| TECHNICAL SPECIFICATIONS REQUIRED | | | **TECHNICAL SPECIFICATIONS OFFERED** | |
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| PLEASE FILL OUT **ALL SPACES** BELOW TO SPECIFY THE EQUIPMENT BEING OFFERED FOR **THE OFFER TO BE VALID** | |
| **Item** | | **Description and purpose of the item** | **Make/ brand and model of the item** |  |
| **Double jacketed cooking vat** | | To produce tomato value added products at small scale commercial facilties. |
| **Unit** | | Double jacketed cooking vat for Tomato pulper machine |
| **The total quantity of units required** | | 1 unit | **Name and address of the manufacturer of the item** |  |
| **Country** | | **Project code** |
| FAO PAK | | TCP/PAK/3807/C3 |
| **1.0** | **Technical Specifications: General** | |  | |
| 1.1 | Brand new: double jacketed cooking vat | |  | |
| 1.2 | Commercial production of tomato value –added products | |  | |
| 1.3 | Material: All product contact parts made of stainless steel (IS 304) | |  | |
| **2.0** | **Technical Specifications: Double Jacketed Cooking Vat** | |  | |
| 2.1 | Jacketed cooking vat: minimum 50 Litres capacity | |  | |
| 2.2 | Energy: electric 230V 50 Hz single phase, Pakistan standard. | |  | |
| 2.3 | Operation: semi-automatic, Digital temp. controller, Temp. Range +40 ºC to 190 ºC. Accuracy ± 1 ºC. | |  | |
| 2.4 | Cooking vat made of SS 304 with min 2.5 mm inner and outer jacket SS (304 or higher) made of min 2.5 mm wall thickness. | |  | |
| 2.5 | Jacket pressure rating: steam rating min 50 PSI. | |  | |
| 2.6 | Product recovery/emptying: manual tilt with lock mechanism, cooking vat with rotating facility with handle for emptying, and pour spout. | |  | |
| 2.7 | Electrical circuit breaker:MCB standard. | |  | |
| 2.8 | Pressure safety valve: 50 PSI (Manual and mechanical), emergency switch and temperature safety controller. | |  | |
| 2.9 | Four heavy floor mount legs with the provision to adjust the height minimum 5 cm. | |  | |
| 2.11 | Door/lid: SS 304 single frame with handle. | |  | |
| 2.12 | Corrosive resistant: acid, alkali | |  | |
| 2.13 | Processing method: Batch type (50 litres) | |  | |
| 2.14. | Spare parts : All maintenece tools of the equipment and spare parts including bearing, washers, nuts and bolts, insulators and fuses etc for two years including manual in English. List to be provided in the bid. | |  | |

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| **4.0** | **After-sales service:** |  |
| 4.1 | Remote assistance the supplier can provide remote technical assistance via a qualified and dedicated technician if and when required. The responsible person must be a qualified technician belonging to the manufacturer´s staff.  The supplier will provide this remote assistance free of charge during the warranty period and against separate purchase orderfor spare parts and maintenance services duly quoted on-demand after the warranty´s expiration |  |
| 4.2 | Pre-delivery inspection will be done by an inspection company/FAO PAK. |  |
| **5.0** | Training |  |
| 5.1 | The supplier must undertake training on the operation and maintenance of the item, before handing it over to the end-users. |  |
| 5.2 | Training needs:  - Description: Both theory and practical (hands-on) on how to operate and maintain the machine.  Location : Delivery location, FAO PAK, Quetta, Balûchistân  Participants : 05 participants assigned by FAO PAK  Duration: (1 day) |  |
| **6.0** | **Warranty:** |  |
| 6.1 | A **full and clear manufacturer’s warranty statement transferable with the ownership of the equipment (FAO or end-user) must be submitted** with your bid detailing the terms and conditions that are being offered. |  |
| 6.2 | The minimum requirement is for a twelve 2 years warranty period. |  |
| **7.0** | **Spare Parts:** |  |
| 7.1 | A list of manufacturers’ recommended, fast-moving spare parts should be provided by the supplier for two years operation . **The list must be itemized, costed, and submitted with your bid.** |  |