

INVITATION TO TENDER



Implemented by:
giz Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH

SUPPLY OF MEAT PROCESSING AND SAUSAGE MAKING PRODUCTION EQUIPMENT

Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) intends to tender for the Supply of Production Equipment. The GIZ Office Accra now invites tenderers to submit, free of charge and without obligation on the part of GIZ, a tender based on the following terms and conditions. Non-conformity with all conditions mentioned could lead to the exclusion of the bid. Tenders should be valid for a period of three (3) months after the deadline of Tender submission. Prices shall be fixed prices. Prices shall be free of VAT and other public charges. Prices shall be quoted in Ghana Cedis. All interested suppliers are required to submit a letter, a company profile, and their quotes according to the specifications below, to the GIZ Office Accra to indicate their interest to participate in the tender not later than **30th October 2024**

Item	Description	Qty
Vacuum Sausage filler	<ol style="list-style-type: none"> 1. Filling Capacity 2700kg/h or higher 2. Hopper Size 100 litre or higher 3. Servo twisting motor 4. Filling Pressure 40 bar 5. Portioning Speed 300/min (@40g) 6. Power Supply: 3-phase, 400V, 50/60 Hz 7. Motor Power: 3.5 kW 8. Touchscreen Control Panel: User-friendly interface for easy operation 9. Stainless Steel Construction 10. Vacuum Pump: Integrated vacuum pump for efficient product handling 11. Filling Nozzle: Adjustable filling nozzle for various product types 12. Folding hopper 	1 Piece
Meat Tenderizer	<ol style="list-style-type: none"> 1. Housing: Burnished aluminum and translucent plastic. 2. Knife Blades: Stainless steel knit 3. Guide: Plastic, located inside guard 4. Interlock System 5. Frame: Lift-out design 6. Cleaning Fork 7. 3/8" Strip Cutter Knives: 8. Star Knives: Rollers feature 11-tooth pointed star blades, 9. Motor: 1/2 HP., totally enclosed, fan-cooled, single-phase, capacitor-start, induction-run type 10. Transmission: Hardened steel worm drives forged bronze worm gear in fluid grease bath. 	2 Pieces
Vac Packer	<ol style="list-style-type: none"> 1. Cycle Time 25-35 secs or better 2. Voltage 400-3-50 Hz 3. Power 3.5kW 4. Pump Type: Busch 100m3 or higher (1ph or 3ph) 5. Gas flush system 6. Voltage 400-3-50 Hz 7. A digital panel with a self-diagnostic control that identifies service needs and possible operational errors. 8. Double Seal 9. IP65 dust and water level protection levels 10. Stainless steel/ aluminum body construction 11. Sensor Control : Sensor/ water (H2O) 12. Digital Time Control upto 10 programs 13. Seal type : Trenn (pre-cut) / 1-2 / Bi-Active 14. Mobile 	2 Pieces
Meat Metal Detector	<ol style="list-style-type: none"> 1. 4-quadrant technology 2. Storage spaces for up to 250 products 3. 4-level password system, automatic log out after time lapse 4. IFS and HACCP reports available on the display at the touch of a button 5. Cyclical function monitoring with Performance Validation System (PVS) 6. Frame mobile on 4 castors, height adjustable from 80-120 cm, 7. Stainless steel construction 8. Metal Detection ferrous, non-ferrous (e.g. aluminium or copper) and stainless steel 9. Protection Type IP 68 / NEMA 6P (for daily hose cleaning in wet environments) 10. Sensitivity Laboratory: FE 0,5 mm, VA 0,8 mm with sausage meat: FE 1,0 – 1,5 mm, VA 2,0 – 2,5 mm 11. Metal alarm: double sausage length / automatic ejection 	1 Piece

MEAT MIXER-GRINDER	<ol style="list-style-type: none"> 1. 200-pound hopper capacity 2. 7.5 H.P. grind motor and 1 H.P. mix motor 3. Convenient load and discharge height 4. WEDGE cylinder for full rate feeding of the entire batch 5. Separate mix and grind motors 6. Pneumatic foot control 7. Double wall construction for added sanitation 8. Hand removable, interchangeable seals — no tools required 9. Counterbalanced lid 10. Double-sealed push button control panel with condensate heater 11. Accessories: #32 Stay-sharp knife & plates, made from alloy steel 12. Stainless steel finish 13. National Sanitation Foundation (NSF) certified 14. Electrical interlock switch 15. Switch: Electrical controls consist of front-mounted water resistant switches, magnetic contactors, dual-motor overload protection and foot switch operation capability 	2 Pieces
Vertical Meat Saw	<ol style="list-style-type: none"> 1. Motor: 3 HP, totally enclosed, water-resistant, flange mounted with grease-packed ball bearings 2. Direct Gear Drive Transmission: No belts to replace, slip, adjust, or break; helical gear reduction; 4150 fpm blade speed 3. Tri-Rail Carriage 4. Open Frame Construction: Stainless steel 5. Center Crown Pulley 6. Removable Double-Flanged Pulleys: For easy cleaning and sanitation 7. Pivoted Automatic Tension 8. Adjustable Legs 9. Hose Down and Power Wash Capabilities: Up to 1100 PSI 10. Enclosed Bone Dust System 11. Movable Carriage Tray 12. Two-Piece Table 13. Upper and Lower Blade Guards 14. Switch: Single pull-to-start, push-to-stop with heater to prevent moisture condensation on electrical components 15. Integrated Pusher Carriage and Pusher Plate 16. National Sanitation Foundation (NSF) certified 	2 Pieces
Meat Grinder	<ol style="list-style-type: none"> 1. Motor: 5 HP 2. Motor Controller: Magnetic starter with automatic resetting bimetallic thermal overload protection 3. Transmission: 215 RPM, geared double reduction with oil-lubricated hardened helical cut steel gears 4. Grinding End: No. 46 wide-mouth 5. Feed Pan: 14 gauge tinned steel 6. Waterproof Junction Box 7. Finish: Stainless steel 8. High Back 9. Stainless Steel Deflector 10. Plastic Feed Stomper 11. Wrench 12. Multiple Leg Lengths 13. Accessories: #32 Stay-Sharp knives & plates, #32 stuffing horns, grinding end 14. Heavily Tinned Cylinder, Worm, and Adjusting Ring 15. Cast Aluminium Guard 16. Electrical Interlock System 17. National Sanitation Foundation (NSF) certified/ listed 	2 Pieces

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<p>Manual Gravity Feed Slicer</p>	<ol style="list-style-type: none"> 1. Knife Drive Motor: 1-speed, 1/2 HP 2. Drive System: Poly-V belt 3. Product Table: 45° 4. Base: Sanitary anodized aluminium 5. Carriage and Knife Cover: Anodized aluminium 6. Safety Feature: No-volt release 7. Carriage System: Removable 8. Knife: 14" diameter, hollow-ground, hardened, polished, forged, and chrome-plated carbon steel 9. Sharpener: Removable, top-mounted ceramic simultaneous sharpener 10. Knife Guard: Permanent ring guard 11. Product Deflector: Removable 12. Meat Grip: Rear-mounted, removable with contoured handle 13. National Sanitation Foundation (NSF) certified 	<p>1 Piece</p>
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<p>MEAT Moisture Analyzer</p>	<ol style="list-style-type: none"> 1. Maximum Capacity: 120 g 2. Readability Moisture Content: 1 mg / 0.01% 3. Pan Size: 345 in (90 mm) 4. Heater Type: Halogen lamp 5. Communication: <ul style="list-style-type: none"> • USB device • USB host x 2 • RS232 6. Display: Full-color 4.3 in touchscreen WQVGA 7. Heating Profiles: Ramp, standard, step, fast 8. Moisture Range: 0% – 100% 9. Net Weight: 11453 lb (5423 kg) 10. Operating Range (Temp.): 10 °C – 40 °C 11. Sample Size: 045 g – 120 g 12. Shut-Off Criteria: <ul style="list-style-type: none"> • Timed • Manual • Custom (User Set Weight Loss/ Time) • Custom (User Set Moisture % Loss/Time) • Automatic (Preset Weight Loss/ Time) 13. Temperature Range: 40 °C – 230 °C 14. Test Library: 100 15. Units of Measurement: %DC, Gram, %RG, %MC 16. Working Environment: 50°F – 104°F, 85% RH, non-condensing (10 °C – 40 °C, 85% RH, non-condensing) 17. RS232: GLP/GMP data output, USB host and USB device 18. Construction: Metal base, ABS top housing, halogen heat source, stainless steel pan support, stainless steel pan handler 	<p>1 Piece</p>
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<p>Meat Chopper with Feed Pan</p>	<ol style="list-style-type: none"> 1. Motor: 3 H.P. with ball bearings in a sealed enclosure. Front bearing lubricated by transmission, rear bearing is grease-packed and sealed for life. 2. Transmission: Double reduction, oil-lubricated hardened helical cut steel gears with double lip seal to prevent oil loss and moisture damage. 3. Design: Compact with steel gears and oil bath transmission. 4. Pan: 14-gauge stainless steel, Optional: Removable pan. 5. Capacity: <ul style="list-style-type: none"> • Fresh meat: 35-40 lbs per minute (first cut through a 1/8 plate) • Beef: 25-30 lbs per minute (second cut through a 1/8 plate) 6. Magnetic-type contactor 7. #32 tinned chopping end 8. Accessories: <ul style="list-style-type: none"> • Floor mount legs • #32 Stay-Sharp knife & plates • #32 stuffing tubes 	<p>2 Pieces</p>
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Tenderers will be required to provide the following:

- **Signed Letter of Bid and Company Profile**
- **Priced Quotation (to the Required Specification)**
- **Tax Clearance Certificate**
- **Business Registration Certificate with Form A attached**
- **VAT Registration Certificate**
- **SSNIT Clearance Certificate**
- **Data Sheet of equipment**
- **12 Months Warranty on items**

Delivery period must be indicated

PLEASE NOTE: THE CURRENCY OF YOUR OFFER SHOULD BE IN GHANA CEDIS

Tenders should be sealed and marked as.

Tenders Number: 91183813/ 19.4933.8-005.00 / Supply of Meat Processing and Sausage Making Production Equipment

Tenders should be addressed according to the tender number.

The Procurement Unit
GIZ Office
Tender No.
P.O. Box KA 9698
Accra

Office Location: **No.7 Volta Street, Airport Residential Area, Accra**

Not later than 30th October, 2024.