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. Magnetic Hot Plate (2 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, +91-7001888825.

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 (7<sup>th</sup>) 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: pariyar@nbu.ac.in).

Registrar (Offg.)

Advt. No. 93 | R-2022 Date: 04. 03. 2022

## UNIVERSITY OF NORTH BENGAL

## Accredited by NAAC with Grade A



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## **DEPARTMENT OF FOOD TECHNOLOGY**

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

Ref. No. F.T / 7/9/22-23

Dated. 03 | 03 | 2022

SI. No.	Name of the Instruments /Item	Specification		Preferred Brand	Quantity
1	Magnetic	Number of stirring positions	1	IKA (Model:	2
	hot plate	0 (   postant ( ( ( ( ( ( ( ( ( ( ( ( (		C-MAG HS	
		Motor rating output [W]		4)	
		Direction of rotation	left		
		<ul> <li>Speed control</li> </ul>	scale 0 – 6		
		Speed range [rpm]	100 – 1500	**	
		Stirring bar length max. [mm]	80		
		Self-heating of the set-up plate by max. stirring			
		(RT:22°C/duration:1h)[+K]	1		
		Heat output [W]	250		
		Temperature display set-value	LED		
		Heating temperature range [°C]	50 - 500		
		<ul> <li>Heat control</li> </ul>	ırning knob		
		Heating rate heating plate [K/min]	2.5		
		Temperature setting resolution of heating plate	Temperature setting resolution of heating plate [K] 5		
		<ul><li>Fixed safety circuit [°C]</li></ul>	550		
		Set-up plate material	ceramic		
	,	Set-up plate dimensions [mm]	100 x 100		
		Dimensions (W x H x D) [mm] 150 x	105 x 260		
		Weight [kg]	3		
		Permissible ambient temperature [°C]	5 – 40		
		Permissible relative humidity [%]	80		
		<ul> <li>Protection class according to DIN EN 60529</li> </ul>	IP 21		
		■ Voltage [V]	~ 230		
		Frequency [Hz]	50/60		
		<ul><li>Power input [W]</li></ul>	270		

Dr. Gyan Chandra Partyar
Assistant Professor
Department of Food Technology
University of North Bengal
Darjeeling - 734013