



Alok Kumar Palatasingh &lt;ak.alokkumar@niser.ac.in&gt;

**Opening of Tender No. NC-001375-CH1806-18-19**

2 messages

**Alok Kumar Palatasingh** <ak.alokkumar@niser.ac.in>

Mon, Jun 3, 2019 at 5:20 PM

To: Nagendra Kumar Sharma &lt;nagendra@niser.ac.in&gt;

Cc: Deepak Srivastava &lt;spo@niser.ac.in&gt;, Sanjaya Kumar Patro &lt;sanjayakumar@niser.ac.in&gt;, Sandeep Das &lt;sandeep.das@niser.ac.in&gt;

Dear Sir,

Please find attached bid document of 02 party has participated in above said tender. Kindly make a technical evaluation for further process.

With Regards

Alok Kumar Palatasingh

Store and Purchase Section

National Institute of Science Education and Research Bhubaneswar

P.O. Jatni, Khurda 752050, Odisha, India

**3 attachments** **Evaluation sheet.zip**  
182K **Eppendorf india Limited.zip**  
13845K **Scigenics Biotech Pvt Ltd.zip**  
9634K**Nagendra Sharma** <nagendra@niser.ac.in>

Tue, Jun 25, 2019 at 11:09 AM

To: Alok Kumar Palatasingh &lt;ak.alokkumar@niser.ac.in&gt;

Cc: Deepak Srivastava &lt;spo@niser.ac.in&gt;, Sanjaya Kumar Patro &lt;sanjayakumar@niser.ac.in&gt;, Sandeep Das &lt;sandeep.das@niser.ac.in&gt;

Dear Alok:

Only Eppendorf is qualified.Kindly process it.Regards,  
Nagendra**Dr. Nagendra K Sharma, PhD**

Reader-F

School of Chemical Sciences,

National Institute of Science Education and Research (NISER),

Bhubaneswar, Jatni Campus, 752050, (Odisha) India

&amp;

Homi Bhabha National Institute (HBNI), Mumbai, 400 094, India

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Fax: +91(674)2300142

E-mail: nagendra@niser.ac.in

My home page: <http://nagendrasharma.wixsite.com/niser>Institute Website: <http://www.niser.ac.in/>



**TECHNICAL BID  
SUPPLY AND INSTALLATION  
OF  
Refrigerated Incubator Shaker  
FOR  
NATIONAL INSTITUTE OF SCIENCE EDUCATION AND RESEARCH, JATNI  
Notice Inviting E-Tender No. NC-001375-CH1806-18-19**

Vendor Name		SCIGENICS BIOTECH PVT LTD.	
SL. No.	Item Specification	Accepted/Not Accepted/Deviation if any. Please specify your specification if deviation is there	Page No. of your specifications/Brochure/ Deviation, etc attached in support of your specification/deviation
1	<p><b>Refrigerated Incubator Shaker</b></p> <p>1. Shaking Speed : 25 to 400rpm with ± 1 rpm control, 2. Shaking orbit: 1" (2.54cm). 3. Temperature range: 20°C below ambient to 80°C. Temperature accuracy should be within ± 0.1°C with a uniformity of ± 0.25°C. 4. Refrigeration: Hermetically sealed compressor uses CFC-free refrigerant. 5. Platform: Aluminum Universal Platform Should be 46cm X 46cm or higher. 6. Maximum capacity: Universal Platform 4 lt. flask 4 nos. 7. Universal Platform should accommodate 10, 25, 50, 125, 250, 500ml, 1L, 2L and 4L clamps 8. Drive Mechanism: Triple-eccentric counterbalanced drive with 9 permanently lubricated ball bearings. Solid state brushless D.C. motor. 9. Two numbers adjustable-height shafts. 10. Alarm should indicate when speed deviates more than 5 rpm or temperature deviates more than 1°C from set point, and when timer operation has expired. 11. Shaker should have a programmable controller offering up to 4 modes of Timer and Parameter Control for reduced user intervention. 12. Timer: 0.01 to 99.99 hours or continuous mode 13. On-board firm ware can program multiple parameters to temp and speed. 14. Shaker control and data logging via RS 232 and remote computer running conventional lab management software or hyper terminal. 15. Shaker should have a Multi-function reservoir for chamber humidification; reduced sample evaporation and unit protection from spills. 16. Starts automatically after door opening and closing or power failure 17. Should be possible to use test tubes, and micro plates stackable (72 plates maximum). 18. It should be possible to use the shaker on or under the bench or double stacked for space savings. System should not be more than 35" high. 19. Controls for entering and viewing set points should be positioned at the top / side of shaker for ease of use. 20. Display: Large, easy to read display screen: Screen Size: 5" x 2 1/2" (12.7x 6.35 cm.) 21. A single knob selects all operating conditions and quickly. 22. Alarms: Audible and Visible 23. Shaker should have an option for having 12-Port Gas Manifold, Humidity Monitor, UV Germicidal Lights and Culture Drawer. 24. System should be able to maintain set point during power interruption and restart when power resumes 25. Acceleration circuit to prevent sudden start and stop should be available 26. Should meet CSA, UL and CE standards 27. Power requirement: 230V/50-60Hz 28. Dimensions of one unit: (WxDxH) = 62x 76x82 cm 29. Necessary Stacking kit should be quoted optional to stack another same model shaker upon this model. 30. Clamps &amp; Rack: 50ml-5nos, 125ml-5nos, 250ml-4nos 31. Suitable Servo Voltage Stabilizer should be quoted.</p>	<p>1. Accepted 2. Accepted 3. Accepted 4. Accepted 5. Accepted 6. Accepted 7. Accepted 8. Accepted 9. Accepted 10. Accepted 11. Accepted 12. Accepted 13. Accepted 14. Accepted 15. Accepted 16. Accepted 17. Accepted 18. Accepted 19. Not Accepted 20. Not Accepted 21. Not Accepted 22. Accepted 23. Accepted 24. Accepted 25. Accepted 26. Accepted 27. Accepted 28. Accepted 29. Accepted 30. Accepted 31. Accepted</p>	<p>1. Page no.3 Point No.1 &amp; 4 2. Page No.3 Point No.1 3. Page no.3 Point No.5,6 uniformity of ± 0.3°C at 37°C across the tray 4. Page no.2 Point No.13 5. Page No.3 Point No.15 6. Page No.3 Point No.25 7. Page no.2/3 Point No. 21 &amp; 18 to 26 8. Page No. 2 Point no.2 9. Page No.2 Point no.2 9. Page No.3 Point no.30 10. Page No. 2 Point No.33 11. Page No.2 point no.30 12. Page No.2 Point No.33 13. Page no.2 Point No.30 14. Page no.2 Point No.36 15. Page No.2 Point No.30 16. Page no. 2 point no.24 17. Page No.3 point no.28 18. Page no.2 Point no.1 19. Page no. 1 19. Control unit placed at bottom for easy operation when mounted on bench (OR) stacked 20. Page no.3 Point No.12 21. Page no.3 Point No.12 22. Page No.2 Point No.33 &amp; 38 21. Large (7") LCD touch Screen as Human machine interface for user friendly operations 23. Page No.3 point 30 23. with 2 open stationary trays to ensure temperature uniformity 24. Page no.2 point No.24 25. Page No. 6 &amp; 7 26. Page no. 1 26. Meets CE standards for international Safety. UL is equivalent of CE in US and CSA equivalent of CE in Canada. Hence Ce certificate meets your requirement 27. Page No.3 Point No.11 28. Page no.3 Point no.16 &amp; 17 28. Internal Dimension: 530 x 530 x 500 (W x D x H) mm External dimension : 800 x 750 x 865(W x D x H) mm 29. Page No.2 point no. 28 30. Page no. 3 point No.20 to 21</p>
2	Warranty: 03 years on-site comprehensive warranty	Accepted	

*This one is technically disqualified due to points no 19 and 21*

*Rayudu*  
*19-06-19*