

# HIMACHAL PRADESH TOURISM DEVELOPMENT CORPORATION LTD. RITZ ANNEXE, SHIMLA-171 001

Tel. No.: (0177) 2652704 Fax: (0177) 2652206

# TENDER FOR PURCHASE AND INSTALLATION OF KITCHEN EQUIPMENTS, COLD ROOMS AND DISH WASHER FOR HOTEL HOLIDAY HOME SHIMLA AND THE PETERHOF SHIMLA.

### PAPERS TO BE GIVEN AS TENDER DOCUMENT WITH THE TENDER

Sr. No.	Name of document	No. of pages.
1.	Notice Inviting Tender	1 No.
2.	Tender Document	3 Nos.
3.	Terms & conditions	3 Nos.
4.	Format of financial bid	22 Nos.
5.	Check list	1 No.
	Total No. Pages	30 Nos.

# HIMACHAL PRADESH TOURISM DEVELOPMENT CORPORATION RITZ ANNEXE, SHIMLA-171 001. TEL. NO.(0177)2652704 FAX NO.(0177)2652206

### **NOTICE INVITING TENDER**

Sealed tenders for the purchase and installation of **Kitchen Equipments**, **Cold Rooms and Dish Washer** at Hotel Holiday Home, Shimla and The Peterhof, Shimla is hereby invited from the **Branded Manufacturers/Authorized Distributors** on the prescribed form available in the office of The Dy. General Manager, HPTDC, Hotel Holiday Home, Shimla (Tel.0177-2812890-94) by depositing non-refundable payment of Rs. 3,000/-. The tender documents can also be downloaded from the HPTDC Website: <a href="https://www.hptdc.in">www.hptdc.in</a> and in that case the tender cost of Rs. 3,000/- should be paid through bank draft drawn on any Nationalized Bank in favour of H.P. Tourism Development Corporation Ltd., payable at Shimla and should be attached with the tender documents.

Sd/MANAGING DIRECTOR



# HIMACHAL PRADESH TOURISM DEVELOPMENT CORPORATION LTD. RITZ ANNEXE, SHIMLA-171 001

Tel. No.: (0177) 2652704 Fax: (0177) 2652206

### **TENDER DOCUMENT**

1.	No.	Date
2.	Name and Address of the	
	party	
3.	Tender Document for	For the purchase and installation of Kitchen
		Equipments, Cold Rooms and Dish Washer at
		Hotel Holiday Home, Shimla and The Peterhof,
		Shimla
4.	Earnest money	Rs. 3,00,000/-
5.	Cost of tender	Rs. 3,000/-
6.	Particular of Receipt against	
	which this document has	Receipt No dated
	been sold	' <del></del>
7.	Last date of sale of tender	12.03.2017 up to 5.00 PM
		12.03.2017 up to 5.00 PM.
8.	Last date for submission of	
	tender.	27.03.2017 up to 11.00 A.M.
9.	To be opened on	27.03.2017 at 11.30 AM.
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Dear Sir/ Madam.

The HP. Tourism Development Corporation Ltd. intends to purchase and install Kitchen Equipments, Cold Rooms and Dish Washer at Hotel Holiday Home, Shimla and The Peterhof, Shimla for which sealed tenders are hereby invited from the well reputed manufacturers or their sole authorized distributors as per Terms & Conditions mentioned at **Annexure-'A'**, format of Financial Bid- Specifications mentioned at **Annexure-B** & Check List at **Annexure-'C'** respectively.

The tenderers shall have to furnish the offer in two separate envelops, clearly mentioning Envelop No.1 "Technical Bid" for the supply and installation of Kitchen Equipments, Cold Rooms and Dish Washer and Envelop No.2 "Financial Bid" for the supply and installation of Kitchen Equipments, Cold Rooms and Dish **Washer.** Both the envelops must indicate the description of the tender and then both should be placed together in one sealed cover, indicating "Tender for the supply and installation of Kitchen Equipments, Cold Rooms and Dish Washer. The tender bear the stamp by the firm on the face of the envelop. The must be sealed and technical bid and financial bid will be opened on the same day or alternate day. The technical bid will be opened on the same day as mentioned in the tender document. The financial bid will be opened on next day in respect of only those tenderers whose documents are found in order and whose items/ equipment qualify technically. The requirements of technical bids are as under:-

### **Technical Bid:**

The technical bid envelop should contain the following documents which must be attached with the technical bid.

- 1. The earnest money amounting to Rs. 3,00,000/- (Rupees three lacs only) in the shape of Bank Draft from any scheduled bank in favour of H.P. Tourism Development Corporation Ltd., payable at Shimla must be attached with the technical bid. In case, the tender document is downloaded from the website of HPTDC, the tender cost of Rs. 3,000/- must be attached with the technical bid in the shape of Bank Draft.
- 2. The person signing the tender shall be deemed that he has the authority to sign the tender on behalf of the said company.
- 3. The latest ITR,(Income Tax Return CST/VAT Clearance Certificate alongwith registration number must be attached.
- 4. The product profile of the company alongwith last 3 years' turn over duly certified must be attached together with the list of reputed Hotels to whom the company is supplying the tendered items.

- 5. The successful tenderer will submit a certificate from Govt./ Govt. authorized laboratory showing quality and specifications.
- 6. The quality of Equipments as required by HPTDC, should match strictly with our specification and size of the Kitchen for which tenderer can visit and inspect the site as convenient to them with advance intimation to our Asstt.General Manager, Mr. N.L. Sharma; Cell No.94184 55077.
- 7. The price should not be mentioned in the Technical bid in any form or manner. In case the prices are mentioned in the technical bid, the offer will be liable for rejection.

### Financial Bid

- 1. The financial bid envelop should contain the net rates to be charged.
- 2. The rates should be quoted in figures as well as in words, on the form attached at Annexure-'B' and duly signed and stamped by the authorized person. In case of any difference in the amount, the rate mentioned in figures shall be considered as the quoted rate.
- 3. The rates must be quoted inclusive of all taxes including entry tax @5% and F.O.R. Hotel Holiday Home, Shimla/The Peterhof, Shimla

### **Terms & Conditions:**

The offer for supply and installation of Kitchen Equipment is subject to the terms and conditions specified in Annexure-'A'.

Dy.General Manager, Hotel Holiday Home, Shimla.

Signature of the tenderer With Seal and date.

# **CATEGORY-"A"**



### **ANNEXURE-'A'**

# HIMACHAL PRADESH TOURISM DEVELOPMENT CORPORATION LTD. RITZ ANNEXE, SHIMLA-171 001 Tel. No.(0177) 2652704 Fax: (0177) 2652206

## **Terms & Conditions:**

1	The tenderers shall furnish the offers in separate envelops clearly mentioning Tender for the supply and installation of Kitchen Equipments, Cold Rooms and Dish Washer for Hotel Holiday Home, Shimla and The Peterhof, Shimla accompanied by earnest money deposit (EMD) as mentioned in the tender document, in the shape of bank draft in favour of HP. Tourism Development Corporation Ltd., payable at Shimla. All envelopes containing the tender's shall be properly sealed.
2	The tender should reach by specific date & time alongwith the requisite amount of earnest money. The tenders without earnest money will not be entertained and shall be rejected straightway. The rates should be quoted in figures as well as in words.
3	The rates should be quoted inclusive of all taxes including entry tax@5% and F.O.R. Shimla, which will be valid for one year from the issue of supply order.
4.	The warrantee period for the maintenance of the equipment supplied and fixed should clearly been mentioned.
5	The Kitchen Equipments to be supplied and installed should a seal the firm of repute.
6	Change in rates and change in specifications will not be accepted, except change in taxes levied by Govt., if any.
7	Tender of only those parties will be considered who quote their rates as per our NIT, Terms & Conditions. Tenders not conforming to our NIT are liable to be rejected.
8	The EMD of successful tenderer will be converted into security till the validity of warrantee period and will be refunded after the expiry of the same, provided no complaint regarding their product is pending. The EMD of unsuccessful tenderer will be returned after completion of tender process.
9	The payment will be released within 30 days on receipt of complete equipments in good condition and installation in proper manner.
10	Latest Income tax return, C.S.T./VAT clearance certificate alongwith registration number to be attached.
11	If the tenders opening day happens to be holiday, the same will be accepted and opened on the next working day.
12	The tenderer will give the certificate that rate charged are as per the company's whole sale/ stockist rate and are not more than the rates given to other Govt.

	Institutions. The authorized distributors shall have to produce valid authority letter from original manufacturer.
13	The successful tenderer will have to complete the supply and installation within stipulated period as mentioned in the purchase order. In case, the tenderer fails to make the supply within stipulated period the management reserve the right to refuse the supply or if the items are purchased from the open market, the difference between the approved rates and market rates will be deducted from the EMD. The requirement of equipments can be increased/decreased depending upon the actual requirement.
14	The successful tenderer will get the samples prepared and get it approved from the authorized officer of the HPTDC before the supply & installation.
15	The product profile of the company alongwith last 3 years turn over which should
	not be less than Rs. 2.00 crores per annum, alongwith last three years balance
	sheet and income tax return duly certified by a Charted Accountant must be attached together with list of clients to whom the company is supplying the tendered items for the last three years.
16	The person submitting/signing the tender form (or any other document forming part of the contract) on behalf of another, shall be deemed to warranty that he has the authority to submit/sign such documents and if, on inquiry it appears that the person so signing had no authority to do so or wrong submission of documents, the purchaser, may without prejudice to other civil and criminal remedies against the contract, holds the signatory liable for all costs and damages and forfeiture of the earnest money.
17	The attempt on the part of the tenderer, to negotiate directly or indirectly, with the authority to whom the tender is being submitted or with the tender accepting authority, before the finalization of tenders, will make tenderer liable for exclusion from the consideration of his/her tender.
18	Logo of HPTDC alongwith year of manufacturing to be printed on the all equipments will be as per the design given by HPTDC.
19	Preference will be given to items having ISI/ISO/BIS Mark.
20	The material should not be packed in plastic or polythene etc., as same stands banned by H.P. Govt.
21	MD, HPTDC, reserves the right to reject all or any tender without assigning any reason.
22	Any dispute, arising out of this contract will be under the jurisdiction of Shimla Court.
23	The bidder should quote the rates in a consolidated bid for all the items
24	from Sr. No. 1 to 113 in the Financial Bid.
24	If the rates are skipped off for any item, the tender is liable to be rejected.
25	All the Refrigerators should be with proper calibrated temperature indicator and proper puff insolated doors with no air cooling loss
26	The supplier will have to maintain the equipments supplied atleast for one year in all respect
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27	The Cold Room should be with puffed insolated airproof door and attached
	with airproof curtain
28	All the electrical and mechanical equipments should be eco-friendly and
	energy efficient.
29	Any other civil work required for the installation should be clearly mentioned
	in the bid documents.
30	Installation of the equipments should be completed in all respect within 25
	days from the issue of the supply order.
31	The brand /make of the compressors, condenser, puff insulation, G.I. Sheet,
	Filter-cum-drier, valve, cooling coils, fan motors, temperature controller-cum
	indicator, electric wires, thimbles, connectors and expansion device etc. to be
	installed should be clearly mentioned by the firm in the bid document.

Dy..General Manager, Hotel Holiday Home,Shimla.

Signature of the tenderer With Seal and date.

## **ANNEXURE-'B'**

# FORMAT OF FINANCIAL BID-SPECIFICATIONS FOR SUPPLY AND INSTALLATION OF KITCHEN EQUIPMENTS/ COLD ROOMS CONVEYOR DISH WASHER

Item	DESCRIPTION	Specification	SIZE in INCH	QTY.	Rate	Amount
No.						
1	S.S. STORAGE RACK	Completely constructed from 18 gauge 304 SS sheet. Vertical support made of 14 gauge SS angle. The unit will have 5 Nos. SS shelf with brackets.	36"X18"X72"	5 No.		
2	S.S. STORAGE RACK	Completely constructed from 18 gauge 304 SS sheet. Vertical support made of 14 gauge SS angle. The unit will have 5 Nos. SS shelf with brackets.	48"X18"X72"	1 No.		
3	WEIGHING SCALE	STD. Branded Make	200 KG.	1 No.		
4	POTATO/ONI ON BIN	Completely constructed from SS wire mess with heavy duty frame.	48"X24"X48"	1 No.		
5	S.S. COLD STORAGE RACK	Completely constructed from 18 gauge 304 SS sheet. Vertical support made of 14 gauge SS angle. The unit will have 5 Nos. SS shelf with brackets.	36"X18"X72"	7 No.		
6	STEAM COOKING SYSTEM WITH STEAM JANRATOR & TWO 125 Ltrs. TILTING TYPE	Cooking vessels made of 1.60mm SS Sheet, Manually tilting arrangement. The unit will have heavy duty Steam Generator inner chamber made of 12mm M.S. Plate duly insolated with mineral wool & outer body made of 1.2mm SS Sheet with all safety devices i.e. Safety Valve & Pressure Gauge suitable for direct cooking.	96"X30"X48"	1 No.		
7	S.S. EXHAUST HOOD WITH FILTER FOR STEAM COOKING SYSTEM	Completely constructed from 20swg 304 SS sheet with baffle type filter. Exhaust Hood should cover Kitchen ventilation equipment like Hoods, Ducting, Blower, Electrostatic Precipitators, Make up Air Units, Grease Filters which should be energy efficient, designed in compliance with the Pollution Control Board and Fire & Safety Standard specifications, Minimum Noise, Easy Maintenance, to reduce kitchen fire hazard, smoke & grease free kitchen	96"X30"X20"	1 No.		
8	HEAVY DUTY STOCK POT STOVE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. One heavy duty pan support of size 380X380mm will be	24"X24"X24"	3 No.		

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		provided on the top for heavy cooking,				
		high-pressure burner for quick heating				
		with one pilot burner control by NCV.				
9	S.S. EXHAUST	Completely constructed from 20swg 304	84"X30"X20"	2 No.		
	HOOD WITH	SS sheet with baffle type filter. Exhaust				
	FILTER FOR	Hood should cover Kitchen ventilation				
	BULK	equipment like Hoods, Ducting, Blower,				
	COOKING	Electrostatic Precipitators, Make up Air				
	AREA	Units, Grease Filters which should be				
		energy efficient, designed in compliance				
		with the Pollution Control Board and				
		Fire & Safety Standard specifications,				
		Minimum Noise, Easy Maintenance, to				
		reduce kitchen fire hazard, smoke &				
10	MASALA	grease free kitchen  Completely constructed of 16 gauge 304	STD.	1 No.		
10	TROLLEY	S.S sheet and Under shelf made of 18	310.	I NO.		
	INOLLEY					
		gauge 304 @ SS sheet. Vertical Support				
		made of 38x38mm Sqr S.S. tube with				
		rubber heavy duty wheels 2Nos fix and				
	WODWING.	2Nos revolving with breaks.	40112041120411	4.51		
11	WORKING	Frame work made of M.S. angle	48"X24"X34"	1 No.		
	TABLE WITH	35x35x5mm duly painted with rust				
	UNDER SHELF	proof paint. Top made of 16 guage 304				
		S.S sheet and Under shelf made of 18				
		guage 304 @ SS sheet. Vertical Support				
		made of 38x38mm Sqr S.S. Tube with				
		Adjustable feet.				
12	POT RACK	Completely constructed from 16 gauge	60"X24"X60"	1 No.		
		304 SS Sqr Tube. Vertical support made				
		of 38x38mm Sqr S.S. tube with				
		adjustable feet. 4 Nos. Shelf Frame work				
		made of 38x38mm Sqr and inner pipe				
		25x25mm Sqr S.S. tube with adjustable				
		feet.				
13	POT WASH	Frame work made of M.S. angle 35x35x5	48"X30"X30"	1 No.		
	SINK_LARGE	mm duly painted with rust proof paint.	+6"			
		Top and sink bowl 1040x610x300mm				
		made of 16 gauge 304 SS sheet. Vertical				
		support made of 38x38 mm Sqr S.S. tube				
		with adjustable feet.				
14	PULVERISER	Stainless steel constructed body fitted	STD.	1 No.		
	MACHINE	with electric motor and starter with gear				
		box. The top will have stainless steel				
		sheet constructed revolving drum with				
		grinder stones and scrappers fitted with				
		1 HP ISI mark electric motor.				
15	DOUGH	Frame work made of M.S. 14g Sheet	25 Ltrs.	1 No.		
	KNEADER	duly painted with rust proof paint.				
		Dough Bowl made of S.S. 14guage 304				
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		with heavy duty S.S. rod to rotate the			
		mixer. Fitted 1.5HP ISI make electric			
		motor.			
16	WET GRINDER	Stainless steel constructed body fitted	10 Ltrs.	1 No.	
		with electric motor and starter with gear			
		box. The top will have stainless steel			
		sheet constructed revolving drum with			
		grinder stones and scrappers fitted with			
		1 HP ISI mark electric motor.			
17	WORK TABLE	Frame work made of M.S. angle 35x35x5	44"X24"X34"	1 No.	
	WITH SINK	duly painted with rust proof paint. Top	+6"		
		and sink bowl 450x450x300mm made of			
		16 gauge 304 SS sheet. Vertical support			
		made of 38x38mm mm dia SS tube with			
		adjustable feet.			
18	THREE	Frame work made of M.S. angle	66"X24"X34"	1 No.	
	BURNER	35x35x5mm duly painted with rust			
	INDIAN	proof paint. Top made of 16 swg. 304			
	RANGE	S.S. sheet, Three sides covered with 20			
		swg. 304 S.S. sheet. Two heavy duty pan			
		support of size 380mm and one pan			
		support size 178x178mm will be			
		provided on the top for heavy cooking,			
		high-pressure burner for quick heating			
		with three pilot & three burner control			
		by NCV.			
19	S.S. EXHAUST	Completely constructed from 20swg 304	84"X60"X20"	1 No.	
	HOOD WITH	SS sheet with baffle type filter. Exhaust			
	FILTER FOR	Hood should cover Kitchen ventilation			
	INDIAN &	equipment like Hoods, Ducting, Blower,			
	SOUTH	Electrostatic Precipitators, Make up Air			
	INDIAN AREA	Units, Grease Filters which should be			
	IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	energy efficient, designed in compliance			
		with the Pollution Control Board and			
		Fire & Safety Standard specifications,			
		Minimum Noise, Easy Maintenance, to			
		reduce kitchen fire hazard, smoke &			
		•			
20	LIELDING	grease free kitchen	16"\\24"\\24"	1 N a	
20	HELPING	Frame work made of M.S. angle	16"X24"X34"	1 No.	
	TABLE WITH	35x35x5mm duly painted with rust			
	UNDER SHELF	proof paint. Top made of 16 gauge 304			
		S.S sheet and Under shelf made of 18			
		gauge 304 @ SS sheet. Vertical Support			
		made of 38x38mm Sqr S.S. Tube with			
		Adjustable feet.			

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21	MASALA TROLLEY	S.S sheet and Under shelf made of 18 guage 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. tube with rubber heavy duty wheels 2Nos fix and 2Nos revolving with breaks.	STD.	1 No.
22	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 guage 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	48"X24"X34"	1 No.
23	UNDER COUNTER REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Completely constructed from 18swg 304 SS sheet duly puff insolated fitted with kirloskar/ Emerson compressor and all accessories, The unit will have 2 Nos. of door with spring loaded for easy operation, the unit will also have 2 nos SS shelf for keeping food.	60"X27"X34"	1 No.
24	FOOD PICKUP OVER HEAD SHELF	Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glass wool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.
25	HOT BAINMARIE WITH G.N.PAN	Completely constructed from 16/18 gauge 304 SS sheet. Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge and covering made of 20guage 304 Q SS sheet, body insulated with glasswool. Fitted with heating element automatic temperature controller, rotary switch and indication lamp etc for keeping GN pan of various size.	60"X27"X34"	1 No.
26	FOOD PICKUP OVER HEAD SHELF	Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.
27	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	16"X24"X34"	1 No.

28	SINGLE BURNER RANGE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. One heavy duty pan support of size 380X380mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with one pilot and one burner control by NCV.	24"X24"X34"	1 No.	
29	DOSA PLATE	Completely constructed from 18/20 gauge 304 SS sheet. Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of M.S. 12mm thickness fitted with LPG_RV burner & NCV pilot lamp. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet. The unit will have one SS under shelf.	48"X24"X34"	1 No.	
30	SINGLE SINK UNIT	Frame work made of M.S. angle 35x35x5 duly painted with rust proof paint. Top and sink bowl 300x300x300mm made of 16 gauge 304 SS sheet. Vertical support made of 38x38 mm Sqr SS tube with adjustable feet.	18"X24"X34" +6"	1 No.	
31	MASALA TROLLEY	Completely constructed of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. tube with rubber heavy duty wheels 2Nos fix and 2Nos revolving with breaks.	STD.	1 No.	
32	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	48"X24"X34"	1 No.	
33	HOT & COLD BAINMARIE REFRIGERATO R WITH G.N.PAN	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Tank 20g SS sheet 304 Grade, Top 16 swg SS sheet Covering and Doors 20 swg SS sheet 304, Inner Tank 22g SS Sheet 304, Duly puff insulated fitted with kirloskar/ Emerson compressor and all accessories & Element 2kw one No. with all electrical accessories will be Indian make ISI marked. The unit will have 2 Nos. of door with spring loaded for easy	60"X27"X34"	1 No.	

		operation, the unit will also have 2 nos			
34	FOOD PICKUP OVER HEAD SHELF	SS shelf for keeping food.  Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.	
35	HELPING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	18"X24"X34"	1 No.	
36	SINGLE BURNER RANGE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. One heavy duty pan support of size 380X380mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with one pilot and one burner control by NCV.	24"X24"X34"	1 No.	
37	THREE BURNER CHINESE RANGE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. Two heavy duty pan support of size 380mm and one pan support size 178x178mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with three pilot & three burner control by NCV.	66"X30"X30" +18"	1 No.	
38	S.S. EXHAUST HOOD WITH FILTER	Completely constructed from 20swg 304 SS sheet with baffle type filter. Exhaust Hood should cover Kitchen ventilation equipment like Hoods, Ducting, Blower, Electrostatic Precipitators, Make up Air Units, Grease Filters which should be energy efficient, designed in compliance with the Pollution Control Board and Fire & Safety Standard specifications, Minimum Noise, Easy Maintenance, to reduce kitchen fire hazard, smoke & grease free kitchen	96"X36"X20"	1 No.	
39	HELPING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304	16"X24"X34"	1 No.	

40	MASALA TROLLEY	S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.  Completely constructed of 16 gauge 304 S.S sheet and Under shelf made of 18	STD.	1 No.	
		gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. tube with rubber heavy duty wheels 2Nos fix and 2Nos revolving with breaks.			
41	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	48"X24"X34"	1 No.	
42	COLD BAINMARIE WITH G.N.PAN	Completely constructed from 16/18 gauge 304 SS sheet. Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge and covering made of 20guage 304 Q SS sheet, body insulated with glasswool. Fitted with heating element automatic temperature controller, rotary switch and indication lamp etc for keeping GN pan of various size.	44"X27"X34"	1 No.	
43	UNDER COUNTER REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Completely constructed from 18swg 304 SS sheet duly puff insolated fitted with kirloskar/ Emerson compressor and all accessories, The unit will have 2 Nos. of door with spring loaded for easy operation, the unit will also have 2 nos SS shelf for keeping food.	60"X27"X34"	1 No.	
44	FOOD PICKUP OVER HEAD SHELF	Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.	
45	TWO DOOR REFRIGERATO R	Structure made of M.S. angle 35x35x5mm duly painted with rust proof paint. Side covering made of 20swg 304 S.S. sheet inner tank made of 20 swg 304 s.s. sheet duly puff insolated fitted with Kirloskar/Emerson compressor and all accessories, The unit will have 2nos of door with spring	30"X30"X80"	1 No.	

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		loaded for easy operation, the unit will			
		also have 3 nos SS shelf for keeping			
		food.			
46	SINGLE SINK	Frame work made of M.S. angle 35x35x5	24"X24"X34"	1 No.	
	UNIT	duly painted with rust proof paint. Top	+6"		
		and sink bowl 300x300x300mm made of			
		16 gauge 304 SS sheet. Vertical support			
		made of 38x38 mm Sqr SS tube with			
		adjustable feet.			
47	HEAVY DUTY	Frame work made of M.S. angle	24"X24"X24"	2 No.	
47	STOCK POT	35x35x5mm duly painted with rust	24 724 724	2110.	
	STOVE	proof paint. Top made of 16 swg. 304			
	SIOVL	S.S. sheet , Three sides covered with 20			
		swg. 304 S.S. sheet. One heavy duty			
		pan support of size 380X380mm will be			
		provided on the top for heavy cooking,			
		high-pressure burner for quick heating			
		with one pilot burner control by NCV.			
48	S.S. EXHAUST	Completely constructed from 20swg 304	60"X30"X20"	1 No.	
	HOOD WITH	SS sheet with baffle type filter. Exhaust			
	FILTER	Hood should cover Kitchen ventilation			
		equipment like Hoods, Ducting, Blower,			
		Electrostatic Precipitators, Make up Air			
		Units, Grease Filters which should be			
		energy efficient, designed in compliance			
		with the Pollution Control Board and			
		Fire & Safety Standard specifications,			
		Minimum Noise, Easy Maintenance, to			
		reduce kitchen fire hazard, smoke &			
		grease free kitchen			
49	S.S. RACK	Completely constructed from 18 gauge	36"X18"X72"	2 No.	
75	3.3. NACK	304 SS sheet. Vertical support made of	30 X10 X72	2 100.	
		1			
		14 gauge SS angle. The unit will have 5			
	MODIVING	Nos. SS shelf with brackets.	COUVACUVAAU	4.11	
50	WORKING	Frame work made of M.S. angle	60"X18"X34"	1 No.	
	TABLE WITH	35x35x5mm duly painted with rust			
	UNDER SHELF	proof paint. Top made of 16 gauge 304			
		S.S sheet and Under shelf made of 18			
		gauge 304 @ SS sheet. Vertical Support			
		made of 38x38mm Sqr S.S. Tube with			
		Adjustable feet.			
51	WORKING	Frame work made of M.S. angle	48"X24"X34"	2 No.	
	TABLE WITH	35x35x5mm duly painted with rust			
	UNDER SHELF	proof paint. Top made of 16 gauge 304			
		S.S sheet and Under shelf made of 18			
		gauge 304 @ SS sheet. Vertical Support			
		made of 38x38mm Sqr S.S. Tube with			
		Adjustable feet.			
52	MOBILE TABLE	Completely constructed from 18 gauge	48"X18"X34"	1 No.	
	WITH UNDER	304 SS sheet. Vertical support made of	_		
	<u> </u>	The same of the sa	L	<u> </u>	

	SHELF	38x38mm Sqr S.S Tube. The unit will			
		have 1Nos. SS shelf with rubber wheels			
		2Nos fix and 2Nos revolving with breaks.			
53	UNDER	Frame work made of M.S. angle	60"X27"X34"	1 No.	
	COUNTER	35x35x5mm duly painted with rust			
	DEEP FREEZER	proof paint. Top made of 16 gauge 304			
		S.S sheet and Cross Backing made of			
		25x25mm 16 gauge 304 @ SS Pipe.			
		Vertical Support made of 38x38mm Sqr			
		S.S. Tube with Adjustable feet.			
54	SINGLE SINK	Frame work made of M.S. angle 35x35x5	24"X24"X34"	1 No.	
	UNIT	duly painted with rust proof paint. Top			
		and sink bowl 300x300x300mm made of			
		16 gauge 304 SS sheet. Vertical support			
		made of 38x38 mm Sqr SS tube with			
55	SINGLE SINK	adjustable feet.  Frame work made of M.S. angle 35x35x5	24"X30"X34"	1 No.	
55	UNIT	duly painted with rust proof paint. Top	24 X30 X34 +6"	I NO.	
	ONII	and sink bowl 300x300x300mm made of	+0		
		16 gauge 304 SS sheet. Vertical support			
		made of 38x38 mm Sqr SS tube with			
		adjustable feet.			
56	S.S.	Frame work made of 35x35x3mm M.S.	30"X30"X34"	3 No.	
	TANDOOR_CO	angle duly painted with rust proof paint.			
	AL	Top made of 16 gauge SS sheet, inner			
		side special mud with heavy duty			
		insulation mounted on 4" caster			
57	S.S. EXHAUST	Completely constructed from 20swg 304	72"X36"X20"	2 No.	
	HOOD WITH	SS sheet with baffle type filter. Exhaust			
	FILTER	Hood should cover Kitchen ventilation			
		equipment like Hoods, Ducting, Blower,			
		Electrostatic Precipitators, Make up Air			
		Units, Grease Filters which should be			
		energy efficient, designed in compliance			
		with the Pollution Control Board and			
		Fire & Safety Standard specifications,			
		Minimum Noise, Easy Maintenance, to			
		reduce kitchen fire hazard, smoke &			
58	WORK TABLE	grease free kitchen  Frame work made of M.S. angle	18"X30"X34"	1 No.	
36	WITH UNDER	35x35x5mm duly painted with rust	10 V20 V24	I INO.	
	SHELF	proof paint. Top made of 16 gauge 304			
	JAILE!	S.S sheet and Under shelf made of 18			
		gauge 304 @ SS sheet. Vertical Support			
		made of 38x38mm Sqr S.S. Tube with			
		Adjustable feet.			
59	TWO DOOR	Structure made of M.S. angle	30"X30"X80"	1 No.	
	REFRIGERATO	35x35x5mm duly painted with rust			
	R	proof paint. side covering made of			
		20swg 304 S.S. sheet inner tank made of			

60	WORK TABLE	20 swg 304 s.s. sheet duly puff insolated fitted with kirloskar /Emerson compressor and all accessories, The unit will have 2nos. of door with spring loaded for easy operation, the unit will also have 2 nos. SS shelf for keeping food.  Frame work made of M.S. angle	36"X24"X34"	1 No.	
	WITH UNDER SHELF	35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.			
61	UNDER COUNTER REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Completely constructed from 18swg 304 SS sheet duly puff insolated fitted with kirloskar/ Emerson compressor and all accessories, The unit will have 2 Nos. of door with spring loaded for easy operation, the unit will also have 2 nos SS shelf for keeping food.	60"X27"X34"	1 No.	
62	FOOD PICKUP OVER HEAD SHELF	Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.	
63	BAR-BE-QUE	Completely constructed from 16/18 gauge 304 SS sheet. Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Inner Body 16g M.S. sheet for coal. Body insulated with glasswool. Connecting Deep Tray made of 20guage 304. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet. Cross bracing and Cross bars made of 25x25mm Sqr tube.	36"X24"X34"	1 No.	
64	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	30"X30"X34"	1 No.	
65	HELPING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18	18"X24"X34"	1 No.	

66	DEEP FAT FRAYER_ELEC TRICAL_SINGL E	gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.  Completely constructed from 16 gauge SS sheet with 35mm x 35mm x 5mm thick M.S. angle for frame work, body insulated with glasswool. Fitted with heating element automatic temperature controller, rotary switch and indication lamp etc, 38x38mm Sqr S.S. pipe legs	12"X24"X34"	1 No.	
		with nylon adjustable feet.			
67	TWO BURNER RANGE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. Two heavy duty pan support of size 380X380mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with Two pilot & Two burner control by NCV.	45"X24"X34"	1 No.	
68	GRIDDLE	Completely constructed from 18/20	30"X24"X34"	1 No.	
	PLATE	gauge 304 SS sheet. Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of M.S. 12mm thickness fitted with LPG_RV burner & NCV pilot lamp. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet. The unit will have one SS under shelf.			
69	S.S. EXHAUST HOOD WITH FILTER	Completely constructed from 20swg 304 SS sheet with baffle type filter. Exhaust Hood should cover Kitchen ventilation equipment like Hoods, Ducting, Blower, Electrostatic Precipitators, Make up Air Units, Grease Filters which should be energy efficient, designed in compliance with the Pollution Control Board and Fire & Safety Standard specifications, Minimum Noise, Easy Maintenance, to reduce kitchen fire hazard, smoke & grease free kitchen	96"X30"X20"	1 No.	
70	WORK TABLE	Frame work made of M.S. angle 35x35x5	42"X24"X34"	1 No.	
	WITH LHS SINK	duly painted with rust proof paint. Top and sink bowl 450x450x300mm made of 16 gauge 304 SS sheet. Vertical support made of 38x38mm mm dia SS tube with adjustable feet.	+6"		
71	FOUR BURNER	Frame work made of M.S. angle	36"X36"X34"	1 No.	

	RANGE WITH ELECTRIC OVEN	35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet, Three sides covered with 20 swg. 304 S.S. sheet. One heavy duty pan support of size 380X380mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with four pilot & four burner control by NCV. Stainless steel or rustic frontal lining, only SS body, Refractory cooking surface heat insulation by rock wall lining, door with Pyrex inspection glass, heating e pyrometers only interior lighting thermostats chamber.			
72	S.S. EXHAUST HOOD WITH FILTER	Completely constructed from 20swg 304 SS sheet with baffle type filter. Exhaust Hood should cover Kitchen ventilation equipment like Hoods, Ducting, Blower, Electrostatic Precipitators, Make up Air Units, Grease Filters which should be energy efficient, designed in compliance with the Pollution Control Board and Fire & Safety Standard specifications, Minimum Noise, Easy Maintenance, to reduce kitchen fire hazard, smoke & grease free kitchen	48"x42"x20"	1 No.	
73	WORKING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	36"X36"X34"	1 No.	
74	UNDER COUNTER REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Completely constructed from 18swg 304 SS sheet duly puff insolated fitted with kirloskar/ Emerson compressor and all accessories, The unit will have 2 Nos. of door with spring loaded for easy operation, the unit will also have 2 nos SS shelf for keeping food.	60"X24"X34"	2 No.	
75	HOT & COLD BAINMARIE REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Tank 20g SS sheet 304 Grade, Top 16 swg SS sheet Covering and Doors 20 swg SS sheet 304, Inner Tank 22g SS Sheet 304, Duly puff insulated fitted with kirloskar/ emarson	60"X27"X34"	1 No.	

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		compressor and all accessories & Element 2kw one No. with all electrical accessories will be Indian make ISI marked. The unit will have 2 Nos. of door with spring loaded for easy			
		operation, the unit will also have 2 nos			
76	FOOD PICKUP OVER HEAD SHELF	SS shelf for keeping food.  Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool.	60"X12"+18" +12"	1 No.	
		Fitted with heating element automatic temperature controller.			
77	MOBILE TABLE WITH UNDER SHELF	Completely constructed from 18 gauge 304 SS sheet. Vertical support made of 38x38mm Sqr S.S Tube. The unit will have 1Nos. SS shelf with rubber wheels 2Nos fix and 2Nos revolving with breaks.	60"X24"X34"	1 No.	
78	UNDER COUNTER REFRIGERATO R	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Completely constructed from 18swg 304 SS sheet duly puff insolated fitted with kirloskar/ Emerson compressor and all accessories, The unit will have 2 Nos. of door with spring loaded for easy operation, the unit will also have 2 nos SS shelf for keeping food.	60"X27"X34"	1 No.	
79	FOOD PICKUP OVER HEAD SHELF	Completely constructed from 16 gauge SS sheet 304, double over head shelf with body insulated with glasswool. Fitted with heating element automatic temperature controller.	60"X12"+18" +12"	1 No.	
80	TWO BURNER RANGE	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 swg. 304 S.S. sheet , Three sides covered with 20 swg. 304 S.S. sheet. Two heavy duty pan support of size 380X380mm will be provided on the top for heavy cooking, high-pressure burner for quick heating with Two pilot & Two burner control by NCV.	45"X24"X34"	1 No.	
81	S.S. EXHAUST HOOD WITH FILTER	Completely constructed from 20swg 304 SS sheet with buffle type filter. Exhaust Hood should cover Kitchen ventilation equipment like Hoods, Ducting, Blower, Electrostatic Precipitators, Make up Air Units, Grease Filters which should be energy efficient, designed in compliance with the Pollution Control Board and	60"X30"X20"	1 No.	

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		Fire & Safety Standard specifications,			
		Minimum Noise, Easy Maintenance, to			
		reduce kitchen fire hazard, smoke &			
		grease free kitchen			
82	FOUR DOOR	Structure made of M.S. angle	48"X30"X80"	1 No.	
	REFRIGARTOR	35x35x5mm duly painted with rust			
		proof paint. side covering made of			
		20swg 304 S.S. sheet inner tank made of			
		20 swg 304 s.s. sheet duly puff insolated			
		fitted with kirloskar /Emerson			
		compressor and all accessories, The unit			
		•			
		will have 4nos of door with spring			
		loaded for easy operation, the unit will			
		also have 4 nos. SS shelf for keeping			
		food.			
83	WORKING	Frame work made of M.S. angle	48"X24"X34"	1 No.	
	TABLE WITH	35x35x5mm duly painted with rust			
	UNDER SHELF	proof paint. Top made of 16 gauge 304			
		S.S sheet and Under shelf made of 18			
		gauge 304 @ SS sheet. Vertical Support			
		made of 38x38mm Sqr S.S. Tube with			
		Adjustable feet.			
84	PIZZA	Completely constructed from 16/18	60"X30"X34"	1 No.	
	PREPARATION	gauge 304 SS sheet. Frame work made			
	UNIT	of M.S. angle 35x35x5mm duly painted			
	(MAKELINE)	with rust proof paint. Heavy duly puff			
	WITH	insolated fitted with kirloskar/ Emerson			
	G.N.PAN	compressor with all accessories, The			
	G.IV.I AIV	unit will have 2 Nos. of door with spring			
		loaded for easy operation, automatic			
		temperature controller and indication			
		lamp. The unit will have provision for			
		keeping GN pan of various size.			
85	SANDWICH	Completely constructed from 16 gauge	SINGLE	1 No.	
	GRILLER	SS sheet. Electrically operated, fitted			
		with 2kw heating element at bottom,			
		and 2 kw heating element at top with			
		automatic temperature controller,			
		rotary switch and indication lamp etc.,			
86	SALAMANDER	Completely constructed from 304 SS	STD	1 No.	
		Sheet. Fitted with heating element with			
		automatic temperature controller.			
87	PIZZA OVEN	Stainless steel or rustic frontal lining,	STD	1 No.	
		only SS body, Refractory cooking surface			
		heat insulation by rock wall lining, door			
		with pyrex inspection glass, heating e			
		pyrometers only interior lighting			
		thermostats chamber .			
88	WORK TABLE	Frame work made of M.S. angle 35x35x5	36"X24"X34"	1 No.	
00	WITH RHS	duly painted with rust proof paint. Top	JU AZ4 AJ4	1 INU.	
		Land banned with the brook banner tob		1	

	SINK	and sink bowl 450x450x300mm made of 16 gauge 304 SS sheet. Vertical support made of 38x38mm mm dia SS tube with adjustable feet.			
89	PANTRY TABLE WITH DRAIN PROVISION 1" DEEP	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	60"X24"X24"	1 No.	
90	WATER BOILER	20 Gauge SS exterior internal water boiler tank of 18 G SS with water boiler tank of 50 liters capacity double jacketed, thermostatic cu-off for 80 deg. C with low water power cut off having one No. SS self closing faucets with one No. water level indicator sight glass with power cord on – off switch electric 220 V-50 C-1 phase, water filter connection with float valve shut off. All 304 SS construction suitably insulated with 1" thick tightly packed glass wool and reinforced internally. Provided with SS insulated lid top. Faucets shall be fitted so as to ensure 12" height clearance below spout.	50 Ltrs.	1 No.	
91	MILK BOILER	20 Gauge SS exterior internal milk boiler tank of 18 G SS with milk boiler tank of 25 liters capacity double jacketed, thermostatic cu-off for 80 deg. C with low water power cut off having one No. SS self closing faucets with one No. water level indicator sight glass with power cord on – off switch electric 220 V-50 C-1 phase, water filter connection with float valve shut off. All 304 SS construction suitably insulated with 1" thick tightly packed glass wool and reinforced internally. Provided with SS insulated lid top. Faucets shall be fitted so as to ensure 12" height clearance below spout.	25 Ltrs.	1 No.	
92	DISH LAINDING TABLE WITH RHS GARBAGE CHUTE AND LHS SINK WITH GLASS	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top 16 swg 304 deep size 3" with garbage chute and sink bowl size 16"x16"x10". Vertical support made of 38x38mm Sqr SS tube with adjustable feet.	72"X30"X34" +18"	1 No.	

	RACK				
93	PRE_RINSE SPRAY UNIT	STD. With the Hood Dish Washer		1 No.	
94	DISH LAINDING TABLE WITH RHS GARBAGE CHUTE AND LHS SINK	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top 16 swg 304 deep size 3" with garbage chute and sink bowl size 16"x16"x10". Vertical support made of 38x38mm Sqr SS tube with adjustable feet.	48"X30"X34"	1 No.	
95	LOADING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 gauge 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	36"X32"X34"	1 No.	
96	HOOD TYPE DISH WASHING MACHINE	The bidder should mention the brand of the machine to be installed. The machine should be of the capacity which feeds 175 cover busy restaurant plus 70 rooms hotel. The dish washing machine should be energy efficient with provision of Hot Water and Chemical sanitation / rinsing, integrated control with digital status having approximately 50-60 racks per hour.	STD.	1 No.	
97	UNLOADING TABLE WITH UNDER SHELF	Frame work made of M.S. angle 35x35x5mm duly painted with rust proof paint. Top made of 16 guage 304 S.S sheet and Under shelf made of 18 gauge 304 @ SS sheet. Vertical Support made of 38x38mm Sqr S.S. Tube with Adjustable feet.	36"X32"X34"	1 No.	
98	POT SINK UNIT_LARGE	Frame work made of M.S. angle 35x35x5 mm duly painted with rust proof paint. Top and sink made of 16 guage 304 SS sheet. Vertical support made of 38x38 mm Sqr S.S. tube with adjustable feet.	48"X30"X30" +6"	1 No.	
99	WATER COOLER	Structure made of M.S. angle 35x35x5mm duly painted with rust proof paint. All covering made of 20swg 304 S.S. sheet inner tank made of 20 swg 304 s.s. sheet duly puff insolated fitted with kirloskar /Emerson compressor and all accessories, The unit will have 2nos of water tap with spring loaded for easy operation, 1.5" diameter S.S. pipe legs with nylon adjustable feet.	200 LTRS.	1 No.	

				1	
		Size-27"x27"x66" (Branded standard make)			
100	CLEAN DISH RACK	Completely constructed from 18 gauge 304 SS sheet. Vertical support made of 14 gauge SS angle. The unit will have 4 Nos. SS shelf with brackets.	36"X18"X72"	2 No.	
101	EXHAUST BLOWER WITH INSTALLATION	Heavy duty centrifugal blower ID Backward curved Arrangement B 20000 CFM suitable for V-belt drive arrangement, duly statically and dynamically balanced impeller and Shaft EN-8 (W/o Accessories & Motor), Accessories like common base frame Motor & Fans, Pulleys, Belt guard, Vibration Isolator, 15 HP/ 1440 RPM motor 3 phase AC supply Foot mounted (ABB & Crompton). All the material to be used should be atleast of ISO standard	20000 CFM	1 No.	
102	FRESH AIR WITH INSTALLATION	Single Skin Packaged type air washer having capacity 18000 CFM complete with SS Tank, pre filter, evaporative cooling pad 1 No. no. forward curved centrifugal blower, 1 no. 12.5 HP motor-1 Nos., Monoblock pumps and its all required accessories like common base frame ,fan pulley, motor pulley- belts, Vibration isolator etc. All the material to be used should be atleast of ISO standard	18000 CFM	1 No.	
103	LPG PIPE LINE	20+20 Cylinder with all Accessories (1" MS C-Class Jindal Pipe, Manifold-2 Nos, NCV Valve-18 Nos., Regulator-100 PSI-2Nos., LNT Valve-9 Nos., NR Valve-40Nos., Cylinder Flexible Pigtell-40 Nos, Click on adaptor -40Nos. Burner Flexible Pigtell-18Nos, Adjustable Regulator-1Nos, Pressure Gauge-2 Nos,) and pipe line Testing, Installation and Commissioning etc. All the articles should be of ISO standard.	500 Rft.	1 No.	
104	DUCTING WORK_FRESH AIR	Fresh Air Ducting Completely 24g G.I. sheet all accessories of world class	3500 SQFT APPROX.	1 No.	
105	DUCTING WORK_EXHAU ST	Exhaust Ducting Completely 24g G.I. sheet all accessories of world class	3500 SQFT APPROX.	1 No.	
106	S.S. FLOOR GRATING	S.S. Sqr tube 304 folding type.	150 FEET	1 No.	
107	S.S. PERFORATED	S.S. 304 perforated sheet.	150 FEET	1 No.	

	TRAY				
108	S.S. CHEMBER GRATING	S.S. Sqr tube 304 folding type.	18"X18"X3/4	6 No.	
109	WALL CORNERS	Completely constructed with 18 gauge SS sheet 304.	3"X3"X72"	75 No.	
110	COLD ROOM WITH INSTALLATION	Room Dimension-7 Feet x 7 Feet x 8 feet., Room Temperature-+2°C ~ +6°C (±2°C), Ambient Temp45°C, Material to be stored-Fruits/Vegetables/Sweets Food Grade, Product Incoming Rate-1000 Kg / day, Product Entry Temp30°C, Pull down time-24 hrs, Insulation Walls and Ceiling-PUF Panel – PP/PP – 60 mm Kota Over Puf Slab (Kota in Customer's Scope), Hinge Door Flush type-34" x 78" (One Nos.) - PP/PP 60mm, Refrigeration unit Capacity-6,000 Btu/ hr @ + 2°C room temp & 45°C ambient 1 No., Type –Split (separate Indoor & Outdoor), Condenser Type-Air Cooled, Refrigerant –407/134, Compressor-Emerson (Hermetic Type Single Ph.), Unit Model -Cubic Roof Mounted Evaporator – SS 304 body High CFM evaporator. Digital Temperature Controller of Subzero Included, Moisture Free Cold Room Light and Air Proof Curtain Included.	7'X7'X8'	1 No.	
111	COLD ROOM WITH INSTALLATION	Room Dimension-5 Feet x 5 Feet x 8 feet., Room Temperature20°C ~-22°C (± 2°C), Ambient Temp45°C, Material to be stored-Chicken /Frozen Food Grade, Product Incoming Rate-1000 Kg / day, Product Entry Temp15°C, Pull down time-24 hrs, Insulation Walls and Ceiling-PUF Panel – PP/PP – 60 mm Kota Over Puff Slab (Kota in Customer's Scope), Hinge Door Flush type-34" x 78" (One Nos.) - PP/PP 60mm, Refrigeration unit Capacity-2HP@ -20°C room temp & 45°C ambient 1 No., Type —Split (separate Indoor & Outdoor), Condenser Type-Air Cooled, Refrigerant —R404a, Compressor-Emerson (Hermetic Type Single Ph.), Unit Model -Cubic Roof Mounted Evaporator — SS 304 body High CFM evaporator. Digital Temperature Controller of Subzero Included, Moisture Free Cold Room Light and Air Proof Curtain Included.	5'X5'X8'	1 No.	

#### Sr.No.112

# Conveyor Machine to be installed at banquet Section at HHH, Shimla Specification

Conveyor type commercial dishwashing machine with dryer.

Machine Capacity – Should be dual speed machine with 90/110 racks per hour capacity. Tank Capacity – 80 liters

Total Connected load – approximately 36 kw (including dryer)

Machine Dimensions - 1800 X 750 X 1560 / 1920 mm

Insulated Boiler, phase protection, temperature interlock, safety thermostat, sensor operated zones, rack sensing conveyor belt, conveyor idle shutoff, Dry run protection, Emergency stop button, wash power minimum 2 HP.

#### Accessories needed with Machine.

- 1. L shape inlet Table with Garbage chute and sink − 1 No. Size (mm): 1800 X 700 X 850 + 150, Construction should be in SS 304.
- 2. Exit Table with Roller 1 No. Size (mm): 1100 X 700 X 850 + 150, Construction should be in SS 304, PP Rollers.
- 3. Pre Rinse Spray Unit Deck Mounted 1 No.
- 4. Additional Dishwashing Racks

Peg Rack – 3 Nos

Glass Rack – 3 Nos

Flat Rack – 3 Nos

5. Dishwashing Chemicals

Detergent – 5 Nos. (20 liter Cane)

Rinse Aid – 5 Nos. (20 liter Cane)

# Glass Washer to be installed in Bar at Hotel Holiday Home, Shimla Specification

Machine Capacity – Should be dual speed machine with 30/60 racks per hour capacity.

Tank Capacity – 7 liters

Total Connected load – 3.5 kw Single Phase

Machine Dimensions – 465 X 570 X 730 mm

Rack Size – 400 X 400 mm

Maximum Entry Height of Glass – 320 mm

Insulated Boiler, temperature interlock, safety thermostat, Dry run protection.

### Accessories needed with Machine.

1. Additional Dishwashing Racks Glass Rack (16 Glasses) – 2 Nos Flat Rack – 2 Nos

2. Dishwashing Chemicals

Detergent – 2 Nos. (20 liter Cane)

Rinse Aid – 2 Nos. (20 liter Cane)

## Sr.No.113: Cold Room/Freezer to be installed at Hotel Peterhof, Shimla

# Proposed Freezer Room Size – 5' $\times$ 5' $\times$ 8'

The dimensions are external except height

	Sr. No.	Design Parameters	
A	1.	Insulation Type for Freezer	For Walls and Ceiling: 100 mm prefab.
		Room	PUF panels standard make inside PPGI
			& outside PPGI, as per the temp
			requirement.
			For Floor: 100 mm puff slabs PCC and
			Kota will be in buyer's scope of work.
	2.	Product to be stored	Frozen items.
	3.	Ambient temperature	+ 45 Deg. C
	4.	One time product load	1600 kgs.
		entering inside the cold	
		room per day basis.	
	5.	Entering product temp.	- 15 Deg. C
	6.	Pull Down Time	12 Hours.
	7.	No. of Door openings	2 to 4 per 24 hrs.
	8.	Final Freezer Room Temp.	(-) 20 Deg. C to (-) 22 Deg. C

### Solution Offered:

	Sr. No.	Design Parameters	
A	1.	Cooling Unit for Freezer	Evaporative unit with Matching
		room	condensing unit.
	2.	Condensing Unit Capacity	2.2 KW per machine
	3.	Compressor of reputed	24 Hours
		company with 5 year	
		warranty – run time	
	4.	Refrigerant	R404A / 410 (CFC Free)
	5.	Total Power Input	1.8 KW / Machine
В		Door:	
	1.	Door Size	Clear door opening of 34" X 78" (H), 1
			No. 100 mm Thick. With defrost

		heaters in door jam.	
2.	Door Type	Heavy Duty hinges. (Right hand Swing	
		Type) Inside PPGI & outside PPGI	
		finish. With the provision for locking	
		the door from outside.	
3.	Door Frame Construction	All accessories like light switch,	
		temperature indicator slots in the door	
		frame.	
4.	Temperature Indicator	Digital Temperature Indicator	
5.	Special Features of Door	Jamb & threshold, Posy seal Closure:	
		Fir Firm closing of door.	

# Proposed Chiller Room Size – 7' X 7' X 8'

The dimensions are external except height

	Sr. No.	Design Parameters	
A	1.	Insulation Type for Freezer	For Walls and Ceiling: 60 mm prefab.
		Room	PUF panels Standard make inside PPGI
			& outside PPGI, as per the temp
			requirement.
			For Floor: 60 mm puff slabs PCC and
			Kota will be in buyer's scope of work.
	2.	Product to be stored	Leftover food, vegetable, cooked / raw
			meat, dairy product etc.
	3.	Ambient temperature	+ 45 Deg. C
	4.	One time product load	2100 kgs.
		entering inside the cold	
		room per day basis.	
	5.	Entering product temp.	25 Deg. C
	6.	Pull Down Time	12 Hours.
	7.	No. of Door openings	10 to 12 per 24 hrs.
	8.	Final Freezer Room Temp.	2 Deg. C to 4 Deg. C

## Solution Offered:

	Sr. No.	Design Parameters	
A	1.	Cooling Unit for Freezer	1# Standard Make Evaporative unit
		room	with Matching condensing unit
	2.	Condensing Unit Capacity	2.6 KW per machine
	3.	Compressor run time	24 Hours
	4.	Refrigerant	R-22
	5.	Total Power Input	2.2 KW / Machine
В		Door:	
	1.	Door Size	Clear door opening of 34" X 78" (H), 1
			No. 60 mm Thick.

2.	Door Type	Heavy Duty hinges. (Right hand Swing	
		Type) Inside PPGI & outside PPGI	
		finish. With the provision for locking	
		the door from outside.	
3.	Door Frame Construction	All accessories like light switch,	
		temperature indicator slots in the door	
		frame.	
4.	Temperature Indicator	Digital Temperature Indicator	
5.	Special Features of Door	Jamb & threshold, Posy seal Closure:	
		Fir Firm closing of door.	

Dy.General Manager, Hotel Holiday Home, Shimla, HHH, Shimla

Signature of the tenderer With Seal and date.

# Annexure-'C'

### CHECK LIST OF COMMERCIAL TERMS AND CONDITIONS.

Sr. No.	Item	Vendor to Indicate (Please Strikeout the Not Applicable part)
1.	Whether tender cost for each tender paid?	Yes/ No
2.	Whether EMD attached in each case?	Yes/ No
3.	Whether Manufacturer/ authorized Distributor/ Stockist for the tendered items? If so, attach the copy of certificate as Manufacturer/authorized Distributor/ Stockist.	Yes/ No
4.	Whether income tax, CST/VAT Clearance Certificate alongwith registration No. attached?	Yes/ No
5.	Whether agree to keep EMD as Security till the validity of contract?	Yes/ No
6.	Whether agree for time limit as mentioned in Tender Notice?	Yes/ No
7.	Whether Time limit fixed for payment is acceptable?	Yes/ No
8.	Whether prices quoted are inclusive of all taxes and F.O.R. destination basis?	Yes/No
9	Whether agree to charge rates as per company's whole sale/ stockiest rate?	Yes/No
10.	Whether agree to supply material not more than the rates given to other Govt. Institutions?	Yes/No
11.	Whether validity of rates for one year acceptable?	Yes/No
12.	Whether agree to deposit model samples/Boucher with specified photo and size of quoted items before opening of the tenders?	Yes/No
13.	Whether it is acceptable that the rates will not be charged during the warranttee period for any part required during repair?	Yes/No
14.	Whether jurisdiction of Court acceptable?	Yes/ No

Note:- (i) Check-list should be properly filled in, indicating deviation, if any, signed by authorized person with seal of company and returned alongwith offer.

(ii) All documents submitted are to be self attested duly stamped. A list of documents being submitted shall be prepared and enclosed with the order.

Date:	Signature & seal of the Vendor.
Dale:	Signature & Sear of the vendor.