



GE/291/21-22/QT1

30/01/21-22

## QUOTATION

To,  
SURYAUDAY ORGANIC FARMER PRODUCER CO. LTD  
AT/P- Avandhi, Tq- Jath, Dist.- Sangali  
Mobile- 7798938109,8806008571  
Email- [sambhajirkodag@gmail.com](mailto:sambhajirkodag@gmail.com)

### Subject - OFFER FOR VEGETABLE AND IQF PROCESSING PLANT

Dear Sir,

As Per Your Requirement, we are submitting herewith our lowest & competitive Techno-commercial offer for the supply of following Machineries / Equipment's.

CAPACITY -  
PROCESSING LINE -1000KGPER HRS  
IQF -1000 KG/ HRS

Sr. No	Description	Capacity	Qty	Rate	Amount
1	Z -TYPE BELT ELEVATOR	1000 kg/ Hrs.	01	375000	375000
2	FLOAT TYPE WASHER WITH TWO STAGE	1000 kg/ Hrs.	01	1045000	1045000
3	SHAKER CUM GRADER	1000 kg/ Hrs.	01	395000	395000
4	Z -TYPE BELT ELEVATOR	1000 kg/ Hrs.	01	375000	375000
5	BELT TYPE BLANCHER	1000 kg/ Hrs.	01	1275000	1275000
6	BELT TYPE COOLER	1000 kg/ Hrs.	01	845000	845000
7	VIBRATOR CUM GRADER	1000 kg/ Hrs.	01	395000	395000
8	INSPECTION BELT CONVEYOR	1000 kg/ Hrs.	01	195000	195000
9	Z -TYPE BELT ELEVATOR	1000 kg/ Hrs.	01	375000	375000
10	FEEDING VIBRATOR AND SPREADER	1000 kg/ Hrs.	01	675000	675000
11	ELECTRICAL CONTROL PANEL for all machine	01	01	375000	375000
12	IQF FREEZER UNITS	1000 kg/ Hrs.	01	9500000	9500000
				SUBTOTAL	15825000
				GST-18% extra	2848500
				TOTAL	18673500

## TECHNICAL SPECIFICATIONS: -

### SWEET CORN PROCESSING LINE -

#### 1. Z TYPE BELT ELEVATOR -

- Belt in poly propylene modular belt
- Height of elevator is suitable to next machine
- Completely made in SS 304.
- Side frame made out of SS 304 sheet.
- Collection tray 1.2 mm thick.
- Conveyor belt 600 mm width, pp makes.
- Extraction belt in plastic modular with zero perforations.
- Feed hopper & discharge chute.
- Installed power 1.0 HP.

#### 2. FLOAT TYPE SWEET CORN WASHER- 2STAGE

- MOC -SS 304
- Size -1250mm x 4500mm x1500mm ht
- SS 304 conical tanks are provided -1 stages
- One conical tank, water spray nozzles are provided at three positions
- And nozzle with header for push the material
- Second nozzle with header for washing of product
- Third nozzle with header for push the product to next conical tank
- One over flow connection is provided for removing of foreign material
- One drain connection is provided
- At final stage one de watering vibrator is provided
- One overflow water collection tank is provided
- System is mounted on frame
- One 05 HP pump is provided for re circulation of water-Kirloskar make

#### 3. SHAKER CUM GRADER -

- Supply & manufacturing of vibrator
- MOC - SS 304
- Size -600mm x 1800mm x 1000mm Ht
- Vibratory feeders consist of an open or closed frame tray mounted on a vibratory drive and a material hopper that sits above the tray. The drive vibrates the tray to cause the movement of material into the process. Vibratory feeders provide accurate and reliable feeding of vegetables to the next equipment
- Capsule type mesh is provided on top
- Rosta make oscillating springs are provided - 4nos
- Vibrating motor - italvibrus / oli make in Italy  
Vibrating motor -0.5HP - 02 no's

#### 4. Z TYPE BELT ELEVATOR –

- Belt in poly propylene modular belt
- Height of elevator is suitable to next machine
- Completely made in SS 304.
- Side frame made out of SS 304 sheet.
- Collection tray 1.2 mm thick.
- Conveyor belt 600 mm width, pp makes.
- Extraction belt in plastic modular with zero perforations.
- Feed hopper & discharge chute.
- Installed power 1.0 HP.

#### 5. BELT BLANCHER –

- MOC-SS 304
- Size – 750mm x 3500mm x1250mm for discharge height of cooler
- A rectangular section tank of size: widths 900 mm X 2700 mm,
- The drive for the conveyor is through speed geared motor. The speed of the conveyor belt is maintained by VFD
- Belt speed is control by VFD from 500mm to 2000mtrs per minute
- One water inlet connection, one overflow connection and drain connection is provided
- Hot water spray nozzles are provided on top of the belt
- Steam is directly purged in the tank
- Two hot water circulating pump is provided
- Two filters are provided
- One steam inlet connection with header is provided and temperature is maintained by solenoid valve is around 90 to 95 deg
- One temperature gauge is provided
- Two filtration closed tank is provided and top removable type cover is provided for easy
- Installation power: 07HP.
- Circulating pump-5hp - 1no's and 2 HP for conveyor
- Digital temperature controller system
- Steam header with nozzles are provided on top and below of the belt

#### 6. . BELT TYPE COOLER –

- Two rectangular section tanks are provided, one for normal water recirculation and second for chilled water circulation
- Size -750mm x3000mm L and 1200mm H
- PP modular belt is provided with 10 sprockets
- 27% opening belt is provided
- The drive for the conveyor is through speed geared motor. The speed of the conveyor belt is maintained by VFD
- Belt speed is control by VFD from 500mm to 2000mtrs per minute

- One water inlet connection, one overflow connection and drain connection is provided for fresh water circulation and
- Normal and chilled water spray nozzles are provided on top of the belt
- water circulating pump is provided
- Installation power: 04 HP.

#### 7. DEWATERING VIBRATOR –

- Supply & manufacturing of vibrator
- MOC – SS 304
- Size -600mm x 1800mm x 1000mm Ht
- Vibratory feeders consist of an open or closed frame tray mounted on a vibratory drive and a material hopper that sits above the tray. The drive vibrates the tray to cause the movement of material into the process. Vibratory feeders provide accurate and reliable feeding of vegetables to the next equipment
- Capsule type mesh is provided on top
- Rosta make oscillating springs are provided – 4nos
- Vibrating motor – italvibrus / oli make in Italy
- Vibrating motor -0.5HP – 02 no's

#### 8. INSPECTION BELT CONVEYOR –

- Supply & manufacturing of pvc type belt.
- SS 304 frame and mounting belt arrangement
- Width of the belts is 750 mm.
- Overall width is 800mm
- Feeding height is around 750mm from ground.
- One feeding hopper and discharge hopper
- Both side platforms made out of SS 304 Square pipes
- Drive and non-drive roller are rubber lined
- Overall length of conveyor 10 ft
- Suitable geared motor – 01 HP

#### 9. Z-TYPE BELT ELEVATOR –

- Belt in poly propylene modular belt
- Height of elevator is suitable to next machine
- Completely made in SS 304.
- Side frame made out of SS 304 sheet.
- Collection tray 1.2 mm thick.
- Conveyor belt 600 mm width, pp makes.
- Extraction belt in plastic modular with zero perforations.
- Feed hopper & discharge chute.
- Installed power 1.0 HP.

## 10. FEEDING VIBRATOR AND SPREADER –

- Supply & manufacturing of vibrator
- MOC – SS 304
- Size –600mm x 1800mm x 1000mm Ht
- Vibratory feeders consist of an open or closed frame tray mounted on a vibratory drive and a material hopper that sits above the tray. The drive vibrates the tray to cause the movement of material into the process. Vibratory feeders provide accurate and reliable feeding of vegetables to the next equipment
- Capsule type mesh is provided on top
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## 11. CONTROL PANEL

Suitable for above motors

The panel consists of:

- Contactors, relay, push buttons, starter, etc.
- MS powder coated panel
- Electrical panel for all above machine

## 12. IQF FREEZER UNITS –

The FLOW Pak IQF is ideally suited for individually frozen/chilled products ranging from peas or shrimps to larger, heavier items such as cob corn. Each freezer is engineered to ensure that your product is handled in the appropriate manner - maximizing yield while minimizing plant floor space.

Every FLOW Pak IQF has two (2) independently driven, stainless steel mesh product conveyors through which a controlled stream of high-velocity, refrigerated air is directed upward as a separating particulate products and efficiently removing heat.

The FLOW Pak IQF is designed to optimise

- \* *Handling of the food product*
- \* *Product yield*
- \* *Hygiene*
- \* *Flexibility*
- \* *Reliability of operation*
- \* *Simplicity of maintenance*
- \* *Energy efficiency*

The FLOW Pak IQF provides the lowest overall freezing cost and highest product quality.

## Conveying System:

The conveyor system consists of two (2) independently driven belts. Belt speed and thus product dwell time is fully adjustable, on the stainless steel control panel.

The first belt can be designed as a refrigerated precool or as a low temperature crust freezing zone. Optional product pulsators, together with standard cascades, can be provided to ensure rapid, effective and efficient heat transfer.

The conveyor frames and the conveyor support structure is separate freestanding unit with bolted construction. Access areas around the belt, for inspection and maintenance, are not cluttered with evaporator coils, motors and fan wheels.

## Evaporators and Fans:

Centrifugal fans and the exclusive Varifin stainless steel evaporators supply the cooling/freezing effect. The evaporators are generously sized to ensure maximise run time and minimise downtime due to defrost.

Centrifugal fans efficiently, quietly and consistently pump air through the product zone and evaporator coils. Structural and Product Zone:

To achieve the highest hygiene standard, the product zone, all steel structural components are hot-dipped galvanized after fabrication. Optional all stainless steel construction is available on every SUPER FLOW IQF.

## Insulated Enclosure and Floor:

The insulated panels are supplied with a core of sturdy, 120mm PUF (35 Kg/m<sup>3</sup>). Surface treatments, both internal and external are engineered for the application to suit USDA, EEC, all-weather and aesthetic requirements. The enclosure is complete with door heating and weather proof lighting.

Standard delivery includes aluminium floor.

## Electrical Equipment:

Electrical equipment consists of a splash-proof, stainless steel control panel, meeting all international standards. The control panel uses reliable and user-friendly electronics

## PRODUCT

Product Description	: Vegetables and fruits as stated under capacity
Product Size	: As stated under capacity
In feed Temperature	: Max. +15°C
Out feed Temperature	: (-) 18 °C equilibrated
Loading of Product to Freezer	: Evenly loaded

## EQUIPMENT:

Capacity (kilograms per hour) : Up to 1000 kg/hr of sweet corn kernels

Dimensions:

Over-all; LxWxH (mm) : 3350mm x 3500mm x 3850mm  
Enclosure Material : Both Side SS 304  
Type of Insulation : PUF 120 mm  
No. of Doors incl. Heating System : 2  
Interior lighting : Total 6  
Total length incl in feed section : 4,200 mm  
Belt Width (mm) : 1220mm (Net Belt Width: 1156mm)  
Belt Specification : B84-24-16 Mesh  
In feed Height (mm) : 2600mm  
Outfeed Height (mm) : 1650mm

Consumption Data:

Refrigeration Data for Evaporator

Refrigerant : R717  
Refrigerant System : Pump Operation  
Circulation Degree : 4-6 times Qh  
Evaporation Temp at Compressor : (-) 38 °C  
Defrost System : Water  
Base Refrigeration Load : 26,309 Kcal/Hr (30.59 kW)  
Product refrigeration Load : 84,760 Kcal/Hr (98.58 kW)  
Total Refrigeration Load : 1,11,069Kcal/Hr(130.0 kW)  
No. of Evaporators : 1 (Varifin Type)

Installed effect

Power Supply : 415V/3Ph/50Hz

Control Voltage : 220V/1Ph/50Hz

Power Consumption at Operation : 15.7 kW

Motors: Fans (kW) : 2 x 7.50 kW  
Belt Drive (kW) : 2 x 0.35 kW

Defrost Water: LPM (Liters Per Minute) : 276 LPM  
Pressure (Bar) : 2 bar Temperature (°C) : +15 °C to + 30 °C

Freezer Controls : SS Control Panel with variable speed drive Safety Device : E Stop/Main in Freezer

## Exclusion –

1. CIVIL, LAND AND INFRASTRUCTURE
2. TRANSPORT
3. ELECTRICAL MAIN PANEL, CABLE, CABLE TRAY TO OUR MOTOR THROUGH OUR CONTROL PANEL
4. WATER PIPELINE AND FITTINGS
5. UNLOADING OF EQUIPMENTS ONSITE
6. DG SET

## COMMERCIAL TERMS & CONDITION:

1	Price Basic	Ex-Works Pune
2	P & F	Extra @ 3%
3	GST	Extra 18%
4	Freight	Extra to be borne by Purchaser
5	Transit & Insurance	to be arranged by Purchaser
6	Payment Terms	60 % advance along with Purchase Order. 40 % balance along with taxes & duties against Performa invoice before dispatch of equipment.
7	Delivery Period	Within -12 weeks from the date of receipt of your techno-commercially clear purchase order / Drawing approval whichever is later.
8	Validity	120 days from the date of this offer.
9	Inspection and Design	We will carry out inspection as per standard Procedure. In case you desire to inspect, one Week notice will be given for final inspection At our works/our subcontractor's works. In inspection is not arranged within the period, it will be treated as waiver and equipment will be dispatched with our internal inspection Report. In case of 3rd party inspection, the charges If required any design changes in above mentioned equipment's and layout drawing, we can right to change.
10	Supervision During Erection & Commissioning	1. Our charges for supervision of Erection and Commissioning will be Rs. /- per man day. To and fro Air/Rail fare shall be borne by you. You shall provide free lodging and boarding and local charges 2. and same for our executive 3.Tools and tackles, labor for erection and commissioning of all equipment – on client scope
11	Specifications	Specifications, dimensions, design, description, shades of paint etc are not binding on supplier in minute details and are subject to reasonable alteration / change without notice.

12	Cancellation	Order received and acknowledged by supplier shall not be subject to cancellation, either wholly or partly for any reason whatsoever without supplier's written consent
13	Jurisdiction	All contracts between purchaser and supplier are deemed to have entered into at Pune and are therefore subject to the Jurisdiction of Courts at Pune
14	Warranty	We will warrantee the equipment for a period of 12months from the date of commissioning or 18 months from the date dispatch whichever is earlier The warrantee hold good for defective material and or faulty workmanship only and does not apply to normal wear and tear during operation as also to damage due to faulty handling/ operation of equipment. This warrantee is subject to the equipment being erected / commissioned under our supervision
15	Force Majeure	Acts of God, Natural Phenomenon including but not limited to flood, earthquake, typhoon and epidemic Acts of Government, Domestic or Foreign, including but not limited to declared or undeclared war, priorities, embargoes, quarantines , power cuts, strikes, lockouts, sabotages and acts of workmen including those of our subcontractor's workmen If the work gets delayed due to force majeure conditions, suitable extension of time shall be granted to enable us to complete the work

We hope you will find our offer in line with your requirement. In case you require any additional information, please feel free to contact us.

Thanking you and assuring you of our best attention and services at all times, we remain.

Yours faithfully

For GURU ENGINEERS,  
PUNE