

TENDER

"ANNUAL RATE CONTRACT FOR SUPPLY, INSTALLATION AND MAINTENANCE OF, FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)" AT FOOD CRAFT INSTITUTE, KHAJURAHO"

FOOD CRAFT INSTITUTE (FCI), KHAJURAHO (M.P.)

Registered under society registration act 1973 (Year 1973, S No. 44) Dated 24.12.2016, bearing society registration no 01/01/01/31801/16

Registered office:

Principal
Food Craft Institute-Khajuraho,
Near Hotel Payal
District - Chhatarpur
Khajuraho - 471606,
Madhya Pradesh, India

"ANNUAL RATE CONTRACT FOR SUPPLY, INSTALLATION AND MAINTENANCE OF, FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS) "AT FOOD CRAFT INSTITUTE, KHAJURAHO "

NIT No: 0001/FCI/KHAJURAHO/TENDER/2019 and System No. 001 Dated - 28.01.2019

Bids are invited from reputed Manufacturers and Authorized Dealers for supply, installation and maintenance of furniture & furnishing items at FCI, Khajuraho. Terms and condition can be download from website

www.fcikhj.mp.gov.in

For additional information, please contact Mr. Shambhu Nath Gautam, Principal, Food Craft Institute, Khajuraho
Mob No – 9414355109, 9993861664 or e-mail at principal.fcikhj@mp.gov.in & principalfcikhajuraho@gmail.com

Last date & Time for Online Tender Purchase is 07/03/2019 at 05:00 PM

Principal/Secretary,
Food Craft Institute Khajuraho

FOOD CRAFT INSTITUTE, KHAJURAHO
(Dept. of Tourism, Govt. of M.P.)

NIT NO. 0001/FCI/KHAJURAHO/TENDER/2019
SYSTEM NO. 001

ISSUE DATE: 28/01/2019

TENDER NO: 0001/FCI/KHAJURAHO/TENDER/2019

SCOPE: "ANNUAL RATE CONTRACT FOR SUPPLY AND INSTALLATION OF FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)"

Scope of Work	FOOD CRAFT INSTITUTE, KHAJURAHO invites sealed tenders for annual rate contract for supply of "Food Production (Kitchen, Bakery, Dishwashing & freezing equipments)" at Food Craft Institute, Khajuraho. Terms & conditions of tender document given below: -
Tender Fee (Non-Refundable)	Rs. 10,000/- Online
Earnest Money Deposit	Rs.3,00,000 /- Online
Date of Issuing Tender	28/01/2019
Pre Bid Meeting	08/03/2019 at 11:30 A.M. will be held at Khajuraho
Tender Purchase Last Date	02/03/2019 05:00 PM
Online EMD and Bid submission Last date	05/03/2019 at 05:00 PM
Manual Document Submission Last Date	07/03/2019 at 05:00 PM at Khajuraho
Date & Time of Opening	1. Technical Bid: 11/03/2019 at 10:00 AM will be held at Khajuraho 2. Financial Bid: 11/03/2019 at 04:00 PM will be held at Khajuraho
Place of submitting Tender	Principal - Food Craft Institute, Khajuraho Near Hotel Payal District - Chhatarpur Madhya Pradesh - 471606 Mob : 9993861664, 9414355109
Supply Address/Location	Principal Food Craft Institute-Khajuraho, Near Hotel Payal District - Chhatarpur Khajuraho - 471606, Madhya Pradesh, India
Period of Start of Work	Immediate after release of work order.
Time limit for Work completion	Maximum 45 days after obtaining Work order
Period of Rate Contract	12 Months from obtaining 1st work order.
Defects liability period	24 months after completion & installation of work
Penalty rate	L.D. 5% of the billing amount per month of work order value
Bid Validity Duration	90 Days from the date of Opening of financial bid.

1. Introduction

FOOD CRAFT INSTITUTE, KHAJURAHO is an Autonomous Institute jointly supported by Ministry of Tourism, Government of India and Department of Tourism, Government of Madhya Pradesh. Registered under Societies Registration Act with District Registrar of Societies, Bhopal. The main building and campus is located near Hotel Payal, Khajuraho, District – Chhatarpur, KHAJURAHO- 471606, Madhya Pradesh, India. The Khajuraho Railway Station is 8 kms from the Institute.

2. Scope of Work

Food Craft Institute (FCI), Khajuraho intends to invite sealed tenders for supply and installation of FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS).

3. Qualification for bidders

3.1 Essential Qualifications

- a) Selection of qualified bidder would be based on experience and turnover. Tenders are invited only from reputed manufactures and their authorized dealers.
- b) Up to the last date for submitting tenders, a minimum of 03 calendar years experience in supply of Kitchen Equipments to Government Hotel Management Institutions is essential. Apart from this, the tenders shall submit the list of organizations to whom they have supplied the items. The tenderers shall enclose copies of supply orders from Government Hotel Management Institutes in support of this qualification. Please enclose any three work order in the supply of the same.
- c) Bidders shall enclose a copy of their valid certificate of PAN No., TAN No, GST No./Sale Tax/VAT No./Service Tax No., certificate of other taxes which are applicable and Income Tax return (last 03 Financial Year) or any other document as required by the Institute with their tender.
- d) Audited report of the bidder for last three financial years (FY' 2015-16, 2016-17, 2017-18) and average annual turnover of the bidder should be submitted with the tender. **An average turnover of Rs. 4 Crore for the last three financial years duly signed by Chartered accountant is mandatory.**
- e) Letter of declaration that the bidder should not have been black listed by any State Government/Central Government or any PSU. An undertaking has to be enclosed.

3.2 General Terms with regard to quality of materials.

- a) 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.
- b) Tenderers shall 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.
- c) 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.

- d) The contractor shall be responsible for storing and watching his own material and protecting the work at his own cost. The contractor and his workers will be allowed to use Lift / Premise in the office hours.
- e) 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.
- f) CD or Colored hard copy of 3-D Plan / Elevation / Catalogue / Design of FOOD PRODUCTION KITCHEN EQUIPMENTS to be submitted necessarily with the Tender.
- g) No products which have been made in China, are to be quoted.
- h) Conditional tenders are liable to be rejected.
- i) Regarding quality of material: Supplier will be responsible to maintain the same. The institute reserves the right to get the material analysed from a laboratory. To verify the quality of the product samples may be seen by the committee before finalization of the rates.
- j) System setup and staff training: The tenderer will undertake to training of the Institute staff on system operation for minimum five days from the date of commissioning.

3.3 Earnest Money and Security Deposits

The successful bidder will have to deposit 10% of the work order as Bank Guarantee with the Principal, FOOD CRAFT INSTITUTE, KHAJURAHO before signing of Annual Rate Contract for the period of 12 Months which may be extended to another 12 months with mutual consent which will exclude the amount of EMD. The Bank Guarantee would be retained for 2 years against EMD at the time of installation and successful operation. No interest will be paid on the EMD deposited. The EMD of disqualified tenderers will be returned after 45 days from the date of finalization of the tender.

Bank Details for Online EMD & Tender Fees-

Name of Account Holder:	FOOD CRAFT INSTITUTE KHAJURAHO
Account Number:	1186101018039
Type of Account:	Saving Account
Name of Bank:	CANARA BANK
Branch Address:	NEAR BUS STAND, KHAJURAHO , DIST CHHATARPUR (M P) - 471606
	State: MADHYA PRADESH Branch: KHAJURAHO
	Contact: 07686-274070
IFSC Code:	CNRB0001186 (used for RTGS, IMPS and NEFT transactions)
MICR Code:	470015999

4. Bidding Procedure

4.1 Instructions to Bidders

- a) Tender two envelope (Technical Bid & Financial Bid) are invited for "food production (kitchen, bakery, dishwashing & freezing equipments from manufactures & their authorized dealers
- b) Tender Fee: Rs. 10,000/- (Rs. Ten Thousand only) non-refundable
Complete set of tender document can be downloaded by the interested parties from website www.fcikhj.mp.gov.in

4.2 Prices indicated on the Price Schedule shall be entered in the following manner:

- a. The bidder shall quote only one price for each item.
- b. The bidder should quote all the items as per the list of the Tender; if any item is left unquoted the Tender of the Bidder will be summarily rejected.
- c. The price of the goods shall be quoted in total (inclusive of all taxes and Custom duty, Excise duty, Sales Tax, Insurance freight and other taxes applicable under central and state government) is for the information of the purchaser and any changes in the taxes shall have no effect on the price during the scheduled delivery period for each item.
- d. The prices quoted by the bidder shall remain fixed during the entire period of contract and shall not be subject to variation on any account. A bid submitted with an adjustable price quotation is likely to be treated as non-responsive and rejected.
- e. The unit price quoted by the bidder shall be in sufficient detail to enable the purchaser to arrive at prices of the items offered.
- f. "DISCOUNT", if any, offered by the bidders shall not be considered unless they are specifically indicated in the price schedule. Bidders desiring to offer discount shall therefore modify their offers, suitably while quoting and shall quote clearly net price taking all such factors like Discount, free supply, etc. into account.
- g. The price approved by the tender Committee for procurement will be inclusive of levies and taxes, packing, forwarding, freight and insurance as mentioned in clause 4.2 (c).
- h. The prices/rates quoted in total should be indicated in words as well as in figures.
- i. Adjustment of Price: In future requirements if there are any odd specification which is not mentioned in the enclosed list of Rate Schedule (Annexure-B); price would be adjusted according to the overall dimension of the concerned equipment.

4.3 Submission of Bids Deadline for Submission of Bids

- a) Complete bids (including Technical and Financial) must be received by the Principal, Food Craft Institute not later than the date and time indicated. In the event of the specified date for submission of bids being declared as a holiday for the Food Craft Institute, Khajuraho, the bids will be received up to the specified time on the next working day.
- b) The Principal, Food Craft Institute, Khajuraho may extend the deadline for submission of bids by issuing an amendment. In that case all the rights and obligations of the Food Craft Institute, Khajuraho and the bidders previously subject to the original deadline will then be subject to the new deadline.

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.

4.4 Bid Validity

The bid shall remain valid for a period of 01 year. The Institute reserves the right to requisition the items mentioned in **Annexure - B** either in whole or in part thereof, minimum being 30 items for the initial installation and execution. The institute may call for the remaining items to be installed subsequently, all within the maximum time limit of 01 year. If any item for which bid has been submitted is not requisitioned for installation, no liability on the institute shall ensue in this regard.

4.5 Sealing and Marking of Bids

Two Bid System: Technical Bid & Financial Bid to be submitted separately in one large envelope.

- a. Technical Bid: submitted in 1st Envelop, must be consisted with "Annexure-A". The technical bid shall contain all documents required to demonstrate the prescribed qualifications in a separate envelop, along with the details of items to be supplied with all required specifications
- b. Financial Bid: Submitted in 2nd 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 F.O.R destination Basis
- c. The bidder shall give the total composite price inclusive of all levies and all taxes. The basic unit price and all other components of the price need to be individually indicated against the goods it proposed to supply under the contract as per price schedule given in Annexure-B. The offer shall be firm in Indian Rupees only. No foreign exchange will be made available by the purchaser.

4.6 Details of Annexure

- a) **Annexure – A:** Technical bid document for "annual rate contract for supply of food production (kitchen, bakery, dishwashing & freezing equipments)" at FCI, KHAJURAHO.
- b) **Annexure – B:** Rate schedule or list for best quality supply of food production (kitchen, bakery, dishwashing & freezing equipments)" along with specifications.

4.7 Financial evaluations and comparison of substantially technical responsive bids

- a) The purchaser shall shortlist those who are eligible and have submitted substantially technical responsive bid for opening of financial bid after their successful demonstration. Successful Bidders would be called to attend opening of financial bids. The Financial Bids of unsuccessful bidders would not be opened and destroyed.
- b) Arithmetical errors shall be rectified on the following basis. If there is a discrepancy between the unit price and total price that is obtained by multiplying the unit price and quantity, the unit price shall prevail and the total price shall be corrected by the Purchaser. If there is a discrepancy between words and figures, the amount in words shall prevail. If the Supplier does not accept the correction of the errors, his bid shall be rejected.

- c) The evaluation and comparison of responsive bids shall be F.O.R inclusive of Levies & Taxes i.e., Sales Tax, VAT & Excise Duty, packing, forwarding, freight and insurance etc. as indicated in the Price Schedule in Annexure-"B" of the Bid Document
- d) Lowest rate will be calculated on the basis of the aggregate value, which will be inclusive of all levies and taxes applicable under central and state government. (as mentioned in clause 4.2c).
- e) Tender shall remain valid for acceptance for a period of 90 days from the notified last date of tender submission

5. Time and mode for execution

5.1 Bid Opening

- a) The Tender committee, FOOD CRAFT INSTITUTE, KHAJURAHO will open the bids received (except those received late) in the presence of the bidders/bidders' representatives who choose to attend at the time, date and place specified. In the event of the specified date for submission of bids being declared a holiday for the FOOD CRAFT INSTITUTE, KHAJURAHO the bids will be opened at the appointed time and location on the next working day.
- b) The envelope containing the technical bid shall be opened first. If the documents are incomplete the remaining bid documents will not be opened and bid will be rejected.
- c) In all other cases, the amount of earnest money, forms and validity shall be announced. Thereafter, the bidders' names and such other details as the Food Craft Institute, Khajuraho may consider appropriate, will be announced by the Principal, FOOD CRAFT INSTITUTE, KHAJURAHO at the time of opening.
- d) At the time of the opening of the 'Financial Bid', the names of the bidders whose technical bids were found responsive will be announced. The financial bids of only those bidders will be opened. The remaining disqualified bids will be returned unopened to the bidders. The responsive bidders' names, the bid prices, the total amount of each bid, and such other details as the FOOD CRAFT INSTITUTE, KHAJURAHO may consider appropriate will be announced by the FOOD CRAFT INSTITUTE, KHAJURAHO at the time of bid opening. Any bid price which is not read out and recorded will not be taken into account in bid evaluation.
- e) The FOOD CRAFT INSTITUTE, KHAJURAHO shall record the presence of bidders on the opening of the Technical and Financial bids.

5.2 Notification of Award and Signing of Agreement

- a) The bidder whose bid has been accepted will be notified of the award by the FOOD CRAFT INSTITUTE, KHAJURAHO before the expiry of the Bid validity period by email, speed post or fax confirmed by registered letter. This letter (hereinafter and in the „General Conditions of Contract" called the ("Letter of Acceptance") will state the sum that FOOD CRAFT INSTITUTE, KHAJURAHO will pay to the bidder in consideration of the execution, completion and maintenance of the supply by the bidder as prescribed by the contract hereinafter and in the contract called the "Contract Price".
- b) The notification of award will constitute the formation of the contract, subject only to the furnishing of a bank guarantee as prescribed.

- c) The agreement will incorporate all agreements between FOOD CRAFT INSTITUTE, KHAJURAHO and the successful bidder. It will be signed by the Principal, FOOD CRAFT INSTITUTE, KHAJURAHO and the successful bidder after the bank guarantee is furnished.
- d) Upon the furnishing by the successful bidder of the bank guarantee, the FOOD CRAFT INSTITUTE, KHAJURAHO will promptly notify the other bidders that their bids have been unsuccessful.

5.3 Award of contract: placement of order

The Purchaser shall consider placement of orders for commercial supplies on those bidders whose offers have been found technically, commercially and financially acceptable and whose goods type have been approved/ validated by the purchaser.

5.4 Bank guarantee

- a) Within 07 (seven) days after receipt of the Letter of acceptance, the successful bidder shall deliver to the FOOD CRAFT INSTITUTE, KHAJURAHO a bank guarantee of Ten (10) percent of the contract price, which shall be valid for a period of twenty four months after the completion of Defect Liability Period.
- b) The bank guarantee shall be either in the form of a Bank Guarantee or fixed deposit receipts, in the name of the Principal, Food Craft Institute, Khajuraho, from a scheduled commercial bank.
- c) If the successful bidder does not submit the bank guarantee within 7 days, the contract will be terminated and the next successful bidder will be given the contract.

5.5 Finishing the Contract

The bidder shall request FOOD CRAFT INSTITUTE, KHAJURAHO to issue a certificate of completion of the Supply, and the FOOD CRAFT INSTITUTE, KHAJURAHO will do so upon deciding that the supply and installation is completed.

6. Transfer of ownership and responsibility

6.1 Terms of Payment

Payment will be released only after satisfactory delivery, installation & operation of the goods and machines at our respective destination. Installation reports duly signed by authorized person of the Institute 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 in every invoice basic price & taxes should be mentioned separately.

6.2 Warranty/Guarantee

Minimum warranty of all products/equipments would be 24 months from 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. The tenderers must furnish a guarantee for 24 months on his/her letterhead, duly sealed and signed.

6.3 Correction of Defects noticed during the Defect

Liability Period a) The defects liability period will be of two years

from the completion of work.

- c) FOOD CRAFT INSTITUTE, KHAJURAHO shall give notice to the bidder of any defects or repairs needed before the end of the defects liability period.

6.4 Defects or repairs which have not been corrected.

a) If the bidder has not corrected a defect pertaining to the defect liability period under as per the conditions of contract, to the satisfaction of the Food Craft Institute, Khajuraho, within 7 days of the Food Craft Institute, Khajuraho notice, the Principal, FOOD CRAFT INSTITUTE, KHAJURAHO will assess the cost of having the defect corrected, and the bidder will pay this amount on correction of the defect. If the amount is not paid by bidder, it will be deducted from bank guarantee.

b) Damaged/ Dented or Scratched products will be immediately notified to the supplier and the supplier is bound to replace the product within 10 days from the date of notification. Otherwise the product will be forfeited by the purchaser and no payment of the same will be released

6.5 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.

6.6 Delivery Report

It is mandatory that all ordered equipments to be supplied within stipulated time period (maximum 45 days) on F.O.R. delivery as would be mentioned in the Purchase Order otherwise, L.D. @ 5% will be imposed on weekly basis for 3 weeks on total work order amount, after which the work order will stand cancelled, EMD and Bank guarantee will be forfeited and the work order will be issued to the next successful bidder.

7. Default

7.1 Process to be Confidential

Information relating to the examination, clarification, evaluation, and comparison of bids and recommendations for the award of a contract shall not be disclosed to bidders or any other persons not officially concerned with such process until the award to the successful Bidder has been announced. Any attempt by a bidder to influence the tender committee and staff of FOOD CRAFT INSTITUTE, KHAJURAHO processing of bids or award decisions may result in the rejection of his bid.

7.2 Contacting the Food Craft Institute, KHAJURAHO

- a) No Bidder shall contact the Principal and tender committee member or any staff of FOOD CRAFT INSTITUTE, KHAJURAHO on any matter relating to its bid from the time of the bid opening to the time the contract is awarded.
- b) Any attempt by the bidder to influence the Principal and tender committee member or any office staff of FOOD CRAFT INSTITUTE, KHAJURAHO during bid evaluation, bid comparison or contract award decision may result in the rejection of his bid.

8. Right to withdraw tender & Right to choose most appropriate bidder

- a) The Tender committee reserves all the right to accept or reject any bid, and to cancel the bidding process and reject all bids, at any time prior to the award of contract, without thereby incurring any liability to the affected bidder or bidders or any obligation to inform the affected bidder or bidders.
- b) The Tender committee reserves its right to choose the most appropriate bidder as per the terms of the contract.
- c) The Tender committee reserves its right to accept or reject any tender and quantity of items may be increased / decreased or omitted as per the requirement without any prior notice.

9. Rights of the Institute in case of default by the Contractor

9.1 Termination

Without prejudice to other rights for imposition of penalty, forfeiture of goods and security deposits etc. the Institute would have the right to terminate the contract without further notice to the contractor in case:

- a) The Contractor does not commence work within 07 days from the date of the work order; or does not complete the work and does not handover all the works with material installed to the Institute within 45 days of the work order.
- b) The work does not meet the quality standard prescribed or the prescribed measurements.
- c) If the bidder withdraws the bid after opening of technical bid during the period of bid validity:
- d) 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.
- e) If any breach of the terms of the Tender Document is committed by the Contractor.

9.2 Forfeiture

- a) In the event of termination or in the event of any loss suffered by the Institute, the institute would have the right to forfeit the bank guarantee for recovery of loss, penalty imposed etc, without prejudice to other forms of recovery available to the institute. In the event of forfeiture during continuation of contract or during defect liability period, the contractor shall be bound to furnish fresh bank guarantee of the same amount within 07 days of such

forfeiture.

- b) If the bidder withdraws the bid after opening of technical bid during the period of bid validity:
- c) In the case of a successful bidder, if the bidder fails within the specified time limit (07 Days) after the receipt of letter of acceptance) to sign the agreement and or furnish the required bank guarantee.
- d) In case the quality found substandard after delivery or within the warranty period.
- e) 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, Order will be cancelled if not delivered within three weeks after time limit.
- f) In case the bidder is found in breach of any condition(s) of tender or supply order, at any stage during the course of supply / installation or warranty period, the legal action as per rules/laws, shall be initiated against the bidder and EMD/Security Deposits shall be forfeited, besides debarring and blacklisting the bidder concerned for at least three years, for further dealings with Food Craft Institute, KHAJURAHO.

9.3 Right to Re-tender

- a) The Tender committee would also have the right to withdraw the tender proceedings at any stage without assigning reason and without making any communication in that regard and proceed for fresh tender, if warranted.
- b) In case of termination of contract as prescribed in [(a) above], the institute would have the right to issue fresh tenders immediately.

9.4 Amendment in Bidding Documents

- a) Before the deadline for submission of bids, the Food Craft Institute, Khajuraho may modify the bidding documents by issuing addenda.
- b) Any addendum thus issued shall be part of the bidding document and shall be communicated in writing by E-mail or telephonically to all purchasers of the bidding documents. Prospective bidders shall acknowledge receipt of each addendum by fax/e-mail to Food Craft Institute, Khajuraho.
- c) To give prospective bidders a reasonable time in which to take an addendum in to account in preparing their bids, the Food Craft Institute, Khajuraho shall extend, as necessary, the deadline for submission of bids.

9.5 Penalty

- a) It is mandatory that all ordered equipments to be supplied within stipulated time period (maximum 45 days) on F.O.R. delivery as would be mentioned in the Purchase Order otherwise, L.D. @ 5% will be imposed on monthly basis on total work order amount, after which the work order will stand cancelled, EMD and Bank guarantee will be forfeited, payment of the already supplied items will be withheld and the work order will be issued to the next successful bidder and no excuse of any kind and claim will be entertained.
- b) Without prejudice to the above, in case of any loss suffered, the institute would have the

right to recover the entire amount of loss from the contractor.

9.6 Forfeiture of goods

In case of termination of contract the Institute would have the right to forfeit the goods already installed and the works undertaken.

10. Time extension

No time extension shall be permitted under any circumstances. In case however, on a written request of the contractor, time is extended, the same shall not modify any liability of the contractor and such time extension shall not absolve the contractor of his liabilities towards penalty, loss suffered by the institute and shall not affect the rights of the institute to take action under the contract for termination, forfeiture of goods and/or bank guarantee, imposition of penalty etc.

11. Dispute Resolution

In the event of a dispute with regard to or arising out of this contract: -

- a) The contractor shall refer the matter to the Tender committee, Food Craft Institute, Khajuraho within a period of 07 days from the date on which the dispute has arisen, by giving a letter in writing in this regard.
- b) In case the dispute is not resolved within 30 days from the date of communication, as above, or in case the contractor is dissatisfied with the decision of the Tender committee, then, by taking recourse to Arbitration proceedings under the Arbitration and Conciliation Act, 1996, before a Sole Arbitrator within a period of 60 days from the expiry of the 30 day period referred to above, or from the date of decision of the Regional Manager.
- c) The language of the Arbitration proceedings shall be English.
- d) The Courts at KHAJURAHO shall have exclusive jurisdiction. The venue for the Arbitration proceedings will be KHAJURAHO.
- e) The cost of the Arbitration proceedings shall be borne equally by the tenderer.

Checklist for Bid/Tender Submission

S. No.	Documents Required	Status Please Tick	Annexure Titles
1	Have you uploaded/submitted online the bids both technical and financial bid?	Yes/No	"A"&"B"
2	Have you uploaded/submitted online self signed letter that the bidder is not black listed by central /state Govt. or PSU?	Yes/No	"C"
3	Have you uploaded/submitted online the Authorized Signatory Declaration?	Yes/No	"D"
4	Have you submitted tender fees asked for?	Yes/No	"E"
5	Have you submitted the EMD asked for?	Yes/No	"G"
6	Have you uploaded / submitted Guarantee /Warrantee of items on letter head duly signed and sealed	Yes/No	
7	Have you uploaded / submitted online Total Turnover of last 03 financial year (F.Y.-2015-16,2016-17 , 2017-18),duly certified by Chartered Accountant. Minimum turnover of last 3 Financial Year – 4 Crore	Yes/No	
8	Have You uploaded / submitted online a copy of the last 03 financial year (F.Y.-2015-16,2016-17 , 2017-18) Audited Report of the firm	Yes/No	
9	Have You uploaded / submitted online certified copy of Income Tax Return for the last three financial years (F.Y.-2015-16, 2016-17, 2017-18)?	Yes/No	
10	Have You uploaded / submitted online Permanent Account Number(PAN No.) of the firm	Yes/No	
11	Have You uploaded / submitted online Registration No. of the Firm ?	Yes/No	
12	Have You uploaded / submitted online minimum three(03) calendar years experience of supply of FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS) in Govt./ Private/ Educational Institute / Office/Hospitality Organization (attach one work order from each of any 03 calendar year)	Yes/No	
13	Have You uploaded / submitted proof of Manufacturing unit/ Authorized Dealership/General Order	Yes/No	
14	Have You uploaded / submitted online proof of copy of Central /State sales tax (VAT/GST) registration?	Yes/No	
15	Have You uploaded / submitted online existing client list for the mentioned products?	Yes/No	
16	Have You uploaded / submitted online product brochure/catalogue (pdf/image file	Yes/No	
17	Have You Signed and uploaded / submitted online the priced bid form?	Yes/No	
18	Have You uploaded / submitted online relevant qualification certificate for Quality/Standards?	Yes/No	
19	Have You uploaded / submitted online Certificate of registration of Services Tax or CPF No [attach documentary proof]	Yes/No	
20	Have You uploaded / submitted online ,one (1) order of amount Rs. 10,00,000/- (Ten Lakhs) or two (2) orders of amount Rs. 5,00,000/- (Five Lakhs) each of any Govt./Private/Educational Institute /Office/Hospitality Organization [attach documentary proof]	Yes/No	

ANNEXURE – A

Technical Bid
TECHNICAL BID DOCUMENT FOR "ANNUAL RATE CONTRACT FOR SUPPLY OF FOOD PRODUCTION
(KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS)" AT FCI, KHAJURAHO.
(On company letter head)

1	Bid Document Letter Reference No	0001/FCI/KHAJURAHO/TENDER/2019
2	Name of Bidder/Authorized Signatory	
3	Company Name & Address:	
4	Date	

4. Detail of Documents to be submitted

S. No.	DOCUMENTS REQUIRED	Annexure TITLES	SIGNATURE
1	Have you uploaded/submitted online the bids both technical and financial bid?	"A"&"B"	
2	Have you uploaded/submitted online self signed letter that the bidder is not black listed by central /state Govt.or PSU ?	"C"	
3	Have you uploaded/submitted online the Authorized Signatory Declaration?	"D"	
4	Have you submitted tender fees asked for?	"E"	
5	Have you submitted the EMD asked for?	"G"	
6	Have you uploaded / submitted online Guarantee /Warrantee of items on letter head duly signed and sealed		
7	Have you uploaded / submitted online Total Turnover of last 03 financial year (F.Y.-2015-16,2016-17 , 2017-18),duly certified by Chartered Accountant		
8	Have You uploaded / submitted online a copy of the last 03 financial year (F.Y.-2015-16,2016-17 , 2017-18) Audited Report of the firm		
9	Have You uploaded / submitted online certified copy of Income Tax Return for the last three financial years?		
10	Have You uploaded / submitted online Permanent Account Number(PAN No.) of the firm		
11	Have You uploaded / submitted online Registration No. of the Firm?		
12	Have You uploaded / submitted online minimum three(03) calender years experience of supply of Furniture and furnishing items in Govt./Private/Educational Institute /Office/Hospitality Organization (attach one work order from each of any 03 calendar year)		
13	Have You uploaded / submitted online proof of Manufacturing unit/ Authorized Dealership/General Order		
14	Have You uploaded / submitted online proof of copy of Central /State sales tax (VAT/GST) registration?		
15	Have You uploaded / submitted online existing client list for the mentioned products? The Authorized Dealers/Distributors/Bidders must attach a user or existing client list for the mentioned Food Production		

	(Kitchen, Bakery, Dishwashing & Freezing Equipments).		
16	Have You uploaded / submitted online product brochure/catalogue (pdf/image file		
17	Have You Signed and uploaded / submitted online the priced bid form?		
18	Have You uploaded / submitted online relevant qualification certificate for Quality/Standards?		
19	Have You uploaded / submitted online Certificate of registration of Services Tax or CPF No [attach documentary proof]		
20	Have You uploaded / submitted online ,one (1) order of amount Rs. 10,00,000/- (Ten Lakhs) or two (2) orders of amount Rs. 5,00,000/- (Five Lakhs) each of any Govt./Private/Educational Institute /Office/Hospitality Organisation [attach documentary proof]		

SIGNATURE	SEAL
-----------	------

Annexure - C

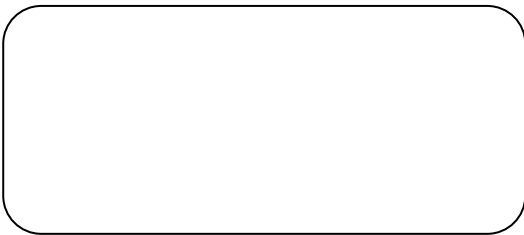
Declaration against being Black Listed

(On the letter head of the bidder)

We hereby declare that, we /our firm has not been "**Black Listed**" by Central / State Govt. and / or PSU.

Authorized Signatory

Seal



Annexure – E

Declaration Tender Fees & EMD

(On the letter head of the bidder)

We fully agree with the terms & conditions mentioned in the **Tender Document No: 0001/FCI/KHAJURAHO/TENDER/2019, dated 28/01/2019,**

Enclosed Tender Fees - Ref No. dated of Rs 10,000/- (Rs Ten Thousand Rupees only) issued from (Name & Branch of the Bank)

.....

UTR / Transaction No. (For online deposit)

Enclosed EMD - Ref No. dated of Rs 3,00,000./- (Rs Three Lakhs only) issued from (Name & Branch of of the Bank)

.....

UTR / Transaction No. (For online deposit)

Signature of authorized person

Full name:.....

Seal

Date:

Address:

.....

.....

.....

Bank Details for Online EMD & Tender Fees is given on Page No – 4.

Annexure – F

BANK GUARANTEE (BANK GUARANTEE)

(On the letter head of the Bank)

To,
Food Craft Institute-Khajuraho,
Near Hotel Payal
District - Chhatarpur
Khajuraho - 471606,
Madhya Pradesh, India

Whereas _____ (name and address of bidder) (herein after called "the bidder") has undertaken. In pursuance of contract _____ No _____ Date _____

_____ to execute _____ (name of contract and brief description of supply) (hereinafter called "the contract") and whereas we have agreed to give the bidder such a Bank Guarantee, now therefore we hereby affirm that we are the Guarantor and responsible to you, on behalf of the bidder, up to a total of

_____ (amount of guarantee) _____ (in words) such sum being payable in Indian rupees in which the contract Price is payable, and we undertake to pay you, upon your first written demand. and without cavil or argument, any sum or sums within the limits of

_____ (amount of guarantee) as aforesaid without your needing to prove or to show grounds or reasons for your demand for the sum specified there in. We hereby waive the necessity of your demanding the said debt from the bidder before presenting us with the demand.

We further agree that no change or addition to or other modification or the terms of the contract or of the supply to be performed there under or of any of the Contract documents which may be made between you and the bidder shall in any way release us from any liability under this guarantee, and we hereby waive notice of any such change, addition or modification.

This guarantee shall be valid until 60 days from the date of expiry of the Defects Liability Period.

Signature and seal of the guarantor

Name of Bank _____

Address _____

Date _____

*An amount shall be inserted by the Guarantor, representing the percentage of the Contract Price specified in the contract and denominated in Indian Rupees.

Annexure - G

(On the letter head of the bidder)

Two Year Guarantee / Warranty

(On the letter head of the Bidder)

This is to certify, that we offer for 24months Guarantee / Warranty from the date of installation of all products / equipments supplied and installed for the
Tender No: 0001/FCI/KHAJURAHOTENDER/2019, dated 28/01/2019 & System No 001 to
Food Craft Institute, Khajuraho.

We confirm to carry four free on the site service.

Signature of authorized person

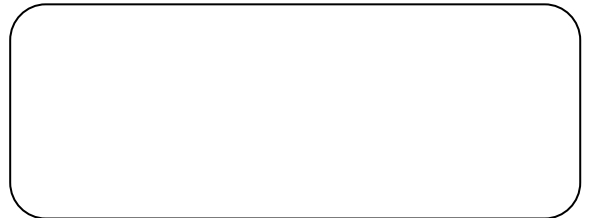
Full name:.....

Date:

Place:

.....

Seal



Annexure - H

Certificate of Completion / Installation

(On the letter head of the purchaser)

This is to certify, that the Supply and Installation of all the FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS) have been satisfactorily completed. All the FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS) are in working condition. Details of the work order / purchase order is as under

Scope of Work	FOOD CRAFT INSTITUTE, KHAJURAHO invites sealed tenders for annual rate contract for supply of "Food Production (Kitchen, Bakery, Dishwashing & freezing equipments)" at Food Craft Institute, Khajuraho. Terms & conditions of tender document given below: -
Tender Number	0001/FCI/KHAJURAHO/TENDER/2019
Earnest Money Deposit	Rs.3,00,000 /- Online
Date of Issuing Tender	28/01/2019
Date & Time of Opening	1. Technical Bid: 11/03/2019 at 10:00 AM 2. Financial Bid: 11/03/2019 at 04:00 PM
Place of submitting Tender	Principal - Food Craft Institute, Khajuraho Near Hotel Payal District - Chhatarpur Madhya Pradesh - 471606 Mob : 9993861664, 9414355109
Supply Address/Location	Principal Food Craft Institute-Khajuraho, Near Hotel Payal District - Chhatarpur Khajuraho - 471606, Madhya Pradesh, India
Purchase Order No	
Value of Purchase Order	
Value of Work Executed	
Completion Supply	Yes & Satisfactory at FCI Khajuraho Institute.
Completion Installation	Yes & Satisfactory at FCI Khajuraho Institute.
Time Limit for Work	45 days after obtaining Work / Purchase Order
Period of Rate Contract	12 Months from obtaining 1st work order.
Defects liability period	24 months after completion & installation of work.
Penalty rate if any	
Remark	

Signature of authorized person

Seal

Full name:.....

Date:

Place:

.....

Annexure - I:

Agreement Performa

(On the letter head of the bidder)

To
The Principal
Food Craft Institute Khajuraho,
Near Hotel Payal, District - Chhatarpur
Khajuraho - 471606, Madhya Pradesh, India

Dear Sir,

With reference to your Tender Number- NIT NO. 0001/FCI/KHAJURAHO/TENDER/2019 SYSTEM NO. 001 dated 28/01/2019 (Letter of Acceptance - LOA) for ANNUAL RATE CONTRACT FOR SUPPLY AND INSTALLATION OF FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS.

We are executing this agreement for proper supply, Installation & Maintenance of FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS and satisfaction working of the equipment covered under Guarantee / Warranty for 24 Months from the date of Installation and as per enclosed bid terms & conditions.

All equipment and accessories will be exactly to the specification mentioned in our tender document. The tender document shall be the part of this agreement. The Food Craft Institute, Rewa may forfeit the EMD / Bank Guarantee, if we are found providing any false information of if we fail to supply, install or / and maintain as above, and no further communication in this respect shall be entertained.

We herewith accept all the terms & conditions of the tender and understand that the decision of the Principal / Tender Committee of Food Craft Institute, Khajuraho shall be final and acceptable to us.

For: Seal & Signature of Bidder

For: Principal - Food Craft Institute, Khajuraho

On 500 Rs Stamp Paper

**Agreement for Supply, Installation and Maintenance of
FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING
EQUIPMENTS at FCI, Khajuraho**

This agreement is executed on..... date, Day..... with

**Food Craft Institute Khajuraho,
Near Hotel Payal, District - Chhatarpur
Khajuraho - 471606, Madhya Pradesh, India**

Vs

Bidder Name and Address

For: Seal & Signature of Bidder

For: Principal - Food Craft Institute, Khajuraho

FCI Khajuraho FOOD PRODUCTION (KITCHEN, BAKERY, DISHWASHING & FREEZING EQUIPMENTS) Financial Bid Document Annexure "B" Financial Bid										
SNO.	ITEM	SPECIFICATION	IMAGE	QTY	Make / Brand / Model	Per Unit Price	Taxes	Total / Unit	Other if any	Net Amount
				A	D	B	C	D (B+C)	E	F=(AxD)+E
1	S.S. WORKING TABLE with Overhead Shelves with drawer, 1 undershelf	S.S. WORKING TABLE with Overhead Shelves with drawer, 1 undershelf at 15 cm ground clearance Specification : (LxBxH):- 4ft x 2ft x 34 inches + 18' 1. 16 SWG., SS 304 table top 2. Under frame woke made of 38x38x3 mm , thick stainless steel 202, angle welded with proper sound defening and packing with foam 3. Bottom shelf made of 18 swg. S.S 304 at 105 mm from the ground level 4. Edges and corners to be curved and without any crevasses. 5. Tubular s/s pipe legs frame work of 16 swg. s/s 304, legs with adjustable bullet fitting		12						
2	S.S. WORKING TABLE WITH SINK ON RIGHT SIDE	Specification : (in mm) (LxBxH):-1800x700x850(Splash guard) Pot size:- 450x450x300 mm 1. S.S 304 top of 16 swg. With curved corner and no crevasses 2. S.S legs of 16 swg. With adjustable nylon bullet feet. GC 105 3. Waste coupling to be provided 4. Rear side 150 mm high splash guard . 5. Under frame work made of 38x38x3 mm thick stainless steel, 202 , angle welded 6. Sink complete with waste outlate with drain valve and rear connected overflow 7. Hole above the tank for water tap. 8. Single self with 6 inch ground clearance of 18 swg. S.S		3						
3	S.S. WORKING TABLE WITH SINK ON LEFT SIDE	Specification : (in mm) (LxBxH):-1800x700x850(Splash guard) Pot size:- 450x450x300 mm 1. S.S 304 top of 16 swg. With curved corner and no crevasses 2. S.S legs of 16 swg. With adjustable nylon bullet feet. GC 105 3. Waste coupling to be provided 4. Rear side 150 mm high splash guard . 5. Under frame work made of 38x38x3 mm thick stainless steel, 202 , angle welded 6. Sink complete with waste outlate with drain valve and rear connected overflow 7. Hole above the tank for water tap. 8. Single self with 6 inch ground clearance of 18 swg. S.S		3						

4	S.S. COOKING RANGE WITH 4 BURNERS LP & MP	Cooking Range (4 Burner, 2LP &MP)/STOCK Burner specification (mm) LxBxH:- 750X750X850 1. Heavy S.S. Top of 16 swg. 304 food grade steel. 2. Heavy duty removable grates of cast iron of size 210x210 mm from outer edges. 3. Adjustable nylon bullet feet , vertical legs 38 mm dia, 16 gauge stainless steel 4. Perforated s.s. side panels .18swg. 5. High quality LPG Fittings. 6. Side out drip trays of 18 gauge s.s. sheets with 16 swage thick ss handle provided. 7. Vertical lags welded to under frame work, by 202 ss frame. 8. Corner should be rounde(No sharp seges) 9. Under framework made of 38x38X3 mm thick stainless steel 202, angle welded 10. Pilot burner at least in one burner. 11. 16 swg. Ss 304 stand to support the domestic burners 12. Total height including the burners should be 850mm 13. SS 205 mm cross bracing ro support the domestic burners 14. 16 ss bottom shelf . GC 150 15. Tubular S/s pipe legs frame work of 16 swg s/s 304 16. 16 swg legs with bullet fitting.		10						
5	S.S. COOKING RANGE WITH SEPARATE GRILL & OVEN CHAMBER	Cooking Range (4 Burner, 2LP &MP)/STOCK Burner specification (mm) LxBxH:- 750X750X850 1. Heavy S.S. Top of 16 swg. 304 food grade steel. 2. Heavy duty removable grates of cast iron of size 210x210 mm from outer edges. 3. Adjustable nylon bullet feet , vertical legs 38 mm dia, 16 gauge stainless steel 4. Perforated s.s. side panels .18swg. 5. High quality LPG Fittings. 6. Side out drip trays of 18 gauge s.s. sheets with 16 swage thick ss handle provided. 7. Vertical lags welded to under frame work, by 202 ss frame. 8. Corner should be rounde(No sharp seges) 9. Under framework made of 38x38X3 mm thick stainless steel 202, angle welded 10. Pilot burner at least in one burner. 11. 16 swg. Ss 304 stand to support the domestic burners 12. Total height including the burners should be 850mm 13. SS 205 mm cross bracing ro support the domestic burners 14. 16 ss bottom shelf . GC 150 15. Tubular S/s pipe legs frame work of 16 swg s/s 304 16. 16 swg legs with bullet fitting. 4 brass burners on top with separate grill Griller & oven chamber, all operating on gas Oven temperature thermostatically-controlled		10						
6	STOCK POT STOVE	Stock Pot Stove: Top: Top will be made of 16 Swg S.S. Sheet Covering: Side Covering with be 20Swg. S.S. Sheet Legs: Legs will be made of 1.5" S.S. Round Pipe with adjustable bullet Pan Support: Heavy-duty size 16"x16" on the top Burner: High pressure burner T35 fitted with N.C.V.,								

7	S.S PORTABLE TANDOOR GAS	SS Tandoor, Charcoal Specification: (In MM) LxBxH:-900x900x1000 1. Special Jodhpuri clay hindi heavy duty wheel. 2. S.s. side cover, s.s. top and s.s. lid. 3. 16 guege ss removable top Unsulted. 4. Commercial Grade clay tenddoor pir, with 5. 4 nos, heavy duty caster wheels with 2 front with brakes SS Tandoor, Charcoal Specification: (In MM) LxBxH:-900x900x1000 1. Special Jodhpuri clay hindi heavy duty wheel. 2. S.s. side cover, s.s. top and s.s. lid. 3. 16 guege ss removable top Unsulted. 4. Commercial Grade clay tenddoor pir, with 5. 4 nos, heavy duty caster wheels with 2 front with brakes		1						
8	S.S. DEMONSTRATION TABLE	Demonstration table Specifications: SS work table with one drawer, unit size shall be 6 FT X 3 FT X 34' with one bottom shelf & one 18 Swg ss drawer GN 1/1 size on sloding channels with SS Flush handle SS Legs of 38 MM pipe with adjustable bullet of 20 Swg G.I. angle should be 16 SWG. S. 304 gage sheet & bottom of 20 Swg. G.I. angle frame work of 38x38x5 MM top reinforced with 25 MM x100MMx25MM 16 SWG channel on under side & sound deadened		4						
9	S.S. TABLE PLAIN	WOKING TABLE SS PLAIN Specification : (in mm) (LxBxH):-4FT X 2 FT X 34' 1. 16 SWG., Ss 304 table top 2. Under frame woke made of 38x38x3 mm , thick stainless steel 202, angle welded with proper sound deafening and packing with foam 3. Bottom shelf made of 18 swg. S.S 304 at 105 mm from the ground level 4. Edges and corners to be curved and without any crevasses. 5. Tubular s/s pipe legs frame work of 16 swg. s/s 304, legs with adjustable bullet fitting		12						
10	S.S. WORKING TABLE WITH GRANITE MARBLE TOP & CABINET WITH DRAWER	Specification (mm) (LxBxH):- 3FT X 3FT X 34' 1. Granite (Black) top with proper sound deafening and packing with 12mm ply and foam and cross support by SS304 frame 16 swg, Granite should be properly rounded (no sharp edges) 2. S.S. tubular legs of 16 swg. 3. Adjustable Nylon Bullet Feet. No crevasses or sharp edges 4. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 5. 202, angle welded 6. Single Bottom Shelf of 16 swg, 7. GC 150 mm 8. One SS drawer of 18 SWG size 500mm X 700 mm x 200mm		12						
11	SALAMANDER	Specification: (In mm) LxBxH:- 650 x 500 x 400 1. 16 swg, ss304 body 2. Electrical top and bottom element dual heating with independently thermostat control with adjustable top grill for quick cooking . 3. Cooking area 550x350mm & over all size shall be (lxwxh) mm (600 x500 x400). 4. With removable cramp pan, shock proof heating elements with galvanized steel grid irons. 5. 3.3 kw capacity heating element shall be provided with on-off switch indication light. Bakelite handle shall be provided		2						

12	GRILLER	Sandwich griller Standard size : 2 jumbo sandwich capacity Electric coil : 2 kw With auto cut off thermostat control with on/off & temperature indicators		1						
13	COMBI OVEN (rational Type)	Technical Specifications MODEL SCC-WE-101G W x D x H 847 x 771 x 1042mm GAS ELECTRICITY WEIGHT 22kW 13A (230V/1PH) 168kg		1						
14	MIXER GRINDER	Product Mixer & Grinder Dimensions (WxDxH) 50 x 27 x 33 CM 1. Model Commercial 1600 + 2. Blender Jar with Steel Handles (For Milk shake etc) 1pc Stainless Steel Capacity : 3 Lits 3. Grinder Jar with Steel Handles (For Dry grinding - Masalas etc.) 1pc Stainless Steel Capacity : 4. Juicer Attachment 2 Lits (7.5"H X 10" Dia) 5. Motor 1600 Watts 6 . Power supply 230 to 240 Volts AC 50 Hz 7. Motor Speed 18,000 R.P.M. (WO/Load) 8. Motor specs 5KG (28CM Height) 9. Motor Winding Copper 10. Ball Bearing Yes 11. Gross Weight 9 K.G. Apporx		5						
15	SS TWO DOOR VERTICAL REFRIGERATOR	Specification (mm) LxBxH :- 750 x 750 x 2000 Approx.-500 Ltr 1. 2door refrigerator, Temp Range : - 2 to + 10 degrees 2. 230 v/1/50 Hz, 700 W 3. Auto defrost system 4. S.S Inner body of 20 swg and outer body of 18 swg S.S. 304 5. High Density „PUF“ Insulation. 6. Insulated Double body S.S. Doors. 7. S.S. Grills for keeping stuff. 8. High Quality Compressor. (Crompton)		2						
16	DOUBLE DOOR REFRIGERATOR (ANY REPUTED BRAND) 300 LITRES	Capacity(Ltrs) 300 Star Rating 3star No. of Doors 2 Door Type Removable bins in the door Defrosting Type No Dimensions(LxWxH) 652 mm X676 mm X mm1610		2						

17	CHEST FREEZER 120 LITRES	120 Litres Capacity CFC-Free Insulation for Environment Protection Castor Wheels for Easy Transportation Single Door Chest Freezer		2						
18	HIGH PRESSURE RANGE	Specification (mm) (LxBxH):- 600x600x600) 1. Food grade steel 2. Upper, front side and back panels of 20 swg ss boxed frame work with copper pigtails with pilot burner and high quality LPG fittings. 3. Perforated side panels, Box frame work of 16 swg, s/s 304, 4. Ss 304, 20 swg ash tray provided below the burners with 16swg thick handle. 5. Heavy duty removable grates of cast iron of size 350 x 350 mm having 50mm free space from outer edges. 6. S/S vertical tubular legs 44 mm dia, 16 swg with adjustable nylon bullet feet 7. Corner should be round (No Sharp edges) no crevasses. 8. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded 9. Pilot Lamp in the burner.		4						
19	HIGH PRESSURE FUNNEL BURNER RANGE	1 HIGH PRESSURE FUNNEL BURNER RANGE Specification (mm) (LxBxH):- 600x600x650) 1. Food grade steel 2. Upper, front side and back panels of 20 swg ss boxed frame work with copper pigtails with pilot burner and high quality LPG fittings. 3. Perforated side panels, Box frame work of 16 swg, s/s 304, 4. Ss 304, 16 swg ash tray provided below the burners with 16 swg thick handle. 5. Heavy duty removable grates of cast iron of size 350 x 350 mm having 50mm free space from outer edges. 6. S/S vertical legs 44 mm dia, 16 swg with adjustable nylon bullet feet 7. Corner should be round (No Sharp edges) no crevasses. 8. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded 9. Pilot Lamp in the burner.		3						
20	DEEP FAT FRYER ELECTRIC	DEEP FAT FRYER 3 LITRE (twin basket) 1. Specification: (In mm) LxBxH :- 610x610x850 2. 20 swg, ss304 with two compartments of 3 liter capacity 3. Mounted on 16 swg s/s 304 , back splash 6", 4. Thermostat control 90 - 200°C, 5. Basket made of s/s thick wire mesh, legs with bullet fitting and base with rack shelf -gc-6", 6. 220 - 240 v / 50hz 7. Two high quality steel taps connected to drain oil.		1						

21	BRATT PAN	Specification (mm) (LxBxH):- 600 X 500 X 900 1. Complete construction including cooking tank made in 18 swg thick ss 304sheet 2. heavy counter balanced lid 20 swg thick ss 304sheet 3. Outer body made of 16 swg food grade steel 4. GC 6 inches 5. In front, thermostat control panel is provided on one side and on the other side in front is tilting wheel. 6. Capacity 60 litres, electrical,		1							
22	WET GRINDER	Capacity:- 10 kg 1. Stainless steel body 14 swg, 2. Vertical motor inside of 2HP, 1 Ph, 1500Watt, Crompton motor , 220 v, 50 Hz, 3. Heavy reduction gear box. 4. SS Grinding drum and heavy duty grinding stone. 5. Stainless steel cover for motor and gear assembly, 6. Drum cover in FRP,		1							
23	PULVERISER	1. Full S.S Make 304 2. 2 HP Single Phase motor 3. 4 Blades provided 4. Capacity 25 Kg./ hr, 2 HP motor, 2900 RPM, Suitable to operate on 230 V/ 415 V , 1/ 3 Ph. 5. G C 6" tubular legs with adjustable nylon bullet feet		1							
24	PLANTARY MIXER: 5 Litre Capacity, Table Top	Specification (In Litre):- 5 Litre Cap. 1. Table Top model 2. Kneading capacity 5 kg 0.5 KW Power, 220V 3. 3 Extensions provided: 1 beater + 1 dough arm + 1 Wire whip 4. Cast iron base. High quality cast steel body, injection moulding top cover, nice shape and durable, 5. Worm drive and gear hard-drive, chrome cover, vii. 6. Micro switch for the cover, 7. Micro switch for the bowl Lift. 8. Speed 1080 r/min		1							
25	PLANETRY -MIXER Electric	Specification (In litre) :- 30 litre cap 1. Kneading capacity 30 kg 2. 1.2 KW Power, 220 V 3. 3 Extensions provided : 1 beater + 1 dough arm + 1 Wire whip 4. Cast iron base. High quality cast steel body, injection moulding top cover, nice shape and durable, 5. Worm drive and gear hard-drive, chrome cover, 6. Micro switch for the cover, 7. Micro switch for the bowl Lift. 8. Speed 1080 r/min , 02 Specification (In litre) :- 30 litre cap		1							
26	POTATO PEELER	Specification: Capacity 10 Kg 1. 304 S.S. 160swg Body peeling machine, and vertical chamber. 2. Heavy Duty abrasive coating. 3. S.S. Door for dispensing potatoes. 4. Capacity 10 Kg./ charge, Belt Drive 5. 1 HP, Crompton motor 230v 1 Ph. MCV with on/off switch 6. 100Kg/Hr		1							

27	FOOD PROCESSOR WITH 6 ATTACHMENT	Specifications: Blade material: stainless steel S-blade, BPA-Free S-blade Discs material: 3 stainless steel discs Bowl capacity: 12 cups bowl Feed tube: 2 feed tubes with 2 pushers Extra attachment: bowl scraper Electric Power: 600 Watts Voltage: 110-120 volts		1						
28	ROBOT COUPE VEGETABLE CUTTER & SLICER	Power 1000 watts Voltage Three phase Speed(s) 750 and 1500 rpm Cutter bowl capacity 5.5 litres Available discs 50 Number of covers 30 to 300		1						
29	MEAT MINCER	Specification (mm) (LxBxH):- Manufacturer's Specs. 1. Capacity: 50 kg/hr 2. Motor power: 0.38 kw (0.5 hp) 3. Power source: 230v/50hz/1 phase 4. With circular orifice knife and cross blades. 5. Anodized aluminum body and abs shockproof sides. 6. Made from die casted polished aluminum, 7. Ventilated motor, oil-bath gear box, group tempered helical gears, 8. Bright finished mouth and feeding worm, cast iron head 9. Ss plates and knives compartment for knives and plates. 10. Reverse gear should be provided		1						
30	HOT PLATE WITH CHAPATI PUFFER	CHAPATI PLATE CUM PUFFER, GAS Specification: (In mm) LxBxH:- 1200X600X850 1. Top M.S. Plate of 14 mm thickness. 2. 16 swg. S.S. frame with cylindrical Legs and structure. 3. High Quality LPG fittings of HPC make. 4. Pilot Burners Provided in the Puffer & burner 5. MS Top, machined with all-side flour channel, drip tray, etc. Front in 16 swg SS, Sides panelling in 18 swg SS, bottom cross bracings202. 6. Perforated Puffer Grates 225 x 225 mm. 2 Nos. Canteen Type LP burners for plate 7. Heat Output (40,000 x 4 + 21000 x 2) 2,02,000 BTU/ hr.		2						

31	THREE SINK UNIT WITH SPLASH GUARD	Specifications: (mm) (LxBxH):- 1800 x600 x850 +300 mm 1. 16 gauge Stainless Steel 304 quality Top, 75 mm deep, 2. Splashguard 300 mm high at rear side, 3. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded, 4. 3 Nos. Sinks of size 450mm x 450mm x 300mm deep # 16 swg stainless steel 304 quality with ss good quality taps 5. Sinks Complete with waste outlet connection with drain valve and rear connected overflow, 6. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work, 7. Adjustable feet machined of SS rods 202, with flange, 8. Cross bracings of 25 mm dia 16 gauge SS 202 tubes 9. Provision for 3 taps in the splash guard		2						
32	TWO SINK UNIT WITH SPLASH GUARD(15"H)	Specifications: (mm) (LxBxH):- 1800 x600 x850 +380 mm 1. 16 gauge Stainless Steel 304 quality Top, 75 mm deep, 2. Splash 380 mm high at rear side, 3. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded, 4. 3 Nos. Sinks of size 600mm x 600mm x 300mm deep # 16 swg stainless steel 304 quality with ss good quality taps 5. Sinks Complete with waste outlet connection with drain valve and rear connected overflow, 6. Vertical legs 38 mm dia, 16 gauge Stainless Steel 202 Vertical Legs welded to under frame work, 7. Adjustable feet machined of SS rods 202, with flange, 8. Cross bracings of 25 mm dia 16 gauge SS 202 tubes welded on three sides to verticals		2						
33	4 DOOR FREEZER & REFRIGERATER	Specification (mm)LxBxH :-1350 x 800 x 2200 App.-1300 Ltr 1. 4 door refrigerator, Temp Range: -4 to +8 degrees 2. S.S Inner body of 20 swg and outer body of 18 swg S.S. 304 High Density „PUF“ Insulation. 3. Insulated Double body S.S. Doors. S.S. Grills for keeping stuff. 4. High Quality Compressor (Crompton) 5. S.S. Side Panels, Back Panels, Compressor Panels. 6. Hermetically Sealed 7. Auto defrost & evaporation, gas 404a 8. High density Monoblock base, made of insulating material 9. Adjustable Nylon Bullet Feet 10. Thermostatically controlled		1						
34	FOOD PICK UP TROLLY (2 SHELVES)	Specification :- (mm) (LXWXH) 820X650X850 1. 2 shelves (upper, middle and lower, 16 SWG, SS304 with 760mm raised borders 2. Edges and corners to be smoothly curved and without any crevasses. 3. SS handle on both sides 4. Tubular s/s pipe legs frame work of 16 swg s/s 304, legs with caster wheels with brakesand-GC-105mm		2						
35	S.S SHELVES (5 SHELVES)	Specification (mm) (LxBxH):- 900x600x1800 1. Shelf made up of plane steel sheet 18 swg 304 2. Tubular S.S. legs of 16 swg, 38mm dia with covered openings 3. Adjustable Nylon Bullet Feet. 4. Cross bracing, 25mm dia ss 16 swg tube & adjustable bullet feet. With 38mm dia.		24						

36	POT RACK	Product Specification Load Capacity 30-50 Kg/Layer Wall Thickness 0.38-1 mm Material SS Layers/Unit 4 Layers		6						
37	SHAWARMA GRILL	Power Source Gas, Electric Number of Gas Burner 2, 4 Features Rotation Regulator, Inbuilt Motor, Flame Regulators, Adjustable Stick, SS Body, Oil Pan Meat Holding Capacity 10-15 kg		1						
38	BARBIQUE SIGRI	Size: 1000x 650x850 mm Ms structure 1. 16 SWG, SS304 Base 2. Under Framework made of 38 x 38 x 3 mm, thick Stainless Steel 202, angle welded 3. Bottom shelf made of 18 SWG, SS304 at 105mm from the ground level 4. Edges and corners to be curved and without any crevasses. 5. Tubular s/s pipe legs frame work of 16 swg s/s 304 , legs with 75 mm wheels with breaks.		1						
39	UNDER COUNTER TABLE WITH GRANITE PLATFORM WITH BOARD	UNDER COUNTER TABLE 650 LITRE CAPACITY WITH GRANITE TABLE TOP Specification (mm) (LxBxH):- 1800x750x850 1. Three doors 2. SS Inner body of 20 swg and outer body of 18 swg S.S. 304 , Top of 16 swg SS 3. Adjustable Nylon Bullet Feet. 4. S.S. Doors. 5. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 6. 202, angle welded 7. S.S. Grills for keeping stuff 8. 38 mm black granite top with curved and polished edges 9. SS adjustable Legs of 16 swg. GC 105		2						
40	BUTCHER BLOCK	GOOD QUALITY THICK WOOD PLATFORM, SIZE (LxBxH) (650x650x850) mm 1. Under Framework made of 38 x 38 x 3 mm, thick Stainless Steel 202, angle welded with proper sound deafening and packing with foam. 2. Bottom shelf made of 18 SWG, SS304 at 105mm from the ground level 3. Edges and corners to be curved and without any crevasses. 4. Tubular s/s pipe legs frame work of 16 swg s/s 304 , legs with adjustable bullet fitting.		1						

41	3 DECKER BAKERY OVEN	Specification (mm) (LxBxH):- 1500x900x1800 approx 1. Structure made of mild steel angle duly rust proof 2. Top made of 16 swg food grade ss sheet. 3. Double walled insulated body inner & outer m.s. sheet front side s.s. sheet with counter weight balance door. 4. Fitting with air type heating elements, with rotary switch, auto temp. Controller and indicating lamp with steam, provided with a see through toughened glass on door. 5. Use infrared radiant heating tubes for rapid and uniform heating. Temperature controlled automatically and could be set upto 300 C 6. Deck Size inner - 1220 x 850 x 330 mm Crown. Capacity 4 trays of size 405 x 560mm per deck 7. A light inside, provided with a wire meshed tray, temp. Display for top and bottom heating tray separately with temp. Controller, alarm, temp clock indicator 8. Electric Load - 12 KW		1						
42	PROOVING MACHINE Electric	Specification (mm) (LxBxH):- 590x730x1750 Approx 1. Capacity 15 Trays of 1/1GN Pans 2. Electric, 3. Double walled SS304 16 swg, 4. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 202, angle welded 5. Stainless Steel on wheels, 6. 2.5 KW Heating, 1 ph 7. Glass in front for visibility		1						
43	SS COOLING RACKS WITH CASTOR WHEELS	1. Capacity : 18 trays capacity of 1/1GN Pans 2. Custom made as per the size of Oven Trays 3. 340 grade 16 swg stainless steel construction 4. Radius edges 5. Easy glide castors.		2						
44	ICE CREAM MACHINE	POWER - 1400 W, OUTPUT - 20 L /HR , WEIGHT - 65 KG , BARREL SIZE - 8.5*4.5, SIZE - 21*20*25 INCH , 1. Control by microcomputer, display by digital. 2. Diagnose malfunction automatically 3. Choose the most professional compressor 4. Automatic counting function 5. Reduce power consumption, receive costs Safety, choose the rubber to be machine feet.		1						
45	SUGAR GRINDING MACHINE	Specification 480x520x1040mm 1. Power 2 kw 2. Rotating speed of spindle: 4200r/min 3. Vertical structure 4. Made up of food grade steel 5. Size of finished powder: 20-120mesh		1						

46	STAINLESSSTEEL DISPLAY TABLE/PICK UP COUNTER	Specification (mm) (LxBxH):- 900x750x850 1. SS Top 2. SS Inner body of 20 swg and outer body of 18 swg S.S. 304 , Top of 16 swg SS 3. Adjustable Nylon Bullet Feet. 4. Insulated Double body Top. 5. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 6. 202, angle welded 8. Elements fitted in Oar with controller 7. S.S. shelves for keeping stuff 12. Panel incorporated Digital Temperature Controller, Electronic panel, pick up dispaly counter 13. SS adjustable Legs of 16 swg. GC 105		1							
47	INDUCTION PAD	Specification 1. Power Input-220 - 240 V , Frequency-50 Hz, Power Consumption- 200 - 2000 W 2. Plate type- Black crystal glass type 02 3. Additional features: Faster & energy- efficient cooking, Safe & risk free, Higher cost savings, Unique Rotary Switch, Sleek design & User Friendly Features, Adjustable Power (hot pot mode) and Temperature (fried mode), Automatic pan detection, Small article auto detection, Imported IGBT, High		2							
48	SOILED DUMPING TABLE(STAINLESS STEEL)	Specification :- (LXWXH) 1500X820X1000 mm 1. 16 SWG, SS304 table top with raised border 2. Under Framework made of 38 x 38 x 3 mm, thick Stainless Steel 202, angle welded 3. Bottom shelf made of 16 SWG, SS304 at 210 mm from the ground level 4. Edges and corners to be curved and without any crevasses. 5. Garbage trash hole 300 mm conical shape 6. Tubular s/s pipe legs frame work of 16 swg s/s 304 , legs with adjustable bullet fitting		2							
49	GUERIDON TROLLY	Size-LxWxH: 1200x820x900 1. Flambe trolley,with table top recessed drawers 2. Side condiment shelf 3. Swivel castors wheels with brakes 4. Single burner 5. Liquor stand 6. Shelf for stacking crockery. 7. Body made of SS 304 16 SWG and square tubular structure of SS of 30 mm		1							
50	COFFEE MACHINE (STEAM JET)	Brand naame - Lacimbali model no - M21 junior ,Single group automatic, multi selection machine Electronic programming of coffee dosage 1 standard steam wand 1 hot water wand Silver body		1							

51	WATER COLLER 120 LT with RO	1. Cooling Capacity at Rated Conditions: 120 Litres/hr 2. Glasses/Hr at Rated Condition: 750 Nos 3. Storage Capacity: 120 Litres 4. Rated Current: 9.0 Amp 5. Material-Chiller Tank 6. Stainless Steel: (SS 304) Material-Top Lid 7. Stainless Steel:Material-Front Panel Top 8. Stainless Steel: Material-Front Panel Bottom 9. Stainless Steel: Material-Side Panel/Rear Panel Top 10. Stainless Steel: Material-Side Panel/Rear Panel Bottom 11. Stainless Steel :Mask Stainless Steel 12. Drip Tray Stainless Steel: (SS 304) Bubble Top Attachment NA 13. Faucet Material: Brass (Cr plated) 14. No. of Faucets 1 Nos No. of Faucets-Normal Water 15. 3 No Cold water 16. Legs PP (B120MA): Water Inlet Hose Pipe Provided		2						
52	WATER COOLER (80 LT) with RO	1. Cooling Capacity at Rated Conditions: 80 Litres/hr 2. Glasses/Hr at Rated Condition: 500 Nos 3. Storage Capacity: 80 Litres 4. Rated Current: 4.8 Amp 5. Stainless Steel: (SS 304) Chiller Tank 6. Stainless Steel: (SS 304) Material-Top Lid 7. Stainless Steel:Material-Front Panel Top 8. Stainless Steel: Material-Front Panel Bottom 9. Stainless Steel: Material-Side Panel/Rear Panel Top 10. Stainless Steel: Material-Side Panel/Rear Panel Bottom 11. Stainless Steel :Mask Stainless Steel 12. Drip Tray Stainless Steel: (SS 304) 13. Faucet Material: Brass (Cr plated) 14. No. of Faucets 1 Nos No. of Faucets-Normal Water, 1 No Cold water 15. Grooved copper Condenser Tubing 16. Anti-Corrosive Blue Fins 17. Legs PP (B120MA): Water Inlet Hose Pipe Provided		3						
53	PASTA MAKING MACHINE	Maker Size: Width: 180 mm, Height: 135 mm, Base:4.7"x7.7"/120mmx195mm Cut: 0.08"/2mm pasta sheets and 0.2"/5mm fettuccine Weight: 2.5kg		1						
54	MICRO OVEN (Samsung, LG, Onida)	Dimensions Height 27.5 cm, Width 48.5 cm, Depth 32 cm Capacity 20 litre Technical 1. Power Consumption 1150 watts 2. Power Output 800 watts 3. Voltage 230 v 4. Frequency 50 mhz Features 1. Control Type Touch Key Pad (Membrane) 2. Timer Yes 3. LED Display Yes 4. Power Levels 6 5. Child Lock Yes 6. Turntable Yes 7. Auto Cook Menu Yes 8. Cooking Completion Indicator Yes		2						

55	CHINESSE RANGE (3 BURNER)	Specification (mm) (LxBxH):- 1300x900X850 + (splash guard 760) 1. Heavy S.S. Top of 16 swg will be in 4"Sunk in 2. Round Dome shaped C.I Grates 3. Adjustable Nylon Bullet Feet, cylindrical Legs. 4. Perforated S.S. Side Panels. 5. High Quality LPG fittings, Individual pilots 6. Dripping Trays provided, Hot & cool water jets, Swiveling water faucets with water flow on the top sheet 7. Well- type burner bays 8. Special wok rust casted grids 9. Stay-cool front apron, waste, filter basket, Splash, front & drain gutter in SS, 10. Heat output (70,000 + 40,000) 1,10,000 btu/ hr.		1						
56	IDLI STEAMER ELECTRIC	1. Made of first quality aluminum 2. Steamer size: L 12 1/2" x W 12 3/4" x H 24" (approx) 3. Idli Plate size: L 11 3/4" x W 12" (approx) - Idli size: 3 1/2" diameter 4. Comes with 2 sets of 12 aluminum plates each. Each plate can make 9 idlis. 5. Makes 108 idlis at a time (9 x 12 plates)		1						
57	TWO DECK OVEN	Specification (mm) (LxBxH):-1500X750X1275 approx 1. Structure made of mild steel angle duly rust proof 2. Top made of 16 swg food grade ss sheet. 3. Double walled insulated body inner & outer m.s. sheet front side s.s. sheet with counter weight balance door. 4. Fitting with air type heating elements, with rotary switch, auto temp. Controller and indicating lamp with steam, provided with a see through toughened glass on door. 5. A light inside, provided with a wire meshed tray, temp. Display for top and bottom heating tray separately with temp. Controller, alarm, temp clock indicator 6. Electric Load - 9 KW 220-240 voltage		1						
58	S.S BRAIN MARIE 6 POTS OF 9 LITRE	Specification (mm) (LxBxH):- 2400x750x1000 + 600 (upper shelf) 1. There should be shelf of 300 x 2400 mm above 2 feet from BainMarie top, away from the students / serving side. S.S. Top of 16 swg. 304 2. Tray slide 32 mm SS round pipe extension 300 mm 3. S.S. Water Tank of 18 swg. 4. Die pressed container with Lid. 5. Thermostatically Controlled temp and insulated Water Tank provided. 6. TOP and Bain Marie tank (integral with work top) made of 16 gsw.304 S.S, secured to fully welded 38 mm X 38 mm x 3 mm thick S.S.202 angle framework. 7. Bain Marie is to be duly fitted in integral SS water inlet spout. SS ball valve levered drain, overflow fittings, with insulation. 8. The unit should be provided with heating elements of 3 KW, 1 Ph., and Thermostatic control and on/ off switch. 9. The front and sides should be panelled in 18 SWG SS. 10. The unit will be provided with 5 Nos. die pressed rectangular 105 deep SS pans with lids. 11. One No. Bottom shelf of 18 swg with three side covering		1						

59	COLLAPSIBLE WIRE MESH STEEL BINS	Size: 40 1/2" x 34 1/2" x 32" Overall Height 900x900x660 1. Half-Drop Gates on Both 900 Sides 2. Thick Wire Mesh(9 Gauge) - 4 Sides 3. Sheet Metal Floor on Tubing Base Structure 4. Steel Bin with Standard Zinc-Galv Plated Finish 5. Inter-Stackable with all other 900x900 Series Standard Steel Bins		6						
60	PLATFORM TROLLY	Specification (LxWxH): 900x600x 200 mm 1. Load capacity 300 kg 2. Handle size from the ground 850 mm foldable 3. Plate height 165 mm 4. Caster diameter 100 mm 5. Caster type PU wheels, two directional, two universal with brakes		1						
61	STUDENT DINNING TABLES with seating capacity of 6	Specifications: (mm) (LxBxH):- 2000 x 820 x 820 mm 1. SS top with proper sound deafening and packing with foam and cross support by ss frame 16 swg, 304. 2. Under Framework made of 38 x 38 x 3 mm thick Stainless Steel 3. 202, angle welded 4. Top should be properly rounded (no sharp edges) 5. S.S. legs of 16 swg. 6. Adjustable Nylon Bullet Feet. No crevasses 7. Stool size: 6 seater collapsible :460mm H, 300 mm dia. Each , stool top made of ss 202, Top sheet underside made from SS 202 8. Bottom Bush: Adjustable Nylon for main table frame and Fixed Nylon bush for Stool frame, 9. Polishing: Complete matt finish to 120 Grit		20						
62	Heavy Duty Plain Pedal Dustbin/ Plain Pedal Garbage Bin With Plastic Bucket-- 20 Litre.)	SS WASTE BINS (30 LITERS) WITH LID Specification mm: DxH : (320"X540) (Steel) 1. body 18 SWG, SS304 With Plastic Bucket inside the bin		10						
63	Heavy Duty Plain Pedal Dustbin/ Plain Pedal Garbage Bin With Plastic Bucket-- 10Litre.)	SS WASTE BINS (30 LITERS) WITH LID Specification mm: DxH : (160"X250) (Steel) 1. body 18 SWG, SS304 With Plastic Bucket inside the bin		10						
64	DOSATAVA Electricals	DOSATAVA Electricals Specification: (In mm) LxBxH:- 1000X600X850 1. Top M.S. Plate of 14 mm thickness. 2. 16 swg. S.S. frame with cylindrical Legs and structure. 3. High Quality Electrical fittings. 4. MS Top, machined with all-side flour channel, drip tray, etc. Front in 16 swg SS, Sides panelling in 18 swg SS, bottom cross bracings 202. 5. Heat Output Thermostatically Control		1						

65	GRIDDLE Electric	1. Floating, lockable hing 2. chrome finish 3. Detachable plates 4. Power: 2000 watts 5. Plate size: 12 x 9"		1						
66	BRAIN MARIE (THREE POT EACH)	Specification (mm) (LxBxH):- 1200x750x1000 + 600 (upper shelf) 1. There should be shelf of 150 x 1200 mm above 2 feet from BainMarie top, away from the students / serving side. S.S. Top of 16 swg. 304 2. Tray slide 16 mm SS round pipeextension 150 mm 3. S.S. Water Tank of 19 swg. 4. Die pressed container with Lid. 5. Thermostatically Controlled temp and insulated Water Tank provided. 6. TOP and Bain Marie tank (integral with work top) made of 16 gsw.304 S.S, secured to fully welded 38 mm X 38 mm x 3 mm thick S.S.202 angle framework. 7. Bain Marie is to be duly fitted in integral SS water inlet spout. SS ball valve levered drain, overflow fittings, with insulation. 8. The unit should be provided with heating elements of 3 KW 1 Ph and		1						
		Total of Serial - 1 to 66								
		Total in Words								
Terms and Conditions The bidder shall quote only one price for each item The bidder should quote all the items as per the list of the Tender; if any item is left unquoted the Tender of the Bidder will be summarily rejected. The prices quoted by the bidder shall remain fixed during the entire period of contract A bid submitted with an adjustable price quotation is likely to be treated as non-responsive and rejected DISCOUNTS, if any, offered by the bidders, are to be specifically indicated in the price schedule The price approved by the tender Committee for procurement will be inclusive of levies and taxes, packing, forwarding, freight and insurance as mentioned in clause 6.2 (c). The prices/rates quoted in total should be indicated in words as well as in figures The offer shall be firm in Indian Rupees only. Images are illustrative and actual shape may vary. Brand or Model is to be specifically mentioned in the relevant										