

THE INDCOSERVE

35, Church Road, COONOOR 643 101 – The Nilgiris – Tamilnadu

TENDER TERMS AND CONDITIONS FOR MECHANICAL BLENDING AND SEMI-AUTOMATIC PACKETING OF TEAS IN VARIOUS SIZES OF POLYESTER POLY POUCHES / CARTON BOXES ON "BOO" (BUILD-OWN -OPERATE)

Cost of the Tender document : Rs.1,000/- (Rupees One thousand only)

Tenderers who downloaded documents from the internet should submit a Demand Draft in favour of "INDCOSERVE", payable at "Coonoor" Branch for Rs.1,000/- while submitting tender towards the cost of tender document. Tender documents received without a Demand Draft of Rs.1,000/- will be summarily rejected

1. Preamble

Sealed tenders are invited from eligible firms for undertaking '**Blending and Packeting of Teas in various sizes of Polyester Poly Pouches, Carton boxes and Bulk packaging** in the following method for the period of three years from 2020.

"Mechanical Blending and Semi-Automatic Packeting" on "BOO (Build – Own – Operate)" basis.

2. Project details and duration:

The project comprises of creating the requisite infrastructure for mechanical blending and packeting of teas within the premises of INDCOSERVE at Coonoor and operating and maintaining the said activities within the specified time (15 days from the date of award of Contract) on BOO basis for a period of 3 (three) years by collecting the service charges at the rates quoted by the tenderer and approved by INDCOSERVE on monthly basis.

3. Eligibility:

Only those firms that have an annual turnover of not less than Rs.50.00 Lakhs during the past three financial years (i.e. 2016-17, 2017-18, 2018-19) should only apply. The proof of turnover in the form of Labour Contract Bills, Agreement between the Company and Contractor and the latest Income Tax Clearance Certificate with copy of PAN card or the Annual GST Returns for the period from April 2018 to March 2019 duly attested by a Notary Public or a certificate from a Registered Chartered Accountant or a certificate issued from the Sales Tax Authorities should be enclosed along with the tender in schedule-II (Price Bid). Mere eligibility alone does not guarantee awarding of the tender in their favour. Tenders received from a firm not qualified under clause 4(a) & (d) shall not be considered and shall be summarily rejected.

4. Earnest Money Deposit:

a) **A sum of Rs.2,00,000/-(Rupees Two Lakhs only)** should be remitted as Earnest Money Deposit along with the tender by means of "Account Payee" Demand draft drawn in favour of INDCOSERVE, payable at Coonoor from any nationalized bank in India. Remittance of Earnest Money Deposit by cash/cheque will not be permitted.

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- b) In the case of successful tenderers the Earnest Money Deposit will be retained as interest free Security Deposit and will be refunded along with the Performance Security of Rs.2,00,000/- after the satisfactory completion of the entire contract period.
- c) The Earnest Money Deposit will be refunded to the unsuccessful tenderers after the acceptance of the successful tenderer at the expenses of the tenderers within a reasonable time, consistent with the rules and regulations in this regard.
- d) Exemption from remittance of Earnest Money Deposit for the units holding UAM issued by the District Industries Centres in Tamilnadu or from National Small Industries Certificate Limited will be considered if the copy of the said certificate is enclosed along with the duly filled in tender form.
- e) The selected/successful tenderer shall be asked to remit an interest free Performance Security of Rs.2,00,000/- (Rupees two lakhs only) which shall be in addition to the E.M.D. of Rs.2,00,000/-(Rupees Two Lakhs only) within 7 days from the date of receipt of confirmation from INDCOSERVE, failing which their approval shall stand automatically cancelled.
- f) Tenders received without EMD amount as stated in clause 4(a) above or the certificate claiming exemption from payment of EMD as stated in clause 4(d) will not be considered and shall be summarily rejected.
- 5. a.** Tenders should be duly signed by the authorised signatory of the tenderer with the official seal of the company in all pages of the tender form as token of acceptance of this tender terms and conditions, and corrections, if any, should be attested by the tenderer with office seal. Even if one page is not signed by the tenderer it will be liable for rejection.
- b.** Tenders should be submitted only in the tender **schedule-I, II & III** supplied by INDCOSERVE, with its office seal and the Technical Bid consisting of tender documents along with Schedule-I (required particulars should be given by the tenderer with their office seal duly signed in it) should be submitted in a separate cover superscribed as "TECHNICAL BID" cover and the Price Bid (Schedule II and III) for "Blending and Packeting of "Ooty Tea" and for Blending and Packing of "Branded Teas" respectively should be put into a separate cover superscribed as "FINANCIAL BID" cover in two separate covers. Both the Technical Bid cover and Price Bid cover should be sealed and put into a Master Cover (Big Envelope) and the same should reach this office of the INDCOSERVE, No.35, Church Road, Coonoor Post, The Nilgiris, in time. The Master Cover should be superscribed as "BID SUBMITTED FOR BLENDING AND PACKETING". Tenders received in any other form including Xerox copy of the tender schedule will not be accepted and summarily rejected.
- c. Submission and opening of Tender:**
The tender forms can be obtained upto 11:00 A.M. on 20.03.2020 and the filled-in tender forms shall be received upto 01:30 P.M. on 20.03.2020 and the tenders will be opened by the Chief Executive officer, INDCOSERVE, Coonoor, or any other Officer, authorized by the Chief Executive officer on his behalf on the same day (i.e. 20.03.2020) at 03.00 P.M. at INDCOSERVE, Coonoor in the presence of such of those tenderers or their representatives present at the time of opening. The representatives of the Tendering firms who are attending the opening of the tenders should bring a letter of authorization from the tendering firms, which they represent to identify their bonafide. The cover superscribed as "Technical Bid" will be opened first. The "Price Bid" cover will be

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opened only if the documents required in the "Technical Bid" cover are found in order as per tender conditions. If "Technical Bid" is not submitted with the required particulars then the "Price Bid" will not be opened and the tender will be rejected and returned to the bidder as "Un-opened".

- d. The Successful tenderer should execute an agreement for the fulfillment of the contract in the non-judicial stamp paper to the value of not less than Rs.50/-, in consonance with the tender terms and conditions within 15 days from the date of acceptance of the tender.
- e. The expenses incidental to the execution of agreement shall be borne by the successful tenderer.
- f. The conditions stipulated in the agreement should be strictly adhered to and violation of any of the conditions will entail termination of the contract without prejudice to the rights of INDCOSERVE to recover any consequential loss along with liquidated damages from the successful tenderer.
- g. Any clarification required in the tender schedule may be sent in writing to the tender inviting authority, so as to enable them to send their reply in writing to the tenderer 48 hours prior to the opening of the tender.
- h. The tenderer should quote the rate/kg for mechanical blending and packeting irrespective of packet sizes in schedule II enclosed with the tender. Different rate for different packet sizes will not be accepted and tender giving different rates for different packet sizes will be summarily rejected.

6. Scope of the work:

- a. The selected/successful tenderer shall create the requisite infrastructure necessary for mechanical blending and packeting of teas within the space allotted by INDCOSERVE at Coonoor at his cost and also maintain and operate the day to day automatic blending and packeting of teas for INDCOSERVE at Coonoor at his cost for a period of 3 years from the date of successful commissioning of the project on turnkey basis through "BOO" model by collecting monthly user charges.

b. (i) Creation of infrastructure:

The following infrastructure should be created within the premises of INDCOSERVE at Coonoor at the cost of the selected/successful tenderer. INDCOSERVE shall not incur any expenditure of any nature whatsoever in this regard.

- **Erection, installation and commissioning of mechanical blender machine with its accessories and conveyors as detailed in clause 9 of this tender document.**
- **Installation of packeting machineries 8 Nos for 100 gms,12 gms,25 gms, 250 grams, 500gms and 1000 grams Polyester Poly Pouch and Carton boxes in all variants.**
- **All requisite civil and electrical works related to (a) and (b) above. Electrical work includes provision of electrical points, cables, Distribution Board, etc as may be required. Civil works include all work, materials related to civil work.**

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- **Provision of trolleys for moving teas from stores to the mechanical blender machine**
- **Moisture tester, Electronic weighing scales with a capacity of 10 Kgs for each packeting machine, one Electronic scale for weighing master carton.**
- **Any other machine(s) which may be required in connection with, related to and/ or incidental to this activity from time to time.**

(ii) Blending Activity:

Movement of tea bags required for blending of teas from the stores to the mechanical blender machine using trolley or by any other means or method at the instructions of INDCOSERVE. Only those tea bags which are asked to be moved for blending by INDCOSERVE should be transported to the mechanical blender using their own trolleys.

- a. **Weighing and recording of all of the tea bags before feeding into the mechanical blender machine and the register used for recording the weight should be produced to the officers of INDCOSERVE designated for this purpose for his acknowledgement.**
- b. **Feeding of teas into feeder attached to the mechanical blender machine for blending of teas.**
- c. **Checking the moisture level of blended teas after blending before discharging the blended teas to the sifter for further processing.**
- d. **The moisture % should be recorded and shown to the Staff of INDCOSERVE and only after getting instructions from them further processing should be done.**
- e. **Arranging of used jute bags/liners should be collected in lots of 25 Nos and should be tied properly and accordingly to the size of the bags and handed over to the stores.**
- f. **Sweepings and pluff should be collected and put into a gunny bag with poly liner and handed over to the stores.**
- g. **Any other work related to, or connected with and or incidental to the above activities.**
- h. **It should be a fully mechanized activity and therefore labour should be used only for activities specified (a), (b), (c), (e) & (g) above.**

(iii) Packeting activity:

- a. **Packeting activity is linked with blending activity and this should also be fully automatic upto the point of recovering tea packets in various packet sizes.**
- b. **Collection of pluff from the drier and the sweepings if any during this process.**

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- c. All the tea packets should be weighed for ascertaining the weight of the packets and only those packets whose weight confirms to the weight shown on the packet should be sent for packing in master cartons.
- d. Adequate mechanic should be provided for each machine to see the performance of the machineries.
- e. The packet teas should be further put into a master carton of 5 Kgs each and the Master carton with packet teas also should be weighed.
- f. Only the master cartons with the appropriate weight should be moved by the selected/successful tenderer to the storeroom earmarked for storing packet teas using their own staff.
- g. Any other work related to, or in connection with or incidental to the above activity as the contractor may be asked to do in this regard.
- h. The following Manpower shall be arranged by the successful Tenderer for Blending and Packeting activities per day.

Sl. No.	Particulars	No.of person required
1	Machine operator for each machine	10 Nos.
2	Blending activity (i.e. Lay-down of Tea Bags and Tea feeding to hopper)	5 Nos.
3	Drier Operator	1 No.
4	Tea packing and pouch weighment for 8 machine(each machine 2 Labour)	15 Nos.
5	Movement of Carton Box from Packing machine to Weighment point and send storing point	5 Nos.
6	Packed carton weighment and pasting work	2 Nos.
6	Empty carton Box weighment and Pasting work	2 Nos.
7	Sweeper for Godown cleaning	1 No.
8	Electrician	1 No.

- i. Working hours from 09:00 A.M. to 05:30 P.M.

(iv) Maintenance activity:

The selected tenderer shall be solemnly responsible for maintaining the infrastructure provided by them and also for the related infrastructure provided by INDCOSERVE as specified in clause 17 of this tender schedule. The entire cost of such maintenance (i.e. Repair work, Spares etc.,) shall be borne by the selected/successful tenderer. The Selected/successful tenderer shall inter-alia.

- a. Undertake periodical preventive maintenance of all the machineries used for blending and packeting activities including the machines and the conveyor system provided by INDCOSERVE as specified in clause 17 of this tender schedule.

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- b. Purchase and use of consumables like oil, grease, cleaning cloth and or use of spares and components as may be required for the above machineries noticed in 6(b) (iv) (a) above at the cost of the selected/successful tenderer.
- c. Maintain the registers and records prescribed for this purpose by INDCOSERVE and due acknowledgement should be obtained from the officer designated for this purpose every day/week depending on the maintenance schedule by using the staff of the selected/successful tenderer.
- d. Maintain all electrical works related to this activity and use of the spares and consumables required for this purpose as and when required at the cost of the selected/successful tenderer.
- e. Calibrate all the measuring instruments such as moisture meter, Electronic weighing scales, Temperature controller, other weighing scales and fire extinguishers, etc., at their own cost from a reputed institution specified by INDCOSERVE and copies of the certificates should be handed over to INDCOSERVE. The calibration schedule should be strictly followed by the selected/successful tenderer. The instruments which are not calibrated shall not be used at any cost.
- f. Maintain all the machines and the building attached to these machines in such a manner not to cause any damage to the property of INDCOSERVE.
- g. Carefully monitor the electrical items attached to these activities and avoid any short circuit or any other damage caused to the property of INDCOSERVE due to failure of maintenance of electrical items.
- h. Maintain any other repair work which is related to, in connection with and incidental to the successful working of the scope of the works detailed in clause 6 of this tender document.

The entire cost of maintenance as detailed above including cost of spares, consumable, labour charges shall be borne by the Selected/Successful tenderer during the entire project period.

(v) Related activities:

- a. Maintenance and production of records/registers as may be specified by INDCOSERVE in this regard shall be done by the selected/successful contractor using their own staff at their cost.
- b. Taking adequate insurance for the machineries erected by the tenderers shall be responsibility of the tenderers.
- c. Weighment of corrugated boxes and recording the tare weight of corrugated boxes in the empty corrugated box shall be responsibility of the tenderers.
- d. Overall cleaning and upkeep of the premises and machines in a hygienic and dust free manner using their own staff at their cost.
- e. Arranging and destroying the poly pouch waste in the presence of the designated officer of INDCOSERVE on daily/weekly basis.

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7. Cost of providing infrastructure and the receiving cost of blending and packeting activity.

The tenderer shall incur all the costs associate with related to, in connection with and incidental to the purchase, impartation, testing, transportation, installation and commissioning of all the machineries specified in clause 9 of this tender document.

8. Service Charges / Definition of Rate:

- a. It shall be quoted at the rate per Kg of teas blended and packeted excluding (wastages, sweepings)
- b. It shall be quoted in Indian currency only.
- c. It shall be quoted both in words and figures. In case of discrepancy the lower of the two alone shall be considered.
- d. Rates quoted shall be all inclusive of gas required for drier, monthly electricity charges payable as per separate meter attached to the packeting division, wages and benefits and other statutory payments like EPF, Workmen Compensation etc. payable to the workers employed by the tenderer, cost of masking tapes, cost of repairs and maintenance, including cost of consumables, spares, civil works, GST etc, cost of insurance of the machineries erected by the tenderer, except Service Tax if any, which shall be paid by INDCOSERVE at the rates prevailing during the Project Contract period as defined in clause 2 of this Tender document.
- e. Rates quoted should be kept firm for 3 months from the date of opening of the tenders for acceptance.
- f. Tenders received with conditional quotes shall be summarily rejected.
- g. The rate should be quoted only in the Financial Bid form given in Schedule II & III of the tender document. No other format or form should be used for offering their quote. Quotations received in any form other than Schedule II & III of this tender document shall be summarily rejected.
- h. The tenderers should quote the year-wise rate for the above said activities for all the three years, in Schedule II and III enclosed with this tender document, as the contract may be awarded for three years on "BOO" basis, with the increase of rate in percentage for the second and third year, without fail. The tenders received with the single rate for all the three years will be summarily rejected and any further representations cannot be entertained.

9. Technical Specification:

General:

The blending line should comprise of a collection of equipment items integrated together mechanically and electrically to form a balanced system comprising a batch make up section, tipping station, inspection belt, sieve screen, batching hopper and blender machine

The blender machine should be of a drum type, and should have an operational batch volume of 2.6 Cu.M and the system should be designed in such a way that a batch can be prepared for blending within the normal cycle time of the blender machine.

Discharge from the blender machine should be from both ends of the drum simultaneously.

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The system should be equipped with a dust extraction system that will minimize escape of tea dust into the surrounding area.

Belt Conveyor:

This conveyor is to receive an even layer of tea across its width from the preceding tipping station.

It should have an inclination such that tea does not fall back down the conveyor, and is of open construction so tea may be inspected while being conveyed.

It should have a tipping Hopper fixed at its base with an adjustable valve where the tea chest falls. An array of grid magnets is on top of it, which are easily removable for cleaning.

Operating Method:

Tea is poured in Belt Conveyor through TIPPING, HOPPER and lifted by a inclined, canvas endless belt to VIBRATORY SHIFTER. The belt should be not covered for visual inspection of tea to facilitate detection of damaged tea poured and retrieved if necessary.

It should be provided with very strong permanent magnet nearest to tea carpet on the belt to remove any ferrous material from tea. Motor with reduction gearbox placed on floor drives the belt on push up direction. All ball bearings should be of sealed type for protection from tea dust. Hand woven endless canvas belt should be of food grade.

<u>CAPACITY</u>	Bulk Density	= 2.5 gm per cc
	Weight of cubic meter of tea	= 400 Kg
	Capacity per minute	= 150 Kg
	Capacity per blend cycle	= 3 Tonnes
	Capacity per hour	= 9 Tonnes

<u>THROUGHPUT</u>	Weight of tea lifted in 11 Minutes	=1000 Kgs.
	Weight of tea lifted in 1 Minute	= 90.9 Kgs.
	Capacity per minute	= 150 Kgs.
	Throughput %	= 60%

<u>DRIVE</u>	Motor	= 1 HP 1440 RPM
	Gear Box	=Type-A-237, Ratio- 10:1

Sifter Vibrator:

Tea free falls from belt conveyor into a vibratory flat bed screen of mesh size that will remove trash from the tea.

The screen should be removable for cleaning or exchange for an alternative size.

The screen should be mounted on fiber leaf springs and induced to vibrate by an adjustable eccentric rotating weight.

The whole system should be contained in a mild steel enclosure, pointed on its outside only.

There should be an aperture in one end to allow trash to fall away from the top of the screen. The base should be designed to discharge the cleaned tea into Bucket Elevator.

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Operating Method:

Tea lifted by Belt Conveyor drops in a chute over inclined vibratory shifter. The shifter should be made of 2 mm thick MS Sheet. The box should completely sealed to stop any tea dust leakage. Two Nos mesh of different size should be fitted inside the box on which the tea pours and drops on Bucket Elevator. The vibratory box should be mounted on fiber leaf springs and vibrates reciprocally by eccentric drive shaft. Mesh can be interchanged and fitted by maintenance mechanic within 1/2 Hour. The mesh should remove all extraneous non-magnetic material like wood chips papers rags etc. from tea and thus makes tea free of contamination.

<u>CAPACITY</u>	Screen size	= 2.54 M x 0.740 M
	Mesh Size	= 6 mm Dia 16 mm Dia
	Capacity per minute	=150 Kgs
	Capacity per blend cycle	= 3 Tonnes
	Capacity per hour	= 9 Tonnes
<u>THROUGHPUT</u>	Weight of tea lifted in 11 minutes	= 1000 Kgs
	Weight of tea lifted in 1 minute	= 90.9 Kgs
	Capacity per minute	= 150 Kgs
<u>DRIVE</u>	Motor	= 3 HP 960 RPM
	Movement	=Reciprocal with eccentric shaft assembly

Bucket Elevator:

This elevator is to receive product from the gravity discharge of belt conveyor and lift it to the storage hopper.

The bucket elevator should run on two guide chains over pairs of sprockets. These guide chains are joined at spacing with a bucket strip, which supports a bucket for carrying tea. The bucket and the bucket strips should have a length of canvas cloth running between it throughout the length of conveyor. The purpose is that the tea falls on the canvas cloth which in-turn offloads into the buckets as it moves.

Operating Method:

Tea discharged by Vibratory Shifter drops on Bucket Elevator placed under shifter directly. It should be fabricated out of angles, channels, sheets, etc. in part for easy transportation. A pair of chain aligned perfectly runs on guide, carries buckets to lift tea to Hopper on the top of blending drum. Vibratory shifter discharge is completely sealed to make it dust free. Sintered bushes are provided on idlers and the Drive and Drive Sprockets at both ends should be on shaft assembly with sealed bearings.

<u>CAPACITY</u>	Number of Buckets per Minutes	= 120
	Weight of tea carried per bucket	= 0.8 Kg
	Capacity per minute	=96.0 Kg
	Capacity per blend cycle	= 1.90 Tonnes
	Capacity per hour	= 5.76 Tonnes
<u>THROUGHPUT</u>	Weight of tea lifted in 11 Minutes	= 1000.0 Kgs
	Weight of tea lifted in 1 Minute	= 90.9 Kgs
	Capacity per minute	= 96.0 Kgs
	Throughput%	= 94.6%
<u>DRIVE</u>	Motor	= 2 HP – 1440 RPM
	Type	=Type A-287 Ratio – 25:1

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Blending Drum and Associated Storage Hopper.

The BUCKET ELEVATOR should drop tea into the storage hopper, which accepts a full batch of tea.

The hopper top should be enclosed with REMOVABLE COVER for access for inspection or cleaning, and the entire hopper is fabricated from mild steel pointed on its external surfaces only.

The blending drum should be positioned directly under the storage hopper and driven by a fixed speed electric motor and gear box onto an internal spur gear to give a drum rotational speed of 4 r.p.m.

The blend drum should have internal baffles arranged so that discharge can take place from both ends of the drum simultaneously.

Discharge should be via a chute designed for filling of tea chests or sacks placed under its mouth.

The drum, and its associated internal baffles, should be fabricated from mild steel, and pointed on its outside surfaces only. It has 2 Nos of cast iron tyres, one each and around its circumference, which support the drum on 4 Nos. of free wheels.

Operating Method:

Shell type drum should be made of rolled MS sheet and bolted one on the top of the other. Two high graded CI Tyres fixed by tie bars rest on 4 Nos of free wheels provided with pair of heavy-duty ball bearings on each wheel. Drive should be given by the motor through a heavy duty reduction gear box to an internal spur gear nearly same dia as drum fixed on one end of the drum. Six number of wide spiral chutes are fitted inside the drum on both ends and these should be extended beyond center of the drum. These properly blend the tea and deliver the tea on mouth of discharge. In case of one end delivery even the last grain of tea comes out from one end as spiral chutes from other end bring the tea to opposite mouth. Loading of blend drum should be only 32.8% for better blending of tea.

CAPACITY

Hopper Volume	=	6.5 Cubic Meter
Tea Volume	=	2.5 Cubic Meter
Loading	=	38%
Blend Drum Volume	=	7.62 Cubic Meter
Volume of MT Tea of bulk density 2.5cc/gm	=	2.5 Cub Meter
Loading	=	32.8%
RPM of Drum	=	4

DRIVE

Motor	=	5 HP - 1440 RPM
Gear Box	=	Type U-500 / Ratio 40:1

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Dust Extraction System:

Dust is to be extracted at generation points to maintain a dust free atmosphere along the line, by means of a suitably designed ductwork system and filter unit. Dust collection is via number of manually cleaned filter bags all mounted on a common manifold.

Operating Method:

Fluff or finer particles of tea dust gets air borne at the time of tea drop which floats on air and settles on machine surface causing maintenance and air pollution problem. We have to provide dust extraction on all points of dust generation and collect dust particles on porous bags fitted on a box. Weekly cleaning of bags by vacuum cleaner should be done. Two sets of bags should be supplied with the machine. Minimum horse power required is 10. Ducting layout has to be designed as per the requirement at different locations.

CAPACITY

Air Quantity	= 4500 M3/HR
Fan total pressure at 20 degree Celsius: 330 mm WG	
Fan speed (approx)	= 2700 RPM
Power consumption at fan shaft at 20 degree Celsius: 7.7 HP	
Recommended Motor	= 10 HP/2 Pole
Number of Bags	=20
Bag size	= 130 mm dia/2000 mm long
Total filtering area	= 64 Sq.mt.

Electrical Control Panel:

Is of the Desk top type, containing all the lines electrical controls and necessary interlocking to ensure correct operating sequences are maintained.

Operating Method:

The entire blending system operation should be controlled from one control panel provided by the INDCOSERVE. Interlocking system should be provided so that the sequence of operation is maintained and no mistake can take place. Electrical accessories should be of reputed make. One operator controls entire system except pneumatic tipper, which is operated by foot valve.

MAKE

Ampere Meters & Volt Meters	= American Electric Co
Switches & Push Buttons	= Siemens
Contactors & Timers	= Siemens
Limit switches	= Bhartia Cutler Hammer
Fan total pressure at 20 degree Celsius: 330 mm WG	
Fan speed (approx)	= 2700 RPM
Power consumption at fan shaft at 20 degree Celsius: 7.7 HP	
Recommended Motor	= 10 HP/2 Pole
Number of Bags	=20
Bag size	= 130 mm dia/2000 mm long
Total filtering area	= 64 Sq.mt.

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Bucket Elevator

This elevator is to receive product from the gravity discharge of SIFTER VIBRATOR and lift it to the BELT CONVEYOR-3

The bucket elevator runs on two guide chains over pair's sprockets. These guide chains are joined at spacing with a bucket strip, which supports a bucket for carrying tea. The bucket and the bucket strips have a length of canvas cloth running between it throughout the length of conveyor. The purpose is that the tea falls on the canvas cloth which inturn off loads into the buckets and the bucket offloads into the Storage Hopper as it moves.

Blending Drum and Associated Storage Hopper should be designed as detailed below:

The belt conveyor drops tea into the storage hopper, which accepts a full batch of tea.

The hopper top is enclosed with hinged flaps for access for inspection or cleaning, and the entire hopper is fabricated from mild steel, pointed on its external surfaces only.

A platform with appropriate safety rail and vertical access ladder is provided along one side of the hopper for easy accessing the conveyor drive and the inside of the hopper.

The blending drum is positioned directly under the storage hopper and driven by a fixed speed electric motor and gearbox onto an internal spur gear to give a drum rotational speed of 4 r.p.m. Sufficient controls are to be incorporated into the drum drive to:

- a. Ensure a consistent stop position to ensure alignment of the transfer doors from storage hopper into the blend drum.**
- b. Enable the number of revolutions in the blend cycle to be adjusted (maximum required is 24 revolutions).**

The blend drum has internal baffles arranged so that discharge can take place from both ends of the drum simultaneously.

Discharge is via a chute designed to deposit the blend into an inclined belt conveyor of similar construction to Belt Conveyor-3.

The transfer is covered in such a way that no dust is released into the atmosphere.

Operation of discharge and transfer doors is totally electro mechanical and each operation is interlocked to other line functions as required for safe operation.

The drum, and its associated internal baffles, are fabricated from mild steel, and pointed on its outside surfaces only. It has 2 Nos. of cast iron tyres, one each end, around its circumference which support the drum on 4 Nos. of free wheels.

The drum is of the standard size and capable of mixing 2.6 cubic metre batches of teas.

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10. Confidentiality:

The selected/successful tenderer shall maintain confidentiality of the records maintained by them as may be required under this terms and conditions.

11. Liability:

INDCOSERVE shall not have any liability whatsoever with regard to the consequential damages, losses and to the costs incurred, if any, for the usage or non-usage of the machineries supplied by the tenderer.

12. Alteration, Modification, Amendments:

Both the parties mutually agree that this agreement may be altered, modified, or amended only by a written agreement signed by both the parties.

13. Conditions precedent:

It shall be a condition precedent to the agreement that within 3 months or such later date INDCOSERVE, may agree

- i. Indcoserve shall bear the cost towards the rent, rates and taxes for the building.**
- ii. Indcoserve shall pay water tax, insurance charges for the building and the machineries supplied by INDCOSERVE.**
- iii. shall provide round the clock security for the building and the machineries at its cost, while the tenderer shall take necessary preventive measures like insurance policies for all the machineries supplied by the tenderer.**

14. Location of the Machineries:

Machines shall be located only in the space earmarked for them by INDCOSERVE, at Coonoor. INDCOSERVE shall provide approximately 2000 Sq.Ft. for the purpose of running and maintaining the blending and packeting of teas for INDCOSERVE at Coonoor. A copy of the sketch is enclosed with this tender form.

INDCOSERVE, shall ensure that all necessary access to and from the site is made available to the tenderer, its authorised employees upon proper identification certificate with necessary utilities like water, toilet facilities as may be required from time to time.

INDCOSERVE shall provide adequate lighting initially and the tenderer shall incur costs towards the subsequent costs of bulbs, tub lights, chokes, starter, etc.

The Selected/Successful tenderer shall not do any blending and or packeting activity for any other firm or person at any cost whatsoever.

15. Prudent usage of the materials supplied by INDCOSERVE.

The Selected/successful tenderers shall be responsible for the prudent usage of the materials supplied by INDCOSERVE as indicated below.

- i. Tea : Nil Wastage**
- ii. Polyester Poly Pouch : Not more than 2%**
- iii. Master cartons : Nil Wastage.**

**Signature of the tenderer
with office seal**

16. Payment terms:

- a. Payment to the Selected/Successful tenderer will be made once in a month within 5 days from the date of receipt of bill only after getting the previous month's Employees Provident Fund remittance Chellan.
- b. All payments to the Selected/Successful tenderer shall be made after due deductions for
 - i. **Shortage of teas noticed**
 - ii. **Shortage of pouches, master cartons, etc.**
 - iii. **Amount for TDS as per Income Tax Act and Rules in force**
 - iv. **Shortage of used jute bags / liners.**
 - v. **Electricity etc.,**
- c. All payments shall be made by means of Account Payee cheque drawn in favour of the Contractor.

17. Indcoserve shall provide

- i. **Feeding conveyor with one 1 HP Motor and Gear Box**
- ii. **Sifter with one 1.5 HP Motor**
- iii. **Conveyor Belt from Sifter to Drier with one 1 HP Motor and Gear Box**
- iv. **2 HP Motor for Hot Air Blower**
- v. **2 HP DC Motor for Drier With 2 Nos of Gear Boxes**
- vi. **1 HP Motor for Cold Air Blower**
- vii. **Dust Collector Motor 1 HP**
- viii. **Bucket Elevator with 1 HP Motor**
- ix. **Conveyor Belt from top of the Bucket Elevator to the Hopper of packeting machine – 1 HP Motor**
- x. **Mini Drier of 1.00 M.Tonnes output/Hour**
- xi. **Gas connection – But the cost of gas required for the usage of the drier shall be borne by the tenderer.**
- xii. **Vibratory Fluid Bed Dryer with Electrical Heater Heating Load 21 KW (Standard model complete with motors and fans, Control Panel for above, complete with main switch, starters, contractors, On/Off push buttons, indicating lamps, ammeter and MCB.) Total connected power: 29.5 Hp/22 KW and Heater Power: 21KW.**
- xiii. **3 Phase Power Connection – Cost of monthly power charges shall be paid by the tenderer as per the separate meter attached to the building of packeting division.**

**Signature of the tenderer
with office seal**

- xiv. **Space of 2000 Sq.Ft. for the erection of machineries and required moving space.**
- xv. **Utilities like drinking water, water for cleaning, toilet for workers of the tenderer, etc.**

18. Handing over of the building and machines of INDCOSERVE on "as is where is condition" after the contract is over.

The tenderer should ensure that the machines and the building used for the purpose of blending and packeting are handover to INDCOSERVE, without any material alteration to the Buildings and the machines, that too in usable condition. The tender shall at his cost repair the buildings if it is required, due to dismantling of the machines erected by them or due to any other reasons.

19. Settlement of Disputes:

In case of any dispute, the same shall be settled as per the provisions contained in Tamilnadu Cooperative Societies Act 1983 and Rules 1988, thereof. Further the jurisdiction of the court shall be in Coonoor.

20. Decision of INDCOSERVE:

The INDCOSEVE shall have the right to accept or reject any or all tenders and postpone the tender without assigning any reasons thereof or award the contract to one or more contractors and that the decision of the INDCOSERVE shall be the final and binding on the Tenderers.

21. Period of Contract:

The rate quoted shall be valid for a period of three years on "BOO" Basis from the date of acceptance of the offer and not from the date of opening of the tender or for such as extended time as may be decided by the INDCOSERVE and any request for revision of rates will not be entertained under any circumstances whatsoever.

22. Exit of tender.

If the Tender Inviting Authority (Indcoserve) finds that the successful tenderer has violated any of the Act or Rules in force in India, the tender shall be cancelled by giving 15 days notice and the decision of the Tender Inviting Authority(Indcoserve) shall be final and it is binding on both.

23. Indemnity:

No suit or other legal proceedings shall lie against the Government of Tamil Nadu or any Officer or Authority like Secretary to Government/Industries Commissioner and Director of Industries and Commerce/Additional Commissioner of Industries and Commerce etc.

24. Execution of Agreement

At the time of awarding of contract, the successful tenderer has to execute an agreement in non judicial stamp paper for not less than the value of Rs.50-00 (Rupees Fifty only) incorporating the terms and conditions of the contract.

**Signature of the tenderer
with office seal**

SCHEDULE – I - TECHNICAL BID (#)

1	Name of the Tenderer	:		
2	Address	:		
3	Contact No.	:		
4	Annual Turnover for the last 3 years	:	Year	Turnover (Rs. in lakhs)
		2016-17		
		2017-18		
		2018-19		
5	Capacity of the Blending Drum and Associated Storage Hopper	:		
6	Sifter/Vibrator capacity	:		
7	Bucket Elevator size & Capacity	:		
8	Dust Extraction system	:		
9	Electrical Control Board	:		
10	No. of Packeting Machines & Capacity	:		
11	EMD Remittance details			
	Amount	:	Rs.	
	Demand Draft No. & Bank	:		

(#) **Should be submitted in a separate cover superscribing "TECHNICAL BID" for INDCOSERVE – Tender dated 20.03.2020)**

**Signature of the tenderer
with office seal**

SCHEDULE – II - PRICE BID (#)

**FOR QUOTING RATES FOR MECHANICAL BLENDING AND SEMI-AUTOMATIC PACKETING OF "OOTY TEA" ON
"BOO (BUILD-OWN-OPERATE) BASIS**

Name of the Tenderer :

Address :

Contact No. :

Rs. per Kg (*)

Sl. No.	Size of the Packet / Pouch	Rate quoted (Rs. per Kg) (*)							
		First Year		Second Year			Third Year		
		In figure	In words	% of increase	In figure	In words	% of increase	In figure	In words
1	250 Grams Poly Pouch								
2	100 Grams Poly Pouch								

(*) **Inclusive of all expenses and tax as stated in the Tender Terms and conditions and it should also be irrespective of packet sizes, to say that only one rate shall be quoted for all the 3 sizes mentioned above. Different rates for different packet sizes will not be accepted and the tender giving different rates for different packet sizes will summarily be rejected.**

(#) **Should be submitted in a separate cover superscribing "PRICE BID" for INDCOSERVE – Tender dated 20.03.2020 and put into the master cover along with the Technical Bid Cover.**

**Signature of the tenderer
with office seal**

SCHEDULE – III - PRICE BID
FOR QUOTING RATES FOR BRANDED TEAS

(Rate should be quoted for all the three years in percentage (%) as well as the increased price both in figure and words)

Sl. No.	Size of the packet	Packed in Carton Box/Poly Pouch	Period	% of increase		
						In Figure
1	12 Grams	Poly pouch	First Year		
			Second Year			
			Third Year			
2	25 Grams	Poly pouch	First Year		
			Second Year			
			Third Year			
3	250 Grams	Poly Pouch	First Year		
			Second Year			
			Third Year			
		Carton Box	First Year		
			Second Year			
			Third Year			
4	500 Grams	Poly Pouch	First Year		
			Second Year			
			Third Year			
		Carton Box	First Year		
			Second Year			
			Third Year			

**Signature of the tenderer
with office seal**

5	1 kg	Poly Pouch	First Year		
			Second Year			
			Third Year			
		Carton Box	First Year		
			Second Year			
			Third Year			
6	25 kg	Bulk	First Year		
			Second Year			
			Third Year			
7	40 kg	Bulk	First Year		
			Second Year			
			Third Year			

(*) Inclusive of all expenses i.e. Pasting gum and masking tape, Sealing machine and tax as stated in the Tender Terms and conditions and it should also be irrespective of packet sizes, to say that only one rate should be quoted for all the 3 sizes mentioned above.

**Signature of the tenderer
with office seal**

APPENDIX

Hygienic conditions to be fulfilled as per the I.S.O. QMS and FSSAI requirements by the successful blending contractor

1. The blending unit should be maintained with neatness and cleaned daily.
2. Workers should wear the uniforms daily while on duty.
3. Caps, Hand glouse and mouth guard should be provided to the workers.
4. Workers of the blending unit both gents and ladies should wear the factory chapels while at work at the working place inside the unit and keep their own chapels outside the blending unit.
5. The workers should wash their hands as and when necessity arises and whenever they enter into inside the production unit, in savlon solution and legs in Potassium permanganate kept outside the blending unit. Cost of salvon solution and Potassium should be borne by the Contractor.
6. Male and Female workers while on duty should not wear watch, ornaments, nail polish, bangles, Anklet, etc. which are considered to be harmful.
7. Workers while on duty are not permitted to use tobacco and smoke inside the blending unit.
8. Workers are also not permitted to use combs to dress their hair while on duty.
9. First-Aid-Box should be kept in the blending unit with necessary medicine.
10. Medical examination should be provided to the workers once in six month as per ISO standards.
11. Workers on duty should be covered under Medical as well as accidental Insurance schemes.(Workmen Compensation Policy)

I/We, _____

have gone through the tender terms and conditions and will abide by them as laid down above.

**Signature of the tenderer
with office seal**