

## **Tender Notice**

For Supply, Installation, Testing & Commissioning of Kitchen Equipments at IIIT-Allahabad

Ref. No. : IIIT-A/DR(E)/ 663 /2015  
Date: 17<sup>th</sup> June, 2015

## **Tender Notice**

Sealed tenders are invited under two bid systems for for the **Supply, Installation, Testing & Commissioning of Kitchen Equipment for Boys Hostel-V** at Indian Institute of Information Technology, Deoghat, Jhalwa, Allahabad.

The detailed specifications and terms & conditions are given in **Annexure I, II, III IV & V**. The "Technical and Commercial Bids" in two separate sealed envelopes addressed to the Deputy Registrar (E), IIIT-Allahabad upto **08/07/2015 at 12:00 Noon**. Tender duly sealed may be dropped in the tender box placed in the office of the Deputy Registrar (E). The technical bid received in prescribed proforma will be opened in the presence of the tenderers or authorized representatives interested to be present, on **08/07/2015 at 04:30 P.M.** The Financial bids of technically qualified tenderers will only be opened after technical evaluation by the Technical committee. The representatives should bring the authorization letter from their authorized signatory for attending the process tender opening. The tender document may be obtained on payment of ₹1000/- (One Thousand Only) as tender processing fee from the counter at Jhalwa Campus, Allahabad. It can also be downloaded from the Institute web site [www.iiita.ac.in](http://www.iiita.ac.in) and be submitted along with ₹1000/- of tender processing fee in form of DD.

(Dr. Seema Shah)  
Deputy Registrar (E)

### **Copy to:**

- **Hon'ble Director for kind information.**

## Annexure-I

### Technical Bid

(On letter head of the Firm & in a separately sealed envelope)

#### PROFORMA FOR APPLICATION

1. Name of the firm :- .....
2. Address of the firm :-.....  
.....
3. Phone Number (With Code):- .....
4. Proprietor's name: - .....
5. Address of Proprietor: - .....
6. Proprietor's Phone No. :- .....
7. Details of the firm:-
  - (a)Date from which the firm is operating: - .....
  - (b)Turnover of the firm during: - FY 2012-13 (₹).....  
FY 2013-14 (₹).....  
FY 2014-15 (₹).....
  - (c) PAN No. :- .....
  - (d) TIN No. :- .....
  - (e) Service Tax Registration (if any) :-.....

**(Please attach documentary evidence)**

8. **Tender Processing Fee:** An amount of Rs. 1,000/- (One Thousand Only) of tender (non refundable) is to be paid cash or DD payable in favour of **Indian Institute of Information Technology Allahabad** payable at **Allahabad**.

9. **E.M.D. :** The tenders should be accompanied in a form of a **Demand Draft/FDR** in favour of **Indian Institute of Information Technology Allahabad** payable at **Allahabad** (Any bid without EMD will not be considered). EMD should be enclosed with the Technical Bid document in a separate envelop. The EMD will be returned to the unsuccessful bidders within 15 days and to the successful bidders after submission of full Security Deposit in the shape of FDR or Bank Guarantee. EMD may be adjusted against security deposit if desired.

**Amount of EMD as below:**

Sl. No	Description	EMD Amount	DD No./FDR Date
1.	Supply, Installation, Testing & Commissioning of Kitchen Equipments for Boys Hostel-V at IIIT-Allahabad	8,500.00	

## Annexure-II

### TECHNICAL SPECIFICATION OF KITCHEN EQUIPMENTS

**(As applicable)**

#### **1. PICK-UP TABLE WITH BAIN MARIE**

<b>BAIN MARIE TOP</b>	:	Of the unit shall be integral and constructed in 16 swg stainless steel sheet.
<b>TANK</b>	:	The Bain Marie shall be open type in 16 swg with insulation cover in 20 swg SS sheet
<b>INSULATION</b>	:	The hot tank shall be insulated with 40 mm <b>thick non-sag glass wool.</b>
<b>FRAME WORK</b>	:	The frame of the unit shall be 35x35x4 mm thick ms section
<b>BACK &amp; UNDERSIDE</b>	:	The back and underside of the unit shall be in 18 swg polished SS sheet.
<b>UNDERSHELF</b>	:	One no. 18 swg polished stainless steel under shelf
<b>CONTAINER</b>	:	6 nos. 1/1 x 150mm deep GN pans for the hot section of bain marie.
<b>PLUMBING</b>	:	Deck mounted faucet swivel type; drain off with lever operated handle.
<b>ELETRICAL</b>	:	1 sets of electrical constituting of one (1) no. 2 KW capacity water emersion heater with thermostatic control on-off switch indication lights and connecting wire of one meter length.

#### **2. WORK TABLE WITH 1 NO. UNDERSHELF/ Sink etc.**

<b>TOP</b>	:	16 GA Stainless steel sheet.
<b>FRAMEWORK</b>	:	The frame of the unit shall be 35x35x4 mm thick ms section and rubber gasket for sound deadening.
<b>UNDERSHELF</b>	:	One no. 18 swg polished stainless steel under shelf duly reinforced by ms frame underneath.
<b>UPRIGHTS</b>	:	The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.

#### **3. THREE SINKS UNIT**

<b>TOP</b>	:	16 GA SS. sheet. The top shall have raised edges to avoid any kind of water overflow and spillage. The top to be so constructed as to provide a slide for the dish rack
<b>SINKS</b>	:	16 GA SS three (3) die casted sinks of size 18"x18"x12" deep, sink complete w/lever handle operated 1.1/2" dia waste, rear connected overflow.
<b>SPLASH BACK</b>	:	6" high back splash.
<b>FRAMEWORK</b>	:	The frame of the unit shall be 35x35x4 mm thick ms section.
<b>UPRIGHTS</b>	:	The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
<b>CROSS BRACING</b>	:	Three sides 1" 16 swg stainless steel square pipe cross bracing.

#### **4. SOILED DISH LANDING TABLE WITH GARBAGE SHUTE**

<b>TOP</b>	:	The top of the unit shall be constructed in 16 swg stainless steel sheet duly sunk in by 150mm to avoid water spillage.
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<b>SCRAP CHUTE</b>	:	One (1) 200 mm dia x 100 mm d welded to top w/raised covered opening.
<b>FRAMEWORK</b>	:	The frame of the unit shall be 35x35x4 mm thick ms section duly primer coated and painted twice with anticorrosive paint.
<b>UPRIGHTS</b>	:	The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
<b>CROSS BRACING</b>	:	Three sides 1" 16 swg stainless steel square pipe cross bracing.

### 5. CLEAN DISH RACK - STAINLESS STEEL (5 Shelves)

<b>CONSTRUCTION</b>	:	The unit shall be provided with 5 nos. Shelves. Each shelf
<b>SHELVES</b>	:	Shall be in 20 swg stainless steel sheet and shall be duly perforated. The shelves shall be mounted on stainless steel angular 4 nos. Uprights of size 40x40x12 swg which shall be duly bolted to all shelves with SS nut bolt.

### 6. FOUR DOOR REFRIGERATOR

<b>INTERIOR</b>	:	20 SWG stainless steel sheet
<b>EXTERIOR</b>	:	20 SWG stainless steel sheet.
<b>BACK</b>	:	The back and underside of the unit shall be in 22 swg SS sheet.
<b>CONDENSING UNIT</b>	:	Emerson Copeland make sealed compressor
<b>COOLING</b>	:	Static.
<b>MOTOR</b>	:	1 HP, AUE fan motor, fan cooled condenser
<b>TEMPERATURE GAUGE</b>	:	Sub zero make digital.
<b>SHELVES</b>	:	3 Nos. stainless steel rod shelves (removable type) shall be provided to the unit.
<b>DOOR</b>	:	The doors of the unit shall be provided SS heavy duty handle with locking arrangement.
<b>INSULATION</b>	:	The unit shall be PUF insulated
<b>ACCESSORIES</b>	:	The unit shall have drain waste in bottom with drip tray.

### 7. EXHAUST HOOD WITH SS FILTER

- BASIS OF DESIGN:** exhaust type without fresh air makeup plenum (fresh air makeup to be done with GI ducting) and without fire suppression system
- HEIGHT OF BODY:** 600mm at rear and 150mm in front height for all hoods
- BODY CONSTRUCTION :** 20 swg SS on all sides.  
: Interior finished to a uniform dull satin brushed finish, Gaps and crevices should be avoided, interior surface of hood after installation shall be ensured for a clean wiping surface all around.
- GREASE FILTERS :** Slit type, made in 18 swg SS sheet.  
: Smooth clean wiping grease gutter on rear sides only.

### 8. COOKING RANGE

<b>TOP</b>	:	16 GA SS. to protrude 50 mm on front, and both sides and turned down 2" and in 1/2". to be secured to framework w/ concealed nuts cut out to receive two (2) nos. Grate.
<b>FRAMEWORK</b>	:	The frame of the unit shall be 35x35x4 mm thick ms section.
<b>BODY</b>	:	18 GA stainless steel on all sides.

<b>BURNER</b>	:	The unit shall be provided with high pressures one no. Model T-35 or C-35 burner with individual control valves copper pigtails.
<b>GRATINGS</b>	:	15" x 15" cast iron removable heavy duty.
<b>UPRIGHTS</b>	:	The unit shall be provided with 38 mm 16 swg stainless steel square pipe uprights, which shall be mounted on stainless steel adjustable bullet feet.
<b>MANIFOLD</b>	:	1/2" dia. Common for all burners of Tata c class ERW pipe with ms socket, copper pigtail & NCV.

### 9. Toaster

- 1) 24 Slices per turn
- 2) Outer body made of 1.2 mm SS sheet
- 3) Inner body made of 1.6 mm SS sheet
- 4) Two stage channel to support SS wire mesh grill
- 5) Fitted with Air heating element of 3 kw.
- 6) Analog temperature controller with line indicator and on/off switch

### 10. IDLI MAKER

- 1) 54 Idli per turn
- 2) Outer body made of 1.2 mm SS sheet
- 3) Inner body and tank made of 1.6 mm SS sheet
- 4) Nine stage channel to idlee trays
- 5) Fitted with Water heating element of 1.5 kw.
- 6) Analog temperature controller with line indicator and on/off switch

### 11. TEA/COFFE DISPENSER

- 1) Outer body made of 1.2 mm SS sheet
- 2) Inner body and tank made of 1.6 mm SS sheet
- 3) SS faucet to dispense tea / coffee
- 4) Fitted with Water heating element of 1.5 kw.
- 5) Analog temperature controller with line indicator and on/off switch

**NOTE** - For items for which Specs could not specified, are assumed to be of Standard category and all shall be of Stainless Steel 304 DDQ or better quality. All tables, Trolleys, Stands etc of Round/Square pipe as the case may be, and of 16 Gauge Stainless Steel or better. Legs of Dining Tables to be of MS Rod 1.5 inches dia. In such cases sample of these items be checked by the Committee and be approved.

## Annexure-III

### Technical Terms and Conditions the Tender (As applicable)

1. Technical specifications in details are to be given with Technical Bid.
2. **Authorization:** The tenderer should be an authorized dealer/reseller of the Equipment/original Equipment Manufacturer (OEM) and all necessary parts and attachments, if any. A certificate to this effect should be enclosed with the technical bid. Preference will be given to the firm, if Manufacturer/Sole Distributor.
3. The tenderer should give full details of being the manufacture or sole distributor or reseller of the items with documentary evidence/ authorization letter.
4. The vendors are required to furnish copies of minimum 03 work orders amounting to Rs.4.5 Lakh per annum or more along with satisfactory work performance report by the customer.
5. Annual Turnover of the agency should be 15 lakh for the last two years.
6. Company's/firms profile, legal registrations and income tax clearance certificate should be submitted with the bidding documents.
7. Certificates/documents showing the previous satisfactory performance of the orders and subsequent sale service status.
8. Alongwith tender documents list of Clients with value of orders and actual date of completion may also be submitted.
9. **After Sale Service Support:** The vendor has to specify the after sale service support available stating the number of skilled technical staff, their technical qualification etc posted locally) at Allahabad). If local support is not available then the call response time must be stated, (uptime commitments).
10. **Stocking of Spares:** Spare parts stocking station should be stated to ensure prompt availability of the spares.
11. If the tenderer is quoting for the branded items, the name of the brand, name of the manufacture, quality control certificate etc. as per ISI rules.

**Special Condition**  
**(As applicable)**

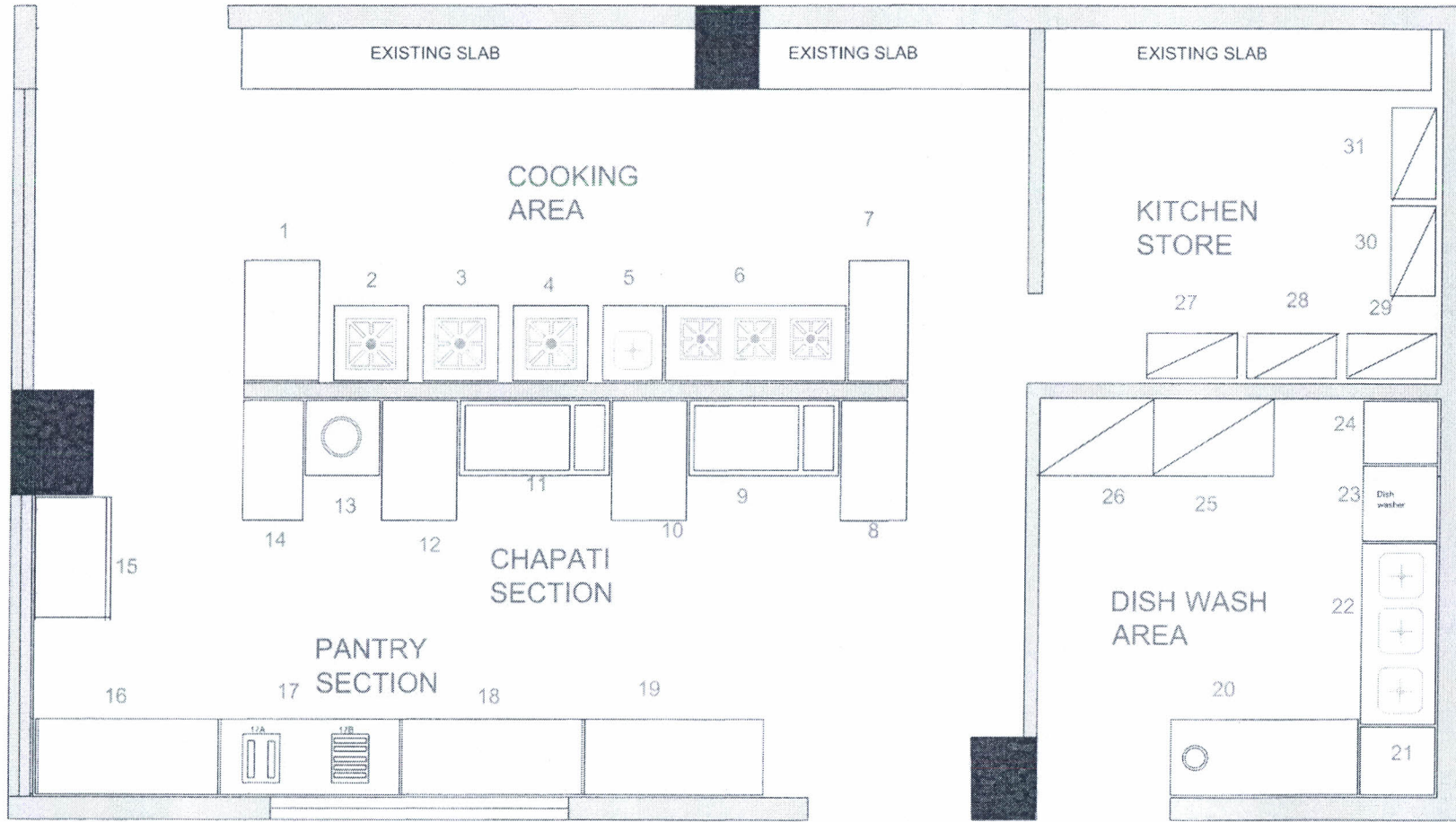
1. The contractor shall provide a set of working drawings showing the locations/layout place of the equipments/appliances within the kitchen (Drawing of location already attached) along with the Technical Part (Part-I) of the tender. The contractor should also mention the Electrical, Plumbing services required for each set of equipment / appliances.
2. Site measurements shall be taken/checked for all the said equipment/ appliances. The tenderer will ensure feasibility of the measurement.
3. The contractor shall arrange to deliver the equipments/appliances on site and also place & commission them in position as per the floor plan given with the tender/instruction of Institute Engineer. All necessary electrical, plumbing etc arrangements as required for successful use of the installed machine other than the ones already available on site, shall have be undertaken by the tenderer. Tenderer is free to inspect the site and quoted for the required items on itemized cost basis inclusive of labour charges.
4. All stainless steel sheets and pipes used shall be of 304 grades.
5. The worktop and splash back of all the units shall be of minimum 16 swg. thick S.S.
6. The front or control panel shall be recessed and detachable type for easy maintenance and of minimum 16-18 SWG sides and back.
7. All necessary attachments and openings shall be provided in the Equipments/Appliances as required for installation relating connections for plumbing, electrical, LPG, ventilation and refrigeration.
8. Castors for the trolleys shall be heavy duty rubberized with adequate ball bearing for movements.
9. All electrically operated equipment or appliances shall have an indicator lamp and with an overheat safety fuse.
10. All compressors used shall be of Kirloskar Copeland or equivalent make.
11. All the units have a substructure of SS tubular pipes of vertical support of 40 mm dia. and minimum 14-16 SWG thickness or better.
12. Any other special conditions as may be applicable to the tendered article.





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# KITCHEN PLAN FOR BH-5 (ground floor), IIIT, ALLD



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## Annexure-IV

### General Terms and Conditions of the Tender

1. **Bid:** The tenders are to be submitted in two part viz. "Technical Bid" and "Commercial Bid" in two separate sealed envelopes separately. The commercial bid will be opened only after acceptance of "Technically Bid".
2. Based on the evaluation of the technical bid submitted by the tenderer, the Committee would shortlist the tenderers. The short listed tenderers may be asked to make a presentation after opening of the technical bid before the committee if, required.
3. Detailed specifications, catalogue/literature of all the items quoted should be supplied with the technical bid.
4. **Price Basis:** Rate should be quoted F.O.R. destination at IIIT-A, Doghat, Jhalwa, Allahabad.
5. **Warranty:** Rates should be quoted with five year warranty for equipments, two years for cooking items.
6. **Replacement:** Replacement guarantee and warrantee as applicable should be clearly mentioned in quotation.
7. **Security Deposit :** The Person/Firm whose tender be accepted deduction of 10% of the total amount will be made against security deposit for warranty period after adjusting the EMD amount already submitted alongwith the tender or Bank Guarantee to the value of the same amount be submitted with confirmation of the same from Nationalized Bank.
8. **Delivery Schedule:** The supply period shall commence from the date of issue of confirm purchase order and completion period may be strictly 04 weeks.
9. If the specification will not conform with the given specification consignment may be refused at the discretion of the institute.
10. In case ordered specification/model is not available after quoting the rates higher version shall be supplied without increase in cost and approval of competent authority of Institute may be sought at once.
11. **Payment:** Payment will be made within 07 days after acceptance and satisfactory installation.
12. **Exemption:** The institute is exempted from custom and excise duty in terms of notification No.51/96-custom dated 23/07/96 and No. 10/97 -Central Excise dated 01/03/1997 and is an University established under M.H.R.D. Govt. of India. Certificate to this if, required shall be provided by the Institute.
13. **Transit Permit:** Transit road permit in the prescribe proforma shall be made available by the Institute on the request of the supplier if, required.
14. **Price:** The rates should be quoted in Indian rupees. Only unit prices are to be quoted both in digits and in words. In case of a discrepancy in the two, quoted rates in words will be taken as valid and final.
15. **Taxes:** The unit rates should be quoted exclusive of all taxes, however it is mandatory to quote separately all applicable taxes, duties, levies, freight, insurance etc. Rates for additional/optional features should be quoted

- separately.
16. If any defect is found in transit it will be the sole responsibility of the supplier to get it corrected and installed as desired by the user.
  17. Each tenderer should clearly specify that the tenderer agrees to abide by the conditions of this tender document on their printed letter head indicating here on Sales Tax Registration, FAX, Email, Telephone numbers, etc.
  18. **Force Majeure** : Either party shall be entitled to suspend performance of his obligations under the agreement to the extent the such performance is impeded or made unreasonable onerous by any of the following circumstances ; Industrial disputes and any other circumstances beyond the control of the bidder such as Fire, War (whether declared or not) Extensive military mobilisation, Earthquake, Insurrection, Requisition, Seizure, Embargo, in the use of power and defects or delay in deliveries by bidder caused any such circumstances referred to in this condition. A notice in writing without any delay should be given by the bidder claiming to be affected by force majeure.
  19. Quoted rate should be valid at least for 02 months.
  20. Quantity may increase or decrease at the discretion of the Institute.
  21. The lowest rate will not be the basis of claim to get the order.
  22. All pages of the tender documents are to be signed and stamped by the tendering firm.
  23. Director, Indian Institute of Information Technology, Allahabad reserves the right to reject or accept any tender.
  24. Director, Indian Institute of Information Technology, Allahabad will be the sole arbitrator of all the dispute and his decision shall be binding on both the parties.
  25. Director, Indian Institute of Information Technology, Allahabad reserves the right to alter/modify any or all conditions of this tender notice.
  26. Quotation should be addressed to Deputy Registrar (E) Indian Institute of Information Technology, Allahabad.
  27. All disputes are subject to Jurisdiction of Allahabad.
  28. **For any query pertaining to this bid correspondence may be addressed to:**

**Dr. Seema Shah**  
**Deputy Registrar (E)**  
**IIIT-Allahabad, Jhalwa, Campus**  
**Phone: +91 0532-2922051**  
**E-mail: [info.purchase@iiita.ac.in](mailto:info.purchase@iiita.ac.in)**

**D. Registrar (E)**

Certified that the information in the proforma is true. I/We agree to the contents of terms & condition of the quotation/tender.

**Seal and Signature of the Proprietor/Authorized Representative**

## Annexure-V

### **Financial Bid**

(To be quoted on the company letter head with the below prescribed proforma only)  
(Sealed separate envelop)

Sl. No.	Items Name	Size (in mm)	Qty.	Warrantee period (yrs.)	Unit Rate (Rs.)	Amount (Rs.)
<b>Cooking Area-</b>						
2,3,4	Stock Pot	30x30x18	3			
6	Three Burner Range	72x24x34	1			
17A	Toaster	24 slice	2			
17B	Sandwich Griller	double plate	1			
34	Idli Steamer	90 Idli PIT	1			
35	Potato Peeler	15kg PIT	1			
36	Wet Grinder	20kg PIT	1			
37	Kneading Machine	20kg PIT	1			
<b>Dish Wash-</b>						
23	Hood Type Dishwasher	Branded	1			
<b>Dining Area-</b>						
45	Water Cooler	200L	1			
<b>Total -</b>						
<b>Taxes if any-</b>						
<b>Cost of other associated works, Electrical, plumbing etc.</b>						
<b>Grand Total</b>						

Signature of the tenderer

Seal of the firm

- Note:** 1. Commercial Bid must be done in this format only  
2. All above items should be standard brand.