



VASANTDADA SUGAR INSTITUTE
MANJARI BK., HAVELI, PUNE- 412307
Phone: 020-26902316/26902286 Fax. 020-26902244
WEBSITE: www.vsisugar.com
e-TENDER NOTICE

e-Tender are invited from reputed firms/Suppliers/Manufacturers for Following:

Sr. No.	Item/ Description	Tender Form Fees (Incl. GST)	EMD Amount
1	Supply, Installation, Testing & Commissioning of Lyophilizer or Freeze Dryer Qty 1 Nos. (As Per Specification)	6,726/-	95,000/-

Note: for details MKCL website : <https://sugarmart.sets.co.in/>

1. E-Tender Notice Can be seen on website www.vsisugar.com
<https://sugarmart.sets.co.in>
2. e-Blank tender form will be issued from 13.02.2026 to 20.02.2026.
3. e-Tender is to be submitted upto 20.02.2026 with following Documents.
 - a) GST Registration
 - b) Udyog Aadhar Card
 - c) Pan Card
 - d) Copy of Registration Certificate of Tender/Firm/Origination/Industry
4. Pre bid Meeting will be held at Vasantdada Sugar Institute, Manjari Bk., Tal-Haveli, Dist- Pune. On 18.02.2026 at 15.00 hrs.
5. For further details, please visit website. Institute reserves the right to accept or to reject any or all tenders without assigning any reason thereof.

DIRECTOR GENERAL

Tender Terms & Conditions

1. Please quote the rate Including, freight, loading & unloading, installation, at VSI Manjari Bk, Haveli, Pune & Taxes Separately.
 2. if applicable The Supplier will have to submit sample of the material and laboratory test (COA) for approval **along with technical bid (Envelope No.1)**. Material will be rejected, if it is not supplied as per given specification and laboratory test report.
 3. Offer should be valid for 120 days from the last date of submission.
 4. Online payment e-Tender form fee and Earnest money deposit (as mentioned in e-tender notice) should be of Nationalized/schedule Bank in favor of Vasantdada Sugar Institute, Pune.
 5. Supplier/Agency will have to complete the order/work as per the purchase/work order. If the supplier/agency failed to complete the job within 30 days, penalty equal 0.50% of cost of contract value per week will be recovered as liquidated damages.
 6. The Institute is not responsible for any accidents/claims during the transportation/work/installation of the material/equipment.
 7. Supplier/Agency should submit the delivery challan, without delivery challan/invoice unloading will not be allowed.
 8. The Supplier/Agency should give prior intimation before unloading.
 9. No advance payment is allowed.
 10. Earnest money deposit will be forfeited if supplier withdraw his offer or refuse to sign an agreement of supply after opening of offers.
 11. The decision of Director General, Vasantdada Sugar Institute is binding on supplier in respect of the entire dispute.
 12. T.D.S. provisions of I.T. Act are applicable, and according T.D.S. at applicable rate would be deducted from bill amount.
 13. Selected Supplier/Agency will have to deposit the security deposit of 4 % of the total order cost and sign an Agreement before placement/receiving of purchase order on non-judicial stamp paper of Rs.500/-.
 14. The demand drafts of tender form fee and earnest money deposit should be submitted along with offer in envelope no.1 (Technical bid)
 15. 100% payment will be made within 30 days against supply of order as per specification at our site.
 16. If the Supplier/Agency failed to complete the work ordered, the same would be purchased from other agency at the risk & cost of the firm.
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Lyophilizer/ Fridge Dryer Specifications

- ❖ Priority base: Minimum lyophilization in one-time 5kg or Liter in 10 hrs.
- ❖ Condenser / Cold Trap:
 - Lowest temperature capability: ≤ -40 to -60 °C
 - Ice capture capacity: > 5 kg per 24 h
- ❖ Vacuum System
 - Ultra Deep vacuum: ≤ 5 Pa (two-stage rotary vane vacuum pumps preferable)
- ❖ Drying Chamber & Shelf:
 - Chamber made from transparent acrylic steel for visibility or stainless durability
 - Shelf area should be suitable for fast and efficient drying.
- ❖ Sample Capacity & Configuration:
 - Tray number and size: typically, 3-5 shelves, with spacing adjustable.
 - Manifold ports: 8 to 10 suitable for multiple containers or with flasks/vials
 - Optional stoppering under vacuum available
- ❖ Controls & Automation
 - User friendly display & interface: Touchscreen LCD display with real-time readouts like ambient and chamber temperature, vacuum pressure, running time,
 - Important warning indicators with beep
 - One-click operation, intuitive menus.
 - Program Management: program should be edit, save, store
 - Data logging and export: USB interface for exporting temperature/vacuum curves
 - Automatic vacuum and temperature alarms to ensure safe operation.
 - Maintenance Indicators: Alerts for vacuum pump oil change and routine checks
 - Accuracy & Repeatability
- ❖ User Safety & Build Quality:
 - Corrosion-resistant materials (stainless steel / PTFE coatings).
 - Defrost systems to clear ice buildup automatically.
 - Safety interlocks and alarms for vacuum loss, overtemp., fault conditions

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