



Bihar Medical Services & Infrastructure Corporation Limited 4th floor State Building Construction Corporation Limited. Hospital Road, Shastri Nagar, Patna 800023, Phone/Fax: +91612 2283287,+ 91612 2283288

Corrigendum-I

Bihar Medical Services and Infrastructure Corporation Limited (BMSICL) had invited E-Bids from the interested parties for the procurement, rate contract and the supply of medical equipment for different Govt. Medical Colleges and Hospitals of Bihar vide Notice Inviting Tender No.- BMSICL/2019-20/ME-130. A Pre-bid meeting was held on 28.06.2019. In the meeting some technical specification amendments have been made as per the Annexure-I of this corrigendum. In order to facilitate maximum participation of bidders the tender schedule is being revised as follows:-

Tender Reference No.	BMSICL/2019-20/ME-130
Date and time for downloading of bid document	Up to 19th July 2019 till 17:00 Hrs.
Last date and time of submission of online bids	23rd July 2019 till 17:00 Hrs.
Last date and time of submission of original documents of EMD, Tender Fee and Document.	26th July 2019 till 14:00 Hrs.
Date, Time and Place of opening of Technical Bid	26th July 2019 (at 15:00 Hrs.) on the website of www.eproc.bihar.gov.in in the office of BMSICL
Date and time of opening of financial Bids	To be announced later on www.eproc.bihar.gov.in

Note:- (1) Please refer to the Annexure- I of this corrigendum before submission of bid

Sd/-
GM (Procurement)
BMSICL

Annexure-I		
Name of Equipment- 1. Water Bath		
Sl.no	Technical Specification before amendments	Technical Specification After amendments
	1. The temperature should be controlled by the microprocessor based digital temperature controller with LED display along with provision for manual thermometer recording.	No Change
	2. Button to set nominal value in 0.1degree C. Temperature range 5degree C above ambient room temperature to 100degree C, External WxDxH approx. 50x250x300mm.	2. Button to set nominal value in 0.1degree C. Temperature range 5degree C above ambient room temperature to 100degree C, External WxDxH approx. 500x250x300mm.+ - 10%
	3. Bath (inner chamber) capacity app 20 liters, temp accuracy +/-0.1degree C.	3. Bath (inner chamber) capacity app 20 liters, temp accuracy +/-0.1degree C.
	4. The inner chamber and top lid should be made of stainless steel.	4. The inner chamber and top lid should be made of stainless steel. Steel grade 304
	5. The body of the equipment should be made up of material which is rust free from both inside & outside. The inner body of the equipment should be made up of stainless steel and the outer body of the equipment should have a powder coated paint finish.	No Change
	6. Leak proof drainage system to clean the inner chamber.	No Change
	7. Should have a double walled construction.	No Change
	8. The space between two walls should be packed with thick glass wool.	No Change
	9. Manufacturer should have ISO certification.	No Change
	10. Additional	The space between two walls should be packed with thick glass woolPower 230 + - 10V, 50 HZ
<u>Name of Equipment-02. INCUBATOR</u>		
	1. The temperature should be controlled by the microprocessor based digital temperature controller with LED display along with provision for manual thermometer recording.	No Change
	2. Inner chamber capacity: 120 L.	2. Inner chamber Size: 18" X 18" X 24" +/- 10 %.
	3. Temperature range : ambient to 80degree C.	No Change

	4. Interior chamber : Stainless steel for easy cleaning and decontamination, rust free.	No Change
	5. Digital display of temperature and time.	No Change
	6. Timer: 1 minute to 100 hours and hold position.	No Change
	7. Heating and natural convection for homogenous temperature distribution.	No Change
	8. Temp. Accuracy +/-1 degree C.	No Change
	9. Inner chamber should have transparent, glass/ fiber door for the observation.	No Change
	10. Minimum two adjustable shelves.	No Change
	11. Power 230+/-10V, 50 Hz.	No Change
	12. Manufacturer should have ISO Certification.	No Change
Name of Equipment- 3. <u>BOD Incubator</u>		
	1. The temperature should be controlled by the microprocessor based digital temperature controller with LED display along with provision for manual thermometer recording.	No Change
	2. Inner chamber capacity: 6 cubic feet.	No Change
	3. Temperature range : +5 degree C to 80 degree C.	3. Temperature range : +5 degree C to 60 degree C.
	4. Interior chamber : Stainless steel for easy cleaning and decontamination, rust free.	No Change
	5. The gap between inner and outer chamber should be filled with high grade glass wool/PUF insulation to avoid thermal loss.	5. The gap between inner and outer chamber should be filled with high grade glass wool/PUF insulation to avoid thermal loss.
	6. Digital display of temperature and time.	No Change
	7. Timer : 1 minute to 100 hours and hold position.	No Change
	8. Heating and natural convection for homogenous temperature distribution.	No Change
	9. Temp. Accuracy +/-1 degree C.	No Change
	10. Inner chamber should have transparent, glass/fiber door for the observation.	No Change
	11. Minimum two adjustable shelves.	No Change
	12. Power 230+/- 10V 50Hz.	No Change
	European CE (issued by notified body) / US (FDA) approved model should be offered	No Change
Name of Equipment-4. <u>Binocular Microscope</u>		
	1. Viewing Head: Sliding Binocular Head inclined at 30 degree to 45degree, 360 degree Rotatable.	No Change
	2. Eyepiece: Wide Field Eyepiece WF 10x/15x/18x.	No Change

	3. Objective: Achromatic Para focal objective 4x, 10x, 40x, 100x	No Change
	4. Nosepiece : Quadrupole nosepiece.	No Change
	5. Stage; Double layer Mechanical stage 135 to 140x130-140mm.	No Change
	6. Condenser: Abbe NA 1.25 with tris diaphragm & Filter.	No Change
	7. Illumination: Koehler illumination, Built in Illumination, LED Lamp.	No Change
	8. Filter ; Blue Filter.	No Change
	9. Must provide following Accessories:	No Change
	• LED Lamp	No Change
	• Vinyl Cover.	No Change
	• Cleaning brush.	No Change
	10. European CE (issued by notified body) / US (FDA) approved model should be offered.	No Change
<u>Name of Equipment- 5. BIOSAFETY CABINET</u>		
	1. Should be CLASS II A	No Change
	2. Biosafety cabinet should provide protection for operator, environment and product from aerosols and microorganisms.	No Change
	3. Size- HxWxD 1560-1600mmX 1300-1350mmX800-850mm	No Change
	4. Design and Construction	No Change
	a. 18 gauge SS 304 grade interior and epoxy coated steel exterior.	No Change
	b. Fully closing front door, front door open-able to a height of 10 inches and made up of ¼ clear tempered glass.	No Change
	c. Should provide drain pan	No Change
	5. Work area – 16 Gauge SS, seamless, dished work surface, removable with external knobs.	No Change
	6. Airflow velocity Inflow – 100 fpm, down flow – 60+/- 10 fpm, 70% recirculation and 30% exhaust	No Change
	7. Plenum – negative pressure plena surrounding the work area and should be made up of metal	No Change
	8. HEPA filters – Two HEPA filters (Exhaust and Supply), Should be of 99.9% efficiency at 0.1 and 0.3	8. HEPA filters – Two HEPA filters (Exhaust and Supply), Should be of 99.9% efficiency at 0.1 and 0.3 µ
	9. Sound emission - <65db	No Change

	10. UV light – should be provided with UV light and UV Interlock system to cut the UV light automatically if the door opens accidentally	No Change
	11. Fluorescence light – should be provided with fluorescence light	No Change
	12. Ports – should be provided with gas connection ports	No Change
	13. Electrical socket outlets – socket for 5 and 15 amp	No Change
	14. Microprocessor controlled display for airflow velocity	No Change
	15. Audiovisual alarms for-	No Change
	a. Excessive opening of sash	No Change
	b. Airflow failure or slow airflow (optional)	No Change
	16. Operating environment – should be capable of operating in 30-35° and relative humidity of 80%	16. Operating environment – should be capable of operating in 20-35° and relative humidity of 80%
	17. Power supply 210-240V, 50Hz	No Change
	18. Compliance with – NSF49/ANS149/ EN 12469 certifications	No Change
	19. European CE (issued by notified body) / US (FDA) approved model should be offered.	ISO only
	20. Accessories should provide the following:	
	• Suitable capacity UPS with 30 minutes backup.	Removed
	• Replacement filter	Removed
	• Stand with leveling screws and castors	No Change
	Name of Equipment- 6. AUTOCLAVE – STERILIZATION (VERTICAL)	
	1. Should be fully automatic vertical autoclave for total destruction of all living microorganisms.	No Change
	2. Pressure adjustable from 10 psi to 20 psi with an accuracy of +/- 1 to 3 psi, with automatic pressure control switch	No Change
	3. Outer and Inner chambers made up of stainless steel SS 304.	No Change
	4. Size of the inner chamber 40 -50 cm (Width) x 60-80cm. (Height)	No Change
	5. Should be provided with silicon / Rubber/ Neoprene gasket	No Change
	6. Lid should be stainless steel and should be fitted with	No Change
	a. Pressure Gauge	No Change
	b. Safety valve	No Change
	c. Manual exhaust valve	No Change

	d. Vacuum breaker	No Change
	e. Ports for calibration check	No Change
	f. All the hinges should be of stainless steel	No Change
	g. Drain valve at bottom for draining the water	No Change
	h. Micro processor controller based system to provide digital display of cycle processes like temperature, pressure, and time.	No Change
	i. Should be provided with low water level alarm and cut off.	i. Should be provided with low water level alarm and cut offTemp range 121 degree C
	j. Automatic pressure Control Switch – To cutoff the current from the elements, when the desired/ set pressure valve level is attained inside the chamber and restarts the mechanism once the pressure inside the chamber fails from the desired level.	No Change
	7. Manufacturer should have ISO Certification.	No Change
Name of Equipment- 7. HOT AIR OVEN		
	1. Double walled Construction	No Change
	2. Outer is made of Mild Steel duly pre-treated with rust proofing and finished with durable powder coated paint.	2. Outer Chamber is made of Mild Steel duly pre-treated with rust proofing and finished with durable powder coated paint.
	3. Should have minimum chamber size of (LXBXH) 450x450x600 mm with 3 shelves.	No Change
	4. Inner Chamber fabricated with ribs to adjust shelves to convenient height.	No Change
	5. Inner Chamber has 3 removable shelves	No Change
	6. Gaps between the walls filled with special grade glass wool/any other material.	No Change
	7. Insulated doors fitted with heavy hinges with a ball catcher spring-loaded door closing device.	No Change
	8. Motorized air-circulating fan installed for uniform air circulation	No Change
	9. Temperature Range: above ambient temp to 250° C	No Change
	10. Temperature Control Microprocessor based digital temperature controller with built –in timer to set the sterilization cycle and LED display	No Change
	11. Temperature Accuracy: +/- 1°C	No Change
	12. Front Panel On/Off Switches with heating and main indicator lamps temperature controllers with LED display.	No Change
	13. Air ventilation ports provided on both sides	No Change

	14. Power Supply: 230 V AC single phase, 50Hz supply with power cord and plug.	No Change
	15. Equipment should meet ISO Certification.	No Change
	16. Additional	Heating element wire made of nicrongrade wire
Name of Equipment- 8. DEEP FREEZER (-20 degree C)		
	Vertical type with twin door and adjustable shelves.	No Change
	2. Capacity : 380 to 450 liters.	No Change
	3. Temperature: -20 degree C	No Change
	4. Accuracy +/- 1 degree C.	No Change
	5. Must be able to perform at an ambient temperature up to 40 degree C. user friendly, non CFC refrigeration. Body is mounted on a sturdy angle iron frame and is mounted on castor wheels.	No Change
	6. Temperature recording range:	No Change
	For recording temperature tolerance limit 8 degree C to -20 degree C.	For recording temperature tolerance limit -8 degree C to -20 degree C.
	7. Power supply 230+/- 10 volts :50 Hz.	No Change
	8. voltage stabilizer: Voltage regulator of appropriate rating to be included to cope with 160-260V.	No Change
	9. Microprocessor control, digital display with battery back-up and alarm should be there.	No Change
	10 European CE (issued by notified body) / US (FDA) approved model should be offered.	No Change
	11 Additional	Tempreture 7 days recording through thermograph
Name of Equipment- 9. CENTRIFUGE MACHINE		
	1) Microprocessor based table –top centrifuge with LED display of speed and tine 0-60 minutes, digital count down timer.	No Change
	2) Brushless induction motor with frequency drive.	No Change
	3) Safety lid interlock to prevent opening of centrifugation.	No Change
	4) Step-less speed regulator with speed indicator.	No Change
	5) RPM 6000	No Change
	6) It should be provided with interchangeable rotor head with the tube capacity of 24 tubes (5-15ml.).	No Change
	7) Aerodynamic compact construction for vibration free performance.	No Change
	8) Body should be made of strong fabricated steel and corrosion resistant.	No Change

	9) Separate control panel- for start/stop switch, dynamic brakes.	No Change
	10) Spare six (06) protective fuses to be supplied.	No Change
	11) Electrical requirements: 220 volts-240 volts single phase, 50 Hz with power cord and plug.	No Change
	12) European CE (issued by notified body) / US(FDA) approved model should be offered.	ISO Certified approved model should be offered.
	Name of Equipment- 10. WEIGHING SCALE	
	<ul style="list-style-type: none"> Electronic analytical balance which is fast, accurate, reliable and easy to operate 	No Change
	<ul style="list-style-type: none"> Draft shield chamber with sliding door on both sides. 	No Change
	<ul style="list-style-type: none"> Digital LCD/LED display 	No Change
	<ul style="list-style-type: none"> Readability: 0.01 mg 	No Change
	<ul style="list-style-type: none"> Maximum weighing capacity: 100gms 	No Change
	<ul style="list-style-type: none"> Operating temperature 10° to 50° c 	No Change
	<ul style="list-style-type: none"> Electrical Requirement : 220V/50-60 Hz (supplied with AC Adapter) 	No Change
	<ul style="list-style-type: none"> Tare/Zero function, Calibration Facility should be there. 	No Change
	<ul style="list-style-type: none"> Should be European CE (issued by notified body) / US(FDA) approved model should be offered. 	ISO Certified approved model should be offered.
	Name of Equipment- 11. VDRL Shaker	
	1. Should be a table top model, made of MS body, dully powder coated.	No Change
	2. should be suitable for wide variety of rotating and mixing applications.	No Change
	3. Should have built in digital timer 0.30 minutes.	3. Should have built in digital timer 5 minutes.
	4. Should have a maximum speed of 250 RPM and suitable for serological tests and other tuned clinical diagnostic procedures.	4. Should have adjustable maximum speed of 250 RPM and suitable for serological tests and other tuned clinical diagnostic procedures.
	5. Should have spring holder for flask and blood bottles.	No Change
	6. Should run on 220+-10%AC,50Hz.	No Change
	7. Manufacturer should have ISO Certification.	No Change