Hindustan Prefab Limited

Jangpura, New Delhi-110014

NAME OF WORK: Supplying, Installation, Testing & Commissioning of Kitchen equipments for 150 bedded ESIC Hospital at Pandeypur, Varanasi, Uttar Pradesh.

NIT NO: HPL/DGM(C)/TC/ESIC/Varanasi /2018-19/31 Dated: 25.07.2018

Name of the Agency

ITEM NO.	ITEM DESCRIPTION	SIZE	QTY	UNIT	RATE (in Rs.)	AMOUNT(in Rs.)
	Providing, installation, Testing and Commissioning of following equipment for Commercial kitchen at ESIC Super Speciality Hostpial: -					
1	EXHAUST HOOD □ # 18 GA. Welded Body Construction into two pieces. □ Equipment built in Single section, common plenum chamber, joints on periphery only. □ Removable 18 GA. S.S "V" section, measuring 510*510*50 mm thick, in full length w/bottom of filters set in continuous channel. □ Grease gutter on rear and side in each piece. □ Appropriate of numbers of Flushed incandescent, with heat toughened glass, LED lights, diffusing glass, to provide 600 lux of light through-out the hood. □ Wiring in heat proof conduits. □ To be suspended on ceiling with hanger rods. □ Height/Exhaust /duct Collar size, shape & Qty. to be verify site/coordinate HVAC consultants					
a		5475X1200X600mm	1	EACH		-
b		5200X950X600mm	2	EACH		-
2	MOBILE TABLE 1.6mm thick S.S. Top. • 150mm High Rear Splash. • Top secured to 12/25mm x 75mm x 25/12mm x1.6 mm Thick S.S. hat type welded channel frame work. • Full width 1.2mm thick 202 S.S. Bottom shelf • Four (04) no. 38mm x 38mm x 1.2 mm thick S.S. square pipe legs. With caster Wheels	600X1050X850mm	1	EACH		-
3	CHAPATTI PLATE WITH PUFFER Top # MS Plate 19mm THICK Covering made of S.S. Undershelf made of 22 GA SS 202 Leg made of 1.5 SS Square pipe Gas = L.P.G. GRADE : SS 304	1500X900X850mm	1	EACH		-
4	TILTING BRAISING PAN Electric operated equipment Free standing unit Infrared Heating Elements positioned beneath the cooking surface for uniform heat distribution. High precision Thermostatic Control Working Temperature adjustable from 120°C to 300°C. Very fast heat-up time to maximum temperature. Duomat cooking surface made of 10 mm thick S/S alloy with improved thermal stability for a more multifunctional use (dry and wet cooking). High- precision Manual Tilting system S/S Well with rounded corners and a seamless weld joining the bottom plate. Double Skinned S/S Lid Double Skinned well. External panels in S/S AISI 304 - Din 1.4301	100 LTRS	1	EACH		-
5	DRAIN TROUGH GRATING WITH S/S GUTTER & BASKET □ Grating Outer bearing bar Frame work of 38mm x 4mm thick welded construction. □ Grating anti skid ,lateral/Horizontal cross member of size 32mm x 4mm thick , Pressure locked & under side common graced to be welded & rest in to S.S. trough. □ Grating with hairline finishing. □ 70mm Deep # 16 Ga. S.S. trough channel shape, Suitable construction for rest Grating. □ Base of trough sloped towards floor drain. □ Provided 100mm Dia cutout & integral flange for entry into floor drain on cutout, 100 mm x 100 mm No. 14 GA. S.S plate. □ Provide integral perforated strainer basket of 16 GA, S.S coved & S.S rod ¼" dia handle. □ Location of floor drain & trough height/size & waste dia to be verify at site.					
a		560X1060mm	2	EACH		-
b		1060X360mm	8	EACH		-
c		1560X360mm	2	EACH		-
d		1060x560mm	1	EACH		-
6	TILTING BOILING PAN Electric operated equipment. Free Standing unit. Electromechanical control. Uniform heat distribution through all food. Short heating up time and short cooking time. The electric heating elements are submerged directly in the water of the jacket. Motorized tilting over 90° to facilitate pouring and cleaning operations. The Lid is made of S/S. Safety valve avoids overpressure of the steam in the jacket. Safety thermostat prevents from having a dangerously low water level in the jacket. Max pressure at 0.5 bar Internal frame & external panels AISI 304 stainless steel. Cooking vessel and double jacket AISI 304 stainless steel.	100 LTRS	1	EACH		-

7	WORK TABLE WITH SINK #16 Ga. S.S. Top with Rear side 150 mm high splash □ Front & both sides turned down 50 mm & in 12mm. Rear side turned up 150 mm, returned 25mm & down 12mm. □ Under side of the top shall be sound deadened. □ Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. □ Left side One (1) no. 450mm x 450mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow. Provide end joint connection from sink to L angle. □ 25x25mm S.S. square pipe cross bracing welded to legs at rear & both sides. Front side open for Garbage Can. □ # 20 G.A S.S Apron front of Sink. □ Left side of unit One (1) No. Wall Mounted "Jaksons Make" Swivel type water Mixer faucet. □ Four (04) no. 38x38mm S.S. square pipe legs. With s.s. adjustable bullet feet.					
a		1350X750X850+150mm	1	EACH		-
b		1150X750X850+150mm	1	EACH		-
c		2450X750X850+150mm	1	EACH		-
d		1800X700X850+150mm	1	EACH		-
e		750X700X850+150mm	1	EACH		-
8	DUST BIN □ 1.2mm thick S.S.can, All corners coved. □ Four (4) no. 102mm dia castor two with brakes. SS 304 GRADE 450MM ROUND DIA. 750 MM HIGH	ø450mm ROUND	2	EACH		-
9	MASALA TROLLEY □ #16 Ga. S.S. Top. □ Top of unit provide cutout and accommodate Nine (9) no. GN 1/6 pan. □ Top secured 25mm x 25mm x 3mm thick S.S. welded Channel frame work. □ Full width # 18 Ga. S.S. bottom shelf. All sides turned down 40 mm & IN 12 mm. Under shelf secured to 25X25X3mm thick S.S welded angle frame work. Under shelf reinforced with 12/25/75 /25/12 mm Hat type channel. □ All sides # 16 G.A S.S Apron. □ 38x38 mm S.S. square pipe legs on castor. □ Four (4) no. 102 mm dia Non marking rubberized castors two with brakes. □ Nine (9) no. 1/6 GN. Pan, 100mm deep with Lid to be furnished.	500x500x500mm	1	EACH		-
10	STOCK POT STOVE □ Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. □ Exterior # 18 Ga. S.S 202 cladding. □ One (1) no. 500mm x 500 mm Cast iron grates (Removable). One (1) no. 70,000 H.P. burner with pilot lamp. □ Built in pressure Controller regulator. □ 25mm x 25mm S.S. square pipe under shelf. □ Four (4) 38mm x 38mm S.S. square pipe legs. With s.s. adjustable bullet feet.	750X750X600mm	3	EACH		-
11	WALL MOUNTED FAUCET die pressed 350mm long body s/s faucet swivel cold water swivel lever type faucet wall mounting at 1200AFF to be installed	STD	3	EACH		-
12	THREE BURNER RANGE Top will be of 16 Swg. Reinforced & welded to 38x38x 3mm SS angle frame supported on 16 SWG.The legs should be of 38mm dia with adjustable Stainless Steel bullet feet. Make HPC, Model No:T 35 Burneres three nos BTU.70,000 each Unit to be have all four side cross bracing. GRADE SS 304	1800X600X850mm	2	EACH		-
13	UNDER COUNTER REFRIGERATOR # 16 G.A S.S top with rear side 150 mm splash. □ Front & both sides turned down 50mm & in 12 mm, Rear side150 mm returned 25mm & in 12mm. □ Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. □ 60mm thick P.U. foam on all sides. □ Exterior/Interior # 18 Ga. S.S. cladding. □ Right side #18 GA S.S Three (3) no. Door with integral handle & insulation. □ Six (6) nos. adjustable wire shelf □ Accommodates 1/1 G.N pan. □ Ambient temperature 43 deg C. □ Internal Temp +1 Deg C to 4 Deg C. □ Forced draft cooling with fan. □ Air-cooled. □ REFRIGERANT GAS: R-134 A. □ 1.0 HP. Kirloskar Compressor, Located at Left side. Complete with Open able Drawer type sliding Access. □ Digital read out thermometer, cord with time delay auto start. □ 25 mm drain with S.S removable drip tray. □ #18 GA S.S perforated false bottom. (for condensate water evaporation) □ Six (6) no. 38x38mm S.S. square pipe legs. With s.s. adjustable bullet feet	1800X700X850mm	2	EACH		-

14	WORK TABLE #16 Ga. S.S. Top with Rear side 150 mm high splash Front & both sides turned down 50 mm & in 12mm. Rear side turned up 150 mm, returned 25mm & down 12mm. Under side of the top shall be sound deadened. Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. 25x25mm S.S. square pipe cross bracing welded to legs at rear & both sides. Front side open Four (04) no. 38x38mm S.S. square pipe legs. With s.s. adjustable bullet feet.					
a		1075X750X850mm	1	EACH		-
b		1350X750X850mm	1	EACH		-
c		1500X750X850mm	1	EACH		-
d		1025X750X850mm	1	EACH		-
e		1400X750X850mm	1	EACH		-
f		1950X750X850+150mm	1	EACH		-
g		1800X750X850mm	1	EACH		-
h		700X800X850mm	1	EACH		-
15	WALL SHELF # 18 GA. S.S. Wall shelves. Rear & both side turned up 50mm & Hemmed outside, Front turned down 38mm & in 12mm. Shelves secured to bracket with acorn S.S. nuts & bolts. No. 14 Ga. S.S. wall Brackets. Secured to top with acorn Nuts & Bolts & Bracket secured to wall with anchor fasteners. Mounting Height- 1400mm A.F.F & 1700mm A.F.F.					
a		1075X350mm	1	EACH		-
b		2200X300mm	1	EACH		-
c		1350X350mm	3	EACH		-
d		2450X350mm	1	EACH		-
e		2000X350mm	1	EACH		-
f		1400X350mm	1	EACH		-
g		1800X350mm	1	EACH		-
h		750X350mm	1	EACH		-
i		1250x300mm	2	EACH		-
16	GN PAN (1/1)	625x475mm	4	EACH		-
VEG. PREP. AREA						
17	DOUGH KNEADER • Powerful 1.5 HP custom built motor • Three fixed speeds • High torque transmission • Heat-treated hardened steel alloy gears and shafts • Permanently lubricated transmission • Thermal overload protection • Rigid cast iron body • Stainless steel bowl guard with built in ingredient chute • NSF approved enamel gray paint (optional) • Front mounted controls • 15 minute timer • Industry standard #12 attachment hub • Safety interlocked bowl guard and bowl lift • Non-slip rubber feet • 6 foot cord and ground plug (single phase only) Standard Accessories • 40 quart stainless steel bowl • Flat beater (aluminum) • Stainless steel wire whip • Spiral dough hook (aluminum)	40LTRS	1	EACH		-
18	WET MASALA GRINDER Capacity 10 liter in 80 min. All S.S Construction. Conventional 10 liters capacity wet grinder. Grinder capacity of 10 liters. Twin roller construction minimizes spillage. Vertical construction makes them occupy less space. Unit with wet grinder in stainless steel Wired.	10KG	1	EACH		-
19	PULVERISER S.S Steel Body with Stand. Top Loading Container. Front feeding hopper. Continuous flow Heavy duty dual. Sets of 4 no. Sieves replaceable & washable. Ledges below for placing G.N Pan receptacle. S.S Tray on top with feeding hole 2 sets of wire mesh sieves. Provided with detachable s.s nets.	10KG	1	EACH		-
20	POTATO PEELER The Top, Rear, Left, Right and Front should be of 18 swg MS Perforated Sheet, powder coated. Base should be made of 16 swg SS with stiffeners. The partition should also be perforated made of 18 swg MS. The lid should have extra strong hinges with a stopper and a strong latch, which also act as a handle. The unit should have a 18 swg SS 304 sliding door with a SS rod handle. The unit should be fitted with heavy-duty GI castors of 150 mm Ø rubber wheels	10KG	1	EACH		-

21	WORK TABLE WITH TWO SINK #16 Ga. S.S. Top with Rear side 150 mm high splash □ Front & both sides turned down 50 mm & in 12mm. Rear side turned up 150 mm, returned 25mm & down 12mm. □ Under side of the top shall be sound deadened. □ Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. □ Left side One (1) no. 450mm x 450mm x 200mm deep # 16 Ga. S.S. sink, Sink Complete with 50mm dia lever handle operated waste outlet & rear connected overflow. Provide end joint connection from sink to L angle. □ 25x25mm S.S. square pipe cross bracing welded to legs at rear & both sides. Front side open for Garbage Can. □ # 20 G.A S.S Apron front of Sink. □ Left side of unit One (1) No. Wall Mounted "Jaksons Make" Swivel type water Mixer faucet. □ Four (04) no. 38x38mm S.S. square pipe legs. With s.s. adjustable bullet feet.					
a		2000X750X850+150mm	1	EACH		-
b		2100X750X850+150mm	1	EACH		-
c		1800X750X850+150mm	1	EACH		-
22	VEGETABLE CHOPPING BLOCK WITH DRAWER Top & undershelf of s.s.sheet on s.s.anlge frame work & s.s.tubular legs, with adjustable feet. Top to have sound deadning material lining as required. SS 304 WITH 65 MM NYLON BOARD Unit provided One (1) no. tool Drawer in Center of unit, Construction as per standard drg.	1350X750X850mm	1	EACH		-
23	FOOD PROCESSOR TABLETOP MODEL □ S.S BODY. □ FAN-COOLED, HEAVY-DUTY, BELT DRIVE, □ AUTOMATIC RESTART OF MACHINE. □ INCLUDING PUSHER FEED HEAD WITH FEED TUBE, □ SUITABLE FOR FUNCTIONS OF PREPARATION AS: SLICING, MINCING, GRATING, SHREDDING AND CUTTING INTO CHIPS OR CUBES OF DIFFERENT SHAPES. □ TWO SEPARATE SAFETY SWITCH TO STOP THE MACHINE.	STD	1	EACH		-
24	MOBILE INGREDIENT BIN # 16 GA s/s sheet secured on 38 x 38 x 3mm thick s/s angle box frame bottom closed and all corners caved 20mm radius s/s removable type lid with s/s recessed handle lid to be half open able secured with s/s hinges 125mm dia rubber castors two nos with brakes four (4) nos corner rubber bumper , non marking type 25mm thick	400x700x600mm	2	EACH		-
25	STORE REFRIGERATOR Refrigeration machine chiller: RUAH01015KP (15000 btu @ +2 Deg C room temp) Puff Panels Chiller: 60 MM PP/PP Flooring Chiller: 60 MM Puff Slabs (Pcc & kota stone in customers scope) Chiller door pp/pp : Clear opening of 34" X 78" (60 mm thk)					
a		3000X2000X2700mm	1	EACH		-
b		3300X2500X2700mm	1	EACH		-
26	STORE REFRIGERATOR SHELVING Shelving shall be arranged as shown in the layout plan. □ 2000mm high overall on SS adjustable feet, constructed of 38mm x 38mm x 14 GA SS angles. □ Each to have five shelves at equal distance of # 18 GA SS underside reinforced with # 16 GA SS hat type channels. □ Shelves to be bolted at each corner with S. S. square pipe uprights 100 x 38mm x # 16 GA SS gussets with SS nuts and bolts, 5 sets per corner.S.S. shelves welded to S.S. square pipe uprights.	1200X500X1800mm	10	EACH		-
27	POTATO AND ONION STORAGE BIN 25 X 25mm # 16 ga s/s four (4)nos uprights secured to 25 x 25mm square pipe top & bottom framework top and bottom closed with # 18 ga s/s shelf welded smooth and finish as per general specification four (4) nos # 125mm dia nylo castors of Rexello or equal make two nos with brakes secured to bottom shelf with # 14 ga s/s plate with nuts and bolts 38mm dia # 16 ga s/s rod handle on both sides for push and pull two (2) pairs of 50 x 50 x 3mm thick s/s sliding angle on both sides to hold plastic onion baskets manufacturer to provide three (3)nos of onion baskets	450x700x850mm	4	EACH		-
28	HAND WASH SINK Top consist of #16 GA S.S. sheet with Rear & right side splash 150 mm high splash. □ Front & left sides turned up 12mm & 45 deg turned down 40mm & in 12mm. Rear & right side turned up 150mm, returned 25mm & down 12mm. □ 350mm dia x 150mm deep no. 16 GA S.S. sink. □ 38mm dia c.p. waste with end point joint connection from sink to L angle. □ One (1) no. deck mounted water mixer faucet. □ #16 GA S.S. wall brackets secured to top w/ anchor S.S. nuts & bolts.	350X350mm	3	EACH		-

29	MEAT MINCER - Easy to carry thanks to its sides handles. - Anodized aluminium body and ABS shockproof sides. Ventilated motor. Oil-bath gear box. Ground tempered helical gears. Easy to remove AISI 304 S/S or aluminium mincing mouth. S/S plates and knives. Power:-1ph watt 750 - Hp 1 3ph 1100 - Hp 1,5 Power source:-1ph/3ph TC output/h.:-kg/h. 120 Standard plat:-ø mm 4,5		1	EACH		-
30	MEAT SLICER Model Mirra 300 Y09 Blade mm 300 - inch. 12 Motor watt 210 / Hp 0,29 Cut thickness mm 13 Run of carriage mm 285 Net weight kg 20,5 Shipping mm 800x600x520 - Anodized cast aluminium alloy. - Great distance between blade and motor for easy cleaning. - Ventilated motor. - Forged, hardened large thickness blades. - Carriage running on self-lubricating bushes and lapped pins. - Stainless steel screws and slice deflector. - Strong thickness gauge support. - Cast-in sharpener assembly. - Compact dimensions and great cutting capacity. - CE professional with device for releasing the carriage. - Teflon coated or toothed blades are available on demand. - 25? blade inclination.		1	EACH		-
31	NON VEG.CHOPPING BLOCK WITH DRAWER Top & undershelf of s.s.sheet on s.s.anlge frame work & s.s.tubular legs, with adjustable feet. Top to have sound deadning material lining as required. SS 304 WITH 65 MM NYLON BOARD Unit provided One (1) no. tool Drawer in Center of unit, Construction as per standard drg.	1400X750X850mm	1	EACH		-
COLD KITCHEN AREA						
32	WORK TABLE MARBLE TOP with stainless steel structure i.e. 40mm dia. 04 nos. legs of S.S. 304 grade type with S.S. angle frame at top 25X25X3 mm S.S. angle and appropriate bracings at bottom for the legs.	2075X700X850mm	1	EACH		-
PACKING SECTION						
33	MOBILE REFRIGERATED FOOD CART Stainless steel exterior and door, fully insulated with 60 mm of polyurethane. Self-closing lockable door is hinged right as standard and includes a removable magnetic door gasket. The cart is supplied with twelve (12) sets of non-tilt pan slides. Cart is factory preset to operate between -2ºC and +4ºC. High ambient (43ºC) bottom mounted refrigeration system utilizes R134a refrigerant, generating 1584 BTU (399 KCAL) per hour. A LED display monitors the inside temperature. Audio visual temperature alarms is included as standard, along with HACCP capability, and automatic defrost. Unit includes a full-perimeter bumper guard along with two (2) flush transport handles on each end of the cart. Cart is furnished with two heavy duty swivel casters and two heavy duty swivel casters with brake.		1	EACH		-
34	MOBILE HOT HOLDING FOOD CART Stainless steel exterior with two (2) transport handles on each end of the cart. The cabinet has an ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Four (4) chrome plated wire shelves are included. A full-perimeter, wall-friendly bumper is included, along with four (4) 6" (152mm) heavy duty casters, 2 rigid and 2 swivel with brake. Flexible choice of preplated meal service: This banquet cart will also hold covered meals without plate carriers.		3	EACH		-
35	HOT BAIN MARIE The tank of the Bain Maire will be provided with an on-line connection with a ball valve of 15mm Ø and a drain valve of 15mm Ø to be provided. . Unit will have 3 kw water immerse heater with rotary On-OFF switch, indicating lamps and imported Thermostat of JUMO or EGO.	1800X750X850mm	1	EACH		-
36	VACUUM PACKING MACHINE Sirman Vacuum Packaging Machines , model W8 30. - Easy vacuum and sealing time setting. - Display of vacuum percentage and time to countdown. - Last setting saved in memory. - Rev counter and pump meter. - Pump preheating and oil cleaning cycle. - Oil and filter change message. - Timed external vacuum. - Not available with printer or Gas. - Large injection bells. - Automatic cover lift operated by pneumatic pistons. - Easily removable sealing bar.		1	EACH		-
DISH AND POT WASH AREA						

37	POT RACK SHELVING Four (4) no. S.S. pipe shelves. First shelf 300 A.F.F., Second 900 A.F.F. Third shelf 1375mm A.F.F. & Fourth shelf at 1850mm A.F.F. Shelf outer tube 32x32mm S.S. square pipe with 25x25mm S.S square pipe welded to outer tube at 75 c/c. Four (04) no. 38x38mm S.S. square pipe legs. With s.s. adjustable bullet feet.	1200X600X1800mm	4	EACH		-
38	FLUSHING HOSE UNIT This T&S 5HR-242-01 Equip hose reel includes a 50' long heavy duty hose with a 3/8" diameter and a durable, powder coated steel reel comes with a 5SV-H spray valve for an ergonomic way to control the direction of your spray 5HR-242-01 Equip hose reel has a 3/8" NPT female inlet		1	EACH		-
39	CLEAN DISH LANDING TABLE #14 Ga. S.S. Top with 250mm High Rear splash.Right side turned down 30 mm raw (As per Dish washer). Front & left turned up 75mm, returned 40mm, turned down 50mm & in 12mm.Underside of the top shall be sound deadened. Top and body secured to 12/25mm x 100mm x 25/12mm # 1.6 mm Thick S.S. hat type welded channel frame work. Full width Strip type # 18 GA. S.S. Bottom & Intermediate shelves. Provide under shelf reinforced with 12/25/75/25/12 mm hat type channel. Six (6) no. 38mm x 38mm S.S. square pipe legs. With s.s. adjustable bullet feet	900X700X850+150mm	1	EACH		-
40	POT WASHING UNIT WITH THREE SINKS #16ga s/s top construction (verify all dimensions of table & sinks from site before manufacturing) top secured to welded 38 x 38 x 3mm thick s/s angle frame work front side raised up 75mm turned out 40 down 50 & in 12mm in channel shape provide top slope towards sinks side all vertical and horizontal corners of top shall be coved underside of top #18 ga s/s hat type channels with soundeadenend channel size 25 x 100 x 25mm welded horizontally & vertically every 600mm OC #16ga s/s top with rear & both side 250mm high splash splash turned out 40mm @45 deg turned down 12mm #16 ga s/s fully coved corners sink integral with top top integrated 750 x 600 x 350 deep pre-wash on left side and 750 x 600 x 350mm deep overflow sink with 750 x 600 x 350 deep final wash sink waste to be at 475, 800 and 800 waste from left side complete with lever handle operated 38mm dia waste, rear connected overflow, center line of sink waste shall be verified from site by manufacture provide 400mm hshelves (distance between rails 68 mm) • Material inside and out DIN 1.4301 stainless steel • Fixed waste water connection conforming to SVGW requirements where permitted • Splash and 5	2600X750X850+150mm	1	EACH		-
41	PRE RINSE SPRAY UNIT heavy duty mixer tap with spray arm wall / splashback hot water mixing option hose, spring body, overhead spring and spray valve with hold down ring B-0109-01 6" (152 mm) wall bracket finger hook comes pre-assembled onto riser. Adjust to desired position in field 3/8" NPT x 18" riser is pre-assembled to lock fittings below spring check cartridges with lever handles 2" dia flanges with 1/2 NPT female inlets and required accessories for fitting		2	EACH		-
42	WALL MOUNTED POT RACK #16 ga s/s 25 x 25mm square pipe outer frame s/s pipe const. of 20 x 20mm square pipe welded horizontally at 75mm centre to centre #14ga s/s 150mm high four (4) pairs double cantilevered brackets with holes mounting with anchor fasteners at height of 1550 AFF 25mm away from rear wall	1675X550mm	1	EACH		-
43	FIVE TIER TROLLEY The work top should be 16 swg, SS 304 GRADE shelves should be made of 18 swg SS sheet. 38x38x3mm SS. angle frame supported. Noise free rubber castors to be provided with wheels with should have a locking arrangement.	900X600X1800mm	1	EACH		-
STORE						
44	STORAGE SHELVING(DAY STORE) Shelving shall be arranged as shown in the layout plan. 2000mm high overall on SS adjustable feet, constructed of 38mm x 38mm x 14 GA SS angles. Each to have five shelves at equal distance of # 18 GA SS underside reinforced with # 16 GA SS hat type channels.Shelves to be bolted at each corner with S. S. square pipe uprights 100 x 38mm x # 16 GA SS gussets with SS nuts and bolts, 5 sets per corner. S.S. shelves welded to S.S. square pipe uprights.	900X500X1800mm	36	EACH		-
45	STACKING PLATEFORM (OIL& SUGAR STORE) TOP SS 50MM SQ. PIPE FRAME (4) no. 50mm x 50mm x 16 GA. S.S. square pipe Legs with S.S. adjustable feet. 25mm x 25mm x 16 Ga. S. S. square pipe tube bracing at all sides.	900X900mm	8	EACH		-
RECEIVING						
46	BENCH WEIGHING SCALE	STD	1	EACH		-
47	PLATEFORM WEIGHING SCALE	300 KG	1	EACH		-
48	TRANSPORT TROLLEY The work top should be 16 swg, SS 304 GRADE shelves should be made of 18 swg SS sheet. 38x38x3mm SS. angle frame supported. Noise free rubber castors to be provided with wheels with should have a locking arrangement.	900X600mm	1	EACH		-

49	GARBAGE REFRIGERATOR Refrigeration machine chiller: RUAH01015KP (15000 btu @ +2 Deg C room temp) Puff Panels Chiller: 60 MM PP/PP Flooring Chiller: 60 MM Puff Slabs (Pcc & kota stone in customers scope) Chiller door pp/pp : Clear opening of 34" X 78" (60 mm thk)	2750X2700X2100mm	1	EACH		-
50	COMBI OVEN WITH STAND(GAS OPERATED) • Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included • Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes • Individual Programming of at least 350 cooking programs with up to 12 steps • Humidification variable in 3 stages from 30 °C – 260 °C in hot air or combination • USB Interface • High-performance, fresh-steam generator with automatic descaling • 5 fan air speeds, programmable • Integral, maintenance-free grease extraction system with no additional grease filter • Operation without a water softener and without additional descaling • Cool-down function for fast cabinet fan cooling • Automatic adaptation to the installation location (height, climate, etc.) • Unit door with rear-ventilated double-glass panel and hinged inner panel • Removable, swivelling grid shelves (distance between rails 68 mm) • Material inside and out DIN 1.4301 stainless steel • Fixed waste water connection conforming to SVGW requirements where permitted • Splash and hose-proof to IPX 5		2	EACH		-
51	DISH WASHING MACHINE WITH DRYER COMPLETE LOADING AND UNLOADING TABLE Direction of operation – LEFT to RIGHT □ With Loader. □ With Dual Rinse. □ With auto timer to stop operation when no racks □ Two speed washing. □ With Integral rinse pump. □ With Insulation. □ With Push button drain down. □ With Single point vent connection. □ Having 6+4 - wash system. □ S.S 304 Interior & Exterior. □ Suitable for rack size to be 500 mm X 500 mm. □ Hot water indicator light, suitable for operation with incoming hot water supply □ Built in rinse aid dispenser □ Door safety switch □ Emergency stop switch on clean dish side □ Heater with thermostat Control. □ Unit to be fully automatic wash and rinse cycle with correct temperature indicators for consistent cleaning. □ Unit with exhaust □ 150mm High Legs.		1	EACH		-
52	SANDWICH GRILLER Rise-Fall style Electric Panini Grill		1	EACH		-
	Total (in Rs.)					**-**