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**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**G.V.RAJA ROAD, KOVALAM, THIRUVANANTHAPURAM**

TENDER No.IHMCT/ADMN/KITCHEN EQUIPMENTS/2018-19

E-TENDER EVENT No.IHMCT/18-19/ET/ 6

Tender for

**SUPPLY AND INSTALLATION OF KITCHEN EQUIPMENTS – ELECTRICAL**

THROUGH E-TENDERING MODE

Tender Amount : Rs. 1,11,50,000.00

E.M.D : Rs. 2,23,000.00

NAME OF WORK: SUPPLY AND INSTALLATION OF KITCHEN EQUIPMENTS

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**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

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# **1. NOTICE INVITING TENDER**

**(Through E-procurement only)**

E-Tenders are invited by Institute of Hotel Management and Catering Technology, Kovalam – 695 527 from the reputed firms fulfilling the following minimum eligibility criteria in two cover bidding procedure for “SUPPLY AND INSTALLATION OF KITCHEN EQUIPMENTS- ELECTRICAL”

Minimum Eligibility Criteria:

1. The suppliers must have experience of having successful supply and installation of Kitchen Equipments- Electrical during last 3 (three) years for any Hotel Management Institutes. /Hotels/Industrial or Institutional Canteens.
2. The supplier shall submit a copy of valid Pan Card, GST registration number, copy the annual IT return for the last 3financial years.

Pertinent information is given in the following table

|  |  |  |
| --- | --- | --- |
| i) | Estimated Amount put to Supplier | Rs. 1,11,50,000.00 |
| ii) | Earnest Money Deposit (shall be paid by NEFT to Principal, IHMCT, Kovalam, Thiruvananthapuram) | Rs. 2,23,000.00 |
| iii) | Transaction Fee  Important Note: Please note that vendors will have the access to online e-tender only after payment of Transaction fee by NEFT in favour of MSTC  Limited, Kolkatta. | As applicable |
| iv) | Date of tender document available to parties to download | 04.02.2019 |
| v) | Date of starting of online pre-bid meeting | 04.02.2019- 10 am |
| vi) | Date of closing of online pre-bid meeting | 04.02.2019- 4 pm |
| vii) | Date of starting of e-Tender for submission of online Techno-Commercial bid and price Bid at  **www.mstcecommerce.com** | 05.02.2019 -9am |
| 9AMviii) | Date of closing of online e-tender for submission of Techno-Commercial Bid & Price Bid | 4.03.2019 - 4 pm |
| ix) | Date & time of opening of  Part-I (ie. Techno-Commercial Bid) Part-II – Price Bid: | 05.03.2019- 2 pm |
| x) | Completion period | Within 90 days from the date of purchase order |
| xi) | Validity of supply | 1 YEAR |

IHMCT, Kovalam Bank Details:

|  |  |  |  |
| --- | --- | --- | --- |
| Beneficiary: | Institute of Hotel Management Technology,Kovalam,Trivandrum | and | Catering |
| A/cNo. : | 1620800709 |  |  |
| Name of Bank: | Central Bank of India |  |  |
| Branch: | IHMCT Branch, Kovalam |  |  |
| IFSC. | CBIN0284160. |  |  |
| MICR | 695016014 |  |  |
| Contact No. | 0471 2480283 |  |  |
| Email ID : | **principal@ihmctkovalam.org** &**accounts@ihmctkovalam.org** |  |  |
| website: | www.ihmctkovalam.ac.in |  |  |

Amendments / further information etc. pertaining to the tender, if any shall be uploaded only on websites www.mstcecommerce.com/eprochome/IHMCT , may have to be referred by the prospective Tenderer from time to time.

# (PRINCIPAL)

**2. INSTRUCTIONS TO TENDERERS**

## INSTRUCTIONS FOR E-TENDERING

This is an e-procurement event of IHMCT, Kovalam,

Thiruvananthapuram. The e-procurement service provider is MSTC Ltd., 225C, A.J.C. Bose Road, Kolkata-700 020. The suppliers are requested to read the terms & conditions of this tender before submitting your online tender. Tenderers who do not comply with the conditions with documentary proof (wherever required) will not qualify in the Tender.

1. Process of tender:

A. Registration:

The process involves vendor’s registration with MSTC e-procurement portal which is free of cost. Only after registration, the vendor(s) can submit his/their bids electronically. Electronic Bidding for submission of Technical Bid as well as Commercial Bid will be done over the internet.

The Supplier should possess Class III signing type digital certificate. Suppliers are to make their own arrangement for bidding from a P.C. connected with Internet. MSTC is not responsible for making such arrangement. (Bids will not be recorded without Digital Signature).

SPECIAL NOTE: THE TECHNICAL BID AND THE COMMERCIAL BID HAS TO BE SUBMITTED ON-LINE AT www.mstcecommerce.com.

1. Suppliers are required to register themselves online with www.mstcecommerce.com→ e-Procurement →PSU/Govt. depts→ Select ………….. Logo->Register as Vendor – Filling up details and creating own user id and password→ Submit.
2. Suppliers will receive a system generated mail confirming their registration in their email which has been provided during filling the registration form.

iii)

Contact person (MSTC):

|  |  |
| --- | --- |
| Shri .Arnab Sarkar MSTC Bangalore **asarkar@mstcindia.co.in**  Mob : +91 9986036012  Off : (080) 22260054 – Extn : 208 | Shri. Ravindranath K B MSTC Bangalore **ravindrananthkb@mstcindia.co.in**  Mob : +91 9880990833  Off : (080) 22260054 – Extn : 205 |

B. System Requirement:

i) Windows 7 or above Operating System ii) IE-7 and above Internet browser. iii) Signing type digital signature

iv) Latest updated JRE 8 (x86 Offline) software to be downloaded and installed in the system.

To disable “Protected Mode” for DSC to appear in The signer box following settings may be applied.

Tools => Internet Options =>Security => Disable protected Mode If enabled- i.e, Remove the tick from the tick box mentioning “Enable Protected Mode”.

Other Settings:

Tools => Internet Options => General => Click On Settings under “browsing history/ Delete Browsing History” => Temporary Internet Files => Activate “Every time I Visit the Webpage”.

To enable ALL active X controls and disable ‘use pop up blocker’ under Tools→Internet Options→ custom level (Please run IE settings from the page www.mstcecommerce.com once)

The Techno-commercial Bid and the Price Bid shall have to be submitted online at **www.mstcecommerce.com**. Tenders will be opened electronically on specified date and time as given in the Tender. All entries in the tender should be entered in online Technical & Commercial Formats without any ambiguity.

1. **Special Note towards Transaction fee:**

The suppliers shall pay the transaction fee using “Transaction Fee Payment” Link under “My Menu” in the vendor login. The suppliers have to select the particular tender from the event dropdown box. The supplier shall have the facility of making the payment either through NEFT or Online Payment. On selecting NEFT, the vendor shall generate a challan by filling up a form. The vendor shall remit the transaction fee amount as per the details printed on the challan without making change in the same. On selecting Online Payment, the vendor shall have the provision of making payment using its Credit/ Debit Card/ Net Banking. Once the payment gets credited to MSTC’s designated bank account, the transaction fee shall be auto authorized and the vendor shall be receiving a system generated mail. Transaction fee is non-refundable.

A vendor will not have the access to online e-tender without making the payment towards transaction fee.

NOTE:

Bidders are advised to remit the transaction fee well in advance before the closing time of the event so as to give themselves sufficient time to submit the bid.

Information about tenders /corrigendum uploaded shall be sent by email only during the process till finalization of tender. Hence the bidders are required to ensure that their corporate email I.D. provided is valid and updated at the time of registration of bidder with MSTC. Bidders are also requested to ensure validity of their DSC (Digital Signature Certificate). E-tender cannot be accessed after the due date and time mentioned in NIT.

## 2. Uploading of documents

Suppliers are instructed to use Attach docs link in AUC floor Manager in My menu to upload documents. Multiple documents can be uploaded. Maximum size of single document for upload is 4 MB. For further assistance please follow instructions of vendor guide.

**4. Correspondence:**

All notices and correspondence to the supplier(s) shall be sent by email only during the process till finalization of tender by IHMCT, Kovalam, Thiruvananthapuram as well as by MSTC (e-procurement service provider). Hence the bidders are required to ensure that their corporate email I.D. provided is valid and updated at the stage of registration of vendor with MSTC (i.e. Service Provider). Bidders are also requested to ensure validity of their DSC (Digital Signature Certificate).

1. Please note that there is no provision to take out the list of parties downloading the tender document from the web site mentioned in NIT. As such, bidders are requested to see the web site once again before the due date of tender opening to ensure that they have not missed any corrigendum uploaded against the said tender after downloading the tender document. The responsibility of downloading the related corrigenda, if any, will be that of the downloading parties.
2. No separate intimation in respect of corrigendum to this NIT (if any) will be sent to tenderer (s) who have downloaded the documents from web site. Please see website www.mstcecommerce.com of MSTC Ltd. Etender cannot be accessed after the due date and time mentioned in NIT.

## 5. Bidding in e-tender

1. Bidders (s) need to submit necessary EMD, Tender fees and

Transaction fees (If ANY) to be eligible to bid online in the e-tender. Tender fees and Transaction fees are non refundable. No interest will be paid on EMD. EMD of the unsuccessful bidder(s) will be refunded by the tender inviting authority.

1. The process involves Electronic Bidding for submission of Technical and Commercial Bid.
2. The Bidders (s) who have submitted transaction fee can only submit their Technical Bid and Commercial Bid through internet in MSTC website www.mstcecommerce.com → e-procurement →PSU/Govtdepts→ Login under ..........→My menu→ Auction Floor

Manager→ live event →Selection of the live event

1. The bidder should allow running JAVA application. This exercise has to be done immediately after opening of Bid floor. Then they have to fill up Common terms/Commercial specification and save the same. After that click on the Technical bid. If this application is not run then the bidder will not be able to save/submit his Technical bid.
2. After filling the Technical Bid, bidder should click ‘save’ for recording their Technical bid. Once the same is done, the Commercial Bid link becomes active and the same has to filled up and then bidder should click on “save” to record their Commercial bid. Then once both the Technical bid & Commercial bid has been saved, the bidder can click on the “Final submission” button to register their bid
3. Bidders are instructed to use Attach Doc button to upload documents. Multiple documents can be uploaded.
4. In all cases, bidder should use their own ID and Password along with Digital Signature at the time of submission of their bid.
5. During the entire e-tender process, the bidders will remain completely anonymous to one another and also to everybody else.
6. The e-tender floor shall remain open from the pre-announced date & time and for as much duration as mentioned above.
7. All electronic bids submitted during the e-tender process shall be legally binding on the bidder. Any bid will be considered as the valid bid offered by that bidder and acceptance of the same by the Buyer will form a binding contract between Buyer and the Vendor for execution or supply.
8. It is mandatory that all the bids are submitted with digital signature certificate otherwise the same will not be accepted by the system.
9. Buyer reserves the right to cancel or reject or accept or withdraw or extend the tender in full or part as the case may be without assigning any reason thereof.
10. No deviation of the terms and conditions of the tender document is acceptable. Submission of bid in the e-tender floor by any bidder confirms his acceptance of terms & conditions for the tender.
11. Any order resulting from this tender shall be governed by the terms and conditions mentioned therein.
12. No deviation to the technical and commercial terms & conditions are allowed.
13. IHMCT has the right to cancel this e-tender or extend the due date of receipt of bid(s) without assigning any reason thereof.
14. Bidders are requested to read the vendor guide and see the video in the page www.mstcecommerce.com/eprochome to familiarize them with the system before bidding.
15. The online tender should be submitted strictly as per the terms and conditions and procedures laid down in the website www.mstcecommerce.com/eprochome/IHMCT of MSTC Ltd.
16. The bid will be evaluated based on the filled-in technical & commercial formats.
17. The documents uploaded by bidder(s) will be scrutinized. In case any of the information furnished by the bidder is found to be false during scrutiny, EMD of defaulting bidder(s) will be forfeited.

Punitive action including suspension and banning of business can also be taken against defaulting bidders.

## 6. Conditions of online bidding

1. Any order resulting from this open e-tender shall be governed by the terms and conditions mentioned therein.
2. No deviation to the technical and commercial terms & conditions are allowed.
3. After submitting online bid, the bidder cannot access the tender, once it has been submitted with digital signature.
4. IHMCT has the right to cancel this e-tender or extend the due date of receipt of bid(s) without assigning any reason thereof.
5. The online tender should be submitted strictly as per the terms and conditions and procedures laid down in the website www.mstcecommerce.com/eprochome/IHMCT of MSTC Ltd.
6. The bid will be evaluated based on the filled-in technical & commercial formats.
7. The documents uploaded by bidder(s) will be scrutinized. In case any of the information furnished by the bidder is found to be false during scrutiny, EMD of defaulting bidder(s) will be forfeited. Punitive action including suspension and banning of business can also be taken against defaulting bidders.

## 7. Cover – I Details

The following documents shall be uploaded online only.

1. Covering letter declaring the offer to be unconditional, confirming its validity for 1 Year and a list of all the documents submitted. As per Annexure .1
2. Scanned copy of NEFT Payment details for EMD (bid security).
3. Scanned copy of documents as per Annexure-1, 2 & 3. Copies of original document defining the constitution or legal status, place of registration and principal place of business of the company or firm or partnership.
4. Tenderer should submit copy of Permanent Account Number & GST Registration Number.
5. Information regarding any current litigation in which the tenderer is involved.
6. The tenderer has to meet all the minimum eligibility criteria. Relevant information supported by documentary evidence regarding fulfilment of the minimum eligibility criteria as stipulated in Notice Inviting Tender should be submitted along with the tender.

## 3. Cover – II Detail

PRICE BID (Bill Of Quantities)

Price should be quoted in file available in e- portal only (website www.mstcecommerce.com) Any indication of ‘Quoted price’ in the online technical bid documents shall lead to rejection of the bid outright.

The price bid submitted through e-portal mode only will be taken up for the purpose for evaluation.

## 4. Opening of bids

1. Part I Techno-Commercial bid will be opened electronically on specified date and time as given in the NIT. Bidder(s) can witness electronic opening of bid.
2. Part II Price bid will be opened electronically of only those bidder(s) whose Part I Techno-Commercial Bid is found to be Techno Commercially acceptable by IHMCT, Kovalam. Such bidder(s) will be intimated, the date of opening of Part II Price bid, through valid email confirmed by them

Note: The tenderers are advised to offer their best possible rates. There would generally be no negotiations hence most competitive prices may be quoted while submitting the price bid. However, in case the lowest rate appears to be reasonable taking into account the prevailing market conditions, the work may be awarded to the lowest bidder and if the rate is still considered high, action as per prevailing instructions / guidelines shall be taken. All entries in the tender should be entered in online Technical & Commercial Formats without any ambiguity.

## 10. Evaluation process

A proposal shall be considered responsive if –

1. It is received by the proposed Due Date and Time.
2. It is Digitally Signed.
3. It contains the information and documents as required in the Tender Document.
4. It contains information in formats specified in the Tender Document.
5. It mentions the validity period as set out in the document.
6. It provides the information in reasonable detail. The IHMCT, Kovalam, Thiruvananthapuram reserves the right to determine whether the information has been provided in reasonable detail.
7. There are no significant inconsistencies between the proposal and the supporting documents.
8. The Technical qualification conforms to as specified in the qualification criteria.
9. A Tender that is substantially responsive is one that conforms to the preceding requirements without material deviation or reservation. A material deviation or reservation is one (1) which affects in any substantial way, the scope, quality, or performance of the Tenderer or (2) which limits in any substantial way, inconsistent with the Tender document, or (3) whose rectification would affect unfairly the competitive position of other Qualified Applicant presenting substantially responsive bids.
10. The IHMCT, Kovalam, Thiruvananthapuram reserves the right to reject any tender which in its opinion is non-responsive and no request for alteration, modification, substitution or withdrawal shall be entertained by the IHMCT, Kovalam, Thiruvananthapuram in respect of such Tenders.
11. The IHMCT, Kovalam, Thiruvananthapuram would have the right to review the Technical Qualification and seek clarifications wherever necessary.
12. Since the tender involves selection based on pre-qualification criteria and technical specification, the Principal will examine and seek clarification if any and list out the firms, which are found technically suitable and Price Bid of such tenderers only will be opened.
13. The date and time will be intimated to tenderers whose offers are found suitable and price bid of such tenderers will be opened on the specified date and time
14. The cost of stamping Agreement must be borne by the successful

Tenderer

1. The Fax/E-Mail offers will be treated as defective, invalid and rejected. Only detailed complete offers received through online prior to closing time and date of the tenders will be taken as valid.

**INSTRUCTIONS TO TENDERERS (GENERAL)**

1. E-Tenders are invited by Institute of Hotel Management and Catering Technology, G.V. Raja Road, Kovalam,

Thiruvananthapuram through www.mstcecommerce.com of MSTC Ltd. From the reputed supplier fulfilling the following Minimum Eligibility Criteria in two cover bidding procedure for the supply and installation of “Kitchen Equipment-Electrical”.

1. The Tender prepared by the tenderer, all documents and correspondence in respect of or in connection with the tender and

the work to be executed hereunder shall be in English Language only.

1. Tenderer shall bear all costs for preparation and submission of his tender. IHMCT, Kovalam, Thiruvananthapuram will not be responsible for or pay for any expenses or losses which might be incurred or suffered by any tenderer in connection with submission of tender. A prospective tenderer requiring any clarifications on the Tender documents may request in writing for the same from the Principal, Institute of Hotel Management and Catering Technology, G.V. Raja Road, Kovalam, Thiruvananthapuram – 695 527. The response /clarifications (without identifying the source of Enquiry) will be sent to all prospective Tenderers who have received the Tender documents.

These shall form part of Tender documents.

1. No tender shall be considered which is not accompanied by an Earnest Money Deposit of **Rs.2,23,000/- (Rupees Two Lakh Twentythree Thousand Only)**. In the event of tenderer withdrawing his tender, the tender shall be cancelled and the Earnest Money Deposit will be forfeited. The earnest Money Deposit of unsuccessful tenderer will be discharged /returned as promptly as possible, but not later than 60 days after the expiration of period of tender validity prescribed by IHMCT, Kovalam, Thiruvananthapuram, on award of contract to the successful bidder.

8.1 Tender must be accompanied by Earnest Money Deposit of **Rs.2,23,000/- (Rupees Two Lakh Twentythree Thousand Only)** by RTGS/NEFT IHMCT Bank Details.

* 1. Name of the Bank: Central Bank of India, IHMCT Branch,Kovalam – 695 527
  2. Bank A/C No. 1620800709
  3. IFSC Code: CBIN0284160
  4. MICR Code: 695016014
  5. Contact Nos. 0471 2480283

### 6. Email id: principal@ihmctkovalam.org/

**accounts@ihmctkovalam.org**

website: www.ihmctkovalam.ac.in

8.2 E.M.D. of unsuccessful Tenderer will be returned immediately after Conclusion of Contract.

8.3 Any Tender not accompanied by an acceptable Earnest Money Deposit will be rejected and such Tender will not be considered for evaluation.

8.4 Earnest Money deposit of the successful tenderer will be returned after completion of supply.

8.5 Earnest Money deposit will be forfeited.

* If a Tenderer withdraws his tender during the period of tender validity.
* In case of successful tenderer’s failure to commence and complete the supply, apart Forfeiture of other claims and dues if any payable to Supplier.
* If the applicant submits false or misleading certificate for qualification, withdrawal of tender leading to black listing from IHMCT, Kovalam works for the period of Three Years.
* No interest will be payable by IHMCT, Kovalam on the amount of tender security / Earnest Money deposit.

1. The tenderer shall submit with his tender Permanent Account Number (PAN) and as also his GST registration number if any.
2. The tenderer must use metric units in the specifications.
3. The Tenderer shall quote realistic rates in respect of supplies to be executed by him. The rates shall be firm and no increase or decrease in prices will be allowed except as mentioned in the General Conditions and Particular applications of Tender document.
4. The Principal of the IHMCT, Kovalam reserve their right to reject all or any tender without assigning any reasons or to accept any tenders in part and does not bind themselves to accept the lowest or any other tender. No reasons will be assigned for the rejection of any tender.
5. The Tender shall remain valid and open for acceptance for a period 20 days from the date fixed for receiving the same. The IHMCT, Kovalam, Thiruvananthapuram reserves their right to extend the period of validity for a specific time. The request and the response thereto shall be made in writing or by telegram or telex. The Tenderers will have an option to refuse the request without forfeiting his tender security. However, in the event of the Tenderer agreeing to the request, he will not be permitted to modify his tender. In the event of the tenderer agreeing to the extension, the Tenderer shall correspondingly extend the validity of his tender security.
6. Eligibility and Qualification Requirement:

14.1 To be eligible for award of contract tenderers shall provide evidence, satisfactory to the IHMCT, Kovalam,

Thiruvananthapuram of their eligibility and of their capability and adequacy of resources to carry out the subject contract effectively in addition to documents evidencing fulfillment of all the minimum eligibility criteria as stipulated in the “Notice Inviting Tender”. The tenderer shall also submit following information.

a. Copies of original Documents defining the constitution or legal status, place of registration and principal place of business of the company or firm or partnership.

1. At any time prior to the last date for submission of tenders, the IHMCT, Kovalam, Thiruvananthapuram may for any reason whatsoever, change or modify the tender documents by amendments. The amendments so carried out will be published in the web sites mentioned above for information all the prospective tenderers who have obtained the tender documents.

The amendment so carried out will form part of the tender and shall be binding upon the Tenderers. The IHMCT, Kovalam, Thiruvananthapuram may at their discretion extend the last date for submission of the tenders to enable the Tenderers reasonable time to submit their tender after taking into consideration such amendments.

1. Tender shall be prepared, signed and submitted only by that Firm /Corporation / Company in their name registered in the MSTC eportal. The tenderer shall submit complete tender and shall be without alterations, interlineations or erasures except those to accord with the instructions issued by the IHMCT, Kovalam, Thiruvananthapuram or as may be necessary to correct errors made by the Tenderers. All such cancellations, alterations or amendments shall be initialed by person or persons signing the tender.
2. Bid Submission

Tender document including quoted bid price have to be submitted online only through MSTC e-portal before deadline for online submission of bid.

For evaluation purpose the uploaded offer documents will be treated as authentic and final except Power of attorney which to shall be submitted in hard copy immediately after the due date of submission.

The Tender shall be submitted in Two parts.

Technical Bid: Techno Commercial Bid: Shall contain all the documents as per the enclosed “CHECK LIST”. The following documents shall be uploaded online only.

1. Scanned copy of RTGS/NEFT Payment details for EMD (bid security).
2. Copies of original document defining the constitution or legal status, place of registration and principal place of business of the company or firm or partnership.
3. Covering letter declaring the offer to be unconditional, confirming its validity for 1 year from the date of acceptance and a list of all the documents submitted.
4. PRICE BID (Bill of Quantities)

Price should be quoted in file available in e- portal only (website **www.mstcecommerce.com**. Any indication of ‘Quoted price’ in the online technical bid documents shall lead to rejection of the bid outright.

The price bid submitted through e-portal mode only will be taken up for the purpose for evaluation.

Following may also be noted for strict compliance.

* 1. All pages of the Tender document shall be duly signed by the Tenderer.
  2. Tender form and Bill of Quantities shall be duly filled and witnessed by the Tenderer as prescribed in the document. Tenderer should quote rates and amount in Bill of Quantities both in figures and words.
  3. No counter conditions by the tenderers are permitted.

1. The Tenderer should note the following procedure carefully:
2. The tenderer should quote his all-inclusive cost offer only in price bid
3. The work will be awarded to the tenderers who quotes total lowest amount of the bid as a whole.
4. Tenderer should not indicate his cost offer anywhere directly or indirectly in technical bid
5. Deadline for Submission of the Bids
   1. The completed bid shall be submitted in the electronic form by the date and time mentioned in NIT only through MSTC eportal.
   2. The IHMCT, Kovalam, Thiruvananthapuram may extend the deadline for submission of bids by issuing an amendment in accordance with Clause, in which case all rights and obligations of the IHMCT, Kovalam, Thiruvananthapuram and the bidders previously subject to the original deadline will thereafter be subject to the deadline as extended.
   3. Price should be quoted in MSTC e-portal. Any indication of

‘Quoted price’ in the online technical bid documents shall lead to rejection of the bid outright. For evaluation purpose the uploaded offer documents will be treated as authentic and final. No hard copy shall be submitted for reference purpose. The bid submitted through e-tendering mode only will be taken up for the purpose for evaluation.

* 1. The uploaded IHMCT, Kovalam Tender Document will be treated as authentic tender and if any discrepancy is noticed at any stage between the IHMCT’s tender document and the one submitted/uploaded by the tenderer, the conditions mentioned in the IHMCT’s uploaded document shall prevail. Besides, the tenderer shall be liable for legal action for the lapses.

1. Late Bids

The tenderer should ensure that their tender is received online at IHMCT, Kovalam before the deadline prescribed. The time that is displayed from the server clock at the top of the MSTC e-portal, will be valid for all actions of requesting bid submission, bid opening etc., the bidders should adhere to this time during bid submission.

1. Modification and Withdrawal of Bids
   1. Bidders may modify the offers by deleting their already freezed bids in online only through MSTC e-portal (after submission of Bid) and resubmit/upload the revised offer before the deadline prescribed.
   2. No bid shall be withdrawn and resubmitted through MSTC eportal by the bidder after the deadline for submission of bids. Iii) Withdrawal of a Bid between the deadline for submission of bids and the expiration of the original period of bid validity may result in the forfeiture of the Bid Security
2. Bidders may only modify the prices and other required details of their Bids by Resubmitting Bid only in accordance with this clause through MSTC e-portal.
3. Bid Opening – Technical Bid
4. On the due date and time, the IHMCT, Kovalam,

Thiruvananthapuram will first open Techno Commercial bids of all bids received online in presence of the Bidders or their representatives who choose to attend. In the event of specified date for bid opening is declared as holiday by the IHMCT, Kovalam, Thiruvananthapuram, the bid will be opened at the appointed time and location on the next working day.

1. In the first instance the Techno Commercial Bid containing the RTGS/NEFT payment details of EMD & Cost of tender document will be verified. If EMD and Tender Fee is in line with the Tender Condition there after the Techno Commercial Bid will be considered for evaluation.
2. If all Bidders have submitted unconditional Bids together with requisite Bid security, then all Bidders will be so informed then and there. If any Bid contains any deviation from the Bids documents and / or if the same does not contains Bid security in the manner prescribed in the Bid documents, then that Bid will be rejected and the Bidder informed accordingly.
3. Bid Opening – Price Bid

The date and time of opening of price bid shall be intimated to the qualified bidders based on the evaluation of the technical bid. The price bid of such eligible bidders shall be opened on the specified date and time.

1. Clarification of Bids

To assist in the examination and comparison of Bids, the IHMCT, Kovalam, Thiruvananthapuram may, at his discretion, ask any Bidder for clarification of his Bid, including breakdown of unit rates. The request for clarification and the response shall be in writing, but no change in the price or substance of the Bid shall be sought, offered, or permitted.

No Bidder shall contact the IHMCT, Kovalam,

Thiruvananthapuram on any matter relating to his bid from the time of the bid opening to the time the contract is awarded. If the Bidder wishes to bring additional information to the notice of the IHMCT, Kovalam, Thiruvananthapuram, he should do so in writing.

Any effort by the Bidder to influence the IHMCT, Kovalam, Thiruvananthapuram’s bid evaluation, bid comparison or contract award decisions, may result in the rejection of his bid.

1. Examination of Bids and Determination of Responsiveness Prior to detailed evaluation of Bids, IHMCT, Kovalam will determine whether each Bid
   1. meets the eligibility criteria.
   2. has been properly signed by an authorized signatory (accredited representative) holding Power of Attorney in his favour. The Power of Attorney shall interalia include a provision to bind the Bidder to settlement of disputes clause;
   3. is accompanied by the requisite Bid security and;
   4. is responsive to the requirements of the Bidding documents. A responsive Bid is one which conforms to all the terms, conditions and specification of the Bidding documents, without material deviation or reservation. A material deviation or reservation is one
   5. which affects in any substantial way the scope, quality or performance of the Works;
   6. which limits in any substantial way, the IHMCT, Kovalam, Thiruvananthapuram’s rights or the Bidder’s obligations under the Contract; or
   7. whose rectification would affect unfairly the competitive position of other Bidders presenting responsive Bids.

The tenderer shall submit a certificate in the tender schedule in the Technical Bid that he has not incorporated any conditions in the Financial Bid and in case any conditions are specified in the financial bid his tender will be rejected without making any further reference to him.

If a Bid is not substantially responsive, it shall be rejected by the

IHMCT, Kovalam, Thiruvananthapuram, and may not subsequently be made responsive by correction or withdrawal of the non-conforming deviation or reservation.

1. Evaluation and Comparison of Bids:

The IHMCT, Kovalam, Thiruvananthapuram will evaluate and compare only the Bids determined to be responsive. In evaluating the Bids, the IHMCT, Kovalam, Thiruvananthapuram will determine for each Bid the evaluated Bid Price by adjusting the Bid Price as follows:

* 1. making appropriate adjustments to reflect discounts or other price modifications offered.

1. Alteration of tender documents

No alteration shall be made in any of the tender documents or in the Bill of Quantities and the tender shall comply strictly with the terms and conditions of the tender document. The IHMCT, Kovalam, Thiruvananthapuram may however ask any tenderer for clarifications of his tender if required. Nevertheless, no tenderer will be permitted to alter his tender price after opening of the tender.

1. Alternative conditions and Proposal:

The Tenderer shall note that alternative or qualifying tender conditions, or alternative design proposal for whole or part of the work will not be acceptable. Tenders containing any qualifying conditions or even Bidder’s clarifications in any form will be treated as non-responsive and will run the risk of rejection. Part II: Price Bid of such Bidder’s will not be opened.

1. Notification of Award
   * 1. The Bidder whose Bid has been accepted will be notified about the award by the IHMCT, Kovalam, Thiruvananthapuram prior to expiration of the Bid validity period by, fax or e-mail and confirmed by registered letter. This letter (hereinafter and in the Conditions of Contract called the “Letter of Acceptance”) will state the sum that the IHMCT, Kovalam, Thiruvananthapuram will pay the Contractor in consideration of the execution, if the supply by the supplier as prescribed by the Contract (hereinafter and in the Contract called the “Contract Price”).
     2. The notification of award will constitute the formation of the Contract subject only to the furnishing of a performance security in accordance with the provisions of Clause 28.
     3. The Agreement will also incorporate all correspondence exchanged between the IHMCT, Kovalam, Thiruvananthapuram and the successful bidder. Within 10 days of receipt of Letter of Acceptance, the successful bidder will furnish the performance security and sign the Agreement with the IHMCT, Kovalam, Thiruvananthapuram.

The contractor shall make 2 copies of the Agreement and submit to the IHMCT, Kovalam, Thiruvananthapuram within 7 days following the date of signing of Agreement.

1. Release of Bid Security / EMD

The Earnest Money Deposit of unsuccessful bidder shall be returned without interest as early as possible by RTGS/NEFT on conclusion of Contract. The Earnest Money Deposit of the successful bidder shall be refunded (without interest) after he has signed the agreement and furnished required performance security.

1. Rejection of Tender

Any Tender not conforming to the foregoing instructions will not be considered. The IHMCT, Kovalam, Thiruvananthapuram does not bind himself to accept the lowest or any tender and has the right to reject any tender without assigning any reason thereof. No representation whatsoever will be entertained on this account.

1. Additional Information

The “Instructions to Tenderers” shall not form part of the Contract. They are intended only to aid the Tenderers in the preparation of their tender.

Conditional Tender will be rejected outright considering it as nonresponsive offer and Tender will be liable to be rejected outright if it is found that;

* 1. The Tenderer proposes any alternation in the work specified in the tender or in time allowed for completing the works or indicate any other unacceptable condition
  2. The downloading of document is not carried strictly as provided on website.
  3. Disclosure/indication of the price in the technical bid shall render the tender disqualified and rejected.

1. Prior to the expiration of the prescribed period of tender validity or such extended period the IHMCT, Kovalam, Thiruvananthapuram will notify the successful tenderer, by cable or telex, fax confirming in writing by registered letter that his tender has been accepted. The notification of award will constitute the formation of the contract. Upon the furnishing by the successful tenderer of a performance security in accordance with the provisions of General conditions of contract, the IHMCT, Kovalam, Thiruvananthapuram will promptly notify the unsuccessful tenderers that their tenders have been unsuccessful.
2. All costs, charges and expenses including stamp duty in connection with contract as well as preparations and completion of agreement shall be borne by the tenderers.
3. If the tenderer submits false / forged documents in support of experience, the tender will be rejected and the tenderer will be black listed from IHMCT, Kovalam for Three years.

Contd…

### 2. TECHNO –COMMERCIAL BID “CHECK LIST”

The tenderer should keep ready all the certificates and information and mentioned below.

The tenderer should keep ready all the certificates and information mentioned below. The following information to be furnished.

|  |  |  |  |
| --- | --- | --- | --- |
| Sl.  No. | Techno Commercial Terms / Conditions | Information to furnished by Tenderer | be the |
| 1 | Tenderer must carefully study the technical specifications and conditions of contract before preparation of tender. All terms and conditions of NIT and Corrigendum, if any, shall be applicable. | : Agree Only |  |
| 2 | All disputes arise, if any are subject to Thiruvananthapuram Jurisdiction only. | : Agree Only |  |
| 3 | Price bid formula- a- Basic Price + TAX + plumping and electrification + any other charges | : Agree Only |  |
| 4 | Validity of tender: The tender should be valid for 1 year from the date of closing of online submission of e-tender. | : Agree Only |  |
| 5 | Name address of the Tenderer, with Email address, FAX No. and Phone No. | Name:  Address:  Email :  Fax No. & Phone No.: |  |
| 6 | Scanned copy of letter of submission as per Annexure -1 to be attached. | Scanned copy of letter of submission has been attached, vide letter No……………… dtd……………… | |

|  |  |  |
| --- | --- | --- |
| 7 | The Tenderer shall mention the details of eligibility assignment (similar supplies) as per clause and Scanned  Copies of purchase order and completion certificate issued by the client shall be attached. | Details of similar supplies:  Purchase order No. & date……………  Bill issued to client…….. |
| 8 | The tenderer shall attach a scanned copy of NEFT payment details as applicable regarding of payment of EMD (Bid security). | Scanned copy of NEFT payment details for EMD has been  attached |
| 9 | Tenderer shall mention I.T. Pan No and a scanned copy of PAN Card shall be attached. | PAN No……………………………  Scanned copy of PAN Card has been attached. |
| 10 | Tenderer shall mention Pan card, and GST registration certificates. | Scanned copy of GST Registration has been attached. |
| 11 | The tenderer shall attach Scanned copy of tender form to be attached | Form of tender has been attached. |
| 12 | Warranty terms : 2 years warranty and 3 year AMC after warranty. | Agree only |

### 4. ANNEXURES

**ANNEXURE - I**

***LETTER OF SUBMISSION - COVERING LETTER***

(ON THE LETTER HEAD OF THE BIDDER) Date:

To

The Principal

Institute of Hotel Management And

Catering Technology,

G.V. Raja Road

Kovalam

Thiruvananthapuram – 695 527

Sir,

Sub: “Supply and Installation of Kitchen Equipments Electrical.”

### \*\*\*\*\*\*

Being duly authorized to represent and act on behalf of ……………………. (Hereinafter referred to as “the Bidder”) and having reviewed and fully understood all of the requirements of the bid document and information provided, the undersigned hereby apply for the project referred above.

I / We declare that the offer is unconditional, and validity for six months

I/ We are submitting our Bid enclosing the following, with the details as per the requirements of the Bid Document, for your evaluation.

I. Details to fulfill the “Minimum Eligibility Criteria” and certificates ii. Average Financial turnover over the last three financial year – iv. Copy of valid PAN card, & GST Registration certificate.

Signature

(Authorised Signatory)

#### **Annexure – 2**

INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

“Supply and Installation of Kitchen Equipment- Electrical.”

#### DECLARATION

We M/s. (Name & address of the bidder) hereby declare that: -

1. I have read the tender document and agreed to the terms and conditions mentioned therein.
2. No conditions are incorporated in the financial bid. In case any conditions are specified in the financial bid, the tender will be rejected summarily without making any further reference to the bidder.
3. We have not made any payment or illegal gratification to any persons/ authority connected with the bid process so as to influence the bid process and have not committed any offence under PC Act in connection with the bid.
4. \*We disclose with that we have made / not made payments or propose to be made to any intermediaries (agents) etc in connection with the bid.

\* Note: Delete whichever is not applicable.

Signature

(Authorised Signatory)

##### Annexure-3

FORMAT FOR FURNISHING BANK INFORMATION FOR e-PAYMENT

|  |  |  |
| --- | --- | --- |
| 1 | Name and full address of the beneficiary |  |
| 2 | Credit Account No.  (Should be full 14 digit) |  |
| 3 | Account Type  (SB or CA or OD) |  |
| 4 | Name of the Bank |  |
| 5 | Branch  (Full address with telephone No.) |  |
| 6 | IFSC Code Number (11 digit) |  |
| 7 | MICR code  (Should be 9 digit) |  |
| 8 | Telephone/Mobile/Fax No. of the beneficiary | Telephone: |
| Mobile : |
| Fax : |
| 9 | Photostat copy of a Cheque |  |

Signature of the party with seal

Verified the details furnished by the party and it is ascertained that the information furnished are in full shape as required. Xerox copy of a Cheque is also enclosed.

Signature of the Bank Manager with seal

##### 5. FORM OF AGREEMENT

AGREEMENT

THIS AGREEMENT made this \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ day of \_\_\_\_\_\_\_\_Two

Thousand \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ *between*

*\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* (herein called the supplier) which term shall, unless excluded by or its repugnant to the context, be deemed to include his heirs, representations, successors and assignees) having its office at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ *of* the one part and the Institute of Hotel Management, Catering Technology ,G.V. Raja Road, Kovalam, Thiruvananthapuram - 695 527 herein after called the Purchaser (which term shall unless excluded by/or repugnant to the context, be deemed to include its Chairman, members of Board of Governors, Officers or any of them specified by the Chairman in this behalf, & shall also include its successors and assignee) of the other party. Whereas the institute wishes to procure “Supply and Installation of Kitchen Equipment- Electrical” for which tenders were invited and where as the Supplier has submitted the tender which has been accepted by the Purchaser.

Now it is hereby agreed between the parties as follows: -

1. The supply and installation will be completed within 90 days (unless terminated earlier as provided hereinafter) . The institute also reserves the right to terminate the contract at any time and without assigning any reasons, by giving to the contractor seven days notice in writing of its intention to do so and the contractor shall not be entitled to any compensation by reasons of such earlier termination.
2. The supplier shall be responsible for performing all or any of the services detailed in and arising out of the contract at all hours of the day & night without any additional remuneration or claim & without any demur when so directed by the purchaser or by any officer authorized in this behalf.
3. The purchaser reserves the right to place the contract for supply simultaneously or at any time during this period with one or more suppliers. Mere mention of any articles or quantity does not by itself confer a right on the supplier and the supplier shall not have a claim to exclusively supply such an item.
4. The supplier shall provide, furnish and deliver at the premises of Institute during the period of this contract the articles of the nature and description specified in the scope of supply hereto annexed and subject to the conditions contained in the said schedule which shall be taken as part of this contract, in such number quantity and specified quality as may from time to time be required for and on behalf of the Institute by

any officer duly authorized in this behalf at the rates and prices mentioned in the tender.

* 1. The Supplier agrees of his responsibility to ensure articles that shall be of the best quality, and of the exact kind, quality and description demanded and shall be liable to be rejected by the Company or any officer authorized in this behalf by the purchaser to inspect and reject goods supplied by the party, if any, item is not up to the required standards.
  2. It is agreed that in case the said articles or any of them shall be so rejected, the said officer shall not be required to assign or give any reason for such rejection and the decision of the officer shall be final, conclusive and binding upon the purchaser. In case any of the said articles are rejected or not supplied on time as aforesaid, the Institute shall be at liberty to procure the same or such other articles as may be required on that behalf, at the cost and expenses of the Contractor and the Contractor shall, upon demand pay to the Institute all such costs and charges and expenses and interests as shall or may be incurred or sustained in procuring the same. The Institute shall be at liberty to retain the said sums from the amount of any bills that may or shall become due to the contractor or the amount of Security Deposit submitted by the supplier for the due performance of this contract.
  3. The Contractor agrees to maintain proper date-wise record of all indents placed on him by the Institute for effecting supplies. If the Institute places telephone indents at any time, the Contractor shall maintain similar record for the same. They shall ensure that such telephonic indents are followed by written indents at the earliest.
  4. The Contractor agrees that the Supplies would be accompanied by a proper and dated challan/advice mentioning there in separately the quantity ordered and quantity supplied in respect of each item.

1. It is agreed by the Contractor that no guarantee can be given by the Institute as to the definite volume of supply which the Contractor will be required to supply at any time throughout the period of contract.
2. Performance and conduct of every registered supplier will be assessed by the Institute. The registered supplier(s) are liable to be removed from the list of approved suppliers if they fail to abide by the terms and conditions of the registration or fail to supply the goods on time or supply sub-standard goods or make any false declaration to any agency or for any ground which, in the opinion of the Institute, is not in public interest.
3. The Contractor agrees to deposit with the Purchaser an amount of 2.50% of total bill as Security Deposit in addition to the EMD. In the event of the supplier committing any breach of the terms and conditions of the agreement, the purchaser may without prejudice the other rights and remedies are entitled to forfeit the security deposit or any part thereof. In such an event the supplier shall pay in the same manner such additional sum immediately as he may be called upon by the purchaser to pay so that the security deposit shall at all times during the continuance of these presents, be for the same amount. On the expiration of earlier determination of the contract, the purchaser shall return the security deposit or part thereof which has not been forfeited as aforesaid to him, without interest.
4. It is agreed between both the parties that in case of breach of any of the conditions of this agreement and the terms and conditions of the contract which shall form part of this agreement, the Institute shall be at liberty to terminate this contract forthwith without prejudice to the right of the Institute to claim damages on account of antecedent breaches thereof.
5. The contractor agrees that he shall not be directly concerned or in any way deal with the officers or other persons employed by or under the authority of the Institute in making the supplies hereby contracted for, nor shall the contractor either directly give or promise to pay or give or permitted to be given to any person in any department under the Institute, money or gratuity, fee or reward for any matter or thing in any way relating to the performance of the contract.
6. The Contractor agrees that it shall not assign the present contract or in any manner allow any other person or persons to interfere in without the special permission in writing of the said officer on behalf of the Institute.
7. The bills for the articles supplied as aforesaid may be preferred by the Contractor to the institute within a month from the date of actual delivery of the articles. Any other payment of the Contractor's bill for the supplies made under these terms and conditions shall be recovered from the contractors from his bills subsequently submitted for payment and if such overpayments or any portion thereof is thereafter remitted by the Contractor the Institute shall have the right to recover the overcharges from the security deposit as well. The bills shall be made on proper printed bill form serially numbered and not on letterheads.
8. The Institute agrees to pay or cause to be paid for approved articles as shall be supplied by the Contractor and accepted by the officer on behalf of the Institute under or by virtue of this agreement at the rates and prices for particulars specified and contained in the tender. In case there is any rise of prices in the market, the contractor will under no circumstances charge higher rates than the contracted rates.
9. The Contractor/Supplier agrees to supply the contracted items for the three months in excess of contract year on the contract rates if required by the above officer to do so.
10. The Contractor agrees to affect the supplies as specified in para 4b of this agreement for supply and installation of kitchen equipment. Under this circumstances institute will be free to cancel the tender without assigning any reason or make purchase at suppliers' risk and cost.
11. It is agreed by both the parties that in the event of a dispute arising between the supplier and the Institute during the currency of the contract or after the conclusion thereof, the same shall be referred to the Sole Arbitration of the Chairman, Board of Governors or the Officer appointed by him and his award shall be final and legally binding on both the parties and there will be not objection to this effect that the officer who has been appointed by the Chairman is an employee of the Institute or that in course of his dealing with official matter he has expressed any opinion on this subject.
12. In case of any dispute, courts at Trivandrum alone will have jurisdiction. Cost of stamp paper shall be borne by the Contractor.

IN WITNESS TO THIS parties above mentioned have signed the contract on the date and. year first stated above.

|  |  |
| --- | --- |
| IN PRESENCE OF | Signed and delivered by the |
| 1. 2. | above named contractor/supplier |
| lN WITNESS OF | Signed and delivered by |
| 1. | Principal, Institute of Hotel Management And Catering Technology Kovalam ,  Thiruvananthapuram |

2.

##### 6. SCOPE OF SUPPLY

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **6 TRAY ELECTRIC COMBI-OVEN** | | | | | | | | | | | | | | |
| OVERALL SIZE IN  MM | | | CAPACITY | TYPE | BRAND | PLUMBING DETAILS | | | ELECTRICAL DETAILS IN KW | | | QTY | UNIT PRICE | AMOUNT |
| INLET | | DRAINAGE | Connected load | Steam connection | Mains connection |
|  |  |  |  |  |  |  |  |  |
| L | W | D |  |  |  | Water connection | Water pressure | Water drain |  |  |  |  |  |  |
| 1/1  GN | 847 mm | 771 mm | 6 x 1/1 GN | COMBIOVEN | RATIONAL or  CONVOTHERM or Equivalent | (pressure hose): 3/4''  / d 1/2'' | (Flow pressure):150-  600 kPa /  0,15-0,6 Mpa  / 1,5 - 6 ba | DN 50 mm  (Diameter  Nominal term refers to the  internal  diameter of a pipe) | 11,0 Kw | 9 kW | 3NAC 400 V 50 Hz |  |  |  |
| DESCRIPTION:  1. Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, etc... service as well as a fully automatic cleaning and care system.  3. Unit with:  a.Steam Boiler Technology (Any unit with Steam Injection Technology NOT accepted)   1. Hand shower with automatic retracting system 2. Unit connection kit for type 61-202   OPERATION:  1.Self-teaching operation, automatically adaptable to actual usage.  2.MyDisplay – Self-configurable, user-specific operating display (images, text,etc).  3.8.5" TFT colour monitor and touch screen with self-explanatory symbols for ease of operation.  4.Unit capable of calling up Application and user manuals on the unit display for the current action.  WORKINGSAFETY:   1. Detergent and care tabs (solid detergents) for optimum working safety. 2. HACCP (Hazard Analysis & Critical Control Points or HACCP is a systematic preventive approach to food safety from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe and designs measurements to reduce these risks to a safe level) data output and software update via integral USB port.   3.Safety temperature limiter for steam generator and hot air heating.  4.VDE (German Standard for Safe Working of commercial kitchen equipment & medical equipment specifically in unsupervised situations) approved for unsupervised operation. | | | | | | | | FEATURES:   * Unit to have Core Temperature probe with 6 measuring points on its needle (Probe) at fixed distances and automatic error correction if incorrectly inserted and positioning aid for core temperature probe. * Unit to have Climate Management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet should be set and readable on the control panel. * Unit to have Individual programming of at least 350 cooking processes with up to 12 steps. * Unit to have functions for Humidification variable in 3 states from 30 °C – 300 °C in hot air or combination. * Unit to have Interface USB. * Unit to have High-performance fresh steam generator with automatic descaling. * Unit to have 5 air speeds, programmable fan. * Unit to have Integral, maintenance-free grease extraction system with no additional grease filter. * Unit must be capable of functioning without a water softener and without additional descaling. * Unit to have Cool down function for fast cabinet fan cooling. * Unit to have Automatic adaptation facility to site of installation (height, climate, etc.). * Unit door with rear-ventilated double glass panel and hinged inner pane. * Unit to have Cooking cabinet door with integral sealing mechanism. * Unit with Material inside and out DIN 1.4301 stainless steel. * Unit to have Fixed waste water connection conforming to SVGW (Swiss Standard of water supply with its codes of practice, advocacy, education and training, its consulting services and the certification of products, companies and personnel SVGW significantly | | | | | | |

|  |  |
| --- | --- |
| 5.Maximum rack height 5 ¼ ft. (1.60 m).  6.Integral fan impeller brake.  CLEANING,CAREANDOPERATIONAL SAFETY:  1.Automatic cleaning and care system for cooking cabinet and steam generator workable regardless of the mains pressure.  2.Unit to have 7 cleaning stages for unsupervised cleaning and care - even overnight.  3.Unit to have automatic cleaning and descaling of the steam generator.  4. Unit capable of showing Automatic cleaning prompt indicating cleaning stage and volume of chemicals in relation to the level of soiling.  5.Unit to have display on screen for soiling and care status.  6.Unit to have diagnostic system with automatic service notices display.  7.Unit to have Self-test function for actively checking the unit's functions. ACCESSORIES:  1. Indigenously Manufactured St. Steel Stand (Overall Size: 845 x 724 x 671 mm) – 1 Pc. 2.Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG GN Container 1/1 x 65 mm Deep – 12 Pcs.  3. Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG Perforated GN Container 1/1 x 65 mm Deep – 12 Pcs.  4.Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG 1/1 GN Size Idli Trays – 6 Pcs.  5.Original Manufacturer’s Multibaker 1/1 GN – 6 Pcs. (For Omlette)  6.Original Manufacturer’s Grill & Pizza Tray 1/1 GN Size Trilax Coated – 5 Pc.  7.Original Manufacturer’s CombiFry 1/1 GN Size – 3 Pcs.  8.Original Manufacturer’s Grill & Tandoori Skewer Set 1/1 GN Size – 3 Sets  9. Original Manufacturer’s Roasting & Baking Tray 1/1 GN Size Trilax Coated – 12 Pcs.  10.Original Manufacturer’s CombiGrill 1/1 GN Size Trilax Coated – 3 Pcs.  11.Original Manufacturer’s Chicken Superspike 1/1 GN Size For 8 Chickens – 2 Pcs.  12.Original Manufacturer’s Cleaner Tablets (Bucket of 100 Tablets) – 6 Buckets  13.Original Manufacturer’s Care Tablets (Bucket of 150 Tablets) – 2 Buckets | contributes to the reliable use of water) requirements.   * Unit with Splash- and hose-proof to IPX 5 Ratings (International Standard for Water Proofing Capacity of any Product). * Unit must be capable of Demand-related energy supply. * Unit to have Lengthwise loading facility for 1/1 GN accessories. * Unit with Separate solenoid valve for soft and hot water up to 30 °C. * Unit to have 5 programmable proving stages. * Unit with Automatic pre-selected starting time with variable date and time. * Unit with in-built 5 senses i.e.  1. Capable of Sensing the current cooking cabinet conditions and the consistency of the food. 2. Capable of Recognizing the size, load quantity and product condition and calculates the browning 3. Capable of Learning which cooking habits its operator prefer and implements Them 4. Capable of Thinking ahead and determines the ideal cooking path to operator’s desired result while cooking & 5. Capable of Communicating with operator and shows operator what his/her unit is doing to implement operator’s specifications.  * Unit with capability of preparing food exactly how operator want it. Unit must even communicate with operator and must show operator how it is cooking, what decisions it is making and which settings it is applying (iCookingControl) just by entering desired result, load. * Unit with Combi-Steamer mode – Steam between 30°C and 130°C, Hot air from 30°C and 300°C, Combination of steam and hot air 30°C and 300°C. * Unit must be with the patented (HiDensityControl) high performance technology for unique uniformity, food quality and cooking performance: 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification upto 100 litres/second. * Unit must be quicker if simply preparing different dishes at the same time with capability to show which foods can be cooked together. Thus unit should save time, money, space and energy (iLevelControl) * Unit with the unique automatic cleaning system that must detect dirt, lime-scale and must remove them at the touch of a button - For sparkling hygienic cleanliness, without burdening the environment or the wallet (Efficient CareControl) |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| s.no | 10 TRAY ELECTRIC COMBIOVEN- | | | | | | | | | | | | | | | | | | |
|  | | | | | | |  | | | | |  | | | | | | |
| OVER | | | | PLUMBINGDETAILS | | | ELECTRICALDETAILS | | | | | INKW | | |  | | | |
| ALL  SIZE IN  MM | CAPACIT Y | TYPE | BRAND |  | | | Cable | | | | | | | | Weight (Net)&(Gross) | QTY | UNIT PRICE | AMOUNT |
| INLET | | DRAINAGE | Connected load | Steam connection | | Mains connection | Fuse protection | | Cross Section | Hot air connection |
|  |  |  |  |  | Water Water | | Water |  |  | |  |  | |  |  |  |  |  |  |
| L | connection | pressure | drain |  |  | |  |  | |  |  |
|  | 1/1 | (GN- | COM | RATION | (pressure | (Flow | DN 50 mm | Approxima | Approximat | | 3NAC 400 V | 3 x 32 A | | 5 x 12 | Approximat | Approximate |  |  |  |
| GN | container /grids):  10 x 1/1  GN | BI-  OVE  N | AL or  CONVO THERM  or Equivalent | hose): 3/4''  / d 1/2'' | pressure ): 0,15 0,6 Mpa (1,5 - 6 bar) | (Diameter Nominal term refers to the internal diameter of a pipe) | te 18.6 kW | e 18.0 kW | | 50 Hz |  | | mm² | e 18.0 kW | 132.5 kg & Approximate 250 kgs. |  |  |  |
| DESC | RIPTION: |  |  |  |  |  |  |  | FEAT | | URES: |  | |  |  |  |  |  |  |
| 1. Cooking appliance for automatically cooking Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system. 2. Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot air, individually, in succession or in combination. 3. Unit with:   a.Steam Boiler Technology (Any unit with Steam Injection Technology NOT accepted)   * 1. Hand shower with automatic retracting system   2. Unit connection kit for type 61-202 | | | | | | | | | | * Unit to have Core Temperature probe with 6 measuring points on its needle (Probe) at fixed distances and automatic error correction if incorrectly inserted and positioning aid for core temperature probe. * Unit to have Climate Management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet should be set and readable on the control panel. * Unit to have Individual programming of at least 350 cooking processes with up to 12 steps. * Unit to have functions for Humidification variable in 3 stages from 30 °C – 300 °C in hot air or combination. * Unit to have Interface USB. * Unit to have High-performance fresh steam generator with automatic descaling. * Unit to have 5 air speeds, programmable fan. * Unit to have Integral, maintenance-free grease extraction system with no additional grease filter. * Unit must be capable of functioning without a water softener and without additional descaling. * Unit to have Cool down function for fast cabinet fan cooling. * Unit to have Automatic adaptation facility to site of installation (height, climate, etc.). * Unit door with rear-ventilated double glass panel and hinged inner pane. | | | | | | | | | |

|  |  |
| --- | --- |
| WORKINGSAFETY:   1. Detergent and care tabs (solid detergents) for optimum working safety. 2. HACCP (Hazard Analysis & Critical Control Points or HACCP is a systematic preventive approach to food safety from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe and designs measurements to reduce these risks to a safe level) data output and software update via integral USB port.   3.Safety temperature limiter for steam generator and hot air heating.  4.VDE (German Standard for Safe Working of commercial kitchen equipment & medical equipment specifically in unsupervised situations) approved for unsupervised operation.  5.Maximum rack height 5 ¼ ft. (1.60 m).  6.Integral fan impeller brake.  OPERATION:  1.Self-teaching operation, automatically adaptable to actual usage.  2.MyDisplay – Self-configurable, user-specific operating display (images, text,etc).   1. 8.5" TFT colour monitor and touch screen with self-explanatory symbols for ease of operation.   4.Unit capable of calling up Application and user manuals on the unit display for the current action.  APPROVALS:   * DIN 18866: * VDE: * SVGW: * IPX 5: * Water Drain DN: * GS: * VDE: * EMC: * NSF: * GL: * PCT – AE44: * C-UL-US Listed: * GASTEC QA: * KIWA: * DEKRA: * CSA – US: * SVGW – SSIGE: * WRAS: * IRAM: * CE: | FEATURES:   * Unit to have Cooking cabinet door with integral sealing mechanism. * Unit with Material inside and out DIN 1.4301 stainless steel. * Unit to have Fixed waste water connection conforming to SVGW (Swiss Standard of water supply with its codes of practice, advocacy, education and training, its consulting services and the certification of products, companies and personnel SVGW significantly contributes to the reliable use of water) requirements. * Unit with Splash- and hose-proof to IPX 5 Ratings (International Standard for Water Proofing Capacity of any Product). * Unit must be capable of Demand-related energy supply. * Unit to have Lengthwise loading facility for 1/1 GN accessories. * Unit with Separate solenoid valve for soft and hot water up to 30 °C. * Unit to have 5 programmable proving stages. * Unit with Automatic pre-selected starting time with variable date and time. * Unit with in-built 5 senses i.e.  1. Capable of Sensing the current cooking cabinet conditions and the consistency of the food. 2. Capable of Recognizing the size, load quantity and product condition and calculates the browning 3. Capable of Learning which cooking habits its operator prefer and implements Them 4. Capable of Thinking ahead and determines the ideal cooking path to operator’s desired result while cooking &   5. Capable of Communicating with operator and shows operator what his/her unit is doing to implement operator’s specifications.  Unit with capability of preparing food exactly how operator want it. Unit must even communicate with operator and must show operator how it is cooking, what decisions it is making and which settings it is applying (iCookingControl) just by entering desired result, load.   * Unit with Combi-Steamer mode – Steam between 30°C and 130°C, Hot air from 30°C and 300°C, Combination of steam and hot air 30°C and 300°C. * Unit must be with the patented (HiDensityControl) high performance technology for unique uniformity, food quality and cooking performance: 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification up to 100 litres/second. * Unit must be quicker if simply preparing different dishes at the same time with capability to show which foods can be cooked together. Thus unit should save time, money, space and energy (I Level Control) * Unit with the unique automatic cleaning system that must detect dirt, lime-scale and must remove them at the touch of a button - For sparkling hygienic cleanliness, without burdening the environment or the wallet (Efficient Care Control) |

|  |  |
| --- | --- |
| CLEANING,CAREANDOPERATIONAL SAFETY: | ACCESSORIES: |
| * Automatic cleaning and care system for cooking cabinet and steam generator workable regardless of the mains pressure. * Unit to have 7 cleaning stages for unsupervised cleaning and care - even overnight. * Unit to have automatic cleaning and descaling of the steam generator. * Unit capable of showing Automatic cleaning prompt indicating cleaning stage and volume of chemicals in relation to the level of soiling. * Unit to have display on screen for soiling and care status. * Unit to have diagnostic system with automatic service notices display. * Unit to have Self-test function for actively checking the unit's functions. | 1. Indigenously Manufactured St. Steel Stand (Overall Size: 845 x 724 x 671 mm) – 1 Pc.  2.Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG GN Container 1/1 x 65 mm Deep – 12 Pcs.  3. Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG Perforated GN Container 1/1 x 65 mm Deep – 12 Pcs.  4.Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG 1/1 GN Size Idli Trays – 6 Pcs.  5.Original Manufacturer’s Multi baker 1/1 GN – 6 Pcs. (For Omelette) 6.Original Manufacturer’s Grill & Pizza Tray 1/1 GN Size Trilax Coated – 5 Pc.  7.Original Manufacturer’s Combi Fry 1/1 GN Size – 3 Pcs.  8.Original Manufacturer’s Grill & Tandoori Skewer Set 1/1 GN Size – 3 Sets  9. Original Manufacturer’s Roasting & Baking Tray 1/1 GN Size Trilax Coated – 12 Pcs.  10.Original Manufacturer’s Combi Grill 1/1 GN Size Trilax Coated – 3 Pcs.  11.Original Manufacturer’s Chicken Super spike 1/1 GN Size For 8 Chickens – 2 Pcs.  12.Original Manufacturer’s Cleaner Tablets (Bucket of 100 Tablets) – 6 Buckets  13.Original Manufacturer’s Care Tablets (Bucket of 150 Tablets) – 2 Buckets |

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| s.n  o | **20 TRAY ELECTRIC COMBIOVEN** | | | | | | | | | | | | | | | |  |
|
| OVERALL  SIZE IN  MM | CAPA  CITY | TYP E | BRAND | PLUMBINGDETAILS | | |  | | ELECTRICALDETAILSINKW | | | | Weight (Net)&(Gross) | QTY | UNI T  PRIC E | AMOUNT |
| INLET | | DRAINAGE | Connected load | Steam connection | Mains connection | Fuse protection | Cable  Cross  Section | Hot air connection |
| L\*W\*D\*H | Water connection | Water pressure | Water drain |  |  |  |  |  |  |
|  | 1/1  GN\*879 mm\*791 mm\*1,  782 mm | 20  Trays 1/1  GN  Size | CO  MBI  -  OVE  N | RATIO  NAL or  CONV  OTHE  RM or  Equiva lent | (pressure hose):  3/4'' / d  1/2'' | (Flow pressur e):150600 kPa  /0,15-  0,6 Mpa  /1,5 - 6 ba | DN 50 mm  (Diameter  Nominal term  refers to the  internal  diameter of a  pipe) | 37 kW | 36 kW | 3NAC400 V 50 Hz | 3 x 63 A | 5 x 16 mm² | 36 kW | 258 kg &  271kgs. |  |  |  |
| DESCRIPTION:   1. Cooking appliance for automatically cooking Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system. 2. Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot air, individually, in succession or in combination. 3. Unit with:   a.Steam Boiler Technology (Any unit with Steam Injection Technology NOT accepted)   * 1. Hand shower with automatic retracting system   2. Unit connection kit for type 61-202.   4.Manufacturer’s On Site Warranty 2 Years from the date of Installation & Commissioning. WORKINGSAFETY:   1. Detergent and care tabs (solid detergents) for optimum working safety. 2. HACCP (Hazard Analysis & Critical Control Points or HACCP is a systematic preventive approach to food safety from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe and designs measurements to reduce these risks to a safe level) data output and software update via integral USB port.   3.Safety temperature limiter for steam generator and hot air heating.  4.VDE (German Standard for Safe Working of commercial kitchen equipment & medical equipment specifically in unsupervised situations) approved for unsupervised operation.  5.Maximum rack height 5 ¼ ft. (1.60 m). | | | | | | | | | FEATURES:   * Unit to have Core Temperature probe with 6 measuring points on its needle (Probe) at fixed distances and automatic error correction if incorrectly inserted and positioning aid for core temperature probe. * Unit to have Climate Management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet should be set and readable on the control panel. * Unit to have Individual programming of at least 350 cooking processes with up to 12 steps. * Unit to have functions for Humidification variable in 3 stages from 30 °C – 300 °C in hot air or combination. * Unit to have Interface USB. * Unit to have High-performancefresh steam generator with automatic descaling. * Unit to have 5 air speeds, programmable fan. * Unit to have Integral, maintenance-freegrease extraction system with no additional grease filter. * Unit must be capable of functioning without a water softener and without additional descaling. * Unit to have Cool down function for fast cabinet fan cooling. * Unit to have Automatic adaptation facility to site of installation (height, climate, etc.). * Unit door with rear-ventilated double glass panel and hinged inner pane. * Unit to have Cooking cabinet door with integral sealing mechanism. * Unit with Material inside and out DIN 1.4301 stainless steel. * Unit to have Fixed waste water connection conforming to SVGW (Swiss Standard of water supply with its codes of practice, advocacy, education and training, its consulting services and the certification of products, companies and personnel SVGW significantly contributes to the reliable use of water) requirements. | | | | | | | |  |

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| --- | --- |
| 6.Integral fan impeller brake.  OPERATION:  1.Self-teaching operation, automatically adaptable to actual usage.  2.MyDisplay – Self-configurable, user-specific operating display (images, text,etc).   1. 8.5" TFT colour monitor and touch screen with self-explanatory symbols for ease of operation.   4.Unit capable of calling up Application and user manuals on the unit display for the current action.  CLEANING,CAREANDOPERATIONAL SAFETY:  1.Automatic cleaning and care system for cooking cabinet and steam generator workable regardless of the mains pressure.  2.Unit to have 7 cleaning stages for unsupervised cleaning and care - even overnight.  3.Unit to have automatic cleaning and descaling of the steam generator.   1. Unit capable of showing Automatic cleaning prompt indicating cleaning stage and volume of chemicals in relation to the level of soiling.   5.Unit to have display on screen for soiling and care status.  6.Unit to have diagnostic system with automatic service notices display.  7.Unit to have Self-test function for actively checking the unit's functions. ACCESSORIES:  1.Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG GN Container 1/1 x 65 mm Deep – 40 Pcs.   1. Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG Perforated GN Container 1/1 x 65 mm Deep – 40 Pcs. 2. Indigenously Manufactured St. Steel 18/8 AISI 304 Quality 22 SWG 1/1 GN Size Idli Trays – 20 Pcs. 3. Original Manufacturer’s Mobile Oven Rack suitable for specified Combi-Oven – 1Pc. 4. Original Manufacturer’s Multi baker 1/1 GN – 10 Pcs. (For Omelette) 6. Original Manufacturer’s Grill & Pizza Tray 1/1 GN Size Trilax Coated – 5 Pc. 5. Original Manufacturer’s Combi Fry 1/1 GN Size – 5 Pcs. 6. Original Manufacturer’s Grill & Tandoori Skewer Set 1/1 GN Size – 3 Sets 7. Original Manufacturer’s Roasting & Baking Tray 1/1 GN Size Trilax Coated – 40 Pcs. 8. Original Manufacturer’s Combi Grill 1/1 GN Size Trilax Coated – 3 Pcs. 9. Original Manufacturer’s Chicken Super spike 1/1 GN Size For 8 Chickens – 2 Pcs. 10. Original Manufacturer’s Cleaner Tablets (Bucket of 100 Tablets) – 12 Buckets 11. Original Manufacturer’s Care Tablets (Bucket of 150 Tablets) – 4 Buckets 12. Polycab or Avocab or any Equivalent BS Certified 5 Core Armoured Copper Cable of 16 mm² - 5 Mtrs. | FEATURES:   * Unit with Splash- and hose-proof to IPX 5 Ratings (International Standard for Water Proofing Capacity of any Product). * Unit must be capable of Demand-related energy supply. * Unit to have Lengthwise loading facility for 1/1 GN accessories. * Unit with Separate solenoid valve for soft and hot water up to 30 °C. * Unit to have 5 programmable proving stages. * Unit with Automatic pre-selected starting time with variable date and time. * Unit with in-built 5 senses i.e.  1. Capable of Sensing the current cooking cabinet conditions and the consistency of the food. 2. Capable of Recognizing the size, load quantity and product condition and calculates the browning 3. Capable of Learning which cooking habits its operator prefer and implements   Them   1. Capable of Thinking ahead and determines the ideal cooking path to operator’s desired result while cooking & 2. Capable of Communicating with operator and shows operator what his/her unit is doing to implement operator’s specifications.   Unit with capability of preparing food exactly how operator want it. Unit must even communicate with operator and must show operator how it is cooking, what decisions it is making and which settings it is applying (I Cooking Control) just by entering desired result, load.   * Unit with Combi-Steamer mode – Steam between 30°C and 130°C, Hot air from 30°C and 300°C, Combination of steam and hot air 30°C and 300°C. * Unit must be with the patented (Hi Density Control) high performance technology for unique uniformity, food quality and cooking performance: 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification up to 100 litres/second. * Unit must be quicker if simply preparing different dishes at the same time with capability to show which foods can be cooked together. Thus unit should save time, money, space and energy (I Level Control) * Unit with the unique automatic cleaning system that must detect dirt, lime-scale and must remove them at the touch of a button - For sparkling hygienic cleanliness, without burdening the environment or the wallet (Efficient Care Control) |

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| KITCHEN EQUIPMENT LEGENDS - IHMCT, KOVALAM SPECIFICATIONS OF | | | | | | | | | | | | | |  |  |
|  | | | | ELECTRIC TILTING BRATT PAN 2/1 GN WITH MOTOR TILT, POWERBLOCK | | | | | | | | |  |
|  | AND DOUBLE WALLED HINGED LID | | | | | |  | |
| OVERALL SIZE IN MM | | | Dim:  Effective area/volume | | | TYPE | MODEL | BRAND | HEAT EMISSION | Materials:  Weight: | | QTY | | UNIT PRICE | AMOU  NT |
|  |  |  |
| L | W | H |
| 800 mm | 850 mm | 700 mm | Length: 703 mm  Width: 543 mm  Height: 200 mm Length:  703 mm  Width: 543 mm  Height: 200 mm | | | 302140  2C or  Exactly  Equivalent | Optima  850i or Exactly  Equivalent | MKN or  HACKM  AN or  ANY  EQUIVA  LENT | Sensitive:  4950 W  Latent:  4400 W  Type of protection:  IPX5 | 158 kg | |  | |  |  |
| DESCRIPTION:  1.Multifunctionalcooking appliance according to DIN 18857 for all-purpose application in commercial kitchens.  2. Suitable for most of the cooking methods used in commercial kitchens. 3.For boiling, steaming, frying, braising and simmering. For cooking meat, quick fried meat, egg products, fish, milk products and side dishes.  4.Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304. Visible surfaces with polished and satin finish, 320 grit. Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.  5.Cover bent downwards 50 mm on the side and bent upwards 25 mm at the rear.  6.With tightly welded drain channels on the side.  7.Rounded (R 19) at the rear for easier cleaning.  8. Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access.  9.Connection and sealing by special clip bars flush mounted to the cover (optional).  10.Panel of the lower section can be taken off at the front for simple and cost-efficient service access.  11.Suspension hook weldedonto the rear side of the cover plate with adjusting device for horizontal and vertical alignment.  12.Consistent with the installation bridge, an adaption mechanism which is operated from the front side of the appliance is installed in addition to the horizontal alignment.  13.The media are lead into the appliance from the rear. Appliance is completely wired internally for the electrical supply provided by customer.  14.All contactors required for operation are installed.  15.Hygienically formed pan of CNS 1.4404 (AISI 316), appropriate for Gastro norm containers, corner radii up to 52.5 mm, with Power Block sandwich frying plate bottom.  16.With two separately adjustable heating zones.  17. Power Block sandwich frying plate bottoms consisting of 3 mm thick CNS 1.4404 (AISI 316) with extreme resistance to corrosion and 12 mm thick under plated high temperature resistant steel (1.5415) for heat storage. 18.Pan with optimised, seamlessly welded spout outlet at the front, minimum pouring height 440 mm, in case of overall height 850 top edge above the floor.  19. The ideal pan mounting minimises the pouring stream moving around and allows the pan to be completely emptied. | | | | | | | | | PERFORMANCE DATA:  Nominal fill quantity: 62 l  Nominal capacity: 77 l  Connected load (electrical): 11 kW  Voltage: 400 V  Frequency range: 50 Hz recommended fuses: 3 x 20 A | | | | |  |  |

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| 20.Tilting by means of an electrically driven tilting mechanism with manual switch.  21.Double walled, insulated, spring balanced hinged lid with swivel joint.  22. Inner lid with the drip edge in the kettle rim for condensate discharge.  23.Wear-free without gasket seal.   1. SUPRA surface heating system directly underneath the bottom, flush connected with the surface. 2. Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission.   26.Tubular elements are individually screwed to simplify service.  27.Temperature control by precision thermostats with control lamp, main switch and safety temperature limiter. Contactor installed. |  |

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| --- | --- | --- | --- | --- | --- | --- |
|  | | |  | SIZE (L/W/H) | TYPE/BRAND | QUANTITY |
|  | FOOD PROCESSOR: VEGETABLE | | f | TABLE TOP MODEL  280x350x520  (mm) | IMPORTED  ROBOT COUPE  / ELECTROLUX | 01 |
| CUTTERS & SLICERS | prep machine capable o  220kg of fresh vegetables, |
|  Specification: Veg preparing up to |
| fruit and more per hour Aluminium alloy an S/S construction   * SS Cutter attachment 7 lts * Vegetable preparation Attachment with metallic disc. * Heavy duty ventilated motor for continuou operation. Variable speed, 300 to 3000 rpm Single phase. * The exclusive feeding system makes easy to process also soft products like mozzarella cheese. * Motor stops when the lever is lifted and the machine does not start if cover is not in place. * Comes complete with 4 discs - DF3, DF5, DT3 and DQ4 - as well as storage basket. * Electrical Load Details- KW  Unit Load-2, Phase Single * Accessories: Large number of discs available for every purpose including specialist slicers 1 mm, graters 2 mm, dicers 12 mm3 and   French fries 10 x 10 mm, julienne 2 x4 mm  (strips) & bacon cutters | | | d  s . |  |  |  |

INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, G.V. RAJA ROAD, KOVALAM, THIRUVANANTHAPURAM, KERALA – 695 527

**7 TECHNICAL BID**

#### (PLEASE STRIKE OFF WHICHEVER IS NOT APPLICABLE)

1. Name of the Tenderer

(In case of Proprietory concerned) :

Son / Wife / Daughter of Shri. :

Age /D.O.B :

1. Name of the Firm (Shop) :

Permanent Address :

Registered Office (if any) :

Telephone No.

(Office/Shop) : (Residence) :

1. Address of Factory/Manufacturing unit :
2. Status of Business (Whether Sole Proprietor/HUF Business/ Partnership/Limited Company :
3. Status of the Signatory in case of HUF Business/

Partnership/Limited Company :

1. Names and Address of the Bankers :
2. Details of Licenses :
   * 1. Trade License :
     2. GST Registration :

(Photocopies to be enclosed)

1. Validity of tender **: 01 (One) Year**.
2. PastExperience in the Trade

(A brief description /Certificates to be enclosed):

1. Particulars of Income Tax, last 3 year financial

Assessment and Return with Permanent

Account Number (photocopy to be enclosed) :

1. Particulars of Earnest Money Deposit(EMD) :

SIGNATURE OF THE TENDERER WITH SEAL

NOTE :

* 1. In case of sole proprietary concern, the name of the proprietor, father’s/husband’s name, age, residential address and office & residence phone numbers are to be indicated.
  2. In case of Partnership Concern, the Attested Photostat copy of the Registered Partnership Deed is to be enclosed. The Partnership Deed should state specifically that a particular partner or partners are authorized to deal with any matter of Firm/Company. Certified Photocopy of the Income Tax assessment of the Partnership Firm as well as Individual Partners (for last 3 years) is to be enclosed.
  3. In the case of HUF Business, an Income Tax Registration Certificate is to be enclosed in addition to the above as per (b). In all cases,

Income last

* 1. Assessment and Return of the applicant / tenderer (valid as on date of submission of tender) should be enclosed.
  2. This covering letter written on company’s letter head must be attached with the Annexures as mentioned in Terms and Conditions to form part of Technical Bid.

**OTHER TERMS AND CONDITIONS OF TENDER**

* 1. I/we agree to allow the committee from institute to inspect my/our shop and manufacturing unit.
  2. I/We agree to deposit **Rs.2,23,000/- (Rupees Two Lakh and Twentythree Thousand Only)** through Bank Transfer as EMD along with the tender, which will be refunded if I/We are not selected or short listed for the supply the Kitchen Equipment. Otherwise the Institute will retain the same amount as guarantee amount for successful tenderer. Account details for payment of EMD is given below.

Beneficiary: Institute of Hotel Management and Catering

Technology,Kovalam,Trivandrum

|  |  |
| --- | --- |
| A/cNo. : | 1620800709 |
| Name of Bank: | Central Bank of India |
| Branch: | IHMCT Branch, Kovalam |
| IFSC. | CBIN0284160. |
| MICR | 695016014 |
| Contact No. | 0471 2480283 |
| Email ID : | **principal@ihmctkovalam.org** & |

#### **accounts@ihmctkovalam.org**

**INSITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**( An Autonomous body, Under Ministry of Tourism, Government of India)**

**G.V.RAJA ROAD, KOVALAM, THIRUVANANTHAPURAM- 695527, KERALA , SOUTH INDIA**

## 8. FINANCIAL BID FOR KITCHEN EQUIPMENTS

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Sl.**  **No** | **Description** | | | | **QNTY** | **Rate (Rs)** | **AMOUNT** |
| 1..1 | 6 TRAY ELECTRIC COMBI-OVEN  1. Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, etc... service as well as a fully automatic cleaning and care system.  3. Unit with:  a.Steam Boiler Technology (Any unit with Steam  Injection Technology NOT accepted)   1. Hand shower with automatic retracting system 2. Unit connection kit for type 61-202 | | | | 06 nos |  |  |
| 1.2 | 10 TRAY ELECTRIC COMBI-OVEN  1. Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, etc... service as well as a fully automatic cleaning and care system.  3. Unit with:  a.Steam Boiler Technology (Any unit with Steam  Injection Technology NOT accepted)   1. Hand shower with automatic retracting system 2. Unit connection kit for type 61-202 | | | | 01 No |  |  |
| 1.3 | 20 TRAY ELECTRIC COMBI-OVEN  1. Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, etc... service as well as a fully automatic cleaning and care system.  3. Unit with:  a. Steam Boiler Technology (Any unit with Steam | | | | 01 No |  |  |
|  | Injection | Technology | | NOT |  |  |  |
|  | accepted)   1. Hand shower with automatic retracting system 2. Unit connection kit for type 61-202 | | | |  |  |  |
| 1.4 | ELECTRIC TITLING BRAT PAN 2/1 GN WITH MOTOR TILT, POWERBLOCK AND DOUBLE WALLED HINGED LID  1.Multifunctional cooking appliance according to DIN 18857 for all-purpose application in commercial kitchens.  2. Suitable for most of the cooking methods used in commercial kitchens.  3.For boiling, steaming, frying, braising and simmering. For cooking meat, quickfrie meat, egg products, fish, milk products and side dishes. | | | | 01 No |  |  |
| 1.5 | FOOD PROCESSOR / VEGETABLE CUTTER AND  SLICERS   1. Specification: Veg prep machine capable of preparing up to 220kg of fresh vegetables, fruit and more per hour Aluminium alloy and S/S construction 2. SS Cutter attachment 7 lts 3. Vegetable preparation Attachment with metallic disc. | | | | 01 No |  |  |
|  |  | | **Total** | |  |  |  |
|  | **Rate of Taxes Applicable : GST/IGST** | |  | |  | | |
|  | **Plumping and Electrical Works Charges** | |  | |  | | |
|  | **Any other charges** | |  | |  | | |
|  | **AMC Charges**  **First Year**  **Second Year**  **Third Year** | |  | |  | | |
|  | | |
|  | | |
|  | | |
|  | **Total** | | | |  | | |

Place: Signature of the Tenderer with seal

Date:

INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

KOVALAM, THIRUVANANTHAPURAM

### 9 TERMS AND CONDITIONS

1 Each tender shall be accompanied by NEFT/RTGS details covering the amount of Earnest Money of **Rs.2,23,000/- (Rupees Two Lakh Twentythree Thousand Only)**, in favour of INSTITUTE OF HOTEL

MANAGEMENT AND CATERING TECHNOLOGY KOVALAM, THIRUVANANTHAPURAM. Cheque will not be accepted in any circumstance. The Earnest money of unsuccessful tenderers shall be refunded within 15 days from the date of opening of the financial bid. In case of successful tenderer the same will be adjusted towards the Security deposit. In case the tenderer refuses to accept the award or refuses to comply with any of the terms and conditions for the award of contract, the EMD shall be forfeited. Exemption of Earnest Money will not be considered under any circumstance for any SSI/NSI/NGO or any other organization.

1. In addition to the earnest money, 2.5 % of gross bill would be deducted from the successful tenderer during the time of payment of bill as Security Deposit. Earnest money and the Security deposit would be refunded to the successful tenderer after executing the total order. All tenderers have to pay transaction fee to MSTC at applicable rate
2. The quantities are and shall be deemed to be only approximate and will not in any manner whatsoever binding on the institute.
3. The tenderer may quote separately for each of the items which form separate serial number but will not be allowed to break up any such item or tender for only a part of such item.
4. Tenderer are requested to give detailed description and specifications together with the drawing and printed leaflets of the articles tendered for, wherever possible/necessary.
5. The supplier shall provide, furnish and deliver the supplies at the Institute during the period of this contract, 90 days from the date of purchase order, unless it is terminated earlier. The nature of the material and description specified in the tender form here to shall be taken as part of this contract, in such number and quantity as may from time to time be required for and on behalf of the Institute at rates and prices agreed to.
6. The material shall be of the best quality and of the exact kind, quality and description as demanded and if at any stage these are found unsuitable/substandard shall be liable to be rejected by the institute. The decision of the Institute in this regard shall be final and binding on the tenderer.
7. In case the material or any part thereof has been rejected, the Institute shall not be required to assign or give any reason for such rejection and their decisionshall be final. In case of any of the said material being rejected or not being supplied as aforesaid, the Institute shall be at liberty to purchase the same at the cost and expenses of the supplier and the supplier shall on demand, pay to the institute all such extra costs, charges and expenses as shall or may be incurred or sustained in procuring the same and/or the extra amount spent by the institute on account of such purchases, shall be deducted from the security/running bills. In case of repeated defaults, the Institute reserves the right to terminate the contract and the supplier shall have no right to any compensation or damages in this regard.
8. As 100% inspection of the commodities is not possible or practicable at the time of supply, the supplier shall be responsible to accept back and replace all such material, which are on inspection/opening/checking/actual use found unsuitable or below the standards required by the Institute. In case of failure of the contractor to do so, the institute shall have the right to proceed in the same manner as in the case of (b) above in respect of these rejected commodities as well.
9. The quantities shown in the ‘Schedule’ are only estimated requirements. The Institute reserves the right to increase/decrease the quantities. The Institute also reserves the right to place orders for any item/items of the purchase order throughout the currency of the contract and the supplier shall not be entitled to claim any compensation or damage.
10. The supplier shall maintain proper date wise record of all indents placed on them by the institute for effecting supplies. If telephonic indents are placed at any time, the supplier shall ensure that such telephonic orders are followed with written indents.
11. The supplies must be accompanied by proper dated challans/advices mentioning therein separately, the quantity ordered and quantity supplied in respect of each item.
12. In the event of failure on the part of the ‘Supplier’ to supply the material, in accordance with the conditions entered herein, the Institute shall have the right to make alternative arrangement at the cost and risk of the supplier. The supplier shall reimburse the extra cost to the institute and in case of his failure to do so the institute shall have the right to recover the amount from the security deposit of the supplier any dues owed to the institute by the supplier. It should be clearly understood that the institute’s right and the supplier’s obligation for compensation is not limited to the extent of security deposit and/or the dues owed and the Institute shall have the right to proceed against the supplier for the recovery of its claim in excess of the security deposit and/or the dues available with the institute. The Institute has a right to withhold the Security Deposit and appropriate the same if need be until the dues of the supplier are fully settled.
13. In case of breach of any of the conditions stipulated herein the institute shall be at liberty to terminate the contract without prejudice to the right of the institute to claim damages on account of breaches thereof in the same manner as at (14) above.
14. The supplier shall not be directly concerned or in any way deal with the officers or other persons employed by or under the authority of the Institute

in making the supplies hereby/contracted for, nor shall be the suppliers either directly or indirectly, give or promise to pay or give, or permitted to be given to any person or persons or in any department under the institute, money or gratuity, fee or reward for any matter or thing or any way relating to the performance of the contract.

1. Performance and conduct of every registered supplier will be assessed by the Institute A video clipping of your products and manufacturing facilities should be provided along with the tender. The registered supplier(s) are liable to be removed from the list of approved suppliers if they fail to abide by the terms and conditions of the registration or fail to supply the goods on time or supply sub-standard goods or make any false declaration to any agency or for any ground which, in the opinion of the Institute, is not in public interest.
2. The supplier shall not assign the present contract or in any manner allow any other person or persons to interfere in the Management or performance thereof, without the written permission of the Institute.
3. **a )**The bills for the suppliers as aforesaid may be preferred by supplier on the Institute after completion of the supply . The bills should be made on proper printed bill from serially numbered and in no case on the letterheads. The bills should be submitted along with duplicate challans having signature of the concerned Store In charge as confirmation of the receipt of the material. Upon receiving the bill Institute will process the bill for payment on supplies already made subject to satisfactory certificate from the competent authority. The payment will be send to the **Bank Account of the Supplier.**

**b**)Any over payment of the Supplier’s bills for the supplies made under these terms and conditions shall be recovered from the supplier’s bills subsequently submitted for payment and if such over payments or any portion thereof or thereafter remitted by the supplier the amount so recovered will be refunded to the supplier. The Institute shall have the right to recover the overcharges, from the security deposit as well.

1. The Institute shall pay for such approved material as shall be supplied by the supplier and accepted by the said committee/officers for and on behalf of the Institute under or by virtue of these terms and conditions at the rates and prices which will be specified and contained in the Schedule after the tender has been approved.
2. The latest Income Tax assessment order and the Income Tax Clearance Certificate will accompany each tender. In case the Income of the supplier is not taxable, an affidavit to this effect may be attached to the tender.
3. Tenders from suppliers with sound financial standing and capacity will only be considered. No interest will be payable on Earnest Money/Security Deposit. Tenderer withdrawing before the announcement of successful tenderer shall be liable to have his earnest money forfeited.
4. The tender must hold good for at least 1 year after opening of the financial bid.
5. Every tenderer should give separate rate for the Kitchen Equipments as specified in Financial bid. The GST/IGST rate must be shown separately as well as any other charges.
6. The Institute reserves the right to accept whole or part of the tender. Institute also reserves the right to split the tender and award the contract to different suppliers.
7. The Institute reserves the right to reject any or all tenders without assigning any reasons.
8. In the event of a dispute arising between the supplier and the Institute during the currency of the contract courts at Thiruvananthapuram alone will have the jurisdiction.
9. The Financial bid of only those tenderers would be opened who qualify in Technical Bid by the committee

28.Payment terms:

* 1. 90% on supply and installation of equipments
  2. 10% after warranty period or on production of bank guaranty.

29. The following terms used in the foregoing paragraphs shall have the meaning given against each: -

1. **‘Institute’** means ‘Institute of Hotel Management and Catering Technology ’Thiruvananthapuram.
2. ‘Supplier/contractor’ means the successful tenderer to whom the contract is awarded.

#### c) ‘Officer’ means the officer named by the Principal/Secretary of the

Institute to receive and inspect the supplies

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