

INDIAN INSTITUTE OF TECHNOLOGY KANPUR



STORES & PURCHASE SECTION

P.O. IIT Kanpur

208016

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Enquiry No. : S&P/HALLXI/2012-2013/778

Enquiry Dt. : 19.09.2012

Closing Dt. : 09.10.2012

Delivery Dt. : 60 days

Dated : 19.09.2012

To
M/s.

Dear Sir,

Sealed quotations (technical + commercial bid separately) are invited from reputed large scale manufacturer / sole distributor so as to reach latest by 3:00 PM on dated 08.10.2012 for the supply of following items. The price bid will be filled by the firm in our enclosed format at **Annexure 1 & 2** duly signed by the proprietor / authorized signatory of the company with designation and seal.

Sl.No.	Particulars	EMD	Remarks
01	Supply & Installation of Stainless Steel custom built kitchen equipment for Mess of Hall of Residence No. XI	75000.00	Price Bid format attached at Annexure 1. Two Bid (Technical + Commercial)
02	Supply & Installation of Dishwashing Machine washing capacity 280 trays and 560 glasses in one hour with Loading table with sink and unloading table with inbuilt water softener, Pre-rinse spray unit & racks	20000.00	Price Bid format attached at Annexure 2 Two Bid (Technical + Commercial Bid)

You have to submit the quotation in 2 bid system - Technical Bid & Commercial Bid on separate envelope mentioning technical bid & commercial.

TERMS & CONDITIONS FOR SUPPLY ABOVE MENTIONED ARTICLES

- 90% payment against delivery, 10% after satisfactory installation, inspection and approval.
- Entire job must be completed within 60 days from the date of receipt of order. Penalty @1% per week will be deducted from the balance payment if supply is not completed within stipulated period(s). Penalty @ 1% per week or part thereof subject to a maximum of 10% of the delivery price will be deducted from the balance payment if supply is not completed within stipulated period.

- c. Defect liability period should be 1 (one) year.
- d. Earnest money will be refunded to unsuccessful bidder after finalization of purchase order. Earnest money of successful bidder shall be converted into security money which will be refunded after defect liability period. In addition to this amount, security shall be deducted from the bill of firm including earnest money upto 10% (including earnest money) of the value of work.
- e. The quotation for Supply & Installation of Stainless Steel custom built kitchen equipment for Mess of Hall of Residence No. XI & dishwashing machine should be **2 bid system**. (The price bid will be filled by the firm in our enclosed format at **Annexure 1 & 2. Detailed Specification is enclosed at Annexure A & B respectively**) should be enclosed in a properly sealed envelope addressed to the Dy. Registrar Store and Purchase section I.I.T., IIT Post office, Kanpur-208016. invariably giving on the envelope reference of enquiry and due date of opening.
- f. The quantity mentioned in this enquiry shall be deemed to be only approximate and will not in any manner be binding on the Institute.
- g. The Rate offered should be free delivery to IIT Kanpur.
- h. The rates offered should be exclusive or inclusive sales tax. The rates applicable should clearly be specified .
- i. The delivery period should be specifically stated. Ex-stock and earlier delivery may be preferred.
- k. Quotation should have validity of 60 days from the date of opening.
- l. The right to reject all or any of the quotations and to split up the requirements or relax any or all of the above conditions without assigning any reason is reserved with the Institute.
- m. Institute is exempted for payment of Excise Duty under notification No. 10/97 and partial exemption (5.15%) for payment of Custom Duty Exemption Certificate under notification No. 51/96.
- n. A committee of the Institute may visit to the workshop/works of the tenderers before opening the financial bid to assess the quality & capability of the agency/firm.
- o. Institute shall reserve right to forfeit the earnest money, if any supplier fails to supply and installation of items within stipulated period
- p. Road permit (Form 32) will be issued to the company.
- q. IIT Kanpur will not be liable for any kind of postal irregularity / delay.
- r. Incomplete tender shall be summarily rejected.

sd/-

K.N. Dakhale
Dy. Registrar (S&P)

CRITERIA OF TECHNICAL BID FOR SI.No.1 & 2

- a. Two separate bids duly filled in and signed in sealed envelopes separately.
- b. Bidder should have minimum turnover of not less than **50 Lacs** per annum (enclosed details). Balance sheet & profit & Loss statement of last three year i.e. 2009-10 (31.03.2010), 2010-11(31.03.2011) & 2011-12 (31.03.2012) duly audited from Chartered Accountant.
- c. Earnest money should be deposited in form of FDR / Demand Draft in favour of The Registrar, IIT Kanpur for above mentioned amount.
- d. The tenderers should have completed satisfactorily at least 3 similar works, out of three, one should be in Central Govt./Autonomous bodies/Hotels/Educational Institutions/Universities.
- e. The List of the customers (with their full address) where similar nature of services were rendered during the last three years i.e. 2009-10, 2010-11 & 2011-12 from 1st April to 31st March.
- f. Copy of the satisfactory work completion certificate for three similar work in any Government Department / Autonomous bodies /Hotels / Educational Institutions/Universities.
- g. Sales Tax Registration / Excise Registration if any, should be enclosed with the bid.
- h. Distributors should submit the authorization letter from the manufacturer.
- i. Any relevant document in support of claims made by you.

sd/-
K.N. Dakhale
Dy.Registrar (S&P)



INDIAN INSTITUTE OF TECHNOLOGY, KANPUR
STORES & PURCHASE SECTION

S&P/HALLXI/2012-2013/ 778

Dated : 14.09.2012

TENDER NOTICE

Dy. Registrar, S&P, on behalf of Director, IIT Kanpur, invites sealed quotations from large scale manufacturers / sole distributors for the supply of following items :

Sl.No.	Particulars	EMD
01	Supply & Installation of Stainless Steel custom built kitchen equipment for Mess of Hall of Residence No. XI	75000.00
02	Supply & Installation of Dishwashing Machine capacity 280 trays and 560 glasses in one hour with loading table with sink, unloading table with inbuilt water softener, Pre-rinse spray unit & racks.	20000.00

The earnest money deposit in the form of FDR/DD in favour of The Registrar, IIT Kanpur, along with the quotation. Supply & installation shall be completed within 60 days from the date of order. Quotation documents containing terms and conditions, specifications and quantities of items can be downloaded from our website <http://www.iitk.ac.in/infocell/tender/tendernotice.htm> or obtain from our section from 19.09.2012 to 09.10.2012 in working hours. The kitchen layout / drawing of Hall XI will be provided at the time of awarding the work. The quotation shall be received till 13:00 hrs on 09.10.2012 in the office of Dy. Registrar Stores & Purchase Section and opened on the same day at 15:00 hrs.


Dy.Registrar (S&P)

PRICE BID ANNEXURE- 1**List of Kitchen Equipment of Mess of Hall XI****

Sl.No	Description of Items	Dimensions	Qty	Unit Cost	Total Cost
FOOD SERVICE AREA					
1	BAIN MARIE SERVICE COUNTER	1800X675+300X850	4		
2	PLAIN SERVICE COUNTER	950X675+300X850	4		
3	SERVICE COUNTER	1800X600X850	2		
4	SERVICE COUNTER WITH UNDER CABINET HOT CASE AND SLIDING	1800X600X850	1		
5	DIRTY TRAY RACKS	600X500X1500	8		
6	CLEAN/DIRTY GLASS TROLLEYS	600X750X850	4		
DISH WASH AREA					
7	DIRTY DISH LANDING TABLE WITH GARBAGE CHUTE	1800X750X850	1		
8	TABLE WITH DISH RACK SLIDE	1500X600X850+150	2		
9	CLEAN DISH RACK	600X600X1800	4		
10	TABLE WITH THREE SINK POT WASH	1500X750X850+150	1		
CHAPATI MAKING SECTION					
11	BLACK GRANITE TOP CHAPATI ROLLING TABLE	1200X600X850	3		
12	CHAPATI PLATE CUM PUFFER	1200X600X850	2		
13	CHAPATI PLATE	1200X600X850	2		
14	CHAPATI COLLECTION TABLE	1200X600X850	2		
15	GRATNITE TOP CHAPATI TABLE	600X900X850	3		
16	LPG TANDOOR	900X900X850	2		

MAIN COOKING					
17	TILTING BRAISING PAN (75 LTRS)	1395X625X840	2		
18	TILTING KETTLES (100 LTRS)	1340X900X1200	2		
19	STEAM JACKET KETTLE (60 LTRS)	900X900X1200	1		
20	TWO BURNER STOCK POT STOVE	1500X750X600	2		
21	BUSSING TROLLEY	900X600X850	3		
PRE-PREPARATION AREA					
22	WET GRINDER (7-8 LTRS)	645X560X1640	2		
23	POTATO PEELER	10 KG PER CHARGE	1		
24	PLANETARY KNEADER	40 KG PER CHARGE	1		
25	MOBLE SINK	600X600X600	3		
26	WORK TABLES	1200X600X850+150	2		
27	WORK TABLES WITH SINK	1500X600X850+150	2		
28	VEGETABLE STORAGE RACK	1200X600X1800	2		
29	COLD STORE RACKS	600X600X1800	2		
30	COLD STORE RACKS	900X600X1800	4		
31	POT RACK	1200X750X1500	3		
RECEIVING AREA					
32	PLATFORM TROLLEY	1200X600X850	2		
33	DIGITAL PLATFORM SCALE (200 KG)		1		
34	DIGITAL WEIGHTING SCALE (5 KG)		1		
EXHAUST HOODS					
35(A)	EXHAUST HOODS (SPECIAL)	1800X750X600	2		

(B)	EXHAUST HOODS (STOCK POT)	1800X900X600	2		
(C)	EXHAUST HOODS (TANDOOR)	2100X1200X600	1		
(D)	EXHAUST HOODS (TILTING PAN)	1500X900X600	2		
(E)	EXHAUST HOODS (BULK COOKER)	1500X900X600	2		
(F)	EXHAUST HOODS (CHAPATI)	1950X900X600	2		
MAINTENANCE CONTRACT FOR 3 YEARS					
36	MAINTENANCE CONTRACT FOR 3 YEARS AFTER EXPIRY OF WARRANTY / GUARANTEE PERIOD				
		TOTAL			

****DETAILED DESCRIPTION IS ENCLOSED AT ANNEXURE 'A'**

NOTE : MANUFACTURER ARE REQUESTED TO SUBMIT COMMERCIAL BID (PRICE BID) IN ABOVE GIVEN FORMAT AND TECHNICAL BID SEPARATELY.

All the terms and conditions accepted to me mentioned in enquiry no. S&P/HALLXI/2012-2013/778

Seal & Signature of Proprietor / Authorised

Signatory of the company

DETAIL SPECIFICATIONS FOR KITCHEN EQUIPMENT FOR HALL - XI
AT I.I.T. KANPUR

FOOD SERVICE AREA

1 BAIN MARIE SERVICE COUNTER WITH 5 NOS. HOT CONTAINERS 1/1 X-
150MM GN PAN AND TRAY SLIDE
(SIZE: 1800 X 675+300 X 850 || QTY: 4 NOS.)

- BAIN MARIE TOP** : Of the unit shall be integral and constructed in 16 swg stainless steel sheet.
- TANK** : The bain marie shall be open type in 16 swg with insulation cover in 20 swg GI sheet and the tank size shall be 1630x525x250mm deep for the hot section.
- INSULATION** : The hot tank shall be insulated with 40 mm thick non sag glass wool.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- TRAY SLIDE** : 300mm wide tray slide in 18 swg SS corrugated sheet.
- BACK & UNDERSIDE** : The back and underside of the unit shall be in 18 swg pre-polished/plastic coated SS sheet.
- UNDERSHELF** : One no. 18 swg pre-polished/plastic coated stainless steel under shelf duly reinforced by ms frame underneath.
- CONTAINER UPRIGHTS** : 5 nos. 1/1 x 150mm deep GN pans for the hot section of bain marie.
: Uprights shall be 150mm high from the finish floor level and shall be concealed by the SS sheet of front section so as they are not visible from the service side. So as to say that the front apron of the bain marie towards the service side shall drop up to 25mm from the finish floor level. This feature has to be very minutely followed by the manufacturer.
- PLUMBING** : Deck mounted faucet swivel type, drain off with lever operated handle, overflow socket connected to drain off.
- ELETRICAL** : 2 sets of electrical constituting of one (1) no. 3 KW capacity water emersion heater with thermostatic control on-off switch indication lights and connecting wire of one meter length.

2 PLAIN SERVICE COUNTER WITH 2 NOS. ½ X 150MM GN PANS IN COLD/AMBIENT INSULATED CHAMBER AND TRAY SLIDE

(SIZE: 950 X 675+300 X 850 || QTY: 4 NOS.)

- TOP** : Of the unit shall be constructed in 16 swg stainless steel sheet.
- TANK** : 16 swg SS tank with insulation cover in GI sheet. Tank of size **525x325x250mm** deep for the insulated ambient section. All sides of the tank shall be coved.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- TRAY SLIDE** : 300mm wide tray slide in 18 swg SS corrugated sheet.
- BACK & UNDERSIDE** : The back and underside of the unit shall be in **18 swg pre-polished/plastic coated** SS sheet.
- CONTAINER** : 2 nos. ½ x 150mm GN pans in cold/ambient insulated chamber
- UNDERSHELF** : Two (2) nos. 18 swg **pre-polished/plastic coated** stainless steel under shelves duly reinforced by ms frame underneath.
- INSULATION** : The cold tank shall be insulated with 40mm **puff insulation**.
- CONTAINER** : 2 nos. ½ x 150mm GN pans in cold/ambient insulated chamber. All containers shall be provided with their respective lids.
- UPRIGHTS** : Uprights shall be 150mm high from the finish floor level and shall be concealed by the SS sheet of front section so as they are not visible from the service side. So as to say that the front apron of the bain marie towards the service side shall drop up to 25mm from the finish floor level. This feature has to be very minutely followed by the manufacturer.
- PLUMBING** : Drain off with lever operated handle, overflow socket connected to drain off.

3 SERVICE COUNTER WITH UNDERSTORAGE CABINET AND SLIDING DOOR

(SIZE: 1800 X 600 X 850 || QTY: 1 NOS)

- TOP** : Of the unit shall be constructed in 16 swg stainless steel sheet.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- BACK & UNDERSIDE** : The back and underside of the unit shall be in 18 swg **pre-polished/plastic coated** SS sheet.
- DOORS** : Front doors shall be in double walled duly insulated made in 20 swg **pre-polished/plastic coated** SS sheet sliding type having top hang rolling system.
- UPRIGHTS** : Uprights shall be 150mm high from the finish floor level and shall be concealed by the SS sheet of front section so as they are not visible from the service side. So as to say that the front apron of the bain marie towards the service side shall drop up to 25mm from the finish floor level. This feature has to be very minutely followed by the manufacturer.

4 SERVICE COUNTER WITH UNDER CABINET HOTCASE AND SLIDING DOOR

(SIZE: 1800 X 600 X 850 || QTY: 1 NO.)

- TOP** : Of the unit shall be constructed in 16 swg stainless steel sheet.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- TRAY SLIDE** : 300mm wide tray slide in 16 swg stainless steel sheet shall be provided which shall be duly ribbed and shall be supported with stainless steel angular brackets – 3 nos.
- BACK & UNDERSIDE** : The back and underside of the unit shall be in 18 swg **pre-polished/plastic coated** SS sheet.
- HOT CASE** : Under counter hot case shall have interior, middle shelf, under shelf in aluminum sheet however front doors shall be in double walled duly insulated made in 20 swg **pre-polished/plastic coated** SS sheet sliding type having top hang rolling system.

5 DIRTY TRAY RACKS MOBILE TROLLEY, THREE SIDES COVERED DOUBLE STACKING SYSTEM TO HOUSE 40 TRAYS

(SIZE: 600 X 500 X 1500 || QTY: 8 NOS.)

- TOP** : 20 swg stainless steel sheet.
- FRAME WORK** : 25mm OD SS square pipe.
- SIZE OF LEDGES** : 40x40mm 16 swg SS sheet.
- SIDE / BACK** : 20 swg stainless steel sheet.
- CASTORS** : 4 nos. 6" dia castors.
- UNDERSHELF** : One (1) no. 18 swg **pre-polished/plastic coated** stainless steel under shelves duly reinforced by ms frame underneath.
- NO. OF LEDGES** : 80 ledges of size 40x40x16 swg

6 CLEAN / DIRTY GLASS TROLLEYS

(SIZE: 600 X 750 X 850 || QTY: 4 NOS.)

- TOP/UNDERSHELF** : 16 swg stainless steel sheet with top edges turned up 100mm, to form a pan of size 100mm deep.
- UPRIGHTS** : 4 nos. Stainless steel square pipes of size 25mm welded to top & bottom shelf.
- CASTORS** : 6" rubber tired two swivel type with brakes and two fixed types.

DISH.WASH AREA

7 DIRTY DISH LANDING TABLE WITH GARBAGE CHUTE

(SIZE:1800 X 750 X 850 || QTY: 1 NOS.)

- TOP** : The top of the unit shall be constructed in 16 swg stainless steel sheet duly sunk in by 150mm to avoid water spillage.
- SCRAP CHUTE** : One (1) 200 mm dia x 100 mm d welded to top w/raised covered opening .
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
- CROSS BRACING** : Three sides 1" 16 swg stainless steel square pipe cross bracing.
- DRAIN WASTE** : 38mm OD CP fitting with flexible pipe.

8. TABLE WITH DISH RACK SLIDE WITH BACK SPLASH
(SIZE: 1500 X 600 X 850+150 || QTY: 2 NOS)

- TOP** : The top of the unit shall be constructed in 16 swg stainless steel sheet duly sunk in by 150mm to avoid water spillage. The top to be so constructed as to provide a slide for the dish rack
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
- CROSS BRACING** : Three sides 1" 16 swg stainless steel square pipe cross bracing.

9. CLEAN DISH RACK – STAINLESS STEEL (5 Shelves)
(SIZE: 600 X 600 X 1800 || QTY: 4 NOS)

CONSTRUCTION The unit shall be provided with 5 nos. Shelves. Each shelf

SHELVES Shall be in 18 swg **pre-polished / plastic coated** stainless steel sheet and shall be duly perforated. The shelves shall be mounted on stainless steel angular 4 nos. Uprights of size 40x40x12 swg which shall be duly bolted to all shelves with SS nut bolt.

10. TABLE WITH THREE SINKS
(SIZE: 1500 X750 X850 + 150 || QTY: 1 NO.)

TOP : 16 GA SS. Sheet. The top shall have raised edges to avoid any kind of water overflow and spillage. The top to be so constructed as to provide a slide for the dish rack

SINKS : 16 GA SS Three (3) sinks of size 450x450x450 deep, sink complete W/lever handle operated 1.1/2" dia waste, rear connected overflow.

SPLASH BACK : 6" high back splash.

FRAMEWORK : the frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.

UPRIGHTS : The unit shall be provided with 38mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

UNDERSHELF : One no. 18 swg **pre-polished/plastic coated** stainless steel under shelf duly reinforced by ms frame underneath.

CHAPATI MAKING SECTION

10. BLACK GRANITE TOP CHAPATI ROLLING TABLE WITH 2 NOS. UNDERSHELVES

(SIZE: 1200 X 600 X 850 || QTY: 3 NOS)

- TOP** : The top of the unit shall be having 20 mm thick (approximate) black granite duly fitted in stainless steel sheet fabricated boarder on four side duly lined with waterproof ply underneath.
- FRAME WORK** : The frame of the unit shall be **40x40x12swg thick stainless steel sheet angular frame work.**
- UNDERSHELVES** : Two (2) nos. 18 swg **pre-polished/plastic coated** stainless steel under shelves duly reinforced by ms frame underneath.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

12 CHAPATI PLATE CUM PUFFER WITH UNDERSHELF
(SIZE: 1200 X 600 X 850 || QTY: 2 NOS)

- TOP** : The top plate of the unit shall be 12 mm thick ms plate with heavy ms rod puffer on right; puffer size shall be 500x250 mm.
- FRONT** : Front panel of the unit shall be in 18 swg SS sheet.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- SIDE/BACK** : The sides /back paneling of the unit shall be in 18 swg **pre-polished/plastic coated** stainless steel sheet.
- UNDERSHELF** : One no. 18 swg **pre-polished/plastic coated** stainless steel under shelf duly reinforced by ms frame underneath.
- BURNER** : The unit shall be provided with 3 nos. High pressure v burners model, v-450 with individual control valves copper pigtailed of **united works Bombay make.**
- MANIFOLD** : 1/2" dia. Common for all burners. 'c' class ERW pipe with MS sockets of Tata make.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

13 CHAPATI PLATE
(SIZE: 1200 X 600 X 850 || QTY: 2 NOS)

- TOP** : The top plate of the unit shall be 12 mm thick ms plate with heavy ms rod puffer on right.
- FRONT** : Front panel of the unit shall be in 18 swg SS sheet.
- FRAME WORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- SIDE/BACK** : The sides /back paneling of the unit shall be in 18 swg **pre-polished/plastic coated** stainless steel sheet.
- UNDERSHELF** : One no. 18 swg **pre-polished/plastic coated** stainless steel under shelf duly reinforced by ms frame underneath.
- BURNER** : The unit shall be provided with 3 nos. High pressure v burners model, v-450 with individual control valves copper pigtailed of **United Works Bombay or similar make.**
- MANIFOLD** : 1/2" dia. Common for all burners. 'c' class ERW pipe with MS sockets of Tata make.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

14 CHAPATI COLLECTION TABLE WITH UNDERSHELF

(SIZE: 1200 X 600 X 850 || QTY: 2 NOS)

- TOP** : The top shall be in 16 swg stainless steel sheet.
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
- UNDERSHELF** : One no. 18 swg **pre-polished/plastic coated** stainless steel under shelf duly reinforced by ms frame underneath.

15. GRANITE TOP CHAPATI ROLLING TABLE WITH UNDERSHELF

(SIZE: 600 X 900 X 850 || QTY: 3 NOS)

- TOP** : The top of the unit shall be having 20 mm thick (approximate) black granite duly fitted in stainless steel sheet fabricated boarder on four side and rubber gasket underneath
- FRAME WORK** : The frame of the unit shall be **40x40x12swg thick stainless steel sheet angular frame work.**
- UNDERSHELF** : One no. 18 swg **pre-polished/plastic coated** stainless steel under shelf duly reinforced by ms frame underneath.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

16. LP GAS OPERATED TANDOOR WITH TABLE TOP

(SIZE: 900 X 900 X 850 || QTY: 2 NOS)

- MAKE:** Bharat Solar Or Shivam Industries .
- MODEL:** Badshah - With under frame in ms section duly housed with fire tiles to prevent loss of heat from underneath.

MAIN COOKING

17. TILTING BRAISING PAN

(SIZE: 1395 X 625 X 840 || QTY: 2 NOS || INNER PAN SIZE : 785 X 450 X 250)

- CAPACITY** : 75 Itrs. Approximately
- EXTERIOR** : All SS exterior of 16 swg SS sheet,
- PAN BODY** : One piece welded construction, **coved, cooking base** : of pan of heavy duty 6mm thick polished stainless steel plate
Interior : 12 swg SS sheet sides with
Exterior : 16 swg SS sheet
Bottom exterior clad of integral heat transfer Fins plate of 8mm thick ms plate of size 450x300mm Approximately with gas burner/combustion chamber For ensuring uniform heat transfer, with pouring lip At front top.
- TILTING** : Mechanism on right side, easy operation self locking Worm gear mechanism, for precise control during Tilting & pan to tilt beyond vertical-down position for Ease in cleaning, mechanism housed in SS
- PLUMBING FIXTURE** : Swivel cold water gooseneck pantry faucet & control to be provided on top at rear of housing.
- PAN COVER** : 18 swg SS sheet counter balanced at rear spring type or gear type, to maintain cover in closed or open Position with round SS handle at front with top vent Cover and condensate drip shield on inside at rear.
- HEATING** : 70,000 Btu's "v" type of "united" burners, Efficiency of heat transfer at maximum, with control And pilot mounted on left side of pan enclosed in SS Housing supply of gas connection at left rear of Control panel.
- LEGS** : Heavy-duty SS tubular legs frame base with Adjustable SS bullet feet.
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.

18. TILTING COOKING KETTLES

(SIZE: 1340X900X1200 || QTY: 2 NOS || INNER TANK SIZE : 600 DIA, 600 DEEP || CAPACITY : 150 LTRS.)

- CONSTRUCTION** : all SS construction. Triple jacketed,
interior : 10 swg stainless steel sheet
middle : 14 swg stainless steel sheet and
exterior : 16 swg SS sheet. One piece welded construction
- HEATING** : one no. 70,000 Btu's "v" type of "united" burners, efficiency of heat transfer at maximum, with control and pilot mounted on left side of pan enclosed in SS housing supply of gas connection at left rear of control panel.
- FRAME** : SS tubular legs frame with SS adjustable bolts, flanged feet, all SS heavy duty open, legs frame design spring balanced lid with handle.
- TILTING** : mechanism on right side, easy operation self locking worm gear mechanism, for precise control during tilting & pan to tilt beyond vertical-down position for ease in cleaning, mechanism housed in SS
- PLUMBING FIXTURE** : swivel cold water gooseneck pantry faucet & control to be provided on top at rear of housing.
- PAN COVER** : 18 swg SS sheet counter balanced at rear spring type or gear type, to maintain cover in closed or open position with round SS handle at front with top vent cover and condensate drip shield on inside at rear.

19. STEAM JACKET KETTLE

(SIZE: 900X900x1200 || QTY: 1 NO || CAPACITY : 60 LTRS.)

- CONSTRUCTION** : all SS construction. Triple jacketed, LPG operated
interior : 10 swg stainless steel sheet
middle : 14 swg stainless steel sheet and
exterior : 16 swg SS sheet. One piece welded construction
- FRAME** : SS tubular legs frame with SS adjustable bolts, flanged feet, all SS heavy duty open, legs frame design spring balanced lid with handle.
- TILTING** : mechanism on right side, easy operation self locking worm gear mechanism, for precise control during tilting & pan to tilt beyond vertical-down position for ease in cleaning, mechanism housed in SS
- PLUMBING FIXTURE** : swivel cold water gooseneck pantry faucet & control to be provided on top at rear of housing.
- PAN COVER** : 18 swg SS sheet counter balanced at rear spring type or gear type, to maintain cover in closed or open position with round SS handle at front with top vent cover and condensate drip shield on inside at rear.
- STEAM KIT** : steam trap for throw out the extra steam. Safety valve. Drainage valve, pressure gauge.

20 TWO BURNER STOCK POT STOVE

(SIZE: 1500 X 750 X 600 || QTY: 2 NOS)

- TOP** : 16 GA SS. to protrude 50 mm on front, and both sides., and turned down 2" and in 1/2".
: to be secured to framework w/ concealed nuts.
: cut out to receive two (2) nos. Grate.
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- BODY** : 18 GA Pre-polished/plastic coated stainless steel on all sides.
- BURNER** : The unit shall be provided with high pressures one no. Model t-35 and one no. M-35 burner with individual control valves copper pigtailed of **united works Bombay or similar make.**
- GRATINGS** : 18" x 18" cast iron removable heavy duty.
- UPRIGHTS** : The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
- MANIFOLD** : 1/2" dia. Common for all burners of Tata c class ERW pipe with ms socket, copper pigtail & NCV of united works Bombay make.

21 BUSSING TROLLEY

(SIZE: 900 X 600 X 850 || QTY.: 3 NOS.)

- TOP/UNDERSHELF** : 16 swg stainless steel sheet with top edges turned up 100mm, to form a pan of size 100mm deep.
- UPRIGHTS** : 4 nos. Stainless steel square pipes of size 25mm welded to top & bottom shelf.
- CASTORS** : 6" rubber tired two swivel type with brakes and two fixed types.

PRE-PREARATION AREA

22. WET MASALA GRINDER TILTING TYPE

(SIZE: 645 X 560 X 1640 || QTY: 2 NOS || MAKE: COSMOS OR EQUIVALENT MAKE || CAPACITY: 7-8.5 LTRS || MODEL : CMG-7 || MOTOR : 0.75 HP MOTOR)

23 POTATO PEELER

(CAPACITY: 10 KGS. OF POTATO PER CHARGE. || QTY : 1 NO.)

- DESIGN** : the unit shall be vertical design floor mounted type.
- CONSTRUCTION** : the body constructed in 16 swg stainless steel. The unit shall be provided with hose connector.
- PEELING DISC** : 14 swg stainless steel. The abrasive on the disc shall be fibre glass bonded carborundrum and shall be easily removable for maintenance and cleaning.
- MOTOR** : 1 H.p. motor Crompton make at 220v, 50a, and single phase, motor should be at the bottom of the unit.
- MISC.** : water outlet & inlet. Outlet for peeled vegetable should be about 3'-0 above finished floor level.

24 PLANETARY KNEADER

(CAPACITY: 40 KGS. || QTY. : 1 NO.)

- CONSTRUCTION** : Heavy CI. body with large base for Vibration free operation.
- MIXING DRUM** : SS mixing bowl of 16 swg stainless steel sheet with ring bottom & shifting handle.
- ATTACHMENT** : heavy duty stainless steel spiral rod kneader.
- DRIVE** : Direct coupled single hp, three phase, electric motor of Crompton or similar make with on off starter motor control & indicating lights.

25 MOBILE SINK

(SIZE: 600 X 600 X 600 || QTY: 3 NOS.)

- TOP** : 16 GA SS. sheet. The top shall have raised edges to avoid any kind of water overflow and spillage.
- SINKS** : 16 GA SS one(1) sink of size 450x450x450 deep, sink complete w/lever handle operated 1.1/2" dia waste, rear connected overflow.
- FRAMEWORK** : The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
- UPRIGHTS** : The unit shall have stainless steel square pipe upright mounted on 4 nos. 6" dia heavy duty castors.

26 WORK TABLE WITH UNDERSHELF AND WALL SHELF

(SIZE: 1200 X 600 X 850+150 || QTY. : 2 NOS.)

TOP	: 16 GA Stainless steel sheet.
FRAMEWORK	: The frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint and rubber gasket for sound deadening.
UNDERSHELF	: One no. 18 swg pre-polished/plastic coated stainless steel under shelf duly reinforced by ms frame underneath.
UPRIGHTS	: The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
WALL SHELF	: 18 swg SS sheet with three sides bent up one side down with two (2) SS brackets. (1200x300x150)

27 WORK TABLE WITH SINK AND UNDERSHELF WITH WALL SHELF

(SIZE: 1500 X ~~600~~X 850+150 || QTY. : 2 NOS.)

TOP	: 16 GA SS. sheet. The top shall have raised edges to avoid any kind of water overflow and spillage.
SINKS	: 16 GASS one (1) sinks of size 15"x15"x9" deep, sink complete w/lever handle operated 1.1/2" dia waste, rear connected overflow.
SPLASH	: 6" high back splash.
FRAMEWORK	: the frame of the unit shall be 38x38x5 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
UPRIGHTS	: The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
UNDERSHELF	: One no. 18 swg pre-polished/plastic coated stainless steel under shelf duly reinforced by ms frame underneath.
WALL SHELF	: 18 swg SS sheet with three sides bent up one side down with two (2) SS brackets. (1500x300x150)

RECEIVING AREA

32. PLATFORM TROLLEY

(SIZE: 1200 X 600 X 850 || QTY.: 2 NOS.)

CONSTRUCTION : Chequered MS. plate 4mm thick with under frame with 50mm collar on sides
PIPE : 25 mm OD stainless steel pipe.
HANDLE : 25 mm OD stainless steel pipe.
CASTORS : 6" rubber tired two swivel type with brakes and two fixed types

33. DIGITAL PLATFORM SCALE (200 KG.)

(MAKE: AVERY INDIA/ CITIZEN || QTY.: 1 NO.)

34. DIGITAL WEIGHING SCALE (5 KG.)

(MAKE: AVERY INDIA/ CITIZEN || QTY.: 1 NO.)

35. EXHAUST HOOD

SS EXHAUST HOOD WITH SS FILTER

- (A) (SIZE: 1800 X 750 X 600 || QTY.: 2 NOS.)
- (B) (SIZE: 1800 X 900 X 600 || QTY.: 2 NOS.)
- (C) (SIZE: 2100 X 1200 X 600 || QTY.: 1 NO.)
- (D) (SIZE: 1500 X 900 X 600 || QTY.: 2 NOS.)
- (E) (SIZE: 1500 X 900 X 600 || QTY.: 2 NOS.)
- (F) (SIZE: 1950 X 900 X 600 || QTY.: 2 NOS.)

BASIS OF DESIGN : Exhaust type without fresh air makeup plenum (fresh air makeup to be done with GI ducting) and without fire suppression system. (hood supplier to provide only cut-outs and clamps if necessary to support the fire suppression system supplied by other agency/fire fighting consultant.)

HEIGHT OF BODY : 600mm at rear and 150mm in front height for all hoods

BODY CONSTRUCTION : 18 swg polished/plastic coated SS on all sides. unit shall be of a totally nut bolted construction without any welding joints, sectional pieces when bolted together to result in a hair line joint with acceptable standard, exterior & interior finished to a uniform dull satin brushed finish., gaps and crevices should be avoided., interior surface of hood after installation shall be ensured for a clean wiping surface all around.

GREASE FILTERS

- : baffle type outer frame of filter made in 20 swg SS sheet with baffles made in 26 swg SS sheet.
- : removable "v" section, measuring 500 mm x 500 mm x 50 mm thick, full compliment total nos. As per total length of hood
- : set at an angle of 45 deg. In full length w/bottom of filters set in continuous channel.
- : smooth clean wiping grease gutter on rear sides only.

COLLARS

- : the exhaust plenum of hood body shall be closed welded with no.18 GA Ss & provided with 3" high duct collars with extended flanges on all sides., ducting contractor to make necessary connections, cut-out sizes of collars as per HVAC. drawing.

COLLAR SIZE

- : equipment manufacturer to take collar size in writing from HVAC contractor

GREASE DRAWER

- : grease troughs should be provided for each sectional piece outlet terminating in slide out grease collection drawer w/pan of 20 swg SS of size 5" w & 1.1/2" high approx.

PRICE BID ANNEXURE- 2

List of Diswashing Equipment with accessories for Mess of Hall XI***

Sl.No.	Description of Items	Qty	Unit Cost	Total Cost
1	DISWASHING MACHINE CAPACITY 280 TRAYS AND 560 GLASSES IN ONE HOUR WITH LOADING TABLE WITH SINK AND UNLOADING TABLE	1		
2	PRE-RINSE SPRAY UNIT	1		
3	WATER SOFTENER	1		
4	RACKS	12		
5	MAINTENANCE CONTRACT FOR 3 YEARS AFTER EXPIRY OF WARRANTY / GAURANTEE PERIOD			
		Total		

NOTE : MANUFACTURER ARE REQUESTED TO SUBMIT COMMERCIAL BID (PRICE BID) IN ABOVE GIVEN FORMAT AND TECHNICAL BID SEPARATELY.

*****Detailed specification is attached at Annexure B**

All the above terms and conditions accepted to me mentioned in enquiry no. S&P/HALLXI/2012-2013/778

Seal & Signature of Proprietor / Authorized

Signatory of the company

DISHWASHING MACHINE

Product Description : Pass Through Dishwasher

SPECIFICATION

Function

- Pass through dishwasher for washing of dishes placed in racks.
- Wash with recycled tank water at 60 degree Celsius then rinse with fresh water at 85 degree Celsius.

Form (Approx)

Width	:	650 mm
Depth	:	750 mm
Height	:	1450 mm (Door Close), 1890 mm (Door open)
Clear entry height	:	450 mm
Rack Size	:	500 x 500 mm

Construction

- Robust stainless steel construction with strong & ergonomic designed hood
- Simple to operate electro-mechanical control panel.
- Automatic hood start programmed.
- Deep drawn hygiene tank with WIHtec Indirect Tank Heating.
- 4-fold filter system with maintenance-free Mediamat Cyclo Tank Water Filter
- Easily removable wash arms with integrated non clogged jets
- Built in rinse pump, rinse aid dispensers and base plate.

Engineering / MEP ratings

All stainless steel panels are wired to earth, safety fuses / thermostat protection for heater, overload protection for pump, fuses for control wiring

Voltage	Total Loading	Power Isolator
400V/3/N/PE/50 Hz	14.9 Kw	30 Amp TPN

- Water Inlet on machine : 20 mm diameter
- Drainage on machine : 40 mm diameter

Capacity

- 2 selectable speeds of 60/30 racks/hour
- Tank Capacity : 50 Litres

Sanitation

- Thermo-chemical sanitizing method on wash item, with 60 degree Celsius in wash tank and 85 degree Celsius in rinse boiler, compliant to DIN 10512.
- Smooth interior surfaces and deep drawn hygienic tank.
- Built with Mediamat Cyclo Tank Water Filter.

Accessories

- Standard accessories includes : One each of plate rack, flat rack, inlet hose and inlet filter.

Safety

- CE (European Standard)

Special Requirement

Preferred water inlet temperature : >20 degree Celsius, maximum 60 degree Celsius