

REQUEST FOR QUOTATION (RFQ)

Supply, Installation, Testing and Commissioning of a 2,000-Litre Automatic Yoghurt Batch Pasteurizer / Fermentation Tank

Ref No: LDFCS/01/RFQ/2026

Purchaser: LIMURU DAIRY FARMERS COOPERATIVE SOCIETY LTD

Country: KENYA

Issued on: 3/08/2026

To:

Dear Sir/Madam

Submission can be done through the Limuru dairy email

limurudairy@gmail.com or engldfcs@gmail.com.

The deadline for submission of Quotations is 10/08/2026 by 10:00 AM

1. Introduction

Limuru Dairy Milk Processing Plant (LMPL) invites quotations for the design, manufacture, supply, installation, testing and commissioning of one (1) 2,000-Litre Automatic Yoghurt Batch Pasteurizer/Fermentation Tank complete with heating, cooling, agitation and automatic controls.

2. Design Conditions

Parameter	Requirement
Product	Yoghurt / Fermented Milk
Working Capacity	2,000 Litres
Gross Capacity	Approx. 2,300 Litres
Heating Medium	Steam via Hot Water
Cooling Medium	Chilled Water/Glycol
Pasteurization	Up to 95°C
Fermentation	42–45°C
Cooling	15°C or lower
Product Contact Material	AISI 316L SS/ AISI 304L, 2B finish inner surface
Outer Cladding	AISI 304 SS
Inner Shell	4 mm minimum
Jacket	3 mm minimum
Insulation	100 mm minimum
Power	415V, 3 Phase, 50Hz
Cleaning	CIP & COP
Language	English

3. Scope of Work

Tank

- 2,000 L vessel
- 4 mm AISI 316L inner shell
- 3 mm jacket
- 2 mm SS304 cladding
- Heavy-duty SS legs

Connections

- Minimum 63 mm (2½") sanitary bottom outlet with SS butterfly valve
- 51 mm inlet
- Sampling valve
- Vent
- Overflow
- Self-draining outlet

Heating & Cooling

- Steam hot water circuit
- Steam trap
- Automatic steam valve
- Cooling jacket
- Automatic cooling valve

Agitation

- Heavy-duty scraper agitator
- Variable-speed geared motor
- Food-grade scraper blades

CIP/COP

- Two 360° rotary SS CIP spray balls
- CIP supply and return
- Dead-leg-free design
- Removable parts for COP

Accessories

- SS ladder
- SS top platform
- Sanitary manway
- Sight glass
- Inspection light
- Lifting lugs
- Calibrated SS dipstick

Controls

- PLC
- Colour HMI
- Automatic pasteurization/fermentation
- English interface and manuals

4. Installation Works

- Mechanical installation
- Electrical installation
- Testing
- Commissioning
- Operator training

5. Schedule of Supply and Prices

Item	Description	Qty	Unit	Unit Price (KES)	Total Price (KES)	Make/Model	Country	Remarks
1	2,000 L Pasteurizer/Fermentation Tank	1	No.					
2	Heating Jacket System	1	Set					
3	Cooling Jacket System	1	Set					
4	Scraper Agitator	1	Set					
5	PLC & HMI	1	No.					
6	Instrumentation	1	Lot					
7	Two Rotary CIP Spray Balls	1	Set					
8	SS Ladder & Platform	1	Set					
9	Calibrated SS Dipstick	1	No.					
10	Installation & Commissioning	1	Lot					
11	Training	1	Lot					
12	O&M Manuals	3	Sets					
13	One-Year Spare Parts	1	Lot					
14	Warranty	1	Lot					
				Sub-Total				
				VAT				
				Grand Total (KES)				

6. Performance Guarantee

- Pasteurization to 95°C
- Fermentation at 42–45°C
- Cooling to 15°C or lower
- CIP & COP compatible
- English HMI and documentation

7. Documentation

- Datasheets
- GA Drawings
- P&ID
- Electrical Schematics
- PLC/HMI Backups
- O&M Manuals (English)
- Spare Parts Catalogue
- Warranty Certificate