REQUEST FOR PROPOSAL (RFP)

FOR

COMPREHENSIVE ANNUAL MAINTENANCE CONTRACT OF MODERNIZED & SOPHISTICATED KITCHEN & CANTEEN EQUIPMENT, KITCHEN VENTILATION SYSTEMS INSTALLED AT VARIOUS CANTEENS OF SAC – A'BAD

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REQUEST FOR PROPOSAL (RFP) FOR COMPREHENSIVE ANNUAL MAINTENANCE CONTRACT OF MODERNIZED & SOPHISTICATED KITCHEN & CANTEEN EQUIPMENT, KITCHEN VENTILATION SYSTEMS INSTALLED AT VARIOUS CANTEENS OF SAC – A'BAD

1. INTRODUCTION

1.1 SAC/ISRO Canteen as listed in 2.2 is responsible for providing various activities related to preparation and services like meals, breakfasts, lunch , dinner & snacks. For supporting these multi–disciplinary activities in SAC, there is a need of providing engineering services by which equipment responsible for mentioned activities remain fit for its working.

1.2 The purpose of this RFP is to have a Comprehensive Annual Maintenance Contract (CAMC), wherein the Service Provider will contribute towards the providing and maintaining various modernized & sophisticated kitchen & canteen equipment, kitchen ventilation systems installed in various kitchens & canteens of Space Applications Centre, SAC/ISRO on a routine as well as on need basis. This type of services will necessitate continuous interactions between SAC and Service Provider. It is the responsibility of the Service Provider to maintain the equipments 24 x 7 inclusive of maintenance, repairing and replacement of all spares (original) wherever required at no extra cost to SAC.

1.3 Under this Comprehensive Annual Maintenance Contract, continuous interactions with concerned of SAC is required for most of the needs and hence the Service Provider's personnel will be mostly required to work within SAC premises. Moreover, as and when required, the Service Provider will also take up the work at his own premises using its in-house technical facilities and resources, as declared in the compliance table.

1.4 In addition to providing all details as per this RFP, the Service Providers are mandatorily required to fill up the compliance table given as Annexure - 3 (Techno-Commercial Aspects). Any offer, which does not include the compliance table, is liable to be rejected.

1.5 Quotations are invited in consolidated form comprising Technical and Commercial aspects in Two Bid System only, from experienced Service Providers who can provide efficient and effective Technical Services of highest standards. The Service Provider is required to submit his commercial terms and pricing related information in the attached table format (Annexure-4) only.

2. SCOPE OF WORK & GENERAL TERMS AND CONDITIONS

2.1 The scope of this contract is to provide CAMC for providing and maintaining various modernized & sophisticated kitchen and canteen equipment, kitchen ventilation systems installed in various kitchens & canteens of Space Applications Centre, SAC/ISRO, Ahmedabad & Bopal.

2.2 The areas covered under the CAMC are **Guest Houses at SAC & Bopal, VVIP Dining Hall, VIP Dining Hall, Kiosk, Main Kitchen, RSA Canteen, New Dubba, Bopal Campus-Training Centre, Technical Campus, 38 Acres Campus & 5 Pantries**

2.3 The contract is valid for 2 (two) years and extendable further with the same terms and conditions, except for the rates,, should be separately shown. The scope of contract includes 6 bi-monthly preventive maintenance services, any number of breakdown calls as and when required, replacement of parts and corrective maintenance services through trained Engineers and skilled Mechanics.

2.4 **The Exhaust & Fresh Air Systems should be cleaned/de-greased every 4 months during the tenure of the contract to keep the same clogged free.**

2.5 **A multi-skilled personnel should be deployed at SAC Main Campus on all working days.**

2.6 The Focal Persons at SAC will be Sr. Catering Manager/Catering Manager and shall be the overall coordinator and supervisor. As the maintenance & break down repairs are to be carried out for different canteens/locations of SAC, the Service Provider will carryout the maintenance services as per the calls received from the Focal Persons.

2.7 The CAMC contract charges are inclusive of transport/lodging/boarding and all other logistics of your Engineers/Technicians incurred during the tenure of the contract period.

2.8 The contract is inclusive of all spares including the labour charges which are replaced as and when required. **Consumables Spares like chappati puffers, perforated sieves and other accessories which needs periodical replacement should also be included.**

2.9 Damaged spares for dishwashers, pulverizers, refrigerators, freezers, etc. should be replaced within a minimum period of 1 week from the date of complaint.

2.9 Before replacement of spares by your Engineer during breakdown the same shall be brought to the notice of concerned Sr. Catering Manager or Focal Person.

2.10 While working in SAC Campus, any damage occurred to SAC property due to negligence of your employee, adequate compensation to SAC should be given by the company. Also SAC will not be responsible for any injury or accident occurred to your employees.

2.11 **Payment:** Maintenance charges will be paid **bi-monthly** on completion of satisfactory maintenance services. The bill in triplicate duly certified by the concerned Focal Person based on inputs from the actual users' and record maintained by the party, shall be submitted to Accounts Officer, SAC, for releasing payment.

2.12 Service Provider will submit the list of short listed candidates to be deployed along with their bio-data and other personal details like residential address, contact phone/mobile Nos., etc.

2.13 Service Provider will ensure that all the candidates deployed in SAC are bonafide employees of the Service Provider having valid vendor's Identification card with photograph.

2.14 Service Provider will maintain a Register for the work carried out by the Service Provider's personnel which will be kept under the custody of the Focal Person.

2.15 Service Provider is required to obtain the Police Verification of the deployed candidates at his own expenses and submit the same to SAC authorities. Service provider has to ensure that candidates should be Indian Nationals only.

2.16 SAC may visit the Tenderer's site for necessary verification to ascertain whether necessary facilities are available at their site for repairing and maintenance of the canteen equipments.

2.17 The rates quoted by the Service Provider will be fixed and firm during the currency (period) of the above contract.

3. MONITORING AND TERMINATION OF CONTRACT

4.1 SAC may carry out periodic reviews of the quality of the work at various stages during the contract duration. The Service Provider is required to provide all necessary information on this matter, as and when solicited by SAC.

4.2 SAC reserves the right to terminate the Contract any time during the contract period by issuing one month notice period, if the Service Provider fails to provide satisfactory quality services or fails to comply with any of the clauses mentioned above and laid down in the contract.

4.3 SAC reserves the right to enter in to parallel contract, with one or more Service Providers, at any time during the period of this contract.

4.4 If SAC discovers during the period of contract, that contractor not adhering to statutory rules, contract will be short closed without assigning any reason or notice period.

5 SELECTION CRITERIA FOR SERVICE PROVIDER

Under this CAMC, the Service Provider will be providing services to different canteens as cited in 2.2 above. To meet the above mentioned requirements and mode of working envisaged in 2.1, the Service Provider shall meet the following minimum requirements in order to technically qualify:

6.1 Service Provider must be a reputed company registered with government agencies and in existence for a **minimum of 10 years** on the date of issue of this tender, with necessary technical facilities and experience and valid license in providing such Technical Services/Products (Attach relevant P.O. copies, documents etc.). It should not be a consortium of firms / companies.

6.2 Service Provider's Own Establishment/Office must be located in Ahmedabad or within 50 kms. radius of Ahmedabad. Service Provider should provide all local contact information like address, landline phone, fax, mobile numbers, email ID, etc

6.3 Tenderers should have the following minimum requirements in order to qualify for the bid :

6.3.1 A Minimum annual turnover of Rs. 1 Crore per Year (Income-Tax returns, Audited Financial statements of last three years with PAN and such other relevant documents required as proof, to be enclosed).

6.3.2 Solvency Certificate for Rs.20 lakhs.

6.3.3 Experience in the field of "Technical Services/Products" for at least last five (05) years with valid documentary proof.

6.3.4 Relevant documents, P.O. copies, service satisfaction certificates, etc. for proof of having executed works of similar magnitude during the last 3 years should accompany the tender document.

6.3.5 Service Provider must have a Minimum existing Technical Staff (Engineers/Technical) of at least 3 (Three) persons. Service Provider has to provide the list of regular employees with their qualifications, experience etc. along with the technical proposal.

6.3.6 **As there are many imported kitchen equipment e.g. Dish Washers, Induction Chaffers, Vegetable Cutters, etc.** and other such products are covered under this contract, Service Provider should have capability and experience of carrying out maintenance & break down repairs of similar machines with original spares. **Documentary evidence of such maintenance carried out may be attached.**

6.4 Documents to be enclosed along with technical bid:

a) Latest Copy of Registration of the firm of the contractor from concerned authorities indicating Registration No. date and its validity.
b) Income-Tax PAN No, and GST No.
c) Documentary proof of having office in Ahmedabad with infrastructure.
d) Service Provider shall attach certification from reputed user agencies, ISO/High-level quality service certification in the relevant area, if available.
e) Documentary proof, either authorized service provider certificate or copies of **P.O. in which Imported Kitchen Equipment e.g. Dish Washers & such products are covered for maintenance & break down repairs.**

6.5 Service Provider's Company/firm should not have been banned or black-listed by any Government Department / Central Government Unit / Public Sector Unit/ Financial Institutions / Court and submit a declaration in this regard.

6.6 The Service Provider has to agree to submit **SECURITY DEPOSIT** to the tune of 10% of the total **Annual Value** of the CAMC before commencement of the contract. Also Indemnity Bond has to be executed if the equipments are taken to Service Provider's premises for repairs.

6.7 The Service Provider should agree to the minimum contract period of Two (2) years and extend this contract on mutual consent, depending on the need and exigencies, on the same terms and conditions for a further period of one year or more, except for any change of rates which should be separately quoted.

6.8 If required SAC Officers may visit the Service Provider's premises for verification of information related to work orders/space/manpower/infrastructure etc. and other infrastructure facilities & Equipments claimed. The technical bid of Service Provider, who is not able to substantiate/satisfy the technical requirements laid down in this RFP, is liable to be rejected.

6.9 SAC reserves the right to accept or reject any offer fully or partly without assigning any reasons if the rates quoted are not rational and viable.

6 CLAUSES SAFEGUARING THE INTEREST OF THE SAC/ISRO :

6.1 FALL CLAUSE : The rates charged for the services under this contract by the Service Provider should in no event exceed the lowest price at which the Service Provider

provide the services of identical nature to any other person during the period of the contract.

6.2 PENALTY CLAUSE: The break-down calls should be attended preferably on the same day for the calls reported in the forenoon or the next day if reported in the afternoon. In case if the vendor is not able to repair/replace the faulty item within three working days, per day down time compensation @ 0.5 % of the quarterly bill shall be recovered. Down time compensation shall not more than 5 % of quarterly bill for each fault.

6.3 RISK PURCHASE CLAUSE: During the contract period, if the Service Provider fails to set right the faulty item at point of time, SAC reserves the right to get the same repaired from other sources and deduct the amount of the quarterly bill.

6.4 PARALLEL CONTRACT CLAUSE: SAC reserves the right to enter in to parallel contract, with one or more Service Providers, at any time during the period of this contract with one or more Service Providers.

	LOCATIONWISE SUMMARY OF TOTAL KITCHEN EQUIPMENTS													
SR. NO.	EQUIPMENT & ITS PARTICULARS	GUEST HOUSE SAC	VVIP	KIOSK	MAIN CANT.	RSA CANT.	VIP KIT.	NEW DABA Can.	Bopal Tec. Area	BOPAL RESI. AREA	Dir#33 Pantry	DECU# 31 pantry	New Bopal Canteen	TOTAL
		NOS.	NOS.	NOS.	NOS.	NOS.	NOS.	NOS.	NOS.	NOS.	NOS.	NOS.		NOS.
1	SINGLE BURNER GAS RANGE	2		2	2	1	1	2	0	1				11
2	DOSA PLATE							1	1					2
3	CHAPATI PLATE PUFFER	1		1	2	3	1	3	1	1				13
4	EXECUTIVE SERVICE COUNTER WITH UNDER COUNTER REFRIGERATOR	1	1				2							4
5	ICECREAM FREEZER					1	1	3						5
6	DOUBLE BURNER GAS RANGE			2	1	3	1	3	2	1				13
7	UNIVERSAL STEAMER (GAS OPERATED)			1										1
8	WET GRINDER			1			1	1						3
9	DOUBLE DOOR REFRIGERATOR	1		1					2	1				5
10	KITCHEN VENTILATION (FRESH AIR + EXHAUST SYSTEM)	2			4	2	2	2	2					14
11	DISH WASHER				1	1	1	1	1		1		1	7

12	FOUR DOOR REFRIGERATOR				1		2	3		1				7
13	DOUGH KNEADING MACHINE				1		1	1	1	1				5
14	WARM WATER CONTAINER FOR CUTLERY SERVICE				1	1		1						3
15	LOW PRESSURE GAS BANK	1			1	1		1	1					5
16	PLATFORM WEIGHING SCALE			1				1	1					3
17	PULVERIZER							1	1	1				3
18	VEGETABLE PROCESSOR						1							1
19	THREE BURNER RANGE						1							1
20	L.P.G. OPERATED BULK FRYER-ON ISLAND TYPE CANTILEVER FRAME	1						4	2					7
21	L.P.G. OPERATED TILTING BRAIZING PAN - ON ISLAND TYPE CANTILEVER FRAME	1						4	2					7

22	BULK COOKER – FLOOR MOUNTING	2						4	2					8
23	BAIN MARIE			1	1	1	4	2	1	1			1	12
24	Work Table (S.S)/Sink			2	2	3	2	3	1	1	1			15
25	Induction Heaters-Industrial		8								1	1		10
26	Plate Warmer		1											1
27	Domestic Gas stove										1	1		3
28	KITCHEN VENTILATION (Domestic Single)										1	1		2

Annexure - 2

DETAILED SPECIFICIATIONS OF EQUIPMENTS TO BE COVERED UNDER THE COMPREHENSIVE ANNUAL MAINTANANCE CONTRACT FOR A PERIOD OF 2 YEARS

Sr.No.	Equipment& its Particulars	Qty
1	**SINGLE BURNER GAS RANGE:** • **Overall Size:**20" x 20" x 28" • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with 1 No. Cross Support, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. • **Legs & Cross Bracing:** 4 Nos. legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 35 mm Ferro – 1000 Nylon Bullet Feet. All Sides to have Cross Bracing made out of Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG, front to back forming a "H" frame. Cross Bracing should run horizontal and leveled between all legs approximately 150 mm above floor level. All joints between legs & cross bracing should be welded and all welds ground and polished to match adjacent work. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents up to 12" from the top. Front panel made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly beeded and die pressed with controls of the Burners as well as Pilots. • **Vessel Rest:** 1 No. Cast Iron Vessel Rest of Heavy Duty Industrial Quality and of size 16" * 16". • **Spillage Trays:** 1 No. Full Size Stainless Steel 18/8 AISI 304 20 SWG Spillage Tray with Full Length Recessed Handles made out of Stainless Steel 18/8 AISI 304 20 SWG. • **Burners:** 1 No. "UNITED" make M – 35 (of approx. 70, 000 BTU/Hr.) with Pilot Burner & Needle Control Valve of "UNITED" make.	11
2	**DOSA PLATE:** • **Overall Size:** 31" * 24" * 34"Ht. • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with 1 No. Cross Support, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. • **Legs & Cross Bracing:** 4 Nos. legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 35 mm Ferro – 1000 Nylon Bullet Feet. All Sides to have Cross Bracing made out of Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG, front to back forming a "H" frame. Cross Bracing	2

	should run horizontal and leveled between all legs approximately 150 mm above floor level. All joints between legs & cross bracing should be welded and all welds ground and polished to match adjacent work. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents. Front panel made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly beeded and die pressed with controls of the Burners as well as Pilots and with ignition windows. • **Dosa Plate:** Heavy Gauge, One Piece, Machine Polished M. S. Griddle Plate of size 28" * 24". • **Burners:** "UNITED" make V – Burners & Pilot Burners for Griddle Plate with Needle Control Valves.	
3	**CHAPATI PLATE WITH PUFFER:** • **Overall Size:** 31" x 28" x 34" • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with 1 No. Cross Support, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. • **Legs & Cross Bracing:** 4 Nos. legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 35 mm Ferro – 1000 Nylon Bullet Feet. All Sides to have Cross Bracing made out of Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG, front to back forming a "H" frame. Cross Bracing should run horizontal and leveled between all legs approximately 150 mm above floor level. All joints between legs & cross bracing should be welded and all welds ground and polished to match adjacent work. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents. Front panel made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly beeded and die pressed with controls of the Burners as well as Pilots and with ignition windows. • **Chapati Plate:** Heavy Gauge, One Piece, Machine Polished M. S. Chapati Plate of size 18" * 22". • **Puffer:** Heavy Gauge, One Piece, Machine Polished M. S. Puffer of size 10" * 22". • **Burners:** "UNITED" make V – Burners & Pilot Burners for Chapati Plate as well as Puffer with Pilots & Needle Control Valves.	13
4	**EXECUTIVE SERVICE COUNTER WITH UNDER COUNTER REFRIGERATOR:** • **Overall Size:** 140" x 25" x 36" • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with Cross Supports, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. Top with high quality (AluminumCarboxide) sound deadening treatment. This SS top to have 20 mm thick Good Quality Granite. Entire Top (SS + Granite) to have 8 Nos. Cut-Outs to house 7 Nos. 1/2 x 150 mm Deep Food Pan & 2 Nos. 1/4 x 150 mm Deep Food Pan. • **Legs:** 10 .legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 25 mm Ferro – 1000 Nylon Bullet Feet.	4

- **Front & Sides:** Sides & Front made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left.
- **Under Shelf:** Full Width and Full Length Under Shelf made out of 18/8 St. Steel AISI 304 Quality 18 SWG fitted at 6" from the bottom. Adequate no. of "C" – Channel supports to be provided below each shelf to strengthen the weight carrying capacity of shelf. Under Shelf to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides, uniformly matt polished with 120 Grit and reinforced with 35 * 35 * 3 mm Mild Steel angle frame duly painted with rust protecting and double coat of enamel paint. Shelf to be turned down 40 mm and 12 mm underneath on all sides with resulting corners cut-out to fit contour of leg.
- **Bain Marie:** Bain Marie Water Chamber made out of 18/8 St. Steel AISI 304 Quality 16 SWG argon arc welded fitted with 1" BSP lever operated drain valve for easy drain out and provided with cavity to house water immersion heater for efficient heating & duly insulated suitably. Bain Marie to have 4 Nos. all Stainless Steel Food Containers (One – Piece Die Pressed) made out of 18/8 St. Steel AISI 304 Quality 24 SWG ½ * 6" Deep duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Control Panel (Placed at Right Side of Service Side Panel) made out of AISI 304 Quality 18 SWG Stainless Steel duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left and with Off / On Switch, 0^0C – 110^0C Thermostat, Power Indicator & Thermostat ON indicator. Electric: 3 kW / I Phase

- **Ambient Containers:** 3 Nos. 1/2 x 150 mm Deep Food Pan & 2 Nos. 1/4 x 150 mm Deep Food Pan.Nos. all Stainless Steel Food Containers (One – Piece Die Pressed) made out of 18/8 St. Steel AISI 304 Quality 24 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left.
- **Lid for Containers:** 9 Nos. Shutter Type Lids made out of 18/8 St. Steel AISI 304 Quality 19 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left.
- **Sneeze Guard:** Full Length Sneeze Guard made out of Scratch Resistant Transparent Acrylic / Poly Carbonate mounted on Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG.

- **Under Counter Refrigerator:**
  - **Location:** on L.H.S. of Operator Side i.e. Area other than Bain Marie
  - **Overall Size:** 48" x 25" x 36" **Capacity:** Approximate 300 Ltrs. **No. of Doors:** 2
  - **Top:** Same Top as of Counter except no Cut Outs will be provided for Food Containers.
  - **Outer Cabinet:** Same as of Counter as it is a Part of this Counter only.
  - **Inner Evaporation Tank:** made out of Stainless Steel 18/8 AISI 304 20 SWG.
  - **Legs:** 4 Nos. legs made out of 30 mm square pipes 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1") Ferro – 1000 Nylon Bullet Feet with Max. Ground Clearance of 6".
  - **Refrigeration Circuit:** on Extreme L.H.S. of counter to ensure proper servicing and fault repair and to provide maximum ground clearance. Hermatically sealed Kirloskar or Shriram Compressor with Air Cooled Condensor and Fan Motor. Equipped with "SUB ZERO" make Digital Temperature CONTROLLER. Unit to be made with STATIC COOLING SYSTEM.
  - **Insulation:** 2.5" (65 mm) Poly Urethane In-Situ Foam (PUF) injected

	insulation for the best efficiency of the unit with lowest power consumption. o **Doors:** 2 Nos. Doors fitted with Vaccuum Sealed Glasse with perfectly sealed bakelite inside lining and automatic door closing mechanism. o **Temperature Range:** +4° Celsius to +8° Celsius. o **Electric:** 550 Watts / I Phase / 220 Volts / 50 Hz.	
5	**ICECREAM FREEZER:** • **Overall Size:** 780 x 600 x 775 • **Capacity:** Approx. 100 Ltrs. • **No. of Doors**: 1 • **Top:** made out of Stainless Steel 18/8 AISI 304, 16 SWG. Top of the unit with high quality (Aluminum Carboxide) sound deadening treatment. Top of the unit securely pasted with the same Granite so as to match with adjacent counter. • **Outer Cabinet:** Front, Doors, Sides & Rear made out of Stainless Steel 18/8 AISI 304, 20 SWG. Left Hand Vertical Side of Unit pasted with "KITPLY" Natural Finish Veneer which will have triple layers of PU Polish of "ASIAN PAINTS" or equivalent (Shade and Finishing to be selected & approved by Canteen In charge / Architect In charge) so as to match with other counters placed adjacent. • **Inner Evaporation Tank:** made out of Stainless Steel 18/8 AISI 304, 22 SWG • **Legs:** 4 Nos. legs made out of round pipes of Diameter 1½" 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1") Ferro – 1000 Nylon Bullet Feet with Max. Ground Clearance of 3". • **Refrigeration Circuit:** on Left side of unit to ensure proper servicing and fault repair and to provide maximum ground clearance. Hermetically sealed Kirloskar or Shriram Compressor with Air Cooled Condenser and Fan Motor. Equipped with Digital Temperature controller. • **Insulation:**2.5" (65 mm) or more Poly Urethane In-Situ Foam (PUF) injected insulation for the best efficiency of the unit with lowest power consumption. • **Doors:** with automatic closing mechanism & should have Toughened Glass Double Walled Glass with Vacuum Insulation (Fitted in SS Panels). • **Temperature Range:** -18° Celsius to -22° Celsius at +42° Ambient. • **Electric:** 160 Watts (1.4 Amps) / I Phase / 220 Volts / 50 Hz.	5
6	**DOUBLE BURNER GAS RANGE:** • **Overall Size:**1370 x 610 x 610 • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with 1 No. Cross Support, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. • **Legs & Cross Bracing:** 4 Nos. legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 35 mm Ferro – 1000 Nylon Bullet Feet. All Sides to have Cross Bracing made out of Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG, front to back forming a "H" frame. Cross Bracing should run horizontal and leveled between all legs approximately 150 mm above floor level. All joints between legs & cross bracing should be welded and all welds ground and polished to match adjacent work. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents up to 12" from the top. Front panel made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly beeded and die pressed with	13

	controls of the Burners as well as Pilots. • **Vessel Rest:** 2 Nos. Cast Iron Vessel Rest of Heavy Duty Industrial Quality and of size 16” * 16”. • **Spillage Trays:** 2 Nos. Full Size Stainless Steel 18/8 AISI 304 20 SWG Spillage Tray with Full Length Recessed Handles made out of Stainless Steel 18/8 AISI 304 20 SWG. • **Burners:** 2 Nos. “UNITED” make M – 35 (of approx. 70, 000 BTU/Hr.) with Pilot Burner & Needle Control Valve of “UNITED” make.	
7	**UNIVERSAL STEAMER (GAS OPERATED):** • **Overall Size:** 16” * 28” * 30” • **Construction:** All Stainless Steel 18/8 AISI 304 16 SWG with 1 pair of Body Handles. • **Legs:** 4 Nos. legs made out of round pipes of ⍰⍰1½” 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1”) Ferro – 1000 Nylon Bullet Feet. • **Control Panel:** Stainless Steel 18/8 AISI 304 16 SWG with control for Burner, Pilot and with Ignition Window. • **Idli Trays:** 6 Nos. Idli Trays each with 9 Nos. Die Pressed Idli Slots, Idli Trays to made out of Stainless Steel 18/8 AISI 304 16 SWG. • **Burner, Heat Exchanger & Exhaust:** Unit to have 1 No. “UNITED” make T – 22 Burner. Crossed Tube Heat Exchanger for faster boiling and steaming of water. Exhaust for excessive heat & steam drain.	1
8	**WET GRINDER:** • **Capacity:** 5 Ltrs. • **Overall Size:** 690*510*920 • **Construction:** Unit should have a Grinding Bowl made out of 19 SWG AISI 304 Grade 18/8 Quality Stainless Steel with a good quality grinding stone fitted securely by way of Stainless Steel Heavy Duty Chain & Bearing. All side panels made out of 22 SWG AISI 304 Grade 18/8 Quality Stainless Steel fixed on a sturdy base frame with coconut scraper having a guard made out of 22 SWG AISI 304 Grade 18/8 Quality Stainless Steel. Unit to have a motor of 1.0 HP from a reputed make like Crompton or equivalant housed in a heavy cage steel box suitable for operation on 3 phase electric supply. The equipment should be provided with Stainless Steel Stand having a provision of grouting the stand to the floor. The provision of bolting the equipment to stand should also be given. • **Electric:** 1.0 HP / III Phase	3
9	**DOUBLE DOOR REFRIGERATOR** • **Overall Size:** 27" * 33" * 85" • **Capacity:** 500 Ltrs. 18 CFT • **No. of Doors**: 2 • **Inner Evaporation Tank, Sides, Rear, Front & Both Doors:** made out of Stainless Steel 18/8 AISI 304 20 SWG • **Legs:** 4 Nos. legs made out of round pipes of ⍰⍰1½” 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1”) Ferro – 1000 Nylon Bullet Feet with Max. Ground Clearance of 6" • **Refrigeration Circuit:** on top of unit to ensure proper servicing and fault repair and to provide maximum ground clearance. Hermatically sealed Kirloskar or Shriram Compressor with Air Cooled Condensor and Fan Motor. Equipped with Digital Temperature Indicator. • **Insulation:** 2.5" (65 mm) Poly Urethane In-Situ Foam (PUF) injected insulation for the best efficiency of the unit with lowest power consumption. • **Doors:** with automatic closing mechanism • **Temperature Range:** +4° Celsius to +8° Celsius. • **Electric:** 750 Watts / I Phase / 220 Volts / 50 Hz.	5

10	**FRESH AIR SYSTEM:** • **Ducting Containing Grills:** ❖ **Ducting Containing Grills** ❑ **Overall Size:** 24” * 24” ❑ **No. of Grills:** 3 ❖ **Ducting Containing Grills** ❑ **Overall Size:** 24” * 24” ❑ **No. of Grills:** 3 ❖ **Ducting Containing Grills** ❑ **Overall Size:** 24” * 24” ❑ **No. of Grills:** 1 • **Bridge Ducting & Final Ducting:** A good quality 20 SWG G.I. Ducting of approximate area 576 Sq. Inch (Cross Section) • **Overall Ducting Length:** 50 Running Feet. • **Blower:** 3 HP (6 Pole, 960 RPM) / III Phase / 440 V “CROMPTON” Motor with suitable starter and DYNAMICALLY balanced Blower specially designed for adequate CFM.	14
	EXHAUST SYSTEM: • **Hoods:** ❖ **Hoods** ❑ **Overall Size:** 150” * 36” ❑ **Construction:** Made out of 18/8 St. Steel AISI 304 20 SWG with Drain Plug on both side. ❑ **Baffle Filters:** Made out of 18/8 St. Steel AISI 304 18 SWG ❖ **Hoods** ❑ **Overall Size:** 150” * 36” ❑ **Construction:** Made out of 18/8 St. Steel AISI 304 20 SWG with Drain Plug on both side. ❑ **Baffle Filters:** Made out of 18/8 St. Steel AISI 304 18 SWG ❖ **Hood** ❑ **Overall Size:** 45” * 24” ❑ **Construction:** Made out of 18/8 St. Steel AISI 304 20 SWG with Drain Plug on both side. ❑ **Baffle Filters:** Made out of 18/8 St. Steel AISI 304 18 SWG • **Bridge Ducting & Final Ducting:** A good quality 20 SWG G.I. Ducting of approximate area 864 Sq. Inch (Cross Section) • **Ducting Length:** 50 Running Feet. • **Blower:** 5 HP (6 Pole, 960 RPM) / III Phase / 440 V “CROMPTON” Motor with suitable starter and DYNAMICALLY balanced Blower specially designed for adequate CFM.	14
11	**DISH WASHER:** • **Brand:** “WINTERHALTER” of Germany • **Wash Capacity:** Approximate 66 Baskets Per Hour (GS - 501) • **Overall Size:** 735 x 615 x 1400 • **Features:** o Made of stainless steel AISI-304 (18/10) o Rotating wash and rinse system o Heated by means of shielded elements o Tanks with 4.5 kW heating elements o Perforated Stainless Steel Filters and Trays in Wash Tank o Thermostatically adjusted: wash temperature 60º C and rinse temperature 90º C o Safety thermostat. Automatic rinse dispenser o Safety switch for hood opening o Adjustable legs	7

	o Capacity for dishes Ø 42 cm o Individual (1 – 1 each) wash pumps for lower and upper systems, 590 W o Boiler with 12 kW power o Wash cycles : 55”, 75”, 120”, Continuous Washing Position and Stand-by Position o Baskets With Machine: 5 Nos. CT-10 (Open Type), 6 Nos. CP-16/18 (For Plates / Round Thalis), 5 Nos. CV-36 /105 (For Glasses) and 5 Nos. cutlery containers. o Machine with St. Steel Cylinder Water Softener (Ø 185x700 mm, 16 Ltrs. Capacity) o Machine with Pressure Pump “KIRLOSKAR” (½ HP) **Electric:** 17.7 kW / III Phase / 50 Hz. with Perfect Neutral	
12	**FOUR DOOR REFRIGERATOR** • **Overall Size:** 51" * 33" * 85" • **Capacity:** 1000 Ltrs. (36 CFT) • **No. of Doors**: 4 • **Inner Evaporation Tank, Sides, Rear, Front & Both Doors::** made out of Stainless Steel 18/8 AISI 304 20 SWG • **Legs:** 6 Nos. legs made out of round pipes of 1½” 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1”) Ferro – 1000 Nylon Bullet Feet with Max. Ground Clearance of 6". • **Refrigeration Circuit:** on top of unit to ensure proper servicing and fault repair and to provide maximum ground clearance. Hermatically sealed Kirloskar or Shriram Compressor with Air Cooled Condensor and Fan Motor. Equipped with Digital Temperature Indicator. • **Insulation:** 2.5" (65 mm) Poly Urethane In-Situ Foam (PUF) injected insulation for the best efficiency of the unit with lowest power consumption. • **Doors:** with automatic closing mechanism • **Temperature Range:** +4° Celsius to +8° Celsius. • **Electric:** 1150 Watts / I Phase / 220 Volts / 50 Hz.	7
13	**DOUGH KNEADING MACHINE** • **Overall Size:** 56” (1400 mm) * 24” (600 mm) * 38” (950 mm) • **Material & Design:** Capacity to knead 20 Kg./Batch of flour + water. Unit will be supplied with AISI 304 16 SWG SS Bowl & SS Arm made from Square Solid Rods. Speed Variation maintained with the help of Brake System to Bowl & Maintenance free with low noise. The base frame on which the total unit will be mounted will be tough enough to carry the static & dynamic load with the vibration resistance capacity. T • **Electric:** 1 HP / III Phase / 50 Hz.	5
14	**WARM WATER CONTAINER FOR CUTLERY SERVICE:** • **Overall Size:** 14” (L) x 22” (B) x 8” (Ht.) • **Enclosure:** Enclosure made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Enclosure to have 6 mm Dia. Stainless Steel Rod Collapsible Handles on both the sides of longitudinal ends. • **Water Chamber:** 1 No. One – Piece (Joint Less) Water Chamber made out of Stainless Steel 18/8 St. Steel AISI 304 Quality 19 SWG. Water Chamber to be studded on its back with 400 Watts Plate Time External Heater to keep the water warm • **Cutlery Chamber:** 1 No. One – Piece (Joint Less) Cutlery Chamber made out of Stainless Steel 18/8 St. Steel AISI 304 Quality 19 SWG of 1/1 x 2.5” Deep. This Cutlery Chamber to have Perforation of approximate 1 – 2 mm Dia. in its base.	3

15	**LOW PRESSURE GAS BANK:**				2
	Make	**Particular**	**Accessories fixed in the system**	**Unit**	
	UNITED	10 Cylinder Manifold with 2 Nos. Shut Off Valves	1.00	Set	
	UNITED	20 Cylinder Manifold with 2 Nos. Shut Off Valves	1.00	Set	
	UNITED	Non Return Valve x MECV	30.00	Nos.	
	UNITED	Cylinder Valve Adopter 25.6 mm	30.00	Nos.	
	UNITED	Flexible Cylinder Pigtail 24” Long	15.00	Nos.	
	UNITED	Flexible Cylinder Pigtail 36” Long	15.00	Nos.	
	UNITED	Copper Cylinder Pigtail 36” Long	3.00	Nos.	
		1” Dia. “M” Type Clamp Set	12.00	Nos.	
	UNITED	15 PSI Preset Regulator 1st Stage	3.00	Nos.	
	UNITED	½” BSPTM x MECV (H.P.) Brass Adopter	11.00	Nos.	
		½” Dia. M. S. Barrel Nipple BSPPM x BSPTM	10.00	Nos.	
	UNITED	1/8” Dia. Online Pressure Gauge 2” Dial 0-30 PSI with MS Elbow & Hexagonal Reducer Nipple	3.00	Set	
	UNITED	3/8” Cu. x 3/8” BSPTM Niddle Control Valve	11.00	Nos.	
	AUDCO	½” Dia. Full Bore Quarter Turn Ball Valve	8.00	Nos.	
		½” Dia. MS Elbow	4.00	Nos.	
		½” Dia. BSPPF MS Coupling	4.00	Nos.	
		½” Dia. BSPPF MS Tees	2.00	Nos.	
	UNITED	3/8” Dia. MS Union Set with L Hand FECV Brass Nuts & Washers	20.00	Set	
	UNITED	Flexible Burner Pigtails 36” Long	11.00	Nos.	
	UNITED	Adjustable 0-15/30 PSI 2nd Stage Regulator	4.00	Nos.	
	UNITED	¼” Dia. BSPTM x MECV (H.P.) Brass Adopter	4.00	Nos.	
	UNITED	Extension Pipe for Regulator	8.00	Nos.	
	UNITED	Pressure Gauge 2” Dial, 0 – 30 PSI	4.00	Nos.	
	UNITED	Flat Washers	200.00	Nos.	
		½” Dia. “M” Type Clamp Set	45.00	Set	
	TATA	½” Dia. BSP “C” Class (ISI) ERW Pipe	120.00	RFt.	
15 Contd.	**LOW PRESSURE GAS BANK:**				1
	Make	**Particular**	**Accessories fixed in the system**	**Unit**	
	UNITED	10 Cylinder Manifold with 2 Nos. Shut Off Valves	1.00	Set	
	UNITED	20 Cylinder Manifold with 2 Nos. Shut Off	1.00	Set	

		Valves			
	UNITED	Non Return Valve x MECV	30.00	Nos.	
	UNITED	Cylinder Valve Adopter 25.6 mm	30.00	Nos.	
	UNITED	Flexible Cylinder Pigtail 24” Long	15.00	Nos.	
	UNITED	Flexible Cylinder Pigtail 36” Long	15.00	Nos.	
	UNITED	Copper Cylinder Pigtail 36” Long	2.00	Nos.	
		1” Dia. “M” Type Clamp Set	12.00	Nos.	
	UNITED	15 PSI Preset Regulator 1st Stage	2.00	Nos.	
	UNITED	½” BSPTM x MECV (H.P.) Brass Adopter	10.00	Nos.	
		½” Dia. M. S. Barrel Nipple BSPPM x BSPTM	10.00	Nos.	
	UNITED	1/8” Dia. Online Pressure Gauge 2” Dial 0-30 PSI with MS Elbow & Hexagonal Reducer Nipple	2.00	Set	
	UNITED	3/8” Cu. x 3/8” BSPTM Niddle Control Valve	14.00	Nos.	
	AUDCO	½” Dia. Full Bore Quarter Turn Ball Valve	8.00	Nos.	
		½” Dia. MS Elbow	5.00	Nos.	
		3/8” Dia. BSPPF MS Coupling	15.00	Nos.	
		½” Dia. BSPPF MS Tees	4.00	Nos.	
	UNITED	3/8” Dia. MS Union Set with L Hand FECV Brass Nuts & Washers	20.00	Set	
	UNITED	Flexible Burner Pigtails 36” Long	12.00	Nos.	
	UNITED	Adjustable 0-15/30 PSI 2nd Stage Regulator	4.00	Nos.	
	UNITED	¼” Dia. BSPTM x MECV (H.P.) Brass Adopter	4.00	Nos.	
	UNITED	Extension Pipe for Regulator	8.00	Nos.	
	UNITED	Pressure Gauge 2” Dial, 0 – 30 PSI	4.00	Nos.	
	UNITED	Flat Washers	175.00	Nos.	
		½” Dia. “M” Type Clamp Set	60.00	Set	
	TATA	½” Dia. BSP “C” Class (ISI) ERW Pipe	190.00	RFt.	

15 Contd.

LOW PRESSURE GAS BANK:

SR	DESCRIPTION	MAKE	Accessories fixed in the system	UNIT
1	30 cylinder 2 x 15 Manifold with 02 shutoff valves	UNITED	2	No
2	Compact cylinder valve Adopter 25.6mm x MECV	UNITED	30	No
3	NRV x MECV non return valve	FABRICATED	30	No
4	Flexible cylinder pigtail 24"L	SURAKSHA	15	No
5	Flexible cylinder pigtail 36"L	SURAKSHA	15	No
6	1" dia M type clamp set	FABRICATED	30	No
7	1/2"dia.St. Steel 304 M type clamp set	FABRICATED	30	No
8	1/2" dia. M type clamp set (M.S.)	FABRICATED	15	No
9	Flat washers	FABRICATED	75	No
10	1"dia. St.steel full bore ball valve	UNITED	6	No
11	1" m.s union set with FECV Brass coupler	FABRICATED	20	No
12	1" bsptm x 1" MECV Brass adopter	FABRICATED	20	No

2

	13	1" dia. M.S barrel nipple 4" long	FABRICATED	6	No	
	14	3/8" dia black heavy m.s. coupling	FABRICATED	30	No	
	15	3/8" x 3/8" cu needle control valve	UNITED	25	No	
	16	Pressure gauge 0 - 10 kg/cm2 , 4 " dial		3	No	
	17	Pressure gauge 0 - 30 psi/inch2 , 4" dial		6	No	
	18	Pressure gauge 0 - 30 psi/inch2 , 2" dial		8	No	
	19	Reg 9 Adjustable pressure regulator 1" dia. 1st stage	UNITED	1	No	
	20	Reg 2 Adjustable pressure regulator 0-15/30 psi 2nd stage	UNITED	8	No	
	21	1" bsppm x 1" bsppm l.p.gas filter	UNITED	1	No	
	22	OPSO over pressure shutoff valve 1"dia.	UNITED	1	No	
	23	1"bsppm x 1" bsppm Flash Back Arrestor	UNITED	1	No	
	24	1" dia. Flame Arrestor Flanged to A S A 150	UNITED	1	No	
	25	1" dia. flanged to A S A 150 with nut, bolt n packing	FABRICATED	2	No	
	26	1/2"dia. St.steel full bore ball valve	UNITED	8	No	
	27	3/8"dia m.s union with FECV Brass coupler	FABRICATED	40	No	
	28	1/2"bsptm x MECV Brass adopter	FABRICATED	12	No	
	29	1/4"bsptm x MECV Brass Adopter	FABRICATED	10	No	
	30	.1" dia black heavy m.s elbow	FABRICATED	2	No	
	31	1/2" dia. Black heavy m.s elbow	FABRICATED	2	No	
	32	3/8"dia. M.s Elbow black heavy	FABRICATED	10	No	
	33	1/2" dia m.s barrel nipple 4"long	FABRICATED	10	No	
	34	Flexible burner pigtail 48"long	SURAKSHA	14	No	
	35	1" dia C Class ERW ISI TATA PIPE	TATA	100	RFt	
	36	1/2" dia C Class ERW ISI TATA PIPE	TATA	80	RFt	

16	**PLATFORM WEIGHING SCALE:** • **Platform Size:** 600 * 600 mm • **Make:** "ENDEAVOUR" Electronic Platform Weighing Scale. Weighing Capacity 300 Kg. Micro - Processor based indigenous technology. Single Point Platform Highly Precise Load Cell. With 6 Digit - 7 Segment – Red Colour Display LED Element. With Auto-zero Tracking Facility & Auto Tare Facility. Tare functions up to full load capacity. Warm Up & Response Time 6" & 1.47" respectively. Safe Overload Capacity 150% of rated Capacity.	3
17	**PULVERIZER:** • **Overall Size:** 16" * 24" * 36" • **Body:** Body of the unit made out of 18/8 St. Steel AISI 304 Quality 18 SWG with Feed Hopper and Discharge Container of GN Size ½ * 4" Deep made of 18/8 St. Steel AISI 304 Quality 18 SWG • **Legs:** 4 Nos. legs made out of round pipes of ⍰⍰1½" 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1") Ferro – 1000 Nylon Bullet Feet. Legs to have an arrangement so that it can hold Discharge Container of GN Size ½ * 4" Deep. • **Sieves:** A set of 4 different perforated sieves made out of 18/8 St. Steel AISI 304 Quality 18 SWG with various perforation suitable for various pulverizing applications.	3

	• **Motor:** Dynamically Balanced Motor with ISI Mark Preferably "HAPPY ENGINEERING" make. • **Capacity:** 20 – 30 Kgs. / Batch • **Electric:** 3 HP / III Phase / 440 Volts / 50 Hz. With Starter of reputed make.	
18	**VEGETABLE PROCESSOR:** **Overall Size:** 18" * 10" * 16" Make: **"CELME"** Model: **CHEF GRAVITA** **Machine Body made out of a Special Aluminium with Anodic Oxidation. Machine can slice, grate, make cubes and matchstick cuts changing only the disc, with an hour production between kg 100 to kg 300 according to the selected cut. Produced according to EN 1678 they are completely dismounted for an easy cleaning. Unit with Cutting Discs E3, E4, E5, E3/0, H2.5, H4, H8, Z3, Z4, E8 + D8*8.** **Capacity:** up to 100/300 Kgs. / Hr. **Electric:** 400 Watts / I Phase	1
19	**THREE BURNER RANGE:** • **Overall Size:** 63" * 24" * 18" • **Frame Structure:** M. S. Frame Structure with Weather Proof & Rust Proof Paint. • **Top:** Top made of Stainless Steel 18/8 AISI 304 16 SWG. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents. Front panel made out of 18/8 St. Steel AISI 304 Quality 16 SWG with controls of the Burners as well as Pilots and with ignition windows. All the panels up to 12" from the top. • **Legs, Uprights & Cross Bracings:** 6 Nos. legs made out of round pipes of ⌀1½" 18/8 St. Steel AISI 304 Quality 16 SWG fitted with adjustable (up to 1") Ferro – 1000 Nylon Bullet Feet. Uprights & Cross Bracings made out of round pipes of ⌀1" 18/8 St. Steel AISI 304 Quality 16 SWG. • **Vessel Rest:** Heavy Duty Cast iron Vessel Rest of 18" x 18" to accommodate 30" dia. flat bottom vessel • **Spillage Trays:** Full Size Stainless Steel 18/8 AISI 304 20 SWG Spillage Trays with Full Length Recessed Handles. **Burners:** "UNITED" make 3 Nos. T – 35 Burner (70,000 BTU/Hr.) with Needle Control Valve of Reputed Make with ISI Mark. Pilots for both the burners.	1

20	**L.P.G. OPERATED BULK FRYER - ON ISLAND TYPE CANTILEVER FRAME** • **Overall Size:** 700 x 700 + 75 • **Frame Structure:** 25 * 25 * 16 swg S. S. Square Pipe Structure. • **Top:** Top of the Table made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Countersunk Top raised by 20 mm then turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. Top with high quality (Aluminum Carboxide) sound deadening treatment. • **Panels:** Sides & Rear panels made out of 18/8 St. Steel AISI 304 Quality 20 SWG with adequate air circulation vents. Front panel made out of 18/8 St. Steel AISI 304 Quality 16 SWG with controls of Heaters as well as Pilot and with ignition windows. All the panels up to 12" from the top. • **Frying Chamber:** Heavy Duty M. S. Frying Kadai of 22" Diameter (17 Ltrs. Capacity) specially designed to prevent maximum oil spillage and thus saving maintenance of Burner.	7

	• **Control Panel:** Front panel made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly beaded and die pressed with controls of the Heaters. • **Spillage Trays:** 1 No. Full Size Stainless Steel 18/8 AISI 304 20 SWG Spillage Tray with Full Length Recessed Handles made out of Stainless Steel 18/8 AISI 304 20 SWG. • **Cantilever Frame:** 40 * 40 * 16 swg S. S. Square Pipe Frame duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. This Cantilever Frame to be common for all CK series Kitchen Equipment (as per B.O.Q.) securely grouted in Floor. This frame shall be fully cladded with Stainless Steel made out of 18/8 St. Steel AISI 304 Quality 20 SWG starting below Main Equipment and getting finished at 6" FFL. • **Burners:** "UNITED" make T – 35 Burner (of approx. 70, 000 BTU/Hr.) with Pilot Burner & Needle Control Valve of "UNITED" make.	
21	**L.P.G. OPERATED TILTING BRAIZING PAN - ON ISLAND TYPE CANTILEVER FRAME:** • **Overall Size:** 1300 x 750 • **Capacity:** 100 Ltrs. • **Frame Structure:** Framework of 25 mm x 25 mm Square Tube of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. • **Top Body:** Body of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. • **Side & Rear Panels:** Side and Rear Panels of 18/8 St. Steel AISI 304 Quality 20 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. These panels to start at minimum 6" FFL. • **Frying Pan:** Frying Pan of Inner Size 28" x 22" x 8" & of Outer Size 28" x 25" x 9" should be made out of 18/8 St. Steel AISI 304 Quality 10 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. Frying Pan with ½" Thick Machine Polished Mild Steel Base Plate. • **Frying Pan Lid:** Frying Pan Lid should be made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. This Frying Pan Lid should be Spring Loaded and to have St. Steel Rod Handle on Left Hand Side of the Lid. • **Spillage Tray:** Unit to have a full size Spillage Tray made out of 18/8 St. Steel AISI 304 Quality 20 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. This Spillage Tray to have full length recessed handle made out of 18/8 St. Steel AISI 304 Quality 20 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. All joints should be argon arc welded and all welds ground and polished to match adjacent work. • **Faucet:** Unit to have Single Swivel Faucet of "JAQUAR" make on Top Right Side of Unit. Unit to be provided with 5 Mtrs. Long St. Steel Braided Connection Pipe of superior Quality. • **Tilting Mechanism:** Unit to have Screw Type Tilting Mechanism. This tilting mechanism of Geared Base shall not be acceptable in any case. • **Cantilever Frame:** 40 * 40 * 16 swg S. S. Square Pipe Frame duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. This	7

	Cantilever Frame to be common for all CK series Kitchen Equipment (as per B.O.Q.) securely grouted in Floor. This frame shall be fully cladded with Stainless Steel made out of 18/8 St. Steel AISI 304 Quality 20 SWG starting below Main Equipment and getting finished at 6" FFL. • **Miscelleneous:** Supply of Cantilever Frame under the scope of Kitchen Equipment Vendor but Grouting of this Cantilever Frame is under the scope of Buyer for which all the necessary guidance shall be provided by Kitchen Equipment Supplier. Sturdy and smooth Welding of equipment with cantilever frame under the scope of Kitchen Equipment Vendor. • **Burners:** 2 Nos. "UNITED" make V – 750 Burners with Pilot Burner & Needle Control Valve of "UNITED" make.	
22	**BULK COOKER – FLOOR MOUNTED :** • **Capacity:** 150 Ltrs. • **Frame Structure**: 25 x 25 x 16 swg S. S. Square Pipe Structure. • **Top**: Top of the unit made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top turned up 20 mm than straight 40 mm than down 40 mm and 12 mm underneath in channel shape on all exposed sides. Top to have Hot Air Escape (Chimney) made out of 20 SWG Mild Steel Powder Coated (Black) at back approximately 40 mm high returned 25 mm at 45 degree to back with all exposed ends closed. • **Sides & Rear**: Sides & Rear of the unit made out of 18/8 St. Steel AISI 304 Quality 20 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. L.H.S. Panel to be removable. • **Front**: Front Panel starting from top till 350 mm downwards of the unit made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Front Control Panel placed at L.H.S. Bottom (above 150 mm FFL, with Power On / Off Switch with Indicator & Thermostat with Indicator) made out of 18/8 St. Steel AISI 304 Quality 18 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Front to have 2" BSP Full Stainless Steel Quarter Turn Outlet for Discharge of Cooked Material. • **Legs & Cross Bracing**: 4 Nos. legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 35 mm Ferro – 1000 Nylon Bullet Feet. All 4 sides Cross Bracing supported by Diagonal Cross Bracings made out of Stainless Steel square tubes of 25 mm 18/8 St. Steel AISI 304 Quality 16 SWG, front to back forming a "H" frame. Cross Bracing should run horizontal and levelled between all legs approximately 150 mm above floor level. All joints between legs & cross bracing should be welded and all welds ground and polished to match adjacent work. • **Cooking Chamber**: Round Cooking Chamber of Size 425 mm Dia. x 485 mm Ht. made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left with 25 mm slopping (Rear to Front) base made out of 18/8 St. Steel AISI 304 Quality 10 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Base of Cooking Chamber securely argon arc welded with no leakages and perfectly grinded and polished. • **Hot Air Runway**: Hot Air Runway of 500 mm Dia. x 525 mm Ht. made out of 18/8 St. Steel AISI 304 Quality 19 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left placed out of Cooking Chamber. • **Insulation**: Entire unit from Top insulated by 50 mm thick Rock Wool Insulation and similarly Insulation of 25 mm from all sides out of Hot Air Runway. • **Lid**: Unit to have spring loaded manual lid made our of 18/8 St. Steel AISI 304 Quality 18 SWG duly 120 grit matt polished with suitable lid handle.	8

	• **Faucet**: Unit fitted with "JAQUAR" or equivalent make Single Swivel Faucet at suitable place in Front R.H.S. of Top. • **Burners**: "UNITED" make T – 35 Burner (of approx. 70, 000 BTU/Hr.) with Pilot Burner & Needle Control Valve of "UNITED" make.	
23	**BAIN MARIE SERVICE COUNTER:** • **Overall Size:** 2950 x 650 x 990 • **Frame Structure:** 35 * 35 * 3 mm M. S. Angel Frame Structure with Cross Supports, duly secured by welding and painted with rust protecting and double coat of enamel paint. • **Top:** Top made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Top to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides. Top with high quality (AluminumCarboxide) sound deadening treatment. This SS top to have 20 mm thick Good Quality Granite. Entire Top (SS + Granite) to have 8 Nos. Cut-Outs to house 7 Nos. 1/2 x 150 mm Deep Food Pan & 2 Nos. 1/4 x 150 mm Deep Food Pan. • **Legs:** 10 .legs made out of Stainless Steel square tubes of 30 mm 18/8 St. Steel AISI 304 Quality 16 SWG. All legs to be fitted with Ferro nylon adjustable to approximately 25 mm Ferro – 1000 Nylon Bullet Feet. • **Front & Sides:** Sides & Front made out of 18/8 St. Steel AISI 304 Quality 16 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. • **Under Shelf:** Full Width and Full Length Under Shelf made out of 18/8 St. Steel AISI 304 Quality 18 SWG fitted at 6" from the bottom. Adequate no. of "C" – Channel supports to be provided below each shelf to strengthen the weight carrying capacity of shelf. Under Shelf to be turned down 40 mm and 12 mm underneath in channel shape on all exposed sides, uniformly matt polished with 120 Grit and reinforced with 35 * 35 * 3 mm Mild Steel angle frame duly painted with rust protecting and double coat of enamel paint. Shelf to be turned down 40 mm and 12 mm underneath on all sides with resulting corners cut-out to fit contour of leg. • **Bain Marie:** Bain Marie Water Chamber made out of 18/8 St. Steel AISI 304 Quality 16 SWG argon arc welded fitted with 1" BSP lever operated drain valve for easy drain out and provided with cavity to house water immersion heater for efficient heating & duly insulated suitably. Bain Marie to have 5 Nos. all Stainless Steel Food Containers (One – Piece Die Pressed) made out of 18/8 St. Steel AISI 304 Quality 24 SWG 1/1 * 8" Deep duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. Control Panel (Placed at Right Side of Service Side Panel) made out of AISI 304 Quality 18 SWG Stainless Steel duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left and with Off / On Switch, 0^0C – 110^0C Thermostat, Power Indicator & Thermostat ON indicator. Electric: 3 kW / I Phase • **Ambient Containers:** 1 Nos. 1/1 x 8" Deep Food Pan all Stainless Steel Food Containers (One – Piece Die Pressed) made out of 18/8 St. Steel AISI 304 Quality 24 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left. • **Lid for Containers:** 5 Nos. Lids made out of 18/8 St. Steel AISI 304 Quality 19 SWG duly 120 grit matt polished with all resulting edges rounded with no bur or other excess material left.	12

24	**WORK TABLE SS WITH 2/3 SINKS :**	15

25

COUNTERS WITH INDUCTION COOK TOPS / CHAFFERS / SOUP CHAFFERS:

Brief Details of Each Counter:

Sr.	Type of Counter	Over All Size
1.	Plate Warmer & Soup Induction Stella	3025 x 600 x 775
2.	Plain Counter with Granite Top - Stella	780 x 600 x 775
3.	Veg. Food Counter with 5 Inductions - Stella	3250 x 850 x 775
4.	Plain Counter with Granite Top - Stella	1550 x 600 x 775
5.	Non-Veg. Counter with 2 Inductions - Stella	1550 x 650 x 775
6.	Pantry Top Counter fitted with Stella 2 Inductions	
7.	Pantry Top Counter fitted with Stella 2 Inductions	

- **SOUP INDUCTION:**
  - **Induction Heater:** "STELLA" make Induction Heater (Model: TS 678)
  - **Electric:** 350 – 2200 Watts / I Phase / 220 Volts / 50 Hz.
  - **Soup Chaffer:** 6.5 Ltrs. Induction Chaffer with Glass Lid with addition of Soup Set (Soup Tureen of 5.5 Ltrs. Capacity & Resting Lid for Soup Tureen).
  - **Serving Spoon Holder:** Serving Spoon Holder made out of 1 mm 18/10 Stainless Steel that can be attached to Soup Chaffer.
- **PLATE WARMER:**
  - **Plate Warmer:** "LUKON" Plate Warmer (Model: 505 T)
  - **Electric:** 500 Watts / I Phase/220 Volts/50 Hz.
  - **Plate Warming Capacity:** 24 Plates
  - **Overall Size:** 350 x 365 x 460 mm (Lid Closed Ht.)/810 mm (Lid Open Ht.)
- **INDUCTION CHAFFERS:**
  - **Induction Heater:** "STELLA" Make Induction Heater (Model: TS 678)
  - **Electric:** 350 – 2200 Watts / I Phase / 220 Volts / 50 Hz.
  - **Chaffer:** 4.5 Ltrs. Induction Chaffer with Metal Lid & Stainless Steel (18/10, 1 mm thick) 1/1 Food Inserts.
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26	**PLATE WARMER :**	3
27	**DOMESTIC 2 BURNER GAS STOVE :**	3
28	**KITCHEN CHIMNEY – FABER :**	2

ANNEXURE 3
TECHNO-COMMERCIAL COMPLIANCE

Part A: TECHNICAL

The Service Provider should give relevant details wherever required in the following compliance table and NOT simply fill in the answers as "Yes" or "Complied". The Service Provider should also **support the compliances by necessary documentary evidences by flagging in the order of the table as given below** along with the Technical bid ONLY, failing which his bid will not be considered.

Sr. No.		Compliance Status & Remarks
1.	Has Service Provider submitted all technical literature/leaflets/ documents/Purchase Orders etc. and compliance table along with the bid document?	
2.	Does the Service Provider agree to all the contract management terms and conditions mentioned in section 2? **(Pl. Refer sections 2.0)**	
3.	Does the Service Provider agree to SAC payment terms and conditions as mentioned? **(Pl. Refer all sections under 2.11)**	
4.	Does the Service Provider agree to Arbitration clause, in case of any disputes arising related to this contract? **(Pl. Refer section 3)**	
5.	Does the Service Provider agree to contract monitoring and termination clauses? **(Pl. Refer section 3.0)**	
6.	Does the Service Provider agree, in writing, to adhere by the applicable rules/laws of the land, laid down by Government of India and Govt. of Gujarat?	
7.	Is the Service Provider's offer valid for 120 days from the due date?	
8.	Has the Service Provider given the name of Contact person/contract manager from his side for all relevant communications/interactions regarding this contract?	
9.	Has the Service Provider provided the name of bankers?	
10.	Is the Service Provider registered with **Govt. agencies** and in existence for a minimum of 10 years on the date of issue of this tender and have necessary experience in providing technical/maintenance services? (Attach relevant P.O. copies, docs. etc.) **(Pl. Refer section 5.1)**	
11.	Does the Service Provider Own Establishment in Ahmedabad or within 50 kms. radius of Ahmedabad? Has Service Provider provided all local contact information ? **(Pl. Refer section 5.2)**	
12.	Whether the Service Provider's company has Minimum turnover of Rs.1 Crore per Year for at least last Five (03) years? Whether relevant documents, P.O. copies, service satisfaction certificates from the parties, and Income-Tax returns or Audited Financial statements of last three years with PAN or other relevant documents attached? **(Pl. Refer section 5.3.1)**	
13.	Has the Service Provider attached Solvency Certificate to the tune of Rs.1 Crores ? This has to be given alongwith the offer without fail. **(Pl.Refer 5.3.2)**	

Sr. No.		Compliance Status & Remarks
14.	Whether Service Provider has Min. existing technical staff (Engineers/technical) of at least 3 (Three) persons? Has Service Provider given details of all regular staff working in his establishment? **(Pl. Refer section 5.3.5)**	
15.	Whether Service Provider has capability to carry out maintenance & break down repairs of Imported Kitchen Equipment e.g. Dish Washers, Vegetable Cutter, Induction Chaffers, etc. ? **(Pl. Refer section 5.3.6)**	
16.	Has the Service Provider enclosed various necessary documents like latest copy of Registration details, income-Tax PAN No,, Service Tax No., etc. as shown in section along with technical bid ? **(Pl. Refer section 5.4)**	
17.	The Service Provider's company should not have been banned, black-listed by any Govt. Dept. / Central Govt. Unit/Public Sector Unit/Financial Institution/ Court? Kindly confirm. **(Pl. Refer section 5.5)**	
18.	Does he agree to submit **SECURITY DEPOSIT** ? **(Pl. Refer all sections under 5.6)**	
19.	Does the Service Provider agree to the minimum contract period of Three (2) years and extend this contract on mutual consent, depending on the need and exigencies, on the same terms and conditions? **(Pl. Refer section 5.7)**	
20.	Does Service Provider agree to visit by SAC Officers to his premises for verification of information related to work orders/space/manpower etc. and other infrastructure facilities claimed in technical bid. **(Pl. Refer section 5.8)**	
21.	Does the Service Provider agree to the clauses safeguarding SAC? **(Pl.Refer Section 6)**	

ANNEXURE 4
PRICE BID

Part B: Commercial
(Conditional Offers are NOT allowed)

Sr. No.	Description	Amount per Year Rs.
1	**TOTAL CAMC CHARGES FOR THE 1st YEAR**	
2	**TOTAL CAMC CHARGES FOR THE 2nd YEAR**	
TOTAL CAMC OF 2 YEARS **(Excluding Applicable Service / Other Taxes, etc.)**		
Add: Applicable GST, Cess, etc.		
3	**TOTAL CAMC FOR THE 3rd YEAR & SUBSEQUENT YEARS, IF ANY**	
Add: Applicable GST, Cess, etc.		