

Cost of Tender Document Fee Rs.500/

**NATIONAL INSTITUTE OF TECHNOLOGY
KURUKSHETRA-136119**

INVITATION OF TENDERS

Kitchen Equipments For 600 seater Girls Hostel

Tender Reference : **CW(Girls)/**

Date of Commencement : 23.08.2017
for Sale of Tender
Documents

Last date and Time for : 25.09.2017 Upto 2:30 P.M
Receipt of Tenders

Time and date of opening : 25.09.2017 at 3:00 P.M
of Tenders

Place of opening of : **Office of the Prof-in-Charge Stores)**
Tenders **NIT, Kurukshetra**

INSTRUCTIONS TO TENDERERS
&
CONDITIONS OF CONTRACT

1. The National Institute of Technology, Kurukshetra, Haryana an Educational Institution invite tenders for Supply of Kitchen Equipments for 600 Seaters Girls Hostel.

The Tenders should be submitted in two parts in separate covers (Technical Bid & Financial Bid) in following manner:

- (i) Bid containing technical specifications and Earnest Money Deposit. (as per scheduled)
- (ii) Bid containing financial offer.
- (iii)

The envelopes should be marked as Technical Bid and Financial Bid with reference number and submitted in one cover.

The Technical Bid and Financial Bid will be opened in two stages on different dates. The bid containing technical specifications and Earnest Money deposit will be opened at 1st stage. The Financial Bid of technically qualified bidders will be opened on 2nd stage & will be intimated to the successful bidders accordingly.

2. Tender must be sent in a properly sealed envelope with tender number and due date subscribed on the envelope addressed to the Prof-in-Charge (Stores), NIT, Kurukshetra.
3. The price should be quoted on prescribed price schedule. All corrections must be attested by the tenderer.
4. All the columns of the tender form shall be duly and properly filled in separately. The rates and units shall not be overwritten in the price schedule. The rates shall be quoted both in figures and words. The Tender should be signed by the authorized signatory of the firm with seal of the firm.
5. The tenderer shall deposit earnest money as specified in Schedule of Requirement alongwith Technical Bid in form of Account paying Bank Draft, Fixed deposit receipt, Bankers Cheque or Bank Guarantee from any Commercial Bank in favour of Director, National Institute of Technology, Kurukshetra. The tenders without Earnest Money shall be rejected. The Earnest money will remain valid for a period of 45 days beyond the final bid validity period.
6. In case the Tender Documents are downloaded from the website of the Institute for submission of the tender, the Tender Document Fee may be deposited through Demand Draft alongwith the Tender otherwise the tender may be rejected.
7. The successful tenderer shall furnish the Performance Security for an amount of 5% of total value of the equipment in form of Account Paying Bank Draft, Fixed Deposit Receipt, Bankers Cheque or Bank Guarantee from any Commercial Bank in favour of Director, National Institute of Technology, Kurukshetra for the period of completion of performance obligations and warranty period. The Performance

Security shall remain valid for a period of 60 days beyond completion of contractual obligations and warranty period.

8. The required delivery period must be mentioned against each item. After the order has been placed, the goods must be delivered within the stipulated period or by the delivery period extended by the Institute. In case of late delivery of goods, the Institute is entitled to recover as penalty from the tenderer a sum @ 0.5% of the total value of the goods per week and the maximum 10% of the total value of the goods for which the consignment is delayed beyond the due date.
9. The payment will be made after receipt of goods according to specifications, its installation and good working order. In case the goods are rejected these have to be removed by the supplier at his own cost. The rejected goods must be replaced by the supplier within 15 days of the dispatch of registered notice intimating that the goods have been rejected failing which the order may be cancelled and security forfeited.
10. No payment will be made in advance for any supplies under this tender. No claim for any duty, not stipulated in tender will be admitted at any stage.
11. The valid documentary proof of GST No. & details of Income Tax registration (PAN) should be submitted alongwith tender. The taxes must be quoted clearly and separately. If the taxes are not quoted separately, it will be presumed that the rates quoted are inclusive of taxes. The rates quoted should be firm and include all charges. The material may be dispatched "FREIGHT PAID" where the offer is F.O.R. destination. The Form D is not issued by the Institute.
12. In case of goods controlled by the Government, the tendered rates shall not be higher than the controlled rates.
13. Standard warrantee of the items should be mentioned in the tender. A list of users where similar equipment has been supplied in the past should be furnished with the tender.
14. Director of the Institute reserves the right to accept or reject any tender or to cancel the whole bidding process without assigning any reason.
15. The institute reserve the right to verify/seek confirmation of all original documentary evidence submitted by the venders in support of the tenders, specifications for eligible criteria. In case any information furnished by vender is found false/incorrect the tender will be rejected. The descriptive literature with full technical data and drawing/photos must be furnished alongwith the tender.
16. In case of dispute the decision of the Director shall be final. All above conditions will be enforced unless written orders of the Director are obtained relaxing any specific condition in any particular instance.

17. The tender shall remain valid for **90 days** from the date of opening of tender. Fax or conditional tenders shall not be accepted.
18. **Tender received beyond the fixed date and time shall not be accepted.**
19. The tenderers are required to quote their lowest rates in the very first instance and there shall be no negotiation in purchases. In case only one tender is received or only one tender remains according to specifications of the required goods, negotiations will be carried out.
20. The Specification as per list attached. The tenderer must quote all items otherwise tender will be rejected.
21. Tender Evaluation: - All bids received in time will be technically evaluated by a committee who meets our tender specification and other terms & conditions. The financial bids of those bid who are accepted by the committee will be opened.
22. Lowest Offer: - Lowest offer will be calculated on the basis of total price of all items quoted who qualifies our specification and terms conditions of our tenders. No individual item prices will be considered for comparison of prices.

PRICE SCHEDULE

Having examined the tender documents, the receipt of which is hereby duly acknowledged, we offer to supply the goods and services in conformity with the said tender documents at the rates shown below:

1	2	3	4	5	6	7	8	9	10	11
Sr.No	Particulars of the items	Unit	F.O.R	Duties inclusive, if exclusive rates be given	Packing forwarding charges if any	GST	Total Cost F.O.R Kurukshetra	Delivery Period	Particulars of Manufacturers	Remarks

N.B.: The price column should be properly filled. In case nothing is mentioned in the columns the price will be considered inclusive of Taxes Duties, packing and forwarding etc.

Dated the _____ **Date of** _____

Address with seal

Signature

SCHEDULE OF REQUIREMENTS

Sr. No.	Name of the Items	Qty.	Earnest Money (in Rs.)
1.	Kitchen Equipments for 600 Seater Girls Hostel	As per list attached	2 to 5 % of the quoted amount

S.NO:	ITEM	DESCRIPTION	QUANTITY
		WASHING & PREPARATION AREA	
WP - 1	POT WASH CIVIL IN SS ANGLE FRAME SIZE: 40"x 30" x16" + 6"	Top constructed of 16 swg SS sheet.Front & all sides turned down 2" & in 1/2".Rear side turned up 16" returned 1& 1/2" & down 1/2". Unit shall be secured to 1" x 4" x 1" of 18 swg SS inverted channel frame work. Unit shall be mounted 4 nos. 1 & 1/2" dia SS pipe legs w/ SS adjustable bullet feet.Top of the Unit shall be provided w/ 1 no. 850 x 750 x 450 deep # 16 swg SS sink w/ 1 & 1/2" dia waste outlet w/ rear connected overflow. Unit legs shall be cross braced w/1" dia SS pipe cross bracing welded to SS legs at rear & both sides front open. including connection to main water supply and main drain	1
WP-2	TRAY RACK TROLLEY FOR SOILED DISH COLLECTION SIZE: 27" x 22" x 30"	It is suitable for collection of used plates.More than 500 plates at any one given time.	2
WP - 3	3 SINK UNIT FOR WASHING TRAYS / PLATES etc. ON SS ANGLE FRAME SIZE: 84" x 30" x 34" + 6" SINK SIZE: 18" X 18" X 12"	Top constructed of 16 swg SS sheet.Front & left side turned up 1" turned out 1 & 1/2 " down 3" & in 1/2". Rear side turned up 6", returned 1 & 1/2" & down 1/2". Unit shall be secured to 1" x 4" x 1" SS inverted channel frame work of SS Angle Framework. Unit shall be mounted 4 nos. 1 & 1/2" dia SS pipe legs w/ SS adjustable bullet feet. Top of unit shall be provided w/3 nos.SS Sinks in 16 swg.SS sinks w/ 1 & 1/2" dia waste outlet, drain lever w / rear connected over flow assembly. Unit legs shall be braced w/ 1" dia SS pipe cross bracing welded to SS legs at rear & both sides front open including connection to main water supply and main drain	1
WP- 4	2 SINK UNIT WITH DRAIN BOARD FOR VEGETABLE WASHING WITH MESH JAALI FOR WASHING OF PULSES ON SS ANGLE FRAME WORK SIZE: 72" X 30" X 34" + 6"	Top constructed of 16 swg SS sheet. Front , Right & left sides turned up 1" turned out 1 1/2 " down 3" & in 1/2". Rear side turned up 6", returned 1 1/2" & down 1/2". Unit shall be secured to 1" x 4" x 1" SS inverted channel frame work. Unit shall be mounted 4 nos. 1 1/2" dia SS pipe legs w/ SS adjustable bullet feet. Top of unit shall be provided w/2 nos. SS Sinks of size 15" x 15" x 14" deep in 16 swg w/ 1 1/2" dia waste outlet w / rear connected over flow. Unit legs shall be braced w 1" dia SS pipe bottom at bottom w/ 1/2" dia SS Pipes welded width wise, interspaced at 4" to form a bottom shelf. including connection to main water supply and main drain	1
WP - 5	PIPE RACKS (4 SHELVES)	Having 4 tier rack is made of 40 x 40 x 1.5 mm SS Square pipe mounted on heavy duty square legs of 40 x40 x 1.5 mm w/ adj. bullet feet.	3

	SIZE: 60" X 27" X 60"		
WP - 6	PULVERSIER - 2 HP WITH 3 PHASE MOTOR	2 HP , 3 Phase Crompton make TEFC motor. SS enclosure. Heavy duty SS rotor blade directly connected to the motor & housed in SS Crusher housing. SS tray on top w/ feeding hole. Set of wire mesh sieves.	1
WP - 7	DOUGH KNEADER CAPACITY : 20 KGS	"A Real Work Horse" Speedy & hygienic way to knead the dough. Uniform mixing, heavy massaging, supplied with SS bowl & SS square solid rod arms. Speed variations by break system to bowl. Same direction movement of vessel & arm for faster production.	1
WP - 8	TABLE WITH DOUGH KNEADER SIZE: 72" X 30" X 34"	Top constructed of 16 swg SS sheet.Front & all sides turned down 2" & in 1/2". Top shall be secured to 1 & 1/2" x 1 & 1/2" x 1/8" thick MS welded angle framework. Unit shall be mounted 4 nos. 1 & 1/2" dia SS pipe legs w/ SS adjustable bullet feet.	1
WP - 9	VEGETABLE CUTTING TABLE WITH 1 UNDER SHELF SIZE: 72" X 30" X 34"	A Vegetable cutting counter having top of 16 swg 304 grade SS sheet on 40 x 40 x 4 mm MS angle framework duly bolted w/ stud welding for sturdy & strongest grip & duly double coated rust proof paint. The top is mounted on heavy duty SS square legs of 40 x 40 x 1.5 mm w/ adj. bullet feet for uneven floors. Also provided w/ a cross bracing beneath of 25 x 25 x 1.5 mm	1
WP - 10	TROLLEY FOR INTERNAL HAND TRANSPORTATION	A TROLLEY IN SS FOR TRANSPORTATION OF ITEMS IN THE WASHING AREA.	1
WP - 11	POTATO PEELER CAPACITY : 15 KGS 3 PHASE MOTOR 220 VOLTS	All SS construction with EMRY lining.Oven backed contoured shaped EMRY disk for perfect tossing and peeling of potatoes. Body made of stainless steel with cast iron ring stand,Easy to operate, high rinsing and peeling ratio, no damage to potato flesh. The peeling chamber should be of SS coated with abrasive silicon carbide, bottom plate is driven with the help of three phase squirrel cage motor (IS: 325 or 996)	1
WP - 12	CLEAN DISH TABLE WITH 3 SINK UNIT + 1 OHS & 2 UNDER SHELVES SIZE: 72" X 30" X 34" + 6"	Top constructed of 16 swg SS sheet.Front , Right & left sides turned up 1" turned out 1 1/2 " down 3" & in 1/2". Rear side turned up 6", returned 1 & 1/2" & down 1/2". Unit shall be secured to 1" x 4" x 1" SS inverted channel frame work. Unit shall be mounted 4 nos. 1 & 1/2" dia SS pipe legs w/ SS adjustable bullet feet. Top of unit shall be provided w/3 nos. SS Sinks in 16 swg w/ 1 & 1/2" dia waste outlet w / rear connected over flow. Unit legs shall be braced w/ 1" dia SS pipe frame at bottom w/ 1/2" dia SS pipes.including connection to main water supply and main drain	1

WP - 13	S.S. SHEET RACKS SIZE: 40" X 18" X 72"	Unit w/ 5 shelves. Unit shelves are perforated made of SS 18 swg w/ rear & two sides turned up by 2" & the front turned down by 1 1/2" & in 1/2". Shall be mounted on 4 nos. 1 1/2" x 1 1/2" x 14 swg SS angle upright w/ SS feet. All SS welded construction. All shelves must have support of 1" SS angle.	4
WP - 14	S.S. GRATING WITH DRAIN TROUGH IN SS 304 18 SWG SIZE: 50 FEET X 12" (36" X 24" X 12")	All construction in SS 304 grade 25 mm Square pipe. All welded construction. Distance between the pipe should not exceed 25 mm. Fixed into Angle Frame of S.S. 30" X 30" X 3" and this should be grouted to the finished floor	10
COOKING SECTION MAIN KITCHEN			
MK - 1	STOCK POTS SIZE: 30" X 30" X 24"	Top Constructed in SS 16 swg SS Sheet, Side Covering 18 swg 202, MS Welded Angle frame for support. Unit shall be Mounted on 4 nos. of 40 mm SS Pipe legs with adjustable Bullet feet. Pan support of 16" X 16" made of cast iron, Burner - 1 HP Burner. Unit legs shall be cross braced with 25 mm SS Pipe.	4
MK - 2	STOCK POTS WITH ROUND PAN SUPPORT SIZE : 20" X 20" X 24"	Heavy duty single HP burner low slung for heavy & large utensils. Perfectly designed w/SS top & provided w/spillage tray for easy collection of refuse. This is used for Bulk Frying of snacks like Samosas & Pakoras.	2
MK - 3	BOILING PANS - 100 LITRE TRIPLE WALLED WITH LPG BURNER	Pan bottom in 10 swg 304 grade SS sheet. Pan interior constructed of 16 swg SS 304 grade sheet. Pan exterior in 18 swg SS 304 grade sheet. Pan insulation cover of 16 swg SS 304 grade sheet. Non sag glass wool insulation. Flue riser. One no. T 50 burner of 14000 btu's each. Pilot flame. Individual needle control valves for pilot burner & main valve. Pouring lip to be integrated w/ pan. Counter balanced lid in 16 swg SS 304 grade sheet w/ reinforcement of 25 x 25 x 16 swg SS pipe. Tilting Arrangement - 40 x 40 x 16 swg SS square pipe frame work. Worm & worm gear tilting mechanism. Frame work / gear box enclosure in 18 swg SS 304 grade sheet.	2
MK - 4	BRATT PAN - 70 LITRES FOR BULK FRYING OR DRY VEGETABLE COOKING	Rectangular Pan in 2mm thick SS 304 sheet & the bottom will be 4 mm thick SS 304 attached w/ 10 mm thick Mild Steel sheet support underneath the bottom. 18 swg thick spring loaded lid of SS 304 w/ an integrated 1" SS handle on top of the lid. Stand - Unit mounted on SS 304 pipe stand of 2" square heavy grade pipe. Provision of tilting with heavy worm & self locking gear operated system w/ round handle in the front. Gas Burner - "V" burner w/ pilot burner & needle control valve.	1

MK - 5	3 BURNER RANGE SIZE: 66" X 24" X 34"	Unit top constructed of 16 swg SS sheet. Front & both sides turned down 2 & in 1/2 ". Rear turned up 15" returned 1" & down 1/2". Top shall be secured to 1 1/2" x 1 1/2" x 1/8" thick MS welded angle frame work. Unit shall be mounted on 6 nos. SS square pipe legs of 1 -1/2" dia. With SS adjustable bullet feet. Unit leg shall be cross braced with 1" dia SS pipe bottom shelf welded to 6 legs. Unit top shall receive 3 nos. two 16" x 16" cast iron grates w/three nos. HP burner one w/ Pilot burner. Under sides of burner shall be provided w/ three nos. 20swg SS slide out drip tray w/ integral handle.	2
MK - 6	RICE SPREADING / CLEANING TABLE SIZE: 60" X 36" X 34" + 24"	The Unit shall have 25 mm Sunken Top in which 12 mm Thick removable Acrylic Sheet shall be put. Half of the Acrylic Sheet shall be pasted with Black Film & the other half with White film. Two Chutes, One on left & One on the Right side to be provided with a cover which will rotate on a Pivot which will be Flush with the Acrylic Sheet. SS Light Box with LED Light having Transparent cover to be provided along with the Unit 4 nos. SS Stools (Round Swivel Type) of suitable Height to be provided along with the Unit.	1
MK - 7	TAWA FOR PARANTHAS SIZE : 42" X 24" X 34"	This Tawa is raised from 3 sides so that the oil used for Frying of Paranthas is collected into a well.	1
MK - 8	ATTA MAIDA BINS MOBILE SIZE : 24" X 24" X 30"	Unit shall be constructed in 18 swg 304 grade SS sheet in matt finish. All sides SS welded construction. Full top openable w/ hinges in between w/ an option to open half top for small dispensing w/ handle in 18 swg. In bottom SS inverted channel reinforcement. Unit shall be mounted on 4 nos. 4" dia castors - 2 w/ brakes.	2
MK - 9	MASALA TROLLEY - 10 CONTAINERS OF 5 TO 6 KG EACH SIZE: 36" X 24" X 34"	Top constructed of 16 swg SS sheet. All sides turned up 6" returned 1-1/2" turned down 1" & in 1/2". Top shall be secured to 1" x 4" x 1" 16swg SS welded inverted channel framework. Under side of the top shall be provided w/ 3 nos. drawers of equal width. 5" deep to move on telescopic channels. Unit shall be mounted on four nos. 1-1/2" x 1-1/2" SS square pipe legs on castors & SS pipe bottom shelf interspaced w/ 1/2" dia SS pipes welded to the legs at all sides welded at all sides. Unit shall be moving on 5" dia heavy duty swivel castors , two castors w/ brakes.	1
MK - 10	SANDWICH GRILLER - SINGLE	Top constructed of 16 swg SS sheet. Front, rear & both sides turned down 2" & in 1/2". Top shall be secured to 1 1/2" x 1 1/2" x 1/8 " thick MS welded angle frame work w/ proper support.	2

MK - 11	CHAPPATI PLATE WITH PUFFER SIZE: 78" X 30" X 34"	Chapati Plate with Puffer having Top of 12mm thick MS plate w/ puffer & sides covered w/ 20swg SS 304 grade upto 12". Having Top of 16 swg SS sheet on 40 x 40 x 4 mm MS angle framework duly bolted w/ stud welding for sturdy & strongest grip & duly double coated rust proof paint. Fitted w/ RV burners & pilot lamp w/individual controller & indicating lamp. Entire unit is mounted on square legs w/ adj. bullet feet for uneven floors & cross braced beneath of 25 x 25 x 1.5 mm.	1
MK - 12	CHAPPATI ROLLING TABLE WITH 1 UNDER SHELF SIZE: 72" X 30 X 34"	Chapati Rolling Table having top of Granite/ 16 swg SS sheet of 304 Grade. MS angle framework duly bolted w/ stud welding for sturdy & strongest grip & duly double coated rust proof paint. The top is mounted on heavy duty SS square legs of 40 x 40 x 1.5 mm w/ adj. bullet feet for uneven floors. Also provided w/ cross bracing beneath of 25 x 25 x 1.5 mm.	1
MK-13	CHAPPATI MAKING MACHINE (Rotary type)	semi automatic, capacity 500 chappatis/hr (minmum), wt. of chapatti 25-45 gm thickness 1.5-2.5mm size 4.5" to 7", Chapati appearance: soft and puffed layer, Auto ignition, Thermostatic control panel, atleast 3 meter cable with 3 pin top (as per IS: 1293) 1 HP (0.75 kW) 230 volts 50 Hz. single phase electric motor with suitable gear box. sufficient number of liquefied petroleum gas or compressed natural gas burner (at least 5).	1
MK - 14	VEGETABLE CUTTING TABLE WITH 1 UNDER SHELF WITH CHOPPING BOARD SIZE: 66" X 30" X 34" + 6"	Vegetable cutting counter having Top of 16 swg 304 grade SS sheet on 40 x 40 x 4 mm MS angle framework duly bolted w/ stud welding for sturdy & strongest grip & duly double coated rust proof paint. The top is mounted on heavy duty SS square legs of 40 x 40 x 1.5 mm w/ adj. bullet feet for uneven floors. Also provided w/ a cross bracing beneath of 25 x 25 x 1.5 mm	2
MK - 15	TABLE WITH SINK IN SS ANGLE FRAME WORK SIZE: 60" X 30" X 34" + 6" SINK SIZE: 12" X 12" X 9"	Top constructed of 16 swg SS sheet.Front & both sides turned down 2" & in 1/2". Rear turned up 6" returned 1" & down 1/2". Top shall be secured to 1 1/2" x 1 1/2" x 1/8" thick MS welded angle framework. Unit shall be mounted 4 nos. 1 1/2" dia SS pipe legs w/ SS adjustable bullet feet.Left side of the unit shall be provided with a SS 16 swg sink w/ 1 1/2" dia CP drain. Unit legs shall be cross braced w/ 1" dia SS pipe bottom shelf welded to SS legs.including connection to main water supply and main drain	1
MK - 16	SINK TABLE WITH UNDER SHELF ON S.S. ANGLE FRAME WORK SIZE OF TABLE : 48" X 27" X 34" + 6"	Top of 16 swg 304 grade SS sheet on 40 x 40 x 4mm Angle frame work duly bolted w/stud welding for sturdy & strong grip & duly coated w/ rust proof paint. The top is mounted on heavy duty SS square legs w/ adjustable bullet feet. Also provided w/ a cross bracing of 25 x 25 x 1.5 mm. including connection to main water supply and main drain	2

	SINK SIZE: 16" X 16" X 10"		
MK - 17	CABINET TABLES WITH 2 UNDER SHELVES SIZE: 60" X 24" X 34" + 6"	Top constructed of 16 swg SS sheet. Front , rear & both sides turned down 2" & in 1/2", to be flushed w/ the body cladding of 18 swg SS on 3 sides. Top shall be secured to 1 1/2" x 1 1/2" x 1/8" thick SS welded angle frame work. Unit shall be mounted on 4 nos. 1 1/2" x 1 1/2" SS Square pipe legs, frame mounted on 4 nos. 5" dia swivel type castors - 2 w/ brakes. Front of the unit shall have 2 SS drawers on telescopic channels w/ integral handles. The bottom of these drawers shall be on 16 swg SS w/ perforations of 8 mm dia holes interspaced at 2" x 2". For balance front of the unit shall be provided w/2 nos. to form a cabinet w/ integral handles & pad lock arrangements. Unit shall be provided w/ full width 18 swg SS bottom shelf. Under sides w/ 1" x 4" x 1" of 18 swg GI inverted channel.	2
MK - 18	POTATO & ONION BIN on wheels SIZE : 36" X 16" X 34"	Construction 38 mm x 38 mm x 16 swg thick welded angle boxed, w/ 16 swg SS base bottom, underside reinforced base sloped to front. SS expanded metal of 1/8" SS welded wire grid on 50 mm x 25 mm center, reinforced w/ SS flats width wise & depth wise. Top rear hinged doors w/ handles of same material as body. In front, 750 mm wide x 225 mm deep x 225 mm deep SS w/ top hinged flap doors. Hatch extension outside body of bin at bottom. Unit mounted on 150 mm high SS counter type legs w/ adjustable feet.	2
MK - 19	S.S. DUST BINS	CONSTRUCTED IN S.S.	4
MK- 20	4 DOOR REFRIGERATOR WITH AESTHETIC COOLING TEMPERATURE : 0* TO +10* SIZE: 54" X 30" X 84" performance gurranted at 45 degreeC	Having double walled puff insulation in all SS body. Top of 18 swg SS sheet & sides & Inner wall covered w/ 22 swg 304 SS sheet. Provided w/ 4 doors & 6 nos. SS wire meshed adj. trays & 1 no dip tray; powered w/ heavy duty Emerson Copeland condensing unit w/ Auto Temp controller & indicating Lamp. Entire unit is mounted on adj. bullet feet for uneven floors.with locking provision	2
MK - 21	GEYSER	CONSTRUCTED IN S.S.	1

MK - 22	DEEP FREEZER - DOUBLE DOOR FROST FREE CAPACITY : 400 LITRES SIZE: 60" X 27" X 34"	Exterior / Interior cladding 20 swg SS sheet w/ 2" puff insulation. Front of unit shall be provided w/ 2 Nos. 18 swg SS puff insulated door w/ integral handle complete w/ pad locking arrangement & magnetic gasket right & left side hinged. Unit provided w/ removable SS welded wire shelves on the SS steel clips. Side channel supported with adjustable height. Top of the unit shall be provided with Emerson Copeland compressor w/ louvered access panels. Independent controls air cooled w/ digital thermometer & electrical cord. Forced draft cooling w/ frost free fan. Bottom of internal tank provided w/ 1" dia drain outlet & removable 18swg SS perforated false bottom & below 18 swg drip tray w/ integral handle. Unit shall be mounted on 1 1/2" dia, 6" high SS legs w/ adjustable bullet feet.	1
MK - 23	EXHAUST WITH MS BLOWER WITH 5 H.P. MOTOR	Hood body Constructed in 18 swg pre polished SS Sheet. All welded construction without any nuts & bolts except field joint. Wall mounted type profile hood w/ rear side of 22" & front side of 9" height & mounted at 6' - 6" above finish floor (front side). Unit shall be provided 20" x 20 " x 2" thick SS Baffle type grease filters w/ handle & set at an angle of 45*deg. In full length w/ bottom of filters set in continuous channel smooth clean wiping grease gutter on rear sides only. Bulk head light Fixture w/ heat proof wiring. Unit shall be provided w/ 18 swg GI collar. Bottom of hood shall be provided w/ 18 swg SS grease drawer w/ integral handle.	
MK - 24	L EXHAUST HOODS WITH BAFFLE FILTERS, FRESH AIR GRIL AND FIRE SUPPRESSION SYSTEM ABOVE THE COOKING RANGES	Construction in 18 swg 202 grade pre polished SS Sheet. Channels for fixing of filters. Grease drain box. Two rows of SS Baffle or Cyclonic filters in middle. Bulk Head lights on both sides of Crompton make. Cutouts on top for duct openings as per HVAC consultant. MS hooks, MS Chain / hangars for hanging of hoods at site. Hanging of hoods at correct location w/ hood bottom at 2100 mm AFFL. Supply Air Plenum - 150 mm wide. Plenum 16 swg SS sheet w/ large opening at top for connection of supply air duct. Grill construction of extruded aluminium sections. Exhaust hood w/ SS filter & CFL lighting system. The unit shall be 6" high at the front & 20" high at the rear & will be mounted at 84" above finished floor level at the rear. The unit shall be constructed of SS 18 swg & shall be box type in front rear & side raised up. It shall have drain channel for oil collection w/ removable plug. The frame work shall be provided w/ grease filters which are removable & frame grease filter provided w/ weep hole for draining of oil.	
MK - 25	S.S. GRATING WITH DRAIN TROUGH IN SS 304 IN 18 SWG	All construction in SS 304 grade 25 mm Square pipe. All welded construction. Distance between the pipe should not exceed 25 mm. Fixed into Angle Frame of S.S. 30" X 30" X 3"	15

	SIZE: 10 FEET X 12"		
MK-26	Bulk Cooker, Tilting yType, Cap-150 Ltrs.	Boiling Pan should be made of 12swg SS304. The pan shall have all corners smooth finished, and front should be provided with a pouring lid of 150mm. It shoul have 10SWG stainless steel base with a base plate & should be fitted with high pressure spreader burner of the same capacity with needle control valve. It should be provided with a lid of 18 swg SS304 with a spring loaded counter balance with locking arrangement.so it should not fall when opened with insulated hndel in the front for lifting the lid. the unit shall have tilting mechanism mounted on the right side with an easy movement and self locking worm gear system. A swivel type table mounted wall mixer for hot and cold faucet. The whole structure is mounted on stainless steel square pie leg 16swg ss304 of 50mmx50mm bottom of feet should be provided with flenges to grout if neede .	1
MK-27	SS Tandoor On wheels	The top shall be removable type , made of 16 swg SS 304, secured to 25x25x3mm 55 angle fame work . Backsplash shallbe 150 mm high. The interior of body shall be made of 14 swg MS and exterior of 18 swg ss 304 with 25 mm thick insulation. The clay pot shall be of commercial grade with maximum dia 750 mm. The centre and 350 mm dia opening on top. The space between the clay pot and wall shall be completel insulated with glass wool. The tandoor shall have suitable arrangement for removing ash in front side at the bottom. The tandoor is supported on 4 nos. 100mm dia x50mm wide PU made swivel type rubber tired castor wheels having lockable brakes in two of them. Make: Muni/Kanhya/Jumbo	1
MK-28	Kitchen Blender, Jar Cap 4 Ltrs Size of 220x303x566	The mixer shall be able to mix, liqefy, grind, crush all kind of hot and cold preparations. It shall have 4 ltrs. SS Jar. The motor shall C120 have max power input of 1550w-220v-1ph with variable speed 500 to 15000 rpm, pulse upto 18000 rpm, speed controlled by an electronics processor. It shall have high duty tempred stainless steel blades and drive shaft parts that is easy to dismount without tool.	1
MK-29	WOK(KADAHI)	iron double bottom Approx.weight 55kg	2
MK-30	POTS	Aluminium approx. size 20"	4
MK-31	PANS	SS 5lt	4
MK-32	RICE COOKER TILTING TYPE	SS 50 lts	1
MK-32	BULK PRESSUR COOKER	SS 50 Liters	2

		STORE	
S - 1	WEIGHING MACHINE - 300 KGS	CAPACITY : 300 KG	2
S - 2	PALLETS SIZE: 48" X 40" X 6"	Moulded Plastic Pallets of specified dimensions. Each Pallet shall be able to take a UDL of 1000 Kgs. Unit shall be supplied by NILKAMAL OR SINTEX	10
S - 3	MS SLOTTED ANGLE RACKS - 5 RACKS SIZE: 36" X 18" X 72"	5 Racks in 0.9 mm MS sheet. Uprights of 38 x 38 x 2 mm MS slotted angles. MS corner Gussets. MS hardware. Dark Grey paint finish.	4
S - 4	TABLE FOR STORE KEEPER SIZE : 72" X 30" X 34"	Top constructed of 16 swg SS sheet. Front & two sides turned down 2" & in 1/2". Rear turned up 6" returned 1" & down 1/2". Top shall be secured to 1 1/2" x 1 1/2" x 1/8" thick MS welded angle framework. Unit shall be mounted 4 nos. 1 1/2" dia SS square pipe legs w/ SS adjustable bullet feet. Unit shall be provided w/ full width # 18 swg SS intermediate & Bottom shelf. Under sides of shelf reinforced w/ 1" x 4" x 1" # 18 swg GI inverted channel w/ mastic paint.	4
		STAFF ROOM	
SR - 1	STAFF LOCKERS SIZE : 48" X 18" X 77"	Unit shall be made of powder coated GI of requisite gauge & shall be divided into 12 equal compartments. Each compartment shall have horizontal or vertical louvers on the front side with hasp & staple arrangement. Locker doors shall be flush, having heavy duty butt type hinges with door stiffeners for robustness.	2
SR - 2	BAIN MARIE - 1/2 CONTAINERS - 4 NOS. SIZE: 13" X 10 & 1/2" X 6" CAPACITY : 8 KGS	Top constructed of 16 swg SS sheet Front turned down 2" & in 1/2". Rear & both sides turned down 2" with flush body cladding. Top shall be secured to 1 1/2" x 1 1/2" x 1/8" MS welded angle frame work. Unit shall be mounted on 4 nos. 1 1/2" x 1 1/2" SS square pipe legs with SS adjustable bullet feet. Unit shall be provided with full width 18 swg SS bottom shelf of 1" dia pipe waste outlet; water inlet; two 1.5 KW heating elements with 2' thick glass wool insulation. Outer cladding of 20 swg SS sheet. The front of the unit will have a control panel, thermostat and indicator lamp with standard insulations & earthing.	4
SR - 3	DINING TABLES FOR STAFF - 6 SEATER SIZE: 60" X 36" X 30"	Having Top of 18swg SS sheet 304 grade. 40 x 40 x 4 mm MS angle framework duly bolted w/SS nuts & bolts. Stud welding for sturdy & strongest grip & duly Dbl coated rust proof paint. The top is mounted on heavy duty SS square pipe legs of 40 mm. MS frame work of 40 x 40 x 4 mm w/ adj. bullet feet for uneven floors. Also provided w/ a cross bracing beneath of 25 x 25 x 1.5 mm & seats will be foldable. The stool seat has approx 11-12" dia supported w/ 5 mm MS plate beneath. Mounted on 40 mm pipe.	1

		SERVING AREA	
SA-1	HOT BAIN MARIE SIZE : 72 " X 26" + 10" X 34" 5 CONTAINERS OF 1/1 GN PANS PAN SIZE : 13" X 21" X 6" DEEP CAPACITY : 17 KGS	Top constructed of 16 swg SS sheet Front turned down 2" & in 1/2". Rear & both sides turned down 2" with flush body cladding. Top shall be secured to 1 1/2" x 1 1/2" x 1/8" MS welded angle frame work. Unit shall be mounted on 4 nos. 1 1/2" x 1 1/2" SS square pipe legs with SS adjustable bullet feet. Unit shall be provided with full width 18 swg SS bottom shelf of 1" dia pipe waste outlet; water inlet; two 1.5 KW heating elements with 2' thick glass wool insulation. Outer cladding of 20 swg SS sheet. The front of the unit will have a control panel, thermostat and indicator lamp with standard insulations & earthing.	2
SA - 2	SERVING TABLES WITH TRAY RAILS WITH 3 SIDES COVERED & FRONT OPEN	CONSTRUCTED IN S.S.	2
SA- 6	CHAPATTI WARMER ELECTRIC STAINLESS STEEL	Double walled glass wool insulation. Temperature controller, on off switch. 2 indicator Lights. Heating elements of kanthal wire. The door is fitted with a glass 400 chhappatis with 2 trays	2
SA- 7	CONVEYOR TOASTER	Toasts the bread slices. Sturdy construction & elegant design.	
SA- 8	SOILED DISH COLLECTION TABLE WITH GARBAGE CHUTE	Top constructed of 16 swg 304 SS sheet. All sides turned down 1 1/2 " & in 1/2". Unit shall be secured to 1 1/2" x 1 1/2" x 1/8" thick SS welded angle frame work. Unit shall be mounted 6 nos. 1 1/2" dia SS pipe legs w/ SS adjustable bullet feet. Right side of table provided w/ one no. 6" dia covered garbage chute. Unit legs should be cross braced w/ 1 " dia SS pipe cross bracing welded to SS legs at rear & both sides front open.	4
SA - 9	WATER BOILER FOR MAKING TEA CAPACITY - 20 LITRES	Water Boiler Electric Capacity 20 lts. Double wall insulated. Inner 304 SS. Balance in 202 swg SS. 2Kw thermostat control.	2
SA - 10	MILK BOILER CAPACITY : 20 LITRES	Triple wall construction. The two inner walls shall be in 16 swg SS 304 grade. The outer covering insulation wall shall be of 20 swg SS 304 grade. Insulation is 50 mm thick glass wool on all sides, top & bottom. Electrical : Appropriate heating element, mains On / Off indicator, thermostat w/ indicator. Lid of inner tank is 20 swg SS 304 grade w/ heat proof lifting knob. Water inlet & milk outlet faucet of SS. The unit shall be mounted on SS pipe legs.	2

SA- 13	WATER COOLER with WALL MOUNTED DRINKING WATER SINK cooling capacity 60 lt/hr storage capacity 80lt	Quench the thirst , get chilled water glass after glass. Totally SS body inside & outside. Constructed in S.S. with two taps & Puff insulated for long life & Durability.with RO including connection to main water supply and main drain make : blue star, voltas or equivalent	2
SA-14	PARTITIONED PLATES	extra deep SS approx.500gm	800
SA-15	SPOONS	for serving,eating and cooking	1300
SA-16	BOWLS	With plain periphery wt.approx.90gm	1200
SA-17	GLASSES	capacity 250ml weight approx 90gm	800
		POT WASH AREA	
PW - 1	DISH LANDING TABLE SIZE: 72 " X 27" X 34" + 4" UP FROM ALL SIDES	Having sunken Top of 16 swg 304 grade SS sheet on 40 x 40 x 4 mm MS angle framework duly bolted w/ stud welding for sturdy & strongest grip & duly dbl coated rust proof paint.SS square legs of 40 x 40 x 1.5 mm w/ adj. bullet feet for uneven floors. Also provided w/ a cross bracing beneath of 25 x 25 x 1.5 mm & a Garbage Chute.	1
PW - 2	PLATFORM TROLLEY SIZE : 36" X 24" X 10"	Designed for food transfer & handling. Constructed for easy loading & safe mobility.	1
PW - 3	FOOD SERVING TROLLEY (BUSSING CART)	Top constructed of 16swg SS sheet.All sides turned up 6" returned 1 1/2" turned down 1" & in 1/2". Top shall be secured to 1" x 4" x 1" of 16 swg SS welded inverted channel frame work. Unit shall be mounted on 4 nos. 1 1/2" x 1 1/2" SS square pipe legs on castors & SS pipe bottom shelf interspaced w/ 1/2" dia SS pipes welded to the legs at all sides. Unit shall be moving on 5" dia heavy duty swivel type castors - 2 w/ brakes.	1
		SS Cladding of walls upto door height SS304 16swg	
		10'x10' welded mesh enclosure for gas cylinders and gas pipeline fitting including all NCV's pressure gauge ,flexibles,non returnable valves etc.	
		Provision of 15 A. Electric switches to be provided where ever necessary by taking electrical supply from LT panel. Cabling should be through LT panel Via single high capacity protective switches DB panel via MCB at equipment The cabling design should be approved by Competent authority of NIT Kurukshetra. Makes for Cabling and Switches: Anchor, legrand,havell,national	
		Insect killers and powder based fire extinguisher at strategic locations in kitchen and dining area	

			Total
		GENERAL TECHNICAL SPECIFICATIONS :	
		Top : All the Tops & Hoods of all equipments shall be made in 16 swg / 18 sg SS 304 .	
		Side covering of all counters, refrigerators & Bain Marie shall be made in 20 swg SS 202 grade.	
		All Inner tanks either hot or cold shall be made in 22swg/ 24 swg SS 304 for refrigerators.	
		Legs : All the Legs in the Equipment will be 40 mm Square SS 304 Pipe with Adjustable Bullet feet at the bottom.	
		SS bullet feet for all heavy equipments & Nylon Bullet feet for light weight equipments.	
		All the Sink Units will be made of SS 304 of 16 swg only. All Sinks with Table will have One Under Shelf along with a Back Splash of 4" to 6".	
		In the Pot wash / Washing Area All SS angle Framework will be used & in the rest of the areas MS angle framework of 40 x 40 x 4mm duly painted with Non Corrosive paint.	
		Shelves shall be made in 18 swg / 20 swg SS 304 as per the requirement. Pre Polished Plastic Coated sheet.	
		Inner Chamber of 4 Door & Under Counter Refrigerator will be in 20 swg SS 304 only.	
		Compressor - Emerson Copeland, Kirloskar, Tecumseh with 16 months Free Replacement & Guarantee	
		Puff Insulation for preventing Cooling Loss will be 50 - 60 mm thick in all Cold Items.	
		All The Burners NCV's, Pilot Burner, Copper Pigtailes shall be high quality	
		where ever required fresh water fitting drain water fitting with inspection holes should be provided	
		where ever plumbing and electric work is required has to be done and connection has to be done to main line	

TECHNICAL SPECIFICATIONS

Note to the bidders: Bidders are requested to quote their rates as per the technical specification given, the scope of the works is supply, installation, testing and commissioning of all the equipment's and other accessories with all leads and lifts. Wherever possible approved makes of different kitchen equipment/materials/products have been specified in the item wise specifications, however in case any bidder wants to suggest equivalent additional makes of any product/equipment he is free to do so with complete technical specifications of the equipment/product, market rate of the item/product and technical brochure of the product during the pre-bid meeting, so that additional equivalent makes of the products can be approved subjected to meeting the requirements of NIT Kurukshetra. Any request for approval of the equivalent makes after opening the commercial bids shall not be entertained. NIT Kurukshetra reserves the right to disapprove the suggested additional equivalent make and NIT Kurukshetra decisions shall be final and binding on the bidders.

1. Fabricated Equipment:

All fabricated equipment must be as per specifications and to the satisfaction of NIT, Kurukshetra. Minor changes/additions/improvements in the final finish or method of fabrication suggested by NIT Kurukshetra needs to be incorporated without additional cost.

2. Welding and Soldering:

All seams and joints shall be shop welded or soldered as the nature of the material may require. Welds to be ground smooth and polished to match original finish.

3. Sound-Deadening:

The underside of all sink units in dish-wash area shall have a hard-drying mastic 1/16" (2mm) minimum thickness with all reinforcements completely covered, sealed and painted with two or more coat of silver aluminum paint.

4. Table Tops

All table tops will be one piece construction. Reinforced on the underside with Stainless Steel 304 welded in place so tops can support heavy weight without deflection. Cross bracing of SS 304 to be provided at not more than 750mm center to center.

- A. **Plain Work Top:** 16swg SS 304 sheet duly mounted on base frame with SS 304 studs. 45mm down & 6mm in turn on front & side where backsplash is provided, otherwise on all sides. All bends to be rounded & smooth.
- B. **Sunk Work Top:** 16swg SS 304 sheet duly sunk in 25mm to avoid water spillage.
- C. **Sink Top:** 16swg SS 304 sheet duly mounted on the base frame with SS 304 studs. 12mm raised marine edges turned out 12mm @ 45 deg., Down 45mm & in 6mm turn on front & both sides. Vertical & Horizontal corner coved. All bends to be rounded & smooth.
- D. **Garbage Chute Top:** 16swg SS 304 sheets duly sunk in 25mm to avoid water spillage having 200mm diameter and 200mm deep integral garbage chute. Care to be taken to ensure neck weld of garbage chute with top does not protrude and allows for easy flow of waste.
- E. **Rolling & Batter Top:** 16swg SS 304 sheet duly mounted on base frame with SS 304 studs. 45mm down & 6mm in turn on front & side where backsplash is provided, otherwise on all sides. All bends to be rounded & smooth.
- a. With suitable cut outs to house GN Pans as required.
 - b. Additional reinforcement of 25x25x6mm angles required at 150mm intervals

5. Fasteners:

Exposed bolt heads will not be permitted on fixtures. Butt joints made by reverting straps under seams and then filled with solder will not be accepted. Rivets of any kind, including pop-rivets, will not be accepted. Exposed screw heads, when necessary, shall be of the same material as the pieces joined and countersunk flush.

6. Rolled Edges:

Rolls shall be as detailed with corners bull nosed, welded, ground and polished.

7. Corners:

Dish tables, splash backs and turned up edges shall have 15mm or larger radius bends in all horizontal and vertical corners, covered at intersections unless specified otherwise.

8. Framework (All Tables)

38x38x5 mm thick SS 304 angle. Rubber gasket to be inserted between table top SS 304 sheet & framework for sound deadening.

9. Backsplash

SS 304 backsplash of thickness same as the table top. 150mm high turned up 25mm at 60° towards the back & 12mm down at 90° with rounded junction for easy cleaning. Back splash to be fully covered at the back with minimum 20swg thick SS 304 sheet.

10. Under shelf

Made of 18swg SS 304 sheet, strengthened with one number SS 304 25x100x25mm (inverted "U" shape) channel underneath throughout length duly welded shelf width up to 600mm, and two numbers "U" shape channels between 600mm to 900mm shelf. Width & length of the shelf shall be as per table dimension (inside to inside of table uprights).

11. Uprights and Cross Rails:

Legs and cross rails shall be 38mm 16-gauge SS 304 square tubing unless otherwise specified. All welds at cross rails shall be continuous and ground smooth. Tack welds are not acceptable. Top of legs to be fitted with 16-gauge SS 304 gusset plate. Bottom of legs to be fitted with heavy duty adjustable SS 304 bullet foot/floor leveler of approved make. Foot plug to be welded, ground and polished. Note: All rear uprights of equipment in any Preparation Areas must be 75mm away from wall to allow for unencumbered passage of LPG Line.

12. Closures:

Backs of all fixtures, splash back, shelves, etc., shall be closed.

13. Castors:

Castors shall be heavy duty, non-marking, SS ball-bearing with grease proof neoprene or polyurethane tyres. Wheels shall be 150mm dia. Minimum width treads of 30mm. Minimum capacity per castor 115 kg.

14. Sinks:

Fabricated sinks shall have corners same as for metal tops. One piece welded construction with individual partitions, bottoms connected to drains and gap between the sink units to be closed with SS 304 16 swg sheet. Sinks bowl shall be 16-gauge SS 304 welded as integral part of top.

Accessories for Two and Three Sink Tables: GI pipe 40mm dia overflow assembly with 40mm dia SS drain valve for sink to be provided & flexible PVC drain pipe after the drain valve to lead to floor trap.

Aprons: 16 SWG SS 304 front apron to be provided to all the sink units down to sink depth.

15. Drains, Wastes:

All necessary drain required for proper disposal of waste shall be provided by the contractor.

16. Hardware:

All hardware shall be of heavy duty construction and identified on shop drawings. All hardware shall be identified with manufacturer's name and number so that broken or worn parts may be replaced.

17. Ice Pans/Bins:

All ice pans, ice bins, refrigerated pan and cabinets shall be provided with breaker strips where adjoining top or cabinet face materials to prevent condensation. Breaker strips shall be fastened with SS 304, counter sunk screws. Pop rivets will not be accepted.

18. Refrigerated Items:

All evaporators for fabricated refrigerators/freezers shall be installed for accessibility and replacement. All reach-in refrigerators and freezers with remote refrigeration systems shall be complete with thermo-static expansion valves at the evaporator.

Fabricated compartments, refrigerated shelves, plates, etc., shall be provided with a 20-gauge steel box to house expansion valves when valve is remote from evaporator. Install in base of fixtures or in a concealed position.

All refrigerated compartments shall be fitted with thermometers.

19. SS 304 Storage Rack

Shelves: As specified

Shall be constructed in 18swg SS 304 sheet duly mounted on 4 Nos 14swg thick SS 304 angle of size 40x40 mm with the help of corner brackets and SS 304 nuts & bolts, (no welding shall be allowed). Shelves shall be turned down 25mm & 5mm in on all sides. Shelves shall be

strengthened with 25x100x25mm (inverted “U” shape) channel underneath. All bends to be rounded & smooth.

Load Carrying Capacity: Minimum 90 kg/shelf.

For SS 304 Racks in Vegetable Stores, all shelves shall be duly perforated and ribbed to allow for air circulation. Ribbing to be at minimum/maximum distance of 100/150mm.

For SS 304 Racks in all other areas, shelves shall be plain.

TERMS OF CONTRACT

1. SCOPE OF WORK

Supply, Installation, Testing and Commissioning of Kitchen Equipment work for new Kalpana Chawla hostel of NIT Kurukshetra include the following works.

- a. Supply, Installations and commissioning, of Ready Made Kitchen Equipment etc.
- b. Supply, Installation and commissioning of Custom Made kitchen equipment etc.
- c. Kitchen Cabinets etc.
- d. Making necessary provisions for fixing of Plumbing fixtures, Grills, Light Fixtures, Switch Boards for kitchen etc.

2. QUALIFICATION FOR ELIGIBILITY TO TENDER

The eligibility criteria applicable for the tenderers for the present tender in terms of the scope of Work shall be that

- I contractor has completed one similar work of the estimated cost put to Bid during the last Five (5) years ending 31.03.2017;
- II. Joint Ventures shall not be acceptable.
- III. Reputed manufactures of stainless steel kitchen furniture and kitchen equipment should have automatic machines like CNC machines for cutting bending, hydraulic pressing of required capacity of manufacture kitchen furniture and kitchen equipment.

- IV The tenderer shall have minimum gross average annual financial turnover of 100% of the estimated cost put to Bid of similar projects during the last three financial years ending 31st March 2016. The statement showing the gross average annual financial turnover duly audited by a chartered accountant shall be furnished by the tenderer.

For the purpose of this clause, "similar work" shall mean any project of Supply, Installation, Testing and Commissioning of Kitchen Equipment works like Supply, Installation, Testing and Commissioning of ready-made Kitchen Equipment, Custom made kitchen equipment, plumbing & electric work related to kitchen etc. for the mess of an institutional or commercial buildings campus area executed in India."

3. PROCEDURE OF TENDERING

Bid should be submitted in 2 sealed envelopes as

- a) Technical bid (sealed in separate envelope)
- b) Financial bid (sealed in separate cover)

Financial bid of only that tenderer will be opened whose technical bid is approved by competent authority.

The Institute reserves the right to accept or reject any bid in part or full without assigning any reason whatsoever. The Institute will not hold any responsibility for postal loss or delay of any bid.

4. SUBMISSION OF BID

- a) The duly and formulated sealed "bid" which consists of two separate sealed covers super scribed as "Technical bid"& "Financial bid" should reach this office on or before _____ at _____. Any bid or relevant documents received after the said date and time is not accepted at any case.
- b) Pre-bid meeting shall be held on _____ at _____ with the prospective tenderers in the office of National Institute of Technology Kurukshetra, Haryana

Tenderers should send all their queries by email, at least three days before pre - tender meeting, to chief warden Girls hostel on cwg17@nitkkr.ac.in. The tenderers/ authorised representatives are advised to attend the pre-tender meeting. In response

to the queries and clarifications sought by the tenderers during the pre-tender meeting, certain modifications/clarification may be issued to all tenderers by the Chief Warden Girls hostel, as may be deemed necessary through an Addendum and not through the minutes of the pre-tender meeting and will be uploaded on website www.nitkkcr.ac.in hosting the tender document and will become part of the Bid document. No separate communication in this regard shall be sent to the individual tenderers. Tenderers are advised to periodically check the website hosting the tender for any addendum until 2 days before the last date of submission of the tender.

- c) Technical tender (which essentially covers the eligibility criteria) shall be opened first on due date and time as mentioned above. The time and date of opening of financial tender of tenderer's qualifying the Technical tender shall be communicated to them at a later date through e.mail.
- d) The documents to be submitted with financial bid are as follows:
- i. The contractor should give his "Tender Price" filled in the "Financial Bid Format" only. The duly filled "Financial Bid Form" should be sealed in a separate sealed envelope super scribed as "FINANCIAL BID".
 - ii. All the instructions in "Financial Bid Format" should be followed strictly. No other mode of financial bid accepted. Any other writing on the "Financial Bid Format" other than the requisite details will not be considered and the financial Bid stands disqualified in such other writings.
 - iii. On tender security, if difference is found in rates given by the bidder in figures in individual rates or in sub-totals or in grand totals the procedures for deriving the final value shall be as follows.
 - iv. The item rates quoted by bidder shall be taken as correct in cases where amount worked out of any item does not correspond to the rates written in figures.
 - v. For items where the bidder has not written item rates the highest rates quoted shall be taken as correct for such items for loading purposes and lowest rates for execution purposes.
 - vi. Bids can be sent by registered post at the risk and responsibility of the bidder. Any bids received after the time and date of submission of bids shall not be entertained.
 - vii. Before submission of the bids, the bidders are advised to visit site and get acquainted with site condition, availability of materials /labour. All clarifications

must be sought by the bidders well in time and no extension of time shall be given on this account.

- viii. The bidders are advised to account for any fluctuations in market rates of material/equipment cost/labour rates. Any claims on these accounts shall not be entertained after the award of work unless specifically agreed to.
 - ix. The quoted price against the quotation inquiry should be inclusive of all taxes, any other charges, etc., whichever applicable in the execution of whole job & deal.
 - x. Bids not submitted on prescribed form are liable to be rejected. Bidders are advised to quote original offer as per bill of quantities.
 - xi. In case details are not enclosed with tender document, these can be seen in the office of chief warden (Girls). Not availing this shall not relieve the bidder of his responsibility of correct interpretation of work involved. Bidders who resort to canvassing in any form shall be liable for reaction.
 - xii. Bidder also has to submit shop drawings as built drawings for approval to the office of Chief warden (Girls) within 15 days from the allotment of the tender.
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- e) In case of INR bids, the price quoted should be on F.O.R., NITK. Govt. Levies like excise duty, sales tax, octroi, WCT ETC., if any, shall be paid at actual rates applicable on the date of delivery. Rates should be quoted accordingly giving the basic price, Excise Duty, VAT/ Central Sales Tax/GST etc. Please note that NIT is exempted from payment of Central Excise duty vide Govt. Notification No. 10/97- Central Excise dated 1st March, 1997. The exemption certificates will be provided by NIT.
 - f) Being an Educational and Research Institute NIT is exempted from payment of Custom Duty vide Govt. Notification No. 51/96-Customs dated 23th July, 1996.
 - g) The Institute shall provide standard exemption certificate on request by the vendor and certificate in any other format may be issued in specific request solely based on discretion of the Institute. Any other commercial terms & condition mentioned by the vendor will not be binding on the Institute in any way unless agreed specifically beforehand by the Institute in writing.
 - h) No foreign exchange shall be made available by the NITK for importing (purchase) of equipment, plants, machinery, materials of any kind or any other items required to be carried out during execution of work. No delay and no claim of any kind shall be entertained from the contractor, on account of variation in the foreign exchange rates.

5. PRINTED CONDITIONS OF CONTRACT

Any printed conditions and conditions contrary to these conditions of contract in contractors offer shall be excluded from the contract and shall not be applicable to this contract.

6. VALIDITY

The tender shall be valid for acceptance for a period of 6 months from the date of submission of the tender.

7. WARRANTY

Warranty period of three years (Bidder will have to quote all prices with 3 year warranty) will start from the date of installation and satisfactory commissioning and acceptance. Any defects or other faults which may appear within defect liability/ warranty period of three years from the satisfactory working conditions or date of satisfactory report of the institute level final inspection committee whichever is later, arising in the kitchen due to material or workmanship should be corrected and replaced/repared with parts of original specifications and makes by contractor at his own cost.

8. PENALTY FOR DELAYED SUPPLY AND INSTALLATION

Time is the essence of the contract and the supplier shall pay or allow the Institute to realize the sum equivalent to 01(one) percent of the total order value per week, subject to a maximum limit of 10% of the order value, as agreed compensation for delay for the period during which the supply and installation shall remain incomplete beyond the offered time of completion/ execution or beyond the time duly extended in writing by the Institute. The Institute may deduct such damages from any money due to the supplier.

9. FORCE MAJEURE

Any delay in or failure of performance of either party hereto shall not constitute default here under or give to any claims for damages if and to the extent such delays or failure of performance is caused by occurrence such as Acts of GOD or the public enemy ; expropriation or confiscation of facilities by Government authorities , compliance with any order or request of any Governmental authority acts of way rebellion or sabotage or damage resulting there from fires, floods explosions, riots or illegal strikes. The contractor shall keep record of the circumstances referred to above which are responsible for causing delays in the completion of work and bring this to the notice of Chief Warden Girls Hostel

10. TRAINING

The contractor shall train the operational staff of the hostel so as to enable them to operate /maintain the mess equipment. However, the sole responsibility of the equipment&subsequent handing over of the system to maintenance/operational staff in a fully functional condition within stipulated period will rest with the contractor

11. PAYMENTS

All payments will be made as per institute norms

12. HANDOVER OF PREMISES

Intending tenderers must inspect and examine the Site and its surroundings and satisfy themselves before submitting their tenders as to the form and nature of the Site, the means of access to the Site, the accommodation as may be required and in general, shall obtain all necessary information as to the risks involved, contingencies and other circumstances which may have a bearing or influence or affect the decision of submission of tender. A tenderer shall be deemed to have full knowledge of the Site whether or not an inspection has been undertaken by the tenderer and no revision in the amount quoted in the tender shall be permitted on account of not having inspected the Site or any misunderstanding thereto. The tenderer shall be responsible for arranging and maintaining cost all materials, tools & plants, water, electricity, access, facilities for workers and all other services required for executing the Work unless otherwise specifically provided for in this document and/or the agreement and/or any other letter, circular, notification issued or document released by NITK. Submission of a tender by a tenderer implies that he has read this clause and all other contract documents and has made itself aware of the scope and specifications of the Work to be executed and of conditions and local conditions and other factors having a bearing on the execution of the Work.

13. COMPLETION OF JOB

The whole job should be completed within 120 days from the date of the placement of Purchase order/work order

FINANCIAL BID

NOTE: To be filled with hand only. or-else financial bid will be rejected

Advertisement No. : _____

Advertisement Date : _____

Name of the job: Supply, Installation, Testing and Commissioning of Kitchen

Equipment work for new Kalpana Chawla hostel of NIT

Kurukshetra

Bid Price (in figures)

--

Bid Price (in words)

Certified that the above price quoted is a consolidated bid price for whole job including all taxes, extra or any other payable which ever applicable. No other amount is claimed other than above quoted price to execute whole job as per specifications and satisfy the terms and conditions “of the advertisement.”

Signature of the Authorized Personal /Bidder

Seal