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Dr. G. Seghal Kiran
Assistant Professor

PU/FST/EQ/GSK/2014-15/ Date: 25.02.2014

Sub: Supply of Scientific Minor Equipments – Dept of Food Science and Technology - DBT project - Reg.

Schedule of Requirements
Sealed tenders are invited under two bid systems for supply of Scientific Equipments under UGC BSR grant project to Dr. G. Seghal Kiran, Assistant Professor, Dept of Food Science and Technology, Pondicherry University. Puducherry 605014. The last date for the submission of tender is **17th Mar 2014, 02.00 PM**. The technical details and specifications given below:

1. Shaker Incubator

Technical Specifications for shaker incubator

1. Orbital shaking movement; uni-eccentric heavy duty counterbalanced drive with Permanently lubricated ball bearings driven by solid-state brushless DC motor.
2. Minimum four rack with 12 to 24 flask holders on each rack
3. Uniform and removable platform capable of holding 125 ml, 250 ml, 500 ml, 1L or 2L flasks
4. Speed range: 50-400 rpm±2rpm
5. Temperature range: RT +7oC to 60oC; Accuracy: ±0.1ºC at 37ºc
6. Insulated double wall
7. Visible warning signal to indicate when speed deviates more than 5 RPM and Temp exceeds more than 1°C from set points and when timer has expired.
8. Shaker should stop when lid is opened and should shuts off the temp when high temp limit is exceeded with automatic restart

Accessories:
Additional fixing clips for 125 or 250 or 500ml or 1 Liter Erlenmeyer clamp with spring retainer

2. Laminar Air-Flow Chamber

Technical Specifications

1. The downward HEPA filtered laminar airflow ensuresproduct protection while the HEPA filtered exhaust air takes care of environmental protection.

2. Airflow pattern is designed for 30% exhaust to ambient or within the room through a HEPA filter and remaining 70% is recirculated through HEPA filter.

3. The return air plenum is under negative pressure with respect to ambient.

HEPA projected area : 48 x 24 (approx, can be variable with appropriate model)

BiocleanWorkspace: 48 x 24 x 24(approx, can be variable with appropriate model)

Overall (without duct) : 54 x 36 x 84(approx, can be variable with appropriate model)

3. Autoclave

Technical Specifications
Should have following Functions & Features

1. Liquid sterilizing
2. Heating
3. Warming
4. Check
5. Last run memory
6. Built in steam exhaust bottle
7. Flat internal surface of the chamber
8. Lid opening/closing detection Mechanism
9. Exhaust bottle detection mechanism
10. Leaker breaker provided
11. Temperature for Sterilizing: approx. 105~135º C(0.019MPa - 0.212MPa)
12. Temperature for Heating: approx. 45~104º C(0 - 0.015MPa)
13. Temperature for Warming: approx. 45-95º C
14. Operating pressure: 0.26Mpa
15. Peddle push with Vertical Opening
16. Pressure gauge : Analog
17. Display range : 0 – 0.4MPa

Safety Device: Water level sensor, current leakage breaker, lid interlock, over heat & pressure

Prevention, open temperature sensor detection & safety valve

TERMS AND CONDITIONS

I. General Information: -

1. Last and time of receipt of the Tenders: **17.03.2014, 2.00 PM**

2. Date and Time of opening of Tender and Technical Bid: **17.03.2014, 2.30 PM**

3. Date and Time of opening of Price Bid: will be intimated

4. **Tender Document fee Rs. 1000/-**

5. Single bid system have to be strictly followed.

6. Quoting merely the lowest price does not confer any right to any bidder for award of supply order. The University's Purchase Committee, reserves the right to select the equipment any bid under the grounds of specification compliance, technologically advanced quality, proven performance track record, brand reputation, service backup support, additional warranty, offer of additional / special features, Compatibility with the existing System, Training, etc.

8. The tender / quotation must be submitted along with the stipulated tender document fee and, EMD in the sealed cover, super-scribing "Tender –UGC -BSR, Department of Food Science and Technology".

9. The cover should also contain the information like, Name of the Equipment and Serial Number of Equipments for which the bids are submitted. The name and address of the bidder should also be mentioned at the from address space.

10. The tenders should be addressed to

Dr. G. Seghal Kiran,
Assistant Professor,
UGC BSR grant project,
Department of Food Science and Technology,
Pondicherry University,
Puducherry 605 014.