

Dear prospective equipment suppliers,

The Food and Agriculture Organization (FAO) of the United Nations in Georgia is happy to invite reputable companies to express their interest in becoming the equipment supplier for hazelnut dryers, complementary conveyor belts, moisture analysers and storage crates/containers for hazelnut drying and storage. The expression of interest is announced under the project “Support to the Food Safety and SPS Sector in Georgia under ENPARD IV”, funded by the European Union, Sweden, CzDA and FAO. The project envisages to support Georgian hazelnut producers in the equipment purchase with a matching grant.

We are dedicated to ensuring the highest quality of products and services for our operations, and we believe that partnering with a knowledgeable and reliable equipment supplier is essential to achieving our goals.

Equipment and criteria:

Vertical hazelnut dryers – multiple capacities	
1.0	Technical Specifications:
1.1	Type: Electrically powered, diesel/LPG-fired vertical batch dryers with forced air circulation and temperature control
1.2	Drying capacity: <ul style="list-style-type: none">• Small model: 700 – 2,000 kg/batch (approximately 1.2 – 5 m³), and/or• Medium model: 3,000 – 6,000 kg/batch (approximately 6 – 14 m³), and/or• Large model: 8,000 – 12,000 kg/batch (approximately 16 – 25 m³) <i>(Suppliers are invited to offer dryers of multiple capacities)</i>
1.3	Drying chamber: Cylindrical drying chamber with perforated base and insulated walls to ensure even air flow and thermal efficiency.
1.4	Structure material: Steel S235JR
1.5	Drying temperature range: Adjustable from 30°C to 60°C
1.6	Heating system: Integrated hot air generator using diesel or LPG.
1.7	Air flow system: Forced air via axial or centrifugal fan
1.8	Mixing system: Integrated rotating with central handling auger for uniform drying
1.9	Fuel consumption: <ul style="list-style-type: none">• Small: Approximately 3-8.5 kg/h• Medium: Approximately 7-14,8 kg/h• Large: 16-30 kg/h <i>(May vary depending on fuel type)</i>

1.10	Drying time: Typically 12-24 hours, depending on moisture content.
1.11	Control panel: Analog or digital control panel including: <ul style="list-style-type: none"> • Temperature regulation • Timer • Fan and burner operation • Emergency stop • Optional programmable cycles
1.12	Moisture control: Manual sampling port standard with external moisture meter.
1.13	Power supply: <ul style="list-style-type: none"> • Small models: 220-230 V, single phase • Medium and large models: 380 V, three-phase
1.14	Estimated power requirement: <ul style="list-style-type: none"> • Small: 2.3-4.0 kW • Medium: 4.0-10 kW • Large: 20.0 kW
1.15	Safety features: <ul style="list-style-type: none"> • Emergency stop switch • Over-temperature protection • Heat shielding on burner and fan compartments • CE-compliant guarding and electrical safety measures
2.0	Compliance with International Standards:
2.1	All hot or moving components must be safely enclosed and comply with international machinery safety standards (e.g. CE marking, ISO 12100 or equivalent).
3.0	Manuals
3.1	Instruction manual must be provided in either English or Georgian with each unit.
3.2	Costs of manuals must be included in the overall equipment price.
3.3	Each dryer must include a basic tool kit for maintenance and standard adjustments.
4.0	After sales service
4.1	Supplier must have a local representative or authorized service provider network in Georgia. A list of agents, with contact information, must be included in the offer.
5.0	Warranty
5.1	Minimum two-year warranty required for all major components: burner, fan, control panel, and structural frame.
5.2	The warranty must be transferable to the final beneficiary receiving the equipment.

Conveyor belts for hazelnut dryers	
1.0	Technical Specifications:
1.1	Type: Motorized conveyor belt for loading or unloading in-shell hazelnuts to/from dryers, storage bins, or trucks.
1.2	Compatible dryers: Must interface with dryers from 700 kg up to 6 ton batch capacity. For dryers of 12 ton, a bucket elevator of 6.5-7 meters is necessary.
1.3	Dimensions: <ul style="list-style-type: none"> • Belt width: 200-400 mm • Belt length: 2-7 m
1.4	Structure material: Steel S235JR. Adjustable height support legs. Mobility via wheels.
1.5	Belt material: Rubber (Food grade)
1.6	Motor: Electric motor with belt or chain drive.
1.7	Power supply: <ul style="list-style-type: none"> • 220-230 V, single-phase for small conveyors • 380 V, three-phase for larger conveyors • Estimated power: 0.55-2 kW
1.8	Loading/unloading end: Equipped with deflectors or guides. Adjustable drop height.
1.9	Safety features: <ul style="list-style-type: none"> • Emergency stop switch • Protective guards over drive system • CE-compliant electrical panel
1.10	Integration with dryers: Conveyor belts should be compatible with the intake height and output system of the corresponding dryer model.
2.0	Compliance with international standards:
2.1	All components must be safely enclosed and comply with international machinery safety standards (e.g. CE marking, ISO 12100 or equivalent).
3.0	Manuals
3.1	Instruction manual must be provided in either English or Georgian with each unit.
3.2	Costs of manuals must be included in the overall equipment price.
3.3	Each conveyor must include a basic tool kit for maintenance and standard adjustments.

4.0	After sales service
4.1	Supplier must have a local representative or authorized service provider network in Georgia. A list of agents, with contact information, must be included in the offer.
5.0	Warranty
5.1	Minimum two-year warranty required for all major components.
5.2	The warranty must be transferable to the final beneficiary receiving the equipment.

Storage crates/containers for hazelnut	
1.0	Technical Specifications:
1.1	Type: Rigid, ventilated, stackable crate for storage and handling of in-shell hazelnuts.
1.2	Intended use: For on-farm and post-harvest use. Temporary storage and in-field drying, transport to drying/processing facilities, and warehouse stacking.
1.3	Internal volume/capacity: Minimum 300 kg
1.4	External dimensions (approximate): <ul style="list-style-type: none"> • Length: 1000 mm • Width: 1000 mm • Height: 1200 mm
1.5	Material: Steel grid frame, galvanized or stainless steel for permanent outdoor use. Smooth interior surface to prevent nut damage.
1.6	Ventilation: Perforated walls and base for airflow. Mesh width 10-12 mm to avoid nut loss.
1.7	Stackability: Must be stackable when loaded. Bottom skids or feet must be compatible with forklifts and pallet jacks.
1.8	Optional drainage plug or bottom opening.
2.0	Compliance with international standards:
2.1	All components must be safely enclosed and comply with international machinery safety standards (e.g. CE marking, ISO 12100 or equivalent).
3.0	Manuals
3.1	A user manual or basic product sheet must be provided in either English or Georgian with each unit.

4.0	After sales service
4.1	Supplier must have a local representative or authorized service provider network in Georgia. A list of agents, with contact information, must be included in the offer.
5.0	Warranty
5.1	Minimum one-year warranty required for all major components.
5.2	The warranty must be transferable to the final beneficiary receiving the equipment.

Moisture analyser for hazelnut	
1.0	Technical Specifications:
1.1	Types: Handheld, battery-powered or benchtop moisture analyser for rapid testing of moisture content in hazelnuts
1.2	Moisture measurement Range: 4% – 22% (at minimum)
1.3	Measurement resolution: 0.1% moisture or better
1.4	Measurement accuracy: $\pm 0.2\%$ or better (under standard conditions)
1.5	Sample size: Suitable for 5–30 g or equivalent in volume (whole or shelled nuts)
1.6	Measurement time: Maximum 120 seconds per sample
1.7	Measurement principle: <ul style="list-style-type: none"> Electrical resistance/capacitance (for portable units) Gravimetric with halogen or infrared heating (for benchtop units) <i>Both methods must be supported by calibration against known standards</i>
1.8	Power supply: <ul style="list-style-type: none"> Handheld models: 9V battery or rechargeable internal battery Benchtop models: 220–230 V
1.9	Display: Digital or analog scale display with backlight or high-contrast screen; shows % moisture content clearly
1.10	User interface: Simple controls (e.g., Start/Stop, Product selection, Calibration)
1.11	Calibration: Factory-calibrated for hazelnuts; user adjustment or offset correction possible
2.0	Compliance with international standards:

2.1	All components must be safely enclosed and comply with international machinery safety standards (e.g. CE marking, ISO 12100 or equivalent).
3.0	Manuals
3.1	A user manual or basic product sheet must be provided in either English or Georgian with each unit.
4.0	After sales service
4.1	Supplier must have a local representative or authorized service provider network in Georgia. A list of agents, with contact information, must be included in the offer.
5.0	Warranty
5.1	Minimum one-year warranty required for all major components.
5.2	The warranty must be transferable to the final beneficiary receiving the equipment.

Interested companies are requested to submit an Expression of Interest (EOI) outlining their capacity, experience, and commitment to meeting the specified criteria. The EOI should include the following:

Company Profile: Overview of the company's history, expertise, and relevant experience in supplying similar equipment.

Product Portfolio: Details of the proposed equipment, including specifications, features, pictures, and any selling points across the country.

Warranty and After-Sales Support: Information about warranty terms and the availability of technical support.

Price Structure: Pricing for the equipment (Including VAT), considering factors such as quantity and any bundled offerings. The quantity requested is still not determined, so please provide a price structure based on quantity and please include the price validity period.

Company selection criteria:

1. Reputation and Experience:

Demonstrated experience in supplying hazelnut/post-harvest equipment, through governmental or non-governmental tenders.

Official representation of the product manufacturer.

Positive track record of delivering quality products and exceptional customer service.

2. Product Quality and Compliance:

Ability to provide equipment that meets or exceeds the specified technical criteria.

Compliance with relevant industry standards and regulations for hazelnut equipment.

3. Technical Support and Training:

Availability of comprehensive technical support for troubleshooting, equipment setup, and ongoing assistance.

Suppliers will be asked to deliver and fully install the equipment, as well as provide training to beneficiaries on the usage of the equipment.

Provision of training resources and materials to educate users on equipment installation, operation, and maintenance.

4. Warranty and After-Sales Service:

Offering competitive warranty terms that provide peace of mind to users regarding the durability and functionality of the equipment.

Availability of responsive after-sales service for addressing any issues or inquiries that may arise.

5. Value Proposition and Pricing:

A clear and transparent pricing structure that reflects the quality of the equipment and the value it brings to the organization.

Consideration of factors such as volume discounts and bundled offerings for cost-effective solutions.

6. Ethical Business Practices:

Adherence to ethical business practices, including transparency, honesty, and fair dealings with clients

We welcome your submission by **September 7, 2025**, and encourage all interested parties to address their respective offers to the following email address: FAO-Georgia-Grants@fao.org. The eligible offers will undergo both a technical and financial evaluation by FAO experts in Georgia and in FAO headquarter. The selection process will remain internal and will follow FAO's rules and ethical practices.

This is an exciting opportunity to collaborate with a forward-looking organization dedicated to quality and excellence.

Sincerely,
UNFAO