جامعة السلطان قابوس
Sultan Qaboos University

Requisition Form

Requisition Number: 7022/26/0080

Last Date for Submission: 09/11/2026

S.N.	SQU Product Code	Description	Qty	UOM	Remarks
1	EQUINSUNI0014	SLICER BLADE	1	Nos	Item 4 — Manual Food Slicer Equipment dimensions 30 × 39 × 39 cm Food thickness range 0–13 mm Food slot dimensions 10 × 10 × 18 cm Handle length 11.5 cm Features Detachable blade for cleaning 201-grade stainless steel body 420-grade stainless steel blade One-way cutting Non-slip feet The quotation must include the following details: 1. Warranty period. 2. Delivery period. 3. Price List for the major spare parts. 4. Cost of maintenance visit per day after the warranty period expires. 5. Submission of a copy of the operation service manuals at the installation time. 6. Back up/spare parts support up to the 10th year. 7. Details of any pre-installation requirements (attached with offer). 8. Manufacturing date certificate from the manufacturer. 9. Delivery, installation, and commissioning: on-site training to be done by the supplier.
2	EQUINSUNI0086	FREEZE DRYER	1	Nos	Item 3 — Vacuum Freeze Dryer Rated voltage / frequency 220–240 V, 50 Hz Rated power 3,200 W Rated drying capacity 18–23 kg Tray dimensions 279 × 748 × 20 mm Tray quantity 7 Drying area 1.46 m² Minimum vacuum pressure 5 Pa Minimum cold-trap temperature 45 °C Equipment dimensions 62 × 95 × 92 cm Net weight Approximately 120 kg Control method Digital control Noise level 65 dB Warranty 1- 3 years

S.N.	SQU Product Code	Description	Qty	UOM	Remarks
					Features Compact design SS304 stainless steel liner and trays Imported compressor (as quoted) Vacuum pump described as low-noise and oil-mist-free Intelligent drying program High dehydration efficiency and energy-saving operation (as quoted) Real-time status display Observation window The quotation must include the following details: 1. Warranty period. 2. Delivery period. 3. Price List for the major spare parts. 4. Cost of maintenance visit per day after the warranty period expires. 5. Submission of a copy of the operation service manuals at the installation time. 6. Back up/spare parts support up to the 10th year. 7. Details of any pre-installation requirements (attached with offer). 8. Manufacturing date certificate from the manufacturer. 9. Delivery, installation, and commissioning: on-site training to be done by the supplier.
3	EQUINSDRY0001	DRYER	1	Nos	Item 2 — Commercial Food Dehydrator (108 Trays) Rated power 7,600 W Stated integrated power consumption 6,000 W per hour (as quoted) Tray quantity 108 Tray spacing 30 mm Tray dimensions 40 × 38 cm Voltage / frequency 220–240 V, 50/60 Hz Temperature range 30–90 °C Timer range 0–24 hours Noise level 50–55 dB Equipment dimensions 94.5 × 57.5 × 180.5 cm Warranty 1 year; heating element 3 years Features 2 large independent compartments 6 fans per compartment Double-layer housing Internal LED light 2 additional crumb trays 4 wheels SUS304 stainless steel trays SUS201 stainless steel housing and liner Aluminum handle

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					Export-standard full wooden-box packaging The quotation must include the following details: 1. Warranty period. 2. Delivery period. 3. Price List for the major spare parts. 4. Cost of maintenance visit per day after the warranty period expires. 5. Submission of a copy of the operation service manuals at the installation time. 6. Back up/spare parts support up to the 10th year. 7. Details of any pre-installation requirements (attached with offer). 8. Manufacturing date certificate from the manufacturer. 9. Delivery, installation, and commissioning: on-site training to be done by the supplier.
4	EQUINSDRY0001	DRYER	1	Nos	Item 1 — Commercial Food Dehydrator (20 Trays) Rated power 2,000 W Stated integrated power consumption 1,500 W per hour (as quoted) Tray quantity 20 Tray spacing 35 mm Tray dimensions 40 × 38 cm Voltage / frequency 220–240 V, 50/60 Hz; 110 V, 60 Hz (as quoted) Temperature range 30–90 °C Timer range 0–24 hours Noise level 50–55 dB Equipment dimensions 46.5 × 57 × 82 cm (excluding wheels) Warranty 1 year; heating element 3 years Features 3 internal fans Double-layer housing Internal LED light 1 additional crumb tray 4 wheels SUS304 stainless steel trays SUS201 stainless steel housing and liner Aluminum handle The quotation must include the following details: 1. Warranty period. 2. Delivery period. 3. Price List for the major spare parts. 4. Cost of maintenance visit per day after the warranty period expires. 5. Submission of a copy of the operation service manuals at the installation time. 6. Back up/spare parts support up

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					to the 10th year. 7. Details of any pre-installation requirements (attached with offer). 8. Manufacturing date certificate from the manufacturer. 9. Delivery, installation, and commissioning: on-site training to be done by the supplier.