

**TENDER DOCUMENT
FOR THE SUPPLY, INSTALLATION AND
DEMONSTRATION OF SNACK BAR EXTRUDER**



ATAL INCUBATION CENTRE
KERALA UNIVERSITY OF FISHERIES AND
OCEAN STUDIES

*Supported by Atal Innovation Mission,
NITI Aayog, Govt. of India*

**Atal Incubation Centre- KUFOS
Kerala University of Fisheries and Ocean Studies
Panangad P.O Kochi, Kerala - 682506, India
October, 2026**

INVITATION FOR TENDER

Ref No. AIC-KUFOS/2026/75

07/10/2026

AIC-KUFOS Kochi Foundation, Atal Incubation Centre (AIC-KUFOS), invites sealed/online competitive bids from eligible and qualified manufacturers/authorized suppliers for the Supply, Installation, Testing, Commissioning and Trial Run of Snack bar extruder at the maker space of AIC-KUFOS, Kerala University of Fisheries and Ocean Studies (KUFOS), Kochi.

1. SCOPE OF WORK

The successful bidder shall be responsible for:

1. Supply and delivery of the complete Snack bar extruder with required accessories.
2. Transportation and installation at the designated production line.
3. Testing and commissioning of the equipment.
4. Demonstration and basic operational training to designated personnel.
5. Supply of user manuals, warranty certificate and technical documentation.
6. Providing necessary after-sales service and technical support.

2. TECHNICAL REQUIREMENTS

Sl.No	Technical Specification	
Twin Screw Extruder		
1.	Capacity and type	Capacity : 5-50 kg/h; Dimension: 2.6 ×1.2 × 1.8 m; High shear Lab scale twin screw extrusion cum cooking system for production of extruded snacks products from food grains
2.	Product type	Corn curls, cheese ball, Corn Ring, honey loops etc.
3.	Raw Material:	Fish Powder, Millet Flour, Rice Flour, Wheat Flour, Corn Flour, Maize Flour, Sorghum etc.
4.	Extruder Frame	Extruder frame of mild steel construction.
5.	MOC of outer covers	Stainless steel
6	Motors Make	Siemens/Havells/Crompton Graves/ Bharath Biljee
7.	Drives make	Danfoss/Delta/Crompton Graves

8.	Extruder main motor	<ul style="list-style-type: none"> ● Extruder drive: gear box specially designed gear box with auto flash oil lubrication arrangement with a separate oil pump motor. Oil pump power 0.1KW ● Extruder main motor: 22kw drive motor with ac variable frequency drive; speed of motor 1440 rpm; direct power transfer to gear box
9.	Extruder Barrel	<ul style="list-style-type: none"> ● No of Barrel: 2 nos with individual heating arrangements for each barrel, with three electrical heating elements are provided. Power consumption per heater is 2 kw ● Ambient temperature 250 c ● End barrel is jacketed with solenoid valve arrangement which allows flow of water as per requirement to control temperature automatically ● MOC of barrel: Nitriding steel ● Auto Self-cleaning function without assembling the barrels
10.	Twin-screw	<ul style="list-style-type: none"> ● Screw length: 1050mm, screw diameter: 65mm, screw speed: 80 to 360 RPM ● Co-rotating, fully intermeshing (intact model), self-cleaning extruder screws ● Screw material: food grade alloy steel with hardened
11.	Raw material feeder	<ul style="list-style-type: none"> ● Twin screw feed screw, min 30 L hopper bin driven by 0.5 HP motor with AC variable frequency drive for feeder screw speed adjustment; RPM is 50-80 rpm and Stainless-steel product contact surfaces.
12.	Die head and Extruder dies	<ul style="list-style-type: none"> ● Die head compatible for puffed snack food shall be provided along with extruder. Die mold made of stainless steel will be provided with an extruder for making puffed snacks. Four dies will be given free of cost as per customer choice.
13.	Rotary cutting system	<ul style="list-style-type: none"> ● Rotary systems for efficient handling and cutting speed, cutter blade is made of heat-treated stainless steel driven by 1 HP drive motor with ac variable frequency drive. Cutter assembly is covered with stainless steel hood

14.	Control Panel	<ul style="list-style-type: none"> Water tight mild steel enclosure with digital indicator of feed screw speed, temperature in barrel, extruder screw speed, cutter speed etc. A stand-alone electrical panel board shall be provided along with the machine. Start/stop push buttons available Electronic PID temperature controller indicator with sensor for each band heaters Total Installation Power: 30 kW approx.
Batch Mixer		
15.	Batch mixer specification	Capacity: 10 kg per batch Power: 3.0 HP RPM:310 MOC of drum and leaf: Stainless steel 304 MOC of outer cover: Mild steel with powder coated Moisture adding funnel included in top of the drum Dimension(m): 0.7 ×0.4×1.0
Flavor Coating System		
16.	Batch Coating Drum	Purpose: Used to add flavor to the snack food using powder coating and /or liquid coating. Rotation drum makes sure to complete even mixing of flavor with snack food. <ul style="list-style-type: none"> Tank Volume: 10 Kg (depends up on bulk density) Type: Batch Process Working Capacity: 5 Kg per batch (depends up on product bulk density) Power: 2 HP, Three Phase 415V 50 Hz MOC of drum: stainless steel 304 Rotating Drum speed is variable through VFD Powder & Oil spraying manual Inside the drum min 3 baffles available Dimension: 1.0 X 1.0 X 1.2 m (L x W x H) Approx.
17.	Oil Sprayer	<ul style="list-style-type: none"> Agitator Motor power: 0.25 HP Mutually perpendicular arranged mixing paddles Oil cylinder Jacketed with heater Heating Power: 1 kW Oil spray Nozzle- 1 No Temperature controller ON/OFF switch available in Panel Board Dimension: 0.7 x 0.7 x 1.1 m (L x W x H)
18.	Peristaltic Pump	<ul style="list-style-type: none"> Flow Rate: 120 ml to 30 L per hr RPM Speed: 10-200 RPM speed adjustable

		<ul style="list-style-type: none"> ● Silicon Tube length: 2 m; Tubing ID: 5 mm
19.	Air compressor	<ul style="list-style-type: none"> ● Power: 1 HP ● Tank capacity: 50 L ● Piston type: Single ● CFM: 2.10 ● Pressure: up to 6 bar ● Dimension: 1.5 x 0.7 x 1.0 m

3. TESTING AND COMMISSIONING

1. The equipment shall be installed and tested at the designated location within 60 days from the date of issue of the Purchase Order
2. The bidder shall demonstrate the functioning of the specified systems and features.
3. The equipment shall be handed over only after satisfactory testing and commissioning.
4. Any defects identified during installation or commissioning shall be rectified by the bidder at no additional cost.

4. ELIGIBILITY CRITERIA

- The bidder shall be the original manufacturer or an authorized dealer/distributor of the quoted Snack bar extruder. In case of an authorized dealer, a valid authorization certificate from the manufacturer shall be submitted.
- The bidder should have successfully supplied, installed and commissioned at least two similar equipment during the last 3 years.
- The bidder shall submit valid copies of:
 - GST Registration Certificate
 - PAN
 - Company/Firm Registration Certificate
 - GST returns/financial documents, if required
 - Manufacturer Authorization Certificate, where applicable
 - Relevant experience/supply orders and completion certificates
- The bidder shall submit a declaration that the firm/manufacturer is not blacklisted or debarred by any Central/State Government Department, Government institution, PSU or statutory body.
- The bidder shall duly fill, sign and stamp the prescribed Annexure I and II and submit the same along with the bid.

5. WARRANTY AND MAINTENANCE

- A minimum 12-month warranty shall be provided from the date of successful commissioning.

- The warranty shall cover repair or replacement of defective components due to manufacturing or installation defects.
- Warranty services shall be provided at no additional cost.
- The bidder shall also quote Annual Maintenance Contract (AMC) charges for four years after the expiry of the warranty period.

6. PAYMENT TERMS

- Payment shall be made as per the terms specified in the Purchase Order.
- Payment shall be released after successful delivery, installation, testing and commissioning and submission of required documents.
- Applicable statutory deductions shall be made as per rules

7. PROPOSAL SUBMISSION

Interested eligible bidders are invited to submit their proposals in a sealed cover superscribed “Proposal for Supply, Installation, and Demonstration of Snack bar extruder at AIC-KUFOS Kochi Foundation.”

The proposal shall consist of two parts: (i) Technical Proposal and (ii) Financial Proposal.

The Technical Proposal shall include the bidder’s profile, organizational details, relevant experience in the supply, installation and commissioning of similar equipment Snack bar extruder, particularly for research institutions, universities, food processing units, incubation centres or comparable facilities. The technical proposal shall also include detailed technical specifications, make and model, product brochure/datasheet, compliance statement, installation and commissioning methodology, delivery schedule, training and demonstration plan, warranty and maintenance commitments, after-sales service details, and copies of all applicable statutory registrations and certifications.

The Financial Proposal shall provide a comprehensive cost estimate for the complete supply and execution of the work, clearly indicating the cost of the Snack bar extruder, accessories, transportation, installation, testing, commissioning, demonstration, training, taxes, duties and any other incidental expenses necessary for the successful installation and functioning of the equipment.

The completed proposal shall be submitted to the Chief Executive Officer, AIC-KUFOS Kochi Foundation, Ground Floor, Academic Block, Kerala University of Fisheries and Ocean Studies (KUFOS), Panangad, Kochi – 682506, Kerala, on or before the prescribed due date and time. AIC-KUFOS Kochi Foundation reserves the right to accept or reject any proposal, either wholly or partially, without assigning any reason, and shall not be bound to accept the lowest quotation. Proposals received after the stipulated deadline shall be liable for rejection.

6. TIMELINE

- Tender publication date: 07/10/2026
- Tender closing date : 20/10/2026 at 4.00 p.m
- Tender opening date : 20/10/2026 at 5.00 p.m

GENERAL INFORMATION ABOUT THE TENDERER

1	Tender reference No.	
2	Date of submission of tender offer	
3	Details of EMD submitted (if any)	
4	Tender submitted by	
	Name of Tenderer	
	Registered address of the firm with GSTIN	
	Telephone No.	
	Email	
5	Name of the Principal Supplier (if not self)	
6	Authorization by the principal supplier (Attach details)	
7	Authorized contact person	
	Designation	
	Telephone No	
	Mobile No	
8	Communication Address	
	Telephone No	
	Email	
	Registration No. & Date of Registration	
9	Nature of Business	
	OEM, Authorized dealer, Direct importer	
10	Key personnel Details (Chairman, CEO, Directors, Managing Partners etc.)	
	Name	
	Designation	
	Communication Address	
	Telephone No	
	Email	

11	Bank Details	
	Bank Account NO.	
	Bank Name & Address	
	Branch Name & IFSC Code	
	Telephone No & Email ID	
12	List of supporting documents submitted along with the tender	
	Any other relevant information	

Date _____ Office Seal _____ *Signature of the bidder / Authorised signatory* _____

Annexure II

Eligibility criteria compliance statement

Sl.No	Criteria	Compliance (Yes/No)	Proof/remarks/de viations
1	Authorization certificate must be attached if the bidder is a dealer		
2	The supplier must have sold at least three numbers of the quoted item in South India in Government/ reputed institutions during last five years		
3	The bidder should not be Debarred/Blacklisted or Banned from any University/Government Institute/PSU and must produce an undertaking to this effect		
4	Purchase Order and performance certificate of the quoted model of equipment from five reputed customers during the last five year period.		
5	Copy of up-to-date GST registration certificate & PAN must be Submitted along with the Technical Bid		
6	Agreement executed in Kerala Stamp Paper worth Rs.200/-		