

**भारतीय प्रौद्योगिकी संस्थान इंदौर**  
सिमरोल, खंडवा रोड, इंदौर, पिन- 453552

**Indian Institute of Technology Indore**  
Simrol, Khandwa Road, Indore- 453552

**निविदा आमंत्रण सूचना**  
**Notice Inviting Tender**

**Bidding Documents for**  
**Supply and Installation of Dining Equipment**

आवश्यकता की अनुसूची के अनुसार तकनीकी एवं वित्तीय बोली के दस्तावेज़  
ऑनलाइन जमा करने हेतु

Document to be submitted online  
for  
(Technical & Financial Bid as per Schedule of requirement)

TENDER No.: IITI(MM)/HCU/015/KP/2026-2027



भारतीय प्रौद्योगिकी संस्थान इंदौर  
सिमरोल, खंडवा रोड, भारत, पिन- 453552

Indian Institute of Technology Indore  
Simrol, Khandwa Road, Indore- 453552

दूरभाष: 91-0731-6603369/3551  
Tel.: 91-0731-6603369/3551  
Email: [mms@iiti.ac.in](mailto:mms@iiti.ac.in)

निविदा आमंत्रण सूचना / Notice Inviting Tender  
(E-Procurement Mode)

Online Tender is invited by IIT Indore (in Two Bid System) from the respective Original Equipment Manufacturers (OEM) their Authorized Distributors/ Dealers/Firms etc. for **Supply and Installation of Dining Equipment at Indian Institute of Technology, Indore** with "PART A" as Technical Bids and "PART B" as Financial Bids.

The details are as follows:

Sl. No.	Name of the Item	NIT No.	EMD
01.	Supply and Installation of Dining Equipment	015/HCU	<p>Rs. 5,00,000/- (Rupees Five Lakh Only)</p> <p><b>Online EMD Submission:</b> Bidder can submit their EMD online by visiting to the below link: <a href="https://www.onlinesbi.com/sbicollect/icollecthome.html">https://www.onlinesbi.com/sbicollect/icollecthome.html</a></p> <p>OR</p> <p><b>Bank Details:</b> <b>Account Holder</b> : Registrar IIT Indore <b>Account No.</b> : 36948979864 <b>IFSC Code</b> : SBIN0030524 <b>Bank Name</b> : State Bank of India <b>Branch Address</b> : Simrol, Khandwa Road, Tehsil- Mhow, District- Indore (M.P.)</p>

**SUBMISSION OF BIDS ONLINE IN TWO BID:** <https://eprocure.gov.in/eprocure/app>

**\*NIT No. 015/HCU should be mentioned for the purpose of EMD Submission and the Tender No. should be referred for bid submission/communication etc.**

IIT Indore shall not be responsible for non-receipt bids due to internet issues or any other reasons.

For any issues related to tender please contact Material Management Section,  
Tel: +91- 0731-660 Ext 3551/3580 Email: [mms@iiti.ac.in](mailto:mms@iiti.ac.in)/[ankityadav@iiti.ac.in](mailto:ankityadav@iiti.ac.in)

  
Assistant Registrar  
MM Section, IIT Indore

सहायक कुलसचिव  
(सामग्री प्रबंधन विभाग)

Assistant Registrar  
(Materials Management Section)

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Sl. No.	Event	Date and Time/ Remarks
01	निविदा दस्तावेज डाउनलोड करने की तारीख Commencement of Downloading of Tender Document	June 05, 2026. <a href="https://eprocure.gov.in/eprocure/app">https://eprocure.gov.in/eprocure/app</a> and <a href="https://www.iiti.ac.in/tender">https://www.iiti.ac.in/tender</a>
02	बोली-पूर्व बैठक के लिए प्रश्न प्रस्तुत करने हेतु Submission of Queries for Pre-bid meeting	June 11, 2026 by 03.00 PM
03	Mandatory Site Visit/ inspection	June 05, 2026 to June 11, 2026 upto 5.00 PM
03	बोली-पूर्व बैठक की तारीख और समय Date & Time of Pre-Bid Meeting	June 11, 2026, at 03:00 PM
04	बोली-पूर्व बैठक स्थल Venue for Pre-Bid Meeting	Pre-bid meeting will be done Offline on site <b>Add:- BH-07 New Hostel, IIT Indore</b> The pre-bid report will be uploaded on the website & CPPP and the same will be a part of the tender document
05	ऑनलाइन बोली जमा करने की अंतिम तिथि और समय (तकनीकी और वित्तीय बोली) Last date & Time of Submission of Bids Online (Technical and Financial Bid)	June 16, 2026 till 03:00PM, (IST) Please refer NIT Document
06	तकनीकी बोलियाँ खोलने की तिथि एवं समय Date & Time of Opening of Technical Bids	June 17, 2026, at 03:00 PM, (IST) Please refer NIT Document
07	निविदा के संबंध में सभी संचार को संबोधित करने हेतु All communications with respect to the tender shall be addressed to:	<b>Assistant Registrar, MM Section</b> 4th Floor, Abhinandan Bhawan (West Wing) Indian Institute of Technology, Indore Khandwa Road Simrol, Indore- 453552 Tel.: 0731-660 Ext 3551/3480 Email: mms@iiti.ac.in
08	किसी भी आवश्यक सहायता के लिए संपर्क करे For any assistance required	CPP Portal website: <a href="http://www.eprocure.gov.in">www.eprocure.gov.in</a> CPP Portal Help Desk Toll-Free No.: 18002337315, 180030702232

  
 Assistant Registrar  
 MM Section, IIT, Indore

सहायक कुलसचिव  
 (सामग्री प्रबंधन विभाग)

Assistant Registrar

(Materials Management Section)

**अनुभाग-2 /SECTION-II****ऑनलाइन बोली जमा करने के लिए बोलीदाताओं को निर्देश****INSTRUCTIONS TO THE BIDDERS FOR ONLINE BID SUBMISSION****भाग – 1 / PART-I**

1. The tender shall be submitted in accordance with these instructions and any tender not confirming to the instructions as under is liable to be rejected. These instructions shall form the part of the tender and the contract.
2. For Online Bid Submission as per the directives of Department of Expenditure, this tender document has been published on the Central Public Procurement Portal ([URL:http://eprocure.gov.in/eprocure/app](http://eprocure.gov.in/eprocure/app)). The bidders are requested to submit the copies of their bids electronically (digitally) on CPP Portal, using valid Digital Signature Certificates.  
More useful information regarding submission of the online bids is available/obtained at [URL:http://eprocure.gov.in/eprocure/app](http://eprocure.gov.in/eprocure/app) on the CPP Portal.
3. **For Registration:** Bidders are required to enroll on the e-Procurement module of the Central Public Procurement Portal ([URL:http://eprocure.gov.in/eprocure/app](http://eprocure.gov.in/eprocure/app)) by clicking on the link **"Click here to Enroll"**.
4. The Bidder(s) may note that ONLINE BIDS will ONLY be accepted. All the requisite supporting documents mentioned in the bid document must be uploaded On-line <http://eprocure.gov.in/eprocure/app>. **The Bids sent through FAX, E-mail, by hand and/or by any post/courier shall not be accepted/ processed, in any case.**
5. The bidders may submit duly filled and completed bidding document ONLINE as per instructions contained in the bidding documents. Incomplete bid shall be liable to be rejected. The conditions of tender shall be governed by the details contained in complete bid document.
6. In case, holiday is declared by the Government on the day of opening the bids, the bids will be opened on the next working day at the same time. The IIT Indore reserves the right to accept or reject any or all the bids at any stage.
7. The detailed instruction for online submissions of bid(s) through e-procurement module of Central Public Procurement of NIC, the bidder(s) may visit following link:- <http://eprocure.gov.in>

More information useful for submitting online bids on the CPP Portal may be obtained at: <https://eprocure.gov.in/eprocure/app>.

**भाग – 2 / PART- II - ASSISTANCE TO BIDDERS**

1. Any queries relating to the tender document and the terms and conditions contained therein should be addressed to the Tender Inviting Authority for a tender or the relevant contact person indicated in the tender.
2. Any queries relating to the process of online bid submission or queries relating to CPP Portal in general may be directed to the 24x7 CPP Portal Helpdesk.

**अनुभाग-3 /SECTION- III**  
**सामान्य नियम और शर्तें**  
**GENERAL TERMS AND CONDITIONS**

**भाग – 1 / PART - I**

1. **Bidder:** Tenders are invited only from **Original Equipment Manufacturers** OR their **Authorized Distributors/ Dealers/Firms etc.**, Vendors are requested to **attach valid proof** to show that they are the Authorized Dealers of the brand that they are quoting for the manufacturers of the product. Bids/Quotations of the internationally recognized brand from authorized dealers only will be accepted.
2. **Tender Type: Two- Bid through Online Mode.**
  - (a) **Technical Bid (COVER- 1):** Technical bid will be opened on the due date for technical evaluation of bids. The technical evaluation matrix will be uploaded on CPP Portal for intimation to the firms. The technically disqualified firms can represent disqualification within a week of uploading of technical evaluation matrix on CPP Portal. **Non-representation within the stipulated time the tender will be processed further and no representation will be accepted thereafter.**
  - (b) **Financial Bid (COVER- 2):** The financial bids of technically qualified responsive bidders will be opened.
3. **Pre-Bid Meeting:**

i. Bidders are requested to attend a Pre-bid conference for clarification on the Tenders' technical specifications and commercial conditions, on the time, date, and place mentioned therein. Participation in such a Pre-bid Conference is not mandatory. If a bidder does not participate or submit any query, then no subsequent representations from them regarding the Technical/ commercial specifications/ conditions shall be entertained.
ii. In view of the above, prospective bidders are advised to submit their doubts/questions/clarifications as per <b>FORM-IX</b> , if any, bearing tender no., title and marked "Queries for Pre-Bid Meeting" through Mail, (Mail ID: <a href="mailto:mms@iiti.ac.in">mms@iiti.ac.in</a> ) as per the schedule mentioned in the <b>SECTION-I.</b>
iii. Any modification of the bidding documents which may become necessary as a result of the Pre-Bid meeting shall be made known to all the prospective bidders by the Evaluation Committee through a notification of amendment on the website of the IIT, Indore, and CPP Portal no queries will be entertained beyond the date of pre-bid meeting.
iv. Bidders are totally responsible for incorporating/complying with the changes/ amendments issued if any during pre-bid meetings in their bid.
4. **Bid Submission:** Bidders are requested to submit the bids after the date of submission of bid or from the date of pre-bid meeting report, considering the changes made if any, during the pre-bid meeting.
5. **Late Bids:** IIT Indore shall not be responsible for non-receipt of bid due to internet issues or any other reasons.
6. **Bid Validity:** The bids shall be valid for a period of **180 days** from the date of opening of the tenders.

7. **Modification and withdrawal of bids:** No bid can be modified subsequent to the deadline for submission of bids. No bid can be withdrawn after the deadline for submission of bids and the expiration of the period of bid validity.
8. **Opening of Tenders:** The decryption of the bids would be done as specified schedule mentioned in the tender document on the Central Public Procurement Portal. In the event of the specified date of Bid opening being declared a holiday for the IIT Indore the Bids shall be opened at the appointed time and location on the next working day.

9. **Bid Security (EMD):**

- a. **Earnest Money Deposit (EMD) / Bid Security (BS) has to be submitted by bidders except those who are registered with:-**  
 (i) **Micro and Small Enterprises (MSEs)**  
 (ii) **Central Purchase Organization (CPO)**  
 (iii) **Concerned Ministry / Department.**  
 (iv) **Startups as recognized by the Department for Promotion of Industry and Internal Trade (DPIIT).**
- b. In case the unit is not covered as above, the EMD should be submitted online via <https://www.onlinesbi.sbi/sbicollect/icollecthome.htm> and the payment reference should be attached in PDF with Cover I
- c. **The EMD will be returned to the unsuccessful bidders within 30 days after the placement of order or within 30 days from the date of technical rejection or after the completion of the validity of the bid.**
- d. **The EMD will be forfeited if the technically qualified L-1 bidder fails to accept the order based on his/her offer/bid or fails to supply the items.**
- e. **No interest will be payable by the bidder on the Earnest Money Deposit.**
- f. **The Earnest Money of the successful bidder shall be returned on receipt of Performance Security. If the successful bidder fails to furnish the performance security or fails to supply the item as per Purchase Order (PO) terms and conditions within the stipulated period, the earnest money shall be liable to be forfeited by IIT Indore.**

10. **Bid Evaluation Procedure:** For the purpose of selection of the bidder, a two-stage bidding process will be followed.

- a) **The technical evaluation committee shall examine the bids to confirm that all documents and technical documentation requested in SECTION- 5 have been provided, and to determine the completeness of each document submitted. If any of these documents or information is missing, the offer shall be liable to be rejected. The financial bid will be opened only for the bid which submits all the required necessary documents and is verified by the technical committee as technically qualified responsive bidder as per NIT.**
- b) **The response to the tender should be submitted in two parts viz. Technical Bid & Commercial Bid.**
- c) **Evaluation will be done strictly on Pre-Qualification, Technical criteria and Unpriced Technical Bid as mentioned in SECTION 5 (PART- I, II & III). If required, the committee may invite the bidders to demonstrate the specification and features of the quoted item as part of the technical evaluation.**
- d) **For Indigenous supply, All the bid shall be evaluated on the basis of final landed cost at IIT which includes all taxes duties and other charges. If bidders quote different GST slabs for a product, then IIT will follow HSN code and GST rules of GOI for uniform comparison of all bids.**

**11. Award Criteria:**

- a) The Purchaser reserve the rights to award the contract to the successful Bidder whose bid has been determined to be substantially responsive and has been determined to be the lowest evaluated bid, provided further that the Bidder is determined to be qualified to perform the contract satisfactorily.
- b) Prior to the expiration of the period of bid validity, the Purchaser will notify the successful bidder in writing by registered letter or e-mail that the bid has been accepted and a separate purchase order shall follow through post
- c) The successful bidder should submit Order acceptance within 02 days from the date of issue of order/signing of contract, failing which it shall be presumed that the vendor has accepted the order.

**12. Purchaser's Rights:**

- a) The Purchaser reserves the right to accept or reject any bid at any stage and to annul the bidding process and reject all bids at any time prior to award of Contract.
- b) The Purchaser reserves the right to increase or decrease the quantity to an extent of 25%(maximum) of the required goods/items, till final delivery date (or the extended delivery date of the contract), by giving reasonable notice even though the quantity ordered initially has been supplied in full before the last date of the delivery period (or the extended delivery period)
- c) IIT Indore reserves the right to call for techno-commercial/price negotiations. The com should depute a competent representative for such discussion/negotiations whenever calle and he shall be competent to make on-the-spot decisions.

**13. Fall Clause:** The price quoted by the supplier should not be higher than the maximum retail price, if any, for the stores and the same shall not be higher than the price usually charged by the supplier for stores of the same nature, class or description to any other purchaser. The price charged for the stores supplied under the contract by the supplier shall in no event exceed the lowest price at which the supplier sells the stores of identical description to any other person during the period till performance of all supply orders placed during the currency of the contract is completed.

**14. Place of Delivery & Schedule:**

Central Store / New Hostel, IIT Indore, Simrol, Khandwa Road, Indore – 453552, from Monday to Friday between 10:00 A.M. to 05:00 P.M. and should be delivered within the given schedule.

**Contact No. of Central Stores Section: 0731-6603551,3506 or Email: css-mms@iiti.ac.in**

**15. Guarantee/Warranty:** The equipment should be covered with a **1-year** on-site warranty against any manufacturing defect. Warranty certificate should be submitted with the bill(s).

- a) Any deviation in the material and the specifications from the accepted terms may be liable to be rejected and the bidders need to supply all the goods in the specified form to the satisfaction / specifications specified in the order / contract and demonstrate at their own cost.
- b) Upon receipt of notice for defective material, the firm shall replace the defective material, free of cost at the destination within 15 days of receipt of the notice. No claim whatsoever shall lie on IIT Indore for the replaced goods, thereafter. If the firm fails to replace the defective goods within a reasonable period, IIT Indore may proceed to take such remedial action as may be necessary, at the company's risk and cost.

**16. PREDISPATCH-** The firm should arrange the pre-dispatch inspection prior to packing & dispatching of the item, if asked by the IIT Indore. The firm should share the entire details of the

quoted items with original images, catalog and schematic diagrams before packing. Virtual/Online or physical inspection may be done by the IIT Indore technical committee.

**17. Insurance:** Wherever necessary, the goods supplied under the contract, shall be fully insured in a freely convertible currency against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery in the manner specified in the contract. If considered necessary, insurance may cover "all risks" including war risks and strike clauses. The amount to be covered under insurance should be sufficient to take care of the overall expenditure to be incurred by the Procuring Entity for receiving the goods at the destination.

**18. PRE- INSTALLATION:** Please also mention the pre-installation requirements for the equipment like ambient temperature, humidity, civil work, weather specifications, power specifications, etc. When items are provided full performance satisfaction should be demonstrated.

**19. INSTALLATION & COMMISSIONING:** BIDDER shall be responsible for installation / demonstration wherever applicable and for after sales service during the warranty period and thereafter as mentioned in the contract. Installation demonstration to be arranged by the supplier free of cost and the same is to be done within **15 DAYS** of the arrival of the equipment at site. **For delayed in delivery or in satisfactory, installation, commissioning, testing & training the liquidated damages will be imposed @ 0.5% (Half Percent) per week subject to a maximum of 10% of the total value of supply order & beyond 10% subject to approval of IIT Indore.**

**20. Liquidated Damages: -**

a)	As Time is the essence of an order, the date of delivery should be strictly adhered to, otherwise the delivery in full or in part may not be accepted and penalty for <b>Late delivery</b> will be imposed @ 0.5% (Half Percent) per week subject to a maximum of 10% of the total value of supply order & beyond 10% subject to approval of IIT Indore.
b)	For delayed in <b>satisfactory, installation, commissioning, testing &amp; training</b> the liquidated damages will be imposed 0.5% (Half Percent) per week subject to a maximum of 10% of the total value of supply order & beyond 10% subject to approval of IIT Indore.
c)	Non- Delivery of material/service may lead to forfeiture of PBG and debarment of the supplier.

**21. Loading/Unloading in the scope of supplier, in case of labour arranged by the IIT, Supplier or his representative/ transporter need to pay the charges Rs. 300/- per person engaged. Also, any of packing material handed over to store department in segregated manner in the scope of supplier Non-compliance of this term Rs. 300/- per person amount to be deducted from the supplier's bill.**

**22. Shipping, Packaging and Labeling:** All Material purchased hereunder must be packed and packaged to ensure its safe delivery in accordance with good commercial practices and where incorporated, the IIT, Indore packaging specification. The Supplier shall provide such packing of the Goods as is required to prevent their damage or deterioration during transit to their final destination. The packing shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, during transit and open storage. Packing case size and weights shall take into consideration, where appropriate, the remoteness of the goods' destination and the absence of heavy handling facilities at all points in transit, including the final destination. It is the sole responsibility of the vendor to provide/replace the item/goods if it is lost or broken during the shipping or transportation due to whatever may be the reason.

**23. Inspection:** The Purchaser or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Contract specifications at no extra cost to the Purchaser. The inspections and tests may be conducted on the premises of the Supplier or its

**TENDER No.: IITI(MM)/HCU/015/KP/2026-2027**

subcontractor(s), at point of delivery and/or at the Goods final destination. If conducted on the premises of the Supplier or its subcontractor(s), all reasonable facilities and assistance, including access to drawings and production data shall be furnished to the inspectors at no charge to the Purchaser. Should any inspected or tested Goods fail to conform to the specifications, the Purchaser may reject the goods and the Supplier shall either replace the rejected Goods or make alterations necessary to meet specification requirements free of cost to the Purchaser.

- 24. Patent Rights:** The supplier shall, at all times, indemnify and keep indemnified the purchaser, free of cost, against all claims which may arise in respect of goods & services to be provided by the supplier under the contract for infringement of any intellectual property rights or any other right protected by patent, registration of designs or trademarks. In the event of any such claim in respect of alleged breach of patent, registered designs, trademarks etc. being made against the purchaser, the purchaser shall notify the supplier of the same and the supplier shall, at his own expenses take care of the same for settlement without any liability to the purchaser.
- 25. Subletting of Work:** The firm shall not assign or sublet the work/job or any part of it to any other person or party. The tender is not transferable. Only one tender shall be submitted by one tenderer.
- 26.** IIT Indore reserves the right to modify/alter/insertion or deletion on any part of the tender document to ensure fulfillment of its material & service requirement at any stage
- 27. No correspondence/discussion/visits whatsoever will be entertained on the subject unless specifically called by this office after opening the tenders for technical discussions/ price negotiations. Any violation of this will render the quotations invalid and the firm is liable to be blacklisted.**
- 28. Training (if required/asked):** Onsite training should be provided by the supplier at free of cost to the users designated by IIT INDORE on all specified capabilities of the instrument by the company person. At least 3 days training should be provided each year during the warranty period. During training the hardware, software, operation, safety procedure, handling emergency situations and maintenance of the instruments should be explained.

**ADVISORY ON FRAUD CALLS/MESSAGE MADE IN THE NAME OF IIT INDORE**

- a) This is to inform you that no officials from the IIT Indore make any telephone calls/messages/emails/whatsapp seeking personal or irrelevant information from the bidder. In case any additional documentation is required from bidder, it is sought only through the official email(s) originating from the institute domain name i.e. @iiti.ac.in.
- b) **No tender/application/documentation fee is applicable** for any type of the tenders being floated by this institute.
- c) The IIT Indore hereby advises all the bidders to refrain from entertaining any suspicious telephone calls /messages/emails/whatsapp made in the name of IIT Indore asking for money on behalf of the institute. **They are also advised not to reveal any personal information or transfer any money in response to such calls/messages/emails/whatsapp.**
- d) Moreover, they should bring such matters to the notice of the institute viz email to mms@iiti.ac.in
- e) In case any bidder responds and becomes prey to any such fraudulent communication the responsibility shall not lie with this institute.

  
MT  
5-6-26

Assistant Registrar  
Material Management Section

सहायक कुलसचिव  
(सामग्री प्रबंधन विभाग)

Assistant Registrar  
(Materials Management Section)

**भाग - 2 / PART - II**

1. Any bidder from a country sharing a land order with India will be eligible to bid in this tender only if the bidder is registered with the Department for Promotion of Industry and Internal Trade (DPIIT) as per vide Ministry of finance OM No. 6/18/2019-PPD dated 23<sup>rd</sup> July 2020.
2. **Benefits to Micro and Small (MSEs)/Start-Up will be applicable under PP Policy 2012 for MSEs as per MSE guidelines issued by MoMSME**
3. **The Public Procurement (Preference to Make in India) will be applicable under Order 2017, DIPP, MoCI Order no. P-45021/2/2017-B.E.II dated 15<sup>th</sup> June 2017 and its subsequent amendments.**
4. **FURNISHING FRAUDULENT INFORMATION/ DOCUMENT-** False declarations will be in breach of the Code of Integrity under Rule 175 (1)(i)(h) of the General Financial Rules for which a bidder or its successors can be debarred for up to two years as per Rule 151 (iii) of the General Financial Rules along with such other actions as may be permissible under law.
5. IIT Indore is a green zone campus, hence, after delivery and acceptance of item suppliers should take back the waste packing material such as plastic, wrapping paper, and toxic material. Further, any wooden packing material is to be handed over to the store.
6. **Force Majeure:** Neither the contractor nor the institute shall be liable to the other, for any delay in or failure of their respective obligations under this control caused by occurrences beyond the control of either party because of fire, floods, acts of God, acts of public enemy, wars, riots, strikes, lockouts, sabotage, fire, floods, explosion, epidemic, quarantine restrictions, any law statute or ordinance order actions or regulations of the Government or any compliance there is similar to the above. Either party shall promptly notify the other of his commencement and cessation of such contingency and prove that such is beyond the controls and effects the implementation of this contract adversely.
7. Please inform the IIT Indore in writing whether the owner of the firm or any of their partners/employees has close relations working with IIT Indore. This is for record only.
8. **IIT Indore reserves the right to modify/alter/Insertion or deletion on any part of the tender document to ensure fulfillment of its material & service requirement at any stage.**
9. The instructions about bidding given in this advertisement and the Tender Documents should be read thoroughly before bidding. IIT Indore reserves the right to accept or reject any or all quotations at any stage without assigning any reason whatsoever it may be.
10. **Breach of Terms and Conditions:** IIT- Indore reserves the right to accept or reject or cancel any or all inquiries or quotations at any stage without assigning any reason thereof. In case of cancellation of order due to Non-compliance of with Terms and Conditions and Breach of the Contract, No compensation will be paid towards the progress of order/procurement.
11. **Representation against the disqualification:**
  - i) The bidder has the right to submit a representation to the Assistant Registrar (MM) within 02 days from the date of intimation via email or as per specified timeline in the communication.

**TENDER No.: IITI(MM)/HCU/015/KP/2026-2027**

- ii) The representation of the bidders will be reviewed by the technical committee and the appropriate response will be shared via email.
- iii) In case of no response of the firm against any communication from IITI within the specified time period, it will be presumed that the query has been resolved and no further communication on the said point will be considered.

**12. Governing Law:** The order placed will be a contract between the supplier and the buyer and shall be governed by the LAWS of India and under the contract shall be taken by the parties only in Indore, India to competent jurisdiction. All Domestic and International disputes are subject to Indore jurisdiction only.

**13. Conflict of Interest among Bidders/Agent:** The bidder found to have a conflict of interest shall be disqualified. A bidder may be considered to have a conflict of interest with one or more parties in this bidding process, if:

- a. they have controlling partner (s) in common; or
- b. they receive or have received any direct or indirect subsidy/financial stake from any of them; or
- c. they have the same legal representative/agent for purposes of this bid; or
- d. they have relationship with each other, directly or through common third parties, that puts them in a position to have access to information about or influence on the bid of another bidder; or
- e. The bidder participates in more than one bid in this bidding process. Participation by a bidder on more than one Bid will result in the disqualification of all bids in which the parties are involved. However, this does not limit the inclusion of the components/subassembly/assemblies from one bidding manufacturer in more than one bid.
- f. in cases of agents quoting in offshore procurements, on behalf of their principal manufacturers, one agent cannot represent two manufacturers or quote on their behalf in a particular tender enquiry. One manufacturer can also authorize only one agent/dealer. There can be only one bid from the following:
  - i. The principal manufacturer directly or through one Indian agent on his behalf; and
  - ii. Indian/foreign agent on behalf of only one principal.
- g. Bidder or any of its affiliates participated as a consultant in the preparation of the design or technical specifications of the contract that is the subject of the Bid;
- h. In the case of a holding company having more than one independently manufacturing units, or more than one unit having common business ownership/management, only one unit should quote. Similar restrictions would apply to closely related sister companies. Bidders must proactively declare such sister/common business/ management units in same/similar line of business.

**Note** – Non-compliance of the above-mentioned points may disqualify your offer for further consideration.

**अनुभाग-4 /SECTION - IV****विशेष नियम एवं शर्तें / SPECIAL TERMS AND CONDITIONS**

**1. Payment: No advance payment will be made in any case.** Payment will be released through wire transfer/bank RTGS transfer after Supply, installation testing, inspection & commissioning of the item(s) and if found satisfactory with regard to quality, quantity and specifications ordered. The payment will be released after statutory deductions within 30 days. For the payment, the firm has to submit Supplier's Invoice indicating, inter alia description and specification of the goods, quantity, unit price, total value; challans(s), bank details/cancelled cheque, installation report, performance bank guarantee (if asked) etc. to the Assistant Registrar MM Section, IIT Indore.

**In case of indigenous, the payment term may be:**

- (i). 60% of the order value will be paid against delivery of the goods received in good condition at IIT Indore and accepted by the user department.
- (ii). 40% of the balance payment will be paid after satisfactory Installation, Commissioning, Testing & Training of the IIT employees and submission of performance bank guarantee.

**In case of import, the payment term will be:**

- (i) 100% through Letter of Credit (LC)/Wire Transfer – 60% payment will be released against dispatch documents by our authorized banker.
- (ii) 40% balance after satisfactory Installation, Commissioning, Testing & Training of the IIT employees and submission of performance bank guarantee.

**2. In case of import, the below mentioned calculation will be followed to arrive at the technically qualified lowest responsive bidder:**

Sl. No	INCOTERMS	Details of Add on cost for FORD upto IIT Indore
1.	EXWORKS	ADD ON 25% of EXWORKS PRICE against inland freight, export clearance, air freight, insurance, loading & unloading, custom duty (@5.15%), IGST (@18%), custom clearance, stamp duty etc., transportation.
2.	FCA/FOB	ADD ON 20% of FCA/FOB PRICE against export clearance, air freight, insurance, loading & unloading, custom duty (@5.15%), IGST (@18%), custom clearance, stamp duty etc., transportation.
3.	CIP/CIF	ADD ON 15% of CIP/CIF PRICE against insurance, loading & unloading, custom duty (@5.15%), IGST (@18%), custom clearance, stamp duty etc., transportation.
4.	FORD IITI	ADD on 5.15% against Custom Duty and IGST (@18%)

**3. Concession/Exemptions:**

**For Import Supplies** – As per Govt. of India Notification No. 51/96 Custom dtd. 23rd July 1996, (Substituted under Notification No.43/2017 dtd.30th June 2017) Concessional Custom Duty is applicable to IITI for all purchases which are essential for research @ 5.15%. IGST @ 18% will be applicable on the assessable value and custom duty. We shall provide all the documents under this notification to enable you to clear the goods. Please state clearly that this certificate is required. The supplier shall pay and bear all other liabilities, taxes and duties not specifically agreed by the Purchaser in the contract. The Custom Duty Exemption Certificate will not be provided if quoted in Indian currency.

**4. DISPATCH OF THE CONSIGNMENT:**

- a. Once the Cargo is dispatched a complete set of shipping documents viz Original Invoice, AWB, Packing List, Warranty Certificate, Certificate of Origin etc., must be sent by email to [mms@iiti.ac.in](mailto:mms@iiti.ac.in).
- b. The shipping documents must be sent by courier duly issued to IIT Indore along with the details of the consignment for issuing of necessary documents, if required.

**5. BANK CHARGES:**

- a. All Bank Charges in India to be borne by Importer and Foreign Bank Charges to be borne by Beneficiary.
- b. In case of any amendment the entire charges will be borne by the Beneficiary.

**6. CLEARANCE OF CONSIGNMENT AT AIRPORT/SEAPORT:** The day the Cargo is cleared from customs, the same will be dispatched to IIT Indore with intimation to the MM Section, IIT Indore @ [mms@iiti.ac.in](mailto:mms@iiti.ac.in).

**7. E-Performance Security(e-PBG):**

- a. Within fourteen days (or any other period mentioned in Tender Document or Contract) after the issue of Purchase Order by the Procuring Entity, the firm shall furnish to the IITI, performance security, valid up to **sixty days** after the date of completion of all contractual obligations by the contractor, including the warranty obligations.
- b. The **5%** amount of the order vale shall be stipulated in Tender Document or Contract denominated in Indian Rupees or the currency of the contract and shall be in one of the following forms.
- c. Bank Guarantee issued by a commercial bank in India, in the prescribed form provided in **FORM- X**.
- d. If the contractor, having been called upon by the Procuring Entity to furnish Performance Security, fails to do so within the specified period, it shall be lawful for the Procuring Entity at its discretion to annul the award and enforce Bid Securing Declaration (in lieu of forfeiture of the Bid Security), besides taking any other administrative punitive action like 'Removal from List of Registered Suppliers' etc.

**8. Delivery: Free delivery inclusive of freight, Insurance and unloading charges up to IIT Indore.**

**9.** In case the equipment offered requires maintenance after the expiry of the warranty, please indicate the approximate cost of comprehensive and on-call basis maintenance and also the availability of local support or otherwise.

**10.** Please note clearly that the Bids sent through FAX, E-mail, by hand and/or by any post/courier shall not be accepted/ processed, in any case.

*Mt*  
*5-6-26*

Assistant Registrar  
MM Section, IIT, Indore

सहायक कुलसचिव  
(सामग्री प्रबंधन विभाग)  
Assistant Registrar  
(Materials Management Section)

**अनुभाग-5 / SECTION-V****पूर्व योग्यता मानदंड/ Essential Qualification Criteria****भाग - 1 /PART - I****LIST OF DOCUMENTS TO BE UPLOADED WITH TECHNICAL BID**

<b>Sl. No.</b>	<b>Details</b>	<b>Supporting Document Should be Submitted</b>
1.	The Bidder should be OEM/Authorized/Distributors/Dealers/Firms and should have the existence of firm for a minimum period of 5 Years.	Valid Certificate of Incorporation/Registration Certificate of the firm.
2.	Bidder should submit a valid Manufacturers Authorization & Warranty Support Declaration Form (In case Bidder is not an OEM) specific to this tender. <b>As per enclosed FORM- II</b>	The authorization letter and warranty support declaration should be on the Letterhead of the concerned OEM. In case of Authorized/distributor/dealer/agent Copy of the valid authorization, the certificate shall be enclosed. <b>Offer submitted without proper authorization shall be liable to be rejected summarily.</b>
3.	The firm should have a strong technical support team available in India to rectify the technical issues related to the <b>Supply and Installation of Dining Equipment</b> supply within 24 Hrs.	Bidder should enclose the details of service support <b>(Escalation Matrix details).</b>
4.	<b>Udyam Certificate if bidder claim MSEs should be as per GeM_GTC Clause 04, Point no (xiii), m, (i)</b> <b>Note-</b> Exemption for MSME's under this clause shall be given to only those bidders who are OEM and have a valid UDYAM certificate with major activity as "Manufacturing". <i>(Traders/Authorized dealers shall not be eligible for any exemption).</i>	Self-certified copies of documents.
5.	<b>Startup Certificate if bidder claim as a startup</b>	Self-certified copies of documents.
6.	<b>WORK EXPERIENCE:</b> The Vendors / Bidders should have work experience as per the following parameters.  Three similar completed work costing not less than <b>Rs. 18,50,000/-</b> in last 3 (Three) financial years for any Govt./Semi Govt./Centrally Funded Technical Institutes (CFTI) which includes IITs, IISERs, IIMs, NITs, IIITs, IISc and IEST, CSIR Institutes, Central Universities and /or DAE Institutes	Work orders and satisfactory completion valid certificates issued by respective buyer organization of the above order in support of experience to be enclosed. <b>Without submission of completion certificate the experience will not be considered.</b>

**TENDER No.: IITI(MM)/HCU/015/KP/2026-2027**

	<p>(NISER, TIFR).</p> <p style="text-align: center;"><b>OR</b></p> <p>Two similar completed work costing not less than <b>Rs. 24,50,000/-</b> in last 3 (Three) financial years for any Govt./Semi Govt./Centrally Funded Technical Institutes (CFTI) which includes IITs, IISERs, IIMs, NITs, IIITs, IISc and IEST, CSIR Institutes, Central Universities and /or DAE Institutes (NISER, TIFR).</p> <p style="text-align: center;"><b>OR</b></p> <p>One similar completed work costing not less than <b>Rs. 43,00,000/-</b> in last 3 (Three) financial years for any Govt./Semi Govt./Centrally Funded Technical Institutes (CFTI) which includes IITs, IISERs, IIMs, NITs, IIITs, IISc and IEST, CSIR Institutes, Central Universities and /or DAE Institutes (NISER, TIFR).</p> <p><b>Note: Similar work means Supply &amp; Installation of Dining Equipment</b></p>	<p>The valid certificate should be in Letter Head of the concerned government organization with authorized signatory.</p>
7.	Bidder Information	As per enclosed FORM - VI
8.	List of other Govt. Departments, Public Sector units and Central Autonomous Bodies for which the bidder is supplying material or having the similar type of contracts and a valid certificate regarding the satisfactory performance of the contract.	As per enclosed FORM - VII
9.	Bidder Acceptance of Tender Document	As per enclosed FORM - VIII
10.	<p>The bidder should not have been blacklisted by any Government / Semi Government / Board /Corporations /Autonomous Body/ PSU. An undertaking/declaration in this regard should be closed. If any such matter i.e. of blacklisting /suspension is subjudice, even then the concerned firm shall be technically disqualified.</p> <p>"If any one or more Partner/ Directors of any debarred/blacklisted agency promotes or forms a new contracting firm or a sister-concern firm of the said debarred/blacklisted agency, then it shall also be considered as a debarred /blacklisted firm".</p>	As per enclosed FORM - V
11.	The quoted products should not be under end of sales next 05 years or end of support in next 05 years from the date of submission.	As per enclosed FORM - XI
12.	Make In India- Class-I or Class-II Local Supplier	A Self-Declaration Certificate regarding "Class-I or Class-II Supplier" for the tendered item as per the Form-III is to be submitted.

13.	<p><b>FINANCIAL TURNOVER:</b> The Bidder Annual Financial Turnover should more than <b>Rs. 61,00,000/-</b> during the last three financial years namely 2022-23 2023-24 and 2024-25.</p> <p style="text-align: center;"><b>And</b></p> <p>In case of OEM, the Average Annual Turn Over should be <b>Rs. 2,50,00,000/-</b> during the last three financial years namely 2022-23 2023-24 and 2024-25</p> <p>The Vendors / Bidders should not have incurred any loss during the last 3 (Three) financial years upto 31<sup>st</sup> March, 2025. Profit after Tax should be positive for the above-mentioned period.</p>	<p><b>As per enclosed FORM-I and</b> Attach a separate neatly typed sheet on the letter head of Registered Chartered Accountant OR enclose copies of audited Balance Sheet and Profit &amp; Loss Statement for the previous 3 financial year as specified in bid document and further details if required may be asked from the contractor after opening of technical bids. There is no need to upload entire voluminous balance sheet.</p>
14.	<p>Solvency Certificate required of ₹ 49,00,000/- for bidder.</p>	<p>The certificate should be on the letter head of the bank. This certificate should have been issued within 6 months from original date of the submission of tender.</p>
15.	<p>Price Reasonability Certificate (To be submitted on Firm/Company Letterhead)</p>	<p><b>As per enclosed FORM XII</b></p>
16.	<p>Undertaking (To be submitted on Firm/Company Letterhead)</p>	<p><b>As per enclosed FORM XIII</b></p>
17.	<p>Integrity Agreement: Signed Copy of the agreement should be submitted on the firm's letter head.</p>	<p><b>As per enclosed FORM XIV</b></p>

**Note: Non-Compliance with any of the above conditions by the bidders will amount to non-eligibility for which tender has been floated and its bid shall be liable to be rejected summarily.**

**Signature & Seal of Bidder**

**अनुभाग-5 / SECTION- V****तकनीकी विशिष्टता / Technical Specification****भाग - 2 /PART - II**

(Bidder should submit compliance matrix along with Technical Bid)

Item details and technical specifications as mentioned below: **Supply and Installation of Dining Equipment**

Sr. No	Parameters	Specifications	Qty	Compliance If Yes/ No	Deviation If Any
1	Dining Equipment	Supply and Installation of Dining Equipment <u>Detailed specification attached as Annexure -I</u>	01 Set		

**Note:**

- A) The bidder should submit his acceptance against each column as YES/NO and if No, the bidder should specify the deviation.
- B) Firm should quote separately for each item as per BOQ.
- C) Valid proof of the document in support of the claim to be enclosed with the technical bid.
- D) The Quantity mentioned above is also indicative and might change in the final order.
- E) Prospective bidders can quote Rate as per Unit and the institute will decide on the final order quantity.
- F) The bidder must quote prices separately for particular items in the BoQ sheet no. 2)

(Signature of the Bidder, with Official Seal)

**अनुभाग- 5 / SECTION- V****अमूल्यंकित तकनीकी बोली / UNPRICED TECHNICAL BID****भाग - 3 /PART - III****(Bidder should provide the following details on Letter head)**

TENDER NO.: IIT(MM)/HCU/015/KP/2026-2027

Date:

Name of the Bidder \_\_\_\_\_

Sr. No.	Item Description	Qty.	Make	Model	HSN Code	GST %	Country of Origin
1.	Supply and Installation of Dining Equipment	01					

Sl No.	Other Terms & Conditions		Compliance Yes/No
1.	<b>Payment terms</b>	100% payment will be released through RTGS/NEFT/LC. 60% payment against delivery and acceptance of the items and balance 40% after successful installation, commissioning, testing, training of the items and submission of PBG.	
2.	<b>Delivery Period</b>	Within <b>30 days</b> from the date of Purchase order.	
3.	<b>Installation</b>	Will be done by the firm free of cost within 30 days from the date of delivery of the item.	
4.	<b>Warranty</b>	01-year on-site warranty from the date of successful Installation, commissioning, testing and training. Warranty certificate should be submitted with the bill(s).	
	<b>Charges</b>	Freight, unloading, insurance, delivery and any other kind of charges will be borne by the vendor/firm/supplier.	
6.	<b>Service Support</b>	Bidder should provide onsite service support.	
7.	<b>Training</b>	Onsite training should be provided by the firm free of cost by the expert engineer	

**(Signature of the Bidder, with Official Seal)**

**अनुभाग-6 /SECTION- VI**

**वित्तीय बोली / Financial Bid**

**FINANCIAL BID –Schedule of price bid in the form of BOQ format:**

1. The below mentioned Financial Proposal/Commercial bid format is provided as BoQ along with this tender document at <https://eprocure.gov.in/eprocure/app>
2. **Bidders are advised to download this BoQ.xls** as it is and quote their offer/rates in the permitted column and upload the same in the commercial bid.
3. Bidder shall not tamper/modify downloaded price bid template in any manner. In case if the same is found to be tampered/modified in any manner, the tender will be completely liable to be rejected and EMD shall be forfeited.
4. Any element of cost, taxes, duties levies, etc. not specifically indicated in the BOQ, shall not be paid by the purchaser.
5. **If the GST amount is not quoted in the BOQ (Financial Bid), the total cost will be treated as inclusive of GST. No further communication will be entertained later or else the EMD will be forfeited.**
6. The tender shall remain valid for acceptance for **180 days**, from the date of tender opening.

**OTHER CONDITIONS FOR PRICE BIDS**

1. No unilateral revision in price will be admissible.
2. Rates should be quoted in the accounting units (A/U) mentioned in this tender. Rates must be quoted clearly on the free delivery basis at IIT Indore and the total value is also indicated in words.
3. Any optional indicated in techno-commercial bids must be priced separately.
4. In case spares/accessories are applicable, their list and price should be clearly indicated separately.
5. The price must be stated for each item separately. The percentage of reduction, in the unit price, should also be quoted, should order to that extent be placed with you.

\_\_\_\_\_  
**Yours faithfully**

(Signature of the Tenderer)

Company Seal:

Date:

प्रपत्र -1 / FORM-I

**वार्षिक कारोबार की घोषणा और****इनकम टैक्स रिटर्न****DECLARATION OF ANNUAL TURNOVER AND  
INCOME TAX RETURN**

(To be submitted on Firm/Company Letterhead)

To,  
The Registrar  
Indian Institute of Technology Indore,

Date :

**Sub: NIT No. IITI(MM)/HCU/015/KP/2026-2027**

Dear Sir,

I/we hereby declare that, our firm's Annual Turnover as follows, and I/we have also supported an Audited Accounts for your references :

F.Y 2022-23	F.Y 2023-24	F.Y 2024-25

And,

I/we hereby declare that, our firm had filed Income Tax Returns for last year's i.e. F.Y. 2022-23, 2023-24, & F.Y. 2024-25. Supported by copy of ITR of four years.

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(Signature of the Tenderer)

Company Seal:

Date:

**निर्माता का अनुज्ञा और वारंटी समर्थन पत्र**

**MANUFACTURER'S AUTHORIZATION & WARRANTY SUPPORT DECLARATION  
(ON OEMs Letter head)**

Date:

Tender No:

To  
The Registrar  
Indian Institute of Technology Indore

We, \_\_\_\_\_ [name of Manufacturer], who are official manufacturers of [Insert type of goods manufactured] having factories at [insert full address of Manufacturer's factories], do hereby authorize [insert complete name of Bidder] to submit a bid the purpose of which is to provide the following goods, manufactured by us [insert name and or brief description of the goods], and to subsequently negotiate and sign the contract.

We hereby extend our full guarantee, warranty, availability of spare parts and AMC support in accordance with the Terms and Conditions of Contract with respect to the Goods offered by the above firm.

Authorized representative of the Manufacturer      Authorized representative Bidder

Signature:

Signature:

Name:

Name:

Address:

Address:

Mobile No:

Mobile No:

Email ID:

Email ID:

**स्थानीय सामग्री के लिए घोषणा**

**Declaration for Local Content**

(To be given on Company Letter Head - For tender value below Rs.10 Crores)  
(To be given by Statutory Auditor/Cost Auditor/Cost Accountant/CA for tender value above Rs.10 Crores)

Date: \_\_\_\_\_

To  
The Registrar  
Indian Institute of Technology Indore

**Sub: Declaration of Local content**

Tender No: \_\_\_\_\_

Name of Goods & Services : -  
\_\_\_\_\_

1. Country of Origin of Goods being offered: \_\_\_\_\_

2. We hereby declare that items offered has \_\_\_\_% local content (**Please provide exact %**).

3. Details of location at which local value addition will be made / made: (Complete address to be mentioned)  
\_\_\_\_\_  
\_\_\_\_\_

*"Local Content"* means the amount of value added in India which shall, be the total value of the item being offered minus the value of the imported content in the item (including all customs duties) as a proportion of the total value, in percent.

***"False declaration will be in breach of Code of Integrity under Rule 175(1)(i)(h) of the General Financial Rules for which a bidder or its successors can be debarred for up to two years as per Rule 151 (iii) of the General Financial Rules along with such other actions as may be permissible under law."***

Yours Faithfully,  
(Signature of the Bidder/OEM, with Official Seal)

**डीपीआईआईटी पंजीकरण के लिए घोषणा पत्र**

**Declaration for DPIIT Registration**

**(on OEM's Letter Head)**

**CERTIFICATE BY BIDDER- DPIIT REGISTRATION**

"I have read the clause regarding restrictions on procurement from a bidder of a country which shares a land border with India; I certify that this bidder is not from such a country or, / if from such a county, has been registered with the Competent Authority (copy of the Registration Certificate enclosed).

I hereby certify that his bidder fulfils all requirements in this regard and is eligible to be considered.

Signature with Date and Stamp

Of the Bidder

**स्वच्छ छवि/कोई कानूनी कार्रवाई नहीं होने के संबंध में घोषणा पत्र**

**DECLARATION REGARDING CLEAN TRACK/NO LEGAL ACTION**

(to be provided on letter head of the firm)

I hereby certify that the above firm namely \_\_\_\_\_ is neither blacklisted by any Central/State Government/Public Undertaking/Institute nor any criminal case registered / pending against the firm or its owner/ partners anywhere in India preceding three years from the date of publishing of tender.

I also certify that the above information is true and correct in any every respect and in any case at a later date it is found that any details provided above are incorrect, any contract given to the above firm may be summarily terminated and the firm blacklisted.

Date:

Authorized Signatory

Name:

Place:

Designation:

Contact No.:

**बोलीदाता सूचना प्रपत्र****BIDDER INFORMATION FORM**

Sl.No.	Details	
1.	Company Name	
2.	Registration Number	
3.	Manufacturer /Distributor for the quoted product	
4.	Registered Address	
5.	Name of Partners /Director	
6.	City /Postal Code	
7.	Company's Establishment Year	
8.	Company's Legal Status (tick on appropriate option)	1) Limited Company 2) Undertaking 3) Joint Venture 4) Partnership 5) Others (In case of Others please specify)
9.	Company Category	1) Micro Unit as per MSME 2) Small Unit as per MSME 3) Medium Unit as per MSME 4) Ancillary Unit 5) SSI 6) Others (In case of Others please specify)
10.	Contact Name Email Id MOBILE NO.	
11.	<b>BANK DETAILS</b>	Name of Beneficiary :  A/c. No. CC/CD/SB/OD:  Name of Bank :  IFSC NO. (Bank) :  Branch Address and Branch Code:
12.	Vendor's PAN No. (Should be attached)	
13.	Vendor's GST No. (Should be attached)	

पिछली आपूर्ति आदेश सूची प्रारूपPREVIOUS SUPPLY ORDER LIST FORMAT

Order placed by {Full address of Purchaser}	Order No. and Date	Description and quantity of ordered equipment	Value of order	Contact Person along with Telephone no., Fax no. and e- mail address.

Note: Technical Committee may seek additional information from the existing users at IIT Indore or from other Institutes, these feedbacks will be considered for technical evaluation.

Signature and Seal of the Manufacturer/ bidder .....

Place:

Date:

**निविदा शर्तों की स्वीकृति हेतु**

**ACCEPTANCE OF TENDER TERMS**

(To be given on Company Letter Head)

Date: DD/MM/YYYY

To,  
The Registrar  
Indian Institute of Technology Indore

**Sub: Acceptance of Terms & Conditions of Tender IITI(MM)/HCU/015/KP/2026-2027”**

Dear Sir,

1. I / We have downloaded / obtained the tender document(s) for the above mentioned 'Tender/Work' from the web site(s) namely: \_\_\_\_\_ as per your advertisement, given in the above mentioned website(s).
2. I / We hereby certify that I / we have read the entire terms and conditions of the tender documents from Page No. \_\_\_\_\_ to \_\_\_\_\_ (including all documents like annexure(s), schedule(s), etc), which form part of the contract agreement and I / we shall abide hereby by the terms / conditions / clauses contained therein and I have no objection for any of the content of the bid document. The rates quoted by me/us are valid and binding on me/us for acceptance till the validity of bid.
3. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality / entirety.
4. I / We do hereby declare that our Firm has not been blacklisted/ debarred by any Govt. Department/Public sector undertaking.
5. I / We do hereby declare that we have quoted our firm rates inclusive of taxes if not mentioned extra.
6. I/We agree to hold this offer open until **180 days** and shall be bound to supply/commission/install/test the equipment and dispatch the same within the specified period.
7. I/We agree that in case if we fail to deliver the goods/complete the work/supply within the stipulated time, then institute has full power to compound the liquidity damages or forfeit the Bid Security/Security Deposit or any necessary action as deemed fit can be taken by the IIT Indore.
8. The articles shall be of the best quality and of the kind as per the requirement of the institution. The decision of the IIT Indore, India (herein after called the said officer) as regard to the quality and kind of article shall be final and binding on me. Should the said officer deem it necessary to change any article on being found of inferior quality, it shall be replaced by me/us free of cost in time to prevent inconvenience.

9. I/We declare that no legal/financial irregularities are pending against the proprietor/partner of the bidding firm or manufacturer.
10. I/We undertake that the items supplied are as per Demonstration/Catalogue/technical literature description.
11. I/We undertake that the quoted rates are not higher than that approved in any other Govt. institutions in India for the same items during the current Financial Year.
12. I/we do hereby confirm that the prices/rates quoted are fixed and are at par with the prices quoted by me/us to any other Govt. of State/Central//Institute/Department/PSUs. I/we also offer to supply the Equipment/stores at the prices and rates not exceeding those mentioned in the price bid.
13. I/We do hereby confirm that I/we aware about the provisions of "Make in India"/startup initiatives and directives regarding Price Preference Policy to Make in India Registered Bidders and I/We undertake for following the same as per directions of IIT Indore in respect of this E-Bid Enquiry.
14. I/we have necessary infrastructure for the maintenance of the equipment and will provide all accessories/spares as and when required.
15. I/we also declare that in case of change of Indian Agent or for any other change. Merger, dissolution solvency etc. in the organization of our foreign principles, we would take care of the Guarantee/Warranty/Maintenance of the machinery/equipment and have provided written confirmation for the same.
16. I/we undertake to get the equipment repaired/replace within 48 hours of the receiving of the complaint from the institute failing which a penalty of @ 1% of the cost may be recovered from the Bank Guarantee before releasing the same to us after completion period.
17. I/we undertake, If as a result of post payment audit any over payment is deducted in respect of any Supply/work done by our Agency or alleged to have been done by our Agency under this bid, it shall be recovered by the IIT Indore from our Agency.
18. I/we undertake, If any under payment is discovered, the amount shall be duly paid to our Agency by the IIT Indore.
19. I/we undertake that we shall liable to provide all the relevant records copies during the concurrency period of Contract or otherwise even after the Contract is over, whenever required by IIT Indore.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)

**बोली-पूर्व प्रश्न प्रपत्र/प्रारूप**  
**PRE-BID QUERY FORM/FORMAT**

Name of the Firm: \_\_\_\_\_

Address: \_\_\_\_\_

Email ID: \_\_\_\_\_

Contact No.: \_\_\_\_\_

Sl. No	Reference of the Clause No. of the Tender Document	Query/Clarification/ Deviation sought	Clarification/Response from IIT Indore
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			

(Signature of the Bidder, with Official Seal)

परफॉरमेंस सिक्योरिटी प्रारूप  
e-PERFORMANCE SECURITY FORMAT

To,

.....  
**WHEREAS** ..... (name and address of the supplier)  
(hereinafter called "the supplier") has undertaken, in pursuance of contract no. .... Dated  
.....to supply (description of goods and services) (hereinafter called "the contract").

**AND WHEREAS** it has been stipulated by you in the said contract that the supplier shall furnish you with a bank guarantee by a scheduled commercial bank recognized by you for the sum specified therein as security for compliance with its obligations in accordance with the contract;

**AND WHEREAS** we have agreed to give the supplier such a bank guarantee:

**NOW THEREFORE** we hereby affirm that we are guarantors and responsible to you, on behalf of the supplier, up to a total of ..... (amount of the guarantee in words and figures), and we undertake to pay you, upon your first written demand declaring the supplier to be in default under the contract 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 or the sum specified therein.

We further undertake to pay the Purchaser any money so demanded notwithstanding any dispute or disputes raised by the supplier(s)/vendor(s) in any suit or proceeding pending before any court or Tribunal relating thereto, our liability under this present being absolute and unequivocal. The payment so made by us under this bond shall be a valid discharge of our liability for payment there under and the supplier(s)/vendor(s) shall have no claim against us for making such payment.

We hereby waive the necessity of your demanding the said debt from the supplier before presenting us with the demand.

We further agree that no change or addition to or other modification of the terms of the contract to be performed there under or of any of the contract documents which may be made between you and the supplier 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 the ..... day of ....., 20.....

(Signature of the authorized officer of the Bank)

Name and designation of the officer

Seal:

Name & address of the Bank

Address of the Branch:

Phone No.:

E-mail ID:.

**प्रपत्र - 11 / FORM- XI**

बिक्री और समर्थन के संबंध में घोषणा

**DECLARATION REGARDING SALES AND SUPPORT**

(to be provided on letter head of the firm)

To,  
The Registrar  
Indian Institute of Technology Indore

We, M/s. \_\_\_\_\_ hereby affirm that the engineers listed below are currently employed by our organization and have consistently provided service and support in their region. We attest to their professional competence, dedication, and commitment to delivering high-quality work.

Sl. No.	Name	E-mail Id	Contact No.
1	Mr.		
2	Mr.		
3	Mr.		

We, M/s. \_\_\_\_\_ declare that we as original equipment manufacturers (OEMs) shall not be subjected to end of sale or end of support within the next Five (05) years from the date of submission of this declaration. This commitment aims to ensure the continuity and reliability of products and services provided by us, fostering stability and trust

We also certify that the above information is true and correct in every respect and in any case at a later date it is found that any details provided above are incorrect, any contract given to the above firm may be summarily terminated and the firm blacklisted.

(Signature of the Tenderer)

Company Seal :  
Name :  
Date :

**PRICE REASONABILITY CERTIFICATE**

(To be submitted on Firm/Company Letterhead)

1. I/We \_\_\_\_\_ hereby certify that the prices quoted by us in our offer letter No.....are not higher than prices to any Government Department/PSU/Institution.
2. I/We further certify that I/We have not supplied or quoted for any item in offer letter at prices lower than those quoted for the relevant items to any Government/Semi-Government/ Public/Institution within the period of 90 days preceding the last date of submission of the offer.
3. I/We hereby undertake that I/We will not supply or quote for any item in offer letter at prices lower than those quoted for the relevant items to any Government/Semi-Government/ Public/ Institution/ within the period of validity of the offer.
4. I/We also undertake to bring the attention of the Authorities, any incidence of breach of any of the above paras within 30 days from the occurrence of the breach and further undertake to refund/reimburse the difference which may arise due to breach of any of the above paras and I/We also understand that the decision of Authorities, regards to the determination of quantum payable shall be final.

\_\_\_\_\_  
(Signature of the Tenderer/Owner)

Name:

Date:

Official Seal

**प्रपत्र -13 / FORM-XIII**

(To be submitted on Firm/Company Letterhead)

**UNDERTAKING**

I/We hereby declared that all the Test Reports compliances as per Standard Specifications mentioned in the NIT Document No: \_\_\_\_\_ for "Supply & Installation of \_\_\_\_\_" will be submitted by us, if required/asked.

Further, we will provide all Statuary valid Certificates/Permissions/License/Hardware/Software as required for smooth running of the supplied EQUIPMENT including all essential requirements for installation etc..

Furthermore, I/We hereby declare that, our quoted prices against this E-Bid Enquiry are not higher than prices offered by us to any others Govt. Institutions/Other Institutions/Departments as per prevailing market prices and we are liable for passing of all the benefits of GST in terms of cost reduction on account of various tax factors to IIT Indore as per the provisions of GST Act 2017. If any time IIT Indore will get the information that we have supplied items on higher prices in comparison to other institutes on the basis of prevailing applicable prices, we are undertaking that, we are liable for refunding and depositing back such difference amount to IIT Indore from our side without any question.

I/We are also undertaken that the Department of Commerce or Ministry/any other Department has been not debarred/blacklisted our firm as per best of our knowledge, if any such debarment/blacklisting come to the notice of IIT Indore Authorities during execution of Supplies against this E-Bid Enquiry, Indore have right to reject our proposal and take appropriate action deemed fit against our firm as per prevailing applicable Rules & Regulations.

\_\_\_\_\_  
(Signature of the Tenderer/Owner)

Name:

Date:

Official Seal

**(To be printed on Supplier's letterhead)**

*(To be signed by the bidder and same signatory competent / authorized to sign the relevant contract on behalf of IIT Indore)*

**INTEGRITY AGREEMENT**

This Integrity Agreement is made at ..... on this ..... day of..... 20.....

**BETWEEN**

The IIT Indore, represented through Jt. Registrar Material Management, IIT Indore ..... (Hereinafter referred as the 'Principal/Owner', (Address of Division) 'Principal/Owner', which expression shall unless repugnant to the meaning or context hereof include its successors and permitted assigns)

**AND**

Name and Address of the Individual/firm/Company) through ..... (Hereinafter referred (Details of duly authorized signatory) to as the "Bidder/Contractor" and which expression shall unless repugnant to the meaning or context hereof include its successors and permitted assigns)

**Preamble**

WHEREAS the Principal / Owner has floated the Tender (NIT No.....) (hereinafter referred to as "Tender/Bid") and intends to award, under laid down organizational procedure, contract for .....at IIT Indore." (Name of work) hereinafter referred to as the "Contract". AND WHEREAS the Principal/Owner values full compliance with all relevant laws of the land, rules, regulations, economic use of resources and of fairness/transparency in its relation with its Bidder(s) and Contractor(s).AND WHEREAS to meet the purpose aforesaid both the parties have agreed to enter into this Integrity Agreement (hereinafter referred to as "Integrity Pact" or "Pact"), the terms and conditions of which shall also be read as integral part and parcel of the Tender/Bid documents and Contract between the parties.

NOW, THEREFORE, in consideration of mutual covenants contained in this Pact, the parties hereby agree as follows and this Pact witnesses as under:

**Article 1: Commitment of the Principal / Owner**

- 1) The Principal/Owner commits itself to take all measures necessary to prevent corruption and to observe the following principles  
No employee of the Principal / Owner, personally or through any of his / her family members, will in connection with the Tender, or the execution of the Contract, demand, take a promise for or accept, for self or third person, any material or immaterial benefit which the person is not legally entitled to.
  - (a) The Principal/Owner will, during the Tender process, treat all Bidder(s) with equity and reason. The Principal/Owner will, in particular, before and during the Tender process, provide to all Bidder(s) the same information and will not provide to any Bidder(s) confidential / additional information through which the Bidder(s) could obtain an advantage in relation to the Tender process or the Contract execution.
  - (b) The Principal/Owner shall Endeavour to exclude from the Tender process any person, whose conduct in the past has been of biased nature.

**TENDER No.: IITI(MM)/HCU/015/KP/2026-2027**

- 2) If the Principal/Owner obtains information on the conduct of any of its employees which is a criminal offence under the Indian Penal code (IPC)/Prevention of Corruption Act, 1988 (PoC Act) or is in violation of the principles herein mentioned or if there be a substantive suspicion in this regard, the Principal/Owner will inform the Chief Vigilance Officer and in addition can also initiate disciplinary actions as per its internal laid down policies and procedures.
- 3) If the Principal/Owner obtains information on the conduct of any of its employees which is a criminal offence under the Indian Penal code (IPC)/Prevention of Corruption Act, 1988 (PoC Act) or is in violation of the principles herein mentioned or if there be a substantive suspicion in this regard, the Principal/Owner will inform the Chief Vigilance Officer and in addition can also initiate disciplinary actions as per its internal laid down policies and procedures.

**Article 2: Commitment of the Bidder(s) / Contractor(s)**

- 1) It is required that each Bidder/Contractor (including their respective officers, employees and agents) adhere to the highest ethical standards, and report to the Government / Department all suspected acts of fraud or corruption or coercion or collusion of which it has knowledge or becomes aware, during the tendering process and throughout the negotiation or award of a contract.
- 2) The Bidder(s)/Contractor(s) commits himself to take all measures necessary to prevent corruption. He commits himself to observe the following principles during his participation in the Tender process and during the Contract execution:
  - a) The Bidder(s)/Contractor(s) will not, directly or through any other person or firm, offer, promise or give to any of the Principal/Owner's employees involved in the Tender process or execution of the Contract or to any third person any material or other benefit which he/she is not legally entitled to, in order to obtain in exchange any advantage of any kind whatsoever during the Tender process or during the execution of the Contract.
  - b) The Bidder(s)/Contractor(s) will not enter with other Bidder(s) into any undisclosed agreement or understanding, whether formal or informal. This applies in particular to prices, specifications, certifications, subsidiary contracts, submission or non-submission of bids or any other actions to restrict competitiveness or to cartelize in the bidding process.
  - c) The Bidder(s) / Contractor(s) will not commit any offence under the relevant IPC/PoC Act. Further the Bidder(s) / Contractor(s) will not use improperly, (for the purpose of competition or personal gain), or pass on to others, any information or documents provided by the Principal / Owner as part of the business relationship, regarding plans, technical proposals and business details, including information contained or transmitted electronically.
  - d) The Bidder(s) / Contractor(s) of foreign origin shall disclose the names and addresses of agents / representatives in India, if any. Similarly Bidder(s) / Contractor(s) of Indian Nationality shall disclose names and addresses of foreign agents/representatives, if any. Either the Indian agent on behalf of the foreign principal or the foreign principal directly could bid in a tender but not both. Further, in cases where an agent participate in a tender on behalf of one manufacturer, he shall not be allowed to quote on behalf of another manufacturer along with the first manufacturer in a subsequent/parallel tender for the same item.
- 3) The Bidder(s)/Contractor(s) will not instigate third persons to commit offences outlined above or be an accessory to such offences.
- 4) The Bidder(s)/Contractor(s) will not, directly or through any other person or firm indulge in fraudulent practices means a wilful misrepresentation or omission of facts or submission of fake/forged documents in order to induce public official to act in reliance thereof, with the purpose of obtaining unjust advantage by or causing damage to justified interest of others and/or to influence the procurement process to the detriment of the Government interests.
- 5) The Bidder(s)/Contractor(s) will not, directly or through any other person or firm use Coercive Practices (means the act of obtaining something, compelling an action or influencing a decision through intimidation, threat or the use of force directly or indirectly, where potential or actual injury may befall upon a person, his/ her reputation or property to influence their participation in the tendering process).

**Article 3: Consequences of Breach**

Without prejudice to any rights that may be available to the Principal /Owner under law or the Contract or its established policies and laid down procedures, the Principal/Owner shall have the following rights in case of

breach of this Integrity Pact by the Bidder(s)/Contractor(s) and the Bidder/ Contractor accepts and undertakes to respect and uphold the Principal/Owner's absolute right:

- 1) If the Bidder(s)/Contractor(s), either before award or during execution of Contract has committed a transgression through a violation of Article 2 above or in any other form, such as to put his reliability or credibility in question, the Principal/Owner after giving 14 days' notice to the contractor shall have powers to disqualify the Bidder(s)/Contractor(s) from the Tender process or terminate/determine the Contract, if already executed or exclude the Bidder/Contractor from future contract award processes. The imposition and duration of the exclusion will be determined by the severity of transgression and determined by the Principal/Owner. Such exclusion may be forever or for a limited period as decided by the Principal/Owner.
- 2) Forfeiture of EMD/Performance Guarantee/Security Deposit: If the Principal/Owner has disqualified the Bidder(s) from the Tender process prior to the award of the Contract or terminated/determined the Contract or has accrued the right to terminate/determine the Contract according to Article 3(1), the Principal/Owner apart from exercising any legal rights that may have accrued to the Principal/Owner, may in its considered opinion forfeit the entire amount of Earnest Money Deposit, Performance Guarantee and Security Deposit of the Bidder/Contractor.
- 3) Criminal Liability: If the Principal/Owner obtains knowledge of conduct a Bidder or Contractor, or of an employee or a representative or an associate of a Bidder or Contractor which constitutes corruption within the meaning of IPC Act, or if the Principal / Owner has substantive suspicion in this regard, the Principal/Owner will inform the same to law enforcing agencies for further investigation.

#### **Article 4: Previous Transgression**

- 1) The Bidder declares that no previous transgressions occurred in the last 5 years with any other Company in any country confirming to the anticorruption approach or with Central Government or State Government or any other Central/State Public Sector Enterprises in India that could justify his exclusion from the Tender process.
- 2) If the Bidder makes incorrect statement on this subject, he can be disqualified from the Tender process or action can be taken for banning of business dealings/ holiday listing of the Bidder/Contractor as deemed fit by the Principal/ Owner.
- 3) If the Bidder/Contractor can prove that he has resorted / recouped the damage caused by him and has installed a suitable corruption prevention system, the Principal/Owner may, at its own discretion, revoke the exclusion prematurely.

#### **Article 5: Equal Treatment of all Bidders/Contractors/Subcontractors**

- 1) The Bidder(s)/Contractor(s) undertake(s) to demand from all subcontractors a commitment in conformity with this Integrity Pact. The Bidder/Contractor shall be responsible for any violation(s) of the principles laid down in this agreement/Pact by any of its Sub-contractors/sub-vendors.
- 2) The Principal/Owner will enter into Pacts on identical terms as this one with all Bidders and Contractors.
- 3) The Principal/Owner will disqualify Bidders, who do not submit, the duly signed Pact between the Principal/Owner and the bidder, along with the Tender or violate its provisions at any stage of the Tender process, from the Tender process.

#### **Article 6: Duration of the Pact**

This Pact begins when both the parties have legally signed it. It expires for the Contractor/Vendor 6 months after the completion of work under the contract or till the continuation of defect liability period, whichever is more and for all other bidders, till the Contract has been awarded.

If any claim is made/lodged during the time, the same shall be binding and continue to be valid despite the lapse of this Pacts as specified above, unless it is discharged/determined by the Competent Authority of IIT Indore.

#### **Article 7: Other Provisions**

**TENDER No.: IITI(MM)/HCU/015/KP/2026-2027**

- 1) This Pact is subject to Indian Law, place of performance and jurisdiction is the Head Quarters of the Division of the Principal/Owner, who has floated the Tender.
- 2) Changes and supplements need to be made in writing. Side agreements have not been made.
- 3) If the Contractor is a partnership or a consortium, this Pact must be signed by all the partners or by one or more partner holding power of attorney signed by all partners and consortium members. In case of a Company, the Pact must be signed by a representative duly authorized by Board Resolution.
- 4) Should one or several provisions of this Pact turn out to be invalid; the remainder of this Pact remains valid. In this case, the parties will strive to come to an agreement to their original intensions.
- 5) It is agreed term and condition that any dispute or difference arising between the parties with regard to the terms of this Integrity Agreement / Pact, any action taken by the Owner/Principal in accordance with this Integrity Agreement/ Pact or interpretation thereof shall not be subject to arbitration.

**Article 8: Legal and Prior Rights**

All rights and remedies of the parties hereto shall be in addition to all the other legal rights and remedies belonging to such parties under the Contract and/or law and the same shall be deemed to be cumulative and not alternative to such legal rights and remedies aforesaid. For the sake of brevity, both the Parties agree that this Integrity Pact will have precedence over the Tender/Contact documents with regard any of the provisions covered under this Integrity Pact.

IN WITNESS WHEREOF the parties have signed and executed this Integrity Pact at the place and date first above mentioned in the presence of following witnesses:

.....  
**BIDDER Signature with Seal**  
**Date & Place:**

WITNESSES:

.....  
(Signature, name and address)

.....  
(Signature, name and address)

**फॉर्म -15 / FORM-XV**

**DECLARATION FOR OWNERSHIP OF MACHINE**

(To be submitted on Firm/Company Letterhead)

Name of Work: "..... of Kitchen Equipment in the Kitchen for Hostel BH 07 at IIT Indore.

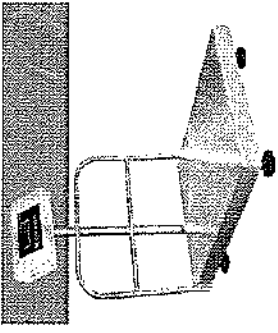
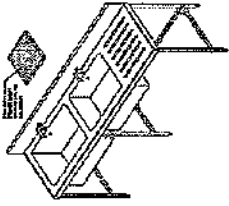
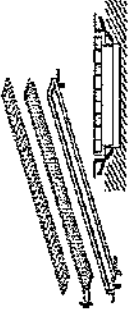
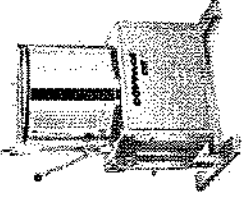
I/We .....(Name of Authorized Signatory) hereby declare that we have the following machinery in our factory located at (Address of Factory)

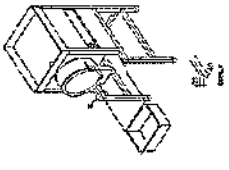

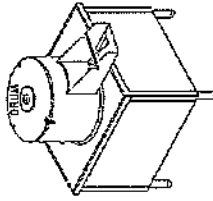
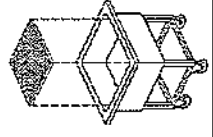
- a. CNC Turret Punch Machine,
- b. CNC Press Break Machine
- c. CNC Cutter Machine
- d. Puff Machine
- e. Argon Welding Machine.

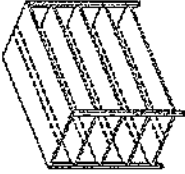



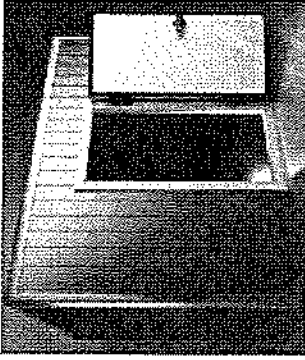


I/We will produce the necessary Certificate/Declaration from the Manufacturer to above effect after award of work.

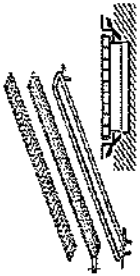

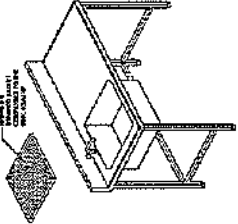


I/We understand that in case of furnishing of false information/statement, the IIT INDORE....., shall be at liberty to forfeit EMD/Performance Guarantee and I/We will have no claim in this regard.

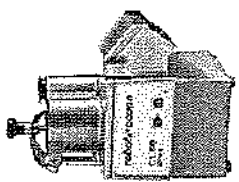
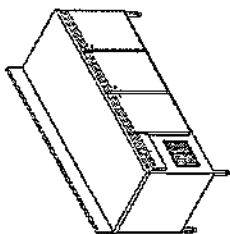
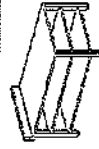
\_\_\_\_\_  
 (Signature of the Tenderer/Owner)  
 Name:  
 Date:  
 Official Seal

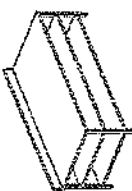
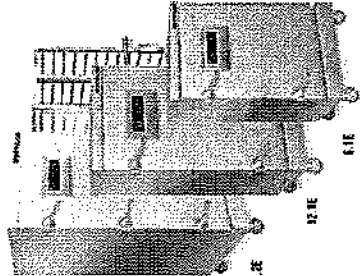
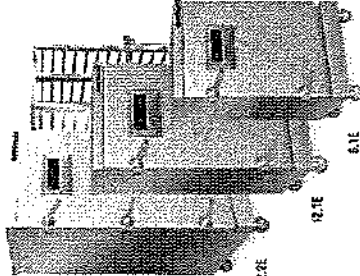
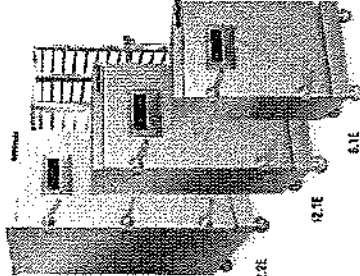
Sl.No.	Item	Equipment Name	Dimension in mm	QTY	Detailed Specification	Compliance if Yes/ No	Deviation if Any
<b>RECEIVING SECTION</b>							
1	RC1	WEIGHING SCALE FLOOR MODEL 100 KG	MAKE : ESSAE or Equivalent	1	Type: Digital Platform Weighing Scale Application: Industrial / Warehouse / Food Processing / Pharmaceutical Construction: Heavy Duty SS-304 Stainless Steel Indicator Protection: IP-67 Stainless Steel Indicator Load Cell Protection: IP-67 Tool Steel Load Cell Display Type: Bright Green LED Display Display Size: 14 mm LED Digits Number of Display Digits: 6 Digits Processor: Microcomputer Based Keypoard: 6 Keys Membrane Keyboard Calibration: Software Calibration Power Supply: 230V AC, 50 Hz Power Consumption: Approx. 5W Cable: Heavy Duty Shielded Cable Compliance: Legal Metrology Act, 2009 & Rules, 2011 compliant.		
2	RC2	SOAKING SINK UNIT	2400X800X850+150	1	TOP : 16 SWG STAINLESS STEEL SINK IN TOP WITH SPLASH BACK & DRAIN BOARD. SINK : 02 NOS. SINK OF SIZE 750X600X250MM DEEP WITH DRAIN COUPLING & SINGLE SWIVEL FAUCET. DRAIN TOWARDS REAR SIDE. SINK WITH STRAINER BASKET. STRAINER BASKET : 2 NOS 16 SWG STAINLESS STEEL STRAINER BASKET 40 MM DEEP. (OF 3MM HOLE READY PERFORATED SHEET COMPATIBLE TO THE SINK). * UNIT TO BE SUPPLIED WITH MIXING SWIVEL FAUCET. CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. * PLUMBING & DRAINAGE: MATERIAL & CONNECTION OF INLET & OUTLET POINTS BY MEP / PLUMBING CONTRACTOR SCOPE.		
3	RC3	GRATING WITH PERFORATED BASKET	5800X300 WIDE	1	GRATING : 20X20MM 16 SWG SS SQ. PIPE AT 40 MM CTC. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 800MM. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK : 25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT. IN MULTIPLES OF 2100 MM - CIVIL WORKS & FIXING BY CIVIL CONTRACTOR.		
<b>MASALA SECTION</b>							
4	MS1	WET MASALA GRINDER TILTING TYPE	MAKE : COSMOS or Equivalent	1	Capacity-20KG SOAKED RICE Dimension- 950x600x1320mm Electrical 3HP / 440V The drum, motor housing, frame, and lid shall be manufactured from high-quality stainless steel for durability and hygienic operation. The equipment shall be provided with a detachable cylindrical roller stone assembly for easy cleaning and maintenance. The roller stone assembly shall be fitted with wipers to ensure efficient and faster grinding performance. A unique adjustable arm-lock system shall be provided for easy tightening and adjustment of the spring mechanism. The unit shall have a tilting mechanism enabling the drum to tilt and lock up to 100 degrees for easy, safe, and hygienic discharge of batter. The square-bottom motor housing design shall provide adequate space for proper air circulation and efficient cooling of the motor.		


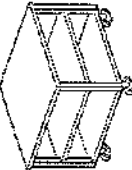
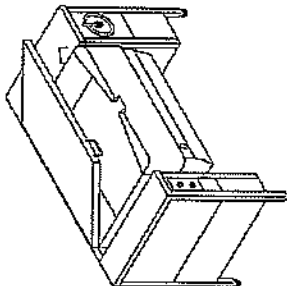
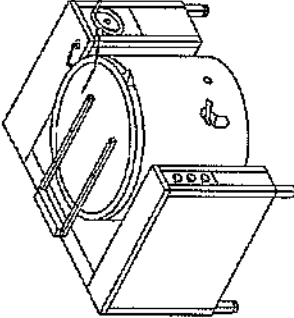
5	MS2	PULVERISOR-70KG	SHF	1	Dimensions (W x D x H): 435 mm x 720 mm x 400 mm wt-135 kg			
6	MS3	WALL MOUNTED POT FILLER	MAKE T&S MODEL :B-0580 or Equivalent	1	<p>PLUMBING : Cold <input type="checkbox"/> YES Hot <input type="checkbox"/> NA DRAIN <input type="checkbox"/> NA</p> <p>SPECIFICATIONS: Nozzle: 12 in Nozzle: 18 in Nozzle: 6 in Nozzle: Double Joint Nozzle: Swivel Nozzle: Nozzle Nozzle Flow: 12.3 GPM (46.56 L/min) Nozzle Outlet Type: Heat Resistant Nozzle Outlet Type: On-Off Volume Control Pressure Max: Pressure Max: 125 psi (8.62 bar) Pressure Min: Pressure Min: 20 psi (1.38 bar) Temperature Max: Temperature Max: 140 F (60°C) Temperature Min: Temperature Min: 40 F (4.44°C)</p> <p>SIZE: IN MM-WIDTHx DEPTHx HEIGHT: 481X 630X1195,ELECTRIC :</p> <p>Power :2.5 KW Voltage: 3HP / 440V / 3PH / 50Hz, PRODUCT FEATURES:</p> <ul style="list-style-type: none"> <li>• Carbonadium peeling plate.</li> <li>• Integral timer.</li> <li>• Optional filler basket, prevents waste pipe becoming blocked.</li> <li>• Easily adjustable timer.</li> <li>• Thicker peeling plate, for longer operating life.</li> <li>• Interlocked lid with viewing panel.</li> <li>• Safety baffle on discharge door &amp; water inlet with air break.</li> <li>• Includes FREE stand.</li> <li>• Maximum Capacity: 15kg / 33lb.</li> <li>• Output: 70kg/hour.</li> <li>• Available in 3-phase or single-phase.</li> </ul>			
7	MS4	POTATO PEELER	CAP - 20KG	1	<p>SIZE: IN MM-WIDTHx DEPTHx HEIGHT: 481X 630X1195,ELECTRIC :</p> <p>Power :2.5 KW Voltage: 3HP / 440V / 3PH / 50Hz, PRODUCT FEATURES:</p> <ul style="list-style-type: none"> <li>• Carbonadium peeling plate.</li> <li>• Integral timer.</li> <li>• Optional filler basket, prevents waste pipe becoming blocked.</li> <li>• Easily adjustable timer.</li> <li>• Thicker peeling plate, for longer operating life.</li> <li>• Interlocked lid with viewing panel.</li> <li>• Safety baffle on discharge door &amp; water inlet with air break.</li> <li>• Includes FREE stand.</li> <li>• Maximum Capacity: 15kg / 33lb.</li> <li>• Output: 70kg/hour.</li> <li>• Available in 3-phase or single-phase.</li> </ul>			
8	MS5	POTATO PEELING SINK	600X600X600	1	<p>TOP : 16 SWG STAINLESS STEEL, SINK : 16 SWG S.S SINK OF SIZE 500x500x400 DEEP WITH Ø38mm BSP DRAIN, SINK WITH STRAINER BASKET, STRAINER BASKET : 18 SWG STAINLESS STEEL WITH PERFORATED Ø3MM HOLE READY SHEET COMPATIBLE TO THE SINK 75MM HT. LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. CROSS BRACING : 25x25MM, STAINLESS STEEL SQUARE PIPES, CASTOR : Ø100mm, ALL SWIVEL, RUBBERIZED CASTORS, 2 NOS. WITH BRAKES WITH RUBBER BUMPERS AT ALL 4 CORNERS. FRAMEWORK : 35X35X3mm THICK STAINLESS STEEL ANGLE.</p>			
					MAIN STORE			

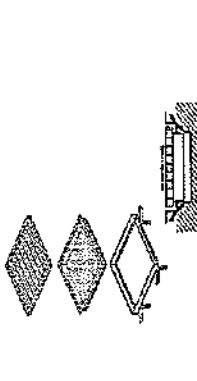

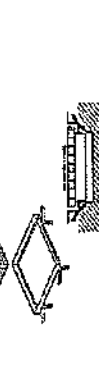

9	MIN1	STORAGE RACK FIVE SHELVES	1200X600X1800	9	SHELVES : 5 NOS. OF 16 SWG S.S. SHEET EQUIDISTANT FROM EACH OTHER. DULY STRENGTHENED WITH STAINLESS STEEL STIFFENERS FROM BENEATH. UPRIGHTS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET.		
10	MIN2	OIL PALLET	1400X750X1200	1	FRAME WORK : 25X25MM S.S. SQUARE PIPES @ 75MM CLEAR DISTANCE FROM EACH OTHER. DRIP TRAY : 16 SWG SS OIL DRIP TRAY ON 38X38MM 20 SWG S.S. ANGLE. IN TWO PART UPRIGHT : 30X30X 16 SWG SS SQ. PIPE. CASTOR : 04 NOS. PLATE FITTED Ø4", ALL SWIVEL RUBBERIZED CASTORS. 2 NOS. WITH BRAKES.		
11	MIN3	GRAIN PALLET	1200X1200X300	2	CORNER PIECE : 14 SWG STAINLESS STEEL (150X150MM) CORNER PIECES, FOR ADDITIONAL STRENGTHENING. SS PIPE : 25X25MM S.S. SQUARE PIPES @ 75MM CLEAR DISTANCE FROM EACH OTHER. LEGS : 25X25MM SS SQUARE PIPES WITH ADJ. NYLON BULLET FEET.		
		MINI STORE					
12	MT1	STORAGE RACK FIVE SHELVES	1200X600X1800	3	SHELVES : 5 NOS. OF 16 SWG S.S. SHEET EQUIDISTANT FROM EACH OTHER. DULY STRENGTHENED WITH STAINLESS STEEL STIFFENERS FROM BENEATH. UPRIGHTS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET.		
		COLD ROOM					
13	CR1	COLD ROOM TEMP +8° C SUNK IN BY 150MM (Inside Full S.S. & Out side Full P.P)	2850X2700X2700	1	1. FB 60 MM THICK PUF PANELS WITH 0.5 MM TCT SS SHEETS BOTH SIDES FOR WALLS & CEILING AVERAGE OF 40 KG/M3 DENSITY COMPLETE WITH CAMLOCKS. 2. FB 50 MM THICK PUF SLABS WITH 3 MM TARFELT SHEETS. 3. FB- 60MM DOOR SIZE : 863 MM X 1981 MM SS 7 SS WITH KASAN TYPE INDIAN HARDWARES FOR THE DOOR SUCH AS HANDLE, HINGES, DOOR CLOSURE. 4. INSTALLATION ACCESSORIES SUCH AS FLASHERS, ANGLES, RIVETS AND SILICON SEALANT ETC. 5. INSTALLATION LABOUR ( WITHIN MUMBAI ) REFRIGERATION UNIT FOR THE ABOVE ROOM 1.5TR NOMINAL CAPACITY COMPLETE WITH CONSIDERING UNIT, ROOM COOLER, CONTROL PANEL AND TEMPERATURE CONTROLLER MICRO-PROCESSOR BASED. ( SUITABLE FOR R22 GAS ) CONDENSING UNIT : EMERSON (KCL) HERMETICALLY SEALED SYSTEM WITH ALL CONTROLS, SAFETY DEVICES, AIR-COOLED CONDENSOR WITH FAN MOTOR, SUCTION ACCUMULATOR, SERVICES VALVES ETC. EVAPORATING UNIT : CONSISTING OF CU-AI, EVAPORATOR COIL WITH SS-304 BODY, SHEET METAL COMPONENTS WITH DRAINAGE ARRANGEMENT - 2 NOS. 12" Ø FANS WITH SINGLE PHASE MOTOR, CONTROL SYSTEM & PANEL : ELECTRIC PANEL CONSISTING CONTRACTOR, OVERLOAD PROTECTOR, ON/OFF EMERGENCY STOP ARRANGEMENT WITH DIGITAL TEMPERATURE CONTROLLER CUM INDICATOR, INSTALLATION KIT : 5/8" SUCTION LINE 3/8" LIQUID LINE COPPER TUBES 5MTR WITH AEROFLEX INSULATION REFRIGERATION PIPING AND DRAIN LINE.		
14	CR2	COLD ROOM RACK	1500X600X1800	2	SHELVES : 5 NOS 18 SWG S.S. PERFORATED SHEET EQUIDISTANT FROM EACH OTHER, DULY STRENGTHENED WITH S.S. CHANNELS/STIFFENERS FROM BENEATH. UPRIGHTS : 30X30MM S.S. SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.		
15	CR3	COLD ROOM RACK	1250X600X1800	2	SHELVES : 5 NOS 18 SWG S.S. PERFORATED SHEET EQUIDISTANT FROM EACH OTHER, DULY STRENGTHENED WITH S.S. CHANNELS/STIFFENERS FROM BENEATH. UPRIGHTS : 30X30MM S.S. SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.		

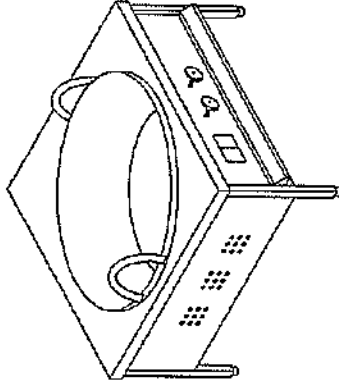
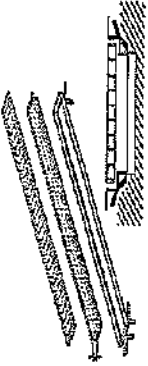
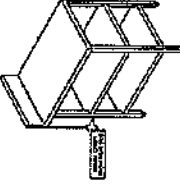

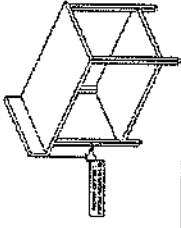

16	CR4	GRATING WITH PERFORATED BASKET	1200X300 WIDE	1	GRATING : 20X20MM 16 SWG SS SQ. PIPE AT 40 MM CTC. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 600MM. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK : 25X25X14 SWG SS ANGLE FRAME WITH GROUING SUPPORT. IN MULTIPLES OF 2100 MM - CIVIL WORKS & FIXING BY CIVIL CONTRACTOR	
17	VP1	WORK TABLE WITH 2 UNDERSHELVES	1600X600X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK, UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
18	VP2	WORK TABLE WITH SINK	1700X750X850+150	1	TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH SPLASH BACK. SINK : SINK OF SIZE 700X500X250MM DEEP WITH DRAIN COUPLING & SINGLE SWIVEL FAUCET. * UNIT TO BE SUPPLIED WITH SINGLE FAUCET, STRAINER BASKET : 1 NO. 18 SWG STAINLESS STEEL WITH PERFORATED Ø3MM HOLE READY SHEET COMPATIBLE TO THE SINK 40MM HT. CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. * PLUMBING & DRAINAGE MATERIAL & CONNECTION OF INLET & OUTLET POINTS BY MEP / PLUMBING CONTRACTOR SCOPE.	
19	VP3	KNIFE STERILIZER	MAKE : SIBMAN MODEL : STER UV 16 W or Equivalent	1	SPECIFICATIONS: - Made from AISI430 stainless steel. - Chamber is closed by a smoked plexiglass door h.48 cm. - Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives. - Knives holder with built in drops collecting tray. (only on 24W version). - Mercury vapour lamp with wire screen protection. - A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed. - The curtesy lamp, on 24W model, turns on only when the switch is "on" and the filter is at "0". Power 2 KW Voltage 220V/50HZ	
20	VP4	WORK TABLE WITH 2 UNDERSHELVES	1500X700X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK, UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	

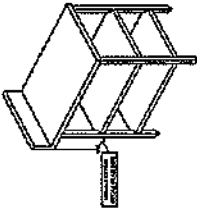


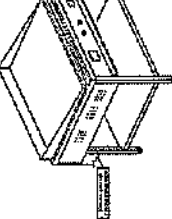

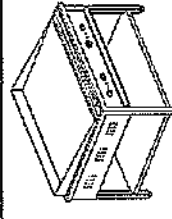
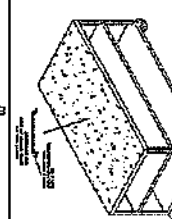
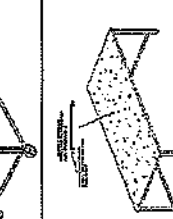
21	VP5	VEGETABLE PREPARATION MACHINE	1	<p>MAKE: ROBOT COUPE MODEL: CL 50 - E ULTRA or Equivalent</p>	<p>WIDTH X DEPTH X HEIGHT: 210 X 281 X 386 BRAND: ROBOT COUPE MODEL: CL 50 E ultra, Power 1 KW Voltage 230V/PH/50/50HZ, CL 50 ULTRA SPECIFICATIONS: INDUCTION MOTOR - YES WATTAGE - 560 W VOLTAGE - SINGLE PHASE SPEED(S) - 375 RPM FEED TUBE(S) - HALF MOON HOPPER 2.2 L, CYLINDRICAL HOPPERS Ø 68 MM AND Ø 38 MM, EXACT TUBE PUSHER - INCLUDED LID AND BOWL - METAL EFFECTIVE THROUGHPUT (KG/H) - 160 MOTOR UNIT - STAINLESS STEEL DISCS - NOT INCLUDED NET WEIGHT (KG) - 18 GROSS WEIGHT (KG) - 20 DIMENSIONS (L X W X H) MM - 380 X 305 X 595</p> <p>Heavy-duty commercial vegetable preparation machine suitable for institutional kitchens, hotels, canteens, and bulk food processing applications. Body construction made of heavy-duty stainless steel/aluminium alloy with corrosion-resistant finish.</p> <p>Suitable for slicing, grating, shredding, julienne cutting, dicing, and chopping applications.</p> <p>Food contact parts shall be made of food-grade material suitable for hygienic operation.</p> <p>Equipped with high-performance industrial-grade motor suitable for continuous operation with low noise and vibration.</p> <p>Provided with large feed hopper and compatible with multiple cutting discs for different cutting sizes and applications.</p> <p>Safety interlock system and overload protection shall be provided for safe operation.</p> <p>Easy-to-clean and easy-to-maintain design with removable processing components.</p> <p>Electrical Specifications: Power Supply: 230V AC, Single Phase, 50 Hz Motor Power: Approx. 550W to 750W Speed: Approx. 375 RPM Dimensions (Approx.): Width: 350 mm Depth: 320 mm Height: 590 mm Weight (Approx.): 22-28 kg.</p>	
22	*	PACK OF 5 DISCS	1	<p>ROBOT COUPE or Equivalent</p>	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. TEMPERATURE RANGE : +4°C TO +8°C INNER &amp; EXTERIOR: 20 SWG S.S. , INSULATION : 2½" THICK, IN-SITU POLYURETHANE FOAM. DRAWER : 1NO. AMBIENT DRAWER WITH INTEGRATED HANDLE &amp; 1/1 X150MM DEEP GN PAN COMPATIBLE WITH GODREJ OR EQUIVALENT LOCKING. DOORS : 03 NOS. INSULATED DOORS WITH INTEGRATED HANDLE &amp; SPRING LOADED DOORS FOR SELF CLOSING WITH GODREJ OR EQUIVALENT LOCKING. (GN PAN COMPATIBLE) WIRE SHELVES : S.S. 6 NOS. COMPRESSOR : 1 NO. HERMETICALLY SEALED - KIPLOSAR L.H.S. ELECTRIC : 1 PHASE /220V/ 50 CYCLES. * DRAIN PLATE TO BE PROVIDED. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPE WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. * DIGITAL INDICATOR REQUIRED * FORCED DRAFT COOLING *</p>	
23	VP6	WORK TOP REFRIGERATOR	1	<p>1875X700X850+150</p>	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE</p>	
24	VP7	WORK TABLE WITH 2 UNDER SHELVES	1	<p>500X700X850+150</p>		

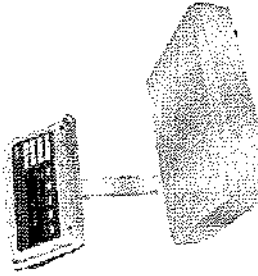
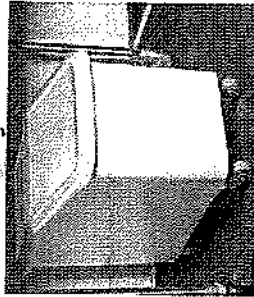
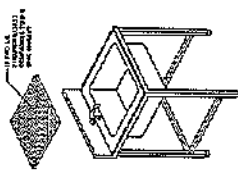
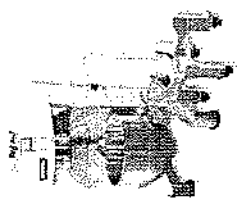
25	VP8	WORK TABLE WITH 2 UNDER SHELVES	1700X700X850+150	1	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK, UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. HK3 CONDIMENT TROLLEY 600X600+100X850 2 TOP : 16 SWG STAINLESS STEEL WITH CUTOUT TO HOLD</p>	
26	HK1	IDL1 STEAMER (ELECTRIC) CAP : 240 IDLIES STEAMPRO STEAMER SIZE-750X700X1700	MAKE-COSMOS MODEL-CSP12.1E DLX or Equivalent	1	<p>Heavy-duty commercial kitchen equipment suitable for institutional kitchens, hotels, hostels, canteens, and bulk food preparation applications. Body construction shall be made of SS-304 food-grade stainless steel with corrosion-resistant and hygienic finish. The equipment shall be designed for continuous commercial operation with robust structural frame and durable components. The unit shall be equipped with high-efficiency heating/cooking system suitable for bulk cooking applications. Electrical Load: Approx. 1.0 kW to 1.5 kW, suitable for 230V AC, Single Phase, 50 Hz power supply. Utility Requirement: Electrical Supply: 230V AC, Single Phase Water Connection: If applicable as per equipment design Proper ventilation and drainage arrangement to be ensured at installation site. Dimensions (Approx.): Width: 1200 mm Depth: 750 mm Height: 850 mm Weight (Approx.): 80-120 kg.</p>	
27		24 IDLY TRAY - 400X600 MM, TEFLON COATED	MAKE-COSMOS or Equivalent	24	<p>The idly tray shall be suitable for commercial and institutional kitchen applications. The tray shall be designed for preparation of 24 idlies in a single batch. Tray size shall be 400 x 600 mm. The tray shall be manufactured from food-grade aluminium/stainless steel with high-quality Teflon coating for non-stick operation. The Teflon coating shall ensure easy release of idlies and easy cleaning. The tray shall be corrosion-resistant, hygienic, and suitable for continuous steaming applications. The tray shall have smooth edges and rigid construction for safe handling and long service life. Approximate Weight: 1.5 - 2.5 kg per tray.</p>	
28	HK2	IDL1 STEAMER-CAP : 240 IDLIES STEAMPRO STEAMER SIZE-750X700X1700	MAKE-COSMOS MODEL-CSP12.1E DLX or Equivalent	1	<p>Heavy-duty commercial kitchen equipment suitable for institutional kitchens, hotels, hostels, canteens, and bulk food preparation applications. Body construction shall be made of SS-304 food-grade stainless steel with corrosion-resistant and hygienic finish. The equipment shall be designed for continuous commercial operation with robust structural frame and durable components. The unit shall be equipped with high-efficiency heating/cooking system suitable for bulk cooking applications. Electrical Load: Approx. 1.0 kW to 1.5 kW, suitable for 230V AC, Single Phase, 50 Hz power supply. Utility Requirement: Electrical Supply: 230V AC, Single Phase Water Connection: If applicable as per equipment design Proper ventilation and drainage arrangement to be ensured at installation site. Dimensions (Approx.): Width: 1200 mm Depth: 750 mm Height: 850 mm Weight (Approx.): 80-120 kg.</p>	

29	•	24 IDLY TRAY - 400X600 MM, TEFLON COATED	MAKE-COSMOS or Equivalent	Z4	<p>The idly tray shall be suitable for commercial and institutional kitchen applications. The tray shall be designed for preparation of 24 idlies in a single batch. Tray size shall be 400 x 600 mm.</p> <p>The tray shall be manufactured from food-grade aluminium/stainless steel with high-quality Teflon coating for non-stick operation.</p> <p>The Teflon coating shall ensure easy release of idlies and easy cleaning.</p> <p>The tray shall be corrosion-resistant, hygienic, and suitable for continuous steaming applications.</p> <p>The tray shall have smooth edges and rigid construction for safe handling and long service life.</p> <p>Approximate Weight: 1.5 – 2.5 kg per tray.</p>		
30	HK3	CONDIMENT TROLLEY	600X600+100X850	1	<p>TOP : 16 SWG STAINLESS STEEL WITH CUTOOUT TO HOLD, 9 NOS, 1/8 SIZE X 150MM DEEP GN PANS. * UNIT TO BE SUPPLIED WITH 9 NOS, 1/5TH GN PANS, UNDER SHELF ; 18 SWG STAINLESS STEEL. CASTORS : 4 NOS, Ø100MM RUBBERISED SWIVEL CASTORS WITH 2 NOS. BREAKS, WITH RUBBER BUMPERS AT ALL 4 CORNERS, UPRIGHTS : 30X30 MM STAINLESS STEEL SQUARE PIPE, FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>		
31	HK4	MOBILE TABLE	800X750X850	2	<p>TOP : 16 SWG STAINLESS STEEL TOP, UNDER SHELVES : 2 NOS, 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS, CASTORS : 4 NOS PLATE FITTED Ø100MM RUBBERISED SWIVEL CASTORS 2 NOS WITH BRAKES WITH RUBBER BUMPERS AT ALL 4 CORNERS, UPRIGHTS : 30X30 MM STAINLESS STEEL SQUARE PIPE, FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>		
32	HK5	TILTING PAN CAP : 200 LTRS (GAS) SIZE : 1512X900X900		1	<p>Tilting Pan – 200 Ltrs (Gas Operated) Heavy-duty tilting pan suitable for commercial and institutional kitchen applications. Capacity: 200 Litres. Heating Type: Gas operated. Body construction shall be made of SS-304 food-grade stainless steel with hygienic and corrosion-resistant finish. The pan shall be provided with heavy-duty burner system for uniform heating and efficient cooking. Tilting mechanism shall be manual/gear-assisted for easy discharge and cleaning. Dimensions (Approx.): 1512 x 900 x 900 mm. Approximate Weight: 140–180 kg. Utility Requirement: LPG/PNG gas connection. Suitable for boiling, frying, sautéing, and bulk cooking operations.</p>		
33	HK6	BOILING PAN CAP : 300 LTRS(ELECTRIC) SIZE : 1450X1000X1000		1	<p>Boiling Pan – 300 Ltrs (Electric) Heavy-duty boiling pan suitable for institutional kitchens and bulk cooking applications. Capacity: 300 Litres. Heating Type: Electric operated. Body construction shall be made of SS-304 food-grade stainless steel. The unit shall be equipped with heavy-duty electric heating elements for efficient and uniform heating. Provided with insulated body and easy drainage/discharge arrangement. Dimensions (Approx.): 1450 x 1000 x 1000 mm. Approximate Weight: 180–250 kg. Electrical Load: Approx. 18–24 kW, suitable for 415V AC, 3 Phase, 50 Hz power supply. Suitable for boiling, cooking, and large-scale food preparation applications.</p>		

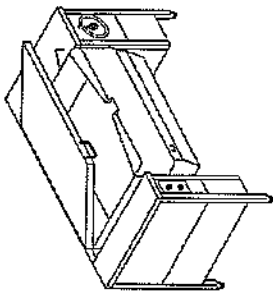
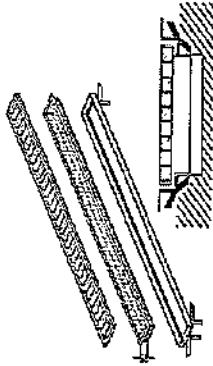
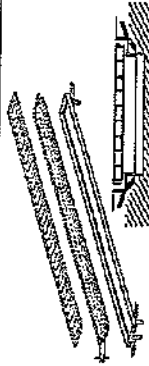
34	HK7	GRATING WITH PERFORATED BASKET	700X700 WIDE	2	<p>Heavy-duty grating unit suitable for commercial and institutional kitchen applications. Suitable for grating vegetables, coconut, cheese, and similar food products. Body construction shall be made of food-grade stainless steel with corrosion-resistant finish.</p> <p>The unit shall be designed for efficient and uniform grating performance. Suitable for continuous operation with sturdy and durable construction. Easy to clean and maintain with hygienic food contact surfaces. Approximate Weight: 8-15 kg.</p>	
35	HK8	GRATING WITH PERFORATED BASKET	700X300 WIDE	1	<p>Heavy-duty perforated basket suitable for commercial kitchen applications. Manufactured from food-grade stainless steel with corrosion-resistant finish. Designed with uniform perforations for proper draining and processing applications. Suitable for washing, draining, straining, and processing food materials. Rigid and durable construction suitable for continuous usage. Smooth-finished edges for safe handling and hygienic operation. Easy to clean and maintain. Approximate Weight: 2-5 kg depending on size and capacity.</p>	
36	HK10	SINGLE BURNER GAS RANGE	900X900X500	2	<p>TOP : 16 SWG STAINLESS STEEL WITH CUT OUT TO HOUSE BURNER, VESSEL REST OF SIZE : 500X500MM. BURNER : HIGH PRESSURE MULTI RING BURNER (TWO RING) WITH INDIVIDUAL CONTROL &amp; PILOT &amp; GAS INLET AT REAR BOTH SIDES. SIDES AND REAR : 20 SWG STAINLESS STEEL. DRIP TRAY : 18 SWG S.S. WITH INTEGRATED HANDLE. LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>	
37	HK11	WALL MOUNTED POT FILLER	MAKE T&S MODEL B-0581 or Equivalent	3	<p>PLUMBING : Cold &amp; YES Hot &amp; NA DRAIN &amp; NA</p> <p>SPECIFICATIONS: Product Id: B-0581 Product Description: Pot Filler, Wall Mount, 24" Double-Joint Nozzle, 1/2" NPT Inlet, Insulated On-Off Control</p> <p>Written Specifications: Wall mount pot filler with chrome plated brass body, 24" double joint swing nozzle, on-off volume control outlet with insulated grip, 1/2" NPT female inlet. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372.</p> <p>Features &amp; Benefits: Wall mount pot filler w/ chrome plated brass body 24" double joint swing nozzle with 12" back nozzle and 12" front nozzle On-off volume control outlet with insulated grip 1/2" NPT female inlet 2" wall flange</p> <p>Material: Polished chrome plated brass body</p>	

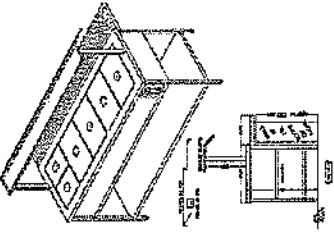
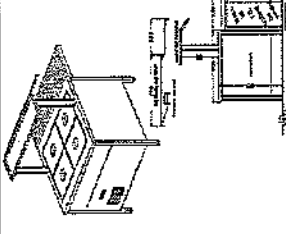
38	HK12	BULK KADAI FRYER (ELECTRIC) SIZE: 750X750X600+600	2	<p>Heavy-duty electric bulk kadai fryer suitable for commercial and institutional kitchen applications.</p> <p>Body construction shall be made of SS-304 food-grade stainless steel with corrosion-resistant finish.</p> <p>The fryer shall be suitable for deep frying of snacks, food items, and bulk cooking applications.</p> <p>The unit shall be equipped with heavy-duty electric heating elements for fast and uniform heating.</p> <p>Temperature control system shall be provided for safe and efficient operation.</p> <p>Oil containment/facilities shall be fabricated with thick stainless steel suitable for continuous operation.</p> <p>The unit shall be provided with sturdy support frame and stable structure.</p> <p>Dimensions: 750 x 750 x 600+600 mm.</p> <p>Approximate Weight: 70-100 Kg.</p> <p>Electrical Load: Approx. 9-12 kW, suitable for 415V AC, 3 Phase, 50 Hz power supply.</p> <p>Utility Requirement: Electrical connection only.</p>			
39	HK13	GRATING WITH PERFORATED BASKET	1	<p>GRATING : 20X20MM 18 SWG SS SQ. PIPE AT 40 MM CTC. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 600MM. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK : 25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT. IN MULTIPLES OF 2100 MM - CIVIL WORKS &amp; FIXING BY CIVIL CONTRACTOR.</p>			
40	HK15	WORK TABLE WITH 2 UNDERSHELVES	1	<p>FRAME WORK : 35X35X3 MM FULLY WELDED BOXED S.S.ANGLE FRAME WORK BODY : 18 SWG POLISHED S.S. FULLY WELDED BODY CONSTRUCTION WITH GREASE COLLECTION TRAY AND FILTER FIXTURES. GREASE FILTER : REMOVABLE 18 GA S.S. WIDE SECTIONS COMPATIBLE TO THE LENGTH OF THE HOOD, OPENABLE TYPE FOR EASY CLEANING. LIGHTS : LED 36 WATTS FIXTURES, CLEAN ROOM TYPE, FIXING : SUSPENDED FROM CEILING ON M.S. RODS DULY PAINTED ON ANCHOR FASTENERS. * THE UNIT TO BE FULLY ARGON ARC WELDED AND SATIN FINISHED BUFFING. * NUMBER OF CUTOUTS AND ITS SIZE AS PER HVAC CONSULTANT. VENDOR TO VERIFY SITE PRIOR TO FABRICATION. * EQUIPMENT MADE IN TWO PARTS</p>			
41	HK16	CHAPATTI PLATE PUFFER (ELECTRIC)	1	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>			
42	HK17	WORK TABLE WITH 1 UNDERSHELF	1	<p>TOP : 16 SWG STAINLESS STEEL WITH SPLASH BACK. CHAPPATI PLATE : OF SIZE 1000X700X25MM THICK MILD STEEL. PUFFER PLATE : 300X700X40MM THICK CAST IRON. FRONT PANEL : 20 SWG STAINLESS STEEL WITH IGNITION WINDOW. SIDES &amp; REAR : 20 SWG STAINLESS STEEL ELECTRIC : 6 KW/II PHASE WITH THREE POSITION TOGGLE SWITCH &amp; THERMOSTAT. UNDER SHELF : Ø25MM PIPE @75MM CTC. LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE</p>			
43	HK18	CHAPATTI PLATE PUFFER	1	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELF : 1 NO. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE</p>			

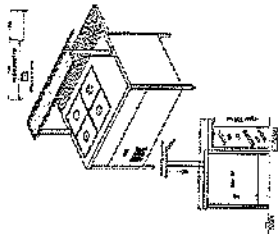
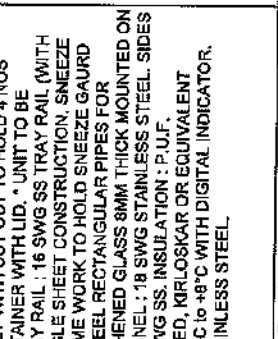
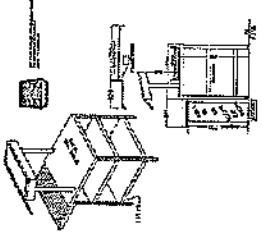
44	HK19	WORK TABLE WITH 2 UNDERSHELVES	450X750X850+150	1	TOP : 16 SWG STAINLESS STEEL WITH SPLASH BACK. CHAPPATI PLATE : OF SIZE 1000X700X25MM THICK MILD STEEL. PUFFER PLATE : 300X700X40MM THICK CAST IRON. FRONT PANEL : 2D SWG STAINLESS STEEL WITH IGNITION WINDOW. GREASE COLLECTING DRAWER : 18 SWG SS (REMOVABLE). SIDES & REAR : 20 SWG STAINLESS STEEL. BURNERS : 2 NOS. V- BURNERS. V-750 MM LONG WITH PILOTS. 1 NO. V- BURNERS. V-600 MM LONG WITH PILOTS. UNDER SHELF : Ø25MM PIPE @75MM CTC LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
45	HK20	WORK TABLE WITH 2 UNDERSHELVES	700X1075X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
46	HK22	WORK TABLE WITH SINK	1000X700X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
47	HK23	DOSA PLATE	1200X750X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP. GRIDDLE PLATE : 5/8" THICK MILD STEEL DULY MACHINED AND POLISHED. UNDER SHELF : 1 NO. 18 SWG S.S. ALL SIDES BEEDED TWICE DOWNWARDS. CONTROL PANEL : 18 SWG STAINLESS STEEL. BURNERS : 2 NOS. V - 600 WITH 1 NO. PILOT GAS INLET AT REAR SIDE. SIDES & REAR : 20 SWG STAINLESS STEEL WITH LOUVERS. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPE WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
48	HK24	WORK TABLE WITH 1 UNDERSHELF	600X700X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELF : 1 NO. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
49	HK25	DOSA PLATE (ELECTRIC)	1200X750X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP. GRIDDLE PLATE : 5/8" THICK MILD STEEL DULY MACHINED AND POLISHED. UNDER SHELF : 1 NO. 18 SWG S.S. ALL SIDES BEEDED TWICE DOWNWARDS. CONTROL PANEL : 18 SWG STAINLESS STEEL. SIDES & REAR : 20 SWG STAINLESS STEEL WITH LOUVERS ELECTRIC : 6 KW III PHASE WITH THREE POSITION TOGGLE SWITCH & THERMOSTAT. LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.	
50	HK27	MARBLE CHAPPATI ROLLING TABLE ON WHEEL	1500X800X850	2	TOP : MARBLE TOP 1½" THICK (TWO ¾" THICK GRANITES PASTED TOGETHER WITH EPOXY). STONE MOUNTED ON 35X35X5MM THICK STAINLESS STEEL ANGLE FRAME WITH NEOPRENE RUBBER SANDWICHING FOR STABILITY. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. UPRIGHTS : 30X30MM STAINLESS STEEL SQ. PIPE. WHEELS : ALL SW/VEL 125MM DIA CASTORS. (2 WITH BRAKES OF REHELLO ALL EQUIVALENT WITH WEIGHT CAPACITY OF 250 KG PER WHEEL WITH RUBBER BUMPERS AT ALL 4 CORNERS	
51	HK28	MARBLE TABLE WITH CROSS BRACING	1500X800X850	1	TOP : MARBLE TOP 1½" THICK (TWO ¾" THICK GRANITES PASTED TOGETHER WITH EPOXY). STONE MOUNTED ON 35X35X5MM THICK STAINLESS STEEL ANGLE FRAME WITH NEOPRENE RUBBER SANDWICHING FOR STABILITY. CROSS BRACING : 25X25MM SQ. PIPE ON REAR AND BOTH SIDES. FRONT OPEN LEGS : 30X30MM STAINLESS STEEL SQUARE PIPE WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X5MM THICK STAINLESS STEEL ANGLE.	

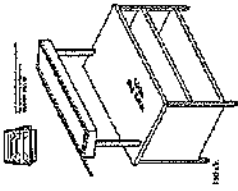

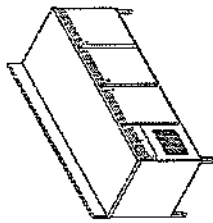
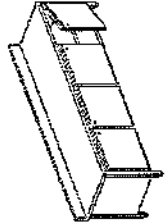
52	HK29	WEIGHING SCALE (TABLE TOP)	MAKE : ESSAE MODEL : SI 850 or Equivalent	1	<p>Weighting Units: g, kg, litre, carat (selectable); Display Resolution: Maximum 1/30,000 (selectable); Internal Resolution: 1/6,00,000; Processor: 32-bit ARM Processor; ADC: 24-bit Precision Delta-Sigma; Weight Sensor: Load Cell; Calibration Method: Software Calibration; Calendar/Clock: Date and Time available through in-built RTC; Weight Recording: Automatic or Manual; Printing Data: Bill Print (for each transaction) and List Print (summary reports); Memory: 4 MB Flash with storage capacity of 25,000 transaction records (optionally expandable up to 8 MB); Console MOC: Stainless Steel SS-304; Standard Interfaces: 2 x RS-232 Serial Ports, 2 x USB 2.0 Ports (for keyboard or barcode scanner), 3 x Relay Outputs; Optional Interfaces: 1 x Ethernet, GPS Receiver, Wi-Fi (range up to 20 m line of sight), 4-20 mA, 21-CFR; Other Features: External scale/balance interface through RS-232, compatible with selected Essae models only.</p>			
53	HK30	INCREMENT BIN	MAKE : CAMBRO MODEL : IBS27 or Equivalent	3	<p><b>SIZE: IN MM WIDTH 17" x DEPTH 30" x HEIGHT 28" SPECIFICATIONS:</b></p> <ul style="list-style-type: none"> <li>•Stores dry bulk ingredients such as flour and grain.</li> <li>•Hygienic clear sliding lid reduces handling and allows for quick content identification.</li> <li>•3" (7.6 cm) casters feature excellent stability and weight bearing capability.</li> <li>•S-Hook included for hanging scoop conveniently in front</li> <li>•Bin made of FDA-accepted material so no liners are needed.</li> </ul>			
54	HK31	SINK UNIT	600X800X850+150	1	<p><b>TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH SPLASH BACK. SINK : SINK OF SIZE 450X450X250MM DEEP WITH DRAIN COUPLING &amp; SINGLE SWIVEL FAUCET. * UNIT TO BE SUPPLIED WITH SINGLE FAUCET, STRAINER BASKET : 1 NO, 16 SWG STAINLESS STEEL WITH PERFORATED 23MM HOLE READY SHEET COMPATIBLE TO THE SINK 40MM HT. CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE, LEGS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. * PLUMBING &amp; DRAINAGE MATERIAL &amp; CONNECTION OF INLET &amp; OUTLET POINTS BY MEP / PLUMBING CONTRACTOR SCOPE.</b></p>			
55	HK32	DOUGH KNEADER 80 L	MAKE : SINMAG MODEL : SM80L or Equivalent	1	<p>Power: 4.5 KW Voltage 3 PH, Details: Product Dimensions:LxBxH:970x 1250x1670, Net Weight:490Kg, Material: Main Body:Stainless Steel, Technical Details : Power: 4.5 KW/RPM:133-400, Other details: Capacity 80 L, Operation type:Electrical, Fuel type: Electricity,Included accessories: Standard Attachment:80L Bowl, 80 L agitator set(heater,hook,whipping bowl),safety grids and 80 L bowl trolley.</p>			

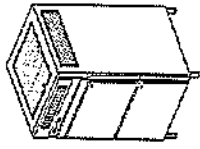

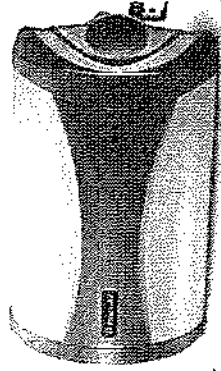
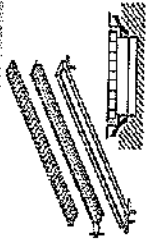
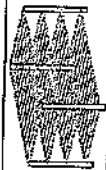




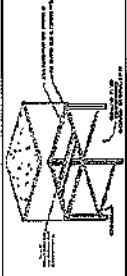
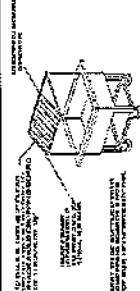
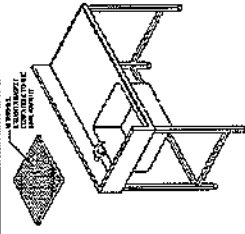

61	NK4	TILTING PAN CAP : 200 LTRS (ELECTRIC) SIZE: 1512X900X900	1	<p>200 Litres (Electric Type); Overall Size: 1512 x 900 x 900 mm; Construction: Heavy-duty SS-304 food-grade stainless steel body with hygienic finish; Heating System: Electrically operated heating arrangement with energy-efficient heating elements; Operation: Manual/gear-assisted tilting mechanism for easy pouring and cleaning; Temperature Control: Thermostatic temperature control with indicator lamps; Safety Features: Overheat protection and insulated handles; Utility Requirement: Suitable for 3-Phase electric supply; Application: Suitable for bulk cooking, boiling, frying, sautéing, and preparation of gravies in commercial kitchens.</p>			
62	NK5	GRATING WITH PERFORATED BASKET	700X700 WIDE 1	<p>GRATING : 20X20MM 18 SWG SS SQ. PIPE AT 20 MM DISTANCE. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK :25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT. * CIVIL WORKS &amp; FIXING BY CIVIL CONTRACTOR</p>			
63	NK6	GRATING WITH PERFORATED BASKET	4600X300 WIDE 1	<p>GRATING : 20X20MM 18 SWG SS SQ. PIPE AT 40 MM CTC. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 600MM. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK :25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT. IN MULTIPLES OF 2100 MM * CIVIL WORKS &amp; FIXING BY CIVIL CONTRACTOR</p>			
				SERVING AREA			


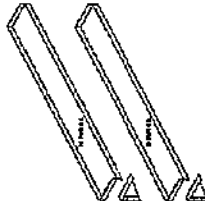
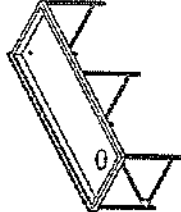


64	SA1	HOT BAIN MARIE COUNTER.	1800X700+325X850+35+550	3	<p>TOP : 18 SWG STAINLESS STEEL SHEET WITH CUT OUT TO HOLD 4 NOS 1/4X150 MM DEEP &amp; 2 NOS 1/2X150 MM DEEP WITH GN PAN CONTAINERS WITH LID. * UNIT TO BE SUPPLIED WITH GN PANS &amp; LIDS. TRAY RAIL : 14 SWG SS TRAY RAIL (WITH OUTWARD DIMPLES AS SHOWN)-SINGLE SHEET CONSTRUCTION. SNEEZE GUARD : 25X25MM SQUARE PIPE FRAME WORK TO HOLD SNEEZE GUARD GLASS. 50X25X16 SWG STAINLESS STEEL RECTANGULAR PIPES FOR VERTICAL UPRIGHT SUPPORT. TOUGHENED GLASS 8MM THICK MOUNTED ON FRAME WORK. WATER TANK : 18 SWG STAINLESS STEEL WATER CHAMBERS WITH LEVER OPERATED DRAIN VALVE. SUNKIN HEATER CHAMBER REQUIRED. PROVIDED ANGLE COCK FOR WATER CONTROLLING FRONT &amp; CONTROL PANEL : 18 SWG STAINLESS STEEL. SIDES &amp; REAR : 18 SWG STAINLESS STEEL REAR AND BOTH SIDES. BOTTOM SHELF : 18 SWG STAINLESS STEEL PERFORATED. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL. ELE-BAIN MARIE : 2 NOS. WATER IMMERSION HEATERS EACH OF 1.5 KW EACH I PH (TOTAL-3 KW) WITH THREE POSITION TOGGLE SWITCH, THERMOSTAT &amp; A FLOAT- DRY CUTOFF SWITCH IN WATER CHAMBER.</p>		
65	*	SNEEZE GUARD		3	<p>SS-304 food-grade stainless steel construction with toughened transparent glass canopy; hygienic and corrosion-resistant finish; suitable for food service counters and buffet setups; designed to protect displayed food items from contamination; smooth finished edges with sturdy support structure; easy to clean and maintain; suitable for commercial kitchen and dining applications.</p>		
66	*	TRAY RAIL		3	<p>Fabricated from SS-304 food-grade stainless steel with smooth satin/matt finish; sturdy and ergonomically designed for supporting trays in serving counters; corrosion-resistant and easy to clean; heavy-duty construction with proper edge finishing and rigid support brackets; suitable for commercial kitchen and cafeteria applications.</p>		
67	*	G.N.PAN WITH LID.	1/1 X 150 MM DEEP	6	<p>Made of SS-304 food-grade stainless steel with seamless hygienic construction; supplied complete with matching stainless steel lid; corrosion-resistant, durable, and easy to clean; suitable for hot and cold food storage, preparation, and serving applications; compatible with standard gastronomic counters and kitchen equipment.</p>		
68	SA2	SALAD COUNTER.	800X700+325X850+35+550	2	<p>TOP : 14 SWG STAINLESS STEEL SHEET WITH CUT OUT TO HOLD 4 NOS 1/2X150 MM DEEP WITH GN PAN CONTAINER WITH LID. * UNIT TO BE SUPPLIED WITH GN PANS &amp; LIDS. TRAY RAIL : 16 SWG SS TRAY RAIL (WITH OUTWARD DIMPLES AS SHOWN)-SINGLE SHEET CONSTRUCTION. SNEEZE GUARD : 25X25MM SQUARE PIPE FRAME WORK TO HOLD SNEEZE GAURD GLASS. 50X25X16 SWG STAINLESS STEEL RECTANGULAR PIPES FOR VERTICAL UPRIGHT SUPPORT. TOUGHENED GLASS 8MM THICK MOUNTED ON FRAME WORK. FRONT &amp; CONTROL PANEL : 18 SWG STAINLESS STEEL. SIDES &amp; REAR : 20 SWG SS. INTERIOR : 18 SWG SS. INSULATION : P.U.F. COMPRESSOR : HERMATICALLY SEALED, KIRLOSKAR OR EQUIVALENT REPUTED BRAND. TEMP. RANGE : +4° C to +8°C WITH DIGITAL INDICATOR. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL.</p>		
69	*	SNEEZE GUARD		2	<p>SS-304 food-grade stainless steel construction with toughened transparent glass canopy; hygienic and corrosion-resistant finish; suitable for food service counters and buffet setups; designed to protect displayed food items from contamination; smooth finished edges with sturdy support structure; easy to clean and maintain; suitable for commercial kitchen and dining applications.</p>		
70	*	TRAY RAIL		2	<p>Fabricated from SS-304 food-grade stainless steel with smooth satin/matt finish; sturdy and ergonomically designed for supporting trays in serving counters; corrosion-resistant and easy to clean; heavy-duty construction with proper edge finishing and rigid support brackets; suitable for commercial kitchen and cafeteria applications.</p>		

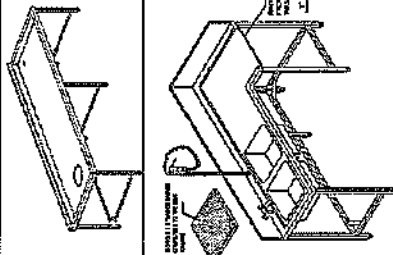
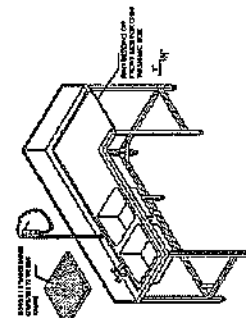

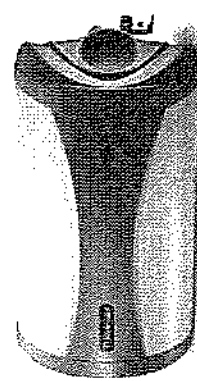
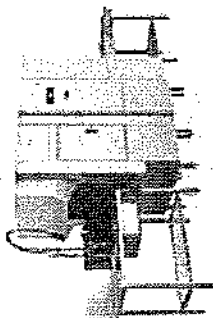
71	*	G.N.PAN WITH LID.	1/1 X 150MM DEEP	2	Made of SS-304 food-grade stainless steel with seamless hygienic construction; supplied complete with matching stainless steel lid; corrosion-resistant, durable, and easy to clean; suitable for hot and cold food storage, preparation, and serving applications; compatible with standard gastronorm counters and kitchen equipment.		
72	SA3	SALAD COUNTER	1050X700+325X850 +35+550	1	TOP : 16 SWG STAINLESS STEEL SHEET WITH CUT OUT TO HOLD 4 NOS 1/2X150 MM DEEP WITH GN PAN CONTAINER WITH LID. * UNIT TO BE SUPPLIED WITH GN PANS & LIDS. TRAY RAIL : 16 SWG SS TRAY RAIL (WITH OUTWARD DIMPLES AS SHOWN)-SINGLE SHEET CONSTRUCTION. SNEEZE GUARD : 25X25MM SQUARE PIPE FRAME WORK TO HOLD SNEEZE GAURD GLASS. 50X25X18 SWG STAINLESS STEEL RECTANGULAR PIPES FOR VERTICAL UPRIGHT SUPPORT. TOUGHENED GLASS 8MM THICK MOUNTED ON FRAME WORK. FRONT & CONTROL PANEL : 18 SWG STAINLESS STEEL. SIDES & REAR : 18 SWG SS. INTERIOR : 18 SWG SS. INSULATION : P.U.F. COMPRESSOR : HERMETICALLY SEALED, KIRLOSKAR OR EQUIVALENT REPUTED BRAND. TEMP. RANGE : +4° C to +8°C WITH DIGITAL INDICATOR. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL.		
73	*	SNEEZE GUARD		1	SS-304 food-grade stainless steel construction with toughened transparent glass canopy; hygienic and corrosion-resistant finish; suitable for food service counters and buffet setups; designed to protect displayed food items from contamination; smooth finished edges with sturdy support structure; easy to clean and maintain; suitable for commercial kitchen and dining applications.		
74	*	TRAY RAIL		1	Fabricated from SS-304 food-grade stainless steel with smooth satin/matt finish; sturdy and ergonomically designed for supporting trays in serving counters; corrosion-resistant and easy to clean; heavy-duty construction with proper edge finishing and rigid support brackets; suitable for commercial kitchen and cafeteria applications.		
75	*	G.N.PAN WITH LID.		3	Made of SS-304 food-grade stainless steel with seamless hygienic construction; supplied complete with matching stainless steel lid; corrosion-resistant, durable, and easy to clean; suitable for hot and cold food storage, preparation, and serving applications; compatible with standard gastronorm counters and kitchen equipment.		
76	SA4	PLATE DISPENSING TABLE	650X700+325X850 +35+550	1	TOP : 16 SWG STAINLESS STEEL TRAY RAIL : 16 SWG SS TRAY RAIL (WITH OUTWARD DIMPLES AS SHOWN)-SINGLE SHEET CONSTRUCTION. UNDERSHELVES : 2 NOS.18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. SNEEZE GUARD:- FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. VERTICAL SUPPORT: 50X25X16 SWG STAINLESS STEEL RECTANGULAR PIPES FOR SNEEZE GUARD. CUTLERY BOX : CAMBRO:1120C8R FOUR COMPARTMENT CUTLERY BOX SS APPROX.11318 X 20 7716 X 3 3/4" TO BE SUPPLIED WITH THE UNIT. FRAME WORK : 25X25 MM STAINLESS STEEL SQUARE PIPE AND STAINLESS STEEL SHEET STRUCTURE TO HOLD CUTLERY BOX AND SNEEZE GUARD.		
77	*	SNEEZE GUARD		1	SS-304 food-grade stainless steel construction with toughened transparent glass canopy; hygienic and corrosion-resistant finish; suitable for food service counters and buffet setups; designed to protect displayed food items from contamination; smooth finished edges with sturdy support structure; easy to clean and maintain; suitable for commercial kitchen and dining applications.		
78	*	TRAY RAIL		1	Fabricated from SS-304 food-grade stainless steel with smooth satin/matt finish; sturdy and ergonomically designed for supporting trays in serving counters; corrosion-resistant and easy to clean; heavy-duty construction with proper edge finishing and rigid support brackets; suitable for commercial kitchen and cafeteria applications.		



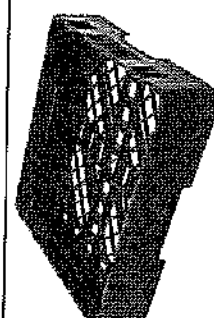
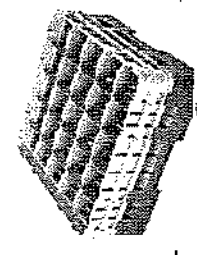


79	SA5	PLATE DISPENSING TABLE.	1050X700*325X850+35+550	1	<p>TOP : 16 SWG STAINLESS STEEL. UNDERSHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET ANGLE. SNEEZE GUARD:- FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. VERTICAL SUPPORT: 50X25X16 SWG STAINLESS STEEL RECTANGULAR PIPES FOR SNEEZE GUARD. CUTLERY BOX : CAMBRO:112008R FOUR COMPARTMENT CUTLERY BOX 55 APPROX. 113/8" X 20 7/8" X 3 3/4" TO BE SUPPLIED WITH THE UNIT. FRAME WORK : 25X25 MM STAINLESS STEEL SQUARE PIPE AND STAINLESS STEEL SHEET STRUCTURE TO HOLD CUTLERY BOX AND SNEEZE GUARD.</p>			
80	*	SNEEZE GUARD		1	<p>SS-304 food-grade stainless steel construction with toughened transparent glass canopy; hygienic and corrosion-resistant finish, suitable for food service counters and buffet setups; designed to protect displayed food items from contamination; smooth finished edges with sturdy support structure; easy to clean and maintain; suitable for commercial kitchen and dining applications.</p>			
81	*	TRAY RAIL		1	<p>Fabricated from SS-304 food-grade stainless steel with smooth satin/matt finish; sturdy and ergonomically designed for supporting trays in serving counters; corrosion-resistant and easy to clean; heavy-duty construction with proper edge finishing and rigid support brackets; suitable for commercial kitchen and cafeteria applications.</p>			
82	SA6	CHEST FREEZER SIZE : 1205X612X840	MAKE : WESTERN MODEL : D350H225 or Equivalent	1	<p>SIZE : IN MM Length:1100 Width:590 Height:840 Voltage: 220V/1PH/50HZ *Range: Hard Top: 75, 110, 220, 320, 425 and 500 litres Display: 220, 320 and 425 litres *Robust construction *Corrosion resistant pre-coated GI cabinet *Lockable lid *Tropicalised for high ambient conditions *Double door option available in higher capacities *Eco-friendly refrigerant R-134a</p> <p>ELECTRIC : Power:0.5 KW, SPECIFICATIONS:</p>			
83	SA7	WORK TOP REFRIGERATOR	1875X700X850+150	2	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. TEMPERATURE RANGE : +4°C TO +8°C INNER &amp; EXTERIOR : 20 SWG S.S. INSULATION : 2½" THICK IN-SITU POLYURETHANE FOAM. DRAWER : 1NO. AMBIENT DRAWER WITH INTEGRATED HANDLE &amp; 1/1 1/2" X 150MM DEEP GN PAN COMPATIBLE WITH GODREJ OR EQUIVALENT LOCKING. DOORS : 03 NOS. INSULATED DOORS WITH INTEGRATED HANDLE &amp; SPRING LOADED DOORS FOR SELF CLOSING WITH GODREJ OR EQUIVALENT LOCKING. (GN PAN COMPATIBLE) WIRE SHELVES : S.S. 6 NOS. COMPRESSOR : 1 NO. HERMETICALLY SEALED - KIRLOSKAR L.H.S. ELECTRIC : 1 PHASE /220V/ 50 CYCLES. * DRAIN PLATE TO BE PROVIDED. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPE WITH ADJ. NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. *DIGITAL INDICATOR REQUIRED * FORCED DRAFT COOLING</p>			
84	SA8	WORK COUNTER	1600X700X850+150	2	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. BOTH SIDES &amp; REAR : 20 SWG STAINLESS STEEL BOTH SIDES CLOSED. DOORS : 4 NOS. 18 SWG STAINLESS STEEL DOORS WITH INTEGRATED HANDLE &amp; LOCKING ARRANGEMENTS.</p>			

85	SA9	2 DOOR VERTICAL REFRIGERATOR. CAP. 500 LITERS	625X825X2100	1	CAPACITY : 500 LTRS. TO ACCOMMODATE 1/1 GN PANS ON ANGLES. TEMPERATURE RANGE : +4°C TO +8°C INNER : 20 SWG S.S. OUTER CABINET : OUTER & DOORS 20 SWG S.S. INSULATION : 2 1/2" THICK, IN-SITU POLYURETHANE FOAM. DOORS : 2 NOS. SPRING LOADED DOORS FOR SELF CLOSING AND WITH GODREJ LOCKING ARRANGEMENT. WIRE SHELVES : S.S. 8 NOS. COMPRESSOR : HERMETICALLY SEALED-3/8TH HP KIRLOSKAR. * DRAIN PLATE TO BE PROVIDED. LEGS : Ø 1 1/2" STAINLESS STEEL ROUND PIPE WITH ADJUSTABLE NYLON BULLET FEET. * FORCED DRAFT COOLING. * DIGITAL INDICATOR REQUIRED.	
		POT WASH				
86	PW2	WALL MOUNTED FAUCET	MAKE : T&S MODEL : SF-8W/LX12 or Equivalent	2	PLUMBING : Cold <input type="checkbox"/> YES Hot <input type="checkbox"/> YES SPECIFICATIONS: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, equip Lever Handles, 12" equip Swing Nozzle & 1/2" NPT Female Inlets	
87	PW3	GEYSER - 35 LITERS	RACOLD/EQUIVALENT	1	Capacity: 35 Liters, Power Rating: 2000 Watts, or 2 kW/10 3000 Watts, Operating Voltage: 230 V, single-phase, 50 Hz, Working Pressure: Usually up to 8 Bar(0.8MPa), making it ideal for multi-story buildings. Energy Rating: Typically 5-Star BEE rated for power savings. Inner Tank: Glass-lined, porcelain enamel, or stainless steel with anti-rust/corrosion-resistant coatings. Heating Element: Glass-coated Incoloy or Copper, preventing scale formation in hard water. * Temperature Range: Adjustable thermostat up to 75 degree celsius. Safety Features: Multi-functional safety valve (pressure/vacuum relief), thermal cutout, and IPX4 moisture resistance/insulation: High-density PU-F (Polyurethane Foam) to keep water hot for longer durations	
88	PW4	GRATING WITH PERFORATED BASKET	2000X300 WIDE	1	GRATING : 20X20MM 16 SWG SS SQ. PIPE AT 40 MM CTC. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 600MM. PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE. FRAMEWORK : 25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT. IN MULTIPLES OF 2100 MM * CIVIL WORKS & FIXING BY CIVIL CONTRACTOR.	
89	PW5	POT RACK	1200X700X1650	1	OUTER FRAME INNER CROSS : Ø 30 MM 16 SWG STAINLESS STEEL ROUND PIPES. SUPPORTS : Ø 20 MM 16 SWG STAINLESS STEEL ROUND PIPE INSERTED INTO THE OUTER FRAME WIDTH WISE AT 75MM CTC. UPRIGHTS : Ø 38 MM STAINLESS STEEL ROUND PIPE WITH ADJUSTABLE NYLON BULLET FEET.	
		BUTCHERY				
90	BU1	WORK TABLE WITH 2 UNDERSHELVES	1500X700X850+150	1	TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK. UNDER SHELVES : 2 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEDED TWICE DOWNWARDS. LEGS : 30X30 MM STAINLESS STEEL SQUARE PIPE WITH ADJUSTABLE NYLON BULLET FEET. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE	

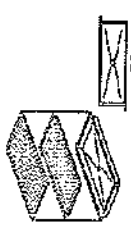
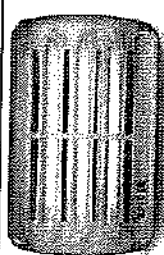
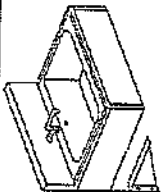

91	BU2	BOWL CHOPPER	MAKE-SURMAN MODEL-KATANA 6 or Equivalent	1	<p>Power 3 KW, Voltage 220V/1PH/60HZ, SPECIFICATIONS:</p> <ul style="list-style-type: none"> <li>- Completely made in AISI 304 stainless steel.</li> <li>- Blade driven by powerful ventilated asynchronous motor.</li> <li>- Skurdy, removable AISI 304 stainless steel bowl.</li> <li>- Stainless steel lid with high resistance hood in Keptel.</li> <li>- Easily removable interlocking lid to facilitate cleaning and sanitising.</li> <li>- Controls with IP 67 stainless steel buttons.</li> <li>- Easily removable blade hub with 3 blades standard (configurable to 2 blades).</li> <li>- Dedicated knives available for special purposes.</li> <li>- Maximum protection against liquid infiltration on the shaft.</li> <li>- Perfect for meat, fish and vegetables, but also suitable for many other types of processing.</li> </ul> <p>Options:</p> <ul style="list-style-type: none"> <li>- Adjustable feet mm 95-130.</li> <li>- Stainless steel legs with wheels and lock.</li> <li>- Hub with blunted, serrated or unsharpened blades.</li> </ul>			
92	BU3	CHOPPING BLOCK	600X700X850	1	<p>TOP : 75MM THICK CHOPPING BLOCK- MADE OF FERRO NYLON MATERIAL CHANNEL : 25X100X25X16 SWG SS CHANNEL CORNERS : 14 SWG SS CORNERS CROSS BRACING : 25X25MM, 16 SWG SS SQUARE PIPE / CROSS SUPPORT LEGS : 30X30MM SQUARE STAINLESS STEEL PIPE FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE</p>			
93	BU4	CHOPPING BOARD STERILIZER	450X600X700	1	<p>TOP : 16 SWG STAINLESS STEEL SINK : 16 SWG S.S SINK OF SIZE 350X500X400 DEEP WITH Ø38mm BSP DRAIN COUPLING. LEGS : 30X30MM SS SQUARE PIPES WITH ADJ. CROSS BRACING : 25X25MM. STAINLESS STEEL SQUARE PIPES. CASTOR : Ø100mm, ALL SWIVEL, RUBBERIZED CASTORS, 2 NOS. WITH BRAKES. WITH RUBBER BUMPERS AT ALL 4 CORNERS. FRAMEWORK : 35X35X3mm THICK STAINLESS STEEL ANGL.</p>			
94	BU5	WORK TABLE WITH SINK	1800X750X850+150	1	<p>TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH SPLASH BACK. SINK : SINK OF SIZE 450X450X250MM DEEP WITH DRAIN COUPLING &amp; SINGLE SWIVEL FAUCET. * UNIT TO BE SUPPLIED WITH SINGLE FAUCET, STRAINER BASKET : 1 NO. 18 SWG STAINLESS STEEL WITH PERFORATED Ø3MM HOLE READY SHEET COMPATIBLE TO THE SINK 40MM HT. CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE. LEGS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET. FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE. * PLUMBING &amp; DRAINAGE MATERIAL &amp; CONNECTION OF INLET &amp; OUTLET POINTS BY MEP / PLUMBING CONTRACTOR SCOPE.</p>			
95	BU6	GARBAGE BIN SINTEX	DIA 450x700MM HT	1	<p>SIZE : IN MM DIAMETER:500MM HEIGHT: 700MM</p>			

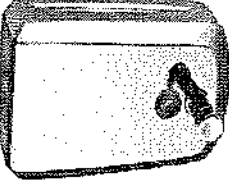
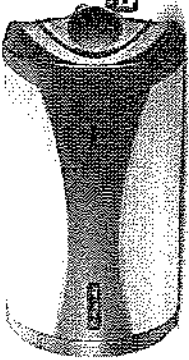
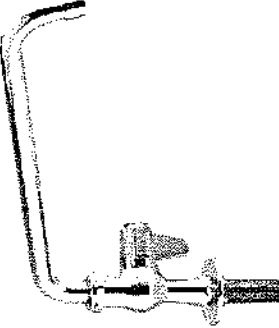
96	B07	KNIFE STERILIZER	MAKE : SIRMAN MODEL : STER UV 16W or Equivalent	1	<p>Sirman Sterilizers , Model Ster UV 16w : - Made from AISI304 stainless steel . Chamber is closed by a smoked plexiglass door h-48 cm. - Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives. - Knives holder with built in drops collecting tray. (Only on 24W version). - Mercury vapour lamp with wire screen protection. - A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed. - The curtesy lamp, on 24W model, turns on only when the switch is "on" and the timer is at "0". Power 2 KW Voltage 220V/1PH/50HZ</p>				
97	B08	TWO TIER WALL SHELVES	1950X300	2	<p>SHELF: 18 SWG STAINLESS STEEL, 3 SIDES BEEDED UPWARDS AND FRONT BEEDED TWICE DOWNWARDS. BRACKETS : 3*3 S.S. BRACKETS WITH ANCHOR FASTNERS AS REQUIRED</p>				
DISH WASH AREA									
98	DW1	DIRTY DROP OFF TABLE	1000X700X850*35	1	<p>TOP : 16 SWG STAINLESS STEEL SUNK-IN TOP WITH 100 MM DEEP, TURNED DOWN BY 50X60MM, IN BY 12MM FROM ALL SIDES &amp; WITH 01 NO. Ø200MM CUT OUT FOR GARBAGE CHUTE ON LHS &amp; Ø25MM BSP DRAIN COUPLING ON RHS. LEGS : 3ØX30 MM S.S. SQUARE PIPE WITH ADJ. NYLON BULLET FEET. CROSS BRACING : 25 X 25MM SQUARE PIPE ON REAR AND BOTH SIDE. FRAMEWORK : 35X35X3 MM THICK STAINLESS STEEL ANGLE.</p>				
99	DW2	GARBAGE BIN - SINTEX	DIA. 500 X 750 HT	2	<p>SIZE : IN MM DIAMETER:500MM HEIGHT: 700MM</p>				
100	DW3	DIRTY DROP OFF WINDOW	1500X400X650	1	<p>SHELVES : 3 NOS. 18 SWG STAINLESS STEEL ALL SIDES BEEDED TWICE DOWNWARDS. FRAME WORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>				

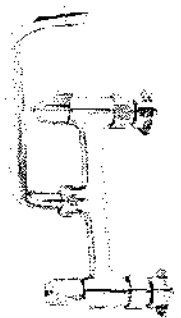

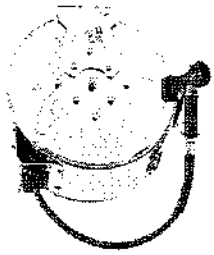
101	DW4	DIRTY DROP OFF TABLE	1700X700X850+35	1	<p>TOP : 16 SWG STAINLESS STEEL SUNK-IN TOP WITH 100 MM DEEP, TURNED DOWN BY 50X/2MM, IN BY 12MM FROM ALL SIDES &amp; WITH 01 NO. Ø200MM CUT OUT FOR GARBAGE CHUTE ON LHS &amp; Ø25MM BSP DRAIN COUPLING ON RHS. LEGS : 30X30 MM S.S. SQUARE PIPE WITH ADJ. NYLON BULLET FEET. CROSS BRACING : 25 X 25MM SQUARE PIPE ON REAR AND BOTH SIDE. FRAMEWORK : 35X35X3 MM THICK STAINLESS STEEL ANGLE.</p>			
102	DW5	ENTRY TABLE WITH TWO SINK	1500X700X850+250	1	<p>TOP : 16 SWG STAINLESS STEEL SUNK-IN TOP WITH BACK SPLASH, RAW BEEDING AS PER DESIGN TOWARDS WORK TABLE &amp; THE DISHWASHER MACHINE SIDE. SINK : 2 NOS. SINK SIZE 450X450X300 DEEP WITH DRAIN COUPLING, BALL VALVE &amp; MIXING FAUCET AND HAND SPRAY UNIT T&amp;S. SINK WITH STRAINER BASKET. * UNIT TO BE SUPPLIED WITH MIXING FAUCET, STRAINER BASKET : 02 NOS. 18 SWG STAINLESS STEEL WITH PERFORATED Ø3MM HOLE READY SHEET COMPATIBLE TO THE SINK 400MM HT. LEGS : 30X30 MM S.S. SQUARE PIPE WITH ADJ. NYLON BULLET FEET. CROSS BRACING : 25 X 25MM SQUARE PIPE ON REAR AND BOTH SIDE. FRAMEWORK : 35X35X3 MM THICK STAINLESS STEEL ANGLE. * PLUMBING &amp; DRAINAGE: MATERIAL &amp; CONNECTION OF INLET &amp; OUTLET POINTS BY MEP / PLUMBING CONTRACTOR SCOPE</p>			
103	DW6	HAND SPRAY UNIT	MAKE : T&S MODEL: SPR-8080 or Equivalent	1	<p>Specification: Body: 8 in Centers (203.2 mm) <input type="checkbox"/> Body Mount: Deck <input type="checkbox"/> Brand: Equip <input type="checkbox"/> Cartridge-Spindle: Ceramic <input type="checkbox"/> Feature: 3 in Wall Bracket (152.4 mm) <input type="checkbox"/> Feature. Check Valve <input type="checkbox"/> Handle: Lever <input type="checkbox"/> Inlet: 1/2 in NPT Female <input type="checkbox"/> Inlet: Adjustable Centers <input type="checkbox"/> Material: Brass Construction <input type="checkbox"/> Pressure Max: Pressure Max: 125 psi (8.62 bar) <input type="checkbox"/> Pressure Min: Pressure Min: 20 psi (1.38 bar) <input type="checkbox"/> Spray Valve: EQUIP 55V (1.15 GPM) (4.35 L/min) <input type="checkbox"/> Spray Valve Flow: Spray Valve Flow: 1.15 GPM (4.35 L/min) <input type="checkbox"/> Temperature Max: Temperature Max: 140 F (60°C) <input type="checkbox"/> Temperature Min: Temperature Min: 40 F (4.44°C)</p>			
104	DW7	GEYSER - CAPACITY 50 LITRES	RACOLD or Equivalent	1	<p>Capacity: 50 Litres, Power Consumption: 2000W - 3000W (230V, 50Hz, single phase), Temperature Range: 25 to 75 degree celsius, Maximum Pressure Rating: Up to 8 Bars (Safe for high-rise buildings) Star Rating: Typically 4-star or 5-star BEE rated Heating Element: Glass-coated Incoloy or Copper, Tank Material: Glass-lined or Stainless Steel, Safety Features: Multi-function safety valve, thermal cut-out, and magnesium anode Average Dimensions: Height: ~75cm   Width/Depth: ~45cm, Warranty: 2-5 years on the product, 7+ years on the inner tank</p>			
105	DW8	DISH WASHER MACHINE WITH DRYER MEIKO MODEL: SIZE-1900X795X1900	MAKE : MEIKO MODEL : UPSTER KS 160 or Equivalent	1	<p>Length x Width x Height: 1900 x 795 x 1900, PLUMBING: Cold <input type="checkbox"/> YES Hot <input type="checkbox"/> NA DRAIN <input type="checkbox"/> YES Power: 30.9 KW Voltage: 440V/3PH/50/60HZ. SPECIFICATIONS: Machine Length Excluding drying zone: 1300 mm, Machine Length including drying zone: 1900 mm, Power Consumption: 19KW, Connected Load: 30.9 KW, Theoretical Basket Capacity: 80-20-160, final Rinse volume: 260 kh</p>			

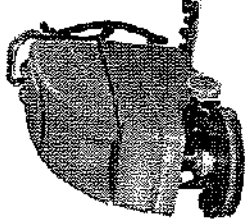
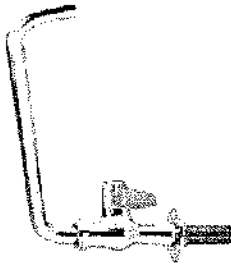

106	DW8A	BASKET- PLATE RACK	MAKE : CAMBRO or Equivalent	3	<p>Approx. Size: 500 x 500 x 100 mm, heavy-duty food-grade polypropylene construction suitable for commercial dishwashing applications; designed for safe washing, storage, and transportation of plates; open profile design for maximum water circulation and faster drying; durable, chemical-resistant, and stackable construction with reinforced corners for long service life.</p>			
107	DW8B	BASKET- CUTLERY RACK	MAKE : CAMBRO or Equivalent	2	<p>Type: Cutlery Rack Approx. Size: 500 x 500 x 100 mm Material: Heavy-duty food-grade polypropylene Application: Suitable for washing, storage, and transportation of cutlery and utensils Construction: Open mesh profile for maximum water circulation and quick drying Features: Durable, impact-resistant, chemical-resistant, and stackable design Usage: Suitable for commercial dishwashing and kitchen operations</p>			
108	DW8C	BASKET- BASE RACK	MAKE : CAMBRO or Equivalent	1	<p>Type: Base Rack Approx. Size: 500 x 500 x 100 mm Material: Heavy-duty food-grade polypropylene Application: Suitable for washing, storage, and transportation of utensils and kitchenware Construction: Open profile design for effective water circulation and easy cleaning Features: Durable, impact-resistant, chemical-resistant, and stackable construction Usage: Suitable for commercial dishwashing and kitchen operations</p>			
109	DW8D	BASKET- GLASS RACK	MAKE : CAMBRO or Equivalent	2	<p>Type: Glass Rack Approx. Size: 500 x 500 x 100 mm Material: Heavy-duty food-grade polypropylene Design: Compartmentalized design for safe holding of glasses and cups Application: Suitable for washing, storage, and transportation of glassware Construction: Open profile for effective water circulation and quick drying Features: Durable, impact-resistant, chemical-resistant, and stackable design Usage: Suitable for commercial dishwashing and kitchen operations</p>			
110	DW10	EXIT TABLE	1450X700X850+250	1	<p>TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH SPLASH BACK, BEEDING PROFILE TO BE CONFIRMED WITH DISHWASHER VENDOR, ANGLE : 5 PAIRS OF 16 SWG SS ANGLE @ APPROX 100MM CLEAR DISTANCE TO HOLD DISHWASHER BASKET, CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE, LEGS : 30X30MM S.S. SQUARE PIPE WITH ADJ. NYLON BULLET FEET, FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>			
111	DW11	WORK TABLE WITH CROSS BRACING	1500X700X1050+150	1	<p>TOP : 16 SWG STAINLESS STEEL TOP WITH SPLASH BACK, CROSS BRACING : 25X25MM STAINLESS STEEL SQUARE PIPE, LEGS : 30X30MM STAINLESS STEEL SQUARE PIPE WITH ADJ. NYLON BULLET FEET, FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE.</p>			

112	DW12	PULLY AUTOMATIC WATER SOFTENER	MAKE - MEIKO MODEL NO CS15H - 1085 or Equivalent	1	<p>Length x Width x Height: 346x 528 x1086, PLUMBING :Cold ☐ YES Hot ☐ NA DRAIN ☐ YES, Power 2 KW Voltage 230V/1PH/50/60HZ SPECIFICATIONS: PERFORMANCE DATA SHEET AND SPECIFICATIONS MODEL - CS15H-1035 CONTROL SYSTEM BNT -850 CONTROL VALVE INTEGRATED METER IN BYPASS - YES HARDNESS REMOVAL - 87Z GRAM RESIN QUANTITY - 25 L RECOMMENDED CYCLE SETTINGS BACKWASH DURATION SETTING - 3 MIN BRINE DURATION SETTING - 45 MIN RINSE DURATION SETTING - 3 MIN REFILL DURATION SETTING - 3 MIN SALT USED -PER REGENERATION-1.22 KG WATER USED - REGENERATION - 25L TANK SIZE - 10X35 MEDIA LOADED - YES SALT STORAGE CAPACITY - 52 KG FLOW RATE ( ONLY VALVE) FLOW RATE @ 15 PSI PRESSURE DROP - 4500L/H FLOW RATE @ 25 PSI PRESSURE DROP - 5900L/H BACK WASH FLOW RATE -1800L/H SHIPPING WEIGHT - 36.6KG REGENERATION TYPE - DOWN FLOW PIPE SIZE - 3/4"OR 1" PLUMBING CONNECTIONS - INCLUDES 1"STRAIGHT FITTINGS RESIN TYPE - EXTREMELY HIGH CAPACITY ION EXCHANGE RESIN ELECTRICAL REQUIREMENTS - INPUT 110V-120V / 220-240V AC 50/60HZ OUTPUT 12V AC 850MA WATER TEMPERATURE - 3 - ~ 38°C WATER PRESSURE - 0.14 - 0.86MPA</p>	
113	DW13	STORAGE BACK FIVE SHELVES	1200X600X1800	3	<p>SHELVES : 5 NOS. OF 18 SWG S.S. SHEET EQUIDISTANT FROM EACH OTHER, FULLY STRENGTHENED WITH STAINLESS STEEL STIFFENERS FROM BENEATH, UPRIGHTS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET.</p>	
114	DW14	STORAGE BACK FIVE SHELVES	900X600X1800	1	<p>SHELVES : 5 NOS. OF 18 SWG S.S. SHEET EQUIDISTANT FROM EACH OTHER, FULLY STRENGTHENED WITH STAINLESS STEEL STIFFENERS FROM BENEATH, UPRIGHTS : 30X30MM STAINLESS STEEL SQUARE PIPES WITH ADJUSTABLE NYLON BULLET FEET.</p>	
115	DW15	GRATING WITH PERFORATED BASKET	2600X306 WIDE	1	<p>GRATING : 20X20MM 16 SWG SS SQ. PIPE AT 40 MM C/C. MAXIMUM LENGTH OF GRATING UNIT IN MULTIPLES OF 600MM . PERFORATED BASKET : REMOVABLE PERFORATED BASKET 2 MM HOLES PRE-PERFORATED SHEET OF 18 SWG SS. MAXIMUM LENGTH OF BASKET UNIT IN MULTIPLES OF 900MM WITH PICK UP HANDLE, FRAMEWORK :25X25X14 SWG SS ANGLE FRAME WITH GROUTING SUPPORT, IN MULTIPLES OF 2100 MM * CIVIL WORKS &amp; FIXING BY CIVIL CONTRACTOR</p>	
116	HW1	HAND WASH	2150X450X500	2	<p>TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH SPLASH BACK SINK : 01 NO.SINK OF SIZE 2050X200X200 DEEP WITH STRAINER BASKET AS DETAILED IN SECTIONAL DRAWING . PROVIDE FOUR NOS SINGLE SWIVEL FAUCET . STRAINER BASKET : 18 SWG REMOVABLE STAINLESS STEEL STRAINER BASKET 50MM DEEP. (OF 2MM HOLE READY PERFORATED SHEET COMPATIBLE TO THE BASKET TROUGH) * UNIT TO BE SUPPLIED WITH FAUCETS, FRAMEWORK : 35X35X3MM THICK STAINLESS STEEL ANGLE, BRACKETS : 2 NOS STAINLESS STEEL BRACKETS WITH ANCHOR FASTNERS AS REQUIRED. * 2" CHANNEL FIXED TO THE WALL</p>	

MISCELLANEOUS							
117	M1	DRAIN TROUGH	600X300 WIDE	9	GRATING : 20X20X1.2MM INNER & OUTER SQUARE PIPES AT 20 MM DISTANCE. REMOVABLE PERFORATED BASKET : 3MM HOLES READY SHEET OF 18 SWG STAINLESS STEEL DRAIN THROUGH : 16 SWG STAINLESS STEEL CONSTRUCTION 63MM ROUND PIPE, 2 NOS. OF 18 SWG SS HOLDING FASTNER SPOT WELDED, SIZE 2"X1" & Ø8MM HOLE.		
118	M2	PEST-O-FLASH	MAKE: PCI MODEL: SPIDER or Equivalent	4	Type: Insect Killer / Fly Catcher Unit Construction: Powder-coated / stainless steel body with corrosion-resistant finish Operation: UV light-based flying insect attraction and trapping system Mounting: Wall mounting / suspension type suitable for indoor installation Coverage Area: Suitable for commercial kitchen, dining, and food preparation areas Safety: Chemical-free and environment-friendly operation Collection System: Removable collection tray for easy cleaning and maintenance Electrical Supply: 230V AC, Single Phase, 50 Hz		
119	M3	HAND WASH SINK	450X375X300+150M M	3	TOP : 16 SWG STAINLESS STEEL SUNK IN TOP WITH BACK SPLASH BRACKETS : 2 NOS STAINLESS STEEL BRACKETS WITH ANCHOR FASTNERS AS REQUIRED. SINK : 16 SWG S.S SINK OF SIZE 14"X10"X8" DEEP WITH DRAIN COUPLING & SINGLE SWIVEL FAUCET. * UNIT TO BE SUPPLIED WITH FAUCET		
120	M3A	SPEED V STEEL HAND DRYER HEAVY TRAFFIC STEEL	MAKE: EURONICS, MODEL : PHD06S or Equivalent	5	ELECTRIC : Power:1 Kw, Voltage: 220V/PH/50HZ SPECIFICATIONS: Construction : Stainless Steel # 304, Matt Finish Mounting :Wall Mounted Operation : Automatic Hand Dryer Time : Auto Cutoff :80 seconds Noise Level :60-70db Motor :brush motor Speed :3000R/min Voltage :220-240V Rated Power :1000W Current :6A Protection:Px4 Class : Blowing:280m³/h Volume : Air Speed :90m/s Warranty:1 year		

121	M3B	SOAP DISPENSER SIZE: 11X5X1.78	MAKE : EURONICS, MODEL : ES04 or Equivalent	5	<p><b>SPECIFICATIONS:</b> Operation:Manual, Container: 304 Grade, Stainless Steel Capacity: 1000 ML Valve: Brass cylinder, Stainless steel spring , Warranty: 6 months</p> 		
122	M3C	GYSER- RACOLD	MAKE : RACOLD MODEL : 7 LTRS or Equivalent	3	<p><b>ELECTRIC :</b> Power:3 KW Voltage:220V/1PH/50HZ</p> 		
123	M4	DECK MOUNTED SINGLE SWIVEL FAUCET	MAKE : T & S MODEL : SF-15LX8 or Equivalent	8	<p><b>PLUMBING :</b> Cold <input type="checkbox"/> YES Hot <input type="checkbox"/> NA Drain <input type="checkbox"/> NA</p> <p><b>SPECIFICATIONS:</b></p> <ul style="list-style-type: none"> <li>• Body: Single Hole</li> <li>• Body: Single Temp</li> <li>• Body Mount: Deck</li> <li>• Brand: Equip</li> <li>• Cartridge-Spindle: Ceramic</li> <li>• Handle: Lever</li> <li>• Inlet: 1/2 in NPSM Male</li> <li>• Material: Brass Construction</li> <li>• Nozzle: 8 in (203.2 mm)</li> <li>• Nozzle: Swivel</li> <li>• Nozzle: Swivel</li> <li>• Nozzle Flow: 4.76 GPM (18.02 L/min)</li> <li>• Nozzle Outlet Type: Laminar Flow Device</li> <li>• Pressure Max: 125 psi (8.62 bar)</li> <li>• Pressure Min: 20 psi (1.38 bar)</li> <li>• Temperature Max: 140 F (60°C)</li> <li>• Temperature Min: 40 F (4.44°C)</li> </ul> 		

124	M5	DECK MOUNTED SINGLE SWIVEL FAUCET	MAKE : T & S MODEL : SF-1SLX8 or Equivalent	B	<p><b>SPECIFICATIONS:</b> Operation: Manual, Container: 304 Grade, Stainless Steel Capacity: 1000 ML Valve: Brass cylinder, Stainless steel spring , Warranty: 6 months</p>			
125	M6	MIXING FAUCET FOR HANDWASH WITH SENSOR OPERATED (Baronics)	MAKE : EURONICS MODEL : ET02HC or Equivalent	3				
126	M7	HOSE REEL WITH BRACKET 50' LONG	MAKE : T&S MODEL : R-7142-C02 or Equivalent	1	<p>Enclosed stainless steel hose reel, stainless steel rear trigger watergun and swivel with 5/16" orifice, 3/8" x 50' heavy-duty non-marking hose, ratcheting system, multi-fit bracket, adjustable hose bumper and 3/8" NPT female inlet. □ Pressure Max: 125 psi (8.62 bar) □ Pressure Min: 20 psi (1.38 bar) □ Temperature Max: 200 F (93.33°C) C Temperature Min: 40 F (4.44°C) □ Water Gun Flow: 3.7 GPM (14.00 L/min)</p>			

127	M8	HIGH PRESSURE CLEANING MACHINE, SINGLE PHASE.	MAKE ROOTS, MODEL NO E-130 or Equivalent	1	<p>SIZE : Length:1330, Width: 750, Height:1080 ELECTRIC :Power:3X2=6 KW, Voltage: 440V/3P/60HZ, PLUMBING : Cold YES Hot/NA DRAIN: YES</p> 		
128	M9	DECK MOUNTED SINGLE SWIVEL PAUCET FOR TIPPIN WASH	MAKE : T & S MODEL : 5F-TSLX06 or Equivalent	6	<p><input type="checkbox"/> Body: Single Toile <input type="checkbox"/> Body: Single Temp <input type="checkbox"/> Body Mount: Deck <input type="checkbox"/> Brand: Equip. C Cartridge-Spindle: Ceramic <input type="checkbox"/> Handle: Lever <input type="checkbox"/> Inlet: 1/2 In NPSM Male <input type="checkbox"/> Material: Brass Construction <input type="checkbox"/> Nozzle: 6 In (152.4 mm) <input type="checkbox"/> Nozzle: Nozzle <input type="checkbox"/> Nozzle: Swivel <input type="checkbox"/> Nozzle Flow: 4.76 GPM (18.02 L/min) <input type="checkbox"/> Nozzle: Outlet Type: Laminar Flow Device <input type="checkbox"/> Pressure Max: Pressure Max: 125 psi (8.62 bar) <input type="checkbox"/> Pressure Min: Pressure Min: 20 psi (1.38 bar) <input type="checkbox"/> Temperature Max: Temperature Max: 140 F (60°C) <input type="checkbox"/> Temperature Min: Temperature Min: 40 F (4.44°C)</p> 		
129	M10	CORNER PROTECTOR - 1300 MM LONG	50X50X1200 MM LONG	30	<p>16 SWG SS CONSTRUCTION BENDING AS PER SHOWN DIMENSION TO BE FIXED ON THE WALL BEFORE TILING WALL FIXING - 50X25mm SS WALL FIXING PIECES PLAT HEAD SCREWS TO BE STAGGERED ON EITHER SIDE VERIFY QUANTITIES PRIOR TO FABRICATIO</p> 		

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