



**INDIAN INSTITUTE OF TOURISM & TRAVEL MANAGEMENT**  
**Golagamudi (Vil), Venkatachalam (Md), SPSR Nellore (Dt) - 524321**  
**Tel - 9866274850**

E-mail-[iittmnlr@gmail.com](mailto:iittmnlr@gmail.com), Website : [www.iittmsouth.org](http://www.iittmsouth.org)

**Notice Limited Tender Enquiry / Notice Inviting Quotations**

No.IITTM/LTE/NELLORE/2018/06

Date: -21.03.2018

Sealed quotations are invited from reputed companies/authorized distributors/dealers for **Supply and installation of Kitchen Equipments at Indian Institute of Tourism & Travel Management, Golagamudi, Nellore (AP)**. Bid document with other terms & conditions can also be downloaded from IITTM Website: [www.iittmsouth.org](http://www.iittmsouth.org) and be submitted as per following:

Name of work / supply	Last Date for submission of bids/ Time	Venue for Submission & opening of Bids
<b>Supply and installation of Kitchen Equipments at Indian Institute of Tourism &amp; Travel Management, Golagamudi, Nellore (AP).</b>	10.04.2018 by 6.00 pm. at Indian Institute of Tourism & Travel Management, Golagamudi, (Vil), Venkatachalam (Md), SPSR Nellore (Dt) (India)	Indian Institute of Tourism & Travel Management, Golagamudi, (Vil), Venkatachalam (Md), SPSR Nellore (Dt) (India), on 12.04.2018 at 11.00 am

**Eligibility Criteria:**

1. The Bidder should be a reputed and an authorized firm/supplier having after sales service agreement with the OEM (Proof for the same to be enclosed along with address, phone nos. & E-mail etc.).
2. If ISO certified Company, enclose documentary proof.
3. The bidder should have experience of more than five years in execution and maintenance of equipments quoted (A certificate of establishment to be provided).
4. The bid document complete in all respect should reach the Nodal Officer, IITTM, Golagamudi (Vil), Venkatachalam (Md), SPSR Nellore (A.P) 524 321 (India) on or before 6.00 pm on 10.04.2018. No bids after the last date shall be entertained. Bids shall be opened on 11.00 am on April 12<sup>th</sup> 2018.

**Sequence of documents to be provided/enclosed in each copy of the bid documents:**

1. Forwarding letter duly signed by the Authorized person.
2. Central Sales Tax/VAT.
3. Proof of the authorized agent/distributors/supplier.
4. Name and address of registered office/ Head Office of the company with name and phone numbers.
5. Format of Schedule of Requirements at Annexure-I
6. Self-declaration at Annexure-II
7. Format for Supplier/Distributor information at Annexure-III
8. Financial Bid at Annexure-IV
9. Acceptance of all clauses of bids specification duly signed page-wise.

Sd/-

**DIRECTOR, IITTM**

## Conditions of Contract

### Terms & Conditions:

1. The bidder shall be required to deposit **2% Earnest Money** of estimated value of goods to be supplied through Bank Draft drawn in favour of '**The Director, IITTM, Nellore.**' No bid shall be accepted without the Earnest Money.
2. The successful bidder will submit a Security Deposit equivalent to 5% of the total value of purchase order before supply / installation which would remain valid for a period of 60 days beyond the date of completion of all obligations of the supplier including warranty obligation. EMD will be released to successful bidder after submission of Bank Guarantee. IITTM shall forfeit Bank Guarantee in the event of a breach of contract by the successful supplier.
3. Bids would be rejected for award if it determines that the bidder recommended for award has, directly or through an agent, engaged in corrupt, fraudulent, collusive or coercive practices in competing for the contract in question.
4. The bids received after the deadline for submission of bids prescribed by the IITTM will be rejected and such bids shall be marked as late and not considered for further evaluation.
5. The IITTM may, at its discretion, extend the deadline for submission of bids by amending the bid documents in accordance with clause relating to Amendment of Bidding documents in which case all rights and obligations of the IITTM and Bidders previously subject to the deadline will thereafter be subject to the deadline as extended.
6. The original and all copies of the bid shall be typed or written in indelible ink and shall be signed by the bidder or a person or persons duly authorized to bind the bidder to the Contract. All pages of the bid, except for un-amended printed literature, shall be installed by the person or persons signing the bid. Further, over-writings on documents, if any should be supported by signatures.
7. The bidders may submit their duly sealed Bid by post or by hand at the address specified in the Notice Inviting Quotation not later than the time and date specified therein. In the event of the specified date for the submission of bid being declared a holiday for the IITTM, the bid will be received up to the appointed time on the next working day.
8. Issuance of bid documents should not automatically be construed that the bidder is considered qualified. The Director, IITTM has the right to reject any bids on technical grounds without assigning any reason.
9. IITTM shall not be responsible for any delay, loss or non-receipt of bid documents sent by post.
10. Prices shall be quoted in Indian Rupees and should be FOR, IITTM destination.
11. Payment shall be made only after delivery, successful installation, testing and commissioning and inspection of equipments.

12. Prices quoted should be inclusive of all taxes, FOB/FOR, IITTM, Golagamudi, Nellore (AP) inclusive of all charges required to make the equipment functional to the satisfaction of IITTM.
13. Delivery should be within specified days mentioned in Purchase Order. If the equipment/instruments are not delivered within the stipulated time, the supplier shall be liable to pay a penalty of 1% of the total order value for each delay of 10 days or part thereof and the amount will be deducted from the payment on account of purchase.
14. The suppliers will undertake warranty of equipment/instruments from the date of installation and shall have to mention clearly the period of warranty in financial bid.
15. The quotations must be valid for 180 days (six months) from the date of opening of the financial bids. No change in prices and change in terms and conditions will be permitted.
16. All quoted items may carry brochure/catalogue/Pamphlets/Technical Literature and related documents.
17. The supplier further warrants that the goods shall be free from defects arising from any act or omission of the supplier or arising from design, materials, and workmanship, under normal use in the conditions prevailing in India.
18. Installation, testing, commissioning of the equipments shall have to be carried out by Technical experts of the company/supplier up to the satisfaction IITTM authorities.
19. IITTM reserves the right to purchase varying quantity of material, less or more.
20. In the process of evaluation, comparison of bids, IITTM reserves the right to reject any or all bids.
21. In case replacement of a part becomes necessary during warranty period, the parts of the same make and same or better configurations as were originally there in the equipments shall be used. The cost of the parts will be borne by the supplier.
22. In case of complaint regarding repairing/replacement of equipment/instrument within the warranty period, the supplier will provide repair/replacement immediately. In case of non-compliance or delayed compliance, supplier will be penalized with an amount mutually agreed upon and it would be deducted from the Security Deposit.
23. The Director, IITTM shall be the final Authority for settlement of any dispute and his interpretation of any Clause of this document shall be final and binding and the jurisdiction for Court of Law shall be Gwalior (MP).

Authorize Signature of the firm:

Name:

Designation:

## **Specification of Materials**

1. The contractor will ensure and confirm that only new original and genuine equipment/s will be supplied by him.
2. All equipments shall be fabricated out of first quality IS-304 food-grade non- magnetic, pre polished Stainless steel material, and all the joinery will be done by argonarc welding duly ground and polished.
3. Unless otherwise specified in the Schedule of Work/specifications for individual equipments, all tops of counters and top-shelves shall be made out of 16 SWG SS sheet, and all partitions/other-shelves/front panels shall be made out of 18 SWG SS sheet also all side panels are made out of 20 SWG SS sheet.
4. All burners of cooking ranges shall be Indian Oil Corporation's approved burners. All other L.P. Gas parts shall be of branded company.
5. All compressors for refrigerator shall be hermetically sealed compressors of branded company.
6. All legs of tables, racks, etc., shall be made of 1.5 " x16 SWG stainless steel square pipe and cross bracings of 1 " x16 SWG Stainless Steel pipe. All equipments shall be provided with adjustable nylon bullet feet, with a minimum adjustment of 50 mm unless specified otherwise.
7. All angles, bends, channels and other structural shapes used for framing etc., shall be of standard and reputed makes, uniform and ductile, free from scale/rust/checks/any other surface defects. All MS angle frames shall be fabricated from 38x38x3mm / 40x40x3mm MS angles. All MS parts shall be coated with primer and grey hammer tone paint or Aluminium paint. All MS frames shall be fully concealed by SS sheet panelling.
8. The welding of frames and sheets shall be ground to smooth finish; and S.S. Sheet shall be polished in such a manner that joints shall not be noticed by naked eye.
9. All working tops shall be sound dampened by suitable method.
10. All tops, shelves, counters, table-tops, drain-boards, dish-tables, etc., shall be suitably reinforced /braced with MS angles.
11. Wherever stainless steel pipe or tubing is specified, it shall be seamless or welded of specified gauge and of true roundness.
12. Where equipment is provided with handles, knobs, hinges, brackets, etc., the same shall be either of stainless steel or as otherwise specified. All drawers, cabinets, refrigerators, storage-bins, etc., shall be provided with heavy duty, security types chrome plated cylindrical type locking devices.
13. All nuts bolts and screws shall be of concealed type suitably finished.

14. Unless otherwise specified, all sliding doors shall be removable type and constructed of 20 SWG polished stainless steel exterior. Doors shall be of double pan construction, filled with suitable sound-dampner, 12.7mm thick with all corners welded, ground and polished smooth. Bolts and screws shall be kept to a minimum and shall be of corrosion resisting metal.
15. Unless otherwise specified all hinged doors for cabinets, counters, etc., to be constructed of 18 SWG polished stainless steel front. Hinges, catches and locking devices to be chrome plated brass. Doors handle to be provided and to be of stainless steel heads and flush mounted.
16. When sinks are specified for tables or counters, they shall be of the same gauge as specified for tops.
17. All electrical equipments and electrical part(s) of the equipments shall be of ISI mark approved reputed makes also, all connecting wires for electrical equipments shall be ISI mark copper conductor.
18. All equipments shall be pre-plumbing tested for electrical insulation and earthing.
19. Superior satin (matt) finish polish required on all the equipments.

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**ANNEXURE –I**  
**FORMAT OF SCHEDULE OF REQUIREMENTS**

S. N.	Equipment Name	Specifications	Required quantity
1	Wet grinder	Stainless steel constructed body fitted with electric motor and starter with gear box. The top will have stainless steel sheet constructed revolving drum with grinder stones and scrappers fitted with 1 HP ISI mark electric motor. Capacity 7 to 9 liters.	01
2	Single burner gas range Size: 600x600x850 mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3mm M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	02
3	Four burner gas range with Oven Size: 900x900x850 mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3 M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	01
4	Double burner gas range Size: 1200x600x850mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3 M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	01
5	Four door vertical Refrigerator Size : 1200 x750 x100 mm	The refrigerator should have separate refrigerator (30F to 40 F) and deep freezer (0 F to 10 F). Around 256 Ltrs gross / 190ltrs net of refrigerator space and 84 Ltrs gross/ 75 Ltrs net freezer space. Stainless Steel Outer and Inner Body of 304 grade. High Density 'PUF' Insulation. Insulated Double body Stainless Steel. Doors of 304 grade. Imported Copper Cooling coils having high finish to be installed on inner tank. Stainless Steel Grills for keeping stuff of 304 grade.. High Quality Compressor ISI / ISO mark. Stainless Steel. Side Panels, Back Panels, Compressor Panels. Top Stainless Steel. Grill to be given above compressor unit to safeguard from rodents. Both refrigerator and freezer should have separate compressors of Kirloskar Copeland make and should be	01

		fitted at top.	
6	Potato Peeler of 10 Kg cap.	Complete with electrical motor, blades etc. having high efficiency etc.	01
7	Food pickup counter with hot and ambient BainMarie with tray slide 2000x675x850+300 mm	Legs of stainless steel tube with adjustable bullet feet. Top constructed from 16 SWG stainless steel sheet. Unit will have gastronorm utensil 1x1x150 – 4 Pcs., 1x2x150 – 4 Pcs., Inner of hotcase made of sheet with stainless steel sliding door. Unit will have stainless steel water tank and front panelling of stainless steel sheets, sides covered with stainless steel sheet, capacity 20 liter – 4 pans with lids and 10 liters – 4 pans with lids.	02
8	Three Sink Unit Size: 1800x 600x850 + 150 mm	Stainless Steel Sinks and top of 16 swg x 304 grade. 16 swg. Stainless Steel legs and bracing of 304 grade. Heavy Duty Drain Coupling to be provided. Sink Size : 18 x 18 x 10" deep	01
9	Work table with single sink unit Size: 1500x 600x850+ 150 mm	Stainless Steel Sinks and top of 16 swg x 304 grade. 16 swg. Stainless Steel legs and bracing of 304 grade. Drain Coupling provided. Sink Size : 20 x 20 x 10" deep	02
10	Vertical storage rack (5 shelf) Size: 900x450 x 1800 mm	Stainless Steel Shelves of 18 swg x 304 grade. No. of Stainless Steel Shelves – 5. Stainless Steel Vertical Legs of 16 swg x 304 grade.	03
11	Utility Trolley Size: 900 x 600 x850 mm	Stainless Steel Shelves of 18 swg. having 75mm depth. And of 304 grade. Stainless Steel legs and Handles of 16 swg. x 304 grade. Heavy Duty Low Noised castor wheels (2 with brakes) with powder coated brackets.	10
12	Work Table with Under shelf Size: 1200 x 600 x 850 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet.	6
13	Hot plate with puffer Size: 1200 x 600 x850 mm	<b>Hot plate with puffer</b> Heavy Duty Structure, legs and bracing. Top M.S. Plate of 12mm thickness. Specially formulated rectangular cast iron puffer. Pilot Burners provided. Stainless Steel legs and bracing of 16 swg x 304 grade.	01
14	Exhaust hood with filters & light	<b>Ventilation Hood</b> Full Stainless Steel Construction of 202 grade. Stainless Steel Baffle Filters with weep holes. Oil Collection Box provided. <b>G.I. Ducting and mounting of Hoods</b> G.I. Ducting of 22 swg. sheet of ISI Mark first quality Mounting of Ventilation Hoods with suitable long life supports.	01
15	Plate stacking counter Size 900x675x850+300	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from sides with a bottom shelf, there shall be door at the serving side made of st. steel	01

16	Soiled Dish Landing Table Size : 1500x600 x 850 + 500 mm	Stainless Steel marine edges on top of 16 swg. x 304 grade with garbage chute. Stainless Steel Legs and bracing of 16 swg. x 304 grade. Glass Crate resting rack provided on Top made from 18 swg. 304 grade Stainless Steel Tubes. Adjustable Nylon Bullet feet.	01
17	Hot plate Size: 750 x 600 x 850 +150 mm	<b>Hot plate</b> Heavy Duty Structure, legs and bracing. Top M.S. Plate of 12mm thickness. Stainless Steel legs and bracing of 16 swg x 304 grade.	01
18	Chapati rolling table Size 1800x600x850 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet.	01
19	Chapati collection table Size 600x600x850 mm	18 g Stainless Steel Top with 1x1x150mm perforated pan having drip bin underneath Top reinforced by 35 x 35 x 3 M.S. Angles and U/S reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet.	01
20	Pot washer manual Size 1800x750x700 mm	Stainless Steel Sinks and top of 16 swg x 304 grade. 16 swg. Stainless Steel legs and bracing of 304 grade. Heavy Duty Drain Coupling to be provided. Sink Size : 18 x 18 x 10" deep	01
21	Pot Rack Size 1200x600x1500 mm	Entire unit shall be made of stainless steel pipe 16g	01
22	Plate stacking counter Size: 900x 675 x850 +300 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from sides with a bottom shelf, there shall be door at the serving side made of st. steel	01
23	Stainless steel Garbage bins on wheels Size 20 Ltrs	Round shaped st. steel bin shall be placed on mobile trolley having 3 no of castors	02
24	Commercial hot case Size 1500x600x850 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from all the sides with a perforated adjustable middle and fixed bottom shelf, there shall be double panel sliding doors at the serving side Inner of entire hot case shall be duly insulated with non sag glass wool to avoid heat lose There shall be a motorized blower fitted inside the hot case for uniform rotation of hot air There shall be an electric panel at right hand side of the unit with autocut device, swichtes, indicators etc Air heater shall be of 3 kw	01
25	Tea earn 10 Ltrs.	Stainless Steel Outer and Inner Body Stainless Steel Handles to Lift Tea Jar. High density Glass Wool Insulation .	01
26	Double Burner Camp Stove	30,000 BTU per hour For use with propane gas	01



		<p>2 - Heavy duty 15,000 BTU burners</p> <p>Adjustable legs to achieve level cooking surface on uneven terrain</p> <p>Range style top to raise cooking vessel above frame improving combustion</p> <p>Durable welded frame, thicker gas manifold system, and corrosion resistant brass valves for use in the elements</p>	
27	Idly Steamer	<p>Made of first quality aluminum</p> <p>Steamer size: L 12 1/2" x W 12 3/4" x H 24" (approx)</p> <p>Idli Plate size: L 11 3/4" x W 12" (approx)</p> <p>Idli size: 3 1/2" diameter</p> <p>Comes with 2 sets of 12 aluminum plates each. Each plate can make 9 idlis.</p> <p>Makes 108 idlis at a time (9 x 12 plates)</p> <p>While one batch of 108 idlies is getting steamed, another batch can be prepared with the extra set of plates and kept ready for steaming.</p> <p>Saves time with the second set of plates.</p>	01
28	Rice and Multi purpose SS Cooker	<p>Dimension(L*W*H): 1300 X 1030 X 1150 MM</p> <p>Capacity: 100 Liter</p> <p>Volume: 100 Liter</p>	01
29	Chappati / dosa plate	900 mmX600 mmX850 + 150 mm	01

**Important Note: The successful bidder must ascertain the proper sizes from the actual site prior to fabrication of the same.**

Authorised Signatory:

Name:

Designation:

Name of the firm with seal :

## ANNEXURE-II

### Self-Declaration to be given by the bidder

Bid's Reference No. & Date:

Bidder's Name & Address

Person to be contacted:

Designation:

Telephone No.: Fax No.: Email:

To,  
The Director,  
IITTM, Nellore

We, the undersigned Bidder, having carefully read and examined in detail the Terms and Conditions, specifications and all bidding document in regard to the supply of equipments/instruments at IITTM, Nellore and accept the same.

#### **We also do hereby declare**

1. That we have not been blacklisted / debarred by any Government/Undertaking.
2. That the rates quoted are not higher than the rates quoted for same item to any Government/Undertaking.
3. That the bid submitted by us is properly sealed and prepared so as to prevent any subsequent alteration and replacement.

For and on behalf of the firm  
(Firms Name & Address)

(Signature of Authorized Signatory)

Name:

Designation

Phone No.:

Seal:

Date: .....

Place:.....

**ANNEXURE-III**

**FORMAT FOR OTHER INFORMATION**

**(To be filled in by the bidder)**

1. Name of the firm: .....
2. Address:-.....
3. Telephone/Mobile No. ....
4. Fax Number:- .....
5. Email:- .....
6. TIN/VAT/CST No.: .....
7. Firm Registration No.: .....
- (if any)
8. PAN : .....
- (attach photocopy)
9. **Earnest Money (Bids Security)** .....  
**@ 2% of the estimated value of**  
**the goods to be provided.**

- a) Bank Draft/Pay Order No .
- b) Date .
- c) For Rs .
- d) Drawn On .

(Signature of the authorised person)

Name of contact person

Name of Firm

Contact No.

Seal

Place .....

Date.....

**ANNEXURE-IV**

**FINANCIAL BID**

S.N.	Equipment Name	Specifications	Required quantity	Rate	Amount (Rs.)
1	Wet grinder	Stainless steel constructed body fitted with electric motor and starter with gear box. The top will have stainless steel sheet constructed revolving drum with grinder stones and scrappers fitted with 1 HP ISI mark electric motor. Capacity 7 to 9 liters.	01		
2	Single burner gas range Size: 600x600x850 mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3mm M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	02		
3	Four burner gas range with Oven Size: 900x900x850 mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3 M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	01		
4	Double burner gas range Size: 1200x600x850mm	<b>Gas Burner</b> Heavy Stainless Steel Top of 16 swg. x 304 grade Top reinforced by 35 x 3 M.S. Angles Sturdy C.I. Top grates (Jaali). Adjustable Nylon Bullet Feet. Perforated Stainless Steel Side Panels x 304 grade High Quality LPG fittings and pigtail. Ash Trays provided. Stainless Steel legs and bracing of 16 swg. x 304 grade.	01		
5	Four door vertical Refrigerator Size : 1200 x750 x100	The refrigerator should have separate refrigerator (30F to 40 F) and deep freezer (0 F to 10 F). Around 256 Ltrs gross / 190ltrs net of	01		

	mm	refrigerator space and 84 Ltrs gross/ 75 Ltrs net freezer space. Stainless Steel Outer and Inner Body of 304 grade. High Density 'PUF' Insulation. Insulated Double body Stainless Steel. Doors of 304 grade. Imported Copper Cooling coils having high finish to be installed on inner tank. Stainless Steel Grills for keeping stuff of 304 grade.. High Quality Compressor ISI / ISO mark. Stainless Steel. Side Panels, Back Panels, Compressor Panels. Top Stainless Steel. Grill to be given above compressor unit to safeguard from rodents. Both refrigerator and freezer should have separate compressors of Kirloskar Copeland make and should be fitted at top.			
6	Potato Peeler of 10 Kg cap.	Complete with electrical motor, blades etc. having high efficiency etc.	01		
7	Food pickup counter with hot and ambient Bain Marie with tray slide 2000x675x850+300 mm	Legs of stainless steel tube with adjustable bullet feet. Top constructed from 16 SWG stainless steel sheet. Unit will have gastronorm utensil 1x1x150 – 4 Pcs., 1x2x150 – 4 Pcs., Inner of hotcase made of sheet with stainless steel sliding door. Unit will have stainless steel water tank and front panelling of stainless steel sheets, sides covered with stainless steel sheet, capacity 20 liter – 4 pans with lids and 10 liters – 4 pans with lids.	02		
8	Three Sink Unit Size: 1800x 600x850 + 150 mm	Stainless Steel Sinks and top of 16 swg x 304 grade. 16 swg. Stainless Steel legs and bracing of 304 grade. Heavy Duty Drain Coupling to be provided. Sink Size : 18 x 18 x 10" deep	01		
9	Work table with single sink unit Size: 1500x 600x850+ 150 mm	Stainless Steel Sinks and top of 16 swg x 304 grade. 16 swg. Stainless Steel legs and bracing of 304 grade. Drain Coupling provided. Sink Size : 20 x 20 x 10" deep	02		
10	Vertical storage rack (5 shelf) Size: 900x450 x 1800 mm	Stainless Steel Shelves of 18 swg x 304 grade. No. of Stainless Steel Shelves – 5. Stainless Steel Vertical Legs of 16 swg x 304 grade.	03		
11	Utility Trolley Size: 900 x 600 x850 mm	Stainless Steel Shelves of 18 swg. having 75mm depth. And of 304 grade. Stainless Steel legs and Handles of 16 swg. x 304 grade. Heavy Duty Low Noised castor wheels (2 with brakes) with powder coated brackets.	10		

12	Work Table with Under shelf Size: 1200 x 600 x 850 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet.	6		
13	Hot plate with puffer Size: 1200 x 600 x 850 mm	<b>Hot plate with puffer</b> Heavy Duty Structure, legs and bracing. Top M.S. Plate of 12mm thickness. Specially formulated rectangular cast iron puffer. Pilot Burners provided. Stainless Steel legs and bracing of 16 swg x 304 grade.	01		
14	Exhaust hood with filters & light	<b>Ventilation Hood</b> Full Stainless Steel Construction of 202 grade. Stainless Steel Baffle Filters with weep holes. Oil Collection Box provided. <b>G.I. Ducting and mounting of Hoods</b> G.I. Ducting of 22 swg. sheet of ISI Mark first quality Mounting of Ventilation Hoods with suitable long life supports.	01		
15	Plate stacking counter Size 900x675x850+300	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from sides with a bottom shelf, there shall be door at the serving side made of st. steel	01		
16	Soiled Dish Landing Table Size : 1500x600 x 850 + 500 mm	Stainless Steel marine edges on top of 16 swg. x 304 grade with garbage chute. Stainless Steel Legs and bracing of 16 swg. x 304 grade. Glass Crate resting rack provided on Top made from 18 swg. 304 grade Stainless Steel Tubes. Adjustable Nylon Bullet feet.	01		
17	Hot plate Size: 750 x 600 x 850 +150 mm	<b>Hot plate</b> Heavy Duty Structure, legs and bracing. Top M.S. Plate of 12mm thickness. Stainless Steel legs and bracing of 16 swg x 304 grade.	01		
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		grade. Heavy Duty Drain Coupling to be provided. Sink Size : 18 x 18 x 10" deep			
21	Pot Rack Size 1200x600x1500 mm	Entire unit shall be made of stainless steel pipe 16g	01		
22	Plate stacking counter Size: 900x 675 x850 +300 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from sides with a bottom shelf, there shall be door at the serving side made of st. steel	01		
23	Stainless steel Garbage bins on wheels Size 20 Ltrs	Round shaped st. steel bin shall be placed on mobile trolley having 3 no of castors	02		
24	Commercial hot case Size 1500x600x850 mm	16 g Stainless Steel Top and Under shelf of 18 swg 304 sheets. Top reinforced by 35 x 35 x 3 M.S. Angles and US reinforced by 32 x 3 M.S. angles duly painted. Stainless Steel legs of 16 swg x 304 grade. Adjustable Nylon Bullet Feet. Unit shall be covered from all the sides with a perforated adjustable middle and fixed bottom shelf, there shall be double panel sliding doors at the serving side Inner of entire hot case shall be duly insulated with non sag glass wool to avoid heat lose There shall be a motorized blower fitted inside the hot case for uniform rotation of hot air There shall be an electric panel at right hand side of the unit with autocut device, swichtes, indicators etc Air heater shall be of 3 kw	01		
25	Tea earn 10 Ltrs.	Stainless Steel Outer and Inner Body Stainless Steel Handles to Lift Tea Jar. High density Glass Wool Insulation .	01		
26	Double Burner Camp Stove	30,000 BTU per hour For use with propane gas 2 - Heavy duty 15,000 BTU burners 0. Adjustable legs to achieve level cooking surface on uneven terrain 1. Range style top to raise cooking vessel above frame improving combustion 2. Durable welded frame, thicker gas manifold system, and corrosion resistant brass valves for use in the elements	01		
27	Idly Steamer	Made of first quality aluminum 0. Steamer size: L 12 1/2" x W 12 3/4" x H 24" (approx) 1. Idli Plate size: L 11 3/4" x W 12" (approx) 2. Idli size: 3 1/2" diameter 3. Comes with 2 sets of 12 aluminum plates each. Each plate can make 9 idlis. 4. Makes 108 idlis at a time (9 x 12 plates) 5. While one batch of 108 idlies is getting steamed, another batch can be prepared with the extra set	01		

		of plates and kept ready for steaming. 6. Saves time with the second set of plates.			
28	Rice and Multi purpose SS Cooker	Dimension(L*W*H): 1300 X 1030 X 1150 MM Capacity: 100 Liter Volume: 100 Liter	01		
29	Chappati / dosa plate	900 mmX600 mmX850 + 150 mm	01		
<b>GRAND TOTAL</b>					

SIGNATURE OF AUTHORIZED SIGNATORY

NAME :

NAME OF FIRM :

CONTACT NO. :

SEAL :