range: 0 to <math>\pm 1999</math> mv</li> <li>• ▪ 01 35, 186.00 ▪ Resolution 0.1 mV</li> <li>• Accuracy: <math>\pm 1</math> mv <math>\pm 1</math> Digit</li> <li>• Temperature Compensation</li> <li>• Auto/Manual ▪ Range 0 to 99.9°C</li> <li>• Resolution be 0.1°C</li> <li>• Accuracy be <math>\pm 0.5^{\circ}\text{C} \pm 1</math> Digit</li> </ul>		1
13.	LABORATORY REFRIGERATORS	<b>Refrigerator Capacity: 600 Ltrs</b> <ul style="list-style-type: none"> <li>• Solid Door: 2 with uniform temperature throughout in one chamber</li> <li>• Temperature (Chiller): <math>-2^{\circ}\text{C} \sim 10^{\circ}\text{C}</math></li> <li>• GN Compatibility: 2 x GN 1 x 1</li> <li>• No. of Shelves: 3</li> <li>• Refrigerating or freezing are designed to meet the conditions.</li> <li>• Suitable to perform at 40-45°C ambient temperature.</li> <li>• DANFOSS/EMBRACO Compressor</li> <li>• Dixell Controller</li> <li>• EBM Fan Motor</li> <li>• SS 304 Food Grade Steel</li> <li>• Castors</li> <li>• Lock</li> <li>• Ventilated Cooling</li> <li>• Environment Friendly Refrigerant for Chillers</li> </ul>		1

14.	Refrigerator	<p><b>Capacity: 1200 Ltrs</b></p> <ul style="list-style-type: none"> <li>• Solid Door: 4 with uniform temperature throughout in one chamber.</li> <li>• Temperature (Chillier): -2°C ~ 10°C.</li> <li>• GN Compatibility: 2 x GN 1 x 1.</li> <li>• No. of Shelves : 6</li> <li>• Refrigerating or freezing are designed to meet the conditions.</li> <li>• Suitable to perform at 40-45°C ambient temperature.</li> <li>• DANFOSS/EMBRACO Compressor.</li> <li>• Dixell controller</li> <li>• EBM Fan Motor</li> <li>• SS 304 Food Grade Steel</li> <li>• Castors</li> <li>• Lock</li> <li>• Ventilated Cooling</li> <li>• Environment Friendly Refrigerant for chillier</li> </ul>		1
15.	Refrigerator	<p><b>Capacity: 1200 -1500Ltrs</b></p> <ul style="list-style-type: none"> <li>• Temperature Range: -2°C - 25°C.</li> <li>• Capacity: 1000-1500 L.</li> <li>• Hermetically Sealed Compressor with Microprocessor Temperature Control.</li> <li>• Should have Fan-forced Double Flow air circulation with two fans of at least 100-120 mm diameter each to ensure gentle air circulation.</li> <li>• Should have Fully automatic Cycle Defrost Function (forced type, with heater) which is performed automatically during compressor "off" cycles &amp; by sensing frost levels so that there is no need to turn off the power.</li> <li>• Cycle defrost with heater should allow defrosting without increasing cabinet temperature.</li> <li>• Should have hot pipe for automatic evaporation of drain water.</li> <li>• Evaporator &amp; Condenser should be Fin Tube type.</li> <li>• Evaporation heater should also act as an emergency heat source to prevent samples from freezing.</li> <li>• Control panel should be at eye level with digital display of temperature (1°C step) &amp; full array of alarm &amp; safety functions.</li> <li>• Large framed windows should provide a clear view of stored items with Interior Lamp.</li> <li>• Alarm &amp; Safety Devices in-built including Audible &amp; flashing LED Visual alarms to alert for High or Low Temperature condition and Door open alarm.</li> <li>• Should have Self-diagnostics function to check and report for errors.</li> <li>• Should have temperature lock &amp; memory backup in</li> </ul>		1

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		<p>case of power failure.</p> <ul style="list-style-type: none"> <li>• Over shooting prevention circuit automatically switches off the fan motor or heater.</li> <li>• Remote alarm contacts.</li> <li>• Exterior &amp; Interior cabinet should have acrylic finish baked on zinc galvanized steel with catch free rounded corners.</li> <li>• Should have 2 Doors with Double Layer Paned Glass Window with self-closing &amp; Outer Door Lock.</li> <li>• Insulation: CFC Free rigid foamed-in-place polyurethane.</li> <li>• Battery Backup: Inbuilt.</li> <li>• 8 Polyester coated wire shelves (Should be adjustable, Approx. Max. load: 40 Kg/shelf).</li> <li>• Should have Access ports to allow access for power cords.</li> <li>• Should be mounted on moveable castors.</li> <li>• Certifications ISO 9001 and CE.</li> </ul>		
16.	<b>DISTILLATION UNIT</b>	<p><b>Water distillation unit for distilled water.</b> Capacity.2-3 litres Horizontal type boiler borosilicate glass</p> <ul style="list-style-type: none"> <li>• Condenser</li> <li>• Constant level device</li> <li>• Silica sheathed (Quartz) heater</li> <li>• With stand and clamp etc</li> </ul>		1
17.	<b>MOISTURE METER</b>	<ul style="list-style-type: none"> <li>• Measured Parameters Moisture</li> <li>• Calibration Manual</li> <li>• Range 3.5 – 40.0%</li> <li>• Accuracy <math>\pm 0.50\%</math></li> <li>• Display 3.5-digit LCD Display</li> <li>• Resolution 0.1</li> <li>• Room Temperature Compensation Automatic</li> <li>• Power Supply 6 volts dc through adaptor or 1.5 V x 4 dry cell</li> <li>• Weight 1.5 kgs approx.</li> <li>• Dimensions 15 x 13.5 x 12 cmsapprx.</li> <li>• Packing Rixin bag supplied with hopper &amp; Operation Manual</li> </ul>		1
18.	<b>VISCOMETER</b>	<ul style="list-style-type: none"> <li>• Accurate viscosity measurement Digital display with backlit</li> <li>• Easy to install and operate Alarm alert when measurement out of range</li> <li>• Touch key pad operation Linear calibration</li> <li>• Measurement Range (mPa.s) 1 - 100K</li> <li>• R.P.M (per min) 6, 12, 30, 60</li> <li>• Rotor Amount #1, #2, #3, #4 are standard</li> </ul>		1

		configurations (#0 is optional) <ul style="list-style-type: none"> <li>• Measurement Accuracy + - 1.0% (of the full range)</li> <li>• Repeatability 0.5%</li> <li>• Optional accessories - Printer</li> <li>• Temperature sensor</li> <li>• Standard oil</li> <li>• Constant temperature water bath</li> </ul>		
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#### E. SPECIFICATIONS FOR UTILITIES


E.	UTILITIES				
S. NO.	MACHINERY NAME	Specification	Capacity	Quantity	
1	Boilers (1-set)			(1-set)	
2	R.O Plant	<ul style="list-style-type: none"> <li>• Capacity:- 100 LPH</li> <li>• Media (Sand + Carbon) Filter – 2 Set</li> <li>• Antiscalent Dosing System – 1 Set</li> <li>• Micron Cartridge Filter – 1 Set</li> <li>• Reserve Osmosis System – High Pressure Pump – 1 No</li> <li>• Membrane – 2 No.</li> <li>• Housing – 1 No.</li> <li>• Pressure gauge – 4 No.</li> <li>• Piping &amp; Valve – 1 Set</li> <li>• Skid for Mounting – Set</li> <li>• Control Panel – 3 x 3 Aster</li> <li>• Electrical Power :- 0.5 HP + 2 HP = 2.5 HP</li> </ul>		(1-set)	
3	Compressor	<ul style="list-style-type: none"> <li>• Horizontal Air Receiver</li> <li>• Receiver Fittings: Service Valve, Safety Valve, Pressure Gauge</li> <li>• Electric Motor &amp; Suitable Starter</li> <li>• Auto Drain &amp; Moisture Separator</li> <li>• Electrical Power: - 5 HP</li> </ul>	5	1	
4	Fire extinguishers	<ul style="list-style-type: none"> <li>• Capacity 2kg cylinder</li> </ul>		10	
5	ETP (Effluent Treatment Plant)	3 KLD	5 HP/3 Ph/430 v/50 Hertz	1 set	
6	Generator with Covered Structure	<ul style="list-style-type: none"> <li>• Capacity: 35KVA</li> </ul>		1	

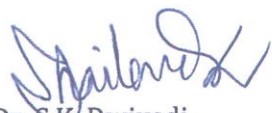
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7.	Stove	<ul style="list-style-type: none"> <li>Standard Materials: ISI Marked.</li> <li>Size: 8", 10" and 12" each 2 Nos.</li> </ul>		6
8.	Trays	<ul style="list-style-type: none"> <li>Construction Material: SS-304</li> </ul>		60
9.	Cutter	<ul style="list-style-type: none"> <li>Construction Materials: SS-304</li> </ul>		50
10	Spoons	<ul style="list-style-type: none"> <li>Dimensions: 0.5ft, 1ft, 2.5ft, 3ft, 4ft, 5ft, each 1dozen with hangers.</li> <li>Construction Materials: SS-304</li> </ul>		1 set
11	Utensils	<ul style="list-style-type: none"> <li>Capacity: 0.5kg, 1kg, 2kg, 5kg, 7.5kg, 10kg, 20kg, 30kg, 50kg, 75kg, 100 kg each two piece with lid</li> <li>Construction Materials: SS-304</li> </ul>		1
12	Racks			6
13	Working Table SS top table	<ul style="list-style-type: none"> <li>Dimensions: (1.8 x 0.6x 0.8 m)</li> <li>Construction Material: Food Contact Surface: SS-304</li> </ul>		6
14	Dehumidifier for dry room			1
15	Inkjet printer/coding Machine)	<ul style="list-style-type: none"> <li>5x5 cm head size</li> </ul>		1 Unit
16	Plumbing	<ul style="list-style-type: none"> <li>Product Steam, Water, Air Piping with valves, fittings, tee, bends</li> </ul>		1
17	Box strapping machine	<ul style="list-style-type: none"> <li>Construction Material: Food contact part : SS-304</li> </ul>		
18	Accessories	<ul style="list-style-type: none"> <li>Included Piping, Pumps, Valves, Joints, Bends, Buckets, Plastic Crates, Manual trolley etc.</li> </ul>		1 set
19	Electrical supply to individual machinery/equip ment from Junction box:	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		
20	Water supply line to individual machinery/equip ment	<ul style="list-style-type: none"> <li>As per requirement of machine</li> </ul>		1
21	Waste recollection line	<ul style="list-style-type: none"> <li>As per waste generation from processing line and machines</li> </ul>		
22	Air supply line to individual machinery/ equipment	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		

*[Handwritten signature]*


23	Steam supply line (wherever necessary)	<ul style="list-style-type: none"> <li>As per requirement of machine.</li> </ul>		1
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 (Dr. Parag S. Pandit,  
 Asst. Prof.,  
 Agriculture University, Navsari, Gujrat  
 (External Technical Member)

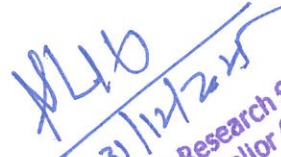
  
 Dr. S.K. Dwivedi,  
 Asst. Prof. CoH, Mandsaur  
 (Member)

  
 Dr. Reeta Mishra,  
 Sr. Scientist, KVK, Morena  
 (Member)

  
 Dr. I.S. Tomar,  
 Dean, CoH, Mandsaur  
 (Member)

  
 Dr. Puneet K. Rathore,  
 Principal Scientist, KVK,  
 Shivpuri (Member)

  
 Dr. Preetam Chandra,  
 Ex Director, CIAE, Bhopal  
 (Chairman)

  
 31/12/25  
 Director Research Services  
 R.V.S.K.V.V., Gwalior (M.P.) 474002

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**Tender for Supply, Installation, Commissioning of Machinery and  
Equipments for  
Common Incubation Center (CIC)**

*with*

**ESTABLISHMENT OF COMMON INCUBATION FACILITY FOR  
PROCESSING OF GUAVA AND OTHER FRUITS AND VEGETABLES**

*at*

**RAK, College of Agriculture, Sehore, M.P.**

**Directorate of Research Services**

**Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya,  
Gwalior, Madhya Pradesh, Pincode: 474002, India**

**Phone: 0751-2970509**

**Email: [drs@rvskvv.net](mailto:drs@rvskvv.net)**

**Table of Content**

1.	CRITICAL DATE SHEET	5
2.	SCOPE OF WORK	6
3.	PERIOD FOR SUPPLY OF ITEMS	6
4.	PRE-QUALIFYING ELIGIBILITY CRITERIA	7
5.	BIDDER(S) BELONGING TO COUNTRY(S) SHARING LANDBORDER WITH INDIA	7
6.	BIDDING PROCEDURE	9
7.	EVALUATION PROCEDURE	12
8.	THE AWARD OF WORK/SUPPLIES	13
9.	GENERAL TERM & CONDITIONS	13
10.	GENERAL TERMS AND CONDITIONS FOR EQUIPMENTS	15
11.	PAYMENT	16
12.	PRICES	16
13.	ARBITRATION CLAUSE	17
14.	WITHHOLDING OF PAYMENT	17
15.	RIGHT OF ACCEPTANCE OF OFFER	17
16.	NEGOTIATIONS	18
17.	COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ACTIVITIES AT THE TIME OF AWARD	18
18.	LABOUR LAWS AND SAFETY MEASURES	18
19.	APPLICABLE LAW AND JURISDICTION	18
20.	INSURANCE AND MEDICAL	19
21.	INDEMNIFICATION	19
22.	FORCE MAJEURE	19
23.	PENALTY FOR USE OF UNDUE INFLUENCE	20
24.	PENALTY & TERMINATION FOR NON-FULFILLMENT OF CONTRACT	20
25.	RIGHT TO VARIATION CLAUSE	21
26.	OPTION AND REPEAT ORDER CLAUSE	21
27.	MODIFICATION AND WITHDRAWAL OF BIDS	21
28.	LIQUIDATED DAMAGES (LD)	21
29.	CANCELLATION OF THE CONTRACT	22
30.	CLARIFICATION ON BID DOCUMENTS	22
	Annexure- I	23
	Annexure-II	26
	Annexure-III	27
	Annexure-IV	28
	Annexure-V	29
	Annexure-VI	30
	Annexure-VII	31

Tender No. IPRO/CIC/2025-26/3451

Date: 31 December, 2025

**NOTICE INVITING TENDER (NIT)****“Tender for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at Krishi Vigyan Kendra, Morena, M.P., India”****About Host Institute:**

Directorate of Research Services, Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya, Gwalior, Madhya Pradesh, India (Host Institute) intends to establish Common Incubation Centre (CIC) at College of Agriculture, Sehore., India with establishment of common incubation facility for processing of guava and other fruits and vegetables. The project is being funded by Ministry of Food Processing Industries under Prime Minister Formalization of Micro Food Processing Enterprises Scheme (PMFME). After having the Incubation Center completely commissioned, it will be handed over to third party/ private Operation & Management (O&M) agency for running it on commercial basis.

The processing facilities of the Incubation Centre would be made available to existing and aspiring micro-entrepreneurs, SHGS, Co-operative and Groups etc. to manufacture food products by the O&M operator. In addition, these Incubation Centres will be utilized for imparting trainings, demonstration and skill up gradation of the beneficiaries under the scheme.

For and on behalf of DRS, RVSKVV, Gwalior, Madhya Pradesh, India, Tenders (Two Bid Systems) are invited for Supply, Installation, Commissioning of Machinery and Equipments for Common Incubation Centre (CIC) at College of Agriculture, Sehore, M.P., India on the State Public Procurement portal on <https://mptenders.gov.in> website.

**\*\*Mode of Payment towards tender document fee (TDF), e-tender processing fee (TPF) & Earnest Money Deposit (EMD) to be paid online through e-payment mode via:**

1. National Electronic Fund Transfer (NEFT)/ Real-Time Gross Settlement (RTGS). Tenderer requires downloading pre-printed challan towards credi to fitg available on e-tender website and making its payment through any of their banks.
2. NET banking: Payment can be made through the internet banking of any bank.

**NOTE:** any payments made through NEFT /RTGS /OTC will take 24 hours for its reconciliation. Hence the payments through NEFT /RTGS should be made at least two bank working days in advance before any due date and upload the scanned copy of challans in the e- tender website as a token of payment.

1. CRITICAL DATA SHEET

Sr. No.	Brief Description	Tender Processing Fees (Non-Refundable)	Earnest Money Deposit(Rs.)
		Mode of Payment: e-Payment only	
	Supply, Installation, Commissioning of Machines and Equipment for Common Incubation Centre:-		
	a) Guava Juice processing Line (Capacity 200 LPH)	Rs 12500	Rs. 2.00 Lakh
	b) Pulp Jam, Jelly, Processing Line		
	c) Canning Line		
	d) Onion Processing Line		
	e) Vegetable Dehydration Line		
	f) Food Testing Laboratory		
	g) Other Utilities		
	Date & Time for application For issue of tender form	(i)	Last Date and Time for online Submission of duly filled tender Document is up to 21/01/2026 up to 5.00 PM
	Date& Time of Pre-bid Meeting		21/01/2025 at 5pm (Online Mode)
	Time & date of receipt/opening Of bid	(ii)	The <b>Technical Bid</b> online will be opened on 02/02/2026 at 3.00 pm in the office of Directorate of Research Services Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya, Gwalior
		(iii)	The <b>Financial Bid</b> Online will be Tentatively opened on 05/02/2026 at 3.00 pm in the office of the Directorate of Research Services, Rajmata Vijayraje Scindia Krishi Vishwa Vidyalaya Gwalior.

## 2. SCOPE OF WORK

The agency shall be responsible for Supply, Installation and Commissioning of various machines and equipment for CIC at College of Agriculture, Sehore, RVSKVV, Sehore (M.P.) on **Turn-Key Basis, and extend 3 years onsite Guarantee/Warranty from the date of commissioning.** The list of machines & equipment is given in Annexure -III of this tender document.

## 3. PERIOD FOR SUPPLY OF ITEMS

- i. The supply of item shall be required to be made to this Institute within 90 days for indigenous equipments from the issue of Purchase Order/ Supply order and 120 days for imported equipments. The schedule of supplies, installations, commissioning of all equipment should be given in the technical bid.
- ii. The supplied material should be numbered by using good quality paint in the following format: (Tender No./ IPRO/CIC/2025-26/3451)
- iii. After the supply of machines as mentioned in the Annexure-II and III, the bidder has to execute its installation & commissioning including necessary civil work, electrical work, plumbing work (water, gas, air, etc as applicable), at the designated site in the location(s). (connections from origin point to process hall shall be under University scope). The cost of the same shall not be paid extra and it should be included in price of the respective equipment.
- iv. After the installation & commissioning of machine, the supplier has to provide practical training to Host Institute employees/O&M Agency Employee as nominated by Host Institute at CIC for minimum period of Ten Working days wherein the training about the machine's operations, maintenance, information about Do's & Don'ts as well as trouble shooting & all other areas which are necessary for smooth functioning of machine shall be provided. No extra cost shall be paid to the successful bidder for imparting this training.
- v. After the installation & Commissioning of machines, minimum three trials are mandatory on minimum capacity and two trials on maximum capacity on suitable intervals of each machine to check smooth functioning of all the machines. In case, unsuccessful trials, the supplier has to extend further trials until satisfaction. No extra cost shall be paid for the raw materials etc., for these trials. Expenditure towards electricity & water shall be borne by the Host Institute.

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#### 4. PRE-QUALIFYING ELIGIBILITY CRITERIA

The tenderers must fulfill the following eligibility criteria:-

- vi. The bidder should be an established Manufacturer of Food Processing Equipment or Authorized Supplier/ Dealer, Turnkey Solution Provider or EPC (engineering, procurement and commissioning) contractor for food processing lines.
- vii. The bidder's firm must be registered with the appropriate authority and shall be engaged in manufacturing and/ or supply of similar machines or turnkey execution of for the last three (3) years. The bidder has to enclose Registration Certificate or any other documentary proof.
- viii. The average annual financial turnover during the last 3 financial years ending on 31st March of the previous financial year (2023-24) should be at least Rs. 2.00 Cr. Copies of audited balance sheet of 2021-22, 2022-23 and 2023-24 to be attached as documentary proof.
- ix. The bidder is also required to produce at least 02 successful satisfactory supplies/ work order and installation Certificate/Completion Certificate/Performance Certificate for work of Food Processing Lines of Rs.1.00 Cr. or more for last 03 years ending 2023-24.
- x. The bidder should have completed minimum one project of 1cr value in last 3 years in MP.
- xi. The bidder should have minimum 2 government projects in last 3 years.
- xii. The bidder should have PAN, GST Registration, Udhog Aadhar/ Udyam registration and Import License, as applicable in their case and should submit a copy of each of these documents along with acknowledgement copies of the IT Returns for the last 3 financial years.
- xiii. Supplier or Authorized Dealer/distributor of a reputed foreign or Indian manufacturing company. The bidder has to enclosed appropriate registration and OEM/ dealership letter/certificate.

#### 5. BIDDER(S) BELONGING TO COUNTRY(S) SHARING LAND BORDER WITH INDIA

5.1 In accordance with Ministry of Finance OM F. No. 6/18/2019-PPD dated 23rd July, 2020, any bidder from a country which shares a land border with India will be eligible to bid in this tender only if the bidder is registered with the Competent Authority.

*ms*

- a) "Bidder" (including the term 'tenderer', 'consultant', 'agency' or 'service provider' in certain contexts) means any person or firm or company, including any member of a consortium or joint venture (that is an association of several persons, or firms or companies)

Every artificial juridical person not falling in any of the description of bidders stated herein before, including any agency branch or office controlled by such person, participating in a procurement process.

- b) "Bidder from a country which shares a land border with India" means: -

- i. An entity incorporates, established or registered in such a country; or
- ii. A subsidiary of an entity incorporated, established or registered in such a country; or
- iii. An entity substantially controlled through entities incorporated, established or registered in such a country; or
- iv. An entity whose beneficial owner is situated in such a country; or
- v. An India (or other) agent of such an entity; or
- vi. A natural person who is a citizen of such a country; or
- vii. A consortium or joint venture where any member of the consortium or joint ventures falls under any of the above

- c) The beneficial owner for the purpose of (iv) above will be as under:

In case of a company or Limited Liability Partnership, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has a controlling ownership interest or who exercises control through other means.

## 5.2 Explanation:

- a. "Controlling ownership interest" means ownership of or entitlement to more than twenty- five per cent of shares or capital or profits of the company.
- b. "Control" shall include the right to appoint majority of the directors or to control the management or policy decisions including by virtue of their shareholding or management rights or shareholder's agreements or voting agreements;
- i) In case of a partnership firm, the beneficial owner is the natural person(s) who, whether acting alone or together, or through one or more juridical person, has ownership of entitlement to more than fifteen percent of capital or profits of the partnership;
- ii) In case of an unincorporated association or body of individuals, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has ownership of or entitlement to more

10

- iii) than fifteen percent of the property or capital or profits of such association or body of individuals;
- iv) Where no natural person is identified under 5.1 (c)(i) or 5.2 (b)(i) or 5.2 (b)(ii) above, the beneficial owner is the relevant natural person who holds the position of senior managing official;
- v) In case of a trust, the identification of beneficial owner(s) shall include identification of the author of the trust, the trustee, the beneficiaries with fifteen percent or more interest in the trust and any other natural person exercising ultimate effective control over the trust through a chain of control or ownership.
- vi) An Agent is a person employed to do any act for another, or to represent another in dealings with third person.

### 5.3 Competent Authority and Procedure for Registration

- a. The Competent Authority as stated under clause 5.1 of this Tender Document, for the purpose of registration shall be the Registration Committee constituted by the Department for Promotion of Industry and Internal Trade (DPIIT).
- b. Any Bidder, participating in this Tender Document and belonging to country(s) sharing land border with India, is urged to check the website of DPIIT regarding the registration process.
- c. Bids of the bidders, belonging to country sharing land border with India, and not registered with the competent authority, shall be summarily rejected.

5.4 Bidders are required to submit an undertaking (on company's letterhead) regarding their compliance with the OM of Ministry of Finance mentioned under clause 5.1 and the conditions stated under clause 5 of this Tender Document.

5.5 If the undertaking submitted by the bidder(s), whose bid is accepted, is found to be false, this would be ground for immediate termination of the contract and further legal action in accordance with law.

5.6 If the bidders belonging to countries sharing land border with India, are registered with the competent authority, they are required to submit the copy of their registration as part of their bid document. The registration must be valid at the time of submission of bids and at the time of acceptance of bids. If the bidder was validly registered at the time of acceptance, placement of order, registration shall not be a relevant consideration during contract execution.

*PN*

## 6 BIDDING PROCEDURE

The bids will be submitted through on-line mode of [www.mptenders.gov.in](http://www.mptenders.gov.in). However, certain documents would be required to be submitted physically to our office. Details are as follows:

### (A) On-line Submission

(i) **Cover – 1:** Will contain the Technical Bids with the following documents:

- Detailed technical write-up highlighting the model Name/Number features of the equipment offered and / or technical literature/manuals.
- Certificate for acceptance of terms and conditions of tender enquiry on firms' letterhead.
- Original Equipment Manufacturer (OEM) certificate or authorized dealership/distributorship certificate as applicable.
- Manufacturing Registration No.
- Company Printed Price List (If available)
- Last 3 (three) years Income Tax Return.
- Audited Balance Sheet for Last 3 (Three) years.
- TIN number/PAN Number/Certificate/GST number
- Business Registration Certificate.
- Supplier should have at least an average annual turnover of Rs one Crore for major equipments and 50 lakhs for minor items for last 3 years.
- Scanned Copy of EMD as shown against each item.
- Compliance Certificate. Certificate of clause-by-clause compliance of specifications as mentioned in tender.
- Bidders who are MSME/NSIC registered & Startups seeking exemption from payment of EMD are to submit valid documents in support of their claim. Bidders seeking exemption are asked to clearly mentioned the category under which exemption is claimed. The category of exemption under MSME/NSIC/Startups will be strictly adhered to. The original copies of the EMD/Bid Security Declaration should be deposited/ submitted/reach the office of the under before opening of the Bids in an envelope superscribed as "Quotation /Participation Fee and EMD for (Tender No./ IPRO/CIC/2025-26/3451. DT- 31-12-2025) addressed to the RVSKVV, Gwalior, M.P., and Failure to do so may result in rejection of the bid.
- The tenderers who are currently and, also, will continue to remain registered during the tender validity period as Micro, Small and Medium Enterprises (MSME) or with National Small Industries Corporation, New Delhi or Startups Company shall be eligible for exemption from EMD. In case the tenderer fall in this category, it should furnish copy of its valid registration details (with MSME Or NSIC or Startups, as the case may be)
- The MSE's Bidder to note and ensure that nature of services and goods/items MANUFACTURED MENTIONED IN MSE's certificate matches with the nature

of the services and goods/items to be supplied as per Tender. Such bidders will upload proper Udyog Aadhar Certificate from both side with specified validity and relevant services category.

- Tenders/resellers/distributors/authorized agents will not be considered for availing benefits under PP Policy 2012 for MSEs as per MSE guidelines issued by Ministry of MSME.

**(ii) Physical Submission:**

Following documents are to be submitted in hard copy physically in a sealed envelope by Speed Post/ Registered post to reach prior to bid submission closing date & time. The responsibility to ensure this lies with the Bidder.

**"Please do not submit the hard copy of "Commercial/Price bid".**

- All the documents submitted on-line in Cover I.
- EMD as shown against each item on-line submitted and proof enclosed physically.
- Tender fee receipt copy (as applicable).
- Tender conditions Acceptance Certificate in form of downloaded Tender documents duly stamped and signed.
- Client list/ List of users on manufacturers' letter head duly stamped and signed.
- User Certificate with Phone No. and E mail address.
- Guarantee/warranty on manufacturers' letterhead.
- The supplier is bounded to supply spare parts of equipment's for at least next 5 years on cost basis (cost & list of additional spares if required to be provided by bidder at time of handover)

## **7 EVALUATION PROCEDURE**

Tender will be evaluated in following manner:

- i. The tender will be evaluated on Pre-qualification criteria as laid down in the Tender documents.
- ii. With regard to the matching of technical specifications of individual equipment, a deviation up to  $\pm 10\%$  can be considered by the Technical Evaluation Committee (TEC)/ Host Institute on the recommendation of the user without compromising with the quality and its major functioning. In this regards, TEC/ Host Institute decision shall be final.
- iii. Those agencies who will be found eligible in the above two steps, will be called for presentation before duly constituted Technical Evaluation Committee on the date and time, as prescribed by the committee. The eligible

agencies will be called through email only. The presentation round shall be of 25 marks. The presentation may contain equipment photo, design layout, specifications, imported or indigenous, methodology of working/supply, timeline schedule of supply, after sales service, etc. In case of manufacturer the actual photos of manufacturing unit may be enclosed. In case of importer, copy of dealership/distributor/authorization to supply in India, copy of Import License, etc. are to be enclosed. Any other aspect regarding agency profile, equipment, etc. The presentation round will be assessed on following parameters:

Sr. No.	Criterion	Max. Marks
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05
3	Avg. Financial turnover of bidder for last three years (2021-22 to 2023-24) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25
4	Successfully completed assignment during last 3 years ending 2023-24 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30
5	Presentation	30
	<b>Total</b>	<b>100</b>

- iv. Marks other than presentation shall be given on the basis of documents submitted by the bidding agencies and shall be uploaded at Host Institute's website if possible. However, marks of presentation will be assigned during the presentation round by Technical Bid Evaluation Committee and will also be uploaded. The online financial bids shall only be opened to those agencies,

which will score minimum 70 marks, out of 100 marks and fulfilling of other eligibility, terms and conditions of the tender, on the date and time, as published on the Institute's website/CPP/SPP portal. Before, opening of financial bid, the result of presentation as well as technical evaluation will be uploaded on VishwaVidhyalaya's website.

## 8 THE AWARD OF WORK/SUPPLIES:

The bid of agency quoting lowest for the overall turnkey execution as per the scope of work in their financial bid i.e. L-1 bidder will be accepted as the successful bidder. Acceptance of tender will be intimated to the successful tenderer/ bidder signed by the authorized signatory of the institution. Contract, will be signed with the successful bidder after issue of Letter of Award and receipt of Letter of Acceptance from the successful bidder

## 9 GENERAL TERM & CONDITIONS

1. \*Only the manufactures and/or their authorized dealer/distributors/sole agents/ need to submit their tender. The authorized firms should furnish a certificate from the manufacturer for their dealership/distributorship in original with the physical bid otherwise the offer will not be considered.
2. No person or firm shall submit more than one Tender for the same item. No offer should have more than one model quoted; in case of more than one alternate offer only the first option will be considered.
3. It is mandatory to provide all the relevant information in Annexure -I.
4. Broad-based specifications of equipment/items/systems/works etc. are given in Annexure- II of purchased tender. The tenderer should also take note of the remarks, if any, given their in.
5. a. Last date for submission of e-Tender is 21/01/2026 up to 5:00 PM on [www.mptenders.gov.in](http://www.mptenders.gov.in).
- c. Tender must be submitted in sealed cover to the Office of Director Research Services, RVSKVV, Gwalior 474002 by Registered/Speed Post, to reach on or before dated 28/01/2026, AT 5:00 PM.
- d. Belated tender due to postal or any other delay will be rejected.
- e. The tender for each unit should be sent separately. The duly sealed envelope should super scribe TENDER FOR THE ITEM No 02 (Establishment of Common Incubation Facility for Processing of Guava & other fruits and vegetables) DUE ON 28/01/2026 upto 5 pm with reference number.
- f. If offers for more than one item are clubbed together, tender will be rejected.
- g. The tender offers should have a validity for the current financial year 2025-26 from the date of opening. However it may be exceed for further one year with the permission of Hon'ble Vice Chancellor, R.V.S.K.V.V., Gwalior.

- h. Price bid will be opened online at [www.mptenders.gov.in](http://www.mptenders.gov.in) on 05/02/2026 from 3:00P.M. If date of opening of price bid will be changed due to any circumstances. That will be informed to bidders.
  - i. R.V.S. Krishi Vishwa Vidyalaya (RVSKVV) reserves the right to extend the opening due date and or the date of opening the tenders.
  - j. All the leaflets in the offer should be marked with signature and seal of authorized person.
6. a. The rates quoted should in Indian Rupees (Rs.) for a single complete unit with F.O.R. delivery at RAK College of Agriculture, Sehore. The rates quoted should be inclusive of packing and forwarding charges/loading/unloading/handling charges/freight/full risk coverage/insurance, etc. In case of imported goods all the expenses towards custom duty, clearing charges and transportation with insurance will be borne by the firm/tenderer and they must quote the rates inclusive of all FOR, RVSKVV, Gwalior in INR.
  - b. Excise duty/Sales Tax/GST/Custom duty (with and without concession certificate) and other levies, if any should be shown separately and the total price of each item should be worked out incorporating the all.
  - c. Any other charges, such as technical service charges, cost of training, installation charges, TA/DA of tenderer's staff etc. if any, should be shown separately for each item and each sub-item and the total price of each item should be worked out incorporating the same in final quoted price.
7. All losses during transit will have to be made good by the tenderers at his cost within a period of 30 days.
  8. The tenderers must provide guarantee/warranty on manufacturers' letterhead of satisfactory functioning of the equipment/system/units/structures/items and free service including free replacement of parts for a period of at least 3 years from the successful and satisfactory installation of the equipment/system/units/structures/items. Original to be deposited by the successful bidder at the time of supply.
  9. Performance Guarantee: A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 6 months from installation.
  10. Offer must be accompanied by Earnest Money as stated against each item must be submitted on- line. Without the deposition of earnest money, the offers will be rejected. EMD exempted for MSME, NSIC registered vendors & Startups.
  11. The standard terms and conditions of payment is in full only after the installation is affected to the satisfaction of RVSKVV authorities in INR only.
  12. Please quote maximum discounted price, as no further negotiations will be made.

13. Complimentary items/gifts offered will not be given any preference and will not be considered for calculating the cost of the item.
14. \*The offers must mention make, model all the specifications of the item clearly. The company must enclose printed literature/catalogue/manufacturer's website showing detailed technical specifications required. A folder showing many instruments without detailed technical specification, or tailor-made literature mentioning "yes" or "as per your specifications" for the specifications asked for, will not be considered. Specifications given in the offer must match to the website and/or printed technical literature otherwise the offers shall be rejected.
15. Technical specifications of the equipment / items have been very clearly formulated by the users/experts of the field as per the requirement of the work to be conducted. It will be sole discretion of the bidder whether to quote or not for equipment/items/structures/units with particular specifications.
16. \*Firm must provide a compliance statement vis-à-vis specifications in a following "tabular form" clearly stating the compliance, supported by technical literature with clear reference. This statement must be signed, with the company seal, by the Tenderer for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification of the offer.

Name of Equipment:		
Technical Specification	Compliance (Y/N)	Deviation, If any

17. \*Offer must be accompanied with a comprehensive list of users on manufacturers' letterhead, wherever possible bidders may also provide certificates for satisfactory working of the equipment from users of universities and institutions of repute.
18. If so desired by RVSKVV, the bidders shall have to enter in to an agreement. Any wrong information about item, any forged document and any deviation, variation of non-compliance of the terms and conditions by the tenderers shall be considered as a breach of contract and RVSKVV reserves the right to forfeit the amount of earnest money and/or security deposit in full and act as per legal arrangement.
19. Should there arise any dispute, the Hon'ble Vice Chancellor, RVSKVV, Gwalior shall be the sole Arbitrator whose decision in the matter shall be final and binding. Each and every judiciary transaction shall be subjected to Gwalior only.
20. \*Tender will not be considered if the firm does not supply a copy of the TIN/ GST& PAN/ Registration of the firm allotted to it for relevant items. PAN of the owner or any other persons will not be accepted.
21. This tender is being issued with no financial commitment and the Buyer reserves the right to change or vary any part thereof at any stage. Buyer also

- reserves the right to withdraw the tender, should it become necessary at any stage.
22. RVSKVV reserves the right to accept or reject any or all offers in full or in part without assigning any reason (s) thereof. It also reserves the right to place and order wholly or in part with one or more than one firm as it may be convenient to RVSKVV, Gwalior.
  23. The tenderer shall have to give an undertaking that the terms and conditions as mentioned above of this tender are acceptable to the tenderers in form of downloaded Tender documents duly stamped and signed.
  24. If firm wishes, they can send their representatives, duly authorized in writing, to attend the Technical Evaluation and clarification regarding bids which is scheduled at 3:00 PM on 02/02/2026.
  25. In case, if single manufacturer of the any item and having propriety rights. Items may be purchased with the permission of concerned higher authority.
  26. The bidders should provide machinery installation layout as per the proposed bid/machinery. (University will provide details of project/construction site)

**Date:** 31/12/2025

  
**Director Research Services, RVSKVV, Gwalior**



## 10 PAYMENT

The payment will be made as under: -

1. 1<sup>st</sup> Installment- 30% of the total contract value shall be released with the Purchase order.
2. 2<sup>nd</sup> Installment- upto 40% of the total contract value shall be released on submission of Proforma Invoice before dispatch as per lot bases to the concerned official of the University before dispatch.
3. 3<sup>rd</sup> Installment- 20% of the total contract value shall be released after successful installation and commissioning at site and due endorsement of the concerned official of the University after verification post successful trial runs and complete of the plant and machinery to RVSKVV, Gwalior, M.P. Bill to be duly certified by the concerned official of the University.
4. A total of 10% of the total contract value shall be retained by the University as Performance Guarantee until completion of 180 days from installation.
5. An additional performance security in the form of Bank Guarantee of amount equivalent to 10% of the quoted rates to be submitted by successful bidder before signing of Contract agreement. (The Bank guaranty shall be valid upto 180 days after the dates of successful completion of the project)

## 11 PRICE

1. The Price to be quoted F.O.R. (Freight on Road) Destination only and it should be inclusive of taxes, freight, Packing, Transit, Installation, Insurance, Inspection Charges etc.
2. Demurrage charges if any will be borne by the supplier only.
3. Prices charged by the supplier for goods delivered and services performed under the contract shall not be higher than the price quoted by the supplier in his bid.
4. Prices will be fixed at the time of issue of purchase order as per taxes and statutory duties applicable at that time.
5. In case of reduction of taxes and other statutory duties during the scheduled delivery period, purchaser shall consider their deduction in these taxes/duties for the supplies made from the date of enactment of revised duties/taxes.
6. In case of increase in duties/taxes during the scheduled delivery period, the purchaser shall revise the prices as per new duties/taxes for the supplies, to be made during the remaining delivery period as per terms and conditions of the purchase order.
7. Taxes should be as applicable at the time of delivery and generating the Invoice

8. The agency may quote rates of Imported Equipment in INR only.
9. The Host Institute reserves the right to accept or reject any/all tenders without assigning any reason(s).
10. Tenders not on the prescribed Performa (attached), without requisite details, EMD and Processing Fee and received after the closing date/time of tenders and tenders with any rider will summarily be rejected. Canvassing in any form will be viewed seriously and if any tendered is found to be resorting to such practices the tender of such firm will be rejected.

## 12 ARBITRATION CLAUSE

That in case of any dispute between party of first part (The Host Institute) and the part of other party(Agency) arising out of or in relation to the agreement, the dispute shall be referred to Directorate of Industries, Trade and Commerce (DITC), Government of Madhya Pradesh being the State Nodal agency for arbitration. The award of the said Arbitrator shall be binding upon both parties. The seat of the arbitration shall be at, Host Institute i.e. Directorate of Research Services, Rajmata Vijayaraje Scindia Krishi Vishwa Vidyalaya, Gwalior, M.P.

## 13 WITH HOLDING OF PAYMENT

This clause authorizes buyer to withhold payment till end when selected agency fails in its contractual obligation. The standard text of this clause is as under: "In the event of the Selected Agency's failure to submit the Bonds, Guarantees and Documents, supply the deliverables etc. as specified in the Contract, the Buyer may at his discretion, withhold any payment until the completion of the Contract".

## 14 RIGHT OF ACCEPTANCE OF OFFER

1. The Buyer reserves the right to accept partly or reject any offer without assigning any reason thereof. The Buyer does not pledge itself to accept the lowest or any other tender and reserves to itself the right of acceptance of the whole or any part of the tender or portion of the quantity offered and the seller shall supply the same at the rate quoted.
2. In respect of enquiries, which call for procurement of more than one item, the Buyer reserves the right to consider and accept the offer for any of the items in the enquiry reserving the right to utilize the offer for balance items at a later stage within the validity of offer.

## 15 NEGOTIATIONS

Normally there will be no post - tender opening negotiations and it would be only on exceptional circumstances, if considered necessary. This shall be held only with the Agency which is evaluated as L-1 bidder after evaluation of financial bids, as indicated above. Under no circumstance, the financial negotiation shall result into an increase in the price originally quoted by the Agency.

## 16 COMPETENT AUTHORITY'S RIGHT TO VARY ITEMS/ACTIVITIES AT THE TIME OF AWARD

The Competent Authority shall have the right to make any alterations, omissions, additions or subtractions in items/services at the time of award of contract. The Competent Authority will give such intimation to the successful Bidder, and additional cost/deduction in the Bid prices, based on the price schedule submitted by him, will be worked out with the Bidder. In case, the Bidder does not agree for such alterations, the Competent Authority will be free to award the contract to the next eligible Bidder.

## 17 LABOUR LAWS AND SAFETY MEASURES

1. Agency shall comply with all the provisions of labour law related legislation/acts as enacted by Government from time to time and in case of any prosecution / penalty, agency shall be liable for the same.
2. Agency shall be liable for payments of duties viz. P.F., E.S.I. etc. including any compensation payable under Workmen Compensation Act. Host Institute shall have no responsibility, financial or other liabilities towards professionals employed by the Agency.
3. Agency will take all safety measures / precautions during the work. For any accident due to negligence / any other reason during contract period, it shall be sole responsibility of the agency and Host Institute shall not be held responsible for the same.

## 18 APPLICABLE LAW AND JURISDICTION

This contract, including all matters connected with this contract, shall be governed by the Indian laws, both substantive and procedural, for the time being in force and shall be subject to the exclusive jurisdiction of Court, if required.



## 19 INSURANCE AND MEDICAL

1. It shall be the responsibility of the agency to insure their staff and equipment against any exigency that may occur while carrying out the project activities. Agency will also take insurance cover for third party liability, which might occur due to damages caused to their manpower, equipment etc. The Host Institute shall not be responsible for any such damages.
2. Medical facilities (as per law) for professional including insurance of the professional related to the project will be provided by the Agency.

## 20 INDEMNIFICATION

1. The Seller shall indemnify and hold the Buyer harmless against all third party claims of infringement of patent, trade mark of industrial design rights arising from use of the stores supplied or any part thereof.
2. Agency shall at times indemnify and keep the Host Institute indemnified against all claims/ damages etc. for any infringement of any Intellectual Property Rights (IPR) while providing its services under this contract.
3. Agency shall at all times indemnify and keep Host Institute indemnified against any claims in respect of any damages or compensation payable in consequences of any accident or injury sustained or suffered by its (Agency) employees or caused by any action, omission or operation conducted by or on behalf of Agencies.
4. Agency shall at all times indemnify and keep Host Institute indemnified against any and all claims by employees, workman, suppliers, agent(s) employed engaged or otherwise working for Agency, in respect of their wages, salaries, remuneration, compensation or the hike.
5. All claims regarding indemnity shall survive the termination or expiry of the contract.

## 21 FORCE MAJEURE

- i. Should any force majeure circumstances arise, each of the contracting party shall be excused for the non-fulfillment or for the delayed fulfillment of any of its contractual obligations, if the affected parties within 14 days of its occurrence in forms in a written form the other party.
- ii. Force majeure shall mean fires, floods, natural disasters or other acts such as war, term oil, strikes, sabotage, explosions, and quarantine restriction beyond the control of either party.

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## 22 PENALTY FOR USE OF UNDUE INFLUENCE

- i. The Seller undertakes that he has not given, offered or promised to give, directly or indirectly any gift, consideration, reward, commission, fees brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or for borne to do any act in relation to the obtaining or execution of the Contract or any other Contract with the Government for showing or forbearing to show favour or disfavor to any person in relation to the Contract or any other Contract with the Government.
- ii. Any breach of the aforesaid undertaking by the seller or any one employed by him or acting on his behalf (whether with or without the knowledge of the seller) or the commission of any offers by the seller or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1988 or any other Act enacted for the prevention of corruption shall entitle the Buyer to cancel the contract and all or any other contracts with the seller and recover from the seller the amount of any loss arising from such cancellation. A decision of the buyer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller.
- iii. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the seller towards any officer/employee of the buyer or to any other person in a position to influence any officer/employee of the Buyer for showing any favour in relation to this or any other contract, shall render the Seller to such liability/ penalty as the Buyer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.

## 23 PENALTY AND TERMINATION FOR NON-FULFILLMENT OF CONTRACT

- (a) In case the Successful tenderer/bidder fails to supply the inputs within the specified time limit (90 days) giving no such written intimation, RVSKVV, Gwalior,M.P.,shall either cancel the Supply Order or impose a penalty on the Successful bidder at 0.5% of the total cost of the supply order that remained to be supplied, for per week of delay after the due date (maximum 2% of total value)and the same shall be deducted from the Successful tenderer/bidder's bill after delivery
- (b) The Successful tenderer/ bidder cannot refuse to pay the penalty to RVSKVV, Gwalior. Refusal shall be violation of the Terms & Conditions of this tender,

*pb*

and may lead forfeiting of 3 % EMD, and blacklisting of the bidder. However, decision of Director of Honorable vice chancellor will be final and binding in black listing of bidder.

## **24 RIGHT TO VARIATION CLAUSE**

To take care of any change in the requirement during the period between issue of Tender and conclusion of contract, Buyer reserves the right to increase or decrease the quantity of the required deliverables without any change in the terms & conditions and prices quoted by the Seller. While concluding the contract, the quantity can be accordingly increased or decreased at the same terms of conditions.

## **25 OPTION AND REPEAT ORDER CLAUSE**

1. Option Clause: The BUYER shall have the right to place separate order on the SELLER during the original Delivery Period of Contract, limited to 50% of the main processing plant, spares, facilities or services as per the cost, terms and conditions set out in this contract. The price of the processing plant, system, spares etc shall remain same till one year from the effective date of the contract. Commercial Negotiation Committee to verify that there is no downward trend in prices of the product offered.
2. Repeat Order Clause: The Buyer may order within six months from the date of successful completion of the supply against this contract and at the same cost, terms and conditions of the contract.
3. When exercising one or both of the "Option Clause" and "Repeat Order Clause" above, the overall ceiling of fifty percent of the original contracted quantity will not be exceeded.

## **26 MODIFICATION AND WITHDRAWAL OF BIDS**

The bidders may modify or withdraw his bid after submission provided that the written notice of modification or withdrawal is received by the Buyer prior to the deadline prescribed for submission of bids. A withdrawal notice may be sent by Email but is to be followed by a signed conformation copy by post not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiry of the period of specified bid validity. Withdrawal and modification of bid during this period will result in forfeiture of Bidder's Bid Security.

## **27 LIQUIDATED DAMAGES (LD)**

*PM*

In the event of the seller's failure to submit the Bonds/Guarantees/ Documents or/and supply/perform the items/services as per Delivery schedule specified in the contract, the Buyer may, at his discretion, withhold any payment until the completion of the contract. The buyer may also deduct LD to the sum of 0.5% of the contract price of the delayed/undelivered stores/ services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 5% of the value of delayed stores/services.

## 28 CANCELLATION OF THE CONTRACT

1. The Host Institute shall have the right to terminate the Contract, arising out of finalization of this tender, in part or in full in any of the following cases:
2. The delivery of the material or start of works is delayed for causes not attributable to Force Majeure for more than 10 days after the scheduled date of delivery.
3. When both parties mutually agree to terminate the contract. At any stage without assigning any reason thereon.

## 29 CLARIFICATION ON BID DOCUMENTS

Bidder requiring any clarification to this Tender Document shall attend the Pre-bid meeting on the date notified by Buyer. Also the bidders may send their queries to the Buyer via email not later than 2 days prior to the Pre-bid meeting on the following email Address of the Director Research Services, RVSKVV, Gwalior, M.P.

**Email Id:- [drs@rvskvv.net](mailto:drs@rvskvv.net)**

## Annexure - I

**Tender Form (Technical Bid)**

(To be submitted by the renderer on their letter head. All Columns must be filled in relevant documents in relation to these must be enclosed with the technical bid. The bid will be examined on the same.)

Sr. No.	Particulars	Details (to be filled by the renderer)	Enclosure Page No.
1	Name of Firm with address, mobile/phone no.& e- mail.		
2	Tender fee details (Amount DD no., Bank Name, Amount date)		
3	EMD details (Amount, DD no., Date, Bank's Name a/c no. a/c holder name, Branch IFSC code)- (as per the mode of submission)		
4	Undertaking (Annexure V) on stamp paper		
5	Bid security declaration (Annexure VI)		
6	Type of Firm (Proprietor/ Partnership/ Pvt. Ltd./ Public Ltd.		
7	Registration Number (Copy to be enclosed)		
8	Year of Incorporation of the agency (copy to be enclosed) along with the latest registered address of corporate office.		
9	Length of relevant experience in years		
10	GST Registration (Copy to be enclosed)		
11	PAN No.(Copy to be enclosed)		
12	Please enclose list indicating i.e. Name of organization, details of work, Quantity Amount, Contact/ Phone No., Email address. Please also enclose either PO or performance certificate For each details.		
13	Annual Turnover of the company in Lakhs of Indian Rupees during last three years. (Copy to be enclosed or certificate issued by CA) a) Financial Year 2021-22 b) Financial Year 2022-23 c) Financial Year 2023-24		
14	A complete list of clients including clients		

	from Govt./Semi Govt./Autonomous Bodies/PSUs Institutions served during last five years with Name, Telephone No, etc. along with copies of supply order.		
15	The bidders should attach successful satisfactory completion certificates issued by the clients (during last 5 years) as documentary evidence in support to above eligibility criteria. The certificate should contain date of start, date of completion; value on completion etc.		
16	MSME/NISC Documents		
17	ISO details		
18	Copies of Income Tax Return of last 3 Financial Years ending FY 2021-22)		
19	An authorization letter of the firm in favor of The person signing the tender documents.		
20	Tender document with Annexure -Ito Annexure VII duly signed and stamped on each page as acceptance of the terms and condition laid down by Host Institute's authority		

The above documents must be enclosed with proper pagination.

Signature.....  
Name .....  
Address .....  
Mobile .....  
Seal of firm.....

Date: .....

Evaluation Sheet

To be filled by the tender, which will be verified by the Bid Evaluation Committee/ Technical Evaluation Committee?

Sr. No.	Criterion	Max. Marks	Marks claimed by the Tenderer	Marks verified by the committee	Page No. Proof
1	Experience in Manufacturing or supply of Food Processing Equipment or providing turnkey/ EPC services for food processing lines. One mark for each completed year. (Enclose Registration & Appropriate other document.)	10			
2	Awards for technology or performance by Govt. or CII or any other reputed entity. (Enclose Award certificate) Appropriate another document / The bidder should have completed Minimum 1 project of 1cr value in last 3 year in MP/ The bidder should have Minimum 2 government project in last 3 years.	05			
3	Avg. Financial turnover of bidder for last three years (2020-21 to 2022-23) i. 5 Marks upto 0.5 Cr ii. 10 marks for above 0.5 Cr to 1 Cr iii. 20 marks for above 1 Cr to 3 Cr iv. 25 marks for above 3 Cr. Enclose C.A. Certificate & Balance sheet	25			
4	Successfully completed assignment during last 3 years ending 2022-23 where supply and installation involved with a cost of Rs. 1 Cr. Or above. (5 marks for each such completed project)	30			
5	Presentation	30			

	Total	100			
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### Annexure-II

### FINANCIAL BID

### LIST OF EQUIPMENTS

Same is provided along with the tender document in .xls format. Bidder have to advised to download the price bid in that format, quote their rates and upload it along with the bid on to the portal. (the above form should be given in xls. If tender is being done through E- procurement)

Signature of Bidder with Stamp

Date

28

### Annexure-III

List of Equipment with Specification for Common Incubation Centre  
Attached separately

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**Annexure-IV**  
**TENDER CONDITIONS ACCEPTANCE LETTER**  
**(To be given on Company Letter Head)**

Date:

To,  
 .....  
 .....

Sub: Acceptance of Terms & Conditions of Tender.  
 Tender Reference No: .....

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
 Equipment for Common Incubation Centre at.....

Dear Sir,

1. I/We have downloaded/obtained the tender document(s) for the above-mentioned Tender/Work from the web site(s) namely: as per your advertisement, given in the above-mentioned website(s).
2. I / We hereby certify that I / we have read entire terms and conditions of the tender documents from Page No. 01 to ..... (Including all documents like annexure(s), schedule(s), etc.), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
3. The corrigendum(s) issued from time to time by your department/ organizations too have also been taken into consideration, while submitting this acceptance letter.
4. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality / entirety.
5. In case any provisions of this tender are found violated, your department/ organization shall be at liberty to reject this tender/bid including the forfeiture of the full said Earnest Money Deposit absolutely and we shall not have any claim/right against dept in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)

*m*

Annexure-V

UNDERTAKING

To,  
.....(Host Institute)  
.....

Sir,

1. I/we the undersigned, certify that I/we have gone through the terms and conditions mentioned in the tender documents and undertake to comply with them.
2. It is further certified that our firm has not been blacklisted by any agency in India or abroad.
3. We will supply the goods in accordance to the specifications of the work order. At any stage, if it is found that the substandard /deviation from the specifications/ design/quality has been made by us, we shall be liable for penalty and legal action.

Dated:

SIGNATURE OF THE TENDERER  
WITH SEAL

NAME OF THE TENDERER  
WITH ADDRESS

NOTE: Certificate as per above must be submitted only on non-judicial stamp paper of Rs.100/-(Rs One Hundred Only)

*lv*

Annexure-VI

**BID - SECURING DECLARATION FORM**

Date:

Bid No.:

To

**(Insert complete name and address of the bidder)**

I/ We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Securing Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of one year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

- (a) Have withdrawn/modified/amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or
- (b) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
- (c) Having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
  - a. The receipt of your notification of the name of the successful Bidder; or
  - b. Thirty day safter the expiration of the validity of my/ourBid.

Signed: **(insert signature of person whose name and capacity are shown)** in the capacity of **(Insert legal capacity of person signing the Bid Securing Declaration)**.

**Name: (insert complete name of person signing he Bid Securing Declaration)**

**Duly authorized to sign the bid for an on behalf of: (insert complete name of Bidder) Dated on day of (insert date of signing) Corporate Seal (where appropriate)**

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid)Corporate Seal (where appropriate)

*MD*

## Annexure-VII

**FORMAT OF SELFDECLARATION: NOT HAVE CONFLICT OF INTEREST**

(To be submitted on the Bidder's Letter Head)

Name of Tender / Work: TENDER FOR SUPPLY AND INSTALLATION of  
Equipment for Common Incubation Centre at.....

Date:

Tender Ref No.:

To:

.....

.....

.....

We hereby confirm and declare that we, ....., not have Conflict of Interest as mentioned in the ITB 3. We undertake that we shall be liable for any punitive action in case of false declaration.

Signature

Name of Authorized Signatory.

Office Seal

P22

## Annexure-III

## A. SPECIFICATIONS FOR FRUIT PULP PROCESSING LINE

SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
A	FRUIT PULP PROCESSING & CANNING LINE			
1	Fruit Washer	<ul style="list-style-type: none"> <li>• It consists of 4 sections; soaking, washing with agitation, Fresh water spraying, water draining.</li> <li>• Stainless steel rectangular shaped tank with legs, cross supports etc.</li> <li>• The water in the tank is agitated with the help of High-speed Blower through perforated air pipes installed at the bottom of the tank.</li> <li>• The bubbles are generated with the help of High-speed air blower, which is an integral part of washer.</li> <li>• Continuous Polypropylene stackable Slat Conveyers with Flights.</li> <li>• The Fruit washer tank will be provided with bottom drain connection, Water level adjusting arrangement with overflow Connection, and fresh water spraying arrangement, Feed Hopper, Discharge chute, Motor shroud, Chain guard etc.</li> <li>• Fixed speed chain drive</li> <li>• Input Capacity: 100-150 Kg/ Hr.</li> <li>• M.O.C: - SS 304</li> </ul>	2 Hp / 3 Ph / 420 V / 50 Hertz	1
2	Inspection Conveyor	<ul style="list-style-type: none"> <li>• Conveyor belt for receiving washed Fruits and for transferring the same to Screw elevator.</li> <li>• Belt supporting trough thro-out length of top side.</li> <li>• Belt support on return side by PVC rollers and cleaning wiper.</li> <li>• Square Section tubular rigid structure.</li> <li>• Complete with Feed hopper, discharge chute, Motor shroud, chain guards etc.</li> <li>• Waste disposal chutes on both sides of conveyor to transfer material to bottom.</li> <li>• Fixed speed chain drive.</li> <li>• Overall dimensions: 2.5 mtr long x 0.4 mtr x 0.8mtr approx.</li> <li>• M.O.C.: wetted parts SS 304</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz.	1
3	Screw Elevator	<ul style="list-style-type: none"> <li>• Heavy duty fabricated screw housed in 8-10" Dia. Stainless steel 304 thick gauge pipe</li> <li>• Square Section tubular rigid structure.</li> <li>• Bottom discharge valve for easy cleaning and drain.</li> <li>• Feed hopper, discharge chute, Motor shroud, chain guards etc.</li> <li>• Fixed speed drive.</li> <li>• M.O.C.: SS 304</li> </ul>	1 HP / 3 Ph / 415 V / 50 Hrtz.	1

4	Fruit Mill	<ul style="list-style-type: none"> <li>• Chamber made from thick plates of 10-12mm serration inside for crushing of Guava.</li> <li>• High speed rotor /chopper fitted inside 2 sets of discharge screen,</li> <li>• Complete with Feed &amp; discharge chute connected to recirculation tank.</li> <li>• Heavy duty self-supporting structure</li> <li>• Open able front door for easy cleaning of machine.</li> <li>• 'V' belt duplex pulley driven.</li> </ul>	3 HP. / 3 Phs./ 415 V / 50 Hrtz	1
6	Transfer pump with Hopper	<ul style="list-style-type: none"> <li>• Type: SCREW TYPE transfer pump</li> <li>• Duty: continuous transfer flooded suction</li> <li>• Mounting: Foot Mounted Horizontal.</li> <li>• M.O.C: - Contact Parts SS 304.</li> <li>• Capacity: 10 LPM</li> </ul>	1 Hp. / 3 Phs / 415 V / 50 Hrtz.	1
7	Two stage pulper	<ul style="list-style-type: none"> <li>• Pulper mounted on square tube rigid structure with coarse pulping screen 3 mm dia. Perforation.</li> <li>• Coarse Pulper complete with 2 Nos. of Brushes &amp; 2 Nos. of Cutting Beater blades with adjustable height.</li> <li>• Polypropylene base nylon Brushes caged in SS304 folded channels for extra strength.</li> <li>• Hinged cover on top for easy cleaning after production batch.</li> <li>• Lead screw arrangement in feed hopper for forward movement of fruits.</li> <li>• Pulper complete with Feed hopper, Seed discharge chute, Screen, Motor covers. etc.</li> <li>• 'V' Belt duplex pulley driven.</li> <li>• Product outlet tray for transferring coarse pulp in fine pulper.</li> <li>• Fine Pulper will be same as coarse pulper but instead of beater blades there will be 4 Nos. of Brushes with adjustable height.</li> <li>• M.O.C: - SS 304</li> </ul>	5 HP / 3 Ph / 420 V / 50 Hertz	1
8	Collection tank with pump	<ul style="list-style-type: none"> <li>• This is the rectangular shaped stainless steel inclined collecting tank.</li> <li>• Complete with two-part top cover, inlet outlet and drain connection.</li> <li>• All side rounded for easy cleaning and to avoid contamination.</li> <li>• M.O.C: - SS 304</li> <li>• Capacity: 100 Liters.</li> <li>• Qty: - 1 No.</li> </ul> <p><b>Pump:</b></p> <ul style="list-style-type: none"> <li>• Type: Lobe type / SCREW TYPE transfer pump</li> <li>• Duty: continuous transfer flooded suction</li> <li>• Mounting: Foot Mounted Horizontal.</li> <li>• M.O.C: - Contact Parts SS 304.</li> <li>• Capacity: 10 LPM</li> </ul>	1 Hp. / 3 Phs / 415 V / 50 Hrtz.	1
9	Steam Jacketed Kettle	<ul style="list-style-type: none"> <li>• Hemi spherical inner bowl made out of 5 mm/ss thick sheet</li> <li>• Outer bowl (jacket) made of 5 mm sheet.</li> <li>• Heavy duty tripod leg supports.</li> <li>• Complete with all necessary steam fittings like pressure gauge, Steam inlet valve, steam safety valve, Air vent, Y Type strainer, steam trap etc.</li> <li>• M.O.C.: SS 304.</li> <li>• Capacity: 225 Ltrs. (Water Volume)</li> </ul>	1 HP./ 3 PHs / 415 V / 50 Hrtz	1

10	Transfer pump	<ul style="list-style-type: none"> <li>• Type: Lobe /screw type transfer pump</li> <li>• Duty: continuous transfer flooded suction</li> <li>• Discharge Head: 5 Mts</li> <li>• Mounting: Foot Mounted Horizontal</li> <li>• M.O.C: - Contact Parts SS 304</li> <li>• Capacity: 10 LPM</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1
11	Insulated storage tank with filling arrangement	<ul style="list-style-type: none"> <li>• Cylindrical in shape with conical bottom with 4 leg support with raised height.</li> <li>• 50 mm glass wool insulated and clad with SS 304 sheets.</li> <li>• Complete with top cover, and inlet / outlet connection etc.</li> <li>• MOC: Wetted parts SS 304 / structure MS</li> <li>• Capacity: 150 Ltrs.</li> </ul>	Nil	1
12	Miscellaneous	Included Product Piping, Valves, Bends	Nil	1
13	Can Sterilizer	<ul style="list-style-type: none"> <li>• Sterilization chamber with water sealed top cover</li> <li>• Open coil fitted under gravity roller conveyor for water and steam spray.</li> <li>• Water spray at feed end and Steam spray at discharge end.</li> <li>• Complete with necessary steam fittings, inlet connections etc.</li> <li>• Food grade curtains at feed and discharge end to avoid leakage of steam.</li> <li>• Drain, condensate collection tray at bottom.</li> <li>• Square tube self-supporting structure.</li> <li>• M.O.C.: wetted parts SS 304</li> </ul>	Nil	1
14	Seamer	<ul style="list-style-type: none"> <li>• Capacity 30-40 cans per minute. Arranged for motor drive less electricals,</li> <li>• Change parts comprising of Seaming Rollers, Can Slide Can Guide and Seaming Chucks for – 300 Dia [No. 1 Tall]</li> <li>• 401 Dia [A 2 ½ 850 gm]</li> <li>• 603 Dia [A 10 3.1 kg]</li> </ul> <p>Electicals:</p> <ul style="list-style-type: none"> <li>• 2 HP 930 RPM motor, Switchgear, Starter, (Suitable for operation of 400 V ! 5% 3 phase 50 cycles supply) Pulley, V-belt, Cables, Conduits and fittings. Toolkit</li> </ul>	2 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1
15	Can Exhauster	<ul style="list-style-type: none"> <li>• The total length of exhausting chamber will be 12 Ft.</li> <li>• Stainless steel top cover &amp; drip tray at bottom with common drain.</li> <li>• Complete with steam fittings, Temperature gauge etc.</li> <li>• Water Sealed top covers.</li> <li>• Stainless steel chain with folded stainless-steel slat</li> <li>• Fixed speed chain Drive. (Interchangeable by suitable chain wheel)</li> <li>• Arrangement of perforated pipes for proper distribution of steam.</li> <li>• Skid plate at ends of conveyor.</li> <li>• Food grade curtain at entry &amp; exit to avoid leakage of steam.</li> <li>• M.O.C.: Wetted parts SS304.</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1

16	Vertical Retort	<ul style="list-style-type: none"> <li>• Mild steel construction vertical tank with 4 leg support.</li> <li>• Complete with steam inlet, Water inlet, drain, Temperature gauge, pressure gauge, safety valve etc.</li> <li>• Heat resistant painted</li> <li>• Heavy duty silicone gasket for sealing.</li> <li>• 1 crates capacity. (2 Small Crates)</li> <li>• Capacity: 88 cans of A 2 ½ Size. &amp; 27 cans of A10 size.</li> </ul>	Nil	2
17	Crates for Retort	<ul style="list-style-type: none"> <li>• MS Construction</li> <li>• Capacity: 88 cans of A 2 ½ size and 27 cans of A10 size.</li> </ul>	Nil	4
18	Can Reforming unit	1A BODY REFORMER 1A HAND FLANGER FLANGE RECTIFIER CM 510 BODY BEADER CM 510 BODY BEADER		1
19	Sugar Syrup Making Tank	<ul style="list-style-type: none"> <li>• Sugar Dissolving Tank - Capacity -100 Lit</li> <li>• Vertical round in shape Tank.</li> <li>• Steam inlet valve, condensate outlet connection,</li> <li>• Product inlet and outlet of SMS union.</li> <li>• CIP connection for cleaning purpose.</li> <li>• MOC- SS 304</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz	1
19	Electrical panel for controls	<ul style="list-style-type: none"> <li>• Distribution panel with circuit breaker arrangement to all above machines in case of overload.</li> <li>• With glass window, LED indicators, labelling etc.</li> <li>• M.O.C.: M.S</li> <li>• Quantity: 1 No.</li> </ul>		1
20	Working / Collection Table	<ul style="list-style-type: none"> <li>• Thick gauge SS table top and raised edges</li> <li>• Drain outlet at one end, Square tube structure.</li> <li>• Size: Approx. 1700 mm X 900 mm X 850 mm.Ht.</li> <li>• M.O.C: - Wetted parts SS 304</li> </ul>	Nil	1
<b>B GUAVA PULP JAM &amp; JELLY PROCESSING &amp; PACKING LINE</b>				
1	Steam Jacketed Kettle	<ul style="list-style-type: none"> <li>• Hemi spherical inner bowl made out of 5 mm/ss thick sheet</li> <li>• Outer bowl (jacket) made of 5 mm sheet.</li> <li>• Heavy duty tripod leg supports.</li> <li>• Complete with all necessary steam fittings like pressure gauge, Steam inlet valve, steam safety valve, Air vent, Y Type strainer, steam trap etc.</li> <li>• M.O.C.: SS 304.</li> <li>• Capacity: 225 Ltrs. (Water Volume)</li> </ul>	1 HP./ 3 PHs / 415 V / 50 Hrtz.	1
2	Transfer Pump	<ul style="list-style-type: none"> <li>• Type: Lobe /screw type transfer pump</li> <li>• Duty: continuous transfer flooded suction</li> <li>• Discharge Head: 5 Mts</li> <li>• Mounting: Foot Mounted Horizontal</li> <li>• M.O.C: - Contact Parts SS 304</li> <li>• Capacity: 10 LPM</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz	1

3	Storage Tank	<ul style="list-style-type: none"> <li>• Cylindrical in shape with conical bottom with 4 leg support with raised height.</li> <li>• 50 mm glass wool insulated and clad with SS 304 sheets.</li> <li>• Complete with top cover, and inlet / outlet connection etc.</li> <li>• MOC: Wetted parts SS 304 / structure MS</li> <li>• Capacity: 150 Ltrs.</li> </ul>	Nil	1
4	Piston Filling machine	<ul style="list-style-type: none"> <li>• Horizontally mounted piston of 500 ml. capacity mounted on rigid sqr, Tube structure. 100 ml to 500 ml in single stroke.</li> <li>• The syringe piston is operated by pneumatic cylinder.</li> <li>• Set desired quantity by easy movement of lever.</li> <li>• The 20 Lit. Tank is incorporated in the machine to receive product from Blending tank.</li> <li>• The operator has to place empty bottle under nozzles and start the pneu. Switch.</li> <li>• M.O.C. : Wetted Parts SS 304</li> <li>• Hopper holding Capacity: approx. 20 Ltrs</li> </ul>	Nil	1
5	Lug Capping machine	<ul style="list-style-type: none"> <li>• Single head type pneumatic foot /hand operated type machine.</li> <li>• Operator has to place cap on bottle and place below capping head and press pneumatic foot operated switch.</li> <li>• Pneumatic Fittings: Janatics /equivalent make.</li> <li>• M.O.C.: wetted parts SS 202/ SS 304</li> </ul>	0.5 Hp. / 1 Phs./	1
6	Bottle labelling machine	<ul style="list-style-type: none"> <li>• Bottle Diameter up-to 80mm.</li> <li>• Suitable for Label height of 8mm. to 160mm.</li> <li>• Suitable for Label Length of minimum 12mm and Core Diameter 75mm.</li> <li>• Suitable for Label Roll Dia of 250mm.</li> <li>• Electrical Load: 220VAC single phase power supply (50/60 HZ)</li> <li>• Capacity: Approx. 20-30 Bottles per minute depending on product &amp; label size.</li> </ul>	0.25 Hp. / 1 Phs./	1
7	Cup Filling machine	<ul style="list-style-type: none"> <li>• For filling of jelly range 25-50 gm</li> <li>• MOC contact parts ss304</li> <li>• 10-12 cups /min</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hertz.	1
8	Induction Sealing Machine	<ul style="list-style-type: none"> <li>• Conveyor speed- 0-12 Mts./Min</li> <li>• Bottle Diameter-30-50 mm</li> <li>• Bottle Height- 10-200mm</li> <li>• Overall Dimension-900mm x 600mm approx.</li> <li>• Electric Power: 1 HP / 415 V / 50 HZ</li> <li>• MOC – Wetted Parts SS 304.</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hertz.	1

9	Bottle Washing Machine	<ul style="list-style-type: none"> <li>• At First stage bottles are soaked in detergent water, Second stage bottle are brushed with twin head brushing unit mounted on centre tank. At third stage bottles are kept inverted on rinsing nozzles and cleaned</li> <li>• Complete with rinsing nozzles, drain valve, fresh water connection, Heater arrangement etc.</li> <li>• Approx. Dim.: - 900 mm X 600 mm X 1000 mm.</li> <li>• M.O.C.: - Contact parts SS 304</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz	1
10	Miscellaneous	Included Product Piping, Valves, Bends.		1
11	Electrical panel for controls	<ul style="list-style-type: none"> <li>• Distribution panel with circuit breaker arrangement to all above machines in case of overload.</li> <li>• With glass window, LED indicators, labelling etc.</li> <li>• M.O.C.: M.S</li> <li>• Quantity: 1 No.</li> </ul>		1
<b>C</b>	<b>JUICE PROCESSING &amp; PACKING LINE</b>			
1	Blending Tank	<ul style="list-style-type: none"> <li>• Cylindrical in shape with conical bottom with 3 leg support.</li> <li>• Slow speed mixing stirrer at 70 RPM.</li> <li>• Top cover open able, Inlet / outlet connections etc.</li> <li>• Arrangement for mounting Motor/ Gearbox top of tank.</li> <li>• MOC: SS 304</li> <li>• Capacity: 100 Ltrs.</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1
2	Transfer Pump	<p>This pump will be used to transfer the juice. This pump is basically a hygienic version pump with all contact parts will be made from SS304 and mechanical seal to avoid the juice coming of rotating part. This pump will have driven motor to run the pump.</p> <ul style="list-style-type: none"> <li>• Capacity: 100 LPH approx.</li> <li>• MOC: SS304 (Contact parts)</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1
3	Homogenizer	<ul style="list-style-type: none"> <li>• Pressure 200 Bar</li> <li>• Two stage, manually operated</li> <li>• Homogenizing Valve &amp; Valve Seat Imported Stellite-20 grade material</li> <li>• Lubrication Splash</li> <li>• Plungers Three, specially Alloy Steel</li> <li>• Valve Housing Block SS 304</li> <li>• Mounting M.S. Frame with SS Enclosures</li> <li>• Inlet / Outlet Connection 38 mm</li> <li>• Pressure Gauge Digital type, 0–600 Bar, 1 no.</li> <li>• M.O.C: - Wetted Parts SS 304</li> <li>• Capacity: 100 LPH</li> </ul>	1 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1
4	Pasteurizer	<ul style="list-style-type: none"> <li>• Product RTS Beverage</li> <li>• Capacity of Plant 100 LPH</li> <li>• Heat treatment Temperature Program °C 30 –92 –60°C</li> <li>• Temperature of Pasteurisation °C 92°C</li> <li>• Temperature of Filling °C 60°C</li> <li>• Tube MOC SS 304</li> <li>• Return Cooling</li> </ul>	5 Hp. / 3 Phs./ 415 V / 50 Hrtz.	1

5	Storage Tank	<ul style="list-style-type: none"> <li>• Cylindrical in shape with conical bottom with 4 leg support with raised height.</li> <li>• 50 mm glass wool insulated and clad with SS 304 sheets.</li> <li>• Complete with top cover, and inlet / outlet connection etc.</li> <li>• MOC: Wetted parts SS304</li> <li>• Capacity: 100 Ltrs.</li> </ul>	Nil	1
6	Juice Filling Machine (Volumetric Filling)	<ul style="list-style-type: none"> <li>• The machine is useful for filling accurate quantities of liquids/Juice into bottles.</li> <li>• The quantity of fill can be adjusted as per requirement.</li> <li>• Only liquids without particulate matter can be filled.</li> <li>• The machine consists of a motor and an attached gearbox.</li> <li>• BPM will vary according to viscosity of liquid, bottle mouth diameter and size.</li> <li>• M.O.C.: wetted parts SS 304</li> </ul>	230 V / 1 Phs. / 415 V / 50 Hrtz.	1
7	Screw Capping Machine	<ul style="list-style-type: none"> <li>• Machine Type : Semi -Automatic</li> <li>• Height Adjustable : Through Handle</li> <li>• Machine Dimension : 600 mm (H)x 200mm(L)x200mm(W)Approx.</li> </ul>	230 V / 1 Phs. / 415 V / 50Hrtz.	1
8	Bottle Labelling Machine	<ul style="list-style-type: none"> <li>• Bottle Diameter up-to 80mm.</li> <li>• Suitable for Label height of 8mm. to 160mm.</li> <li>• Suitable for Label Length of minimum 12mm and Core Diameter 75mm.</li> <li>• Electrical Load: 220VAC single phase power supply (50/60 HZ)</li> <li>• Suitable for Plain bottle/Flat surface.</li> </ul>	230 V / 1 Phs. / 415 V / 50Hrtz.	1
9	Printer for bottling, Packing Inkjet Printer	<ul style="list-style-type: none"> <li>• Max lines of print - 4</li> <li>• i- Pulse Print head</li> <li>• i-Tech x-Industry 4.0 Compatible</li> <li>• Clean Fill Makeup and Ink Cartridge</li> <li>• Print Head Floor Mount Kit</li> </ul>	230 V / 1 Phs. / 415 V / 50 Hrtz	1
10	Miscellaneous	Included Product Piping, Valves, Bends		1
11	Electrical panel for controls	<ul style="list-style-type: none"> <li>• Distribution panel with circuit breaker arrangement to all above machines in case of overload.</li> <li>• With glass window, LED indicators, labelling etc.</li> <li>• M.O.C.: M.S</li> <li>• Quantity: 1 No.</li> </ul>		1
<b>D</b>	<b>Utilities</b>			

1	Cooling Tower (For PHE & Pasteurizer)	<p>Cooling Tower with FRP Basin &amp; Water Pump Water Flow: 1 M3/Hr</p> <ul style="list-style-type: none"> <li>Hot Water Temperature: 37° C</li> <li>Cold Water Temperature: 32° C</li> <li>Wet Bulb Temperature: 28° C</li> <li>Cooling Capacity: 5,000 Kcal/hr</li> <li>Total Wetted Surface Area: 54 m2 ▪ Cooling Tower Casing: F.R.P.</li> <li>Cooling Pack: P.V.C.</li> <li>Fan: 460 mm Diameter</li> <li>Continuous Rating, IP 55, Weather Proof.</li> <li>Header: PP FRP Moulded [NonCorrosive Type]</li> <li>Electrical Power H.P./ RPM: 0.5 HP/1500 RPM</li> <li>Centrifugal Water Pump</li> <li>Pump Type: - Centrifugal Pump</li> </ul>	2 Hp. / 3 Phs./ 415 V / 50 Hertz.	1
2	CIP System	<p>CIP Tank Hot Water - 1 No</p> <ul style="list-style-type: none"> <li>CIP Supply Pump - 1 No</li> <li>S.S Tubular Filter - 1 No</li> <li>S.S Valve &amp; Fitting - 1 Lot</li> <li>S.S Skid - 1 No</li> <li>MOC :- S.S 304</li> <li>Electrical Power :- 2 HP</li> </ul>		1
3	Chiller	<p>Type: Air Cooled.</p> <ul style="list-style-type: none"> <li>Temp Range: 35 to 45°C</li> <li>Flow Rate: 100 LPH</li> <li>Voltage Supply: 415 V, 03 Ph, 50 Hz.</li> <li>Power input: 22 KW</li> <li>Refrigerant: R 22.</li> <li>Powder Coated Body.</li> <li>With Programmable digital temperature controller</li> </ul>		1
4	Compressor	<ul style="list-style-type: none"> <li>Horizontal Air Receiver</li> <li>Receiver fittings: Service Valve, Safety valve, Pressure Gauge</li> <li>Electric Motor &amp; suitable Starter</li> <li>Auto Drain &amp; moisture separator</li> <li>Electrical Power: - 5 HP</li> </ul>		1
5	Steam Boiler	<p>Capacity: - 100 Kg/Hour</p> <ul style="list-style-type: none"> <li>Maximum pressure: - 7-10 kg/cm2</li> <li>Fuel: - Coal / Wood/ Agro Waste</li> <li>Type Of Boiler: - Horizontal Stationary WB / Package Type</li> <li>Design Code: - IBR Code</li> <li>Inspecting Authority: - Dob, Maharashtra State</li> <li>Safety Valve Set Pressure:- 10.54 Kg/Cm<sup>2</sup></li> <li>Steam Condition: - Dry Saturated Up To 98% ▪ Thermal</li> </ul> <p>Efficiency (GCV) :- 70 ± 2</p> <ul style="list-style-type: none"> <li>Flue Gas Temp :- 185°C</li> <li>Max. Evap. Cap. F &amp; A. 100° C :- 100 Kg/Hr</li> <li>Flue Gas Opening:- 400 mm</li> <li>Heat Transfer Area :- 100 Mtr<sup>2</sup></li> <li>Fuel Consumption On GCV</li> <li>Wood :- 2500 Kcal/kg</li> <li>Feed Water Pump</li> <li>Feed Pump Set</li> <li>Water Softner</li> <li>Chimney Dia. 200 mm , Ht. 6 M with Connecting Duct</li> </ul>		1

		• Steam Pressure Reducing Station		
6	R.O Plant	Capacity: - 100 LPH • Media (Sand+ Carbon) Filter - 2 Set • Antiscalent Dosing system - 1 Set • Micron Cartridge Filter - 1 Set • Reverse Osmosis System ▪ High Pressure Pump - 1 No • Membrane - 2 No • Housing - 1 No • Pressure gauge - 4 No • Piping & Valve - 1 Set • Skid for Mounting - Set • Control Panel - 3 x 3 Aster • Electrical Power: - 0.5 HP + 2 HP = 2.5 HP		1
7	Plumbing – Product , Steam, Water, Air Piping with valves, fittings, tee, bends			1
8	ETP Plant	3 KLD	5 HP/ 3 Ph/ 430 v/ 50 Hrtz	1

### E. ONION DEHYDRATION UNIT

SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
1	Onion cleaning and peeling machine	• Top open round shape vertical tank. • Perforated round shaped vertical basket. • Round abrasive arrangement for peeling of ginger. • Water collection and drain at bottom. • Capacity: 25 Kg capacity batch approx. • M.O.C: - Wetted Parts: SS.	1 HP/ 3 Ph/ 430 v/ 50 Hrtz	1
2	Onion washing machine	• Comprised of 4 Nos. perforated / Wire mesh baskets in each tank. • Manual water spray arrangement. • In 1st tank washing is carried out with help of pressurized blower which is integral part of washer. • In 2nd tank it is used for fresh water spraying manually & draining the surface water. • Complete with necessary fittings like drain valve, Water inlet, etc. • M.O.C: - Wetted parts SS 304	1 HP/ 3 Ph/ 430 v/ 50 Hrtz	1

		<ul style="list-style-type: none"> <li>• Capacity: 30 - 40 Kg batch.</li> </ul>		
3	Slicer Machine	<ul style="list-style-type: none"> <li>• Feed Hopper for feeding Potatoes in the slicing chamber</li> <li>• SS High seed rotating knives inside the slicing chamber.</li> <li>• Discharge tray at the bottom.</li> <li>• M.O.C: Contact parts SS.</li> <li>• Capacity: 100 kg / hr approx.</li> </ul>	1 HP/ 3 Ph/ 430 v/ 50 Hertz	1
4	Dicer	<ul style="list-style-type: none"> <li>• Vegetable dicing machine can cut various root vegetables and fruits into cubes or cuboids</li> <li>• High speed dicing operation</li> <li>• Overall dimensions: 710*660*1085 approx.</li> <li>• MOC: All mfg. Parts – SS 304 &amp; IS Standard Brought out material. Cutters will be in LM25 Aluminium with SS Harden Blades for vegetable cutting.</li> <li>• Capacity: 300 KG/HR. For 6x6x6mm &amp; 10x10x10 mm Dice size.</li> </ul>	2 HP/ 3 Ph/ 430 v/ 50 Hertz	1
5	Tray dryer	<ul style="list-style-type: none"> <li>• Double Wall Construction</li> <li>• The Oven Will Be Insulated With 100 Mm Thick Glass Wool Insulation All Sides of The Dryer</li> <li>• Design of Panels Will Be Such That Inner &amp; Outer Wall Contact Minimum to Minimize Heat Losses through Conduction.</li> <li>• Double Walled Door in Two Parts at Front Side Will Be Provided with Silicon Rubber Gasket, Heavy Duty Male-Female Type Hinges &amp; Ball Catch Locking System.</li> <li>• Side Runners Will Be Provided for Resting Trays Inside the Dryer.</li> <li>• Safety Controller Will Be Provided. If in Case Main Digital Controller Fails, Safety Controller Will Control the Set Temperature.</li> <li>• MOC: Contact parts SS non-contact parts MS.</li> <li>• M.O.C: Tray SS 304. Non-contact parts MS</li> </ul>	3 Ph/ 430 v/ 50 Hertz	1
6	Hammer Mill / Pulverizer	<ul style="list-style-type: none"> <li>• The Pulveriser consists of a feeding hopper.</li> <li>• The grinding chamber is inlaid with serrated C.I. body liners.</li> <li>• Set of forged and hard-faced alloy steel hammers fixed to the rotor mounted on shaft.</li> <li>• Adjustable whizzer classifier for manipulation of mesh.</li> <li>• Air blower fixed on main shaft with standard size cyclone, dust collector with connecting piping.</li> </ul>	2 HP/ 3 Ph/ 430 v/ 50 Hertz	1
7	Vibro Shifter / sieve sifter	<ul style="list-style-type: none"> <li>• S.S. 304 contact parts.</li> <li>• GMP Model with all external, visible and non-contact parts either made of or covered with S.S. 304.</li> <li>• Single deck model with dust cover and feeding chute.</li> <li>• Discharge height approx..500 mm.</li> <li>• 3 PU lined castor wheels with S.S. 304 brackets with brakes.</li> <li>• 0.5HP vibrating motor with manufacturers certificate.</li> <li>• Control panel complete with ON / OFF push button without contactor or relay.</li> <li>• Machine supplied fitted with one CGMP lead free sieve with silicone rubber bidding.</li> <li>• All S.S. surfaces mirror polished.</li> </ul>	0.5 HP/ 3 Ph/ 430 v/ 50 Hertz	1

8	Band Sealer	<ul style="list-style-type: none"> <li>• Temperature control arrangement depending on type of sealing material.</li> <li>• User friendly model with place and release.</li> <li>• M/c will catch hold of the pouches, seal them &amp; move them ahead speedily</li> <li>• on the conveyor. (Up to 20 pkts / min)</li> <li>• Compact Table - Top Conveyorised Model.</li> <li>• Seal Width adjustable from 8 mm upto 12 mm continuous.</li> </ul>	0.5 HP/ 1 Ph	1
9	Storage Bin	SS grade fully SS body, Capacity Approx: - 250 Kg		2
10	Miscellaneous item required	Buckets, Crates trolley		1

#### F. VEGETABLE DEHYDRATION LINE

SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
1	Inspection cum Sorting Conveyor	<ul style="list-style-type: none"> <li>• Belt supporting tray arrangement with side angles etc. thro-out length on top side.</li> <li>• Food grade PVC Belt white / blue colour.</li> <li>• Rigid self-supporting frame work.</li> <li>• waste disposal chutes on both side of conveyor.</li> <li>• Motor – Hindustan/Eltek/equivalent Make, Gearbox: Bonfiglioli / equivalent make.</li> <li>• Overall dimensions: 2500 mm x 500 mm x 800 Height approx.</li> <li>• M.O.C.: Wetted parts SS 304</li> </ul>	1 HP/ 3 Ph/ 430 v/ 50 Hrtz	1
2	Root Vegetable Peeling Machine (Batch Type)	<ul style="list-style-type: none"> <li>• Made of high-quality stainless steel, meeting food safety requirements, stable operation, and durability.</li> <li>• High-quality brush, not easy to deform.</li> <li>• Multiple rows of sprinklers are used above, and the surface of the fruits and vegetables is cleaned by brushing by the rotation of the brush.</li> <li>• The bottom of the box is beveled to facilitate the discharge of sediment, and the filter can also be drained.</li> <li>• Capacity: 35-40 Kg/ batch approx.</li> <li>• M.O.C.: Wetted parts SS 304.</li> </ul>	1 HP/ 3 Ph/ 430 v/ 50 Hrtz	1
3	Vegetable Washing Machine	<ul style="list-style-type: none"> <li>• It consists of 4 sections; soaking, washing with agitation, Fresh water spraying, water draining.</li> <li>• Stainless steel rectangular shaped tank with legs, cross supports etc.</li> <li>• The water in the tank is agitated with the help of High-speed Blower through perforated air pipes installed at the bottom of the tank.</li> <li>• Continuous Polypropylene stackable Slat Conveyers with Flights</li> </ul>	1.5 HP/ 3 Ph/ 430 v/ 50 Hrtz	1

		<ul style="list-style-type: none"> <li>• The Fruit washer tank will be provided with bottom drain connection, Water level adjusting arrangement with overflow Connection, and fresh water spraying arrangement, Feed Hopper, Discharge chute, Motor shroud, Chain guard etc.</li> <li>• Fixed speed chain drive</li> <li>• Motor –Hindustan/equivalent Make, Gearbox: Bonfiglioli / Sudarshan/equivalent make.</li> <li>• Input Capacity: 100 Kg / Hr.</li> <li>• M.O.C: - Wetted parts SS 304 / Non-contact MS</li> </ul>		
4	Slicer Dicer Machine	<ul style="list-style-type: none"> <li>• Feeding tray for feeding tuber Crops in the slicing chamber</li> <li>• SS High seed rotating knives inside the slicing chamber.</li> <li>• Discharge tray at the bottom.</li> <li>• Suitable to Dice 10-15mm size.</li> <li>• M.O.C: Contact parts SS</li> <li>• Capacity: 100 kg / hr approx.</li> </ul>	1 HP/ 3 Ph/ 430 v/ 50 Hertz	1
5	Basket Type Blancher	<ul style="list-style-type: none"> <li>• Rectangular thick gauge of 2 mm thick tank, perforated/grilled false bottom.</li> <li>• Electrical heaters mounting arrangement with safety cover at bottom.</li> <li>• Water sealed top covers with handles.</li> <li>• Complete with Drain valve, overflow connection, water inlet etc.</li> <li>• 50 mm thick glass wool insulation to prevent heat loss.</li> <li>• 4 no's of perforated baskets with handles.</li> <li>• Angle section bottom Support structure.</li> <li>• Digital temperature indicator, timer and controller with control panel.</li> <li>• M.O.C.: SS 304.</li> <li>• Holding Capacity: approx. 25-30 Kg batch</li> <li>• Elec. Power: - 18 kw / 3 phs</li> </ul>	3 Ph/ 430 v/ 50 Hertz	1
6	Centrifugal Dryer	<ul style="list-style-type: none"> <li>• Top open round shape vertical tank.</li> <li>• Perforated round shaped vertical basket.</li> <li>• Water collection and drain at bottom.</li> <li>• Tilting arrangement for easy discharge of product.</li> <li>• Holding Capacity: approx. 15 kg batch capacity</li> <li>• M.O.C: - Stainless steel.</li> </ul>	1 HP/ 3 Ph/ 430 v/ 50 Hertz	1
7	Solar Dryer	<ul style="list-style-type: none"> <li>• It uses direct and indirect solar heating, combined Special airflow and vent controls, to achieve maximum food drying performance.</li> <li>• Works in any sunny area on your patio, deck, or back yard.</li> <li>• Zero operating cost on 100% passive solar energy</li> <li>• Compact cabinet configuration is light, portable, &amp; storable</li> <li>• Uses both direct and indirect solar heating for fast drying</li> <li>• Adjustable venting allows temperature control.</li> <li>• Ventilation is powered by natural convection</li> <li>• Full back up electric heating if required on additional cost.</li> <li>• Sturdy and weatherproof, for a long life of regular use With Trays &amp; rack</li> <li>• Capacity :- 100 Kg/batch</li> </ul>		1

8	Storage Bin	<ul style="list-style-type: none"> <li>SS grade fully stainless-steel body</li> <li>Capacity Approx :- 250 Kg/bin</li> </ul>		2
9	Band Sealer	<ul style="list-style-type: none"> <li>Capacity - 500-1000 pack /hr</li> <li>Band sealing machine used to seal the polythene filled bags</li> <li>Sealing Width (mm) : 8 -10</li> <li>Temperature Range : 0-300 °C</li> <li>Length of Table (mm) : 800 x 250</li> <li>Single conveyor loading (Kg) : 1</li> <li>Dimension (Lx W x H) (mm) : 800x420x320</li> </ul>		1
10	Utilities & Auxiliary Equipment's	Buckets, Crates trolley		1
<b>G.</b>	<b>COMPONENTS WISE COST OF FOOD TESTING LAB.</b>			
SR NO	MACHINERY NAME	TECHNICAL SPECIFICATION	ELEC. POWER (HP)	QTY
1	Hot air oven	<ul style="list-style-type: none"> <li>Size: 12" x 12" x 12"</li> <li>Trays: 2-4 Nos</li> <li>Temperature Range: 50-250 Degree Celsius</li> </ul>	3 Ph / 415 V / 50 Hertz	1
2	Muffle Furnace	<ul style="list-style-type: none"> <li>Capacity Liters 6.75</li> <li>Internal size H x W x D in cm 15 x 15 x 30</li> <li>Rating KW 3.5</li> <li>Inner made of ceramic pot.</li> <li>Outer case made from thick gauge Mild Steel (CRCA) sheet</li> <li>Temperature Range Maximum working temperature 1150 °C</li> <li>Continuous or 1200 °C intermittent</li> <li>Temperature Accuracy <math>\pm 3^{\circ}\text{C}</math></li> <li>Temperature Uniformity <math>\pm 10^{\circ}\text{C}</math></li> </ul>	0.5 HP / 3 Ph / 415 V / 50 Hertz	1
3	U V VIS Spectrophotometer			1
4	Soxhlet apparatus	<ul style="list-style-type: none"> <li>Automatic PC Compatible Economic version</li> <li>Two Place Solvent Extraction System</li> <li>Number of Samples: Two</li> <li>Nature of Samples: Solid &amp; Semi Solid Samples</li> <li>Sample Size: 0.1 to 8 gms (depending on the type of sample)</li> <li>Automatic Auto sequencing PC Compatible System</li> <li>oil/fat extraction with 5 stage extraction - boiling, Condensation, rinsing, solvent recovery and Predrying steps's</li> <li>Temperature Indication: Digital Display</li> <li>Temperature Range: 35°C (Ambient) to 300°C.</li> <li>Temperature Setting: Feather touch membrane keys</li> <li>Temperature Accuracy / Precision: <math>\pm 0.5^{\circ}\text{C}</math></li> <li>Microprocessor Allows 16 intelligent memory steps of time, temperature domain (2 Programs of 8 Sequence each).</li> <li>RS 232 interface with software for PC connectivity.</li> <li>Cold water line for condensation of solvent with silicon hose inter</li> </ul>		1

		<ul style="list-style-type: none"> <li>connection for</li> <li>Condenser</li> <li>Thick Nitrocellulose thimble (f25mm X 80mm) - 1 Box of 25 Nos.</li> <li>Highly versatile to accommodate 2 sizes of Thimbles</li> </ul>		
5	Fiber analyzer	<ul style="list-style-type: none"> <li>Auto Sequence Microprocessor Based Crude Fibre Analysis System Microprocessor controlled Automatic Fiber Analysis System With LCD Display System Compatible to weende, van Soest and other recognized methods AOAC &amp; EPA) (Suitable for determination of fiber content in all type of Feed &amp; food sample, related parameters in plants materials, Cereals &amp; its products, Seeds &amp; Many More)</li> <li>Number of samples: Four per Batch Sample size: Depends upon the sample less than 0.25 to 8gms.Heater: High grade ceramic Inbuilt Infrared Heaters With Heat reflector SS Splash plate Heater Control: Automatic</li> <li>Microprocessor Program Controller</li> </ul>		1
6.	Weighing balance	<ul style="list-style-type: none"> <li>150 kg range</li> </ul>		1
7.	Microbial load analysis-laminar flow chamber, autoclave and incubator etc.	<ul style="list-style-type: none"> <li>Mode: Size – 3 x2x2 Ft</li> <li>Made of GI with powder coating or better</li> <li>Internal work area be made of SS304 stainless steel</li> <li>Front door be 8mm clear glass</li> <li>“toughened” vertical sliding type</li> <li>Power operated Front Sash</li> <li>Digital screen displaying – Filter usage time, UV Lamp usage time, UV Hour Meter and Air pressure</li> <li>Air Flow be designed for 0.4m/s to 0.65 m/s</li> <li>Pre-Filter be box type, synthetic, non- oven polyester fiber, washable type Retention of 5 Micron Efficiency of 95% Pressure Drop of 6 to 8 mm</li> </ul>		1
8.	Autoclave	<ul style="list-style-type: none"> <li>Capacity: 20-25 Lit.</li> <li>Inside S.S. 304 mirror finish. Outer SS 304 mirror finish</li> <li>Temp. Range 121°C to 125°C factory set at 121°C</li> <li>Pressure Range 15 to 22 PSI, factory set at 15 PSI</li> <li>Capacity Liters 95</li> <li>Internal size Dia. x Ht. cm 45 x 60</li> <li>Rating (KW) 4.0</li> </ul>		1
9.	Incubator ;p	<ul style="list-style-type: none"> <li>Cap. Liters 100 Ltrs</li> <li>Internal size H x W x D cm 50 x 50 x 40</li> <li>Trays 2nos</li> <li>Inside S.S. 304 mirror finish. Outer Galvanized Iron (GI) sheet with powder coated</li> <li>Temperature Range 5°C to 60°C</li> <li>Temperature Accuracy ± 0.5°C</li> <li>Temperature Uniformity ± 2°C</li> </ul>		1

10.	Glassware, pH meter etc.	<ul style="list-style-type: none"> <li>Beaker -5 ml</li> <li>Beaker -10 ml</li> <li>Beaker -25 ml</li> <li>Beaker -50 ml</li> <li>Beaker -100 ml</li> <li>Beaker - 250 ml</li> <li>Beaker -500 ml</li> <li>Beaker -1000 ml</li> </ul>		1
11.	ph meter	<ul style="list-style-type: none"> <li>pH Range from 0.00 to 14.00 pH;</li> <li>Resolution &amp; Accuracy 0.01 pH / <math>\pm 0.01</math> pH;</li> <li>Stability be 0.01 PH Meter</li> <li>Slope be 85% to 115%</li> <li>Relative accuracy be <math>\pm 0.02</math> Ph <math>\pm 1</math>Digit ▪ Standers buffers be 7.000,4.004 or 9.183</li> <li>Buffer deviation be <math>\pm 0.5</math>PH</li> <li>Temperature Compensation; mV Range</li> <li>Range: 0 to <math>\pm 1999</math>mv</li> <li>▪ 01 35,186.00 ▪ Resolution 0.1 mV</li> <li>Accuracy: <math>\pm 1</math>mv <math>\pm 1</math>Digit</li> <li>Temperature Compensation</li> <li>Auto/Manual ▪ Range 0 to 99.9°C</li> <li>Resolution be 0.1°C</li> <li>Accuracy be <math>\pm 0.5^\circ\text{C} \pm 1</math>Digit</li> </ul>		1

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