

# **TENDER FOR KITCHEN EQUIPMENT AT CENTRALISED DINING HALL**



## **MAYO COLLEGE, AJMER**

**NIT No. : Admin/Tender/Kitchen/001**

**NIT Issue Date : 06.06.2022**

The Director, Mayo College, Ajmer invites sealed tenders for supply and installation of following (**as per BOQ and Kitchen Drawings provided**) kitchen equipment and fixtures at Centralised Dining Hall, Mayo College, Ajmer, Rajasthan and you are requested to quote your best offer along with the complete details of specifications, terms & conditions.

<b>Cost of Tender document</b>	Rs 5000/ to be submitted as Bank draft at the time of tender submission or to be paid online. Nonrefundable.
<b>Bank details</b>	Bank Name- ICICI Bank ltd Branch- Mayo College Campus, Ajmer Account Name- Mayo College General council Account No- 680501000019 Account Type- Savings Account IFSC Code No- ICIC0006805
<b>Date of uploading of Tender Document in Mayo College Website</b>	06.06.2022
<b>Last date for Tender enquiry</b>	06 days from date of uploading
<b>Tender submission last date and time</b>	14 days from the date of uploading the Tender Document up to 03:00 PM
<b>Date and time of opening of technical bid by the Authorized Committee.</b>	Will be notified.

**Director  
Mayo College, Ajmer**

**FORM OF TENDER**

**TENDER FOR THE SUPPLY AND INSTALLATION OF KITCHEN  
EQUIPMENT AT MAYO COLLEGE, AJMER, RAJASTHAN**

To,  
The Director  
Mayo College  
Ajmer, Rajasthan

Respected sir,

Having examined the Bid Documents as provided, we, the undersigned, offer to supply and install the whole of the required equipment at the location as specified in accordance with bid documents, to be completed within \_\_\_\_\_ days.

Should our offer be accepted, we undertake to supply and install and handover the said works in strict accordance with the tender specifications.

We agree to abide by this tender for a period of One hundred and twenty days from the date fixed for submitting the same and it shall remain binding upon us and may be accepted at any time before expiration of that period.

Until a formal agreement is prepared and executed, this tender together with your written acceptance thereof shall constitute a binding contract between us.

We understand that you are not bound to accept the lowest or any tender you may receive.

Dated this \_\_\_\_\_ day of \_\_\_\_\_ 2022

Signature \_\_\_\_\_ Name \_\_\_\_\_ Designation \_\_\_\_\_

COMPANY SEAL

**KITCHEN EQUIPMENT**

**Conditions of Tender and Instructions to Bidders**

**SUBMISSION OF TENDER:** The prospective bidder shall submit the bids in sealed cover on the basis of tender specifications fully completed addressed to “**The Director, Mayo College, Ajmer, Rajasthan**” and should reach the college in sealed cover on or before the due date in two parts i.e. Technical Bid and Financial Bid.

The bidder is advised to examine the specifications in details and ensure that all conditions are fully understood. Any tender that is received after the aforesaid date or not in compliance with our requirements and instructions will be disqualified, any tender received which does not address all of the issues outlined in the bid documents will also be disqualified.

2. **EXPENSES INCURRED:** All expenses incurred by the bidder in the preparation of this tender shall be borne by the bidder.

3. **EARNEST MONEY DEPOSIT (EMD):** The bidder shall be required to submit the Earnest Money Deposit (EMD) for an amount of **Rs 3.20 Lacs (Rs Three lac twenty thousand only)** by way of demand drafts or Bank Guarantee only. The demand drafts shall be drawn in favor of “**Director, Mayo College, Ajmer**”. The demand drafts or Bank Guarantee for earnest money deposit must be enclosed in the envelope containing the Technical Bid. The EMD of the successful bidder shall also be returned after the successful submission of Security Deposit. As regards unsuccessful bidder(s) EMD will be returned after award of the contract to the successful Bidder. Bid(s) received without demand drafts of EMD will be rejected.

4. **LANGUAGE:** The tender documents and all correspondence’s relating to the bid should be in **English language only**.

5. **TECHNICAL BID:** The technical bid document should comprise of following documents.

Brochure/Catalogue and Data sheet of the equipment.

Technical Compliance Statement.

Proprietary certificate from the manufacturer mentioning the unique technology or feature/s mentioned apart from the brand name (If applicable).

Pre requirements required at the installation site (Before submitting the bid, the tenderer should make pre-visit to the installation site and indicate the requirement along with the price bid wherever necessary).

Delivery Period of the item to be supplied and Time required for installation from the date of purchase order has to be indicated.

List of Institutes where the equipment has been supplied with copy of purchase orders.

Copy of GST registration certificate, PAN, TIN document.

Whether tenderer is manufacturer / accredited agent / sole representative/ sub-distributors, indicate details of principal's name & address.

Non - blacklisting certification that the firm has not been blacklisted in the past by any government/private institution and certification for No Vigilance/CBI case pending against the firm/supplier by making an affidavit on non - judicial stamp paper of ` 100/-.

Declaration towards acceptance of all terms and conditions should also be provided.

**6. FINANCIAL BID:** The financial bid should comprise of a Quotation and should be for the price inclusive of Kitchen Equipment cost, Comprehensive Maintenance Cost for 1 year with each article wise/spares rates, taxes, other Government levies, Customs duty, transportation, delivery of the equipment to the Institute premises, installation and commissioning etc. with a detailed break up mentioning manufacturers name, license number and name of the brand/make. Tender bids without price bid/quotation will be rejected.

**7. EVALUATION OF BIDS:** The Technical Bid of the Tenderer will be evaluated to determine whether.

They are complete with respect to specifications.

They are free from computational errors.

The requisite documents have been submitted and properly signed.

**8. TENDER OPENING:**

a. The Technical bids will be opened by the Committee constituted by the Director, Mayo College on the date specified in presence of Tenderer(s) or their authorized representative(s) who choose to attend in person or attend via video conferencing.

b. The Financial bid of the technically qualified tenderer/s only will be opened on a notified date.

**9. LOCATION:** The site is situated in Mayo College, Ajmer. The tenderer may be allowed to visit site premises after taking permission and co-coordinating his visit with Mr. Sanjeev Seth-Estate Manager, MCGC

**10. SCOPE OF WORK:** The work under this contract consists of supply of Kitchen Equipment of approved makes and models, transportation to the site, unloading, installation, testing, commissioning, handing over and maintenance during the warranty period. The successful bidder shall be responsible for all submittals as specified and shall coordinate the setting up of Kitchen and other operational areas of the hotel. The successful bidder shall be responsible for ensuring that all necessary equipment, accessories and fittings are made available for smooth functioning of Kitchen Equipment.

**10.1. SUBMITTALS:** The submittals under this contract shall be as follows:

10.1.1	Details of all services required as per revised layout	<b>7 days from award of contract</b>
10.1.2	Shop drawings for Custom Fabrication items	<b>7 days from award of contract</b>
10.1.3	Performance test reports from OEM'S Works	<b>Along with dispatch documents</b>
10.1.4	Detailed time schedule of all activities from award of contract till completion	<b>7 days from award of contract</b>
10.1.5	Submission of as built Drawings	<b>7 days from successful Handing over</b>
<b>Note:</b> The maximum time allowed for the completion of installation is 90 days after submission of the shop drawings, at which point testing and commissioning will begin. Please refer to Performance Penalties under this section for further details.		
10.1.6	Operational and maintenance Manual (English only) for allequipment	<b>Prior to handing over</b>
10.1.7	Any other submittals which may be required by OWNER.	

11. **TENDER PRICE:** The tender price shall be in INDIAN RUPEES for ALL the items as per BOQ and complete job and shall include all inland / ocean /air freight, insurance, customs expenses, taxes, and / or any other expenses required for carrying out the contract work.

12. **PRICE ESCALATION:** This contract shall be a fixed price contract and no escalation will be allowed for the entire duration of the contract.

13. **ALTERNATIVE OFFER:** Plans, sections and service details of equipment shown on the drawings are to be used as a guideline only. Successful Bidder shall submit detailed and comprehensive relevant information. Tenderer shall also highlight features of his alternative offer.

14. **SHOP DRAWINGS:** All shop drawings are to be submitted for approval by successful bidder within 14 (fourteen) days after the award of contract.

15. **AS-BUILT DRAWINGS:** During installation, the successful bidder shall keep accurate records of the construction drawings and details. This information shall form the basis of "as-built" record of the final designs of the installation and shall be provided to OWNER prior to handing over.

16. **VALIDITY PERIOD:** The validity period for bids shall be 120 days

from the date of submission.

17. **WARRANTY / DEFECTS LIABILITY PERIOD:** The defects liability period shall be as per agreement from the date of completion of the work and handing over. During this period the successful bidder shall provide maintenance service free of all charges based on monthly visits. This free service shall include the provision of all consumables and repairs/replacement of parts. In addition, all breakdowns shall be attended to within a maximum of 24 hrs from the time of notification. The successful bidder shall repair/replace or otherwise make good at his own expense, the defective part or parts. This responsibility shall include provision of labour and all incidental costs necessary for the removal of defective parts or components, and undertaking replacement. Should the successful bidder fail to fulfill requirements of this clause and make good all defects within seven days of written / oral notification, OWNER shall be at liberty to use money outstanding to the successful bidder to rectify the defects without in any way relieving the successful bidder of his responsibility under the contract. The successful bidder shall give an undertaking that he shall maintain adequate stock of spare parts to meet his warranty obligations within stipulated time limits. Preference shall be given to bidders who offer a warranty period of longer duration.

18. **COMPLIANCE WITH TENDER SPECIFICATIONS:** It is understood that unless agreed otherwise in writing all tender specs and conditions of contract shall be fully binding on the successful bidder.

19. **INSURANCE:** The insurance will be undertaken by the bidder as a part of their overall Cargo Policy.

20. **TERMS OF PAYMENT:** The following terms of payment shall apply:

- a. 20% advance against a suitable Bank guarantee.
- b. 40% upon delivery of equipment on site on prorated basis
- c. 20% on completion of erection, testing, commissioning and handing of equipment at site on prorated basis
- d. 20% to be released on completion of defects liability period from the date of handing over.

21. **PERFORMANCE BOND:** Successful bidder shall furnish a Bank Guarantee for performance bond for a 10% of FOB value of the imported equipment on an approved format, issued by a Nationalized or international bank for the complete period as stated in letter of intent.

22. **INSPECTION:** Prior to the acceptance of any offer, visits may be made by the Owners, Project Managers and or Consultants to the Bidder's works to inspect the facilities and satisfy themselves on technical and operational matters. The Bidder /



successful Bidder shall afford whatever assistance is required in this process.

23. **PERFORMANCE PENALTY:** The time allotted for the completion of installation from the date of awarding the contract is 90 days as per the time line below. If the successful bidder is unable to meet the deadline for the beginning of testing and commissioning, a performance penalty will apply to the bidder payable to the owner from the Performance Bond mentioned under item 15 above and/or any outstanding dues that the owner may have to the successful bidder. This penalty is deemed at 0.5% per day OR up to 10% maximum of the total value of the undelivered items.

Details of all services required and Shop Drawings	14 Days from award of contract.
Completion of all installation and ready for testing and commissioning	90 Days from award of contract.

24. **DEVIATIONS:** The Bidders shall study all drawings and specifications before preparing their bids and shall clearly indicate any change or deviation from those given in the documents in their bids. Deviations should be shown in a tabular form clearly indicating itemized deviations alongside original specifications so that these can be considered during evaluation of the bids.

The Bidders shall ask the Owners in writing not later than 06 working days from the date of receipt of bid documents for any RFI, clarifications and shall promptly bring to the consultant's attention for any discrepancy, duplication or omission that may come to their notice. Such queries may be addressed to the following:

**1. Amit Verma**

**Mess Manger**

**Mayo College**

**Ajmer**

**Mobile: 91 9928189450**

**2. Aditya Sinh Jhala**

**Director - Gourangaa Hospitality**

**Office No 418, Sun Orbit Complex**

**Behind Raj path Club, OFF S.G. Highway,**

**Ahmedabad - 380054**

**Mobile: 91 9998770099**

25. **INSTRUCTIONS TO SUCCESSFUL BIDDER:**

- a. The successful bidder will be required to submit fabrication drawings with details to an appropriate scale for all fittings etc. for owners / consultants review and approval prior to manufacturer. The time scale for the successful bidder to produce these should be clearly indicated with the tender.
- b. Successful bidder is required to verify all MEP points and civil dimensions at site and ensure all equipment ordered with him are fitting in without any impact on site. Bidder must highlight such changes (if any) well in advance before the site work is finished and fabrication equipment being procured.
- c. Successful bidder shall submit a program of manufacture, delivery & installation and the likely dates for inspection within one week of placing orders.
- d. Successful bidder shall provide all necessary holes and / or openings in the equipment, which may be required for the proper installation of the plumbing, electrical, ventilating and refrigerating connections.
- e. The successful bidder shall allow the owner or any party on his behalf, if necessary to inspect the equipment during fabrication, prior to assembly and before dispatch.
- f. The successful bidder or their agent shall be responsible for the unloading of his own materials and fittings into a secure area on site provided by the owners. They shall be responsible for providing their tools / tackle and other equipment on site for installing the equipment in the designated locations.
- g. Prior to acceptance of any tender, the successful bidder shall be required to visit the site and finalise with the consultants / contractor regarding the service facilities available from the other agencies, accessibility of the site and parts there in to enable their fittings to be installed.
- h. The successful bidder would be required to inform the owner in writing about any services they may require for installation, well in advance to the actual installation of the equipment.
- j. Inspection of all fittings shall be carried out by the owner / owners' representative / consultant during and after the installation is completed. The drawback / deficiencies, if any shall be attended to by the successful bidder.

k. All equipment and parts will be covered by a warranty for a period as per agreement from the date the Equipment is commissioned and handed over to the operations; during the warranty period the successful bidder shall promptly attend to all complaints and repair OR replace the parts / equipment (if found faulty) supplied by him under OEM warranty terms.

The Successful bidder shall supply to Owner four (4) copies of AS BUILT drawings & soft copy of the drawing indicating the equipment Layout and utilities as installed.]

**SPECIFICATION FOR  
CUSTOM BUILT  
KITCHEN EQUIPMENT**

## **GENERAL SPECIFICATIONS**

### **STAINLESS STEEL:**

Where stainless steel is specified it shall be 304 what is known to the trade as Austenitic 18-B type 304, 2B finish, with content from 17% to 19% chrome, 7 % to 9% nickel and a maximum carbon content of 0.11. Stainless steel shall be free from scale and surfaces should be polished to a no. 4 commercial finish.

### **STAINLESS STEEL PIPE AND TUBING:**

Seamless tubing shall be thoroughly and properly ground smooth and finished to match adjacent work. All tubing where exposed to view shall be given a final grand of not less than 180 grit emery.

### **STRUCTURAL STEEL SHAPES:**

All angles, band, channels or other structural shapes used for framing shall be of domestic manufacture uniform and ductile in quality, free of hard spots, runs, checks or cracks or other surface defects. Where such sections are specified as Stainless steel 304, with all fluxes removed and in the case of S.S. excess spelter removed to be smooth and free from cold runs, blister, uncoated or scaly patches.

### **HANDLES, BRACKETS, LOCKING DEVICES AND HARD WARE:**

Wherever equipment are provided with handles, knobs, hinges, brackets or other misc. hardware all shall be either of heavy stain finish chrome plated brass or stainless steel. All drawers, enclosed cabinets, refrigerators storage bins, shall be furnished with extra heavy duty security type locking devices of cylinder type, chrome plated.

### **FASTENINGS:**

Welds, bolts screws, nuts and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel respectively. Where dissimilar metals are fastened, bolts, screws and nuts shall be of the highest grade metal. The spacing and extent of welds, bolts and screws shall be such as to ensure suitable fastenings and prevent bulging of the material fastened.

### **WELDING:**

All welding shall be done by the electrical fusion, metal –arc method. Carbon-arc or gas welding will not be permitted. All welding shall be done in a thorough manner, with welding rod of some composition as sheets or parts welded. Welds shall be complete welds, strong and ductile, with excess metal ground off joints finished smooth to match adjoining sheet surfaces. All joints in top of fixtures, tables, drain boards; exposed shelving, sinks etc. shall be welded. All equipment here in specified which is constructed in more than one piece of sheet of metal, shall be continuously welded together with welds ground smooth and polished. But welds made by spot welding straps

under beams and filling in the voids with solder and finished by grinding, will not be accepted. It is the intention of this specification that all welded joints shall be homogenous with the sheet metal itself. Where sheet sizes necessitate a joint, such a joint shall be welded. Tops of fixtures shall be fabricated in the factory with welded joints to reduce field joints to a minimum. Where fixtures join the tops of such fixtures shall be continuous with welded joints except in the case of field joints. All joints made in the field shall be closely butted, pulled together in the field, field welded and polished smooth in accordance with section. Grinding, polishing finishing if these requirements. Tops of fixtures shall be of maximum length and with welded factory joints to an absolute minimum. Wherever welds occur on the surfaces not finished by grinding & polishing, such welds and the accompanying discoloration shall be suitably coated in the factory by means of metallic base paint. To prevent the possibility of progressive corrosion of such joints.

### **GRINDING, POLISHING AND FINISHING:**

All welded exposed joints shall be suitably ground flush with adjoining material and neatly finish to harmonize herewith. Wherever material has been sunken or depressed by the welding operation, such depression will be suitably hammered and pressed flush to adjoining surfaces and if necessary again ground to eliminate low spots. All ground surfaces shall then be polished or buffed to match adjoining surfaces, consistent with good workmanship. Care shall be exercised in all grinding operations to avoid excessive heating of metal & metal discoloration. In all cases, grain of rough grinding shall be removed by successive polishing operations. Texture of final polishing operation shall be uniform and smooth consistent with reasonable care and good workmanship. General finish of all equipment shall be of high grade. But joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler. In no case in any soldering for strength and stability of joint and fixture itself. Wherever breaks bend occur, it shall be free from undue extrude and shall not be flaky scaly or cracked in appearance and where such break work does mar the uniform surface appearance of the material. All such marks shall be removed by suitably grinding, polishing and finishing. Wherever sheared edges occur they shall be free from burrs, fins or irregular projections and shall be finished over such sheared edges. Where miters are bull nosed corners occur they shall be neatly finished with under edge of material neatly ground to a uniform condition and, in no case any over lapping materials to be accepted. It is the

Intention of these specifications to cover equipment of quality finish consistent with high grade manufacturing practices. All exposed surfaces shall be of no 4 finish except trim, which is to be more highly polished satin finish. Where specified all doors cabinets, shelves, whether inside /outside of cabinets and wherever exposed are to be no. four 4 finish. This applies to inside finish of any cabinet having doors or otherwise an exposed surface shall be interpreted as meaning an inside surface exposed to view when a sliding or swinging door is opened. Underside of shelf need not to be 4 finishes but such finish shall be at least equal to 80-ground finish. Final no. 4 finishes to be factory finish, not as furnished by mill. Indication of die markings not blending with final finish will not be accepted.

**BOLT CONSTRUCTION:**

It is the intention of this specification that all equipment on exposed surfaces and wherever bolts are used to fasten trim to paneling and body of warmers, cabinets, counters etc. and more particularly to fasten tops of counter, dish tables etc. to top of framing such bolts and screws occur on the inside of the fixtures and are either visible or might come in the contact of the hands or the wiping cloth, such bolts, screws shall be capped with a suitable lock washer and chrome plated, brass or bronze acorn nut . Where screw nuts are not visible or readily accessible, they may be capped with a standard lock washer & steel nut treated to prevent rusting & corroding. Wherever bolts and screws are welded to underside of trim or tops, the reverse side of weld shall be neatly finished uniform with the adjoining surface of trim or top, depressions at these points will not be acceptable.

**SOUND DEADENING:**

Underside of all stainless steel top for tables, counters, sink dishes and pot table with angle framework shall be treated with a coating of Carbozite aluminum finish or approved equal.

**MATERIAL AND WORKMANSHIP:**

All material equipment etc. shall be new and of kind specified and shall be in undamaged condition when turned over to owner. All workmanship shall be of best quality of crafts men skilled in their respective trades. Appliances shall be of rigid construction free from objectionable vibrations and quiet in operation. Manufacturer's nameplate shall not appear on any of the fabricated equipment.

**RESERVATIONS:**

Various items are specified here in with the model no., brand or trade names or name of manufacturer, and it is the intent of this specification that the exact fixture so specified shall be furnished. This is not intended to restrict competition and consideration will be given to other brands that are equal or superior on every respect. However no substitutes or alternatives will be accepted if not mentioned in the base bid. Owner reserve right to waive any information or reject any or all bids or any part or parts thereof, or to accept that bid as a whole or part, which in his judgment is for the interest of the owner. The decision as to acceptance or rejection of any alternate proposed shall be that of owner and / or architect or his consultant and their decision shall be final.

**LEGS:**

All legs to be constructed of not less than 38mm X 38mm square stainless steel, annealed and pickled spaced no more than 1800mm C.C. all legs shall be uniform in finish. All legs, until and unless specified, to be of 16 GA 304 SS.

**LEGS CROSS BRACING:**

All legs bracing where required, to be constructed of not less than 25 mm square pipe, 16GA 304 SS and as specified above for exact as noted below. All cross bracing to run horizontal between all legs, approximately 150 mm above floor unless otherwise specified. All joints to be completely welded around entire perimeter forming complete seal with all welds ground and painted. Where one side of box unit is eliminated to provide space for cans, carts, plumbing or otherwise single cross brace to extent to given legs, such cross brace to be reinforced by diagonal section of square pipe and set not less than 150mm out at each side, all welded as specified herein before.

**FEET:**

All legs shall be provided with stainless steel bullet feet, having an integrally formed shaft, with a minimum adjustment of approx. 38 mm without using of threading or adjusting bolts. Feet shall be completely sealed at bottom and shall be close fitting between tubular legs support and foot.

**UNDERSHELVES:**

Where flat under shelving is specified under shelves shall be constructed of 18 GA SS All shelving shall be turned down on all sides approx. 40mm and in 12mm in channel shape with resulting corners cut out to fit contour of leg. Shelving shall be welded to legs and shall be ground polished & smooth under shelving shall m be reinforced with 25 mm X 100 mm X 25 mm of 16GA SS welded channels. Removable type shelving to be of same material, rolled down on all sides with corners notched to counter of leg with resultant notches ground and polished smooth. Under shelving to be constructed in sections of not more than 900 mm and where butted against adjoining shelf section shelving to be turned down 40 mm and in 12 mm in channel shape. Supporting channel to be furnished on underside of each self-section of same size and material as specified above.

**DRAWERS:**

Drawers inserts shall be constructed of 18 GA SS and shall have all corners curved to 20 mm radius. Drawers front are to be not less then 16 GA SS double pan type with resulting corners welded ground and polished smooth. All drawers to be deadened. Drawers to set into an enclosed 20 GA SS vermin proof housing closed on all sides and bottom with 12 GA SS channel shaped slides four ball bearing rollers two front & two rear auto stops and release catches. Drawer's faces to be provided with recessed stainless steel pull handle welded face to face.

**SINKS AND DRAIN BOARDS:**

All sinks and drain boards to be constructed of 16 GA SS unless otherwise specified with all joints neatly welded, ground and polished smooth. No soldering at any point will be accepted in sink and drain board construction. All front and free standing edges to be turned up 40mm and to be turned out 50mm and down 40mm in 12mm raised fronts and ends of drain board are to be level with sink and continuous therewith and is not to follow pitch of drain boards. Drain boards to be pitched 3mm X 25 mm towards sink compartment. Sinks

and drain boards to have 250mm high splash back level and continuous not following pitch of drain boards adjacent to walls or adjoining equipment. Where drain boards exceed 600 mm in length legs shall be provided as here in before specified. All vertical and horizontal corners to be rounded to radius of approx. 25 mm with all intersections meeting in spherical section. All sinks having two or more compartments to have double dividing partitions, with fully rounded corners, both vertical & horizontal. All corners of drain boards to be rounded on insides to a radius of 25 mm front corners of rolled rim to be fully rounded on outside rolls and be concentric with inside of roll. Bottom of each sink compartment to be creased to sufficient pitch towards waste outlet with 100 mm 14 GA SS perforated removable strainer plate set not less than 3/8" below sink bottom. Opening for hot & cold water faucets to be cut as required. All sinks shall be 16 GA deep unless otherwise specified to a no. 4 satin finish. Where sinks are to be built as a part of counters, overflow scrap compartments for sinks as indicated on plans, to be constructed same as above, welded into place, with resulting weld s ground and polished smooth, eliminating traces of welding. Bottom of each sink compartment to be furnished with IPS heavy-duty lever drain. Unless otherwise noted, connected overflow to be furnished with SS perforated plates secured to body of sinks and constructed so that



constant water level is 25 mm below dividing partition.

**DISH TABLE:**

Dish table to be constructed to be same as previously specified for sink drain boards except as noted below. Where table enter dish washing machine or pot washing they shall be turned down 25 mm into machine and a flange provided at both front and splash back, arranged so as to permit a neoprene gasket, approx. 3mm thick, being bolted between flangs and turned down of table forming a watertight joint across bottom and if up both side to top edge of dish table. Under side of all dish table shall be provided with sound deadening material either sprayed or brushed on into smooth coating. Sound deadening to be Carbozite or equal and finished sprayed with aluminum.

**STAINLESS STEEL TABLE TOPS:**

Where SS tops are called for they shall be of not less than 16 GA SS finished in satin finish with all resulting edges rounded with no burrs or other excess material left. Where tables are placed against building walls they are to be turned up in back approx. 150 mm and returned 25 mm 90 at wall with all exposed ends closed. Vertical and horizontal joints to be covered on 20mm radius terminating in fully covered intersections thoroughly welded, ground and polished smooth to match top surfaces. Top shall be constructed of single pieces of S.S and to be reinforced underneath with inverted type channels of not less than 16 GA G.I or S.S as noted above, space not more than 750 mm C.C. tables 1800 mm and longer to have 40 X 40 X 3mm S.S.304 angle frame work reinforced outside edges with cross channels over 750 mm or less.

**SLIDING DOORS:**

Sliding doors where called for, to be made of 18 GA SS exterior and 20 GA s.s. interior unless otherwise specified. Doors to be equipped with recessed stainless steel pull handles. Door to be made removable. Door to be double pan construction, filled with suitable sound deadener, 12 mm thick with all corners welded ground and polished smooth to uniform finish. Doors to be designed to permit removal for cleaning and adjustment without use of tools. Bolts and screws are to be kept to minimum and to be of corrosion resisting metal. Spacers where not exposed to view may be of 14 GA, 20 mm diameter upper suspension nylon rollers to be heavy duty and ground to minimize wear and noise. Precaution to be taken in all cases to avoid friction and rubbing between doors, door suspension and upper sliding framework including hardware.

**NOTE:**

Double doors to be provided with double overhead tracks and carriers for maximum clear door opening. Units to be provided with trackless bottom with concealed guide for overhead roller doors. Guides to be equipped with limit stops and to prevent telescoping of doors.

**HINGED DOORS:**

Hinged doors for cabinets, counter etc. to be constructed of 18 GA SS with ground and polished smooth. Hinges catches and locking devices to be chrome plated brass. Hinges to be of construction as to eliminate exposed bolts and screw heads. Doors handles to be provided and to be SS as here in after specified.

**COUNTER, CABINET AND OVERHEAD SHELVES:**

Counter shelves and cabinet shelves to be constructed of 18 GA SS. Overhead cabinets shelves to be

constructed of 18 GA SS. All shelving is to be removable type, finished in satin finish and constructed in sections of not more than 750 mm. where shelves are more than 1500mm above floor, underside of shelf to be finished same as top. All shelves to be removable for easy cleaning. Plate warmer shelves to be perforated and removable.

#### **WALL CABINETS:**

To be of length as shown on plans or which are specified, all cabinets to have sloped dust proof tops. Exterior bottom to be a flush type construction. Cabinets to be constructed of 18 GA SS of all welded construction. Cabinet interiors to be provided with fixed bottom shelf and one removable, adjustable, intermediate shelves. Shelves to rest on clips, which shall be secured to keyhole strips fastened to interior of cabinet. Doors to be of double wall construction fully sound proof, constructed in accordance with details here in before set forth.

#### **SINKS SET INTO WORK COUNTERS OR WORK TOPS:**

Sinks to be constructed if same gauge and material as specified for counter top. Tops perimeter of each sink to be continuously electrically welded to the edge of opening in table or counter top with resulting welds ground and polished smooth so that sink and top are integral units. Table or counter tops to be punched to receive 20mm faucets. All sinks to have vertical and horizontal corners rounded on 25 mm radius with bottom punched to 40mm or 50mm waste outlet depending on which is indicated in drawings. Sinks to be finished and appearance to be same as table or counter tops.

#### **BAIN MARIES (ELECTRIC)**

To be of same construction as here in before specified as above except that the bottom of the units will not be provided with the steam coils. Bottom of units for electric operation will be furnished with immersion heating elements of size as per STD. Complete with control knob, thermostatic sleeve and dial setting for temperature desired. Immersion heating element to be as manufactured by Escorts Ltd. Or approved equal. False bottom to be constructed to clear immersion heating element. Cold pans are to be 150 mm deep and to be of size and shape as shown on the drawings with each cold pan section constructed as integral part of the counter. Cold pans to be constructed of 16 GA SS with all vertical horizontal corners coved with serpentine cooling coils sweated to exteriors. Unit to be insulated on all four sides and bottom with 50 mm of cork set in glycol emulsion. Exterior lining to be of 18 GA S.S.304 with resulting joints fully welded. Top of counter to be flanged down 12 mm and out 12mm into cold pan and counter top. Bottom of pan to be pitched to 25mm chrome plated brass waste outlet.

#### **GAS EQUIPMENT'S**

All the burners should have individual Pilot Lamps with independent control valves. All the burners should have SS drip tray. All the burner and hot plate should have air vents on side panels. Gas lining should be high quality components and Tata 'C' Class MS Pipe, All castors are of 100 mm diameter Rubberised Rexello Make unless, all the electrical connection will be with high quality components and, heat resistant wires.

Hot plate are provided with M.S. plate to be minimum 3/4" thick, with integral grease trap in front, front side drain channel with drain collecting box, back side air vent, removable type control panel and side panel and ignition window.

#### **REFRIGERATION EQUIPMENT'S**

Body to be made of 20 GA SS, rear cladding with 20 GA SS sheet. All interiors to be of SS.20GA SS 304. Door should be 18 GA SS 304 built-in locking arrangement & magnetic gaskets, right hinged as shown in plan, locks keyed alike, doors hinged at top & bottom pin hinges. Handles to be a part of the door and should not protrude out. Temperature for Refrigerator Unit to be capable of maintaining a temperature of 0 degree C to +4 degree C at ambient temperature of around 45 degree C, assuming that doors will be opened around 20 times per hour for a duration of approximately 10 – 12 seconds each. Temperature for Freezer Unit to be capable of maintaining a temperature of -18 degree C to -22 degree C at ambient temperature of around 45 degree C, assuming that doors will be opened around 20 times per hour for duration of approximately 10 – 12 seconds each. Shelving Total four (5) no. Full length SS wire shelf with a provision of expanding the number to eight (8) shelves, Door activated lights at 220-50-1ph. 1 H.P air-cooled normal temperature type, assembly, complete with die- punched louvered access panels digital thermometer, cord, with built-in voltage stabilizer with time delay auto start, 220V-50C-1Phase Legs 6” High counter type S.S. with adjustable feet four (4) nos. Condense Bottom provided with 1” diameter waste outlet and removable SS perforated false bottom and slide – out drip tray below waste out let. All sides to be tilted towards waste outlet to remove excess water. Insulation 50 mm thick P.U. injected foam, through-out. Cooling for refrigerator Forced draft cooling with fan, frost free & Cooling for freezer Static cooling through copper tubing, 3/8” dia. Refrigerant copper tubing sweated on the exterior of the internal tank with all contact surfaces fully brazed closed, tubing to terminate in refrigeration assembly. Compressor should be “EMERSON” or equal make.

FOR REFRIGERATOR +2 TO +4 DEG.C COMPRESSOR MODEL - EMERSON, R134a,  
LBP -KCN415LAG/325WATTS

FOR FREEZER -18 TO -20 DEG.C COMPRESSOR MODEL - EMERSON, R134a,  
LBP -KCJ423LAG/485WATTS