
	<p align="center"> Sri Dharmasthala Siri Gramodyoga Samsthe (Implementing Agency for Nitte Jackfruit Processing Cluster) Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjire District Karnataka -574240 Mob: 8722442010, Email: mdsiri2019@gmail.com Website: https://siridharmasthala.com </p>	
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TENDER NOTICE

N.I.T/NITTE/No.03/2022

Date: 19.04.2022

TENDER FOR SUPPLY, ERECTION AND COMMISSIONING OF MACHINERIES, EQUIPMENTS AND IT'S ACCESSORIES FOR THE COMMON FACILITY CENTRE OF NITTE JACKFRUIT PROCESSING CLUSTER

Date & Time of Release of Tender	19.04.2022, 10.00 AM
Pre-Bid meeting at CFC location	27.04.2022, 11.00 AM
Last Date & Time for Submission of Bid	11.05.2022, 04.00 PM
Date & Time of Opening of Technical Bid	12.05.2022, 10.30 AM

Technical Agency

AIC Nitte Incubation Centre

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**TENDER FOR SUPPLY, ERECTION AND COMMISSIONING OF MACHINERIES,
EQUIPMENT AND IT'S ACCESSORIES FOR THE COMMON FACILITY CENTRE
OF NITTE JACKFRUIT PROCESSING CLUSTER**

1.PREAMBLE

Ministry of MSME, Government of India has formulated “**Scheme of Fund for Regeneration of Traditional Industries (SFURTI)**”, for the development of Nitte Jackfruit Processing Cluster in order to organize the traditional industries and artisans for their growth and long-term sustainability. The scheme stipulates **ni-msme** as the Nodal Agency for Nitte Jackfruit Processing Cluster.

The scheme specifies the following institutional arrangement at the operational level:

- a Special Purpose Vehicle (SPV) be formed to develop and manage the cluster
- an Implementing Agency (IA) is appointed to undertake scheme implementation
- a Technical Agency (TA) is designated to assist and guide the scheme implementation

Nitte Jackfruit Processing Cluster is approved under the **Scheme of Fund for Regeneration of Traditional Industries (SFURTI)**, **M/s Suphala Farmers Producer Company** having an administrative office at 376/1B, Kalambadi Padav Nitte village, Karkala, Udupi District, Karnataka – 574 110 is the Special Purpose Vehicle (SPV) of the Cluster. **Sri Dharmasthala Siri Gramodyoga Samsthe** is the Implementing agency of the cluster and **AIC Nitte Incubation Centre** is the designated Technical agency for the cluster.

The scheme envisages the establishment of upgraded production infrastructure, as the Common Facility Center (CFC), for the manufacturing of Jackfruit products and stipulates the building construction and machinery procurement for the establishment of CFC should adhere the General Financial Rules (GFR) of Government of India. Accordingly, the tender procedures are being undertaken for the construction of CFC building works and procurement of machinery, equipment's and its accessories.

Suphala Farmers Producer Company, the Special Purpose Vehicle (SPV) of Nitte Jackfruit Processing Cluster, proposes to establish a Common Facility Centre (CFC) at Nitte, Karkala Taluk, Udupi District, Karnataka State with the financial assistance from the Government of India under SFURTI.

In this context, on behalf of SPV, Sri Dharmasthala Siri Gramodyoga Samsthe, the Implementing Agency (IA) of Nitte Jackfruit Processing Cluster having an administrative office at Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre, District, Karnataka. – 574240, invites sealed tenders from reputed manufacturers or authorized dealers in “two cover system” for supply, erection and commissioning of machineries, equipment and it's accessories for the Common Facility Centre of Nitte Jack Fruit Processing Cluster through a transparent bidding process.

2. SCOPE OF WORK

- A. The tenderer may submit bid for part machinery or all the machineries mentioned in Annexure-I.
- B. The successful tenderer should undertake supply, erection and commissioning of machineries, equipment and its accessories for the common facility Centre of Nitte Jackfruit Processing cluster at Nitte Village, Karkala Taluq, Udupi District, Karnataka state as per the specifications given in Annexure I.

C. The successful tenderer should adhere to the schedule of supply as prescribed in the Annexure-1. The location of contract execution is at Nitte Village, Karkala Taluk, Udupi District, Karnataka – 574110. The successful tenderer should undertake supply, erection, commissioning and performance testing of equipment and its accessories within 90 days from the date of receipt of Purchase order.

3.

Clause	Qualification Criteria	Supporting Document
3(a)	The tenderer should be a registered legal entity.	(i) In case of Private / Public Limited Companies, <ul style="list-style-type: none"> • Copy of Incorporation Certificate issued by the Registrar of Companies • Copy of Memorandum and Articles of Association (ii) In case of Partnership firm, <ul style="list-style-type: none"> • Registered Partnership deed (iii) In case of Proprietorship Concern, <ul style="list-style-type: none"> • Copy of Udyog Aadhaar/ GST Registration Certificate / PAN Card.
3(b)	The tenderer should be a manufacturer/ authorized dealer of Original Manufacturer of the machinery.	(i) In case of Manufacturer, <ul style="list-style-type: none"> • Copy of Udyog Aadhaar/ GST registration. (ii) In case of Authorized dealer of the Manufacturer, <ul style="list-style-type: none"> • Valid dealership certificate from OEM
3(c)	The tenderer should have at least 3 years of experience (as on 31 st March 2021) in the field of manufacture/sales of tendered items, for which the bidder bids.	(i) Purchase orders issued by clients (ii) Performance certificate issued by clients (iii) List of similar orders executed in the last 3 years as per Annexure-V

3(d)	The minimum Average Annual Turnover of the tenderer in the last three financial years i.e. 2018-19, 2019-20 and 2020-21 should be Rs. 300.00 lakhs	(i) The average annual turnover statement duly certified by Chartered Accountant as per Annexure IV (ii) The Annual Report/ certified copies of Balance Sheet, Profit & Loss statement along with schedules for the last 3 consecutive financial years
3(e)	The tenderer should not have been blacklisted for supply of any items or services by any Government departments/agency	The declaration form as per Annexure VI should be enclosed.

4. LANGUAGE OF THE TENDER

The Tender prepared by the tenderer as well as all correspondences and documents relating to the Tender shall be in English language only. If the supporting documents are in a language other than English, the notarized translated English version of the documents should also be enclosed.

5. PURCHASE OF TENDER DOCUMENTS

- a) The tender document shall be downloaded from <https://siridharmasthala.com> at free of cost. The tenderer should give a declaration for not having tampered the Tender document downloaded from Internet (as per Annexure VII).
- b) The tender document can be downloaded from 19.04.2022 to 11.05.2022

6. PRE-BID MEETING

There will be a pre-bid meeting on 27.04.2022 at 11:00 am virtually during which the prospective tenderers can get clarifications about the tender. The tenderers shall send their queries in writing if any so as to reach IA at least two days prior to the pre-bid meeting date, which would be promptly addressed in the meeting. Non-attending of pre-bid meeting is not a disqualification. If any bidders interested to join in Pre-Bid Meeting through Video Conference on the same date, for which the bidders are requested to mail their Email-Id and phone number to the mail Id of the IA (mdsiri2019@gmail.com /87224 42010) before 26.04.2022.

7. CLARIFICATION ON THE TENDER DOCUMENT

The tenderers may ask for queries in any of the clauses in the tender document before 48 hours of the opening of the tender. Such queries may be sent in writing to “**Sri Dharmasthala Siri Gramodyoga Samsthe**” or by e-mail to mdsiri2019@gmail.com IA will upload the clarification on <https://siridharmasthala.com>. It is binding on the part of tenderers to check the above said website for any amendments or clarifications posted during the entire tender process.

8. AMENDMENT OF TENDER DOCUMENT

To issue Amendment IA in consultation with NA/TA as a result of a query, suggestion or comment of an Applicant or a Respondent may modify the tender document by issuing an addendum or a corrigendum at any time before the opening of the tender, with the concurrence of the tender committee. Any such addendum or corrigendum will be uploaded on <https://siridharmasthala.com> and the same will be binding on all Applicants or

Respondents or Tenderers, as the case may be.
9. AUTHORISATION OF THE TENDERER
The Tender should be signed on each page by the tenderer or by the person who is duly authorized for the same by the tenderer.
10. SUBMISSION OF TENDER IN TWO COVER SYSTEM
<p>(a) The tender comprises of different machineries. The Technical Specification of each machinery is given in Annexure- I.</p> <p>(b) The tenderer may submit bid for part machinery or all the machineries mentioned in Annexure-I.</p> <p>(c) Every page of the terms and conditions of the tender document should be signed and enclosed with the tender, in token of having accepted the tender conditions. Failing which the tender will be rejected summarily.</p> <p>(d) Tenders should be submitted in two parts for separately:</p> <p style="padding-left: 40px;">i. Part I will cover technical bid and</p> <p style="padding-left: 40px;">ii. Part II will cover price bid</p> <p>(e) Tenderers should ensure submission of all documents pertaining to Part-I and Part II proposals separately as per the Check list given in Annexure -X.</p> <p>(f) Tenderers are requested to place Part I and Part II documents in separate sealed covers. Part I cover to be superscripted as “Part I – Technical bid” and Part II cover to be superscripted as “Part II – Price bid” respectively, mentioning the name and address of the Tenderer in each of the both covers. These two sealed covers (Part I and Part II) must be placed in a single outer cover superscripted as “Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte JackFruit Processing Cluster” and addressed to “Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. – 574 240 Email: mdsiri2019@gmail.com ” mentioning the name and address of the Tenderer in the outer cover. Tenders shall be submitted in sealed cover and unsealed tenders would summarily be rejected.</p> <p>(g) Tenders should be dropped only in the tender box kept at the office of “Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. -574240 on or before 03.00 PM on 11.05.2022. Tenders will not be received by hand.</p> <p>(h) Alternatively, the tenders can be submitted through registered post so as to reach the above address on or before 04.00 PM on 11.05.2022. Tenders received after the specified time will not be considered and IA will not be liable or responsible for any postal delays.</p> <p>(i) A tender once submitted shall not be permitted to be altered or amended.</p>
11. EARNEST MONEY DEPOSIT
The Bidder shall furnish, as part of the Bid, a bid security for the 2% of the bid value by

DD in favour of **“Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. -574240** or by bank guarantee in a separate envelope. Only after the confirmation of valid bid security, the Technical Bid will be opened

12. VALIDITY

- (a) The rate quoted in the Tender should be valid for the acceptance by the IA for a minimum period of 90 days from the date of opening of the Tender.
- (b) The accepted rate of the successful tenderer is valid till the entire contract is fully completed. Escalation in the rates will not be entertained under any circumstances.

13. OPENING AND EVALUATION OF THE TENDER

- (a) The tender document received up to 04.00 PM as per the office clock on 11.05.2022 will be taken up for opening. Tenders received after specified date and time will not be accepted. The Tender will be opened by the Tender committee at 10.30 AM on 12.05.2022 in the presence of the available Tenderers/ representatives of the Tenderers who choose to be present. **The venue of the Bid opening shall be at the conference hall of AIC Nitte Incubation Centre, Nitte, Karkala-574110 .** The Tenderers or their authorized agents are allowed to be present at the time of opening of the tenders.
- (b) Tender Committee will inform the attested and unattested corrections, before the Tenderers and sign all such corrections in the presence of the Tenderers. If any of the Tenderers or agents not present then, in such cases the Committee will open the tender of the absentee Tenderer and take out the unattested corrections and communicate it to them. The absentee Tenderer should accept the corrections without any question whatsoever.
- (c) If the date fixed for opening of the tender happens to be a Government holiday, the sealed tenders will be opened at 3.30 PM on the next day.
- (d) The Technical bid will be evaluated by the tender committee in terms of the qualification Criteria. The committee reserves the right to disqualify any of the tender in case the Committee is not satisfied with the documents furnished.
- (e) IA may arrange for field inspection, if necessary, to verify their pre-qualifying conditions before opening of Part II cover and in case if any failure to satisfy the requirements, their Tender will be rejected and their Part-II Cover will not be opened.
- (f) After the completion of evaluation of technical bids, the tenderers declared as qualified by the Committee, will be informed the date of opening of Price bid (Part II).

14. PRICE OFFER

- (a) The Price bid should be kept only in the Part II cover.
- (b) The price bid should be prepared as per Annexure-IX.

- (c) The price should be neatly and legibly written both in figures and words.
- (d) In case of discrepancy between the prices quoted in words and figures lower of the two shall be considered.
- (e) If a bidder quotes NIL charges/consideration, the bid shall be treated as unresponsive and will not be considered.
- (f) Part-II bid should not contain any commercial conditions. Variation in the commercial terms and conditions of the tender will not be accepted.

15. EVALUATION OF THE PRICE

- (a) The Tender committee will examine for complete, properly signed and error-free nature of the Price bid (Part II)
- (b) The evaluation shall be based on total price including taxes

16. AWARD OF CONTRACT

- (a) The Tenderer who has quoted lowest price (L1) will be issued the 'Letter of Award' by the Implementing Agency.
- (b) In unavoidable circumstances, such as receipt of very limited bids or the proposal prices are substantially higher than the market value / updated cost estimate or available budget, the committee may decide upon resorting to Negotiation with the lowest evaluated responsive bidder. In such cases, the Tenderer who has quoted lowest price (L1) will be invited for negotiations and after finalizing the negotiated rate, Letter of Award will be issued.

17. SECURITY DEPOSIT

- (a) On receipt of the Letter of Award from IA, the successful tenderer should remit a Security Deposit (SD) of 3% of the value of the contract in the form of Account payee Demand Draft from any Indian Nationalized/Scheduled Commercial Bank or irrevocable Bank Guarantee with a validity period of one year in favour of "Sri Dharmasthala Siri Gramodyoga Samsthe", payable at Dharmasthala within 10 (Ten) working days from the date of receipt of letter of award. The EMD shall be adjusted with the Security Deposit.
- (b) Any other amount pending with IA will not be adjusted under any circumstances, against the Security Deposit if so requested.
- (c) If the Security Deposit amount is not paid within the time specified, the EMD remitted by the tenderer shall be forfeited, besides cancelling the communication of acceptance of the Tender.
- (d) Security Deposit amount remitted will not earn any interest.

18. AGREEMENT

The successful tenderer should execute an agreement as may be drawn up to suit the conditions on a non-judicial stamp paper of value, as prescribed in law on the date of remittance of Security Deposit and shall pay for all stamps and legal expenses incidental thereto. In the event of failure to execute the agreement, within the time prescribed, the EMD/SD amount remitted by the tenderer will be forfeited besides cancelling the Tender.

19. ISSUE OF PURCHASE ORDER

After payment of Security Deposit and successful execution of the agreement, Purchase Order will be released within 10 days by the IA. The successful tenderer should complete the supply, erection & commissioning and performance test of machineries, equipment and its accessories within stipulated time from the date of receipt of Purchase Order.

20. SCHEDULE OF SUPPLY

- (a) The specification of machineries, equipment and its accessories should be as per **Annexure-I** of the respective package.
- (b) The supply, erection & commissioning and performance test of machineries, equipment and its accessories for the respective package shall be completed **within 90 days from the date of issue of purchase order**. Delay beyond this period will attract penalty.
- (c) The machineries, equipment and its accessories should be delivered and installed at **Common facility Centre (CFC), Village - Nitte, Karkala Taluk, Udupi District, Karnataka.**
- (d) If the contract is not completed within the stipulated time or extended time, Tender Committee will hold full authority to cancel the tender or take any such action that will be deemed fit to the occasion at the risk and cost of the successful tenderer.
- (e) In the event of non- performance of the contractual provisions or failure to effect the supply, erection & commissioning and performance test within the stipulated time or during the extended period and if it is found that the supplier, has not fulfilled the contractual obligation with IA in any manner during the currency of the contract or also found on later date, Tender Committee reserves the right to disqualify such supplier to participate in future tenders or black list the firm up to a maximum period of 3 years.
- (f) Every step will be taken by the IA to make infrastructure ready at the scheduled time of dispatch of Machinery, equipment and its accessories. If there is any delay due to any reason on the part of the IA, release of payment will be considered on the basis of delivery schedule given in Purchase Order.

21. PERFORMANCE TEST

- (a) The successful tenderer shall demonstrate the performance of the machineries, equipment and its accessories in complete conformity with the relevant technical specifications and performance parameters as specified in the Purchase Order.
- (b) This demonstration should be done as stipulated by the IA.

- (c) The performance tests should be completed within 30 days from the date of delivery of machineries, equipment and all accessories. However the period of supply, erection, commissioning and performance test should not exceed the period stipulated in the schedule of supply.

22. TRAINING OF STAFF

- (a) The successful tenderer should provide training to Staff on the operation and maintenance of the machineries, equipment and its accessories after completion of the performance test.
- (b) The successful tenderer should provide 2 hard copies and soft copies of brochures & operation manuals for the machineries, equipment and its accessories to IA.

23. PERFORMANCE GUARANTEE

- (a) The machineries, equipment and its accessories are to be guaranteed for a period of 12 months from the date of completion of performance test against manufacturing defect, bad workman ship or poor performance.
- (b) During performance guarantee period of 12 months the successful tenderer should attend any call from IA immediately, in case of any problems, related to operation or malfunctioning of the machinery, equipment & accessories, without any delay for regular operation of the machinery. The above service should be done at Free of cost.

24. PAYMENT TERMS

- (a) **30% of contract value** will be paid as advance on execution of agreement against Bank guarantee. The Tenderer should produce Bank guarantee for the equal amount, which should be valid for a minimum period of 12 months. If necessary the bank guarantee should be extended for the required period as requested by IA.
- (b) **40% of the contract value** will be paid, against bills, on receipt of the complete set of machinery, equipment and its accessories as per the order in full in good condition, at the CFC site, after acceptance by the tender committee. (OR) Alternatively, the bidder may opt for **70% of Contract value** on supply of the complete set of machinery, equipment and its accessories as per the order in full in good condition, at the CFC site, after acceptance by the tender committee, instead of claiming first installment of 30% as advance payment against bank guarantee.
- (c) **25% of the contract value** will be paid on successful completion of performance test.
- (d) **The balance 5% and SD** will be released after 1 year from the date of performance test towards guarantee period.
- (e) IA also reserves the right to recover any dues from the tenderer, which is found on later date, during audit/excess payment, after final settlement is made to them. The successful tenderer is liable to pay such dues to the IA immediately on demand, without raising any dispute/protest.

25. PENALTY

- (a) Failure to execute the entire contract within 90 days of time from the date of issue of purchase order will attract a penalty of 1% per week, on the full value of the contract up to a maximum of 5%. Delays beyond that period will be viewed as violation of the contract terms and will be dealt accordingly.
- (b) The response time for attending the complaint raised by IA has to be within 48 hours and resolution time for the same has to be within the next 48 hours. Failure to comply with the above time line will attract a penalty of Rs.1000/- per day.
- (c) Any delay on the part of IA should be intimated and sorted out immediately without affecting the progress of works. This would no way restrict IA from levying penalty.

26. TERMINATION OF CONTRACT

IA reserves the right to terminate the contract at any time during the validity period on account of non-fulfillment of contract or for any of the reasons.

27. GENERAL CONDITIONS

- (a) Conditional tender in any form will not be accepted.
- (b) Any notice regarding any matters, to the supplier shall deemed to be sufficiently served, if given in writing to his usual or last known place of business.
- (c) The Tender Committee reserves the right to reject any or all the tenders without assigning any reason thereof.
- (d) The Tender committee reserves the right to relax or waive or amend any of the tender conditions.
- (e) The Tender committee may increase or decrease the order quantity on same terms and conditions.
- (f) All the items of supply tendered shall be new and in any circumstances Old, refurbished or second-hand machines/equipment/components will not be accepted and will be considered to be the violation of tender norms.
- (g) The successful tenderer shall not outsource/off load either full or part of the work to any other agency/individual, other than the mandatory requirements for the execution of the project.
- (h) If the performance of the tenderer is not as per the schedule, then tender committee reserves the right to cancel/reallocate full or part of the contract, at any stage of the contract execution.

28. ARBITRATION

- (a) In case of any dispute in the tender, including interpretation, if any, on the clauses of the tender or the agreement to be executed, the matter shall be referred by IA / Tenderer to an Arbitrator to be appointed by the Parties hereto by mutual agreement. If no such Arbitrator could be appointed by mutual consent, the matter may then be referred to The Director General, **ni-msme** for nominating an Arbitrator, the Arbitration proceedings

being governed by the Arbitration and Conciliation (Amendment) Act 2015.

- (b) The venue of the Arbitration shall be at **ni-msme, Hyderabad**. The decision of the Arbitrator shall be final and binding on both the parties to the Arbitration.
- (c) The Arbitrator may with the mutual consent of the parties, extend the time for making the award. The award to be passed by the Arbitrator is enforceable in the court at Hyderabad only

29. JURISDICTION OF THE COURT

Any dispute arising out of non-fulfillment of any of the terms and conditions of this Agreement or any other dispute arising out of the arbitration award will be subject to the jurisdiction of the Courts in Hyderabad only.

We agree to the above terms and conditions.

SIGNATURE OF THE TENDERER:

DATE:

NAME IN BLOCK LETTERS:

DESIGNATION:

ADDRESS:

TECHNICAL SPECIFICATION**1. 1 Ton Boiler Specification**

HORIZONTAL STEAM BOILER MODEL – H F T SERIES

TYPE	PACKAGED HORIZONTAL MULTI TUBULAR MULTI-PASS WET BACK BOILER
DESIGN CODE	INDIAN BOILER REGULATION 1950 WITH LATEST AMENDMENTS.

Technical specifications

STEAM GENERATION (FROM & AT 100° C)	1000 KGS/HR WORKING
WORKING PRESSURE	10.54 KG/CM ² [150 PSI]
HEATING SURFACE AREA	40 SQ. MTRS.
EFFICIENCY	76 ± 3 %
FUEL CONSUMPTION @ 3500GCV	150-175KGS/HR
ELECTRICAL LOAD	7 HP
WATER HOLDING CAPACITY	3,600 LTRS
FLOOR AREA [L x W x H]	3500 x 2300 x 2500 mm
BOILER ROOM AREA [L x W x H]	8000 x 6000 x 6000mm
MOC & THK: SHELL, FURNACE & TUBE PLATE	SA 516 GR 70 10/10/16mm
MOC: STAY TUBES	BS 3059 PT1ERW 320 63.5X3.66mm

Salient Features:

- 1) High thermal and fuel efficiency.
- 2) Multi pass design cuts losses and improves efficiency.
- 3) Large heating surface ensures rated evaporation capacity.
- 4) Large furnace volume with sufficient grate area ensures complete combustion with efficient chimney design.
- 5) Large water holding takes care of steam load fluctuations in process.
- 6) High quality smoke tube design checks choking of tubes and also due to high velocity of gases.
- 7) Easy maintenance and accessibility of tubes for inspection.
- 8) Fusion class I welded pressure vessel, designed, constructed and inspected in accordance with Indian Boiler Regulations.
- 9) Fully assembled unit with refractory done at factory to minimize site work.

Material of Construction:

The Boiler is manufactured as per the IBR approved drawing. The pressure chamber is manufactured from boiler quality plates confirming to SA 516 Gr -60 (Tube plates – 16mm, Shell & furnace– 10/12mm) and tubes confirming to BS 3059 1987 part -I ERW 320 with 3.66mm thickness. The boiler is provided with front and rear refractory lined doors, and refractory lined smoke boxes of 6mm thickness

Standard Accessories:

S.No	DESCRIPTION	QTY	MAKE
1	Vertical multistage feed water pump coupled with 2HP motor mounted on base frame	2 Nos	LUBI PUMPS
2	Piston valve & disc check valve with feed pipe	2 Nos	ATAM/RUSHAS
3	Water level indicator with drain cock and gauge glass tube	2 Set	RUSHAS/WJ
4	Blow down valve with pipe	1 No	ATAM/RUSHAS
5	Spring loaded safety valve single post	2 Nos.	Darling Muesco
6	Pressure gauge with syphon	1 No	KI/H-GURU
7	Main steam stop valve	1 No	ATAM/RUSHAS
8	Fusible plug	1 No	ATAM/UTAM/WJ
9	Air vent valve	1 No	ATAM/RUSHAS
10	Ladder and platform	1 Set	HBPL
11	Refractory lining	1 Set	HBPL
12	ID fan with motor (1m ³ /s) for 1 ton only	1 Set	HBPL
13	Automatic Water Level Controller [Mobrey] with control panel	1 Set	HBPL

Control Panel & Safeties –

1 set auto water level control panel with

1. Switch for auto & manual operation
2. 3 phase indicator lights
3. 3 level controller mounted on boiler header

Level 1 – cut off pump

Level 2 – switch on pump

Level 3 – alarm for extra low level water with indicator

- Fusible plug – a bi-metallic plug which will melt when water level is extra low & release the pressure inside the boiler. (2 Nos)
- Pressure switch to cut of ID fan at the desired set pressure
Size – 50 x 65 NB: PRV – Darling Muesco (40NB) Inlet Pressure – 8-9kg/cm²
Outlet pressure – 2- 6kg/cm² Max flow – 1100kgs/hr.

It also includes the following accessories like

- Strainer - to remove particles in the steam to prevent damage to PRV Inlet, Outlet & bypass valves to control the flow of steam, ramp up slowly & by pass in case of any issue to PRV
- Pressure gauges to display & monitor the PRV performance
- Safety relief valve to protect downstream piping from high pressure in case of failure to PRV

Feed water cum condensate tank:

Feed water cum condensate tank of 4KL with suitable structure is provided to store the softened feed water & collect the condensate being pumped from the condensate recovery & pumping system.

The tank will be provided with cold water inlet, hot condensate inlet, air vent, man hole, level gauge indicator along with platform & ladder for easy accessibility

FEED WATER PUMPS			
1	TYPE		Multi Stage Centrifugal
2	MAKE		LUBI/CNP
3	MOC		SS WITH CI BASE
4	FLOW/DISCHARGE	Ltr/hour	2000
5	HEAD	MWC	140
6	MOTOR	HP	2
7	QUANTITY	2 NOS	2 Nos (1W + 1 SB)

Accessories:

S.No	Description	Qty
1	Guy rope supported straight chimney of dia 400mm for a height of 60ft with foundation bolts & template	1 set
2	Insulation for Boiler with Rockwool of 48kg/m3 density Cladding with Aluminium sheet for TITAN-1000 Boiler	1 Assy
3	Ducting: from Boiler to ID-Fan to Chimney approximate	12 mtr
4	Single cyclone dust collector with structure	1 set
5	Pressure reducing station with 40NB Darlene Muesco pilot operated PRV with strainers, moisture separators, by pass line with valve, safety valve & pressure gauge	1 set
6	4KL Feed water cum condensate tank with 10ft structure with man hole, 2 inlet, drain, 1 outlet with ball valve & air vent	1 set

2. Specification of Automatic VF-50 Vertical Vacuum Frying Machine

S.No	DESCRIPTION	SPECIFICATION
1	Frying Basket Volume Liters MOC: SS304	50 L capacity,
2	Machine Quantity	2 nos
3	Input Capacity (Kg)	25-30 kg
4	Frying Chamber volume	250-300 Ltr
5	Frying oil Volume(Liters)	350-400 Liters
6	Electrically operated Valves	2", 1" butter fly/ball valves
7	Vacuum measuring analog gauge	Analog gauge 0-760mm of Hg
8	Vacuum measuring Digital gauge	Digital Pirani gauge, Range 1000-1 Milibar, output 4-20mA/0-10V
9	Vacuum level	20-40 Mili-bar
10	Frying Temperature	70-110 Deg C
11	Temperature control	Automatic with PID controller with k type thermocouple
12	Rotary vane vacuum Pump	Rotary vacuum pump, capacity: 16 M3/Hr, make: German
13	Oil mist filter	Suitable oil mist exhaust filter
14	Food grade seals, O-rings, Rotary seal bearing & Fasteners	Food grades
15	Frying & Built in De-oiling Inside	Frying & Built in De-oiling Capacity:1Hp/0.75KW
16	Batch Time	50 -90 minutes
17	Heating Source	Steam 100kg/hr@ pressure 8-10 bar /Electrical 50kw,3ph,415V
18	Water cooled condenser	Type: Shell and tube
19	Loading & unloading	Tilting by motorized mechanism
20	Chamber tilting geared motor	0.75 HP/0.5 KW
21	Oil storage tank	450 Ltr

S.No	DESCRIPTION	SPECIFICATION
22	Electrical controlling system	Automatic HMI & PLC
23	Circulating Gear pump	3kw,415V, 3ph

3. Retort

S.No	Particulars
1	Supply of Automatic Static Hot and cold Water Shower Retort with PLC control system.
2	SS 304 Basket Size: 600Lx600Bx 50H
3	SS 304 Inner Base Trolley 600L x 600Bx 30H
4	SS 304 Outer Trolley

Full Automatic Control System:

The Sterilizer will be supplied with PLC based Fully Automatic Process Control. The purpose of control unit is to receive digital and analog signals from the field instruments, process them and then transmit control signals to Retort operating devices.

Features:

- ❖ Full automatic control of pre-programmed sterilization cycles
- ❖ The operator interface structure is menu driven which gives easy access to the individual possibilities.
- ❖ Password protection.
- ❖ Alarms Indication.
- ❖ **Process parameter:**
- ❖ Design pressure: 3.5-4 bar
- ❖ Operation pressure: 3-3.5 bar
- ❖ Design Temperature: 135 °C
- ❖ Operational temperature: 130 °C

Plate Heat Exchanger:

- ❖ For indirect Heating and cooling of the process water
- ❖ Plate material/ Thickness: SS316 / 0.50 mm

- ❖ Frame and pressure plate material: M.S IS2062 E250 Gr.B
- ❖ Design pressure: 6-7 bar
- ❖ Design Temperature: 150-165 deg C
- ❖ Condensate trap included

Circulation water Pump:

- ❖ The Retort is fitted with a powerful pump, for shorter and more homogeneous cycles. All the products inside the Retort get the same thermal treatment, regardless of their position. The reduced cycle time also ensures better results.
- ❖ Flow rate: 40 Cubic meter/hr
- ❖ Power: 2.2KW/3Hp, 415V, 50 Hz

Water Shower Retort

- a) Pouch size : 400mm X 300mm x 40mm - 75 nos
- b) Pouch size : 300mm X 200mm x 50mm- 140 no's
- c) Sterilization Chamber : 1000mm D x 1200 mm L
- d) SS304 pipeline for steam, Air, Vent and Water
- e) Solenoid Valves 24V for Automatic operation
- f) Bypass valve for manual Drain and Vent
- g) Pressure switches
- h) Safety valve (IBR certified)
- i) Vacuum breaker
- j) PT100(RTD)
- k) 40 M³, Process Water Circulation pump with VFD
- l) Pressure Transmitter
- m) Level Indicator with Sensor
- n) SS Trolley and SS Basket
- o) PLC based control system
- p) SS 304 Basket –600L x 600Bx 50H
- q) SS 304 outer Trolley
- r) SS Base trolley: 600L x 600Bx 30H

Compressed Air, Steam, Cooling Water arrangements (Under Ground tank, Overhead tank, cooling tower and pumps) and Pipelines for the same should be provided. Water is using for cooling purpose and the temperature of the cooling water should be less than 27deg C. We recommend installing the PRV and header near to the Retort machine for better result.

Boiler Capacity	: 300 Kg/Hr @ 6 bar
Power Requirement	: 10 HP
Cooling Water tank Capacity	: 1000 L
Cooling Tower capacity	: 40 TR
Air compressor	: 30 CFM with 500L reservoir

4. Blanching & Washing Machine

S.No	Item Description
1	<p>Fruit Washing Machine</p> <ul style="list-style-type: none"> ❖ Capacity: - 200-250 Kg/hr. ❖ Soaking tank with air piping & perforated sheet. (Extra area of soaking tank). ❖ Air bubbles are created to clean the round fruits. ❖ High pressure Blower of aluminium body mounted on S.S frame. ❖ Water pump to create turbulence action to push forward the fruits to elevator. ❖ Take off elevator 400 mm wide x 1.5 m long approx. ❖ PP Food quality modular belt with Product and support flights at 250 mm pitch. ❖ Fresh water is spread on fruits from top and bottom of P.P belt to clean the fruits. ❖ MOC :- S.S 304 ❖ Electrical Power :- 0.5 HP Elevator Drive 0.5 HP Turbo Blower Drive & 0.5 HP Centrifugal Pump
2	<p>Fruit Blanching Conveyor</p> <ul style="list-style-type: none"> ❖ Capacity: - 200-250 Kg/hr. ❖ Belt width 400 mm Wide X 4500 M Long Approx. ❖ Suitable for Blanching fruits ❖ Blanching temperature 85°C to 95°C ❖ PP Food quality modular belt, suitable for high temperature for smooth operation and high reliability suitable for product's transferring in Hot Water. ❖ Hot water pump used for water circulation through spray nozzle on top side on the belt, live steam pipe connection to heat the water in the bottom chamber. ❖ Water filter screen and overflow is provided for removing foreign particles. ❖ Top covers with holding bars, side windows can be opened to easy

S.No	Item Description
	<p data-bbox="395 259 791 293">maintenance and fast cleaning.</p> <ul style="list-style-type: none"> <li data-bbox="352 315 1366 398">❖ Steam control valve with PID Controller for temperature controlling. Temp indicator with PT 100 sensor provided <li data-bbox="352 421 927 454">❖ For belt Speed controlling VFD provided <li data-bbox="352 477 868 510">❖ Feed and discharge chute of SS-304. <li data-bbox="352 533 979 566">❖ Drive through simplex chain and chain wheel <li data-bbox="352 589 1150 622">❖ Electrical Power: -0.5HP Water Pump & 0.5 HP Gear Box <li data-bbox="352 645 624 678">❖ M.O.C :- S.S 304
3	<p data-bbox="352 703 683 736">Fruit Cooling Conveyor</p> <ul style="list-style-type: none"> <li data-bbox="352 739 735 772">❖ Capacity :- 200-250 Kg/hr <li data-bbox="352 795 1070 828">❖ Belt width 400 mm Wide X 4500 mm Long Approx. <li data-bbox="352 851 1310 934">❖ Suitable for cooling of product up to 15°C provided feeded by water of temp.7°C. <li data-bbox="352 956 719 990">❖ PP Food quality modular <li data-bbox="352 1012 1038 1046">❖ Centrifugal water pump used for water circulation <li data-bbox="352 1068 954 1102">❖ Water filter screen for overflow is provided <li data-bbox="352 1124 1254 1207">❖ Top covers with holding bars, side windows can be opened to easy maintenance and fast cleaning. <li data-bbox="352 1229 927 1263">❖ For belt Speed controlling VFD provided <li data-bbox="352 1285 868 1319">❖ Feed and discharge chute of SS-304. <li data-bbox="352 1341 1059 1375">❖ Temperature indicator with PT 100 sensor provided <li data-bbox="352 1397 979 1431">❖ Drive through simplex chain and chain wheel <li data-bbox="352 1453 608 1487">❖ MOC :- S.S 304 <li data-bbox="352 1509 1118 1543">❖ Electrical Power:-0.5 HP Water Pump 0.5 HP Gear Box
	<p data-bbox="352 1565 644 1599">SS Table with wheels</p> <ul style="list-style-type: none"> <li data-bbox="352 1601 692 1635">❖ Size: 2.4 x 1.1 x 0.8 M <li data-bbox="352 1635 639 1668">❖ SS Table with Top <li data-bbox="352 1668 820 1702">❖ Horizontal and Vertical Pipe legs <li data-bbox="352 1702 911 1736">❖ Castor wheel arrangement – 2-inch Size <li data-bbox="352 1736 580 1769">❖ MOC: SS 304

5. Technical specifications of Blast Freezer:

S. NO	DESCRIPTION	SPECIFICATIONS
1	Blasting Capacity	200 Kg
2	Blasting Time	2Hr.
3	Usable Blasting area	20, M2
4	Power Load	415 V 3 Ph, 10 to30 KVA
5	Evaporator Coil	Bluecold Make. 1 nos
6	Refrigeration Compressor	Bitzer make –1 nos
7	Refrigeration Condenser	Bitzer Make - water cooled Condenser
8	Chamber dimension	3000 mm* 2000 mm *2000 mm,
9	Material	100 mm puff insulation.
10	Density	40 kg/M3
11	Number of Trolleys	1 nos
12	Temperature controller	Sub-Zero
13	Blasting Temperature	-25 to -35 Deg C
14	Expansion valve	Danfoss make - TES 5
15	HPLP protector	Danfoss make
16	Oil separator	Henry

6. Specification of Equipment and Insulation for cold storage

Capacity: Approx 20 Tons

Room Sizes: 29ft x 14 ft 9ft external

Ambient: 42 Deg C

Room Temp: 2 Deg C to 4 Deg C

Commodities to be stored: Dates Cured

Insulation Thickness : Freezer Room
: 120mm Thick PUF Panel for walls
: 120 mm Thick PUF Ceiling Panels
: 120mm PUF Floor Insulation – Civil flooring above in customer scope
: For Ante Room
: 60mm Thick PUF Panel for walls
: 60mm Thick PUF Ceiling Panels
: above in customer scope Density: 40 +/- 2 kg/CuM

Insulation BOQ

One Set: Lot of insulation PUF panel 120/60 mm thick for external walls, partition walls, and ceiling with 0.45mm G.I. colour coated sheet both side for Density – 40 +/- 2 kg /m3

One Set: Lot of 120/60mm thick PUF insulation material for floor with bitumen, tar felt and fittings – Density – 40kg/m3.

One Set: Lot of with Flashing material and fittings for side wall, ceiling and partition wall with corner and fittings

2 Nos: Manual Hinged Doors size 34 inch x 78 Inch – 1No each for Freezer and Ante Room

One: Lot of consumables like Rivet, silicon material and PUF liquid

Refrigeration: As per the technical datasheet part of this offer

Layout Considered

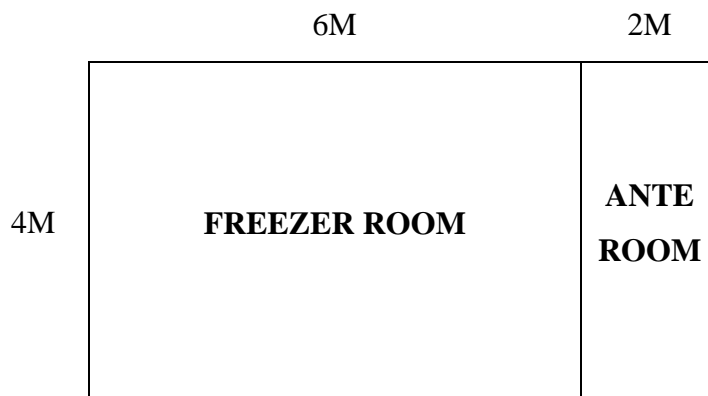
6m x 4m x 3m external freezer room with adjoining ante room of 2m x 4m x 3m extn

Exclusions: Following work shall be excluded from the scope of our Refrigeration and Insulation contract

1. All civil and masonry work required for Cold Room machinery
2. All kind of Fabrication support, Platform, Supports etc
3. All electrical work up to the main panel board power supply

4. Electrical Power to Each Outdoor Unit
5. Outdoor Units to be kept at Second Floor Level to save energy
6. Loading and unloading of equipment and Panels
7. Electrical power supply for erection work
8. Safe custody for workers
9. All Kind of Lighting Work

Layout Considered



S.No	Item Description
1	Supply PUF Panel and Accessories 120mm with all accessories Wall Ceiling Floor for freezer and 60mm for Ante Room
2	Supply of manual Hinged Doors 34 inch x 78 inch - 2 Nos
3	Carrier Make 6 HP LT Freezer (1W+1SB) and 3 HP MT x 1 No for ante Room – Air cooled with Matching Evaporator Refrigeration System
4	Supply Refrigeration accessories Control Panel - Upto 6m piping, Machine Platform and Power to ODU by Customer
5	Labour Charges for PUF Panel
6	Labour Charges for Refrigeration System

7. Pulp Storage Tank

S.No	Particulars
1	<p>Two stage Jack fruits Pulping mill machines. It has adjustable two beater bladders and two pp brush assembly. Pulpers are mounted on square tube frame. Pulper is to separate the seed & skin through waste chute.</p> <p>P.P brush assemblies to break the fibres of pulp into fine pieces. Pulp discharge through discharge chute outlet.</p> <p>Pulping Screen with suitable diameter & length w.r.t. product. Leak proof and Open door at top with hinge fitting. Drive through - V Pulley and V Belt</p> <p>MOC:-SS304 Electrical Power: - 2 HP + 2 HP.</p> <p>MS frame arrangement for person for dropping the fruits to Pulper in-feed MS duly painted</p>
3	<p>Pulp storage tank of capacity 200 ltr, MOC: SS 304/304L, with outlet& inlet SS valves and relief valves will provided all seals are food grade only</p>
4	<p>100ltr Mixing tank with agitator integrated with geared motor of 0.5Hp/0.37kw,3ph, without let valves, electrical control system. Tank is constructed of SS 304 steel and all seals are food grade</p>
5	<p>Steam jacket kettles of 100 lts capacity, MOC SS304, all seals are food grade, stirrer motor of 0.75hp/0.5kw is provided at 60 RPM to stir the solution. Entire kettles are mounted M.S frame support structure. Manual tilting is provided to unload the solutions.</p>
6	<p>Design manufacture & supply of 200 Ltr Skid mounted pasteurizer unit, SS 304 stirrer blades with geared motor of 0.5Hp/0.37kw, 415V, 50Hz, Temperature sensor with PID controller with auto temperature cut off, Outer surface heat insulation cladding wrapped. Supply with inlet out let accessories</p>

8 **Vacuum Drying for Fruit Flakes:**

- **Capacity:** 16 tray loading capacity of 2 -3 kg weight per tray
- **Material of construction:** Chamber construction material AISI SS 304/304L all inside and outside part.
- **Door:** Front door is made up of SS304 with heavy duty hinges with silicon gasket. View port vacuum compatible will provide in the front door.
- **Trays:** Six numbers of perforated trays made up of SS304/316
- **Vacuum pump &Utilities:** Rotary vacuum pump reputed make provided of ultimate vacuum of 1×10^{-1} mbar with isolated manual valve and suitable condenser will be provided.
- **Vacuum gauges:** vacuum dial gauge of range 0-760 mm of Hg, manual venting valve will provide.
- **Heating shelves:** Heating shelves made of SS 304/316 plate and tube type racks for holding the tray with hot water inlet and outlet passes for uniform heating.
- **Condenser:** Suitable condenser will provide to condensate and receiver tank will provide collect made of SS304/316.
- **Vacuum plumbing line:** All Vacuum lines made of SS304/SS316 integrating with O-ring sealed flanges /clamps.
- **Temperature control:** Digital temperature controller is provided to control the temperature.
- **Electrical panel:** All electrical operation control by rotary switch with safety instruments.
- **Drain valve:** Manual valve vacuum compatible will provide for remove the moisture

9. Roaster

S. No	Particulars
1	Roster capacity 50kg/hr, type rotary drum with electrical heating of 2kw,220V, 50hz, Gear motor of 0.75kw/1 Hp, 40 rpm, VFD drive control and manual tilt, MOC: SS304,

10. Pulveriser

S. No	Particulars
1	Pulveriser with rotary air lock of capacity 50 Kgs / Hr, motor capacity 5Hp/3.7kw, 415V, and all wetted parts are SS 304, with dust collecting bag filters will be provided. Auto dust purge and feeding unit

11. Dehydrator

S. No	Particulars
1	Electrical Batch dehydrator 100kg capacity in closed chamber working temp 70-100Deg C, heater power 5 -8 kw, blower motor 1hp/0.75kw,50-60 numbers of try, Try size 450x450mm, MOC: SS304

12. Jack fruit washing system along with conveyer

S. No	Particulars
1	Jack fruit washing along with conveyer automatic control feed with standard accessories, PP Food quality belt modular high temp belt for smooth operation and high reliability suitable for product In Hot Water temp up to 125°C Electrical Power: - 2 HP Water Pump & 0.5 HP for Gear Box. 415volts, 50 Hz. MOC: SS304, Steam supply of 200 -300 Kg/hr at 3-4 bar is in customer scope.

13. Generator

S. No	Particulars
1	150 KW / 200 KVA, SILENT Diesel Generating Set with CPCB II approved acoustic enclosure comprising of: "Cummins" Model QSL9 G15, Radiator Cooled, Diesel engine developing 382 BHP at 1500 RPM, complete with standard accessories. coupled to "Stamford" Alternator rated at 150 KW / 200 KVA at 415 Volts, mounted on Channel Iron Base Frame complete with Fuel Tank of 350 Ltrs capacity with Manual Control Panel and 02 no 12 V Batteries

14. Pouch Packing Machine

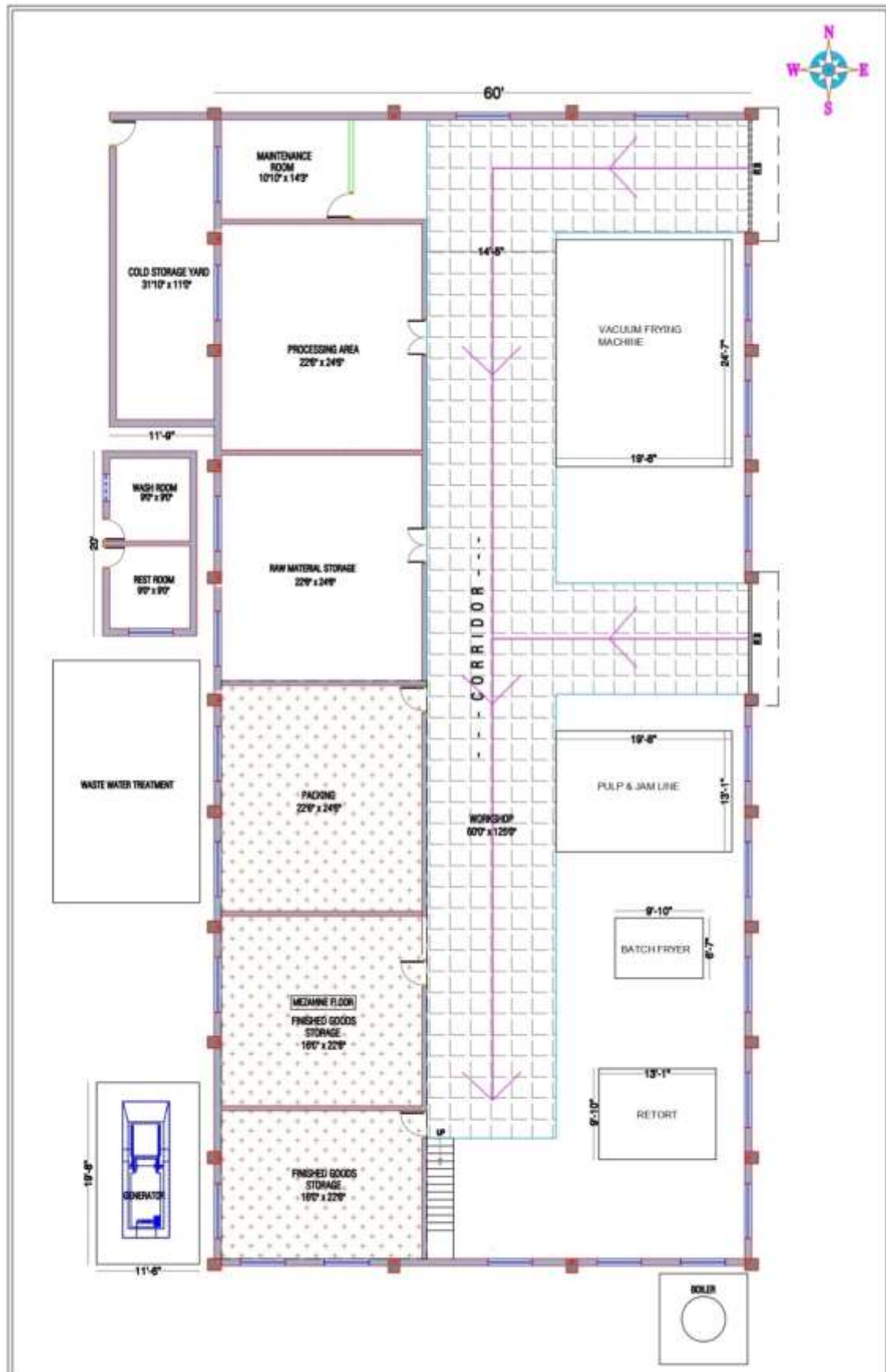
S.No	Description
1	Nitrogen flushing type pouch packing band sealer machine, capacity 20- 30 pouch /min, 230V
2	Thermal ink jet printer with feed conveyor type with 5" touch screen TFC LCD, line spreads 0-60meter/min at high resolution message storage up 300-500 messages and option for external message selection, conveyor printer gear motor power of 0.5hp, 1440 AC, with VFD drive
3	Pneumatic sealing machine for pouch, Sealing length 300mm width 10mm, inbuilt cooling for heating Jaws, power 1600watts, 230V, compressed air 6-8 bar foot pedal operation type.

15. Air Compressor

Air compressor of 200L tank capacity, 10hp, power with FRL unit

16. Industrial R.O Water Of 1000 Liters/Hour And Its Accessories

17. Water Chiller For Vacuum Fryer And Dryer Of 7.5 Tr Flow 150- 200lpm With Ss Inbuilt Tank , To Cool The Water Up To 5-6 Deg



COVERING LETTER

Date:_____

From:

Name:

Address:

Ph:

Fax:

E-mail:

To

The Managing Director,
Sri Dharmasthala Siri Gramodyoga Samsthe,
Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre. D. K. -574240.

Sir,

Sub: Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte JackFruit Processing Cluster - Submission of Part I- Reg

Ref: Your Tender Notice Dt.

With reference to your tender notice, we submit herewith our sealed Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte Jackfruit Processing Cluster, as specified by IA in this tender document.

We enclose the following documents:

- 1) Tender conditions duly signed in each page and enclosed in token of accepting the Tender conditions
- 2) Demand Draft No. _____ for Rs _____ (Rupees _____ only), in favour of Sri Dharmasthala Siri Gramodyoga Samsthe”, Drawn on Bank payable at SBI-Dharmasthala, towards Earnest Money Deposit. Authorization letter from the Company for the person to sign the tender.
- 3) Authorization letter from the Company for the person to sign the tender.
- 4) Details of the Tenderer (as per Annexure-III)
- 5) Average annual turnover statement duly certified by a Chartered Accountant (as per Annexure-IV).

- 6) List of similar orders executed in the last 3 years as per Annexure-V
- 7) Declaration for not having black listed by any other Govt. agencies (as per Annexure-VI).
- 8) Declaration for not having tampered the Tender documents downloaded from the websites www.shridharmasthala.org (Annexure-VII).
- 9) The copy of certificate of incorporation/registration (If applicable)
- 10) Copy of Memorandum and Articles of Association (If applicable)
- 11) Copy of Registered Partnership deed, in case of Partnership Firm (If applicable)
- 12) Copy of Udyog Aadhaar, GST Registration Certificate & PAN Card
- 13) Copy of valid dealership certificate from OEM (In case of dealer)
- 14) Purchase Orders issued by the clients.
- 15) Performance certificate issued by the clients.
- 16) The Annual Report / certified copies of Balance Sheet, Profit & Loss statement along with schedules for the last 3 consecutive financial years 2018-19, 2019-20 and 2020-21
- 17) Latest I.T return.
- 18) Notarized translated English version of the documents in a language other than English, if any

Yours faithfully,

SIGNATURE OF THE TENDERER

Encl: As stated above

ANNEXURE - III**DETAILS OF THE TENDERER**

1. Name of the Tenderer	
2. Registered Office Address	Telephone Number: Fax : Email : Website, if any
3. Contact Person	Name: Designation: Phone: Mobile: Email:
4. Date of Incorporation	
5. Legal Status	Proprietorship/partnership/Pvt. Limited/Public Limited/ others(Pl. mention)
6. Eligible license holder of	
7. Brief profile of the tenderer	
8. Number of staffs on regular payroll	Technical: Administration:
9. Details of Infrastructure available (Attach separate sheet)	
10. PAN Number	
11. GST Registration Number	

SIGNATURE OF THE TENDERER
(With seal and address)

ANNUAL TURN OVER STATEMENT

The Annual turnover of M/s for the past three years are given below and certified that the statement is true and correct.

S.no	Year	Turnover (Rs. in lakh)
1	2018-2019	
2	2019-2020	
3	2020-2021	
	Total	
Average annual turnover		

DATE :

SIGNATURE OF THE TENDERER

SIGNATURE OF CHARTERED ACCOUNTANT

(With seal and Address)

ANNEXURE - V

LIST OF SIMILAR ORDERS EXECUTED IN THE PAST 3 YEARS
(Please provide the details for each project in separate sheet along with Purchase order/completion certificate from client)

S.No	Name & Address of the client	Phone/Mobile Number	Name of the machinery	Quantity Supplied	Year of supply	Purchase Order/Completion Certificate enclosed (Yes/No)

SIGNATURE OF THE TENDERER
(With seal and address)

ANNEXURE - VI

DECLARATION

Date: _____

Certified that M/s...../ the firm /company or its partners / shareholders had not been blacklisted by any Government Agencies.

SIGNATURE OF THE TENDERER

DECLARATION FORM

Date:

- a) I/We-----, do declare that I/We have carefully read all the conditions of tender sent to me/us by the Sri Dharmasthala Siri Gramodyoga Samsthe, for the tenders floated vide tender ref.no. -----or the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster and will complete the contract as per the tender conditions.
- b) I/We have downloaded the tender document from the internet site www.shridharmasthala.org and I/We have not tampered / modified the tender document in any manner. In case, if the same is found to be tampered / modified, I/ We understand that my/our tender will be summarily rejected and full Earnest Money Deposit will be forfeited and I/We am/are liable to be banned from doing business with Sri Dharmasthala Siri Gramodyoga Samsthe or prosecuted.

SIGNATURE OF THE TENDERER

(With seal and address)

PART-II

Date:

From

Name:

Address:

Ph:

E-mail:

To,

The Managing Director,
Sri Dharmasthala Siri Gramodyoga Samsthe
Near T.B. Cross, Vivekananda Nagar, Halepete,
Ujjre. D. K, Karnataka - 574240

Sir,

Sub: Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte Jackfruit Processing Cluster
Submission of Part II - Price Offer-Reg.

Ref:- Our tender (Technical Bid) submitted for the “supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of for Nitte Jackfruit Processing Cluster”

In continuation of our above tender, we submit herewith the price offer for the “Supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster” as specified by IA in this tender document. We agree to abide by the terms and conditions stipulated by the IA and also agree to complete the entire contract, at the rates quoted by us. The rate quoted and approved by the IA in this tender will hold good as per IA tender conditions.

Yours faithfully,

SIGNATURE OF THE TENDERER

PRICE BID

(Amount in Rs.)

S.No	Item Description	Quantity	Unit Rate including Erection & Commissioning charges including transportation, loading, unloading, Electrical Panel Board and wiring etc.,	GST	Total Price	Rupees in words
1.						
2.						
3.						
4.						
5.						
6.						
7.						
8.						
9.						
10.						
11.						
12.						

S.No	Item Description	Quantity	Unit Rate including Erection & Commissioning charges including transportation, loading, unloading, Electrical Panel Board and wiring etc.,	GST	Total Price	Rupees in words
13.						
14.						
15.						
16.						
17.						
18.						
19.						
20.						
21.						
22.						
23.						
24.						
25.						
26.						

S.No	Item Description	Quantity	Unit Rate including Erection & Commissioning charges including transportation, loading, unloading, Electrical Panel Board and wiring etc.,	GST	Total Price	Rupees in words
27.						
28.						

SIGNATURE OF THE TENDERER
(With seal and address)

CHECKLIST OF DOCUMENTS**Documents to be enclosed in Part-I:**

S.No	Checklist	Enclosed (Yes/No)	Reference in the Bid (Page No.)
1.	A covering letter on your letter head addressed to The Managing Director, Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujire. D. K,Karnataka -574240 (as per Annexure-II)		
2.	Tender conditions duly signed in each page and enclosed in token of accepting the Tender conditions		
3.	Demand Draft for Rs._____ in favour of “Sri Dharmasthala Siri Gramodyoga Samsthe”, payable at SBI-Dharmasthala towards Earnest Money Deposit.		
4.	Authorization letter from the Company for the person to sign the tender		
5.	Details of the Tenderer (as per Annexure-III)		
6.	Average annual turnover statement duly certified by a Chartered Accountant (as per Annexure-IV)		
7.	Declaration for not having black listed by any other Govt. agencies (as per Annexure-VI)		
8.	Declaration for not tampering the tender document (as per Annexure-VII)		
9.	The copy of certificate of incorporation / registration.		
10.	Copy of Memorandum and Articles of Association		
11.	Copy of Registered Partnership deed, in case of Partnership Firm		
12.	Copy of Udyog Aadhaar, GST Registration Certificate & PAN Card		
13.	Copy of valid dealership certificate from OEM (In case of dealer)		
14.	List of similar orders executed in the last 3 years as per Annexure-V		
15.	Purchase Orders issued by the clients		
16.	Performance certificate issued by clients		
17.	Latest I.T return		
18.	Notarized translated English version of the documents in a language other than English, if any		

Documents to be enclosed in Part-II

S.No	Check list	Enclosed (Yes/No)
1	A covering letter on your letter head addressed to the Managing Director, Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre. D. K, Karnataka -574240 (as per Annexure-VIII)	
2	Price Bid as per Annexure-IX of the tender document	

Both ‘Part I – Technical bid’ cover and ‘Part II – Price bid’ cover must be placed in a separate sealed cover superscripted as “Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster” and addressed to **“The Managing Director, Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka -574240”**, containing the name and address of the Tenderer.

Note: Tenders submitted in unsealed cover would summarily be rejected.