

VAISHAL PATLIPUTRA DUGDH UTPADAK SAHKARI SANGH
LIMITED

PATNA DAIRY PROJECT

PHULWARISHARIF, PATNA 801505

An ISO 22000:2005 certified Organisation

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VPDUSS-SOP-8.5.1.2-01FO2

PDP:PUR:FBD 722

Date:27.04.2024

Dear sir ,

We are interested in purchase following items .If you are interested to supply ,please quote your competitive rate addressed to Managing Director on the envelope quotation for Lassi CHILLER PHE capacity (5000LPH)under JICA By so as to reach to reach us before 12.05.2024.The details of items is as follows :-

All rates must be F.O.R. –FBD On door delivery basis

s.no	Material description	Make	Quantity
01	LASSI CHILLER PHE Capacity -5000LPH As per attached technical specification annexure1 Annexure2	GEA/IDMC/Tetrapak	1

New bidder who are previously not registrade with Patna
Dairy Project have to submit following paper with
Quatation

- 1)Copy of Registrasation under shop and Establishment act / factory lience
- 2)Copy of GST Regastration
- 3)Copy of PAN
- 4)Minimum 3 years experience in same trade
- 5)Manufacturing authorization letter if any

Please feel free to contact the undersinged for further clarification or additional information ,
if needed.

Thanking You

Yours Faithfully


Manager MM

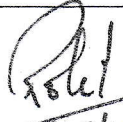
Annexure: 01

Technical specification for lassi chiller PHE of capacity 5000 LPH (Bare plate pack only)

[Make: GEA/IDMC/Tetrapak]

Basis of design:

01	Type	Plate heat exchanger
02	Capacity	5000 LPH
03	Product	Lassi milk (16.5 % TS max)
04	Temperature Program	40 – 10 °C
05	MOC of plates	SS 316
06	Sections	Single


24.04.2024
Manager (ENGG)

Annexure-02

LASSI CHILLER PHE OF CAPACITY 5000 LPH (BARE PLATE PACK ONLY)

QUANTITY - 01 SET


Make: IDMC / GEA / ALFA LAVAL

Basis of operation:

Lassi at 40 deg C shall be chilled to 10 deg C using chilled water at 2 deg C @15000 LPH which shall be forwarded for onwards transfer.

Technical details and scope of supply of lassi PHE of capacity 5000 LPH (bare plate pack only) required at PDP

Sl.No.	Description	
A	Plate Heat Exchanger (PHE):-	
i.	Plates:	The plates shall be made from stainless steel (SS 316) in sanitary design. All the product contact and exterior surfaces shall be easily accessible or readily removable for cleaning and inspection.
ii.	Gaskets:	The sealing gaskets must ensure complete sealing and prevent any cross-leakage between product and service liquids. Gaskets shall be of sanitary type and shall continuously bond to the heat transfer surface. The gasket material shall be of food grade, non-toxic, fat resistant, non-absorbent and shall have smooth surface. The material shall withstand a water sterilization temperature of 100 deg C, 1% hot acid solution at 70 deg C and 2% lye solution at 85 deg C. Gaskets' MOC shall be NBR/EPDM.
iii.	Supporting Frame:	The supporting frame for the plate pack shall be of a self-supporting design made of stainless steel (AISI 304) clad mild steel with a manually operated stainless steel (AISI 304) tightening device. The tightening device shall be able to exert uniform pressure on all the parts of heat transfer plates to prevent any leakages from pasteurizer. The frame and tightening device shall prevent the plates from deflecting under pressure differential of minimum 4 kg/sq.cm.
B	Accessories:-	
i.	Inlets/Outlet:	The inlets and outlets in each section of the heat exchanger for products as well as services shall be provided with complete stainless steel (AISI 304) unions.
ii.	Thermo-wells:	SS (AISI 304) pockets for thermometer on required ports for Product and service inlet and outlet connections. Suitable no. of pockets is included.
iii.	Ball Feet:	PHE plate pack shall be provided with SS304 ball feet for height adjustments upto 50 mm – 04 Nos.
iv.	Tools:	Essential special tools shall be supplied with the PHE.


24.04.2024
Manager (Engg.)