Entity Name:	South Dakota State Government
Event Number:	9830
Event ID:	24RFP9830
Event Name:	Incubator Shakers
Requested By:	Missy Schuetzle
Created By:	Missy Schuetzle
Due By Date:	01/26/2024 05:00 PM Central Time
Q&A Cutoff Date:	01/12/2024 11:42 AM Central Time
Invitation Type:	Invitation Only
Assigned Commodities:	493-45 Incubators, Bacteriological; 495-48 Incubators: Convection, CO2 (Anaerobic Chambers), etc., and Plant Growth Chambers; 685-10 Brooders and Incubators
Allow Supplier Terms and Conditions:	No
Public Responses:	No
Display Awardee:	Display
Posting Board Status:	Published
Event Status:	Event Under Review

Section #: Name:

1 Section 1 - 24RFP9830

Do not submit responses through ESM Sourcing as this is for informational purposes only. Please download the attached document and follow submittal instructions.

2 SCOPE
The project will include 2 large, stackable, incubated orbital shaker. This document defines the requirements for this system. It describes overall requirements that must be met to produce the specific equipment requested. This scope covers procurement, delivery, and start-up support of the specified equipment; no installation is required.

This URS is the input document for:

• Equipment procurement purposes
• Equipment sizing
• Functional and technical specifications

Bids will be evaluated based on compliance with the URS, pricing, lead time, and the company's experience and track record as they pertain to the relevant equipment. See Evaluation Criteria below.

3 BACKGROUND
The Dakota Bioproducts Innovation Institute is a research facility for the development of high-quality bioproducts. An incubated orbital shaker agitates liquid culture vessels and ensures high cell counts prior to inoculating larger standalone vessels. These pieces of equipment are the first step in a seed-train and are vital to developing DBII's technical process.

4 PROCESS DESCRIPTION
Incubated orbital shakers are basic pieces of equipment that provide a constant temperature and agitation rate to ensure proper growth conditions for liquid microbial cultures. Essentially, they are an enclosed cabinet with an in-built electric heater and fan for temperature control and an eccentric rotating base to provide agitation. The units can be designed as self-standing, stackable, tabletop mounted, or a combination of these. With the exception of standard power supply, they do not require utility hook ups.

5 BASIS OF DESIGN

5.1 Capacities
Incubated orbital shakers must be no larger than 4.5 feet in any dimensions, with the ability to handle at least 60 lbs. of glassware/liquid media. As there will be the potential for multiple simultaneous projects to occur, we will need 2 of these.

5.2 Skidded Construction
N/A

5.3 Health, Safety and Environment N/A

5.4 Operation, personnel and automation
N/A

5.5 Materials of Construction
Corrosion resistant interior.

5.6 Reliability & maintenance
Incubated orbital shakers must be reliable for 24/7/365 operation, with mechanisms in place to ensure that the user is aware if something is malfunctioning via alarm.

Terms and Conditions

ESM Sourcing Terms
None

General Terms and Conditions
None

Event Specific Terms and Conditions
See attached document