

**FOR SUPPLY, INSTALLATION, TESTING & COMMISSIONING OF “Kitchen Equipment” at State  
Cancer Institute (SCI), Guwahati, Assam**

**Tender Ref No. ACCF/Kitchen Equipment/2022-23/62 Date 24.02.2023**

**CORRIGENDUM-1**

**Date: -01-03-2023**

**I. Deep Freezer (350L)**

1. Internal minimum capacity about 350 L, double door with adjustable at least 4-5 shelves each with a separate inner door for better sample protection through minimum sample warming.
2. External casing should be MS sheet made, duly powder coated body, non-corrosive, and stainless steel inner chamber.
3. Range of temperature should be up to -20 to -400C (adjustable), temperature deviation of maximum +/- 30C with proper display.
4. Control unit should be Microprocessor controlled.
5. Freezer condition monitor – Alarm indicators, and maintenance indicators to take care of eventualities like power failure, high or low temperature, door open, probe failure etc.
7. No condensation on storing material with automatic electric defrost
8. Temperature date logger, Temp chart recorder.
9. Rechargeable battery backup including charger maintenance free.
10. Dual door system with inner glass door, suitable for ambience with temperatures of 100C to 400C.
11. Voltage 220VAC, 50Hz.
12. Should have all the accessories required for the functioning of the equipment.
13. CE / ISI mark or other equivalent quality certification.
14. Training of laboratory staff for the purchased equipment.
15. There should be a provision for a demonstration before the final approval of equipment.
16. Operational manual should be provided.

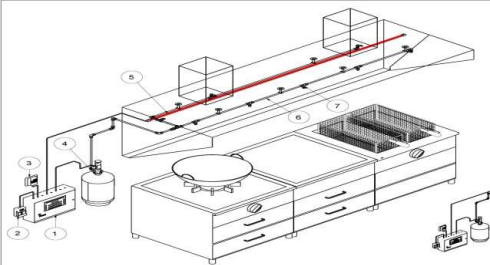
**II. Laminar Air Flow (Vertical) –**

1. Cabinet should have High-Efficiency Particulate Air (HEPA) of 0.3µm with an efficiency of 99.97% removal.
2. Cabinet should have -a pre-filter (10) of dry fibre (washable) with the frame on all sides.
3. Velocity at the output of HEPA is 90 + 20 FPM.
4. The front and side panels should be of 4mm thick and made up of transparent glass (Polycarbonate/tuffen).
5. Instrument should be equipped with Digital Manometer and Gas cock.
6. Lighting in the chamber should include Fluorescent and U. V. Light.
7. Laminar should have a statically balanced motor blower assembly (Heavy Duty).
8. Stainless steel
9. The total cabinet should be mounted on heavy-duty solid adjustable legs (duly epoxy powder coated).
10. Power requirements 230V, 1 Phase, 50 HZ, AC supply.
11. Warranty 03 Years, Should Conform to International Standard ISO.

**III. RACK TYPE DISHWASHING MACHINE:**

Technical Specifications	
Dimensions	<ul style="list-style-type: none"> <li>• <b>W x D x H (MM) - 2150 x 835 x 1900</b></li> <li>• ENTRY HEIGHT: 508 MM</li> <li>• PASSING WIDTH: 510 MM</li> <li>• RACK SIZE: 500 x 500 MM</li> </ul>
Manufacturing Details	<ul style="list-style-type: none"> <li>• DOUBLE-WALLED CONSTRUCTION AND DOOR INSULATION</li> <li>• STAINLESS STEEL MANIFOLD WASH SYSTEMS WITH 18 WASH ARMS AND NON-BLOCKING WASH NOZZLES</li> <li>• STAINLESS STEEL WASH PUMP IMPELLER AND ASCENDING PIPE</li> <li>• CONTROL CABINET IN FRONT OF MACHINE</li> <li>• THERMALLY INSULATED DOOR HANDLES</li> <li>• DEVICE TO PROTECT AGAINST POLLUTION OF POTABLE WATER LINE, WITH PRESSURE PUMP</li> <li>• TANDEM FILTER SYSTEM TO REMOVE FINE FOOD PARTICLE FROM WASH WATER</li> <li>• V-TANK WITH ROUNDED EDGES FOR EASIER CLEANING</li> <li>• ENERGY MANAGEMENT CONCEPT WITH LOW ENERGY MANAGEMENT</li> <li>• ELECTRONIC TOUCH CONTROL SYSTEM WITH TEMPERATURE DISPLAY</li> <li>• VARIABLE ADJUSTABLE CONVEYOR SPEED</li> </ul>
MEP / Engineering Details	<ul style="list-style-type: none"> <li>• VOLTAGE 400V/3PH/50HZ</li> <li>• TOTAL CONNECTED LOAD: 31.4 KW (WITH HEAT RECOVERY)</li> <li>• FINAL RINSE WATER CONSUMPTION: 260 L/H</li> <li>• TANK FILLING – 90 L</li> </ul>
Capacity/Output	<ul style="list-style-type: none"> <li>• CAPACITY (MIN): 95 BASKETS/H,</li> <li>• CAPACITY (MAX): 200 BASKETS/H</li> </ul>
Accessories	<ul style="list-style-type: none"> <li>• EMERGENCY STOP</li> <li>• TABLE END SWITCH</li> <li>• HEAT RECOVERY SYSTEM</li> <li>• AUTOTIMER</li> <li>• SYSTEM TO REDUCE RINSE AID USE</li> <li>• STAINLESS STEEL MANIFOLD WASH SYSTEMS WITH 18 WASH ARMS</li> </ul>
Safety	<ul style="list-style-type: none"> <li>• EMERGENCY OFF SWITCH</li> <li>• HIGH TEMPERATURE LIMITERS</li> <li>• OVER LOAD PROTECTION FOR MOTORS</li> <li>• FUSES IN THE HEATING CIRCUITS</li> <li>• SAFETY SWITCHES FOR DOORS</li> </ul>

#### IV. FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD:

ITEM NO: ITEM NO- LK12				FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD		
QUANTITY: 1						
MAKE: SWASTIK SYNERGY / ANSUL/CEASE FIRE						
MODEL: CONFERNO						
ALTERNATE MAKE: EQUIVALENT						
SIZE: As per BoQ						
Width:		Depth:		Height:		
CAPACITY						
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING:			<ul style="list-style-type: none"><li>- Provide an automatic, Wet Chemical Fire Suppression System with provision of Manual Pull Station to be located in a path of egress at a maximum height of 60 inches above the floor.</li><li>- Unit to be provided with nozzles with metal blow off caps for equipment protection, plenum protection and duct protection.</li><li>- Should provide 100% protection as required by codes, standards, national, state, and local requirements.</li><li>- Provide Heat Sensing Cable running through entire plenum covering duct cut outs.</li><li>- Stainless steel pipe drops to be provided to the discharge nozzles and plenum both. Discharge nozzles should not exceed 650mm from each other.</li><li>- The system, including all of its components, shall be UL Listed - Standard 300</li><li>- Automatic actuation shall be initiated by Heat Sensing Cable.</li><li>- Control Panel shall have provision for indication of any faults in the system &amp; event data logger.</li><li>- Battery backup shall be provided in the Control panel.</li></ul>			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC:						
Power	0.50 k.w.					
Voltage	220v-50c-1p					
EXHAUST						
DETAILS :						
No. of nozzles	12 approx					
Plenum Nozzles	Min 02 no. for 1 hood and calculation to be submitted & approval to be taken from consultant before clearing manufacturing					
Duct cut-out	Min 04 nos for 1 hood and calculations to be submitted & approval to be taken from consultant before clearing manufacturing					
SPECIAL NOTE:			<b>UNIT SHOULD BE INTEGRATED WITH THE FOLLOWING:</b> <ul style="list-style-type: none"><li>- <b>GAS SHUT OFF VALVE</b></li><li>- <b>ELECTRICAL EQUIPMENT UNDER THE HOOD</b></li><li>- <b>HOOD LIGHT (INCASE THE SAME IS IN A NON FIRE RATED ENCLOSURE)</b></li><li>- <b>HVAC SYSTEM &amp; BMS SYSTEM</b></li></ul>			
<ul style="list-style-type: none"><li>- Fire suppression system should be installed by a certified vendor and all testing and commissioning certificated needs to be provided.</li><li>- Minimum of five (05) years maintenance contract should be there between the client and the fire Suppression system vendor for periodic maintenance inclusive cylinder and accessories as per fire norms.</li><li>- Detail provided in this specification in terms of number of Nozzles, ducts cut outs, distance of unit etc. needs to be coordinated and verified by Vendor. Any Deviation from above mention and specification to be brought to the notice else it is expected that the vendor in following complete specification as mentioned above.</li><li>- False ceiling at periphery of hood at 2650 mm from FFL</li></ul>						

Other terms and conditions remain the same.

-Sd-  
Head Procurement