

**INVITATION
FOR
EXPRESSION OF INTEREST**

**“FOR SUPPLY, INSTALLATION, TESTING & COMMISSIONING OF KITCHEN AND
EQUIPMENT FOR PATIENT DIETARY SERVICES AT AIIMS, BHUBANESWAR”**

**ALL INDIA INSTITUTE OF MEDICAL SCIENCES
SIJUA, PATRAPADA, BHUBANESWAR
DIST. KHORDHA, ODISHA -751019**

<https://aiimsbhubaneswar.nic.in> & <https://eprocure.gov.in>

EoI No: AIIMS/BBSR/ADMIN/CMS/KITCHEN/949/EoI

**“EXPRESSION OF INTEREST (EOI) FOR SUPPLY, INSTALLATION, TESTING & COMMISSIONING OF
KITCHEN AND EQUIPMENT FOR PATIENT DIETARY SERVICES AT AIIMS, BHUBANESWAR”**

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Section - I

AIIMS, BBSR wishes to invite Expression of Interest (Eoi) for Supply Installation Testing & Commissioning of Kitchen & Equipment at AIIMS Bhubaneswar. Under this Eoi, the interested company, firm, OEM or OEM authorized agency is required to submit detail proposal for the above assignment, as per the brief contained in the terms of reference (ToR).

- 1) Name of Work: Supply, Installation, Testing & Commissioning of Kitchen & Equipment at AIIMS, Bhubaneswar.
- 2) Completion Period for Supply, Installation, Testing & Commissioning of Kitchen & Equipment – **6 months**
- 3) The Bidders have to submit their Project Implementation Plan/work methodology along with time flowchart.
- 4) The entire cost for Supply, Installation, Testing & Commissioning of Kitchen & Equipment at AIIMS, BHUBANESWAR, shall be borne by AIIMS, Bhubaneswar.
- 5) The layout for Establishment of a Kitchen at AIIMS, Bhubaneswar is depicted at page -4
- 6) **Agreement Period:** The period of Agreement shall be for **05 years** for project from the date of installation.

7) **Two Stage Bidding** – Expression of Interest Tenders – Market Exploration :

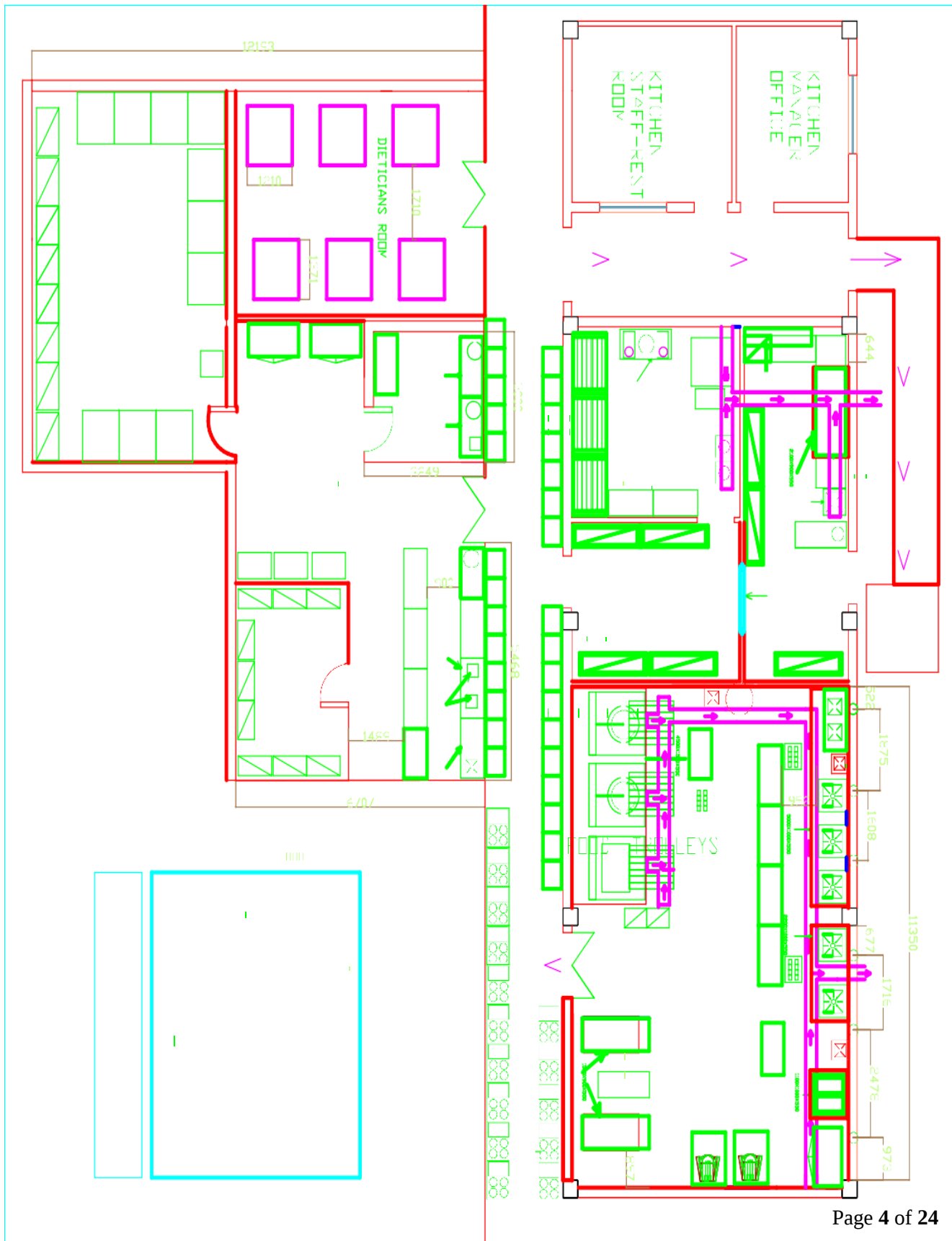
The bids will be obtained in two stages.

Stage - I: Receipt and evaluation of Technical bids.

Stage - II: Receipt of Final bids along with Financial bids from eligible bidders based on Technical bid output.

- 8) **Handover of Assets:** The Vendor will complete the installation and hand over the kitchen along with required equipment and accessories within six months from date of award of the contract.
 - a) Entire Kitchen along with required equipment and accessories after completion of civil work at the designated/ earmarked space for Patient Dietary services at AIIMS, BHUBANESWAR in fully working condition as per technical specifications.
 - b) Information relating to the products installed/services rendered and the performance of such products / services.
 - c) Entire documents relating to various components of the Project, equipment manuals related to the Project;
 - d) All other information (including but not limited to documents, records and agreements) relating to the products & services related to the project to enable AIIMS, BHUBANESWAR and its nominated agencies, or its replacing Service Provider to carry out the kitchen services with due diligence for AIIMS, BHUBANESWAR.
- 9) **Address for Communication: - Nodal officer, AIIMS, BHUBANESWAR**

The kitchen drawing



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Section - II

Project Summary & Broad Scope of work

1. Project Summary

Over the years and with passing of time and functioning of the hospital with full bed strength, it is felt necessary to install a modern kitchen with equipment backed by latest technology and accessories required for fast cooking and serving to the patients two major meals and two light meals through out the year. As the patient service includes various diet plans for different type of patients, the kitchen should be planned and equipped with required equipment that will facilitate cooking of multi cousin items at shortest time with utmost hygienic condition.

- **Broad objectives:**

1. To plan a modern kitchen within earmarked space to serve various diets as per the recommendation of the doctor/ dietician four times to 900 to 1,300 patients per day.
2. To complete required civil work with proper planning for storing of dry items & vegetables, cooking facility with gas bank, serving of food items, washing, drainage, garbage disposal etc.
3. To install required equipment and accessories that will facilitate to achieve above objectives in a hygienic environment. The plan should facilitate to maintain hygiene of the entire kitchen at regular interval and take corrective action. The indicative list of equipment and accessories may be required for the project is summarized at **Annexure -VI** for reference of the bidders which may be modified for better facilitation.
4. To store & serve cooked meal in hygienic way is the utmost importance of this service.

- **Nature of Training to be imparted if any:**

2. Scope of Work: The Vendor desirous for participation in this contract shall be responsible for the following:

- a) Completion of Civil work for kitchen in the earmarked space on turnkey basis.
- b) Supplying, installing and commissioning of kitchen equipment that will facilitate fast cooking and serving of various diets for about 900 to 1,300 patients throughout the year under hygienic environment.
- c) To provide Technical assistance for a period of 5 years for upkeep and maintenance of kitchen.
- d)

Section - III

Instructions to Bidders (ITB)

A. General

1. Scope of Expression of Interest (Eoi)

The details are provided at “Project – Summary & Scope of Work” under Section II of Eoi document. The selected Vendors will be expected to complete the Work by the Intended Completion Date specified in the “Section -I” and do the maintenance for **5** years. The Vendor shall ensure that all the kitchen components, technologies etc. are conforming to latest specifications. The participating vendors will plan and arrange the kitchen equipment which will be best suited for fulfilment of the objectives of the Institute. The equipment should be of latest versions and should have scope for future upgradation. Any additional equipment as per latest trend in the industry may also be included in their offer with proper justification at the time of demonstration of the work plan.

B. Eoi Documents

Key Dates

Sl. No.	DME Stage	Start Date & Time
1.	EOI No.	AIIMS/BBSR/ADMIN/CMS/KITCHEN/949/Eoi
2.	EOI issue date	06 Dec 2023
3.	Pre-EOI submission meeting for clarifications if any	Date & Time : 04 Jan 2024 & 3:00PM Venue : Academic Building, Board Room, Ist Floor, S&P Dept., AIIMS, Bhubaneswar.
4.	Last Date of submission of Technical Bid	29 Jan 2024
5.	Place of submission	Academic Building, Ist Floor, S&P Dept., AIIMS, Bhubaneswar.
6	Date & Time of Opening	01 Feb 2024 & 3:00PM
7.	Any other Instructions to the Bidders	

Site Visit:- (Date, Time & Contact Person)

Date:- 18 Dec 2023 to 22 Dec 23

Time:- 1000hrs to 1600hrs(10:00 AM to 04:00 PM)

Contact Person:- Dr. Ashok Kumar Jena, F I/C Kitchen, Contact/WhatsApp No. 9438884077

The Vendor is expected to examine carefully all instructions, scope of work, and conditions of contract, as mentioned in the Eoi Document. Failure to comply with the requirements of Eoi Documents shall be at the Vendors’ own risk.

2. Amendment of Eoi Documents

Before the deadline for submission of offers, AIIMS Bhubaneswar may modify the Eoi by issuing addenda/ corrigendum if felt necessary.

Any addendum/ corrigendum thus issued shall be part of the EoI documents and shall be displayed online on the website <https://aiimsbhubaneswar.nic.in/> & <https://eprocure.gov.in>.

To give prospective Vendors reasonable time in which to take an addendum into account in preparing their offers, the tenderer shall extend, as necessary, the deadline for submission of offers.

3. Language of Document.

All documents shall be in the English language.

4. Bidder' Eligibility: Tender should be quoted only by the original manufacturer (OEM) or by their authorized distributor or selling agent. Bidder other than OEM shall submit a current authority letter from the original manufacturer concerned in the format given at "**Annexure-V**".

4.1 The bidder must be a natural person, private entity, or public entity (State-owned enterprise or institution).

4.2 The bidder must not be a Joint Venture/ Consortium (an association of several persons, firms, or companies - hereinafter referred to as JV/C).

4.3 The bidder must not be insolvent, in receivership, bankrupt or being wound up, not have its affairs administered by a court or a judicial officer, nor have its business activities suspended and must not be the subject of legal proceedings for any of these reasons.

4.4 The bidder must not be convicted (within three years preceding the last date of bid submission) or stand declared ineligible/ suspended/ blacklisted/ banned/ debarred by appropriate agencies of Government of India/ Govt. of any state from participation in Tender Processes of all of its entities.

4.5 The bidder must not be of the near relations of executives of Procuring Entity involved in this Tender Process.

4.6 Any bidder having a conflict of interest, which substantially affects fair competition, shall not be eligible to bid in this tender. Bids found to have a conflict of interest shall be rejected as nonresponsive.

4.7 Any bidder (as defined in paragraph 6 of the Order No. F.No. 6/18/2019-PPD dated 23.07.2020 issued by Ministry of Finance Department of Expenditure Public Procurement Division) from a country which shares a land border with India will be eligible to bid in this tender if the bidder is registered with the Competent Authority as prescribed in the aforesaid order. Proof of such registration should be enclosed with the bid documents.

5. Bidder's Qualification: The bidder intending to participate in this EoI Tender should possess the following qualification criteria:

5.1 The firm should have average annual turnover of Rs.5.00 crore during immediately preceding three Financial Years.

5.2 The firm must have completed installation of minimum 2 kitchens during last five financial years with a value of not less than Rs.2.00 crore each in any Govt. Hospital/ PSU/ Govt. organization.
Work Completion/ Continuing certificate document to be provided.

6. Bid Security /Earnest Money Deposit (EMD) :

- 6.1 The bidder needs to submit **Bid Security of Rs.7,00,000/- (Rupees Seven Lakh only)** in the form of FDR (duly endorsed by the issuing bank in favour of AIIMS Bhubaneswar) or Bank Guarantee in favour of **“AIIMS Bhubaneswar”** valid for a period of 180 days issued by a scheduled commercial bank and its legible scanned copy must be uploaded in the E-Tendering Solution and Hard copy of the EMD should be submitted along with Technical Bid in the Tender Box kept in the Office of Sr. Procurement-cum Store Officer, Academic Block, AIIMS Bhubaneswar -751 019 on or before the Date and Time of Submission of e-Bid.

The FDR or BG submitted as EMD are subject to verification from the issuing bank before its acceptance. If at any time the said instrument is found to be fake or not as a valid banking instrument, the bidder submitting such instrument shall be black listed and shall be debarred from participating in future tenders of the Institute.

The EMD of the successful bidder shall be returned after the successful completion of the contract (in case of failure by the bidder, EMD will be forfeited) and in case of unsuccessful bidders, the same will be returned after award of the contract. **AIIMS, Bhubaneswar shall not pay any interest on EMD to any bidder.**

- 6.2 **Exemption:** Firms registered with NSIC (for operating Creche/ Day Care Centre) are exempted from submission of EMD (subject to the financial limits indicated in the NSIC certificate). Govt. of India/State Government departments/Undertakings are also exempted from EMD. However, the respective departments/ firm have to submit the relevant certificate (NSIC etc.) and financial limit to avail this exemption.
- 6.3 Further, to enjoy the benefits as per Public Procurement Policy of MSEs Order, 2012, the firms/ units registered as MSME vendor, declaration of UAM (Udyog Aadhar Memorandum) number by the vendor on CPPP is mandatory. The documentary evidence in support of UAM number must be attached with the bid document.

7. Information to Bidders about Two Stage Bidding

To meet the desired objectives of a transparent procurement that ensures value for money - it is prudent to invite a two-stage Expression of Interest (Eoi) Bid and proceed to explore the market and to finalize specifications based on technical discussions/ presentations with the experienced manufacturers/ suppliers in a transparent manner.

Two Stage Bidding - Expression of Interest Tenders – Market Exploration:

The bids will be obtained in two stages.

Stage - I: Receipt and evaluation of technical bids only.

Stage – II: Receipt of Final bids along with Financial bids from eligible bidders if found suitable.

Expression of Interest (Eoi) bid has been invited due to following situations:

- 01.** It is not feasible for the Procuring Entity to formulate detailed specifications or identify specific characteristics for the subject matter of procurement, without receiving inputs regarding its technical aspects from bidders;
- 02.** The character of the subject matter of procurement is subject to technological advances or market trends or both;
- 03.** The bidder is expected to carry out a detailed survey or investigation and undertake a comprehensive assessment of risks, costs and obligations associated with the particular procurement.

8. The procedure for two stage bidding shall include the following:

01. In the first stage of the bidding process, the Procuring Entity shall invite Eol bids containing the broad objectives, technical and financial eligibility criteria, terms and conditions of the proposed procurement etc. through advertised tenders containing the technical aspects and contractual terms and conditions of the proposed procurement without a bid price. On receipt of the Expressions of Interest, technical discussions/presentations shall be held with the manufacturers/suppliers by the Committee, giving equal opportunity to all such bidders to participate in the discussions. During these technical discussions stage, the Procurement Entity may also add those other stakeholders in the discussions who could add value to the decision making on the various technical aspects and evaluation criteria.

Based on the discussions/ presentations so held, one or more acceptable technical solutions could be decided upon laying down detailed technical specifications for each acceptable technical solution, quality benchmarks, warranty requirements, delivery milestones etc., in a manner that is consistent with the objectives of the transparent procurement. At the same time care shall be taken to make the specifications generic in nature so as to provide equitable opportunities to the prospective bidders. Proper record of discussions/ presentations and the process of decision making shall be kept.

02. In revising the relevant terms and conditions of the procurement, if found necessary as a result of discussions with the shortlisted bidders, the Procuring Entity shall not modify the fundamental nature of the procurement itself, but may add, amend or omit any specification of the subject matter of procurement or criterion for evaluation.

03. In the second stage of the bidding process, the Procuring Entity may invite bids from all those bidders whose bids at the first stage were not rejected, to present final bid with bid prices in response to a revised set of terms and conditions of the procurement.

04. Any bidder, invited to bid but not in a position to supply the subject matter of procurement due to modification in the specifications or terms and conditions, may withdraw from the bidding proceedings without forfeiting any bid security that he may have been required to provide or being penalized in any way, by declaring his intention to withdraw from the procurement proceedings with adequate justification.

05. If the Procuring Entity is of the view that after Eol stage, there is likelihood of further participation by many more bidders and to avoid getting trapped into a legacy technology, the second stage bidding may not be restricted only to the shortlisted bidders of Eol stage. Thereafter in the second stage, normal OTE/ GTE bidding may be done. **So participating bidders may treat it as 'Non-committal' Eol.** The decision of the Competent Authority and recommendations of the Committee in this regard shall be final and binding on procurement process.

9. Evaluation of Technical Bid :

The Technical bid will be evaluated as per the documents asked in this bid and as per eligibility and qualifications criteria set in this document.

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Section – IV

General Conditions of Contract

4.1 Agreement

AIIMS, BHUBANESWAR shall execute an Agreement with the Vendor as per the terms and conditions of the EOI/OTE/GTE. The conditions stipulated in the agreement must be strictly adhered to and any violation of any of the conditions will entail termination of the contract without prejudice to the rights of “AIIMS, BHUBANESWAR”. In such a case, “AIIMS, BHUBANESWAR” has the right to terminate the entire or part of the contract by giving one month notice period.

4.1.1 Agreement Period: The period of Agreement shall be for **Five Years** from date of Installation Testing Commissioning and handover for use by the Institute.

4.1.2 Legal Jurisdiction:

The agreement shall be deemed to have been concluded in Bhubaneswar, Odisha and all obligations hereunder shall be deemed to be located at Bhubaneswar, and competent Court within Bhubaneswar will have Jurisdiction to the exclusion of other courts in the country.

4.2 Terms of Reference:

- a) The firm must be a registered body under the prevailing laws of Govt. of India/ State.
- b) All information, document, photos and data coming in the possession of firm, as a result of the execution of the job shall at all times remain the property of AIIMS, BBSR.
- c) The firm shall not make or allow to make an unauthorized use, access or other utilization of these materials commercially or otherwise, directly or indirectly except as agreed to by the AIIMS, BBSR. The firm shall also ensure complete confidentiality of the information and data provided for carrying out the job.
- d) The firm has to complete the job assigned within the jointly agreed time and if the job is not completed within the stipulated time, a penalty @ 0.5% of the cost of the job for each week or part there of will be imposed on the firm.
- e) The AIIMS, BBSR will have no liability regarding transportation, boarding and lodging of the staff of the selected firm.
- f) Under no circumstances the firm shall appoint any sub-contractor or sub lease the contract. If violated the conditions, the contract will be terminated and Performance Security deposit of the firm shall be forfeited.
- g) Rate quoted once, will remain firm and valid till completion of the contract. Any Conditions by the firm sent along with proposal shall not binding on procuring entity. The bid should not be conditional. Conditional bids are liable to be rejected if it is decided so.
- h) TDS on GST and IT as applicable on date will be deducted from the actual bill submitted for payment.
- i) The price accepted and awarded shall be final and no deviation from it will be accepted in this regard.
- j) The selected Vendor shall have to complete the job as per terms and conditions specified above.
- k) The procuring entity reserves the right to accept or reject any or all Eols without assigning any reason thereof.
- l) Conditional offer/ Eol submitted by fax/email or after the due date and time will be rejected.
- m) For any query/ clarifications please mail to: spo@aiimsbhubaneswar.edu.in.

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Section – V (Documents to be submitted)

The Scanned copies of the following Mandatory documents to be uploaded on E-Tender Portal in the following format and hard copies to be sent to the SPSO, AIIMS Bhubaneswar in a sealed envelope:

Sl no.	Details / Particulars	Uploaded (Yes/No)	Page No
A	Annexure – I (To be Mentioned in the Letter head of the Proprietary Firm) along with other requested documents.		
B	Annexure – II (To be Mentioned in the Letter head of the Partnership Firm/Company/ Any other Association of Persons) along with other requested documents.		
C	Copy of Registration Certificate issued under Shop & Establishment Act (Trade License/Municipal License by Municipal Corporation/NAC or any other statutory body like Office of the Labour Commission)		
D	PAN No. (enclose the copy of PAN Card)		
E	GST No. (enclose copy of GST Registration Certificate of the firm)		
F	Copy of valid Labour Licence issued under Contract Labour (R&A) Act,1970		
G	Copy of Income Tax Return for the last Three years. (Relating to F.Y. 2019-20, 2020-21 & 2021-22)		
H	Annual Turn Over Certificate for last Three Financial Years (Duly signed by Chartered Accountant) along with Financial Statements of last three years ending 31 st March.		
I	Details of the Earnest Money Deposit (EMD) FDR/BG/ DD No. Date: valid up to:		
J	For exemption of EMD, the firm must submit the copy of MSME Registration with full particulars (only micro & small enterprises whose last annual turnover are within the prescribed limit are eligible for such exemption), Start-up Registration Certificate or Firms registration with NSIC for required services.		
K	Notarised affidavit as per Annexure –III on Indian Non Judicial Stamp Paper of Rs.10/-.		
L	Undertaking for acceptance of all Terms & Conditions of the bid.		
M	Typical project planning and execution methodology. Details of resources available with bidder relevant to advertised EOI.		
N	Quality accreditations, licensing requirements, Warranty, After-sales support infrastructure etc.		
O	Have you previously supplied the required services at any government /PSU/ reputed private organization within last three Financial years? If yes, submit a list Major Customers on a separate sheet (Work Order/PO copies of similar business must be enclosed.)		
P	Any other information relevant to this bid.		

ANNEXURE -I

(To be submitted on Letter Head of the Proprietary firm)

1. Name of the Firm:
2. Name of the Proprietor:
3. Complete Postal Address:
4. E-mail communication Id.
5. Telephone No. (Office)
6. Mobile No. of Proprietor:
7. Mobile No. of key person to manage this contract.
8. PAN No.
9. GST No.
10. UDYOG AADHAR No. of MSME:
11. EPF Code No. allotted by EPFO.
12. ESI Code No. allotted by ESIC.
13. License issued under Shop & Establishment Act.
14. License issued under CL (R&A) Act 1970.
15. Branch Office Address at Bhubaneswar (if any):
16. Any other information

Bank Details :

1. Beneficiary Name :
2. Bank Name :
3. Account No :
4. IFSC Code :
5. Branch Address :

(Attach copy of a cheque issued by above mentioned bank)

ANNEXURE -II

(To be submitted on Letter Head of the Partnership firm/ Company/ Association of Persons)

1. Name of the Firm/Company/AoP:
2. Name of the Managing Partner/Director:
3. Complete Postal Address:
4. E-mail communication Ids.
5. Telephone No. (Office)
6. Mobile No. of Managing Partner/Director:
7. Mobile No. of key person to manage this contract.
8. Name & designation of Authorised person to sign/ submit this tender:
9. PAN No.
10. GST No.
11. UDYOG AADHAR No. of MSME:
12. EPF Code No. allotted by EPFO.
13. ESI Code No. allotted by ESIC.
14. License issued under Shop & Establishment Act.
15. License issued under CL (R&A) Act 1970.
16. Branch Office Address at Bhubaneswar (if any):
17. Any other information

Bank Details :

1. Beneficiary Name :
2. Bank Name :
3. Account No :
4. IFSC Code :
5. Branch Address :

Note: (Kindly attach following documents with your bid necessary for Technical evaluation)

1. Kindly submit copy of Registration of Firm/Certificate of Incorporation.
2. Also submit copy of Partnership Deed/ Memorandum & Articles of Association
3. Kindly attach the resolution copy of the Partners/ Board of Directors in support of the authorised person, or copy of GPA in favour of such person.
4. Attach copy of a cheque issued by above mentioned bank.

ANNEXURE – III

ELIGIBILITY DECLARATION

(To be executed on Rs.10/-Non-judicial Stamp Paper duly attested by Public Notary)

I.....S/o.....

Resident of

.....

do solemnly pledge and affirm that,

1. I am the Proprietor/Partner/Director /authorized signatory of
M/s.
2. No police case and/or case by CBI/FEMA/Income Tax/ Sales Tax authorities are pending against the Proprietor / Partner /Director of the firm/ company (Agency) and also against the firm/ company.
(Indicate any convictions if any against the above persons or Firm/ Company.)
3. The Proprietor / Partner /Director of the firm/ company (Agency) and also the firm/ company has never been blacklisted/ debarred/ banned by any Government authority/ organisation within last three years.
4. The firm/company has not been declared insolvent, bankrupt, not in receivership, or being wound up, not have its affairs administered by a court or a judicial officer.
5. To our best of knowledge and belief, none of the Proprietor/Partner/Director of the firm/ company is the near relations of executives of Procuring Entity involved in this Tender Process.
6. We certify that we have no conflict of interest with any other bidder in accordance with the clause 4.6 of ITB and the prices quoted against the Tender are competitive and without adopting any unfair/ unethical means including cartelization.

Signature

(Name)

Seal of the participating Bidder Company

Affirmation/Verification
By Notary Public

Work Experience Parameters

Criteria	Description	Page No.
Based on Past Projects by the Bidder with value	The bidder should have experience of at least TWO (02) projects at State/Central Government/ Reputed Private Hospitals in India. Work Completion/ Continuing certificate document to be provided.	
Experience	The Bidder should have prior relevant experience to provide services in health sector/hospital. Work Completion Certificate to be submitted.	
Competencies:	a) Past experience in commissioning and installation of Kitchen very professionally. b) Excellent technical skills and project management skills c) Ability to respond quickly to the maintenance requirement in the post commissioning phase. d) Awareness on the latest smart technologies for vast kitchen set up development. e) If any changes are required in post commissioning phase then bidder need to provide the same.	

(Should be supported by relevant documents)

Authorization Letter from OEM

Date:

To,

.....
.....
.....

Subject: Authorization Letter to _____ for the participation in the bid “FOR SUPPLY, INSTALLATION, TESTING & COMMISSIONING OF KITCHEN AND EQUIPMENT FOR PATIENT DIETARY SERVICES AT AIIMS, BHUBANESWAR”

Ref :

Sir,

We _____ (name and address of the manufacturer) who are established and reputed manufacturers of _____ having registered office at _____ (addresses of manufacturing / development locations) do hereby authorize _____ having their office at _____, to bid, negotiate and conclude the contract with you against the above mentioned tender for the above equipment / accessories manufactured / developed by us.

We herewith certify that the above-mentioned equipment's / accessories products are not end of the life and we hereby undertake to support this equipment / accessories for the duration of 5 years from the date of installation.

Yours faithfully,

for and on behalf of M/s (Name of the manufacturer)

Signature :
Name :
Designation :
Address :

Company Seal

Date

Note: This letter of authority should be on the letterhead of the concerned manufacturer and should be signed by a person competent and having the **power of attorney** to bind the manufacturer.

INDICATIVE LIST OF EQUIPMENT & ACCESSORIES REQUIRED FOR KITCHEN SET UP

MAIN COOKING SECTION	
SINGLE BURNER COOKING RANGE - Size- 750x750x600mm FRAME: 40X40X5 MM MS Angle duly rust proof painted. The top & front of the unit shall be fabricated out of 14 swg 304 AISI Grade stainless steel sheet. Covering shall be fabricated out of 18 swg 304 AISI Grade pre-polished & film coated stainless steel sheet. The unit shall be fitted with 01 No. high pressure burner "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamp, copper pigtail pipe etc. The unit shall be provided with heavy duty cast iron 01 no. pan support and SS drip tray under the unit. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	4
SUPPORT TABLE - Size-1380x630x600mm. FRAME: 40X40X4 MM SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. Rubber lining at the top for sound deadner. Under Shelf shall be fabricated out of 18 swg 304 AISI Grade pre polished & film coated stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	3
TWO BURNER RANGE - Size-1400x600x600mm FRAME: 40X40X5 MM MS Angle The top & front of the unit shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. Covering shall be fabricated out of 18 swg 304 AISI Grade pre polished & film coated stainless steel sheet. The unit shall be fitted with 02 Nos. high pressure burners "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamps, copper pigtail pipes etc. The unit shall be provided with heavy duty cast iron 02 nos. pan support SS drip tray under the each burner shall be provided. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	2
SUPPORT TABLE - Size-1380x630x600mm. FRAME: 40X40X4 MM SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. Rubber lining at the top for sound deadner. Under Shelf shall be fabricated out of 18 swg 304 AISI Grade pre polished & film coated stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
EXHAUST HOOD - Size-2200x1000x550mm. Body construction should be fabricated out of 20 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be at the rear side only.	1
EXHAUST HOOD - Size-5000x1000x550mm. Body construction should be fabricated out of 20 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be at the rear side only.	1
AUTOMATIC CHAPATI MAKING MACHINE CAP 1000/HR (AUTOMATIC) - Automatic Chapati Machine to produce home-like chapattis with softness in most hygienic way. The machine should produce balls from dough, rolls them into chapattis, cooks and puffs them. Type - Fully Automatic Roller type triple conveyor. Capacity-1000 Roti/Hour. Weight of Roti - 25-50 Grams. Roti Thickness - 1.5 to 2.5 m.m. Roti Size - Upto 6" - 8". Gas Consumption - 5 kgs. / Hour.(approx). Power - 4.25 KW. (3 Phase). SS 304 conveyor belt to be used for formation of Roti. Make & Model : Chapati Queen/KEM/Equivalent	2
EXHAUST HOOD - Size-1500x900x550mm. Body construction should be fabricated out of 20 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be at the rear side only.	2
CHAPATI TABLE WITH 2 Under Shelves - Size-1380x600x850mm. FRAME: 32X32X3 MM 304 AISI Grade SS Angle Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet Rubber lining at the top for sound deadner and Under Shelves shall be of 18 swg 304 AISI Grade stainless steel sheet. Legs shall be of 38x38x1.5mm Square Pipe in 304 grade stainless steel fitted with Bullet type adjustable feet.	1
HAND WASH UNIT - Size-450X450X300mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top & Sink (Sink Size-350x350x200mm) shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet, provided with mounting bracket. Unit shall be fitted with water mixer (Jaquar make).	3

COMBI OVEN 20 GN PAN-1/1 - (Electrically Operated), provided with 02 nos. trolleys Make & Model : Rational/Electrolux/Equivalent.	1
EXHAUST HOOD - Size-1100x1000x550mm. Body construction should be fabricated out of 20 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be at the rear side only.	1
PICK UP COUNTER - SIZE: 1200X600x850mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top of the cabinet & Overhead Shelves shall be fabricated out of 16 swg stainless steel sheet. The unit shall have 2 nos. Under shelves. The unit shall be covered from three sides and front shall remain open. Under shelves, covering & doors shall be fabricated out of 18 swg pre-polished & film coated stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
KITCHEN RACK - Size-600x450x1200mm- 3 nos. Shelves. Each shelf shall be fabricated out of 18 swg 304 AISI Grade pre-polished/plastic coated stainless steel sheet. The shelves shall be mounted on four vertical stainless steel square pipe, either with SS nut & bolts or welding. UPRIGHTS: 304 AISI Grade SS square pipes of size: 40x40x1.6mm.	2
MASALA TROLLEY-Size-600x450x850mm.FRAME:40X40X4 MM 304 AISI Grade SS Angle Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Cross Bracing shall be fabricated out of 25mm 16 swg stainless steel pipe and shall be fitted at 150 mm above the floor level. 6 Nos. spice containers shall be provided. The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with 4 nos. 100mm dia swiveling castors.	3
PICK UP TABLE – SIZE-1150X600X600mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top & Channel shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. Rubber lining at the top for sound deadner. The Unit shall be provided with 01 Under Shelf fabricated out of 18 swg 304 AISI Grade stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	4
TILTING BOILING PAN - CAPACITY: 150 LTR. Boiling PAN should be in 304 grade stainless steel sheet. Make : Electrolux/Equivalent	2
TILTING BRASING PAN - CAPACITY: 100 LTR. Brasing PAN should be in 304 grade stainless steel sheet. Make : Electrolux/Equivalent	1
EXHAUST HOOD - Size-4500x1500x550mm. Body construction should be fabricated out of 20 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be at the rear side only.	1
GN PAN WITH LID - 1/1	60
SS DRAIN THROUGH GRATINGS – 1200X1000X200mm. SS-304 strip type grating should be rested on 40 x 40 x 3 mm SS-304 side angle frame work. Frame work extended by 15mm on both sides to accommodate SS304 grating. Grating shall be set in to recessed floor and cold forged SS-304 material, Pressure lock type. outer bearing bar framework of 40 mm x 25 mm thick with lateral & horizontal cross members of 40 mm x 25 mm thick, Pressure locked & underside common faces to be welded. Inside of trough shall be clad with 16 swg SS-304 sheet.	3
STORE	
WEIGHING SCALE DIGITAL - CAP. 300 KG -DIGITAL INSTRUMENT PANEL CONNECTED ON A VERTICAL STAND WITH A BACKLIT DISPLAY (MIN.CALIBRATION 50 GMS.)	1
WEIGHING SCALE DIGITAL - CAP. 5 KG -DIGITAL INSTRUMENT PANEL CONNECTED ON A VERTICAL STAND WITH A BACKLIT DISPLAY (MIN.CALIBRATION 5 GMS.)	1

STORAGE RACKS: Size- 900x600x2000mm. SS Storage Shelf shall be fabricated out of 16 swg 304 AISI Grade stainless sheet 4 Nos. Shelves. Shelves shall be bended by 50mm downwards and further bended by 12mm. 1st shelf shall be fixed at 50mm FFL and 2nd at 405mm above 1st shelf, 3rd shelf to be fixed at 910mm above to 2nd shelf & 4th shelf at 610mm above the 3rd shelf. Legs of 38x38x2mm thick 304 AISI Grade stainless steel square Pipes fitted with bullet type adjustable feet.	4
STORAGE RACKS: Size- 1100x600x2000mm. SS Storage Shelf shall be fabricated out of 16 swg 304 AISI Grade stainless sheet 4 Nos. Shelves. Shelves shall be bended by 50mm downwards and further bended by 12mm. 1st shelf shall be fixed at 50mm FFL and 2nd at 405mm above 1st shelf, 3rd shelf to be fixed at 910mm above to 2nd shelf & 4th shelf at 610mm above the 3rd shelf. Legs of 38x38x2mm thick 304 AISI Grade stainless steel square Pipes fitted with bullet type adjustable feet.	4
ONION/POTATO TROLLEY - Size-600x600x850mm Entire Bin shall be fabricated out of 3mm stainless steel sheet wire mesh with provision of hopper at the bottom side and SS angle frame work on top & bottom and vertical legs also in SS angle. Good quality swiveling Castors two with brakes shall be fitted in the trolley.	2
STORAGE CONTAINER - CAP. 25 KG-O/S- 380mm dia x 330 mm Height - The Storage Containers shall be fabricated out 16 swg 304 grade stainless steel sheet fitted with toughened glass vertically to visualize the material inside. The unit shall be fitted with lid. Unit shall have hopper at bottom to as outlet for material.	20
STORAGE CONTAINER - CAP. 50 KG -O/S- 490mm dia x 380 mm Height- The Storage Containers shall be fabricated out 16 swg 304 grade stainless steel sheet fitted with toughened glass vertically to visualize the material inside. The unit shall be fitted with lid. Unit shall have hopper at bottom to as outlet for material.	6
STORAGE CONTAINER - CAP.100 KG -O/S- 490mm dia x 785 mm Height- The Storage Containers shall be fabricated out 16 swg 304 grade stainless steel sheet fitted with toughened glass vertically to visualize the material inside. The unit shall be fitted with lid. Unit shall have hopper at bottom to as outlet for material.	4
DUNNAGE RACK – SIZE -1200X1000X200mm (Make-Nilkamal/Sintex/Equivalent)	10
COLD ROOM	
COLD ROOM - Size : 4500X3000X2700mm Room Temperature : +2°C to 6°C Walls & Ceiling: Room shall consist of Polyurethane Insulated 63 mm thick panels of PUF Density 40 Kg/m ³ . The individual panels will be firmly locked together by Cam locks. The material shall be outside 0.5mm thick 304 SS sheet and 304 SS inside. Floor: Made out of 63 mm thick PUF insulated panels clad with 0.5 mm thick 304SS sheet on one sides and 19 mm thick marine ply with aluminum chequered plate on other side. Door: Made out of 63 mm thick PUF insulated panels clad with outside 0.5 mm thick 304 SS sheet and 304 SS inside with all accessories like locks and hinges (1 No. flush type door with hinges and locks will be provided) It shall be supplied with a swing type and flush large insulated door having magnetic gasket, safety latch, lock and heavy duty hinges. Condensing Unit: The Condensing unit shall be fitted with a hermetic compressor (Kirloskar make). The cooling unit shall be split type & air cooled. The unit preferably shall be fitted in ceiling of the room. Refrigerant: R-22 or R-134a shall be used. General: Emergency switch or alarm shall be provided inside. The cold room shall be provided with all accessories like light, light switch, temperature indicator and alarm.	1
STORAGE RACK FOR COLD ROOM - Size-900x450x1800mm- 5 nos. Shelves. Each shelf shall be fabricated out of 16 swg 304 AISI Grade pre- polished/plastic coated stainless steel sheet. The shelves shall be mounted on four vertical stainless steel square pipe, either with SS nut & bolts or welding. UPRIGHTS: 304 AISI Grade SS square pipes of size:40x40x2mm.	9
SERVICE SECTION	
PICK UP COUNTER - SIZE: 1380X600x850mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top of the cabinet & Overhead Shelves shall be fabricated out of 16 swg stainless steel sheet. The unit shall have 2 nos. Under shelves. The unit shall be covered from three sides and front shall remain open. Under shelves, covering & doors shall be fabricated out of 18 swg pre-polished & film	1

coated stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet. Temperature thermostatically controlled, provided with ON/OFF switch, indicating lamps and all complete with wire and plug, as required.	
WORK COUNTER - Size-1380x600x850+150mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top & Channel shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. Rubber lining at the top for sound deadner. The Unit shall be provided with 02 Under Shelves fabricated out of 18 swg 304 AISI Grade stainless steel sheet. Legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	2
BLENDER 5/22/2023 Make & Model : HAMILTON BEACH MODEL-HBB250/Equivalent	2
FOOD SERVICE TROLLEY : Size-900x690x900mm FRAME: 32X32X3MM 304 AISI Grade SS Angle. Top shall be fabricated from 16 swg 304 AISI Grade SS Sheet. Covering 3 sides and front with doors fitted with 6" swelling castors 2 with brakes (Rexallo make). Undershelf shall be of 16 swg 304 AISI Grade SS Sheet. Unit shall be provided with 6 Nos. Round Containers with Lids. Unit shall be provided with carrying handles at both ends.	15
BREAK-FAST TROLLEY : Size-760x690x900mm FRAME: 32X32X3MM 304 AISI Grade SS Angle. Top shall be fabricated from 16 swg 304 AISI Grade SS Sheet. Covering 3 sides and front with doors fitted with 6" swelling castors 2 with brakes (Rexallo make). Undershelf shall be of 16 swg 304 AISI Grade SS Sheet. Unit shall be provided with 4 Nos. Round Containers with Lids. Unit shall be provided with carrying handles at both ends.	15
3 TIER CLEARANCE TROLLEY : Size-760x690x900mm FRAME: 32X32X3MM 304 AISI Grade SS Angle. Top shall be fabricated from 16 swg 304 AISI Grade SS Sheet. Covering 3 sides and front with doors fitted with 6" swelling castors 2 with brakes (Rexallo make). Undershelf shall be of 16 swg 304 AISI Grade SS Sheet. Unit shall be provided with 4 Nos. Round Containers with Lids. Unit shall be provided with carrying handles at both ends	15
PRE-PREPARATION	
VEG. WASHING MACHINE -The Machine fabricated in 304 grade stainless steel sheet. Double inclined well bottom to allow proper cleaning of vegetables. Tilting basket and outer tank should be made from 304 grade 1.6 stainless steel. Washing system by water vortex single OR double diffuser for uniform water vortex. The lifting of the basket at the end of washing cycle is achieved by a reliable and safe linear motor controlled by double push button with alarm. Cycle of duration may be 3-5 minutes. The machine should be capable of washing of all types of vegetables such as potato, tomato and all leaves vegetables. The Unit shall vegetable basket trolley fitted with good quality castors. Make & Model: Nilma – Tilting ATIR-II	1
PREPARATION TABLE WITH SINK - Size- 1380X625X850+150mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top & Sink (Sink Size- 400x400x200mm) shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Under shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner. The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet.	1
PREPARATION TABLE WITH 2 U/S - Size- 1380X625X850+150mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Under shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner. The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet.	5
FOUR DOOR DEEP FREEZER- Size-1350x750x2100mm. TEMPERATURE: Inside Temp.(-18) degree C visible on digital temperature controller FRAME: The frame shall be made of 40x40x5 mm 304 AISI Grade SS angle. Vertically, fully fabricated out of 304 AISI Grade stainless steel sheet Interior : 20 swg Exterior : 18 swg pre-polished & film coated Back : 20 swg 4 nos. Double walled doors duly puff insulated and shall be self closing type loaded on springs and fitted with integrated handles. Removable & adjustable shelves made out of stainless steel rods INSULATION: PUFF insulation CONDENSING UNIT: Hermatically sealed Kirloskar make Compressor fitted At one side below of the unit. MOTOR: AUE Fan motor, fan cooled condenser TEMPERATURE: Inside Temp.(-18) degree C visible on digital temperature controller (Sub Zero/Equivalent). The unit shall be fitted	2

with thermostat (Danfoss) The Refrigerator shall have drain waste at bottom and two Drip Trays shall be provided underneath the unit. LEGS: Heavy duty stainless steel tubular pipe fitted with bullet type SS adjustable feet. The unit shall be provided with wire & plug, as required.	
FOUR DOOR REFRIGERATOR -Size-1350x750x2100mm. TEMPERATURE: Inside Temp.(-2 to + 6) degree C visible on digital temperature controller FRAME: The frame shall be made of 40x40x5 mm 304 AISI Grade SS angle. Vertically, fully fabricated out of 304 AISI Grade stainless steel sheet Interior : 20 swg Exterior : 18 swg pre-polished & film coated Back : 20 swg 4 nos. Double walled doorsdully puff insulated and shall be self closing type loaded on springs and fitted with integrated handles. Removable & adjustable shelves made out of stainless steel rods INSULATION: PUFF insulation CONDENSING UNIT: Hermatically sealed Kirloskar make Compressor fitted At one side below of the unit. MOTOR: AUE Fan motor, fan cooled condenser TEMPERATURE: Inside Temp.(-18) degree C visible on digital temperature controller (Sub Zero/Equivalent). The unit shall be fitted with thermostat (Danfoss) The Refrigerator shall have drain waste at bottom and two Drip Trays shall be provided underneath the unit. LEGS: Heavy duty stainless steel tubular pipe fitted with bullet type SS adjustable feet. The unit shall be provided with wire & plug, as required.	1
VEG. CUTTING MACHINE-MODEL/MAKE: ELECTROLUX/ROBOCOUP OR Equivalent - CAPACITY: 200 Kg/Hour. DESIGN: The unit shall be table top model and elegant design.BLADES: 4 nos. stainless steel blades for various cuttings.	2
DOUGH KNEADING MACHINE - CAP. 25 KG.-The bowl shall be provided with a protection guard made out of SS wire around the bowl with protection device. The Machine shall be fitted with 2 HP Crompton Motor. Gear Box shall be on the top of the machine.	2
POTATO PEELER - Capacity 10 kg per charge-The unit shall be vertical design and floor mounted type. The body constructed out of 16 swg 304 AISI Grade stainlesssteel. PEELING DISC: The peeling disc shall be made of 14 swg 304 AISI Grade stainless steel. The abrasive on the disc shall be fibre glass bonded carborundum and shall be easily removable for maintenance and cleaning. The unit shall be fitted with 1 HP Motor make of Crompton/Kirloskar/ABB/NGEF or equivalent. The machine shall be provided with On/Off Starter motor control & indicating lights, wire & plug, all complete, as required. The unit shall be provided with hose connector, water inlet & outlet. The outlet shall be approx. 300 mm above floor level.	2
PULVERISER - CAP. 3 HP Heavy duty Pulveriser suitable for crushing and pulping from vegetables/ onion/tomato/garlic etc. 2 HP motor with 16 swg stainless steel sheet.	2
PREPARATION TABLE WITH 2 U/S - Size- 1150X625X850+150mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Under shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner.The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet.	1
PREPARATION TABLE WITH 2 U/S - Size- 1380X625X600+150mm. FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Under shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner.The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet.	1
POT WASH	
DISH LANDING TABLE - SIZE: 1380x600x850 mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top shall be fabricated out of 16 swg stainless steel sheet. The topof the table shall be fabricated with "V" groove and then turned down by 50 mm to cover SS frame before finally turning in by 12 mm. Cross Bracing shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner. The legs shall be made of 38 mm Square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
SINGLE SINK UNIT - Size-600x600x850+150 mm. FRAME: 40x40x4mm 304 AISI Grade SS angle Top and sinks shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. The unit shall have 3 nos. sinks of size 450x450x450 mm depth welded to the top and shall be provided with lever handle operated waste and over flow at rear. Rubber lining at the top for the sound deadner. Cross bracing of 25mm dia16 swg 304 AISI Grade stainless steel pipe shall be welded on three sides and front shall remain open. The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless	1

steel pipe fitted with bullet type adjustable feet.	
WALL MOUNTED SHELF - Size-1800x400 mm - Wall mounted Rack shelf shall be fabricated out of 16 swg 304 AISI Grade- Stainless steel sheet with three sides splashby raising 35 mm up and folding it down, front sides shall be down by 35 mm including 2 nos. BRACKETS:225x200 mm for wall mounting purpose. The unit shall be mounted with dash fasteners.	2
CLEAN DISH TABLE - SIZE: 1200x600x850+150mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top shall be fabricated out of 16 swg stainless steel sheet and Undershelf shall be fabricated out of 18 swg pre-polished & film coated stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner The legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
POT RACK - Size- 1200x600x1650 mm -The Unit shall be provided with 4 nos. shelves. Cross bracing of 25 mm square 16 swg 304 grade stainless steel pipe shall be fixed at a equal distance shall be welded to uprights for shelving. Bottom shelf shallbe at 150 mm from floor level. The Legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel Pipe fitted with bullet type adjustable feet.	2
CLEAN DISH RACK - Size-700x600x1800 mm. The Rack shall have 4 nos. Shelves. Each shelf shall be fabricated out of 16 swg 304 AISI Grade pre-polished/plastic coated stainless steel sheet. The shelves shall be mounted on four vertical stainless steel square pipes. Legs of SS pipe of size:40x40x1.6mm 304 AISI Grade stainless steel.	1
POT RACK - Size- 1400x900x1650 mm -The Unit shall be provided with 4 nos. shelves. Cross bracing of 25 mm square 16 swg 304 grade stainless steel pipe shall be fixed at a equal distance shall be welded to uprights for shelving. Bottom shelf shallbe at 150 mm from floor level. The Legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel Pipe fitted with bullet type adjustable feet.	3
DISH WASH	
LOADING TABLE: Size of the table shall be 750x800x850 provided with 'U' type sink at one end. Top shall be fabricated out of 16 swg stainless steel sheet and Under shelf shall be fabricated out of 18 swg pre-polished & film coated stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner The legs shall bemade of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
DISH WASHER CONVEYOR TYPE (CAP. 100/155 RACKS/HR): The Machine should be provided with Rinse & Injector and Detergent Dosing Pump. MAKE/MODEL-WINTER HALTER/Equivalent.	1
UNLOADING TABLE - SIZE: 750x800x850mm FRAME: 40X40X4 MM 304 AISI Grade SS Angle Top shall be fabricated out of 16 swg stainless steel sheet and Undershelf shall be fabricated out of 18 swg pre-polished & film coated stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner The legs shall be made of 38 mm square 16 swg stainless steel pipe fitted with bullet type adjustable feet.	1
HOT CABINET TROLLEY FOR PLATES - Size-1800x500x1800mm FRAME: 32X32X1.6 MM 304 AISI Grade SS Square Pipe. Top of the cabinet trolley shall be fabricated out of 18 swg stainless steel sheet. The unit shall be covered from three sides and front shall remain open. Perforated Under Shelf to be fixed above the castors of 100mm dia 2 with brakes. Vertical full height Legs shall be made of 32x32x1.6 mm square 16 swg stainless steel pipe. Temperature thermostatically controlled, provided with ON/OFF switch,indicating lamps and all complete with wire and plug, as required.	7
VAPOUR HOOD- Size-2100x900x550mm. Body construction should be fabricated out of 20 swg pre polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters.	1
PRE-RINSE UNIT - MAKE/MODEL-T&S/EQUIVELNT	1

GENERAL	
PLATFORM TROLLEY - Size-1200x750x250mm Top of the Platform trolley should be fabricated out of 16 swg 304 grade stainless steel sheet fitted on MS frame work of 40x40x5mm MS Angle duly rust proof painted. The carrying handle should be fabricated from 40mm dia and 1.6mm thick 304 grade stainless steel pipe. The Trolley should be fitted with 150mm dia swiveling castor wheels. and as per the direction of	3
CHOPPING BOARD NYLONE - Size-450X450X25mm	8
MIXER-GRINDER SUJATA MAKE (COMMERCIAL)	2
SS DRAIN THROUGH GRATINGS, SIZE-600X300X100mm. SS-304 strip type grating should be rested on 40 x 40 x 3 mm SS-304 side angle frame work. Frame work extended by 15mm on both sides to accommodate SS304 grating. Grating shall be set in to recessed floor and cold forged SS-304 material, Pressure lock type. outer bearing bar frame work of 40 mm x 25 mm thick with lateral & horizontal cross members of 40 mm x 25 mm thick, Pressure locked & underside common faces to be welded. Inside of trough shall be clad with 16 swg SS-304 sheet.	80
INSECT KILLER 2 TUBES-REPUTE MAKE Insect Killers of 2 tubes. All complete as required.	12
AIR CURTAINS-2MTR. Air curtains should be of standard make fitted with motor & fan. Make: Repute make	3
HDP DUSTBINS-CAP.120LTR. BRAND & MANUFACTURERS: NILKAMAL/SINTEX OR EQUIVALENT	7
HOSE REEL: MAKE/MODEL-T & S OR EQUIVALENT	1
Insulated flask for Tea/ Coffe / Milk for Private Ward Patient – Cap. ½ Ltr	100
Spoons stainless steel (304) for Pvt Wards	100
Glass Bottles for Liquid feed	100
All other required accessories for the running & operation of Kitchen should be supplied by the bidder and should be of standard makes. As required for smooth functioning of services. Bidder shall access to this and quote the price accordingly.	1
LPG GAS BANK	
LPG PIPE LINE & GAS BANK WITH ALL REQUIRED ACCESSORIES & FITTINGS. The Pipes shall be of MS "C" Class ERW Pipes. The main pipe line shall be of 1" & sub line of ½" dia. 2 nos. Manifold of 5 cylinders (each with specified number of cylinder adaptors) made from "C" class pipes with required fittings like NRV, Cylinder adaptor (click type) with flexible pipe of 3"-5" of Suraksha make. There should be an isolation ball valve in both the manifold individually, main gas shut off valve inside and out side the gas bank to isolate the LPG supply in case of emergency. The main pipe	1

line should run into the kitchen area and from there it will be distributed to all kitchen equipment with a 2nd stage pressure regulator 15 psi of United make. There should be a Pressure Gauge with a needle control valve installed inside the kitchen and in the Gas Bank. The entire gas pipe line should properly be clamped with MS clamps on wall with respective ball valve along with respective fittings. There should be 2 Nos. Pressure Regulators (Inside and Outside) of 60 PSI.	
TURNKEY JOB	
TURNKEY JOB - SHALL BE CARRIED OUT AS REQUIRED FOR SMOOTH FUNCTIONING OF ENTIRE KITCHEN WHICH INCLUDES ALL REQUIRED CIVIL WORKS INCLUDING DISMANTLING OF WALLS, LEVELING, CONSTRUCTION OF REQUIRED WALLS, WINDOWS, TILING ETC. AS REQUIRED IN ENTIRE KITCHEN. BLOWERS AND EXHAUST & FRESH AIR DUCTING, PLUMBING WORKS & ELECTRICAL WORKS INCLUDING CONTROL PANEL, CABLING ETC., TROLLEY BAY & WASHING PLATFORM FOR TROLLEY MOVEMENT AS PER LAYOUT PLAN.	1