

Ramakrishna Mission Ashrama
Divyayan Krishi Vigyan Kendra
Morabadi, Ranchi – 834008

Ref: KVK/211/ 638 /2024

February 20, 2024

**Invitation of Quotation with financial and technical specification for installation, delivery,
commissioning of Honey processing Unit**

Quotations are invited from reputed firms/company/dealer for installation, delivery, commissioning of Honey processing Unit at our KVK, Ranchi campus. The technical specification of the unit are as given below:

Capacity :200kg/8hrs.

Sl. No.	Description of Component	Capacity/Qty	Material
1	Pre filter tank	230 Kg	Food grade Stainless Steel
2	Gear Pump	0.5 HP motor with out put capacity (2000- 2500) Lts/hr	Pipes should be of Food grade Stainless Steel
3	Pre Heating Tank	cut off limit- 48°C and 42°C to restart heating	Food grade Stainless Steel
4	Micro Fine filters	Full stainless-steel self-locking high pressure filter having poly propylene filters	made of 40-micron size.
5	Processing Tank	To achieve temperature of 60°C with temperature gauge. Proper valves shall be provided for easy control of flow rate.	SS 304 food grade Stainless Steel
6	Moisture reduction Unit	temperature of vacuum evaporation shall be 62°C±2°C subjected to pressure (700 to 710)mm	
7	Cooling Tank	Through water circulation with temperature gauge	
8	Moisture Condensation Unit	Volume approx. 30% of the rated capacity of the plant	
9	Condensate trap	2 condensate tanks of 20 ltr capacity of appropriate thickness to	

		withstand (700 to 710)mm HG vacuum)	
10	Vacuum Pump	3.0 HP, water ring vacuum Pump or diaphragm pump with similar output. Required Vacuum 700 to 710 MM Hg	
11	Settling Tanks	3 tanks each of volumetric capacity of 150 lts volumetric minimum so as corresponding to 230 kgs of honey	
12	Control Panel	It should be Metal clad and all function and security buttons should be neatly placed in user friendly manner	

Terms and conditions:

1. All the components where honey comes in contact shall be of stainless steel food grade.
2. The piping shall be of 1" dimension, made of SS 304.
3. All the Component of Machine Pipes and Joints are made of SS 304 Food Garde Material and need a Certificate for same.
4. This plant shall give 4 % moisture reduction at or less than 65°C.
5. This Plant will have total input time of 8 hour per shift of 200 kg of raw honey including the time of water heating in Pre heating tank. Processed tank and Moisture Reduction Tank.
6. HMF shall NOT increase more than 10 PPM in the process.
7. The Vacuum Pressure shall be at 710 mm Of Hg or Above During the Entire Process.
8. Total 2 Test Trail Runs Taken After Installation and Lab test Conducted to check the Parameter whether Correct or not. Only after that final Payment will be Made.

Quotations should reach us before 23 February 2024 failing which the quotation will not accepted.

Date : 20-02-2023

Swami Bhaveshananda
Swami Bhaveshananda

Secretary