

PART A- SPECIFICATIONS

1. Slicer machine – Tender Ref.No. JU/CET/FT/EQUIP TENDER 1/2014

Specifications: The slicer machine should have the capability to make slices from fruits and vegetable up to the capacity of 40-100kg/hr. Machine should be able to make slice from varieties of fruits and vegetables with different shapes and sizes. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should be able to work in the ambient conditions. Machine should have facility for cutting size adjustment. All contact and cover parts should made of SS. It should be automatic or semiautomatic. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

2. Blancher- Tender Ref.No. JU/CET/FT/EQUIP TENDER 2/2014

Purpose: Blancher is required for steaming vegetables or to boil tomatoes or peaches and remove the skins or kill the unwanted vegetative bacteria. Blanching is useful for further process such as canning, freezing or dehydrating.

Specifications: Instrument should be made up of Stainless steel with insulation and cladding. The instrument should able to handle around 40 Kg of the sample. The unit should have water filling and steam injection arrangement to make hot water in the tough. It must be electrically operated. Machine should have facility for loading and unloading of the sample. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified. The instrument should be stand-alone with all accessories for its regular functioning.

3. Pulper- Tender Ref.No. JU/CET/FT/EQUIP TENDER 3/2014

Purpose: Pulper will be used to make pulp from fruits and vegetable.

Specifications: The pulper should be made up of Stainless steel. The pulper should able to handle around 40-100 Kg of sample. It should be with pulp collection tank made up of SS and with capacity of around 100L. The instrument should be stand-alone with supporting structure, sieve, shaft, scrapping, motor and all accessories for its regular functioning. It should be electrically operated. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

4. Freezer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 4/2014

Purpose: To store and preserve perishable food item or sample for longer time

Specification: The capacity of freezer should be around 250L, having temperature reduction range up to -17°C to -24°C. The instrument should have digital display with high and low temperature alarm, with suitable V- guard stabilizer. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

5. Juicer with filtration- Tender Ref.No. JU/CET/FT/EQUIP TENDER 5/2014

Purpose: To crush and pulp whole fruit into juice and then filter to have clear juice.

Specification: All product contact parts and other parts should be made from SS316. System should be able to handle 40-100 Kg of either soft or hard fruits. It should be helicoidal juice extractor. It has to be spiral screw based design which ensures high yield juice recovery without making it bitter and it should extract continuously. The machine screw pressure should be adjustable depending upon the hardness of the fruit. The instrument should be stand-alone with all accessories for its regular functioning. It should be electrically operated. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified. The machine should be easy to use and clean after use.

6. Kettles- Tender Ref.No. JU/CET/FT/EQUIP TENDER 6/2014

Purpose: Kettle is important device for thermal processing of food material

Specifications: The kettle should be made up of Stainless steel and it should be able to process around 20L/Kg-50L/Kg of sample at a time. Jacket and pan has to be made of 10/10 high tight SWG. It should be equipped with pressure gauge, safety valve, and steam pet cock. The steam trap should be there and it should be equipped with steam generator. The kettles should be 2/3 jacketed for maximum steam utilization and efficiency. Kettle bottom should be with hemispherical design for heat transfer. Kettle should be mounted on the good steel stand. The kettle should have a tilting arrangement through worm gear/pinion which helps to completely empty the contents from it. The temperature should be completely uniform throughout the entire jacketed surface of the kettle to eliminate any hot spots to scorch the pan or product. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

7. Pasteurizer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 7/2014

Purpose: Pasteurizer is required to killing pathogenic harmful bacteria present in the sample.

Specifications: It should be able to handle juices around 20-50L. It should be skid mounted juice sterilization system along with accessories. Different temperature requirements: Raw juice inlet temperature 30 ° C, Pasteurisation Temperature 95 ° C, Pasteurisation Juice Outlet at 70 -90 ° C, Heat Regeneration efficiency 75%,Holding Time for Juice at 80 ° C for 60 Sec. The complete system should include balance tank, juice pump, heat exchanging section with hot water generation system (must have steam generator or electric heating, preferably electric heating), holding tubes, outlet valve, control panel, SS Interconnecting Pipes and Fittings and Platform for mounting all above components

BALANCE TANK - The balance tank offered should be fabricated from 2 mm thk SS-304 sheet or above. The Tank should be cylindrical vertical shape supported on the tubular legs. The tank should be provided with necessary inlet & outlet connections, top cover etc.

JUICE PUMP - The SS juice pump offered should be suitable for the pumping juice to the Pasteurisation Plates. The pump should be complete with electric motor & provided with mechanical shaft seal. All parts should be made with SS.

HEAT EXCHANGING SECTION -This section should consist of double section PHE Plates made from SS 316. The Juice would flow through the plates and gets heated by hot water from the water generation system. This should be suitable for achieving the Heating and Cooling Duty conditions. Heat transfer surfaces should be of SS 316. The temperature program should be as mentioned above and divert cooling should be 95 ° C to 40 ° C by using the cooling water. The hot water generation system (must have steam generator or electric heating, preferably electric heating) should consist of a PHE plate pack with steam inlet system duly controlled by an automatic flow control valve which ensures accurately and controls the temperature of hot water.

HOLDING TUBES - After passing through the pasteurization plates, the heated juice should pass through holding tubes made from SS 304 to hold the hot juice at 95 ° C for 20-60 sec in the pipe.

OUTLET VALVE - The outlet valve should be controlled through a pneumatically activated flow control valve which controls the outlet temperature of the juice. If the juice achieves the set designated temperature, it should open to allow the liquid to the filling section otherwise the juice should flow back to the balance tank for recirculation.

CONTROL PANEL - The complete system should be controlled by an integrated control panel with PID Temperature sensors/controls, on/off buttons/suitable MCC/MCCB, Alarms duly housed in SS body.

SS Interconnecting Pipes and Fittings - One set of prefabricated SS interconnecting pipes should be supplied for interconnecting all above mentioned accessories with the PHE based on the closed coupled layout on the skid.

Platform for mounting all above mentioned equipment - All equipment offered above should be mounted on the MS frame duly clad with SS-304 sheet to form one complete skid.

The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified. The machine should be easy to use and clean after use.

8. Juice Concentrator or Rotary vacuum evaporator- Tender Ref.No. JU/CET/FT/EQUIP TENDER 8/2014

Purpose: To concentrate juice

Specifications: Concentrator or Evaporator should be with Condenser (Vertical) Normal Glass, Drive Unit, Quick-Action Jack, heating bath (25-90°C) with digital display and heater should not be exposed in the bath, display for rotation speed and vapour temperature. The apparatus should be supplied with 2L, 1L and 500 mL evaporating flask and 1 liter receiving flask. The apparatus should be provided with vacuum pump and vacuum controller. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

9. Freeze dryer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 9/2014

Purpose: To freeze dry concentrated juice or fruits or vegetables

Specifications: System should have Upright stainless steel collector coil capable of removing 2

liters of water in 24 hours and holding around 5 liters of ice before defrosting. It should have refrigeration system to cool collector to -50°C . Equipment should have 10-port stainless steel drying chamber with thick and clear acrylic lid & neoprene gasket. Equipment should have LCD screen that displays system operating parameters, set-up parameters and alarm messages. It should display vacuum, temperature, total number of hours of refrigeration system operation, time since the refrigeration system was serviced, the total number of hours of vacuum pump operation and time since the vacuum pump was serviced. It should have alarming facility that indicate the abnormal system event like power failure, improper line voltage supply, collector temperature rise above -40°C , service vacuum pump (after 1000 hours of vacuum use) and moisture in collector. It should have moisture sensor that prevents refrigeration or vacuum start-up when moisture is detected in the collector chamber area. It should have Vacuum control valve that maintains set point vacuum level. It should have Vacuum break valve that bleeds air into the system when power to the freeze dryer or vacuum pump is shut off. It should have automatic start-up switch for collector cool-down and vacuum pull-down with manual override switches. It should have side-mounted, retractable collector drain hose.

Vacuum pump 1, Three tire SS Shelf 1, 300mL and 600mL quick fast freeze flasks 2 each and SS fast freeze straight adapters 6 should be provided. Machine should have facility for freeze drying liquid and solid samples. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

10. Bottle filling machine- Tender Ref.No. JU/CET/FT/EQUIP TENDER 10/2014

Purpose: To fill the bottle with juice

Specifications: All contact parts should be made from 304 type stainless steel materials, supported on mild steel angle structure and covered with stainless steel sheet. The machine should be suitably arranged to upper and lowering of filling head with nozzle so that there is no spillage of Squash or Juice while filling. It should be operated by the motor. Filling Capacity should be 100ml to 500 ml and Filling Speed should be 14/16 Bottles per minute. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

11. Capsule sealer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 11/2014

Purpose: To seal bottles with caps.

Specifications: The instrument should be able to apply caps on the filled bottle. It should be equipped with threading and roller operation for hermetic sealing of the caps. Capacity should be around 6 bottles/min. Machine should be able to seal the bottles of different volume. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

12. Heat sealer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 12/2014

Purpose: To seal pouches

Specifications: It should be Motor operated with 3 step Speed Control. It should have Digital Temperature Meter and 300 Watts Heaters for high Speed Sealing. It should be Portable. Machine should be able to seal pouches of different size. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

13. Plate mill- Tender Ref.No. JU/CET/FT/EQUIP TENDER 13/2014

Purpose: To reduce the size of the grains

Specification: The mill should be able to obtain coarse to fine flours with output around 40-100kg/hr and it should be motor driven. Standard sieve set should be provided. The instrument should be stand-alone with all accessories for its regular functioning. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified.

14. Milk Pasteurizer- Tender Ref.No. JU/CET/FT/EQUIP TENDER 14/2014

Purpose: The aim of milk pasteurization is to destroy the pathogenic vegetative bacteria present in milk sample

Specifications: Pasteurizer should be able to handle the 20-40L of milk. It should have Float balance tank, Feed pump, control valve, heat exchanger, disc filter, holding coil, control panel, Inter connecting SS piping

Float balance tank - This tank will be of around 50 Lt. Cap made from AISI304 with mechanical float to control the feed level of milk in the tank. The tank should have ball feet for floor adjustment with connection for milk inlet, chilled milk inlet and pump inlet

Feed pump - This pump should be used to transfer the milk from balance tank to milk pasteuriser. This pump should be a hygienic version pump with all milk contact parts should be made from SS316 and mechanical seal to avoid the milk coming of rotating part. This pump should have drive motor to run the pump. It should also have SS shroud to protect the motor. This pump should have ball feet for floor adjustment.

Control valve - This should be hand-operated ball valve with Graduation to keep the valve handle at particular position. The valve should have both side SMS union. The valve should be made from SS304

Heat exchanger - The plate heat exchanger with plate corrugation should be sufficient enough to have maximum heat transfer. The unit should have regeneration section-I, II, heating section, cooling section. The plates should be tightened by fixed frame and end frame. Frames should be made of steel clad with SS 304 sheet. Necessary ports for the connections of various media should be provided with pocket for stem thermometer. All the plates should be of SS316. The overall regeneration efficiency should be around 90%. Temperature Program should be 4 – 45 – 65 – 80 – 4. All the Gaskets should be of NBR type. The PHE should be supplied with required pockets for steam thermo meter and stem thermometer should be supplied.

Disc filter - The filter (around 25 mm) body should be made of AISI304 disc type to filter all foreign particles from the milk from it goes for heating section. This should have two half disc closed with clamp. In the center there should be one filter mesh made from SS304

Holding coil - It should be made from 25 mm SS304 Pipe and U bends to sufficient length to hold the milk for 20 secs. The holding coil should be placed on top of PHE.

Control panel - This panel should be made from SS 304 panel type from the bottom. The panel should be pre wired with following instruments such as temperature indicator for hot milk and cold milk. The board should have hooter for alarm in case of set temperature not achieved. The unit should have chilled milk temperature indicator and the temperature recorder. PID temperature indicator cum controller should take care of hot milk temp.

Inter connecting SS piping - It should inter connect various units of this system. Necessary stainless steel piping of AISI304 grade with internal acid pickled and outside polished. The piping should have necessary fittings of SMS standard. The instrument should be stand-alone with all accessories for its regular functioning and heating should be preferably by electric means. The instrument should have power requirement matching Indian standard. All on-site requirements for installation of equipment should be specified. The machine should be easy to use and clean after use.

PART-B

INSTRUCTION TO BIDDERS INCLUDING TERMS & CONDITIONS OF CONTRACT

1. PREPARATION AND SUBMISSION OF BIDS:

Submit separate bid for each equipment. For each equipment, sealed bids in two envelopes are to be submitted as following:

- a) **Technical Bid- Part I:** Technical Bid should contain only technical specification. This envelope should also contain EMD. No commercial information that may have any financial implication will be mentioned there. This cover should be superscribed technical bid for "Supply, Installation & Commissioning of the 'SPECIFIED EQUIPMENT'".
- b) **Commercial Bid- Part II:** Commercial Bid (Price bid) will be verbatim the same as technical Bid, but it also contains the financial terms & Conditions. This cover should be super scribed commercial bid for 'Supply, installation and Commissioning of 'SPECIFIED EQUIPMENT'.

However, both the envelopes (a&b) should be kept in a common envelope and superscribed "Tender for 'Supply, installation and Commissioning of 'SPECIFIED EQUIPMENT'". This cover should be addressed to The Registrar, Jain University, Jain Global Campus, Jakkasandra, Bangalore - Kanakapura Main Road, Ramanagara Dist., Karnataka, India, 562 112, with Attention: Head, Food Technology, CET.

2. The Bids complete in all respects and duly signed and sealed should reach office of Registrar **latest by 4.00 pm on or before November 10, 2014**. This office will not be responsible for any postal / courier delays.
3. Tenders received after due date and time will be rejected summarily.
4. Tender received by Fax/e-mail shall be rejected.
5. Only Technical Bids will be opened on **November 11, 2014 at 10.00 am at Jain Global Campus, Jakkasandra, 562 112**. Commercial Bid (Price bid) will be opened of only those Tenderers whose technical bids are evaluated and found to be responsive. The date and timing of opening of Commercial Bids will be communicated to the successful bidders of their technical quote.
6. In case the date of opening of bid/s is declared holiday for any unforeseen circumstances, then the bid/s will be opened next day at the same place and time.
7. **The offers must contain the following documents and offers should be in Indian rupees only:-**

I. Technical offers should contain:

- Technical literature/ leaflets and complete specifications of quoted model(s).
- Bid Security/EMD
- Details of supplies of similar equipments to other customers

II. Commercial Bid offers should contain the following details:

A. For goods manufactured abroad:

- All the clearances (including customs) till the reach of the equipment to the Jain University, Jain Global Campus, Jakkasandra, Bangalore - Kanakapura Main Road, Ramanagara Dist., Karnataka, India, 562 112 will be undertaken by the supplier and expenses towards those clearances will be borne by the supplier
- All the expenses including FOB/FCA, CIP, packing, forwarding and inland freight charges up to Jain University, Jain Global Campus, Jakkasandra, Bangalore - Kanakapura Main Road, Ramanagara Dist., Karnataka, India, 562 112 will be borne by the supplier
- All foreign bank charges shall be borne by the supplier
- The offer should be valid for 90 days from the last date for receipt of Tender.

B. For Goods Manufactured within India:

- The price of the goods quoted ex works should include all duties & Taxes already paid
- The Percentage of Vat & other Taxes like Service Tax which will be payable on the goods should be indicated clearly
- The cost of inland transport, insurance, and other local services for delivery of the goods to Jain University, Jain Global Campus, Jakkasandra, Bangalore - Kanakapura Main Road, Ramanagara Dist., Karnataka, India, 562 112 will be borne by the supplier
- The offer should be valid for 90 days from the last date for receipt of Tender

8. Earnest Money Deposit:

- a) The Earnest Money Deposit as mentioned below for each equipment should be in the form of Bank guarantee (**As per format enclosed as ANNEXURE- 'B'**), Demand Draft/International Demand Draft as the case may be from a Scheduled or Nationalized Bank drawn in favour of

Jain University payable at Bangalore.

<u>Sl. no.</u>	<u>Tender Ref.No.</u>	<u>Equipment</u>	<u>Quantity</u>	<u>EMD (INR)</u>
1	JU/CET/FT/EQUIP TENDER 1/ 2014	Slicer machine	1	1000.00
2	JU/CET/FT/EQUIP TENDER 2/ 2014	Blancher	1	2000.00
3	JU/CET/FT/EQUIP TENDER 3/ 2014	Pulper	1	2000.00
4	JU/CET/FT/EQUIP TENDER 4/ 2014	Freezer	1	1600.00
5	JU/CET/FT/EQUIP TENDER 5/ 2014	Juicer with filtration	1	6000.00
6	JU/CET/FT/EQUIP TENDER 6/ 2014	Kettles	2	2000.00
7	JU/CET/FT/EQUIP TENDER 7/ 2014	Pasteurizer	1	11,200.00
8	JU/CET/FT/EQUIP TENDER 8/ 2014	Juice Concentrator or Rotary vacuum evaporator	1	12,000.00
9	JU/CET/FT/EQUIP TENDER 9/ 2014	Freeze dryer	1	14,000.00
10	JU/CET/FT/EQUIP TENDER 10/ 2014	Bottle filling machine	1	3600.00
11	JU/CET/FT/EQUIP TENDER 11/ 2014	Capsule sealer	1	550.00
12	JU/CET/FT/EQUIP TENDER 12/ 2014	Heat sealer	1	800.00
13	JU/CET/FT/EQUIP TENDER 13/ 2014	Plate mill	1	10,000.00
14	JU/CET/FT/EQUIP TENDER 14/ 2014	Milk Pasteurizer	1	14,000.00

- b) The Earnest Money of Successful bidder, on whom order is placed, will be returned after the supply, Successful installation, commissioning training and acceptance of the ordered item.
- c) The Earnest Money of Unsuccessful bidder will be returned immediately after placement of order on the successful Bidder.

- d) The Earnest Money of the successful bidder can be forfeited for non-execution of the order within the delivery period or on delay in executing the order or on unsatisfactory supply of the ordered item or providing unsatisfactory services.
- e) Bid received without valid EMD will be rejected.
- f) No interest will be paid on EMD.

9. PAYMENT TERMS:

Payments will be made only in Indian Rupees. 90% payment shall be made against supply. Balance 10% will be released after the completion of installation, commissioning, demonstration, training, satisfactory acceptance and receipt of Bank Guarantee for 10% of the total order value towards performance security to be valid for warranty period plus two months.

- 10. The bidder should not indulge in any corrupt, fraudulent, collusive, coercive practices during the entire process of procurement and execution of contract/order.
- 11. Before the deadline for submission of the bid, Jain University reserves the right to modify the bidding document and to extend or not to extend the date of submission. Such amendment/modification will be notified to bidders receiving the bidding document in writing or by fax/ email and will also be hosted on Jain University website.
- 12. Conditional tenders will be summarily rejected.
- 13. A bidder may withdraw, substitute, or modify its bid after it has been submitted by sending a written notice signed by the authorized signatory before the last date for the submission of the bid. Any re-submission or modification in the bid should be submitted before the last date & time for submission of the bid as originally conveyed in the invitation of bid. First envelope marked "WITHDRAWAL" shall not be opened, but returned to the Bidder subject to submission of valid authorization to request the withdrawal. In case of substituted and modified bid, only the substituted bids and modified bids will be opened subject to production of authorization from the bidders.
- 14. No bid may be withdrawn, substituted or modified in the interval between the deadline for submission of bids and the expiration of the period of bid validity specified by the Bidder or any extension thereof.
- 15. **The Purchaser shall correct arithmetical errors on the following basis:**
 - a. If there is a discrepancy between the unit price and the line item total that is obtained by

multiplying the unit price by the quantity, the unit price shall prevail and the line item total shall be corrected, unless in the opinion of the Purchaser there is an obvious misplacement of the decimal point in the unit price, in which case the line item total as quoted shall govern and the unit price shall be corrected.

- b. If there is an error in a total corresponding to the addition or subtraction of subtotals, the subtotals shall prevail and the total shall be corrected; and
If there is a discrepancy between words & figures, the amount in words shall prevail, unless the amount expressed in words is related to an arithmetic error, in which case the amount in figures shall prevail subject to (i) and (ii) above.

16. The Vague terms like “packing, forwarding, transportation.....etc. extra” without mentioning the specific amount/percentage of these charges may not be accepted. Such offers shall be treated as incomplete and may be rejected.

17. The principal manufacturer only should submit the tender. However, if tenders are submitted by Authorized dealers/distributors, it can be acceptable only in case they attach a latest and valid authorization letter of their principals (as per the manufacturers authorization form enclosed as **Annexure-‘E’**) indicating that they are authorized to quote on behalf of their principals and are fully equipped to render us after sale service during warranty and thereafter.

18. **REASONABILITY OF PRICES :**

The quoting bidder should give a certificate to the effect that the quoted prices are the minimum and they have not quoted the same item on lesser rates than those being offered to Jain University to any other customer nor they will do so till the validity of offer or execution of the purchase order, whichever is later.

19. Indicate the names of the Indian reputed Organizations where you have supplied the similar equipment and attach the satisfactory performance report of the equipment from users.

20. **PERIOD & MODE OF DELIVERY:** The delivery period is the essence of supply; hence it must be indicated specifically in the tender.

21. **PENALTY CLAUSE FOR LATE DELIVERY & LATE INSTALLATION:**

- a. **Subject to operation of Force Majeure, time for delivery and acceptance is the essence of this contract. The supplier shall arrange to ship the ordered materials within the**

delivery period mentioned in the order unless extended with/without penalty.

- b. In case of delay in supply on part of the supplier, a penalty @ 0.5% per week of Order value will be charged for delays in supply and/or Installation; subject to a maximum of 10% of order value.
 - c. If the delay in the shipment of the ordered materials is attributable to the supplier exceeds agreed time period from the date of original agreed upon date of shipment and extended with/without penalty, the Jain University shall have the right to cancel the contract/purchase order and recover the liquidated damages from other dues of the bidder or by legal means.
 - d. **The same rate of penalty shall be applicable for late installation of the equipment/instrument also.**
22. **GUARANTEE/WARRANTY:** The equipment/instrument must be guaranteed/ warranted for a period of **at least two years (24 months)**, from the date of its satisfactory **installation/commissioning** against all manufacturing defects. If the equipment is found defective during this period the whole equipment or part thereof will have to be replaced/repared by the supplier free of cost at the lab or at site of the supplier.
23. **COMMENCEMENT OF WARRANTY PERIOD:** The warranty period shall commence from the date of satisfactory installation/commissioning/demonstration at the site in Jain University. The warranty period shall be extended for the period of delay in satisfactory installation and delay in warranty services.
24. **INSTALLATION:** **The equipment should be installed/commissioned and demonstrated, by the supplier at the lab** within one month from the date of receipt of the item and the same will be put under operation to the satisfaction of our technical expert/faculty who will test the performance of the equipment. **No separate charges for installation, demonstration etc. will be paid to the bidder, beyond the quoted prices.**
25. **TRAINING:** Jain University faculties/Technical persons should be trained by the supplier after installation, free of cost.
26. **SPARE PARTS:** the Bidder shall guarantee the availability of spare parts of the equipment/instrument must be guaranteed for a period of **at least ten years (or rated LIFE OF THE INSTRUMENT AS PER OEM whichever is later)** from the date of supply.

27. **AFTER SALES SERVICES:** It should be clearly mentioned in the tender whether the after sales services during and after the completion of warranty shall be provided directly by the supplier or their authorized agent/representative. Terms of the after sales services, if any, may be mentioned in the offer. However, in both the cases the original supplier shall be responsible for poor performance/services.
28. Part shipment will not be allowed.
29. Kindly indicate the approximate dimensions & weight of the stores/consignment:
- Measurement
 - Tare Weight
 - Net Weight
30. **ACCEPTANCE OR REJECTION OF OFFER:** The Registrar, Jain University reserves the right to reject in part or in full to any or all the tenders without assigning any reason thereof. The successful bidder should submit Order acceptance within 15 days from the date of issue.
31. **INTERIM ENQUIRIES:** No interim inquiries will be attended.
32. **FORCE MAJEURE:** The Supplier shall not be liable for forfeiture of its performance bank guarantee, liquidated damages or termination for default, if and to the extent that, it's delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure. For purposes of this Clause, "Force Majeure" means an event beyond the control of the Supplier and not involving the Supplier's fault or negligence and not foreseeable. Such events may include, but are not limited to, acts of the Purchaser either in its sovereign or contractual capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes.
33. If a Force Majeure situation arises, the Supplier shall promptly notify the Purchaser in writing of such conditions and the cause thereof. Unless otherwise directed by the Purchaser in writing, the Supplier shall continue to perform its obligations under the contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.
34. **DISPUTE SETTLEMENT:** All disputes arising out of this contract shall be referred to the sole arbitration of the Registrar, Jain University, Bangalore, India or his nominee, who is overall controlling authority of this university and his award shall be final and binding on the parties to

the dispute. The venue of arbitration will be Bangalore (INDIA).

Registrar

Jain University

Jain Global Campus, Jakkasandra

Bangalore - Kanakapura Main Road

Ramanagara Dist., Karnataka

India, 562 112

PART-C

Annexure – ‘B’

BID SECURITY FORM

Whereas (Hereinafter called “the tenderer”) has submitted their offer dated for the supply of (Hereinafter called “the tender”) against the purchaser’s tender enquiry No. _____

KNOW ALL MEN by these presents that WE (Name of bank) of (Name of country), having our registered office at (Address of bank) (Hereinafter called the “Bank”), are bound unto (Name of purchaser) (Hereinafter called “the purchaser”) in the sum of for which payment will and truly to be made to the said Purchaser, the Bank binds itself, its successors, and assigns by these presents. Sealed with the Common Seal of the said Bank this day of..... 20.....

THE CONDITIONS OF THESE OBLIGATIONS ARE:

1. If the tenderer withdraws or amends, impairs or derogates from the tender in any respect within the period of validity of this tender.
2. If the tenderer having been notified of the acceptance of his tender by the Purchaser during the period of its validity.
3. If the tenderer fails to furnish the Performance Security for the due Performance of the contract.
4. Fails or refuses to accept/execute the contract.

WE undertake to pay the Purchaser up to the above amount upon receipt of its first written demand, without the Purchaser having to substantiate its demand, provided that in its demand the Purchase will note that the amount claimed by it is due to it, owing to the occurrence of one or both of the two conditions, specifying the occurred condition or conditions.

The guarantee shall remain in force up to and including forty five (45) days after the period of the bid validity, and any demand in respect thereof should reach the Bank not later than the above date.

.....
(Signature of the authorized officer of the Bank)
Name and Designation of the Officer

Seal, Name & Address of the Bank and address of the branch

MANUFACTURERS' AUTHORIZATION FORM

Annexure E

[The Bidder shall require the Manufacturer to fill in this Form in accordance with the instructions indicated. This letter of authorization should be on the letterhead of the Manufacturer and should be signed by a person with the proper authority to sign documents that are binding on the Manufacturer.]

Date: *[insert date (as day, month and year) of Bid Submission]*

Tender No.: *[insert number from Invitation For Bids]*

To: *[insert complete name and address of Purchaser]*

WHEREAS

We *[insert complete name of Manufacturer]*, who are official manufacturers of *[insert type of goods manufactured]*, having factories at *[insert full address of Manufacturer's factories]*, do hereby authorize *[insert complete name of Bidder]* to submit a bid the purpose of which is to provide the following Goods, manufactured by us *[insert name and or brief description of the Goods]*, and to subsequently negotiate and sign the Contract.

We hereby extend our full guarantee and warranty in accordance with Clause 21 of the General Conditions of Contract, with respect to the Goods offered by the above firm.

Signed: *[insert signature(s) of authorized representative(s) of the Manufacturer]*

Name: *[insert complete name(s) of authorized representative(s) of the Manufacturer]*

Title: *[insert title]*

Duly authorized to sign this Authorization on behalf of: *[insert complete name of Bidder]*

Dated on _____ day of _____, _____ *[insert date of signing]*