

Ref No.

Date:

QUOTATION NOTICE

Sealed quotations are invited from the interested vendors/suppliers for purchase of the following **Instruments/items** (List attached) in the **Department of Food Technology**, University of North Bengal.

1. **Hot Air Oven (1 No)**

2. **Digital Weighing Machine (1 No)**

All Quotations are to be submitted accompanying with GST & PAN photocopies, duly stamped and signed along with valid certificates as sole distributor/dealership, if applicable, to **Dr. Gyan Chandra Pariyar**, Assistant Professor, Department of Food Technology, University of North Bengal within **seven (7) days** from the date of advertisement. For further query in this matter, please contact at +91-9851025919.

Terms and Condition:

1. Copy of current year PT challan, Trade License, PAN card, GST registration certificate duly signed & stamped shall be accompanied with the technical bid documents. [Non Statutory Documents]
2. Rate should be inclusive of all taxes and charges. However, rate of GST and amount should be shown separately.
3. Quotation should be valid for at least three month.
4. All the items are to be assured with warranty.
5. Supply shall be done within 15 days after issuing supply order.
6. Item(s) should be delivered in the **Department of Food Technology**, University of North Bengal.
7. All payment will be made as per financial Rules of the University of North Bengal.
8. Selection of the agency will be made on the basis of both technical and financial bids. The technical bid and the financial bid should be sealed by the bidder in separate cover duly superscribed and both the sealed covers are to be put in a bigger cover which should also be sealed and duly superscribed. The technical bids will be opened by the office at the first instance and evaluated. At the second stage, financial bids of only the technically acceptable offers will be opened for furnishing value and ranking before finalization and awarding of the contract. After evaluation the highest rate of discount (H1) financial bid from among the technically qualified bidders will be accepted.
9. The University reserves the right to accept in part or in full or reject any or more quotation(s) without assigning any reason or cancel the tendering process and reject all quotations at any time prior to award of contract, without incurring any liability, whatsoever to the affected bidder or bidder(s).
10. The last date for submission of the tender form is up to 05:30 P.M. of the seventh (7th) day on and from the date of publication of the advertisement and will be opened on after two working days from stipulated time of the acceptance period at the office of the Department of Food Technology, University of North Bengal.
11. For any clarification regarding tender please contact with Dr. Gyan Chandra Pariyar (Email: pariyarg@nbu.ac.in).

Registrar (Offg.)

Advt. No. 92/R-2022

Date: 04.03.2022

UNIVERSITY OF NORTH BENGAL

Accredited by NAAC with Grade A



সমানো মনঃ সমিতিঃ সমানী

P.O. North Bengal University, Raja Rammohunpur, Dt. Darjeeling, West Bengal, India, PIN - 734 013

DEPARTMENT OF FOOD TECHNOLOGY

Ref. No. F.T/720/22-23

Dated. 03/03/2022

Sl. No.	Name of the Instruments /Item	Specification	Preferred Brand	Quantity
1	Hot air oven	<ul style="list-style-type: none">Suitable to work on 220/230V AC supply.Double walled construction with inner chamber is made of 304 qualities Stainless Steel Chamber having 60- 70mm glass wool insulation.Outer body is of mild steel sheet finished with M.S. Body duly powder coated / Stainless steel SS304.Door is fitted with heavy chrome plated hinges & spring & roller type latch catch. Provided with adjustable steel wire mesh tray for better air circulation.TEMPERATURE RANGE: Ambient to 250 °C with an accuracy + 1°C and controlled by a Digital Temperature Controller-cum-Indicator with PT-100 sensor.Temperature controlled by microcontroller based PID controller and timer.HEATING: Heating elements are made from high grade (Kanthal ISI) Resistance wire.Heaters are fitted/wound along all sides & bottom. Complete with 2 pilot lamp cord & plug pin etc and heavy duty air circulating fan for continuous workflow. SIZE: 24" x24" x36" 336 litresControl panel is consisting of main & load ON/OFF switches indicating lamp for the same	Any standard brand	1
2	Digital weighing machine	<p>KEY FEATURES</p> <p>Linearity: 0.4 mg. Verification Scale Intervals: 1 mg. Calibration: Motorized Internal Calibration. Tare Range: Full & Unit: g, mg, ct, oz. Baud Rate Options: 1200, 2400, 4800, 9600.</p> <p>PRODUCT SPECIFICATIONS</p> <ul style="list-style-type: none">Operating Temperature 15-25 deg CPlatform Size 80 mm	Wensar MAB 220T Touch Screen Analytical Balance	1

	<ul style="list-style-type: none"> ▪ Readability 0.0001 g ▪ Dimensions 475x315x485 mm ▪ Weight 10 kg ▪ Standards ISO ▪ Repeatability 0.2 mg ▪ Series MAB ▪ Weighing Capacity 220 g ▪ Display Size 5 inch ▪ Display Type Touch Screen ▪ Voltage 220 V AC 		
	<p>Additional Details</p> <ul style="list-style-type: none"> ▪ Response Time: 4-5 sec ▪ Sensitivity: 2 ppm/deg C ▪ Frequency 50-60 Hz ▪ Class I 		


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