



Procurement of eCooking test equipment for MEPS compliance verification

TENDER NOTICE

Date: 04 November 2025





1 Background

The [Modern Energy Cooking Services \(MECS\) Programme](#), funded by UK International Development, is supporting the Government of Tanzania, through the Ministry of Energy, in implementing the National Clean Cooking Strategy (2024-2034). Within this framework, MECS is implementing the [Tanzania eCooking Scale and Support Programme \(2024–2026\)](#) – a £3.5 million initiative designed to accelerate the adoption of modern energy cooking solutions across the country.

The programme was developed through years of MECS research in the country and in recognition of Tanzania’s growing prioritisation of clean cooking, significant progress in electricity access, and increased renewable energy generation. While the Government leads the implementation of the National Clean Cooking Strategy, MECS is providing targeted support on the eCooking component. In close collaboration with the Ministry of Energy and other stakeholders, the programme seeks to catalyse the transition to secure, affordable, and sustainable electric cooking (eCooking) solutions nationwide.

The Tanzania eCooking Scale and Support Programme is structured around six workstreams, each addressing key challenges in eCooking market development. This tender falls under Workstream 5: Quality and Standards, which, in collaboration with the Tanzania Bureau of Standards (TBS), focuses on ensuring that as demand for eCooking grows, consumers can confidently access high-quality and energy-efficient appliances. Building on the achievements of the Energy Efficiency Action Plan Project, this workstream adopts its approach to the development of standards for eCooking appliances.

As such, Minimum Energy Performance Standards (MEPS) have been developed for three eCooking appliances – Electric Pressure Cookers (EPCs), Induction Hobs, and Rice Cookers – alongside a safety standard for Air Fryers. This has been accompanied by the introduction of a customer labelling scheme to help consumers make informed purchasing decisions.

To ensure effective delivery of this programming, MECS has been collaborating with its partner, [Prime Expertise Limited](#), a Tanzania-based development consulting firm serving as the Partnership Liaison Lead for the MECS Tanzania eCooking Scale and Support Programme. As part of this collaboration, MECS – through Prime Expertise – will procure and establish a testing laboratory for TBS to verify compliance with the MEPS and labelling requirements.

2 Scope of Supply

Prime Expertise therefore invites eligible, experienced, and qualified suppliers to submit sealed tenders for the supply and delivery of the following equipment:

S/No.	Equipment	Specifications	Required Quantity
1.	Power Quality Analyzer	Input Voltage Range: Up to 1000V with accuracy 0.1% of nominal voltage Resolution: 0.1V Sampling frequency: 80 kS/s at 50 Hz Current Measurement: - Minimum range: ≤ 1A - Maximum range: ≥ 100A	2



		Power/Energy Measurement: - Minimum active power accuracy: 1.2% + 0.005% (with proper accessories) - Apparent power accuracy: 1.2% + 0.005% - Reactive power accuracy: 2.5% of measured apparent power - Power factor measurement - Energy consumption tracking (kWh) - Power range: 0.1W to 20kW - Resolution: as fine as 0.1W for precise measurements - Real-time monitoring - Data storage capacity - Multiple power quality measurements - Portable design (≤ 2.5 kg) Operational: - Operating temperature: -10°C to 50°C - Battery runtime: 1.5 hours Interfaces: - USB A, USB C, Ethernet, Wi-Fi Included accessories: - User manual - Calibration certificate - At least 2 years warranty	
2.	Thermometer	General Specifications: - Dual-input digital thermometer - Data logging up to at least 500 points of data with user adjustable recording interval - Compatible with K-type thermocouples - Measurement range: -200°C to +1372°C - Temperature scale: Celsius or Fahrenheit (user-selectable) - Display resolution: 0.1°C/°F below 1000°, 1° above 1000° - LCD display with digital readout - Battery-powered operation (typical 9V or LR06 battery) - Battery life: ≥ 200 hours - Weight: ≤ 0.5kg Performance Specifications: - Accuracy: $\pm (0.1\% \text{ of reading} + 0.8^\circ\text{C})$ for temperatures above -100°C - Response time: ≤ 1.0 second - Temperature coefficient: 0.01% of reading + 0.03°C per °C - Measurement environment: 0°C to +50°C operating temperature - Storage temperature: -40°C to +60°C Features: - Min/Max/Avg recording mode - Hold function to freeze displayed reading - Sleep mode for power conservation - Low battery indicator	2



		- Thermocouple open circuit detection - Impact-resistant holster - Calibration adjustment capability Included Accessories: - K-type bead with no larger than 0.3mm pressure rated thermocouple probe - User manual - Calibration certificate - At least 2 years warranty	
3.	Timer	General Specifications: - Set up to 4 channels simultaneously - Loud, 70 ± 20 dB alarm sounds for 1 minute or can be silenced manually - Large LCD display - 6 digits display showing hour, minute and second setting for timers and clock - 12/24-hour clock format selection - Provided with fixed stand, pocket clip, hole for lanyard, and magnetic back - 1.5V G-13 Battery Functions: - Memory - Count Up/Down - Time In/Out - Alarm - Time of Day Technical Requirements: - Accuracy: ±1.5 sec/day - Resolution: 1 sec - Maximum Setting: ≥ 50 hours - Material: ABS plastic Included Accessories: - User manual - Calibration certificate - At least 2 years warranty	2
4.	Weighing Scale	- Measuring range: 0.5g-5kg - Resolution: 0.1g - Power supply: USB rechargeable - Stainless Steel Pan Included Accessories: - User manual - Calibration certificate - At least 2 years warranty	2
5.	Data Logger Thermometer	Technical Requirements: - Temperature range: 0°C to +60°C - Temperature accuracy: ±0.3°C - Temperature resolution: 0.1°C - Humidity range: 0% to 100% RH - Humidity accuracy: ±2% RH - Humidity resolution: 0.1% RH - Measurement interval: 10 seconds to 24 hours	2



		- Storage capacity: 16,000 measurement values per channel - Non-volatile memory (data saved if battery fails) - Recording modes: Continuous and single cycle - Data format: CSV - Memory operation: Circular buffer (oldest data overwritten) - Weight: ≤120 g (with batteries) - Display: LCD with backlight - Housing material: Impact-resistant ABS plastic IP40 - Power source: Lithium - Battery life: ≥ 1 year (with 15-minute measurement interval) - External power: USB connection - USB interface: For PC connection and configuration - PC software included for device configuration and data analysis - LED Alarm and status indication - Time/date function: Real-time clock with calendar - Wall mount: Integrated bracket - Access protection: Password - Storage: -20°C to +70°C Included Accessories: - USB cable - Software CD/download link - Wall mounting bracket - Lithium battery - User manual - Calibration certificate	
6.	Wireless Thermocouple Set, complete with all accessories	- The sensor has to be supplied with a compatible USB adapter for connecting the reader to the PC and USB bridge with 1-wire interface for connecting to the reader probe - Automatically working up capability, measuring temperature and stores values in 8kB of Datalog Memory in 8- or 16-Bit Format - 8-Bit (0.5°C) or 11-Bit (0.0625°C) resolution - Temperature accuracy of ±0.5°C from +20°C to +75°C - Temperature resolution-programmable: 0.0625°C to 0.5°C - Programmable sampling and logging rate from 1s up to 273hrs - Operating range: 0°C to +125°C - NIST traceable - Standard speed or up to 125kbps in Overdrive Mode Using 1-Wire Protocol - Two-Level Password Protection of All Memory and Configuration Registers - Capable of operating in high pressure and temperature environment - Size F5 - 5mm - Log Memory size 8KB - Memory type NV SRAM - Logging capacity 4096 - 8192 Readings, Depending on Resolution - Memory 512KB Read/Write	2



		- Battery Life up to 7 years - Shelf life with battery installed:10+ years - Pressure rated Capsule with IP 68 rating	
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3 General Conditions

1. The bidder must demonstrate a proven capability to supply and deliver the required test equipment by submitting a bid that includes the following:
 - Evidence of at least three (3) successfully completed contracts for the supply and delivery of identical or functionally equivalent test equipment within the last five (5) years; and
 - For each contract, a delivery note or completion certificate issued by the respective client confirming successful supply and delivery.
2. The bidder must provide a warranty of no less than two (2) years for the equipment.
3. The bidder must submit equipment brochures that demonstrate compliance with the specified requirements.
4. The bidder must provide an operation and maintenance manual for the equipment.
5. The bidder must provide calibration certificates for the supplied equipment.
6. The bidder must indicate the full specifications of the equipment they will supply, including any features or details not explicitly highlighted in the scope above, to ensure compliance with all technical requirements.

4 Submission of Tenders

All tenders must be submitted no later than Sunday, **16 November 2025, by 23:55 East Africa Time (EAT)**. Bids should be sent via email to opportunities@primeexpertise.co.tz, with a copy (Cc) to info@primeexpertise.co.tz.

Tenders submitted after the deadline will not be considered. Bidders are responsible for ensuring that their submission is complete and received by the stated deadline. It is recommended that bidders allow sufficient time for email transmission to avoid technical delays.