

Name of the Trade		Milk & Milk Products	
S.No.	Name of the item	Std List No.	Specifications
(i)	(ii)	(iii)	(iv)
Sl. No. 1	Item/ Specification Mini dairy plant: Complete Mini-processing unit for milk.	1	<p>Mini Dairy Plant with Complete mini Processing unit For Milk Homoginiser &amp; Pasteuriser</p> <p>50 LPH lab Model Skid Mounted Processing Module Milk Skid Mounted Process Module consist of</p> <p>High pressure homogenizer : 50LPH Qty : 1 No</p> <p>High pressure homogenizer Model H – 102 with Homogenizing head having discharge capacity of 50 LPH at the pressure of 200 bar with 1 HP TEFC Electric Motor 'V' Belt drive arrangement with frame and stainless steel cabinet enclosures. Homogenizing valve seats are Stellite material &amp; contact parts are of SS 304</p> <p>Accessories :</p> <p>1.SS diaphragm type pressure gauge, 0-400 kg/cm2: 1No</p> <p>2.commissioning Spares : 1Set</p> <p>3.Instruction Manual &amp; Tool Kit</p> <p>2. Pasteurizer PHE Type : 50 LPH Qty : 1 Unit</p> <p>The Plant will be HTST type and will be used for pasteurization of product</p> <p>Feed temperature 30°C Past temperature 80°C Outlet temperature 4°C Plate Material SS – 316 Material of gasket NBR Food Grade Holding In tubes ( 16 sec) Plate Area Utilities required</p> <p>Hot Water required 100 LPH at 85°C</p> <p>Chilled Water required 150 LPH at 2°C</p> <p>ACCESSORIES :</p> <p>1. Feed Tank (50Ltrs) :1 No.</p> <p>2. Sanitary Pump (0.5 HP) : 1 No.</p> <p>3. Inline Filter : 1 No.</p> <p>4. Holding tank : 1 No.</p>
2	Milk Chiller : For chilling milk up to a temperature of about –10 °C	2	<p>Milk Chiller</p> <p>These chillers Should be of 150 ltrs cap. This is excellent equipment for the improvement of milk quality by chilling it at collection centre itself before transporting to the Dairies. The milk can be chilled to 5 Deg. C. thus improving the quality of milk tremendously. This is achieved within an hour from 35 Deg.C. to 5 Deg.C. In milk received at the society level. These units operate on single phase electric connection consuming around 7, 10, and 14 Amps respectively. These chillers are based on Ice Bank Technology where the Ice is built up when there is no supply of milk in the Ice Bank Tank &amp; is melted as &amp; when the milk receipts is started to and meet the instant demand of Milk Chilling in morning and evening. These units can also operate on single phase Diesel Genset. If operated optimally the average cost of chilling works out to be nearly 10 paise per liter of milk.</p> <p>Salient Features :</p> <p>1. Hermetic/Semi hermetic sealed/open compressors with internal over load protection.</p> <p>2. Stainless steel storage tank with external insulation to prevent ingress &amp; condensation.</p> <p>3. Digital temperature indicator controller for precise temperature controlling.</p> <p>4. Audio visual indication for controls and safeties.</p> <p>Trolley mounting-optional.</p> <p>Technical Specification:</p> <p>Capacity per batch Per day power consumption Supply voltage</p> <p>Diamension</p> <p>L X W X H</p> <p>150 Ltr 7.5 KW HP 220 V 1 1000 X 700 X 1400 mm</p>

3	Milk cans : Made of steel/ Aluminium, 40 –100 lit capacity	3	
4	Cream separator : Motor operated, Centrifugal, capacity up to 1-2 Kg/ cream per min.	4	<p>CREAM SEPARATOR</p> <p>Features :</p> <ol style="list-style-type: none"> <li>1. Centrifugal bowl spout set and receiving tank is made of stainless steel</li> <li>2. All milk connecting parts are made of stainless steel.</li> <li>3. Bowl is dynamically balanced.</li> <li>4. Electric operated machine.</li> <li>5. Cream regulator for thick and thin cream.</li> <li>6. Three speed for variable cream thickness.</li> </ol> <p>Specifications:</p> <p>Milk separation capacity: 60lt/hr</p> <p>Bowl speed: 7500 rpm</p> <p>Fresh milk input : strained</p> <p>Fresh milk input temp. : 30°c to 40°c</p> <p>Tank cap: 7 liters</p> <p>Power supply: 220v-240v 10%, 400watts 50hz</p> <p>Dimension (cardboard packed) : 22×16×23inches</p> <p>Packed volume : 0. 13 cu. F</p> <p>Weight net: 12 kg.</p> <p>Weight gross: 20 kg</p> <p>Installation, Commissioning, demonstration and Instruction manual etc. should be provided</p>
5	Cheese vat : Made of heavy Stainless steel (306), size approx. 4'X 2.5'X 1' with proper outlet and taps	5	<p>Cheese vat : should Made of heavy Stainless steel (306), size approx. 4'X 2.5'X 1' with proper outlet and taps</p> <p>Capacity: 100 L, max temperature: 92 °C</p> <p>Type of heating: electricity , oil oven</p> <p>Temperature controller: ELIVELL</p> <p>Cooling: water</p> <p>Mixer: 250W, controlled with frequency inverter</p> <p>Outlet DN 40 - DN 80</p> <p>Material SS 304 or 316</p> <p>Surface : B2</p>

6	Plate pasteurizer (Lab model)	6	<p>Pasteurization Unit Continuous MSMP 250 LPH The plate pasteurization unit is well suited for pasteurization of Milk. Standard Design</p> <ol style="list-style-type: none"> <li>1. Balance Tank is stainless steel, inside and outside polished, equipped with S.S. Float and loose cover.</li> <li>2. Stainless Steel centrifugal pump for product, complete with electrical motor.</li> <li>3. Plate heat exchanger with frame clad with stainless steel. The plate pack is clamped between frame and head and follower by means of stainless steel tie bars placed along the edge of the frame.</li> <li>4. External holding time : 20 seconds.</li> <li>5. Stainless steel electrical water heating set</li> <li>6. Set of temperature regulating equipment consisting of Control Panel for controlling and recording of the Pasteurization and outlet temperature.</li> <li>7. set of internal stainless steel pipes, fittings and base frame for mounting of the equipment</li> <li>8. The equipment is assembled on base frame and tested in our factory.</li> </ol> <p>Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.</p>
7	Butter churner	7	<p>Butter Churner Capacity: 20ltr Features: Cream Holding Tank is made of Stainless Steel 304. Cream Holding Tank should make of Stainless Steel 304. Cream Loading Capacity: 10Liters Overall Tank Capacity: 20Liters R.P.M.: 20 to 40 RPM approx Motor: Electrical 1/4HP Dimension (Unpacked) L W H: 47 18 24 Inches Packed Volume: 0.4CU.F Weight Nett: 53Kg. Weight Gross: 80Kg. Drive: Variable Pulley Drive Design: Vertical Top Loading Type.</p>

8	Boiler ( Lab scale)	<p>8 Boiler Evaporation Capacity : 50 Kg / hr. F &amp; A 100o C Technical Specification : Steam condition : Saturated Operating Pressure : 2.5 to 3 bar max Safety Valve Set pressure: suiting to operating pressure Design pressure : 15 bar Hydraulic test Pressure : 10 bar Max Steam temperature : 140o C Type of Boiler : Fire tube vertically executed with internal flue wet back. Design – having integrally mounted steel caged furnace at the bottom shop assembled type. Max. Continuous Rating : 50 kg/hr. Max. Pressure Rating : 43psig (can be set at required limit within the range) Max. Steam Temp. : 140 degree C that will vary in correspond to pressure &amp; steam super heater. Fuel to be used : Coal / Wood G.C.V. of fuel 4500 kcal / kg Thermal efficiency 82% + 2% based on N C V Materials: BS – 3059 IBR Quality or ASTM grade Material Specification: IS – 2002 / ASA – 515 Gr. 70 Tube Dia. : 44 mm - thk. 3.8 to 4 mm Hydraulic Test Pressure : 10 kg / sq. cm Tube plate thk. : 12 mm &amp; 8 mm Shell thickness : 6 mm Fuel Details : Coal / Wood Calorific value considered Coal – 4500 kcal / kg, Wood – 3000kcal / kg Thermal Efficiency : 80% ± 3% GCV of Coal : 4500 kcal / kg Fuel consumption pick load: 10 kg / hr On partial Load: 5 to 6 kg per hr on normal running condition Electrical supply : 220 volts single phase Floor spaces : 2.8 mtrs. x 2.2 mtrs. Connected elc load : 0.746 kw. Boiler Technical Features Vertical arranged fire tube banks Higher efficiency due to Hot Water Feeder System Enough steam space ensures saturated steam Higher combustion volume Large heating surface The Unit Consists of A. Boiler Shell Vertically arranged – Multi chamber – straight tube – flue pass water back type shell with tube bunch arrangement B. Shop assembled internally</p>
9	Deep fridge	<p>9 SPECIFICATIONS :- 1.Should have Temperature range of -20°C to -30°C (1°C increment) 2.Minimum Capacity: 480 Liters 3.Should have twin external doors (top/bottom) 4.Should have Front mounted display/control panel located at eye level 5.Memory backup, temperature display must be present 6.Four casters &amp; two adjustable feet 7.Refrigerant should be HFC (CFC &amp; HCFC Free) 8.Should have Pre-coated metal body to prevent environmental damage (Should not have painted meal body) 9.Should have access port of 30mm diameter in the rear 10.Compressor should be Hermetic rotary type Baskets: Min. 6 nos. of medium size at Top &amp; atleast 8 nos. of small size at bottom Alarms: Hi/Lo temp, power failure, remote alarm Lockable door latch Self diagnostics Should have zero adjustment calibration via control panel II Construction: Double walled chamber, Top portion of the chamber and top lid are made of thick stainless steel well polished and fusion welded. The outer chamber is made of M.S Sheet and attractively finished in powder coated finish. Inner chamber is made of stainless steel. Insulation: High class insulation with combination of special grade glass wool and PUF insulation is provided at the sides between to two minimize the sweating in humid conditions. The top is provided with aasket handle and locking arrangement</p>

10	Steam jacketed kettle with surface scrapper	10	<p>Steam Jacketed Kettle  Capacity 10 Gallons  Mounted on a mild steel stand.  The Kettle has a tilting arrangement through worm gear/ pinion which helps to completely empty the contents from it.  Jacket and pan made of 10/10 SWG. Stainless steel.  Complete with pressure gauge, safety valve, and steam pet cock.  The kettles are 2/3 jacketed for maximum steam utilization and efficiency.  Kettle bottom with hemispherical design for heat transfer.  Easily maintainable.  Selectable cooking temperature according to the steam provided.  The temperature shall rise and will be hot enough to properly cook food.  The temperature shall be completely uniform throughout the entire jacketed surface of the kettle to eliminate any hot spots to scorch the pan or product.  Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.</p>
11	Mawa machine	11	<p>Technical details  Contact Parts should be made of Stainless Steel 316 or 314 Grade.</p> <p>W x L x H    40" x 20" x 32"  Stainless steel vessel M. S. Bottom capacity    55 Ltr.  Motor capacity-vessel-blower    1/2 - 1/8 H. P.  Weight diesel burner machine  Weight gas burner machine    150 K. G.  150 K. G.  Fuel consumption diesel/kerosene per batch gas    1/2 to 3/4 Ltr.  400 to 500 gm  Power consumption/ hour    1. 5 unit  Production capacity per batch  Milk into mava [khova]  Milk into basundi  Milk boil    12-15 minutes  5 Ltr.  15 Ltr.  25 Ltr.  .MAWA MACHINE</p>
12	Crown corking machine	12	Hand operated height 500mm weight 9.5 kg

13	Form fill seal machine	13	<p>Automatic Form Fill Seal Machine</p> <p>Product:- Seeds, Granules, Powder, Semi liquid</p> <p>Quantity:- 100- 500gms.</p> <p>Sealing:- centre seal</p> <p>Automatic Length Control through electronic photo cell panel and eye mark sensor. PLC Controlled system. (PLC make delta). Touch screen display system. Clutch brake based pulling system. "V" Groove type pouch sealing. Filling System :- Two head linear weigher. (vibrator for feeding). Digital Temp. controller (PID type). Heavy Duty Dancing Roller driven through motor. Heavy duty sealing system (pneumatically driven). Eye Mark sensor make :- Sick Germany. Speed :- 10-12 Packs/mnt (for 100gms), 8-10 packs/mnt (for 500gms). Power :- 4.5KW 3 Phase.</p> <p>All Contact Parts are of Stainless Steel 316 Grade. Bulk and Fine feeding by mode of vibrator speed. All around stainless steel covering .. Compact and robust machine.</p> <p>Micro Processor based digital Panel for weighing control. Separate Control Panel for each head. Pneumatic technology used. Air Consumption :- Dry air 2 to 3 CFM at 6 Bar Pressure.</p> <p>Compressed air Connection to be provided by Firm.</p> <p>Optional :- Extra set of former assay.</p> <p>Ink Coding system.</p> <p>Installation, Commissioning, demonstration and Instruction manual etc. should be provided</p>
14	Ice cream plant	14	<p>Ice cream Plant</p> <p>Batch paste riser (S.S) gas operated the tank would be used for heating of mix wherein milk, cream, sugar and other additives, if required, are added to pasteurize the mix at 80°C. The tank would be gas operated with agitator, electrical panel board and digital temperature indicator inner and outer shell of SS.</p> <ul style="list-style-type: none"> <li>Ø High Pressure Homogenizer</li> <li>Ø The Homogenizer is used to Homogenize the prepared mix in the batch pasteurizer and make the product consistent. The product would be Homogenized @ 80°C</li> <li>Ø The Homogenizer would be manually operated two stage Homogenizing valve and valve seats are made of Satelite.</li> <li>Ø Ice Cream Chiller :</li> <li>Ø It would be a plate type chiller to cool the Homogenized mix from 80° to 40° before it is fed the Ageing Vat.</li> <li>Ø The single section plate heat exchanger will be used for chilling the milk from 80°C to 40°C by means of tap water at 32° C. The ratio of Cooling Tower water and chilled water would be 1:6. The frame and pressure plate of the PHE Shall be fabricated out of mild steel plates clad with SS Sheets.</li> <li>Plates will be made of SS-316</li> <li>Ø The Supporting structure of the PHE will be of multi bolt tightening type design to be operated manually with SS ball Feet arrangement.</li> <li>Ø Utility Required : well water @ 35 deg cent.</li> <li>Ø Ageing Vat :</li> <li>Ø The homogenized mix, which has been cooled down to 40° is fed into Ageing Vat and stirred slowly for ageing purpose</li> </ul>

15	Centrifuge : For Fat estimation in milk,	15	Fat measuring kit Consisting of Electrical Centrifuges Ge 3 Series 24 Test. Centrifuges Machine 12 Test hand Operated 1 No. Milk Butyrometer ISI marked 1 No. Lock Stopper ISI marked 4 Dozen Lock Stopper key 5 no. Milk Pipette ISI Marked 12 Nos. Tilt Measure 1 ml 4 Nos. Tilt Measure 10 ml 4 Nos. Sample Bottle 100 ml 50 Nos. Butyrometer Stand 12 Test (Plastic) 1 No. Pipette Stand Plastic 1 No. Sample bottle brush 1 gross Pipette Brush 1 gross Sample bottle brush 1 gross S.S. Sample dipper 100 ml 1 No. Wash bottle 10 Nos. Thermometer 0-110 C Alcohol 10 Nos. Lactometer 0 – 40 84 F zeal 1 Dozen Lactometers jar Plastic small size. Amyl alcohol A grade 5 ltrs. S.S. Can Plunger 1 No. Milky Sure Urea Testing 1 Pack (Complementary) Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.
16	Gerber tubes for fat estimation	16	Standard size and shape
17	Electric oven	17	Electric oven : Hot Air Oven, electrically operated, Digital Temperature controller – cum – Indicator is used for controlling temperature, Double walled inner made of Stainless Steel, outer body made of Mild Steel beautifully painted, glass wool insulation, temperature range 0oC to 250o C Temperature with an accuracy of $\pm 10$ C, To work on 220Volts AC main. Inner Size : 15" X 15" X 18" Installation, Commissioning, Demonstration, Operational Manual etc. to be Provided.
18	Desicator	18	180 mm, 210 mm, 240 mm Glass desicator with plate
19	Weight balances Digital (min 10 gm to max 5 kg)	19	Weight balances Digital (min 10 gm to max 5 kg)
20	Jacket Kettle	20	1) Model: HHQ350E-0.4GN 2) Volume: 350L 3) Max. pressure: 0.4MPa 4) Max. temperature: 151°C 5) Main axle speed: 23rpm 6) Blade speed: 23rpm 7) Stir power: 1.5kW 8) Net weight: 350kgs 9) Overall specification: 2340 x 1,300 x 1,600mm
21	Flash evaporator.	21	FLASH EVAPORATOR It should be heavy duty (Improved Model ) FOR 8 ", 12" & 18" TEST SIEVES The Rotap Sieve shaker should durably constructed and should run by ¼ H.P. Electric MOTOR 220 Volts A.C through reduction gear. Designed to carry upto 6/7 TEST SIEVES of 200 mm Dia (8") with one set lid & pan. It reproduces circular and hammering motion is given at top . it reproduce Circular (revolution approx.: 280 to 320 R.P.M and tapping approx.: 140 R.P.M to 160 R.P.M . No foundations are required (with timer /without timer. Installation, Commissioning, demonstration and Instruction manual etc. should be provided.

22	Can body reformer	22	<p>Can body reformer  Mounted on a stand of mild steel MS.  It is suitable for shaping flattened cans into cylindrical bodies.  It can be used between 200-700 dia range and 1-1/2" – 10" height.  Equipped with 1 HP 1440 RMP Motor.  Electric Supply suitable for 400V + 5%, 3 Phase, 50 Hz supply  It will be supplied with starter, V belts, pulleys etc.  The size of rubber rollers and bearing will depend on the size of the can.  Capacity approx 600-800 cans per hour.  a) Rubber Rollers  301 Dia  401 Dia  603 Dia / 700 Dia  Roller Bearings  301 Dia - 2 Nos.  401 Dia – 2 Nos.  603 Dia – 2 Nos.  700 Dia – 2 Nos.  Installation, Commissioning, Demonstration, Operational Manual etc.  should be Provided.</p>
23	Can seamer	23	<p>Can Seamer  Mounted on a mild steel stand.  It is suitable for seaming cans between 202 – 700 Dia range and 2" – 9 3/8" height Range.  Equipped with 1 HP 1440 RPM Motor.  Electric Supply suitable for 400 V +5%, 3 Phase, 50 Hz supply  It has a starter standard base plate, V belt, pulleys etc.  Capacity approx. 600-800 cans per hour.  The cost of seaming rolls would be extra.  a) Cost of Seaming Chucks  202, 207 &amp; 211 Dia  301 Dia  401 Dia  603 Dia  700 Dia  Seaming Rolls  Adapter Plate  202, 207, 211 &amp; 301 Dia.  401, 509, 603 &amp; 700 Dia.  Installation, Commissioning, Demonstration, Operational Manual etc.  to be Provided.</p>

24	Exhaust box.	24	<p>Exhaust box</p> <p>Capable of passing two A 2 ½ cans at a time.</p> <p>Mounted on a mild steel stand</p> <p>Bottom and upper cover is made of aluminum</p> <p>Speed of exhaust box is adjustable in three desired speeds</p> <p>Suitable for exhausting air out of filled cans before sealing.</p> <p>It helps in removing all gases from the headspace which will minimize strains on seams during retorting.</p> <p>It helps to remove oxygen, which could otherwise cause corrosion, oxidization and discoloration of the can or the product.</p> <p>Made of aluminum cover top/bottom of 16 SWG.</p> <p>The can is conveyed by means of M.S. or S.S. slat chain conveyor.</p> <p>The exhaust comes with 3 variable speed options depending upon the product to be exhausted.</p> <p>12' (with MS slat chain)</p> <p>Installation, Commissioning, Demonstration, Operational Manual etc. to be Provided.</p>
25	Cup sealer	25	<p>Hand Operated Cup Sealing Machines Cup sealer</p> <p>Sealing Area 150mm dia</p> <p>Operation Hand operated</p> <p>Heater watts 500 Watts</p> <p>Power AC 220V, 50 Hz</p>
26	Vacuum pan	26	<p>VACUUM PAN</p> <p>All Contacts Parts should be made of S.S 316. A conventional, versatile equipment suitable for virtually, any vacuum concentration application eg. Tomato Juice, mango pulp, guava juice, banana pulp etc. To achieve a high degree of concentration which is not possible, by other means.</p> <p>Specifications:-</p> <p>Capacity: 100 ltrs of hemispherical bottom.</p> <p>600 Liter Pan Dryer</p> <p>Interior pressure: FV14.5 psi @176 F</p> <p>Jacket pressure: 72 psi @ 176 F</p> <p>National Board #: 35</p> <p>Electric Motor: 10 hp</p> <p>Variable Speed Drive</p> <p>Installation, Commissioning, demonstration and Instruction manual etc. should be provided.</p>
27	Vernier caliper : 15 cm. 0.01 mm LC	27	Vernier caliper : 15 cm. 0.01 mm LC
28	Screw Gauge : Micrometer, 0.001 mm LC, 10 cm cap	28	Screw Gauge : Micrometer, 0.001 mm LC, 10 cm cap
29	Steel scale : 12 " standard steel	29	Steel lenth 12"
30	Steel Measuring tape : Scales 1 meter, and of 50 ft	30	Standard Size and shape 1 metre of 50 feet
31	Weight balances Digital(min 0.01gm to max 1kg)	31	Digital capacity 0.01 gms to 1kg
32	Cutting equipments : Different knives	32	Standard Size and shape

33	Sinks : standard size	33	Standard Size and shape
34	Hot plate : Electrical 2 KW	34	<p>Hot plate</p> <p>Hot plate electrically operated to work on 220/230 volts, single phase, AC mains temperature range up to 3000C. Outer casing is made of thick gauge mild steel finished by heat resistant paint. Top is made of mild steel machine finished. A 3 heat rotary switch for LOW, Medium, &amp; High operation is fitted with the unit. Heaters controlled by means of Energy regulator, the unit Supplied complete with main cord, connector, plug top, main indicating lamp &amp; load indicating pump.</p> <p>Plate size : 12" X 18" 2 KW Load</p> <p>Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.</p>
35	Spray drier (Lab Scale)	35	<p>Laborator spray drier Aceptic GMP Unit</p> <p>Solvent/Aqueous Feeds</p> <p>Co- Current Spray</p> <p>Twin Cyclon</p> <p>Microprocessor</p> <p>RS 232 Port</p> <p>Capacity 1 kg/hr Water Evaporation Rate</p> <p>Add On / Upgradeable / Compatible Features :</p> <p>Counter Current Spray</p> <p>Spray Congealing</p> <p>N2 Inert Loop</p> <p>Ultrasonic Spray Nozzle</p> <p>Teflon Membrane Scrubber</p> <p>Teflon Tube Peristaltic Pump</p> <p>Teflon Membrane Absolute Filter</p> <p>Spray Drier Software</p> <p>US FDA 21 CFR Part 11 Compliance software.</p>
36	Heat sealing machine : Hand / pedal operated	36	cup
37	Tanks SS : 50 litres capacity, cylindrical with cap	37	Stainless steel capacity 50 litres with cylindrical cap
38	Syrup tanks : 50, 100 lit capacity SS	38	<p>Syrup tanks :</p> <p>syrup tank is double walled construction Inner should made of stainless steel, Outer body made of Mild steel, with Lid, the unit is mounted on 3 legs 3 Nos, heater are placed at the side of the outer Vessel. The inner and outer chamber is filled with high Temp, oil electrically operated, workable on 220 Volts AC only. The unit is fitted with gauge glass and steam release cock.</p> <p>Size : 100 Ltrs</p> <p>Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.</p>
39	Pressure cooker : 5 Kg and 10 Kg SS	39	Stainless steel capacity 5-10 kg

40	Liquid filling machine : For filling liquid in bottles, 200 ml, 500 ml, 1000 ml. Manual	40	Liquid filling machine :for 200ml, 500ml,1000ml bottles Liquid Filling Machine should suitable for accurate filling liquids like syrup, solution etc, in bottle. Machine consists of two filling heads syringe type ½ HP Motor. All contact parts should made of stainless steel 304 grade. Filling capacity 50 – 450 ml, Capacity – 2 Heads Installation, Commissioning, Demonstration, Operational Manual etc. to be Provided.
41	SS filter : Sieve type cloth filter, hydraulic,	41	S.S. HYDRAULIC FILTER Technical Specification:- Material Of Construction [MOC]- Hygienic Filter Housing:-Stainless Steel [SS-316] Connections:- Hygienic Clamp Type Surface Treatment:- Mirror polished & electro polished Cartridge Fitting:- 222 "O" Ring OR 226 "O" Ring [Bayonet Fit] Maximum Operating Pressure:-7 BARG [102 psig] Housing Closure Seal:- EPDM /silicon "O" Ring for single cartridge, EPDM /Silicon squire "O" Ring for multi cartridge. Installation, Commissioning, demonstration and Instruction manual etc. should be provided
42	Sugar Coating pan : SS, Revolving type with speed control,	42	Sugar coating pan : Sugar Coating Pan should made of Stainless Steel, Driven by ¼ HP motor and rotation speed controlled by Gear box. The unit is mounted on Mild steel structure and rotated by driver shaft, heating blower arrangement will be provided at the top of the pan at the time of rotation, Workable on 440 Volts ac mains Pan Dia : 24 " Installation, Commissioning, Demonstration, Operational Manual etc. should be Provided.
43	Bottle opener : Heavy duty, Stainless Steel	43	Heavy Duty stainless steel
44	Burette with stand : 50 ml ordinary glass	44	BURETTE 50 ML DIGITAL OR AUTOMATIC Borosilicate glass 5.4., 25 ml, 50 ml Calibrated to deliver (TD, Ex). Available with titration stopcock with PTFE key (PTFE key in intermediate stopcock) or STJ glass stopcock (glass key in intermediate stopcock). Automatic zeroing. Intermediate stopcock 4 NS/19 for recalculating residual liquid. Total height approx. 1m incl. 2000 ml bottle (soda-lime glass)
45	Pipette : 5-50 ml capacities, glass	45	Capacity 5-50 ml made of glass
46	Lab glassware's : Different sizes and types	46	Standard Size
47	Working tables : Stainless Steel Size 6' X 3'	47	Standard Size 6' x 3'
48	Improved stoves : Made of MS with proper safety Measures, Valves etc	48	Standard Size
49	Stainless steel / Aluminium pots : Different Capacities	49	Standard Size

50	Wooden spoons : Different sizes	50	Standard Size
	<b>Furniture</b>		
	<b>Class Room</b>		
1	Instructor Chair & Table	1	Standard Size
2	Dual Desk	2	Standard Size
	<b>Workshop/Lab</b>		
1	Suitable Work tables	1	SS Made size 4' x 2' height 3'
2	Stools	2	Wooden Standard Size
3	Discussion Table	3	Round Wooden Table
4	Tool Cabinet	4	Standard Size
5	Trainees Locker with space for 20	5	Aluminium Made space for 20
6	First Aid Box	6	Standardiaed
7	Book Shelf (glass panel)	7	Standard Size
8	Storage rack	8	Standard Size