

TENDER NOTICE

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



Indian Institute of Information Technology, Allahabad

(A University Established under Sec.3 of UGC Act, 1956 vide notification
no. F.9-4/99U.3 Dated 04.08.2000 of the Govt. of India)

A Centre of Excellence in IT, Established of Ministry of HRD, Govt. of India
Deoghat, Jhalwa, Allahabad -211012

Date : 17.06.2013

TENDER NOTICE

Sealed tenders are invited for the following works at IIITA, Jhalwa, Campus, Allahabad. For detailed specifications, Terms & Conditions, Visit to : www.iiita.ac.in. The tender documents may also be obtained on payment from the counter at Jhalwa campus, Allahabad and may also be downloaded. Contact No. 0532-2922025.

Sl. No.	Description of works	Tender processing fee (Rs.)	Submission date	Opening date
1.	Tender for Supply, Installation, Testing & commissioning of Kitchen Equipments for Girls Hostel – III at IIITA	1000.00	01.07.2013 (2.00PM)	01.07.2013 (4.00PM)
2.	Tender for Comprehensive Annual Maintenance Contract for Split ductable Air Conditioners at IIIT-Allahabad & RGIIT-Amethi	1000.00	01.07.2013 (2.00PM)	01.07.2013 (4.00PM)
3.	Tender for Supply of Cot, Study Table, PVC Chair & PVC Rack/Almirah at IIITA	2500.00	01.07.2013 (2.00PM)	01.07.2013 (4.30PM)


(R. B. Singh)
Deputy Registrar (F)



भारतीय सूचना प्रौद्योगिकी संस्थान, इलाहाबाद
Indian Institute of Information Technology, Allahabad

(A University Established under sec. 3 of UGC Act, 1956 vide Notification No. F. 9-4/99-U.3 Dated 4/08/2000 of Govt. of India)

(A Centre of Excellence in IT, Established by Govt. of India)

Deoghat, Jhalwa, ALLAHABAD- 211012 (U.P.) INDIA

Ph.: 0532-2922025, 2922000, Fax : 0532-2430006, 2922144; Web : www.iiita.ac.in; E-mail : contact@iiita.ac.in

Ref. No. : IIIT-A/DR(F)/926/2013

Date: 17 June-2013

TENDER NOTICE

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

The detailed specifications and terms & conditions are given in Annexure I. II. III, IV & V. The "Technical and Commercial Bids" in two separate sealed envelopes addressed to the Director should be submitted to the office of the Deputy Registrar (Finance), IIIT-Allahabad upto 01/07/2013 at 2.00P.M.. The technical tender received in prescribed proforma will be opened, in the presence of the tenderers, or authorized representatives interested to be present, on the same day at 04:00 P.M. The Financial bids of technically qualified tenderers will only be opened after technical evaluation by the Technical Committee. The representatives should bring the authorization letter from their authorized signatory for attending the process tender opening. The tender document may be obtained on payment of Rs. 1000.00 (Rupees One Thousand Only) as tender processing fee from the counter at Jhalwa Campus, Allahabad. It can also be downloaded from the Institute web site www.iiita.ac.in and be submitted alongwith Rs. 1000.00 of tender processing fee in form of DD.

(R.B. Singh)
Deputy Registrar (Finance)

Copy to:

- DR (E) to Hon'ble Director for his kind information please.

BB

Annexure-I

TECHNICAL BID

Tender Forms duly completed as per details given below must reach on or before **01 /07/2013** upto **2:00 P.M.** at the reception of the office :-

1. Name of the firm :-
2. Address of the firm :-
3. Phone Number (With Code):-
4. Proprietor's name: -
5. Address of Proprietor: -
6. Proprietor's Phone No. :-
7. Details of the tendering firm:-
 - (a) Date from which the firm is operating: -
 - (b) Turnover of the firm (Participating in the tender) during: - FY 2011-12(?).....
FY 2012-13(?).....

(Please attach documentary evidence)

- (c) PAN No. :-
- (d) TIN No. :-
- (e) Service Tax Registration No. (If any):-.....
8. (a.) Details of past experience in the same trade :-
- (b.) Name of places where similar supplies have been done during past 2 years
- (c.) Attach copy of satisfactory work report from 8(b) above
9. Firm status Manufacturer/ Distributor/ Dealer/ Others (Pl. specify):-.....
10. Local Representative, Name & Address:-
11. Call Response time (Perio in which the complaint shall be attended :Hrs/ Days
12. Spares Stocking Status : Allahabad/ P;. Specify :
13. Details of available skilled/Technical Staff : :.....
14. **Tender Processing Fee:** An amount of Rs. 1000/- (Rupees One Thousand only) of tender (non refundable) is to be paid cash or DD payable in favour of **Indian Institute of Information Technology Allahabad** payable at **Allahabad**.
15. **E.M.D. :** The tenders should be accompanied in a form of a **Demand Draft/FDR** in favour of **Indian Institute of Information Technology Allahabad** payable at **Allahabad** (Any bid without EMD will not be considered). EMD should be enclosed with the Technical Bid document in a separate envelop. The EMD will be returned to the unsuccessful bidders within 07 days and to the successful bidders after submission of full Security Deposit in the shape of FDR or Bank Guarantee. EMD may be adjusted against security deposit if desired.

Amount of EMD as below:

Sl. No	Description	EMD Amount(Rs.)	DD No./FDR Date
1.	Supply, Installation, Testing & Commissioning of Kitchen Equipment for Girls Hostel-I II at IIIT-Allahabad.	90000.00	



Annexure-II

TECHNICAL SPECIFICATION OF KITCHEN EQUIPMENTS

1. PICK-UP TABLE WITH BAIN MARIE

BAIN MARIE TOP	: Of the unit shall be integral and constructed in 16 swg stainless steel sheet.
TANK	: The Bain Marie shall be open type in 16 swg with insulation cover in 20 swg SS sheet
INSULATION	: The hot tank shall be insulated with 40 mm thick non-sag glass wool .
FRAME WORK	: The frame of the unit shall be 35x35x4 mm thick ms section
BACK & UNDERSIDE	: The back and underside of the unit shall be in 18 swg polished SS sheet.
UNDERSHELF	: One no. 18 swg polished stainless steel under shelf
CONTAINER	: 5 nos. 1/1 x 150mm deep GN pans for the hot section of bain marie.
PLUMBING	: Deck mounted faucet swivel type; drain off with lever operated handle.
ELETRICAL	: 1 sets of electrical constituting of one (1) no. 2 KW capacity water emersion heater with thermostatic control on-off switch indication lights and connecting wire of one meter length.

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

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

3.THREE SINKS UNIT

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

4. SOILED DISH LANDING TABLE WITH GARBAGE SHUTE

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

5.CLEAN DISH RACK – STAINLESS STEEL (5 Shelves)

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

6. FOUR DOOR REFRIGERATOR

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

7.EXHAUST HOOD WITH SS FILTER

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

8.STOCK POT COOKING RANGE

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

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

9. DISHWASHING MACHINE

- 1) AISI 304/UNS S30400 or better stainless steel.
- 2) Automatic Operation.
- 3) Electromechanical Control.
- 4) Water Consumption not more than 3 Ltrs per tray.
- 5) Power consumption not more than 7 KW.
- 6) For sanitation wash at 50 deg C or more and rinse 80 deg C or more.
- 7) More than 150 Plates per hour.
- 8) Tank Capacity more than 15 Ltrs.
- 9) Minimum two choices of wash cycle.
- 10) Wash Pump for emptying the machine.
- 11) Easy to operate.
- 12) Thermo control.
- 13) Tray capable to contain more than 15 Plates.
- 14) Basket size not less than 400 mm x 400 mm.
- 15) Length not more than 2 Mtrs.
- 16) Power 220V/50Hz/Single Phase or 400V/50Hz/Three Phase.

10. Conveyor Toaster

- 1) 24 – 30 Slices per min
- 2) Digital temperature controller with line indicator and on/off switch

11. IDLI MAKER

- 1) At Least about 50 Idli per turn of 10 mins
- 2) Outer body made of 1.2 mm SS sheet
- 3) Inner body and tank made of 1.6 mm SS sheet
- 4) Multi stage channel to idlee trays
- 5) Fitted with Water heating element .
- 6) Digital temperature controller with line indicator and on/off switch

12. TEA, COFFEE and Milk DISPENSER (Three tank and Three Faucet)

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



13. Dining Table:

- 1) SS Top of Size 1800 x 900 x 750
- 2) Sheet Thickness – SWG 16
- 3) Legs of MS Rod 1.5 inches Dia
- 4) 6 Nos Rotational Seats of 12 inches dia (3 seats on each side of the Length)

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



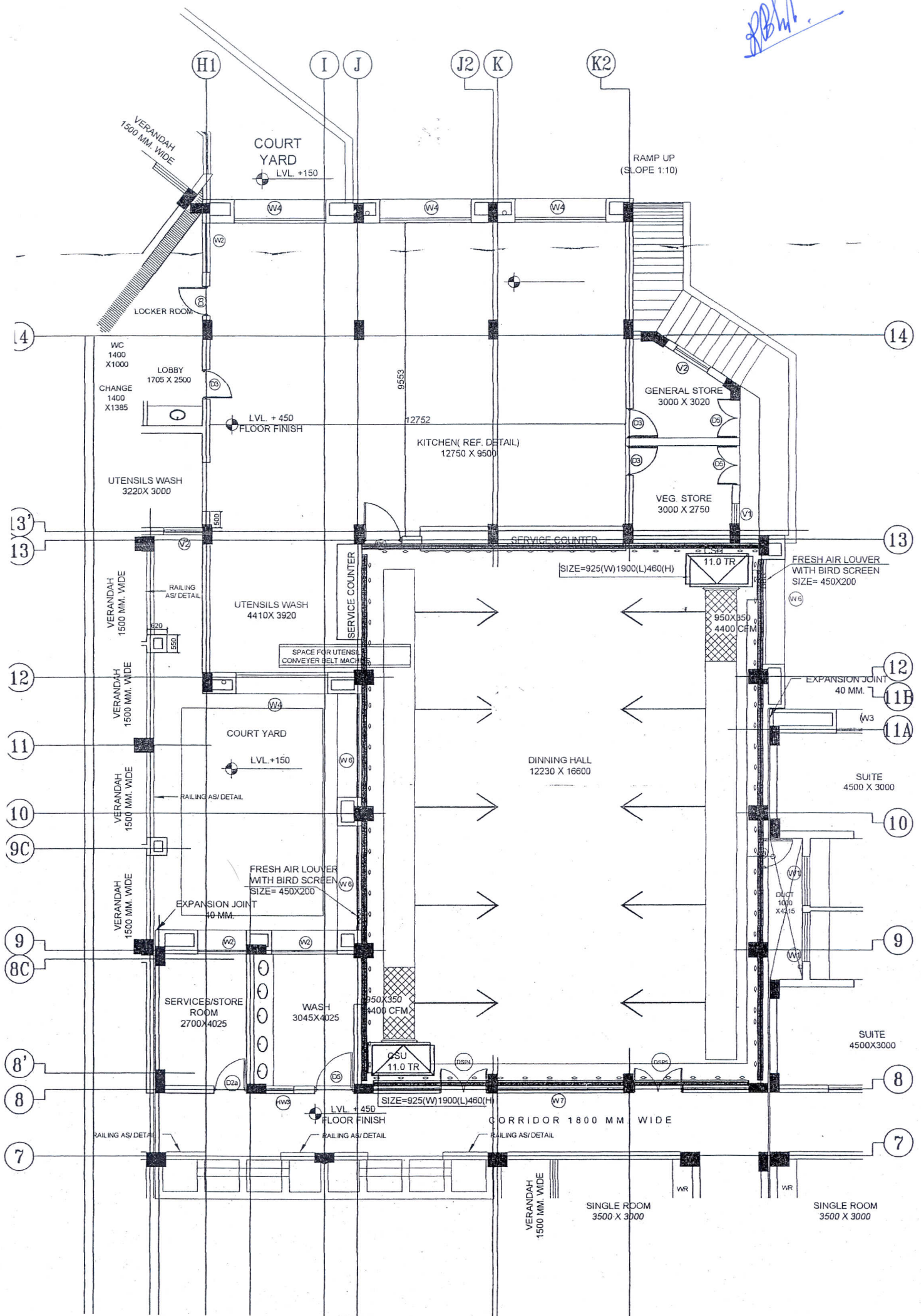
Annexure-III

Technical Terms and Conditions the Tender

1. Technical specification in details are to be given with Technical Bid.
2. **Authorization:** The tenderer should be an authorized dealer/reseller of the Equipment/ Original Equipment Manufacturer (OEM) and a certificate to this effect should be enclosed with the technical bid. Preference will be given to the firm, if Manufacturer/Sole Distribution.
3. The tenderer should give full details of being the manufacture or sole distributor or reseller of the items with documentary evidence/authorization letter.
4. Annual turnover for the last two preceding financial years in the prescribed proforma alongwith list of valued orders of 25 lakh and above. This is specifically to be mentioned that how many single orders have been completed satisfactorily of more than Rs. 25 lakh.
5. Company's/firms profile, legal registrations and income tax clearance certificate should be submitted with the bidding documents.
6. Certificates/documents showing the satisfactory performance of the orders and subsequent sale service status.
7. Alongwith tender documents list of Clients with value of orders and actual date of completion may also be submitted.
8. **After Sale Service Support:** The vendor has to specify the after sale service support available stating the number of skilled technical staff, their technical qualification etc posted locally(at Allahabad). If local support is not available then the call response time must be stated. (uptime commitments).
9. **Stocking of Spares :** Spare parts stocking station should be stated to ensured prompt availability of the spares.
10. If the tenderer is quoting for the branded items, the name of the brand, name of the manufacture, quality control certificate etc. as per ISI rules.

SPECIAL CONDITION

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



General Terms and Conditions of the Tender

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

17. Each tenderer should clearly specify that the tenderer agrees to abide by the conditions of this tender document on their printed letter head indicating here on Sales Tax Registration, FAX, Email, Telephone numbers, etc.
18. **Force Majeure** : Either party shall be entitled to suspend performance of his obligations under the agreement to the extent the such performance is impeded or made unreasonable onerous by any of the following circumstances : Industrial disputes and any other circumstances beyond the control of the bidder such as Fire, War (whether declared or not) Extensive military mobilisation, Earthquake, Insurrection, Requisition, Seizure, Embargo, in the use of power and defects or delay in deliveries by bidder caused any such circumstances referred to in this condition. A notice in writing without any delay should be given by the bidder claiming to be affected by force majeure.
19. Quoted rate should be valid at least for 03 months.
20. Quantity may increase or decrease at the discretion of the Institute.
21. The lowest rate will not be the basis of claim to get the order.
22. The firm/company's black listed at any stage need not apply.
23. All pages of the tender documents are to be signed and stamped by the tendering firm.
24. Director, Indian Institute of Information Technology, Allahabad reserves the right to reject or accept any tender.
25. Director, Indian Institute of Information Technology, Allahabad will be the sole arbitrator of all the dispute and his decision shall be binding on both the parties.
26. Director, Indian Institute of Information Technology, Allahabad reserves the right to alter/modify any or all conditions of this tender notice.
27. Quotation should be addressed to Director Indian Institute of Information Technology, Allahabad.
28. All disputes are subject to Jurisdiction of Allahabad.

29. For any query pertaining to this bid correspondence may be addressed to

Mr. R. B. Singh
Deputy Registrar (Finance)
IIIT-Allahabad, Jhalwa, Campus
Ph. : 0532-2922007
Mob: 94152 35178
Fax: 0532-2922164
E-mail: dr.f@iiita.ac.in

Dy. Registrar (Finance)

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

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

COMMERCIAL BID

(BILL OF QUANTITY)

SL. No.	Item Name	Size (in mm)	Qty	Warrantee Period (yrs)	Unit Rate (Rs.)	Amount (Rs.)
Preparation Area						
1	*Four Door Refrigerator	1200X750X2100	1			
2	*Work Table for Preparation Area	900X600X850	2			
3	Dough Kneader	15 Kg	1			
4	Potato Peeler	15 Kg	1			
5	Wet Grinder (Tilting Type)	10 Kg	1			
Cutting & Chopping Area						
1	*Work Table with Sink	1800X600X850	1			
2	*Work Table for Cutting & Chopping Area	1800X600X850	3			
3	*Four Door Refrigerator	1200X750X2100	1			
Bulk Cooking Section						
1	*Stock Pot Range	750X750X500	6			
2	Single Sink Unit	600X750X850	1			
3	*Work Table with Sink	1500X750X850	1			
4	Bulk Cooker	150 Ltrs	1			
		OR 100 Ltrs	1			
		OR 50 Ltrs	3			
Chapati Section						
1	Supporting Table for Chapati Plate	1500X750X850	2			
2	Trolley for Chapati Collection	Std.	1			
3	Parantha / Chilla / Roti Puffer with Plate (25mm Thick Plate)	1500x750x850	1			
Pantry Section						
1	*Work Table for Pantry Section	1800X750X850	4			
Dry Store						
1	Weighing Scale	100 Kg	1			
2	Storage Racks	900X450X1500	3			
Wet Store						
1	Storage Bins	Std.	4			
2	Storage Rack	750X450X1500	1			
3	Storage Rack	900X450X1500	1			
4	Supporting Table for Wet Store	900X450X1500	1			
Dish Wash Area						
1	Conveyor for soiled Dishes (1.2 – 1.5 KW Motor)	15 Ft.	1			
2	Soiled Dish Trolley	Std.	2			
3	*Soiled Dish Landing Table	1650X750X850	1			
4	*Three Sink Unit	2050X750X850	1			
5	Loading/Unloading Table for Dish Washer	750X750X850	2			
6	*Hood-Type Dishwasher	-	1			
7	*Clean Dish Rack (For About 300 Plates)	900X450X1800	1			
Exhaust & fresh Air System						
1	Exhaust Hood with SS filter for Stock Pot	7650X750X500	1			

MSA

2	Ducting (Approx. 800 Sq. Ft.)	22 Gauge (GI)				
3	Exhaust Blower	7.5 HP	1			
4	Air Washer	5 HP	1			
LPG Gas Pipe Line						
1	LPG Gas Bank	10X2 (Gas Bank)	1			
Service Area						
1	*Bain Marie with Tray Slider & 5 Containers 1X1X150	1800x750x850	2			
2	Water Cooler	200 Ltrs.	2			
3	Mobile Plate Stacker	Std. – 50 Plates	2			
4	*Conveyor Bread Slice Toaster 24 – 30 Slices/ min (Electric)	Std	1			
5	*Tea / Coffee / Hot Milk Dispenser (Electric, Thermostatically controlled, Indirectly Heating, Compact)	36x12x16 inches	1			
6	*Idli Maker (About 50 Idlies per Round (in 10 Mins.) with steam generator	SS, PUF/ Glass Wool Insulated	1			
Dining Area						
1	*Dining Table with 6 Rotational Seats on each Table	SS SWG 16	35			
						Total Rs.
						Taxes (Pl. give complete breakup with name of tax)
						Grand Total Rs.

1.	Cost of Comprehensive AMC (with all of all above items & Equipment, Spares etc.	Years	Amount (Rs.)
	(a)	1 year	
	(b)	2 year	
	(c)	3 year	
	(d)	Lump sum three years	

(All AMC's to commence after laps of warranty period of respective equipments)

Note: Commercial Bid must be done in this format only