



**BIDHAN CHANDRA KRISHI VISWAVIDYALAYA**  
FACULTY OF AGRICULTURAL ENGINEERING  
*Department of Food Engineering*

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**Er. S. Saha**  
**Associate Professor**

Ref. No: FAE/FE/ 1940


Dated: 22-01-2019

**NOTICE INVITING TENDER**

Head, Department of Food Engineering is inviting the tenders from competent and *bonafide* vendors/ parties/ distributors/ dealers/agents/ manufacturers having registration of GST for supply of following items to Department of Food Engineering, BCKV, Mohanpur campus by 4<sup>th</sup> February 2019 as per specifications appended bellow. Quoted rates of all the equipment and items, including imported ones are must be FOR DESTINATION (up to delivery at the laboratory) and satisfactory installation and demonstration. Vendors are requested to include the cost involved in transportation from airport to laboratory, airport tax, custom duty (if applicable), etc in their quotation. However, University will provide reduced rate GST certificate for availing GST rate @5% to the clearing agent, if required.

Sealed quotations are invited Bid papers must accompany authorization certificate from original manufacturer, trade license. Vendor who will sign the bid on behalf of company or firm must produce registered documents in respect of their competency and specificity on demand. The authority reserves the right to accept or reject any tender without showing reason. An EMD (Earnest Money Deposit) of Rs. 5,000/- (Rupees Five Thousand only) must be submitted in favour of 'Bidhan Chandra KrishiViswavidyalaya' payable at Kolkata. **The tenders in sealed envelope must be reached to Head, Food Engineering, Faculty of Agricultural Engineering, BCKV, Mohanpur by 4<sup>th</sup> February 2019, 4 P.M.**

SL No.	Name of the Item/Equipment	Qty.	Detail Specifications	Total Price(Rs)
1	Hot Air Oven	Two	Size: 18 inch x18 inch x20 inch and electrically operated and thermostatically controlled stainless steel internal chamber and external body made of mild steel sheet (powder coated) with glass wool insulation between the chambers. Temperature thermostatically controlled from ambient to 250 deg C. beaded heating elements are placed in ribs at the bottom and sides. An I shaped thermometer is fitted to the unit for reading the chamber temperature. Air ventilators are also provided on the sides of the unit. Internal chamber is provided with ribs for adjusting the shelves according to the requirement. The ON/OFF rocker switch with indicator and thermostat indicator is fitted on the display. Control system should be digital.	

  
(S. Saha)  
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