



STATE INSTITUTE OF HOTEL MANAGEMENT, INDORE  
(DEPARTMENT OF TOURISM, GOVT. OF MADHYA PRADESH)

ISSUE DATE: 28/02/2014

TENDER NO: SIHM/INDB/FPEQ/2014/002

**SUB.: "ANNUAL RATE CONTRACT FOR SUPPLY OF FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)"**

**LAST DATE FOR SUBMISSION: Monday, 24/03/2014 up to 1.30 P.M.**

SIHM, INDORE invites sealed tenders for annual rate contract for supply of "food production (kitchen, bakery, dishwashing & freezing equipments)" at SIHM, Indore. Terms & conditions of tender document given below: -

- Scope of Work : **Supply of Best Quality Food Production Kitchen Equipments**
- Tender Fee (Non-Refundable) : Rs. 1,000/- D.D. favouring State Institute of Hotel Management, Indore
- Earnest Money Deposit : Rs. 50,000 /- D.D. favouring State Institute of Hotel Management, Indore
- Date of issuing Tender** : **28/02/2014 (Friday)**
- Last date of Submission** : **24/03/2014 (Monday) up to 01.30 p.m.**
- Date & Time of Opening** : **24/03/2014 (Monday) at 02:00 pm**
- Place of submitting Tender : The Principal, (SIHM, Indore)  
State Institute of Hotel Management, Indore  
Lal Building, Anand Farms, Rajendra Nagar,  
CAT Road, Hukumakhedi, Indore (M.P.) Pin-452012  
Ph-0731-2911333, 09406800131/32/33
- Supply Address/Location : State Institute of Hotel Management, Indore  
Survey No. 1094/1,807,  
Village Rau, Tarik Khan ki Tekri,  
Near Silicon Valley, Indore Bypass,  
Post: Rau, Indore, Pin: 453331
- Period of Start of Work : Within 7 days after obtaining work order.
- Time limit for completion of Work : Within 60 days after obtaining Work order.
- Period of Rate Contract : 12 Months from obtaining 1<sup>st</sup> work order.
- Defects liability period : 24 months after completion of work
- Penalty rate per week after time limit : L.D. 2% of the billing amount per week

***Checklist for Bidder for Tender Submission***

THE FOLLOWING CHECK-LIST MUST BE FILLED IN AND SUBMITTED WITH THE TECHNICAL BID DOCUMENT IN THE SEQUENCE as per below check list with the below mentioned Annexure Titles and attach documentary proof wherever necessary :

<b><i>Checklist for Bid/Tender Submission</i></b>			
S.No.	DOCUMENTS REQUIRED	STATUS (Please Tick)	ANNEXURE TITLES
1	Have you submitted tender fees asked for? In case of exception supply valid Certificate?	Yes/No	A
2	Have you submitted EMD asked for? In case of exception supply valid Certificate?	Yes/No	B
3	Have you submitted the bids both technical and financial bid separately in sealed envelope?	Yes/No	C
4	Have you attached total Turnover of the last financial year: duly certified by Chartered Accountant?	Yes/No	D
5	Have you attached minimum three years experience of supply of kitchen equipments (attach at least one work order from each of last three financial year)?	Yes/No	E
6	Have you attached Permanent Account Number (PAN No.) of the firm?	Yes/No	F
7	Have you attached Registration No. of the Firm?	Yes/No	G
8	Have you attached a copy of the last audited balance sheet of your firm?	Yes/No	H
9	Have you attached the details of the income tax clearance certificate, proof of manufacturing unit/ dealership letter/general order suppliers and copy of Central/State sales tax registration certificate?	Yes/No	I
10	Have you attached certificate of Registration of Sale Tax/VAT?	Yes/No	J
11	Have you attached the copies of relevant work orders from Govt. Dept /PSUs and Central Autonomous Bodies?	Yes/No	K
12	Have you attached the technical unpriced bid form duly filled in appropriately?	Yes/No	L
13	Have you enclosed PF details?	N.A.	M
14	Have you attached existing client list for the mentioned products?	Yes/No	N
15	Have you attached product catalogue or cd?	Yes/No	O
16	Have you enclosed contact information, email address, phone, fax details?	Yes/No	P
17	Have you signed and attached the priced bid form?	Yes/No	Q
18	Have you certified copy of Income Tax Return for the last three financial years?	Yes/No	R
19	Have you attached relevant qualification certificate for standards?	Yes/No	S

# **GENERAL TERMS & CONDITIONS**

## **1. ESSENTIAL QUALIFICATION:**

- A.** Selection of qualified bidder would be based on experience and turnover. Therefore, tenderers must be enclosed their balance sheets and chiental lists in support of the required qualification. Tenders are invited only from manufactures and their authorized dealers.
- B.** Tenderers who are having Service Centres in the Madhya Pradesh or who are ready to provide immediate service from the suppliers end would be preferred.

2. **Tender Fee:** separate D.D. of Rs. **1000/-** (Rs. One Thousand only) in Favours of **State Institute of Hotel Management, Indore** to be enclosed with the tender. Tender fee is **non-refundable**.

3. **Earnest Money Deposit:** Bank Draft of **Rs. 50000/-** (Rs. Fifty Thousand Only) in Favours of **State Institute of Hotel Management, Indore** to be enclosed with the tender otherwise, tender would not be accepted. Except of EMD, successful bidder will have to deposit **Rs. 100,000/- (Rs. One Lakh only) Bank Guarantee** with the **SIHM, Indore** before signing of **Annual Rate Contract** for the period of 12 Months which may be extended to another 12 months with mutual consent. The Bank Guarantee would be retained for 2 years against EMD at the time of installation and successful operation. The EMD of disqualified tenderers will be returned after 45 days from the date of finalization of the tender.

4. **Quality of Stainless Steel:** Food Grade 304 Top 16 Gauge, Side 18 Gauge, any type of angles or rod etc. must be Stainless steel. The stainless steel should be non-corrosive & non-magnetic. Edges of the equipments should be rounded. In electrical equipments wires, plug & sockets and elements must be ISI mark. In case of any compressor or motors etc. must be well reputed company in Indian market.

5. **Specification:** Tenderers are advised to submit their tender with complete specifications and required information as per the Financial Bid. Tenderers are advised to visit the site before submitting the Tender for exact specification & measurement. Submit the copy of the terms & conditions along with Price Bid format as issued by the institute has to be enclosed after duly signed by the bidders.

6. **Price Bid:** The prices of equipments to be written in figures legibly. Any corrections are duly signed before submitting the tender. No correction will be entertained after opening the tender. Rates are required according to the rate schedule as per **Annexure-A & B**. Lowest rate would be calculated on the basis of **aggregate** value (on Basic Price without Tax) of each schedule. Therefore, tenderers are advised to fill up the rate of **each & every items**. Work order to the qualified tenderer would be released after obtaining plan and layout design of the respective kitchens within 7 days from date of opening of financial bid & finalisation of qualified tenderer.

7. **Adjustment of Price:** In future requirements if there are any odd specification which is not mentioned in the enclosed list of Rate Schedule (**Annexure-A & B**), price would be adjusted according to the overall dimension of the concerned equipment.

8. **Quantities of work are provisional:** The quantities mentioned in schedule are provisional and likely to increase/decrease to any extent or may be omitted thus, altering the aggregate value of the contract. No claim for loss of profit/business shall be entertained on this account.

9. **Distribution of work:** The SIHM, Indore reserves the right to distribute the work for which quotation have been called among more than one parties, if found necessary. No claim in this respect shall be considered and the contractor agrees to cooperate with other agencies appointed by SIHM, Indore.

10. **Protection of material and work:** The contractor shall be responsible for storing and watching his own material and protecting the work at his own cost. The contractor and his worker will be allowed to use Lift / Premise after office hours.
11. **Complying I.S. specification:** Unless otherwise mentioned in the contract, the latest Indian standard Code for material specifications, method of work and mode of measurements shall be followed. The Bidder should have relevant standard Certificates. The payment shall be made on the basis of actual measurement of work done to be submitted along with bill.
12. No China/ese products to be quoted.
13. **Testing of Materials:** - If at any point of time during the work, if SIHM authorities desire to carry out the test, inspection and assessment of certain materials, the contractor shall arrange for the same and submit the test report without any extra cost to the SIHM.
14. **Conditional Tenders:** - Conditional tenders are liable to be rejected.
15. **Two Bid System:** Technical Bid & Financial Bid to be submitted **separately** in one large envelope.
  - A. **Technical Bid:** submitted in 1<sup>st</sup> Envelop, must be consisted with "**Annexure-A**".
  - B. **Financial Bid:** Submitted in 2<sup>nd</sup> Envelop, Prices to be mentioned in figures legibly. Any corrections must be duly signed. No correction will be entertained after opening the Tender. Rates are required according to the rate schedule as per "**Annexure-B**" on FOR destination Basis in 2<sup>nd</sup> Envelop.
16. **Terms of Payment:** Payment will be released against satisfactory delivery, installation & operation of the goods and machines at our respective destination. Installation reports duly signed by authorized person of the respective unit/office are to be attached along with the invoice for processing of payment. Receipt duly signed by authorized person to be attached along with the invoice for processing of payment.
17. **Warranty/Guarantee:** Minimum warranty of all products/equipments would be 24 months for the date of installation. Within warranty period minimum 04 free on spot services would be necessarily given by the supplier. Otherwise, earnest money would not be released.
18. **Validity of Offer:** It will be "**Annual Rate Contract**" for minimum 12 months. This may be extended on basis of the mutual consent. Therefore, finalized rates against this tender will be valid for the 12 months from the date of Rate Contract.
19. **In case of failure of delivery or refusal of the Purchase Order on the basis of finalized rates under the terms and conditions mentioned in the tender document, Earnest Money will be forfeited.** Order will cancel if not delivered within three weeks after time limit.
20. **Delivery Report :** It is mandatory that all ordered equipments to be supplied within stipulated time period (maximum 60 days) on **F.O.R.** delivery as would be mentioned in the Purchase Order (anywhere in Madhya Pradesh) otherwise, **L.D. @ 2%** will be imposed on weekly basis.
21. **Inspection of sites:** - The contractor shall visit and examine the site before tender submission and satisfy so as to understand the nature and correct dimensions of work and facilities for obtaining material and shall obtain generally his own information on all matters affecting the execution of work. Any extra charge made in consequence of any misunderstanding or incorrect information on any of these points on the ground of insufficient description will not be allowed. All expenses incurred by the contractors in connection with obtaining information for submitting this tender

including his visit to site and efforts in compiling the tender shall be borne by the tenderer as claims for reimbursement thereof shall not be entertained.

22. **Site cleaning:** - All the rates quoted are inclusive of removal of rubbish/debris collected during the progress of work, rejected material and clearance of site before and after the work is completed. The contractor shall arrange to remove the same immediately. If the contractor is failing to remove the same and the expenses shall be recovered from the contractor and he will not dispute for the expenses so incurred.
23. **Last date for submission of tender:** All sealed Tenders should be super-scribed "annual rate contract for supply of food production (kitchen, bakery, dishwashing & freezing equipments)" to be sent to the "State Institute of Hotel Management, Lal Building, Anand Farms, Rajendra Nagar, CAT Road, Hukumkhedi, Indore. Pin-452012" on or before Monday, 24/03/2014 upto 1.30 P.M. Tenders will be opened on the same day at 2.00 P.M.
24. No tender will received after the expiry of the time notified for receiving tender under any circumstances whatsoever.
25. **CD or Coloured hard copy of 3-D Plan / Elevation / Catalogue / Design of FOOD PRODUCTION KITCHEN EQUIPMENTS to be submitted necessarily with the Tender.**
26. To verify the quality of the product samples may be seen by the committee before finalization of the rates.
27. **Destination:** State Indore of Hotel Management, Indore, at Indore, Madhya Pradesh.
28. M.P. Stores and purchase rules 17 A, B, C, D will have to be followed by the tenderers.
29. **Tender shall remain valid for acceptance for a period of 90 days from the notified last date of tender submission.**
30. **The Tender Committee of SIHM Indore reserves rights to accept or reject any tender and quantity of items may be increased / decreased or omitted as per the requirement without any prior notice.**

**Note: Any dispute arising out of this tender will fall under the jurisdiction of the Indore Court only.**

**Details of Annexure:-**

**Annexure – A: Technical bid document for "annual rate contract for supply of food production (kitchen, bakery, dishwashing & freezing equipments)" at SIHM, Indore.**

**Annexure – B: Rate schedule or list for branded best quality supply of food production (kitchen, bakery, dishwashing & freezing equipments)" along with specifications.**

**COVERING LETTER BY THE BIDDERS**  
**\* (ON THE LETTER HEAD OF THE BIDDERS)**

To,

The Principal,  
State Institute of Hotel Management, Indore  
Lal Building, Anand Farms, Rajendra Nagar,  
CAT Road, Hukumkhedi, Indore. Pin-452012

**SUB.: TENDER FOR ANNUAL RATE CONTRACT FOR SUPPLY OF FOOD PRODUCTION**  
**(KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)**

Dear Sir,

I/We have read and understood the various terms and conditions along with forms and documents of **TENDER No: SIHM/INDB/FPEQ/2014/002, dated. ..../...../2014** and submitting the tender complete in all respects. I/We agree with terms and conditions of the tender documents.

Thanking You,

Yours Faithfully,

**Signature** .....

**Name & Address** .....

**of the Firm** .....

.....

**Rubber Stamp** .....

**Telephone No.** .....

**E-mail id.** .....

**Technical Bid**  
**ANNEXURE - A**

**TECHNICAL BID DOCUMENT FOR "ANNUAL RATE CONTRACT FOR SUPPLY OF FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)" AT SIHM, INDORE.**

BID DOCUMENT LETTER REFERENCE NO.

1. NAME OF BIDDER :
2. ADDRESS :
3. DETILS OF DOCUMENTS TO BE SUBMITTED
  - a. Permanent Account Number (PAN No.) :  
(Attach documentary proof)
  - b. Three years experience of supply of :  
Food Production Kitchen Equipments  
(Attach document proof)
  - c. Registration No. of the Firm :  
(Attach documentary proof)
  - d. Total Turnover of the last financial year :  
duly certified by Chartered Accountant  
(Attach documentary proof)  
**Minimum Turnover should be : Rs. 4 Crore**
  - e. Certificate of Registration of :  
Sale Tax / VAT  
(Attach documentary proof)
  - f. Certified copy of Income Tax Return :  
(for the last 3 financial year)

*\*Refer Checklist for List of document*

4. Details of non-refundable Tender fee of Rs. 1,000/- (Rs. One Thousand only) in form of Demand Draft in favour of "State Institute of Hotel Management, Indore payable at Indore (M.P.). Enclosed please find Bank Draft No. .... date. .... of Rs. 1,000/- (Rs. One Thousand only) issued from (name of the Bank).....
5. Details of EMD of Rs. 50,000/- (Rs. Fifty Thousand only) in form of Demand Draft in favour of "State Institute of Hotel Management, Indore payable at Indore (M.P.). Enclosed please find Bank Draft No. .... date. .... of Rs. 50,000/- (Rs. Fifty Thousand only) issued from (name of the Bank) .....
6. The authorized Dealers/Distributors/Bidders must attach a user or existing client list for the mentioned Food Production Kitchen Equipments.

(SIGNATURE OF BIDDER OR HIS AUTHORIZED SIGNATORY ALONGWITH SEAL)

**Telephone:**

**Fax No.:**

**E-Mail ID:**

**Financial Bid: ANNEXURE - B****RATE SCHEDULE FOR ANNUAL RATE CONTRACT FOR SUPPLY OF FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)**

TENDER NO.: SIHM/INDB/FPEQ/2014/002

DATE: ...../...../2014

Sl. No.	Particulars & Approximate Specifications	Qty.	Make/Brand/Model	Per Unit Price	Taxes	Total per Unit Price	Net Amt.	Warrantee	Quality	Free Services	
A	B	C	D	E	F	G	H	I	J	K	
						= (E+F)	= (GxC)				
1	<b>Cooking Range (4 Burner, 2LP &amp; 2MP) / STOCK Burner</b> <b>Specification (mm) LxBxH :- 750 x 750 x 850</b> <ol style="list-style-type: none"> <li>Heavy S.S. Top of 16 swg., 304 food grade steel</li> <li>Heavy duty removable grates of cast iron of size 210 x 210 mm having 230mm of free space in the middle and 50mm from outer edges.</li> <li>Adjustable Nylon Bullet Feet. Vertical legs 38 mm dia, 16 gauge Stainless Steel</li> <li>Perforated S.S. Side Panels.18 swg.</li> <li>High Quality LPG fittings.</li> <li>Slide out drip trays of 18 gauge S.S. sheets with 16swg thick SS handle provided.</li> <li>Vertical Legs welded to under frame work. by 202 ss frame.</li> <li>Corner should be round (No Sharp edges), No crevasses.</li> <li>Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>Pilot Burner at least in one burner.</li> </ol>	27						# # # # # # # # # # #	# # # # # # # # # # #	# # # # # # # # # # #	
2	<b>FREEZER &amp; REFREGERATER</b> <b>Specification (mm) LxBxH :- 1200 x 750 x 2100 Approx.(1300 Ltr.)</b> <ol style="list-style-type: none"> <li>4 door refrigerator, Temp Range : +2 to +8 degrees</li> <li>S.S Inner body of 20 swg and outer body of 18 swg S.S. 304</li> <li>High Density 'PUF' Insulation.</li> <li>Insulated Double body S.S. Doors.</li> <li>S.S. Grills for keeping stuff.</li> <li>High Quality Compressor.</li> </ol>	07							No Crev- asses  #  No sharp		





	<b>40 litre</b> i. Standard Reputed Brand / Manufacturer's own Make, best quality ii. S.S Inner body of 20 swg and outer body of 18 swg S.S. 304 iii. Adjustable Feet. iv. High Density 'PUF' Insulation. Insulated Double body, v. Heat Proof Glass Door. vi. S.S. Grills for keeping stuff. vii. S.S. Side Panels, Back Panels, Hermetically Sealed									
8	<b>PULVERISER</b> <b>Specification</b> Capacity 25 Kg./ hr, i. Full S.S Make 304 ii. 4 Blades provided iii. Capacity 25 Kg./ hr, 2 HP motor, 2900 RPM, iv. Suitable to operate on 230 V/ 415 V , 1/ 3 Ph.	04								
9	<b>Chapati Plate cum Puffer, Gas</b> <b>Specification: (In mm) LxBxH:- 1200X600X850</b> i. Top M.S. Plate of 14 mm thickness. ii. 16 swg. S.S. frame with cylindrical Legs and structure. iii. High Quality LPG fittings of HPC make. iv. Pilot Burners Provided in the Puffer & burner v. M S Top, machined with all-side flour channel, drip tray, etc. Front in SS, Sides panelling in SS, bottom cross bracings. vi. Perforated Puffer Grates 225 x 225 mm. 2 Nos. Canteen Type LP burners for Puffer vii. Heat Output (40,000 x 4 + 21000 x 2) 2,02,000 BTU/ hr.	04								
10	<b>Food Processor Machine</b> i. Standard Reputed Brand / Manufacturer's make	03								
11	<b>Wet Masala Grinder</b> <b>Capacity:- 30 kg</b> i. Stainless steel body 14 swg, ii. vertical motor inside of 2HP iii. Standard Reputed Brand / Manufacturer's Make	04								
12	<b>2 Burner Range (2 High pressure Burner)</b> <b>Specification (mm) (LxBxH):- 1200x600x850 + 100 back flap)</b> i. Heavy S.S. Top of 16 swg, 304 food grade steel ii. Heavy duty removable grates of cast iron of size 350 x 350 mm	02								

	<p>having 300mm of free space in the middle and 50mm from outer edges,</p> <p>iii. Adjustable Nylon Bullet Feet. Vertical legs 38 mm dia, 16 gauge Stainless Steel</p> <p>iv. Perforated S.S. Side Panels.18 swg.</p> <p>v. High Quality LPG fittings.</p> <p>vi. Slide out drip trays of 18 gauge S.S. sheet with 16swg thick SS handle provided.</p> <p>vii. Vertical Legs welded to under frame work. by 202 ss frame.</p> <p>viii. Corner should be round (No Sharp edges) no crevasses</p> <p>ix. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</p> <p>x. Pilot Lamp in at least one burner.</p>									
13	<p><b>Electric Geyser</b>  <b>- Specification :- 25 litre Capacity</b></p> <p>i. Reputed Brand (Havells)</p> <p>ii. Copper Tank</p>	<b>03</b>								
14	<p><b>Under counter Fridge 500 litre Capacity with Table Top</b>  <b>Specification (mm) (LxBxH):- 1200x750x850</b></p> <p>i. Heavy S.S. Top of 16 swg. 304</p> <p>ii. Adjustable Nylon Bullet Feet.</p> <p>iii. S.S. Side Panels.</p> <p>iv. Drip Trays provided.</p> <p>v. Panel incorporated Digital Temperature Controller, Electronic panel,</p> <p>vi. Auto Defrost, static Cooling, 3 SS shelves/ Slides for gastronorms,</p> <p>vii. PUF INJECTED Insulation - 50 mm minimum,</p> <p>viii. Drip Tray, SS Adjustable Legs 6" high,</p> <p>ix. Power 675 watts</p>	<b>05</b>								
15	<p><b>4 Burner Gas Range (2 Mushroom HP + 2 LP) with Oven below</b>  <b>Specification (mm) (LxBxH):- 900x900x 850 +150</b></p> <p>i. Heavy S.S. Top of 16 swg., 304 food grade steel</p> <p>ii. Heavy duty removable grates of cast iron of size 350 x 350 mm having 300mm of free space in the middle and 50mm from outer edges.</p> <p>iii. Adjustable Nylon Bullet Feet</p>	<b>04</b>								

	<ul style="list-style-type: none"> <li>iv. Vertical cylindrical legs 38 mm dia, 16 gauge Stainless Steel</li> <li>v. Perforated S.S. Side Panels.18 swg.</li> <li>vi. High Quality LPG fittings.</li> <li>vii. Slide out drip trays of 18 gauge S.S. sheet with SS handle.</li> <li>viii. Vertical Legs welded to under frame work. of 202 ss frame.</li> <li>ix. Corner should be round (No Sharp edges) no crevasses.</li> <li>x. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded.</li> <li>xi. High quality insulation to be provided.</li> </ul>									
16	<p><b>DOUGH KNEADER</b>  <b>Specification (In Kg):- Cap:-25Kg.</b></p> <ul style="list-style-type: none"> <li>i. S.S Mixing pot of 14 swg</li> <li>ii. S.S Mixing Rod of 28mm thick</li> <li>iii. Heavy duty M.S structure and</li> <li>iv. Heavy Duty Best quality 2 HP Motor single phase</li> <li>v. S.S chain covers</li> <li>vi. Standard 25 kg,</li> <li>vii. Motor 1 HP 3 Phase, Size: 52"x26"x40"</li> </ul>	05								
17	<p><b>Cooking Range-Low Pressure burner (3 Burner) / STOCK Burner</b>  <b>- Specification (In mm) :- 1800x600x850+150 BS</b></p> <ul style="list-style-type: none"> <li>i. Heavy S.S. Top of 16 swg., 304 food grade steel</li> <li>ii. Heavy duty removable grates of cast iron of size 350 x 350 mm having 300mm of free space in the middle and 50mm from outer edges.</li> <li>iii. Adjustable Nylon Bullet Feet. Vertical legs 38 mm dia, 16 gauge Stainless Steel</li> <li>iv. Perforated S.S. Side Panels.18 swg.</li> <li>v. High Quality LPG fittings.</li> <li>vi. Slide out drip trays of 20 gauge S.S. sheet with 16swg thick SS handle provided.</li> <li>vii. Vertical Legs welded to under frame work. by 202 ss frame.</li> <li>viii. Corner should be round (No Sharp edges)</li> <li>ix. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> </ul>	01								
18	<p><b>Bain Marie with 8 Pots of 9 Ltrs</b>  <b>Specification (mm) (LxBxH):- 1800x600x1000 + 600 (upper shelf)</b></p>	03								

	<ul style="list-style-type: none"> <li>i. There should be shelf of 300 x 1800 mm above 2 feet from Bain Marie top, away from the students / serving side.</li> <li>ii. S.S. Top of 16 swg. 304</li> <li>iii. S.S. Water Tank of 18 swg.</li> <li>iv. Die pressed container with Lid.</li> <li>v. Thermostatically Controlled temp and insulated Water Tank provided.</li> <li>vi. TOP and Bain Marie tank (integral with work top) made of No.16 gsw.304 S.S, secured to fully welded 38 mm X 38 mm x 3 mm thick S.S.202 angle framework.</li> <li>vii. Bain Marie is to be duly fitted in integral SS water inlet spout. SS ball valve levered drain, overflow fittings, with insulation.</li> <li>viii. The unit should be provided with heating elements of 3 KW, 1 Ph., and Thermostatic control and on/ off switch.</li> <li>ix. The front and sides should be panelled in 20 SWG SS.</li> <li>x. The unit will be provided with 5 Nos. die pressed rectangular 6" deep SS pans with lids.</li> <li>xi. One No. Bottom shelf in 25 x 25 mm dia tubes and 12 mm dia SS tubes is to be provided.</li> <li>xii. The unit should be provided with SS adjustable feet.</li> </ul>									
19	<p><b>Chinese Range 2+ 1 main and 1 stock burner in middle with hot &amp; cold water jets.</b>  <b>Specification (mm) (LxBxH):- 900X600X850+400 (splash guard)</b></p> <ul style="list-style-type: none"> <li>i. Heavy S.S. Top of 16 swg will be in 4"Sunk in</li> <li>ii. Round Dome shaped C.I Grates</li> <li>iii. Adjustable Nylon Bullet Feet, cylindrical Legs.</li> <li>iv. Perforated S.S. Side Panels.</li> <li>v. High Quality LPG fittings.</li> <li>vi. Dripping Trays provided.</li> <li>vii. Hot &amp; Cool jets,</li> <li>viii. well- type burner bays</li> <li>ix. special wok rust casted grids</li> <li>x. individual pilots</li> <li>xi. swivelling water faucets</li> <li>xii. stay-cool front apron, waste, filter basket, Splash, front &amp; drain gutter in SS,</li> </ul>	02								

	xiii. Heat Output (70,000 + 40,000) 1,10,000 Btu/ hr.									
20	<b>MEAT MINCER</b> <b>Specification (mm) (LxBxH):- Manufacturer's Specs.</b> <b>Capacity: 50 kg/hr</b> <ol style="list-style-type: none"> <li>i. Motor Power: 0.38 Kw (0.5 Hp)</li> <li>ii. Power Source: 230V/50Hz/1 Phase</li> <li>iii. With circular orifice Knife and cross blades.</li> <li>iv. Anodized aluminium body and ABS Shockproof sides.#,</li> <li>v. Made from die casted polished aluminium,</li> <li>vi. Ventilated motor, Oil-bath gear box, Group tempered helical gears,</li> <li>vii. Bright finished mouth and feeding worm, cast iron head and feeding worm</li> <li>viii. SS plates and knives Compartment for knives and plates.</li> <li>ix. Reverse gear should be provided</li> </ol>	02								
21	<b>POTATO PEELER</b> <b>Specification: Capacity 10 Kg</b> <ol style="list-style-type: none"> <li>i. S.S. Body and peeling machine, vertical chamber.</li> <li>ii. Heavy Duty abrasive coating.</li> <li>iii. S.S. Door for dispensing potatoes.</li> <li>iv. Capacity 10 Kg./ charge, Belt Drive</li> <li>v. 1 HP, Crompton motor 230v 1 Ph. MCV with on/off switch</li> <li>vi. 100Kg/Hr</li> </ol>	02								
22	<b>Tilting Cooking Pan</b> <b>Specification (mm) (LxBxH):- 1270 x 600 x 900 mm</b> <ol style="list-style-type: none"> <li>i. Tilting Braising / Frying Pan, SS with reinforced Tank</li> <li>ii. Capacity 60 Litres, electrically Heated.</li> <li>iii. Tank 12swg ss &amp; tank base 12swg ss tilting gear, SS frame</li> <li>iv. stainless steel base for even heating,</li> <li>v. heavy counter balanced lid,</li> <li>vi. Capacity 60 Litres.</li> </ol>	01								
23	<b>Work Table with Sink</b> <b>Specification (mm) (LxBxH):- 1800x600x850+100 (splash guard)</b> <b>Pot size : 450 x 450 x 300mm</b> <ol style="list-style-type: none"> <li>i. S.S. Top of 16 swg.</li> <li>ii. S.S. legs of 16 swg.</li> <li>iii. Adjustable Nylon Bullet Feet. No crevasses</li> </ol>	02								

	<ul style="list-style-type: none"> <li>iv. Waste Coupling to be provided</li> <li>v. Rear side 100 mm high splash guard.</li> <li>vi. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vii. Sink Complete with waste outlet with drain valve and rear connected overflow</li> <li>viii. hot and cold water Mixer faucet</li> <li>ix. Single Shelf with 6 Inch ground clearance.</li> </ul>									
24	<p><b>Sink Unit</b>  <b>Specification (mm) (LxBxH):- 1200x600x850+150 mm splash guard</b></p> <ul style="list-style-type: none"> <li>i. <b>2 Sink Pot with Common Drain Board in between</b></li> <li>ii. <b>Pot size : 400 x 550 x 250mm</b></li> <li>iii. <b>Drain Board: 400 x 600</b></li> <li>iv. <b>With Splash Guard of 150 mm towards wall</b></li> <li>v. S.S. Top of 16 swg.</li> <li>vi. S.S. legs of 16 swg. Adjustable Nylon Bullet Feet.</li> <li>vii. Waste Coupling to be provided</li> <li>viii. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>ix. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</li> </ul>	25								
25	<p><b>Range Low height HP burner for bulk cooking</b>  <b>Specification (mm) (LxBxH):- 400 x 400 x 450</b></p> <ul style="list-style-type: none"> <li>i. Heavy S.S. Top of 16 swg.</li> <li>ii. Sturdy C.I. Top grates of 14" x 14"</li> <li>iii. Adjustable Nylon Bullet Feet.</li> <li>iv. Perforated S.S. Side Panels. 4 perforations 4 Inch dia each</li> <li>v. High Quality LPG fittings.</li> <li>vi. Dripping Trays provided.</li> </ul>	02								
26	<p><b>Steamer Combi</b>  <b>Specification (mm) (LxBxH):- approx manufacturer's specs.</b></p> <ul style="list-style-type: none"> <li>i. Suitable for roasting, frying, baking. Grilling, cooking and boiling.</li> <li>ii. 5 Tray Model, Programmable control, renowned brand.</li> <li>iii. Combi Oven with ACS Technology,</li> <li>iv. Multi Point Core Temp Sensor, Fan with Auto reverse, hand</li> </ul>	01								

	shower kit v. Voltage:400V/50Hz/3Ph, vi. Connection Value:1.3 KW, vii. Gas Connection : 12 KW viii. Capacity 7 x 1/1 GN Pans, ix. O/S:932 x 805 x 852 + 750 mm approx									
27	<b>MASALA GRINDER NON TILTING (Wet Grinder)</b> <b>Specification (In Kg) :- Cap:-15Kg.</b> i. Complete ss body, ii. Heavy reduction gear box. iii. SS Grinding drum and heavy duty grinding stone. iv. Stainless steel cover for motor and gear assembly, v. Drum cover in FRP, vi. 2 Hp, 1Ph, 1500Watt, Crompton motor , 220 v, 50 Hz,	01								
28	<b>Bulk Cooker</b> <b>Specification (mm) (LxBxH):- 1100 x 710 x 1220 mm,</b> i. Pan Size - 610 x 400 mm deep with false stainless steel bottom shelf, with SS drain valve ii. Heavy duty S.S Construction, triple walled Insulated, iii. Bulk Cooker, Gas fired, triple walled Insulated, iv. Inner tank 14swg ss and outer 20swg ss v. 75mm thick glass wall insulation and spring loaded ss lid vi. with rear flue riser, vii. LPG controls, viii. tilting gear, ix. SS frame, x. Capacity 100 Litres, Gas operated, xi. Heat Output - 70,000 BTU/ hr.	01								
29	<b>PLANTARY MIXER:- 30 Litre Cap.</b> <b>Specification (In litre) :- 30 litre</b> i. Kneading capacity 30 kg ii. 1.2 KW Power, 220 V iii. 3 Extensions provided : 1 beater + 1 dough arm + 1 Wire whip iv. Cast iron base. High quality cast steel body, injection moulding top cover, nice shape and durable, v. worm drive and gear hard-drive, chrome cover,	01								



	<ul style="list-style-type: none"> <li>vi. Micro switch for the cover,</li> <li>vii. Micro switch for the bowl Lift.</li> <li>viii. Speed 1080 r/min ,</li> </ul>									
30	<p><b>PLANTARY MIXER: - 5 Litre Capacity, Table Top</b>  <b>- Specification (In Litre):- 5 Litre Cap.</b></p> <ul style="list-style-type: none"> <li>i. Table Top model</li> <li>ii. Kneading capacity 5 kg</li> <li>iii. 0.5 KW Power, 220 V</li> <li>iv. 3 Extensions provided: 1 beater + 1 dough arm + 1 Wire whip</li> <li>v. Cast iron base. High quality cast steel body, injection moulding top cover, nice shape and durable,</li> <li>vi. worm drive and gear hard-drive, chrome cover,</li> <li>vii. Micro switch for the cover,</li> <li>viii. Micro switch for the bowl Lift.</li> <li>ix. Speed 1080 r/min ,</li> </ul>	02								
31	<p><b>Proofing Cabinet,</b>  <b>Specification (mm) (LxBxH):- 590x730x1750 Approx</b></p> <ul style="list-style-type: none"> <li>i. Capacity 15 Trays.</li> <li>ii. Electric,</li> <li>iii. double walled,</li> <li>iv. Stainless Steel on wheels,</li> <li>v. 2.5 KW Heating, 1 ph</li> <li>vi. Glass in front for visibility</li> </ul>	01								
32	<p><b>Undercounter Refrigerator - 3 Doors with Flat Table top</b>  <b>Specification (mm) (LxBxH):- 1800 x 700 x 865, 650 litre</b></p> <ul style="list-style-type: none"> <li>i. S.S Inner body of 20 swg and outer body of 18 swg S.S.</li> <li>ii. S.S Top of 18 swg</li> <li>iii. Insulated Double body S.S. Doors.</li> <li>iv. S.S. Grills for keeping stuff.</li> <li>v. High Quality Compressor.</li> <li>vi. S.S. Side Panels, Back Panels, Compressor Panels.</li> <li>vii. Undercounter Refrigerator - 3 Doors</li> <li>viii. Temperature +2 to +8 deg C, Inner and outer in SS</li> <li>ix. Panel incorporated Digital Temperature Controller, Electronic</li> <li>x. Auto Defrost, static Cooling, 3 SS shelves/ Slides for gastronome</li> <li>xi. PUF INJECTED Insulation - 50 mm, High Density 'PUF'</li> </ul>	02								

	<ul style="list-style-type: none"> <li>xii. Insulation</li> <li>xiii. Drip Tray</li> <li>xiii. SS Adjustable Legs 6" high</li> <li>xiv. Power 900 watts kirloskar Compressor Unit</li> </ul>									
33	<p><b>Baking Oven 3 Deck Large, Electric (6 Tray)</b>  <b>Specification (mm) (LxBxH):- 1350x900 x1800 approx</b></p> <ul style="list-style-type: none"> <li>i. Specially designed for baking breads, pastries and cakes.</li> <li>ii. Use infrared radiant heating tubes for rapid and uniform heating</li> <li>iii. Temperature controlled automatically and could be set upto 300 C</li> <li>iv. Front in SS,</li> <li>v. Capacity 4 trays of size 405 x 560mm per deck</li> <li>vi. Deck Size inner - 1220 x 915 x 230 mm Crown</li> <li>vii. Electric Load - 9 KW, 3 Ph. O/S - 1600 x 1120 x 460,without stand</li> </ul>	01								
34	<p><b>Bread Slicer</b>  <b>Specification (mm) (LxBxH):- 630x630x685 approx</b></p> <ul style="list-style-type: none"> <li>i. Heavy Duty Model for cutting bread of variable thickness</li> <li>ii. Load- 0.5Kw, 220-230V</li> </ul>	01								
35	<p><b>Bread Moulding Machine</b></p> <ul style="list-style-type: none"> <li>i. Manufacturer's own Specifications</li> <li>ii. Manual Feeding</li> </ul>	01								
36	<p><b>DOUGH KNEADER</b>  <b>CAP:-40 KG,with</b></p> <ul style="list-style-type: none"> <li>i. 2HP Crompton motor 1phase</li> <li>ii. SS Bowl and Steel Arm. Balte Drive</li> </ul>	01								
37	<p><b>Dough Sheeter</b>  <b>Specification (mm) (LxBxH):- 1500x600x1000 approx</b></p> <ul style="list-style-type: none"> <li>i. Standard Table top model</li> <li>ii. Table Top Dough Sheeter,</li> <li>iii. Motor: 1 HP,</li> <li>iv. Electric Supply: 220V/50HZ/1 Phase</li> <li>v. Conveyor: linen belt with adjustable tension,</li> <li>vi. conveyor drive: both conveyors are driven at different speeds,</li> <li>vii. auto speed change of conveyors at change of running direction,</li> <li>viii. roller: hard chrome,</li> <li>ix. working width:450mm, conveyor length:830mm</li> </ul>	01								

38	<p><b>Hood Type Dish washing machine</b>  <b>Reputed Brand , Capacity 60 Racks per hour</b>  <b>Specification (mm) (LxBxH):- 1080"x720"x1530"/2050H- 210 kg approximately</b>  Dish Wash Machine Hood Type</p> <ol style="list-style-type: none"> <li>i. Hood Type Dishwasher with a pass-through height of 40 cm that enables it to wash dishes up to 38 cm in diameter and gastronorm and euronorm trays.</li> <li>ii. Dimension : 640 x740 x1500 mm</li> <li>iii. Rack Size: 500 x500 mm</li> <li>iv. Hourly production : 50-60 racks per/hr</li> <li>v. Tank Capacity: 20 Ltrs.</li> <li>vi. Installed power: 8.8 KW</li> <li>vii. Electric Supply: 400V/50HZ/3 Phase</li> <li>viii. Inlet Water Temp: 15 deg C</li> <li>ix. Water Consumption 2.8 Ltrs./racks</li> </ol>	02								
39	<p><b>Sink with drain board (Bar)</b>  <b>Specification (mm) (LxBxH):- 900 x 500 x 865 +100</b>  <b>Pot size : 400 x 400 x 180 mm</b></p> <ol style="list-style-type: none"> <li>i. Adjustable Nylon Bullet Feet. No crevasses</li> <li>ii. Waste Coupling to be provided,</li> <li>iii. Rear side 100 mm high splash guard.</li> <li>iv. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>v. Sink Complete with waste outlet with drain valve and rear connected overflow</li> <li>vi. hot and cold water Mixer faucet,</li> <li>vii. Single Shelf with 6 Inch ground clearance.</li> <li>viii. Top and sink 16swg ss 304 frame work mild steel rus painted,</li> <li>ix. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work</li> <li>x. Adjustable feet machined of SS rods 202, with flange, +</li> <li>xi. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</li> </ol>	01								

40	<p><b>SS Rack with 4 Shelves,</b>  <b>Specification (mm) (LxBxH):- 900x600x1800</b></p> <ul style="list-style-type: none"> <li>i. Shelf made up of <b>plane steel sheet.</b></li> <li>ii. S.S. shelves of 18 swg.</li> <li>iii. S.S. legs of 16 swg, 38mm dia ss tube and had type ss channel</li> <li>iv. Adjustable Nylon Bullet Feet.</li> <li>v. frame work mild steel rust painted, vertical leg ss tube 38mm dia 16swg ,</li> <li>vi. Cross bracing, 25mm dia ss tube &amp; adjustable bullet feet. With 38mm dia.</li> </ul>	18								
41	<p><b>SS Rack with 4 Shelves,</b>  <b>Specification (mm) (LxBxH):- 900x600x1800</b></p> <ul style="list-style-type: none"> <li>i. Shelf made up of <b>Plane steel pipe</b> of dia 25mm, having gap of 25 mm in between</li> <li>ii. S.S. shelves of 18 swg.</li> <li>iii. S.S. legs of 16 swg, 38mm dia ss tube and had type ss channel</li> <li>iv. Adjustable Nylon Bullet Feet.</li> <li>v. frame work mild steel rust painted, vertical leg ss tube 38mm dia 16swg ,</li> </ul> <p>Cross bracing, 25mm dia ss tube &amp; adjustable bullet feet. With 38mm dia.</p>	06								
42	<p><b>MS. STORAGE RACK wit adjustable Five Shelf</b>  <b>Specification (mm) (LxBxH):- 900x450x1950</b></p> <ul style="list-style-type: none"> <li>i. All MS should be well treated, Powder coated MS frame.</li> <li>ii. All Shelves 18swg ss</li> <li>iii. vertical legs angle frame adjustable, 16swg and had type ss chanel and ss</li> <li>iv. Adjustable nylon bullet feet.,</li> <li>v. frame work mild steel rust painted, cross bracing, 25mm dia ss tube</li> </ul>	48								
43	<p><b>Work Table (ATK/BTK)</b>  <b>Specification (mm) (LxBxH):- 1200x600x850+600</b>  <b>With Top shelf of 1200 x 300 mm</b></p> <ul style="list-style-type: none"> <li>i. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg</li> <li>ii. S.S. Top of 16 swg.</li> <li>iii. S.S. legs of 16 swg.</li> </ul>	28								

	<ul style="list-style-type: none"> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf 16 swg, with 6 Inch ground clearance.</li> <li>viii. Single Top shelf of 1200 x 300 mm , 600 mm above from table top having border of 1 inch from 3 sides except front.</li> </ul>									
44	<p><b>Work Table with Granite Top for bakery</b>  <b>Specification (mm) (LxBxH):- 900x900x850</b></p> <ul style="list-style-type: none"> <li>i. Granite (Black) top with proper sound deafening and packing with 12mm ply and foam and cross support by ss frame 16 swg</li> <li>ii. Granite should be properly rounded (no sharp edges)</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf of 16 swg, with 6 Inch ground clearance.</li> </ul>	12								
45	<p><b>Work Table with Granite Top for Confectionery</b>  <b>Specification (mm) (LxBxH):- 1800x900x850</b></p> <ul style="list-style-type: none"> <li>i. Granite (Black) top with proper sound deafening and packing with 12mm ply and foam and cross support by ss frame 16 swg</li> <li>ii. Granite should be properly rounded (no sharp edges)</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf of 16 swg, with 6 Inch ground clearance.</li> </ul>	04								
46	<p><b>Work Table (QTK + pickup table for ATK/BTK)</b>  <b>Specification (mm) (LxBxH):- 1500x600x850</b></p> <ul style="list-style-type: none"> <li>i. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg</li> <li>ii. S.S. Top of 16 swg.</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> </ul>	12								

	<ul style="list-style-type: none"> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf 16 swg, with 6 Inch ground clearance.</li> </ul>									
47	<p><b>Work Table (For Equipments)</b>  <b>Specification (mm) (LxBxH):- 1200x600x850</b></p> <ul style="list-style-type: none"> <li>i. S.S. Top of 16 swg.</li> <li>ii. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf 16 swg, with 6 Inch ground clearance.</li> </ul>	<b>30</b>								
48	<p><b>Work Table (Dish &amp; Pot Wash)</b>  <b>Specification (mm) (LxBxH):- 900x600x850</b></p> <ul style="list-style-type: none"> <li>i. S.S. Top of 16 swg.</li> <li>ii. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Single Bottom Shelf 16 swg, with 6 Inch ground clearance.</li> </ul>	<b>06</b>								
49	<p><b>Water cooler</b>  <b>80 Litre</b>  Single tap  Heavy Duty Branded, best Quality Compressor</p>	<b>03</b>								
50	<p><b>Water cooler</b>  <b>200 Litre</b>  3 Tap  Heavy Duty Branded, Best quality Compressor</p>	<b>01</b>								
51	<p><b>Cooling Rack</b>  <b>Capacity : 18 trays capacity.</b></p>	<b>02</b>								

	<p><b>Custom Made as per the size of Oven Trays</b></p> <ul style="list-style-type: none"> <li>i. 304 grade stainless steel construction.</li> <li>ii. Radius edges.</li> <li>iii. Easy glide castors.</li> </ul>								
52	<p><b>Landing Table with SS Top for bakery</b>  <b>Specification (mm) (LxBxH):- 900x900x850</b></p> <ul style="list-style-type: none"> <li>i. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg</li> <li>ii. Top should be properly rounded (no sharp edges)</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. 2 Bottom Shelves of 16 swg, at equal distance, with 6 Inch ground clearance.</li> </ul>	03							
53	<p><b>Student Cafeteria Table with folding stool (All SS body and frame)</b>  <b>Specifications: (in Inch) (LxBxH):- 42 x 28 x 30 inch</b>  <b>4 seater, stool height = 18 inch, and seat of 12 inch dia</b></p> <ul style="list-style-type: none"> <li>i. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg, 304.</li> <li>ii. Top should be properly rounded (no sharp edges)</li> <li>iii. S.S. legs of 16 swg.</li> <li>iv. Adjustable Nylon Bullet Feet. No crevasses</li> <li>v. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded</li> <li>vi. vertical leg 38mm dia 16swg ss tube and had type ss chanel and ss</li> <li>vii. Seating with collapsible SS top Stool of 12 inch dia</li> </ul>	42							
54	<p><b>Three Sink Unit</b>  <b>Specifications: (in Inch) (LxBxH):- 1800 x600 x850 +150 mm</b></p> <ul style="list-style-type: none"> <li>i. 16 gauge Stainless Steel 304 quality Top, 75 mm deep,</li> <li>ii. Splash 150 mm high at rear side,</li> <li>iii. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded,</li> <li>iv. 3 Nos. Sinks of size 500mm x 500mm x 300mm deep # 16 Ga.</li> </ul>	03							

	<p>Stainless steel 304 quality.</p> <p>v. Sinks Complete with waste outlet connection with drain valve and rear connected overflow,</p> <p>vi. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work,</p> <p>vii. Adjustable feet machined of SS rods 202, with flange, +</p> <p>viii. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</p>								
55	<p><b>Single Sink Unit</b></p> <p><b>Specifications: (in Inch) (LxBxH):- 1200 x600 x850 +150 mm</b></p> <p>i. 16 gauge Stainless Steel 304 quality Top, 75 mm deep,</p> <p>ii. Splash 150 mm high at rear side,</p> <p>iii. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded,</p> <p>iv. 1 Nos. Sinks of size 500mm x 500mm x 300mm deep # 16 Ga. Stainless steel 304 quality.</p> <p>v. Sinks Complete with waste outlet connection with drain valve and rear connected overflow,</p> <p>vi. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work,</p> <p>vii. Adjustable feet machined of SS rods 202, with flange, +</p> <p>viii. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</p>	03							
56	<p><b>Landing Table (Soiled dish)</b></p> <p><b>Specifications: (in Inch) (LxBxH):- 1200 x600 x850</b></p> <p>i. 16 gauge Stainless Steel 304 quality Top, 75 mm deep,</p> <p>ii. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded,</p> <p>iii. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work,</p> <p>iv. Adjustable feet machined of SS rods 202, with flange, +</p> <p>v. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</p> <p>vi. An opening of 12 inch dia for dropping food waste with garbage chute &amp; provision to fix garbage bag.</p>	02							
57	<p><b>Landing Table (Soiled dish)</b></p>	02							



	<p><b>Specifications: (in Inch) (LxBxH):- 1500 x600 x850</b></p> <ul style="list-style-type: none"> <li>i. 16 gauge Stainless Steel 304 quality Top, 75 mm deep,</li> <li>ii. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded,</li> <li>iii. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work,</li> <li>iv. Adjustable feet machined of SS rods 202, with flange, +</li> <li>v. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals</li> <li>vi. An opening of 12 inch dia for dropping food waste with garbage chute &amp; provision to fix garbage bag.</li> </ul>								
58	<p><b>Mixer Grinder</b>  <b>Capacity : 2 -3 litre</b>  <b>Motor: 600 watt or above heavy duty motor.</b></p> <ul style="list-style-type: none"> <li>i. A high quality branded range of Commercial Mixer Grinder. Specially designed with a razor sharp blade with capable of grinding all types of spices including turmeric, grinder, garlic, cardamom and carom Seeds.</li> <li>ii. Finest Quality Stainless Steel Polished Jar Set</li> <li>iii. Unbreakable Polycarbonate jar cabs</li> </ul>	<b>04</b>							
59	<p><b>Deep Freezer</b>  <b>Specifications (mm) L x B x H: 1680 x 665 x 830(approx)</b>  <b>Capacity : 500 Litre</b></p> <ul style="list-style-type: none"> <li>i. <b>SS Table top deep freezer with Insulation System : 60mm Thick Polyurethane Foam</b></li> <li>i. Panel incorporated Digital Temperature Controller, Electronic panel,</li> <li>ii. Auto Defrost, static Cooling, 3 SS shelves/ Slides for gastronoms,</li> <li>iii. Drip Tray, SS Adjustable Legs 6" high,</li> <li>iv. Power 675 watts</li> </ul>	<b>03</b>							
60	<p><b>Onion Slicer /Cutter:</b>  <b>Commercial type heavy duty manufacturers own make/specification with capacity 70 to 80 kgs per hour.</b></p>	<b>02</b>							

*Note: Specification variation may be acceptable up-to certain extent ( $\pm 5\%$ ) as per manufacturing company standards.*

## **Declaration**

We are fully agreed with the terms & conditions mentioned in the **Tender Document No.** .....  
**dated** ...../...../2014. Enclosed please find Bank Draft No. .... dt. .... of Rs. ..../- (Rs.  
..... only) issued from (name of the Bank) ..... towards  
EMD against the above mentioned TENDER. We also agree to convert our EMD into Security Deposit for 24 months against finalization of TENDER  
in our favour.

<b>SEAL &amp; SIGNATURE</b>
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**Seal & Signature of  
Name of Authorized Person  
Complete Address**