

FINANCIAL BID-Part-1

SPECIFICATION AND REQUIRED QUANTITY OF KITCHEN EQUIPMENT

S NO	EQUIPMENT	QTY	SPECIFICATION	RATE	AMOUNT
1	Four Burner Cooking Range	1 Nos	O/S:- 48"x48"x34", 4 HP Burner cooking range, 16 gauge, 304 grade SS body ON Ms frame with bullet feet, burners should be in 12"x 12" with heavy duty cast iron pan support and size of burner is 3.5" provide with individual adjustable control valve and individual pilot with control valve to adjust to PNG pressure in further , burner underneath with SS removable tray, gas inlet on both side,		
2	Four Burner Cooking Range with oven	1 Nos	Overall size 48" x 36" x34", 4 HP Burner, 16 gauge, 304 grade SS body on MS frame underneath oven with bullet feet, area of burners should be in 12"x 12" with heavy duty cast iron pan support and size of burner is 3.5" provide with individual control valve and individual pilot burner with gas inlet on both side, burner underneath with SS removable tray, oven size should be 29" x 24" x 15" .		
3	SS Table	4Nos	O/S:- 24"x24"x34", 304 grade SS body with SS frame work, legs are 1.5" dia, 5mm thick SS pipe with 4"caster wheel with breakes , under shelve made by heavy duty SS pipe/ strips with the height of 12" from the bottom.		
4	SS Table	4 Nos	O/S:- 30"x24"x34",SS body with 304 grade SS frame work, legs are 1" dia, 5mm thick SS pipe with 4"caster wheel with breakes, under shelve made by heavy duty SS pipe/ strips with the height of 10' from floor level		
5	SS Rack	6 Nos	O/S:- 84"hx36"wx18"d,16g, 304 grade SS body with SS shelve		

			adjustable legs with 8" industrial wheel with brakes , 6 shelves SS perforated sheet in the gauge of 16 swg, lowest shelf should not be at 12" ground clearance.		
6	SS Sink unit	4 Nos	304 grade SS made, Flat pack double sink with right hand drainer and should have water inlet with long vertical pipe with gate valve, O/S:- W72" x D24" x H34" Bowl: W500 x D500 x H300mm.,		
7	Barbecue	1 Nos	Table Type, 304 grade SS body Electrical operated, size – 3' x 1'.6", in the height of 30" S stand.		
8	Stock Pot Stove	3 Nos	O/S:- 30"x 30"x 24", Top of 16 swg. S.S-304 Sheet on M.S Angle frame work duly rust proof painted on SS Tubular/ Square legs with adjustable bullet feet for uneven floors. Fitted with United/Sarna make heavy duty burner with pilot lamps with individual control valves and heavy duty cast iron pan support.		
9	Two Burner Cooking Range	1 Nos	O/S:- 48"x24"x34", Top of 16 swg. 304 grade SS Sheet on M.S Angle frame work duly reust proof painted on SS Tubular/ Square legs with adjustable bullet feet for uneven floors. Fitted with 2 nos. United/Sarna make heavy duty burner with pilot lamps with individual adjustable control valves to adjust to PNG pressure in further, and heavy duty cast iron pan support. Also fitted with an oven beneath with 3.0 Kw heating elements with auto temp. controller & indicating lamps.		
10	Chinese cooking	1 Nos	O/S:- 60"x24"x32"+ 16", 16		

	range		swg.304 gradeSS body with MS frame provided with bottom shelf, HP burner provided with pilot lamp and cylindrical pan supporters		
11	Tandoor	2 Nos	O/S:- 36" X 36" X 34" 304 grade Stainless Steel Drum Tandoor with wheel Gas operated(LPG / PNG) Insulated with Thermal Blankets / Glass wool and covered with removable type Stainless Steel top.		
12	Chapatti making Machine	1 Nos	Commercial Roti maker Conveyor Type, providing at least 1000No. per hour having size 7 to 8 inches dia of each chapatti and thickness less than 5mm. Stainless Steel body 304, single phase power connected. Single phase electrically operated.		
13	Griddle plate	1 Nos	O/S:- 30" X 24" X 34" Gas operated, Thick Steel or iron sheet(1.5 cm) Smooth run face, Rectangular shape, Outer casing and feet in SS sheet, Adjustable work top height, drawer attached, Burner with self stabilizing flame, protection against water splash on three sides, gas regulators (2 Nos) with pilot flame.		
14	Four Door Refrigerator	1 Nos	O/ S – 48" x 30" x 84", 1200 ltr. Capacity, 16 swg, 304 grade SS body, vertical type, Temperature Range -2 to +12 Degree Celsius,		
15	Bain Marie		O/S-72" x 24"x 34" mm with 6 container, SS 304, 16 SWG Finish, Electrical / water-chamber is covered SS panels with 40mm x 40mm square type tubular legs, SS level adjustable bullet feet up		

			to 30mm height 5 Container, with 150mm deep die-pressed gastronome (gn) pans with lids, SS 304, 20 SWG water-chamber with an electric coil inside a specially made coil box		
16.	Dosa plate	1 Nos	O/S-36" x 24" x 34" , Top 16mm Thick MS Plate top mounted on MS Angle Structure, Frame 1 ¼ x 1 ¼ MS Angle, Paneling Made out of 304 Grade 18SWG SS paneling, 6" splash on 3 sides with drainage system, In built oil drain box provided for the collection of oil, Height adjustable stainless steel bullet feet provided, V-Type HP Burner provided to ensure uniform heating throughout the plate, with under shelf , Pilot Burner provided for the ignition of V-Type burners		

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FINANCIAL BID – Part-2

SPECIFICATION AND REQUIRED QUANTITY OF KITCHEN EQUIPMENT

S NO	EQUIPMENT	QTY	SPECIFICATION	RATE	AMOUNT
1	Weighing Scale Electronic	1Nos	Capacity-150kg, Plat form type with wall mounted panels Electronic weighing scales of standard make to weigh up to 100 kg. The certificate from Weights & Measures Dept. is to be attached with the machine, duly certifying the serial no.		
2	Deep freezer	1 Nos	The deep freezer should be horizontal double door model with minimum 350 Ltrs capacity, Inner chamber should be fabricated from SS316, Outer construction of deep freezer should be of SS304, Deep freezer should be designed for an operating, temperature range of -18 0 C to -22 0 C, Evaporator made up of copper coil with fins for generating cooling in working area, Main door should be double walled with SS 316 stainless steel interior lining with sub doors. Sub doors should be made up of SS 316 stainless steel sheet. Doors should have triple gasket system to prevent any leakage. Doors should have polyurethane insulation Doors should have toggle type heavy duty hinges. Deep freezer should have heavy duty castor wheels with stopper.		
3	Vegetable Processor	1 Nos	STANDARD PACK: Motor base unit with large lead assembly and two discs, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc. 7 Blades.		

			<p>ELECTRICAL REQUIREMENTS: 4 H.P., 208/240V, 60Hz, Two-Speed (425/850 RPM), 5.3/5.8 Amps, Three Phase.</p> <p>MOTOR: Heavy duty, 2-speed, 4 HP, 425 RPM on low speed, 850 RPM on high speed.</p> <p>WEIGHT: 150 lbs. approximate shipping wt Make:- Hobart, Nilma or equivalent.</p>		
5	Pulverizer (Wet & Dry)	1 Nos	Capacity-10 litt., 16 swg SS body with SS drum, Electrically operated single phase with 1 hp motor.		
6	Mixer grinder (Heavy Duty)	1 Nos	1200 w, with grinder juicer, 2 Ltr. Capacity.		
7	Insect killer	8 Nos	Electrically operated single phase with UV tube.		
8	Deep Fat Fryer (Table Top)		Capacity 6 ltr. O/S- 490mm(L) X 305mm (W) X 460 mm (H) Stainless steel rectangular electric counter top deep fryer, Single Tank Electrically operated 2000 W Pan Size-240mm x 140mm x 120mm.		
9	Wet Grinder		10 ltr. Capacity, Tilting type, electrical operated single phase with 1 HP Motor, full SS body 304 grade with Heavy type gear box.		
10	Sand witch Griller		Single , 4 Slice, SS body with wooden handle, electrically operated, single phase, 2.5 Kilowatt X 2 Pcs (W) Coil, Non Stick Aluminum Grill Coating, Elegant Black Matt Finish Body		
11	Pasta Making Machine		Stainless steel, Hand operated, minimum dimensions- 20 x 18 x 15 centimeters, Roller width of 6 inch wide with Tagliatelle and Fettuccine Cutters, Easy-lock 6 adjustment, wood grip handle and clamp.		

12	Combi Oven	1 Nos	<p>Automatic Self cooking center, Oven capacity of Six (6) Half-size sheet pans (13"x18") or Six (6) Steam table pans (12"x20"x2.5") GN1/1, Removable, swiveling hinging rack, Vertical distance between rails 2 5/8" (68 mm)</p> <p>Must include One oven stand, Grilling and roasting tray, pizza tray, baking tray, perforated baking tray 4 Nos each, granite – enameled containers, muffin and timbale mould, potato baker, ss perforated container, ss containers and ss grid 2 each suitable for this oven.</p>		
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