



सीएसआईआर-केंद्रीय खाद्य प्रौद्योगिक अनुसंधान संस्थान
CSIR- CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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(Constituent Laboratory of CSIR, New Delhi (Ministry of Science & Technology)
An ISO 9001:2008, ISO 14001:2004 & ISO 17025:2005, NABL Accredited Laboratory

Corrigendum: Tender for Baking Line

Corrigendum Title: Revised Technical Specification based on PBC

Tender Ref: A3/74189/19 Date: 29-05- 2020

Tender ID: 2020_CSIR_49289_1

The revised final specification based on the discussion in Pre Bid Conference held on 10-06-2020 @ 10.30A.M. at Purchase Committee Room, CSIR-CFTRI Mysuru through Video Conference enabling equal opportunity to all OEMs has been incorporated and given below as revised specification to the original tender specification. All bidders are requested to take cognizance of the revised specification and submit their bids accordingly on or before 02.00 p.m. on 01/July/2020.

The Firms who has already submitted their offer may resubmit their offer as per our revised final technical specification.

All other tender terms and conditions remain unaltered except delivery schedule date i.e. 10-12 weeks from the date of issue of P.O (instead of 6-8 weeks as mentioned in our initial tender terms & conditions).

Final revised specifications for the baking line based on PBC

Sl.No	Equipment	Specification
1	SPIRAL MIXER	Capacity: 25 kg flour/50kg Dough Power (kW):2-5 Spiral Speed (rpm): Two speeds (100-140, 200-280) Bowl Speed (rpm):Two speed (10-15, 20-30)
2	DOUGH MOULDER	Capacity: 1500-1800 Pcs/h, Dough Wt. Range: 70 to 1000 g, Roller gap adjustment: 1-20 mm, Power (kW): 0.3-0.8
3	RACK OVEN	Standard No. of trays: 10/15 (460 x760 mm) No. of Racks: 1 Energy: Electric – heater load of 15-20kW Motor Power (kW):1-2 Baking Temperature: 30 - 300°C
4	BREAD SLICER	Motor Power (kW): 0.1-0.5 Thickness of Slicer: 12 mm Max Dimension of Bread (mm): 320-360mm L x 130-140mm H

5	DECK OVEN ELECTRIC	<p>No. of Decks: 3 (1-stone deck the bottom most, 2-normal deck)</p> <p>No. of trays (per deck): 5 (400 x 600 mm) / 3 (460x760mm)</p> <p>Electric Power per deck (kw):10-15</p> <p>Chamber Panel: Aluminium coated steel,</p> <p>Door-open Method: Downward and outward,</p> <p>Outside Panels : Front side Stainless steel/Other sides Mild steel with powder coated</p> <p>Option : Built-in Steam Device for all the three decks</p>
6	PLANETARY MIXER INVERTOR TYPE	<p>Capacity (L): 60</p> <p>Mixer should be suitable for 30L bowl capacity</p> <p>Speed (rpm) – 3 speeds (min – 60rpm, max- 300 rpm)</p> <p>Motor Power (kw):2-5</p> <p>Standard Attachment: 60L bowl, 60L agitator set (beater, hook, whipping ball) and safety grids with limit switch and 60L bowl trolley</p> <p>30 L Bowl, 30L agitator set (beater, hook and whipping ball)</p>
7	PLANETARY MIXER	<p>Capacity (L): 20</p> <p>Agitator Speed (rpm): - 3 speeds (min – 60rpm, max- 300 rpm)</p> <p>Power (kw): 0.2- 0.5</p> <p>Standard Attachment: bowl, beater, hook and whipping ball with safety grids with limit switch</p>

8	PROOFER – Roll in	<p>Capacity: 2 racks</p> <p>Total Power (hp): 2-5</p> <p>Door: Single door</p> <p>Control Panel: Digital Control, Display of temperature and humidity</p> <p>Outside Panel: Stainless steel with PU insulation 50 mm thicknesses</p> <p>The rack size should match the trolley and the rack oven</p>
9	Spares: Tray Trolleys	For rotary rack oven and for proofer - 10 level suitable for bread – 3 No's
10	Spares: Tray Trolleys	For rotary rack oven and for proofer - 15B/15 level– suitable for other bakery products- 10 No's