

Minutes of Pre-Bid Conference held on 20.05.2022 for procurement of Kitchen Equipment (Standard make).

The Pre-Bid Conference for TENDER FOR SUPPLY, INSTALLATION, COMMISSIONING AND DEMONSTRATION OF KITCHEN EQUIPMENT (**STANDARD MAKE**) AT INDIAN INSTITUTE OF TECHNOLOGY DHARWAD,

IIT Dharwad Tender No. : IITDH/MMD/PC/2022 23/001,

GeM Bid No. :GEM/2022/B/2123034, was held on Friday, 20.05.2022 at 11:00 am, virtually, as per tender conditions.

The following were present:

From Buyer's Side:

Prof. S R M Prasanna, Chairman
Prof. Nagesh Iyer, Dean (IPS)
Dr. D Lakshmanan, CAAO, SETS Chennai
Shri S Gnanaprakasam, Sr. CoSP, CSIR-CCMB, Hyderabad
Mr. Sundeep P, Executive Engineer
Mr. Rahul Raj, Jr. Engineer
Dr. Rajeshwara Rao, Asst. Professor
Mr. Anilkumar Angadi, Asst. Registrar (MMD), Convenor

From Bidders' side

Sl. No	Company	Represented by
1	M/s. Muskan Equipments Company, New Delhi	Mr. Prakash Rajput
2	M/s. J B Equipments, New Delhi	Mr. Sombeer Bambaniya
3	M/s. Crystal Kitchen Solutions, New Delhi	Mr. Ragothaman Rajagopal
4	M/s. Kings Kitchen Solutions, Pune	Mr. Mohit
5	M/s. Klas Products Pvt Ltd., New Delhi	Mr. Sahil Gulliani
6	M/s. AGARWAL CROCKERY HOUSE, Hyderabad	Mr. Saket Agarwal
7	M/s. Kalkura Refrigeration & Kitchen Equipments Pvt Ltd, Udupi	Mr. Ananthmurthy
8	M/s. Talent Transformation Group, Lucknow	Mr. Arpit Srivastava
9	M/s. Yash Design, Bengaluru	Mr. Nikhilesh Reddy
10	M/s. Brothers Equipment and Engineering Private Ltd, Bhubaneswar	Mr. Saroj

Even though M/s. S S Equipments and Machines, Pune registered for attending the Pre Bid Conference, they did not attend the Pre-Bid Conference.

The Pre-Bid Conference started after brief welcome address by Convenor. As per tender conditions, the bidders should have sent mail on or before 11.05.2022 to seek clarifications during the Pre-Bid Conference. IIT Dharwad had received queries only from M/s. Klas Products, which were addressed during the Pre-Bid Conference. Also, during the Pre Bid Conference, the clarifications sought by bidders present were replied/responded by IIT Dharwad. Bidders present were also informed that IIT Dharwad will not entertain any request seeking clarifications beyond this Pre-Bid Conference and hence they were advised to seek clarification, if any during the Pre-Bid Conference itself. Bidders present were requested to make note of all clarifications given during the Pre-Bid Conference

The clarifications sought by bidders and response given by IIT-DHARWAD alongwith the revised Make List are given in the annexures enclosed, which will be hosted in GeM portal and in IITDH website.

Initially the drawings of Kitchen were not provided in the tender document of Standard Make Kitchen Equipment. It is now proposed to be given so that the bidders can have a better understanding of the item requirements.

Chairman sought active participation from all bidders present.

The Pre-Bid Conference ended with thanks to the Chair.

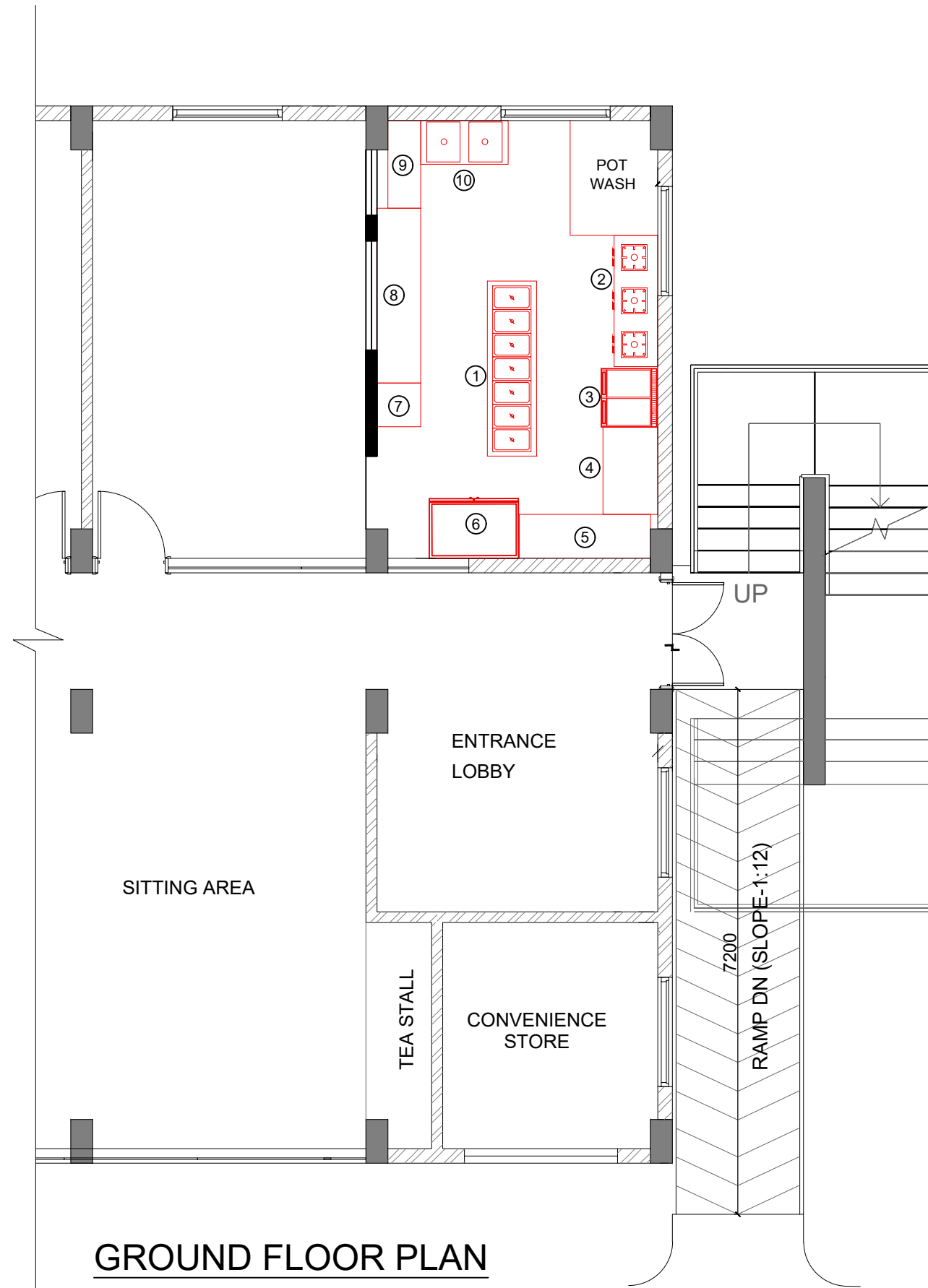
Prebid Queries - Kitchen Equipment Procurement - Standard - 20th May 2022					
S No.	Page No.	Item No.	As per Bid	Clarification Sought	Response from IIT Dharwad
1	13	1	<p>Supply, erection & Commissioning in place of Commercial VERTICAL 4 DOOR FREEZER</p> <p>Internal and external structure in AISI 304 stainless steel with high-density expanded polyurethane insulating foam of 60 mm in thickness. External back panel and bottom in galvanized steel with IP65 digital control panel, automatic defrosting, LED temperature display, internal lighting, adjustable stainless steel feet. All doors are fitted with standard locks and keys and microswitch to switch off the fan when the door is not opened. with all other necessary accessories customised to the aesthetics of Kitchen and finishes as required.</p> <p>Internal capacity - 1350ltrs, Temperature range - -22~-7 deg Celsius, 6 nos. of shelves, Refrigerant - R134a</p>	<p>In items no. 1 commercial vertical 4 door freezer, it is mentioned that structure is to be given in SS Grade 304. We would like to clarify whether the structure refers to the framework or the interior and exterior sheet of the body. In the case that this rerefers to the interior and exterior in SS 304 sheet, will the back panel still be accepted in Galvanised Iron.</p>	<p>The SS 304 is for interior and exterior of the units and does not apply for frame work. Rear side should be of SS and not of galvanized iron.</p>
2	13	2	<p>Supply, erection & Commissioning in place of, Commercial VERTICAL 4 DOOR CHILLER</p> <p>Internal and external structure in AISI 304 stainless steel with high-density expanded polyurethane insulating foam of 60 mm in thickness. External back panel and bottom in galvanized steel with IP65 digital control panel, automatic defrosting, LED temperature display, internal lighting, adjustable stainless steel feet. All doors are fitted with standard locks and keys and microswitch to switch off the fan when the door is not opened. with all other necessary accessories.</p> <p>Internal capacity - 1350ltrs, Temperature range - +0~ +12 deg Celsius, 6 nos of shelves, Refrigerant - R134a</p>	<p>In items no. 2 commercial vertical 4 door chiller, it is mentioned that structure is to be given in SS Grade 304. We would like to clarify whether the structure refers to the framework or the interior and exterior sheet of the body. In the case that this rerefers to the interior and exterior in SS 304 sheet, will the back panel still be accepted in Galvanised Iron.</p>	<p>The SS 304 is for interior and exterior of the units and does not apply for frame work. Rear side should be of SS and not of galvanized iron.</p>
3	11	12	Make list	<p>Clarification regarding the supply of the foreign brands for the following equipments - Wet masala grinder / Automatic Veg. cutting machine / Sandwich Maker / Toaster / Meat Mincer</p>	<p>Preference shall be for the Local makes. In addition, the Sirman brand mentioned in the makelist shall be excluded. Please refer to the revised Make-list attached</p>

4	11	12	Make list	<p>We are reputed manufacturers of kitchen equipment and we have successfully carried out supply and installation of Kitchen Equipments for reputed clients like NBCC Ltd., ICI Noida, IIT Delhi, IIT Gandhinagar, India International Convention Centre, SIHM Gandhinagar, NIT Tadepalligudem, etc.</p> <p>Therefore, we request you to approve Klas Products, as we have been making these items for the past 30 years, for the following items:</p> <ol style="list-style-type: none"> 1. Dough Kneader 2. Potato Peeler 3. Automatic Veg Cutting Machine 4. Wet Masala Grinder 5. Masala Grinder 6. Tilting Masala Grinder 7. Pulveriser 8. Sandwich Maker 9. Toaster 10. Meat Mincer 	<p>Only for the items mentioned supply from the reputed experienced OEMs shall be considered. Please refer to the revised Make list.</p> <ol style="list-style-type: none"> 1. Dough Kneader 2. Potato Peeler 3. Automatic Veg Cutting Machine 4. Wet Masala Grinder 5. Masala Grinder 6. Tilting Masala Grinder 7. Pulveriser 8. Sandwich Maker 9. Toaster 10. Meat Mincer <p>But the motor/compressor to be used in these equipment should be as per the Make-list issued.</p>
5	11	12	Make list	<p>Moreover, we request you to approve Stellar Brand for the following refrigeration items as it is equivalent to elan pro, cellfrost, and indulge.</p> <ol style="list-style-type: none"> 1. Commercial Vertical 4 Door Freezer 2. Commercial Vertical 4 Door Chiller 3. Vesi Cooler 4. Water Cooler <p>Lastly, we request to add Hobart & WASHMATIC to the list of approved makes of dishwashers.</p>	<p>Please refer to the revised Make-list attached.</p>
6	13	3	<p>Supply & Commissioning in place of Commercial DOUGH KNEADER, 50KG / CHARGE The kneading machine shall be heavy duty cast iron/mild steel body with large base for vibration-free operations. Kneading Bowl shall be in 14 SWG Stainless Steel AISI 304 Grade Sheet with lifting handle. The kneading & mixing attachments shall also be made of stainless steel AISI 304 Grade Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top. Motor to be fitted at the top of the machine. III Phase Electrical Motor of 2 HP Capacity.</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top.</p>
7	13	4	<p>Supply & Commissioning in place of Commercial DOUGH KNEADER, 10KG /CHARGE The kneading machine shall be heavy duty cast iron/mild steel body with large base for vibration-free operations. Kneading Bowl shall be in 14 SWG Stainless Steel AISI 304 Grade Sheet with lifting handle. The kneading & mixing attachments shall also be made of stainless steel AISI 304 Grade. Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top. Motor to be fitted at the top of the machine. III Phase Electrical Motor of 1 HP Capacity</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top.</p>

8	14	5	<p>Supply & Commissioning in place of, POTATO PEELER, 20 KG, The unit shall be vertical design and floor mounted type. Peeling Chamber in Stainless Steel 16 SWG AISI 304 Grade Sheet. The peeling disc shall be made of 14 swg stainless steel AISI 304 Grade Sheet. Top Lid in Stainless Steel 18SWG AISI 304 Grade Sheet. The abrasive on the disc shall be fibre glass bonded carborundrum and shall be easily removable for maintenance and cleaning Unit Mounted on 40x40x16SWG AISI 304 Grade Square Pipe Frame. Water Inlet at the top of Chamber & Water Flow Out & removal Window at the bottom of the Chamber. III Phase Electrical Motor of 1 HP. The machine shall be provided with On/Off Starter motor control & indicating lights, wire & plug, all complete, as required.</p>	Unit Mounted on 40x40x16SWG AISI 304 Grade Square Pipe Frame.	Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.
9	14	6	<p>Supply & Commissioning in place of, POTATO PEELER, 5 KG The unit shall be vertical design and floor mounted type. Peeling Chamber in Stainless Steel 16 SWG AISI 304 Grade Sheet. The peeling disc shall be made of 14 swg stainless steel AISI 304 Grade Sheet. Top Lid in Stainless Steel 18SWG AISI 304 Grade Sheet. The abrasive on the disc shall be fibre glass bonded carborundrum and shall be easily removable for maintenance and cleaning . Unit Mounted on 40x40x16SWG AISI 304 Grade Square Pipe Frame. Water Inlet at the top of Chamber & Water Flow Out & removal Window at the bottom of the Chamber. III Phase Electrical Motor of 0.5 HP. The machine shall be provided with On/Off Starter motor control & indicating lights, wire & plug, all complete, as required.</p>	Unit Mounted on 40x40x16SWG AISI 304 Grade Square Pipe Frame.	Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.
10	14	8	<p>Supply & Commissioning in place of, WET MASALA GRINDER, 10 Litres capacity Grinding bowl in 19SWG AISI 304 Grade Stainless Steel with White Stone Base, Grinding Pestle in White Stone with properly embedded Wooden Stump. Scrapper inside Bowl in High Quality White Nylon Sheet 20mm thk. fitted to Stainless Steel AISI 304 Grade Pipe with vertical & Lateral movement arrangement. Stand, Post & Supports of Pestle, Scrapper, etc. in Stainless Steel AISI 304 Grade Pipe. Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top. Coconut Scrapper with proper cover (when not in Use) to be provided as an additional feature. III Phase Electrical Motor of One HP Capacity</p>	Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.	Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.
11	14	9	<p>Supply & Commissioning in place of, TILTING MASALA GRINDER, 15 Litres capacity Grinding bowl in 19SWG AISI 304 Grade Stainless Steel with White Stone Base, Grinding Pestle in White Stone with properly embedded Wooden Stump. Scrapper inside Bowl in High Quality White Nylon Sheet 20mm thk. fitted to Stainless Steel AISI 304 Grade Pipe with vertical & Lateral movement arrangement. Stand, Post & Supports of Pestle, Scrapper, etc. in Stainless Steel AISI 304 Grade Pipe. Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top. Coconut Scrapper with proper cover (when not in Use) to be provided as an additional feature. III Phase Electrical Motor of 1.5 HP Capacity</p>	Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.	Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame cladded with 18SWG AISI 304 Grade Sheet from all sides & top.

12	15	10	<p>Supply & Commissioning in place of, TILTING MASALA GRINDER, 20 Litres capacity Grinding bowl in 19SWG AISI 304 Grade Stainless Steel with White Stone Base, Grinding Pestle in White Stone with properly embedded Wooden Stump. Scrapper inside Bowl in High Quality White Nylon Sheet 20mm thk. fitted to Stainless Steel AISI 304 Grade Pipe with vertical & Lateral movement arrangement. Stand, Post & Supports of Pestle, Scrapper, etc. in Stainless Steel AISI 304 Grade Pipe.</p> <p>Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top. Coconut Scrapper with proper cover (when not in Use) to be provided as an additional feature. III Phase Electrical Motor of 2 HP Capacity.</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 35x35x3mm thk 304 Grade Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top.</p>	<p>Unit Mounted on Stainless Steel AISI 304 Grade 50x50x6mm thk Angle Frame clad with 18SWG AISI 304 Grade Sheet from all sides & top.</p>
13	15	13	<p>Supply & Commissioning in place of, SANDWICH MAKER, Overall size = 400 x 450 x 300</p> <p>Outer Body of the Unit fabricated from 18SWG Stainless Steel AISI 304 Grade Sheet, Inner Lining of the Unit fabricated from 19SWG Stainless Steel AISI 304 Grade Sheet, Top, Rear & Two Sides insulated with non sagging mineral Glasswool, 40mm thick. Two sets of Rack Rests in 35x35x16SWG thick Stainless Steel AISI 304 Grade Angle, Rack in 6mm dia. Stainless Steel AISI 304 grade Rod welded as grid of 75x30mm & provision of Bakelite Handles</p> <p>Electrical air heaters of 3KW at bottom & 1.5KW on top, single phase with individual controls, indicator Lamps & thermostats.</p> <p>WELDING: should be done by Argon Arc /Tig welding only. No Electrical Arc Welding should be used. All the welded edges, surfaces should be properly & smoothly ground & finished to remove any burr or sharp edges.</p> <p>FINISH: All plain & pipe surfaces should be finished brush uniformly to give an aesthetically pleasant look.</p>	<p>Need clarification regarding the overall size of the equipment mentioned in the specification</p>	<p>Product should meet the overall specification. Some minor dimensional variance for this product may be accepted.</p>
14	16	14	<p>Supply & Commissioning in place of, TOASTER, Overall size = 400 x 450 x 300</p> <p>350 slices per hour, body made of SS304, with 250mm SS (food grade) conveyor, SS removable crumb tray for easy cleaning, suitable for toasting of bread & buns, Controls for temperature and conveyor speed</p>	<p>Need clarification regarding the overall size of the equipment mentioned in the specification</p>	<p>Product should meet the overall specification. Some minor dimensional variance for this product may be accepted.</p>
15	16	18	<p>Supply & Commissioning in place of, UNDER COUNTER DISH WASHER MACHINE</p> <p>Overall size = 1000 X 1000 X 1500mm. Wash tank capacity more than 8 ltrs, wash pump power 200W or more, boiler power 2.6kW or more, Number of cleaning cycles - 3 nos, 40 racks/hour, 720 dishes/hour, digital display, double skin construction, Built-in drain pump, detergent dispenser, drain pump & continuous water softener. Standard equipment like plate rack, flat rack, cutlery rack to be included</p>	<p>Need clarification regarding the overall size of the equipment mentioned in the specification</p>	<p>The Dimension shall be read as Overall size - 600 x 615 x 820mm.</p>
16	10	IV (1)		<p>Clarification regarding Comprehensive AMC was sought.</p>	<p>Please refer page 7 - point 13 & 14 in Section III and page 10, Section IV (1) of ATC.</p>

Revised Makelist		
1	MS/SS MATERIALS	TATA/ SAIL/ JINDAL
2	MOTORS	ABB/CROMPTON/KIRLOSKAR/CRI/GE
3	COMPRESSOR	COPELAND / KIRLOSKAR / TECUMSEH / EMERSON
4	COMMERCIAL VERTICAL 4 DOOR FREEZER	BLUESTAR/VOLTAS/HOSHIZAKI
5	COMMERCIAL VERTICAL 4 DOOR CHILLER	BLUESTAR/VOLTAS/HOSHIZAKI
6	VISI COOLER	BLUESTAR/VOLTAS/HOSHIZAKI
7	HOOD TYPE DISH WASHER MACHINE	ELECTROLUX/WINTERHALTER/IFB/BOSCH
8	UNDER COUNTER DISH WASHER MACHINE	ELECTROLUX/WINTERHALTER/IFB/BOSCH
9	ELECTRIC INSECT KILLER	PCI/ PEST-O-FLASH/INSECT-O-CUTOR
10	AIR CURTAINS	EURONICS/AIRTECNICS/RUSSEL
11	TEA-COFFEE-MILK MACHINE	GODREJ/ CAFÉ COFFEE DAY/ NESCAFE/ CAFÉ DESIRE
12	ELECTRIC KETTLE	PRESTIGE/ MORPHY RICHARDS/ BUTTERFLY
13	WALK BEHIND FLOOR SCRUBBER (Electric)	ROOTS/ KARCHER/ EUREKA FORBES
14	WET & DRY VACCUM CLEANER	ROOTS/ KARCHER/ EUREKA FORBES
15	MICROWAVE (Solo)	WHIRLPOOL/IFB/LG
16	REFRIGERATOR	LG/ WHIRLPOOL/ SAMSUNG
17	WATER COOLER	BLUESTAR/ VOLTAS/ USHA
Apart from the Makes mentioned below, Makes of reputed and experienced OEMs meeting the conditions of Section II - Eligibility Criteria shall be considered for the following		
1	DOUGH KNEADER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA/PRESTIGE
2	POTATO PEELER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
3	AUTOMATIC VEG CUTTING MACHINE	ROBOT COUPE/SOWBHAGYA
4	WET MASALA GRINDER	SOWBHAGYA/KOOKMATE/KANTEEN INDIA
5	TILTING MASALA GRINDER	SOWBHAGYA/KOOKMATE/KANTEEN INDIA
6	PULVERISER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
7	SANDWICH MAKER	SOWBHAGYA/INDULGE
8	TOASTER	HATCO/INDULGE/KANTEEN INDIA
9	MEAT MINCER	SOWBHAGYA/ INDULGE



GROUND FLOOR PLAN

LEGEND

SR. NO.	SR.NO.	SIZE INDICATIVE)	NOS.
1	ELECTRIC HOT BAIN MARIE	2400 X 675 X 750	1
2	3 BURNER GAS RANGE	1800 X 600 X 750	1
3	ELECTRIC DEEP FRYER	750 X 750 X 750	1
4	DOSA TAWA	1200 X 750 X 850	1
5	WORK TABLE WITH BACK SPLASH	1800 X 600 X 850+150	1
6	REFRIGERATOR	190LTR	1
7	VISI COOLER	600 X 600 X 2100	1
8	WORK TABLE WITH BACK SPLASH	2400 X 600 X 850+150	1
9	DISH LANDING TABLE	1200 X 450 X 850	1
10	2 SINK UNIT	1200 X 600 X 850	1

NOTE -

- Specifications and dimension mentioned in the BOQ will be final and binding incase of any mismatch
- The vendor has to plan the services(water, drain, gas, electricity) as per the site condition nothing extra shall be given on this behalf for the commissioning of the respective equipment

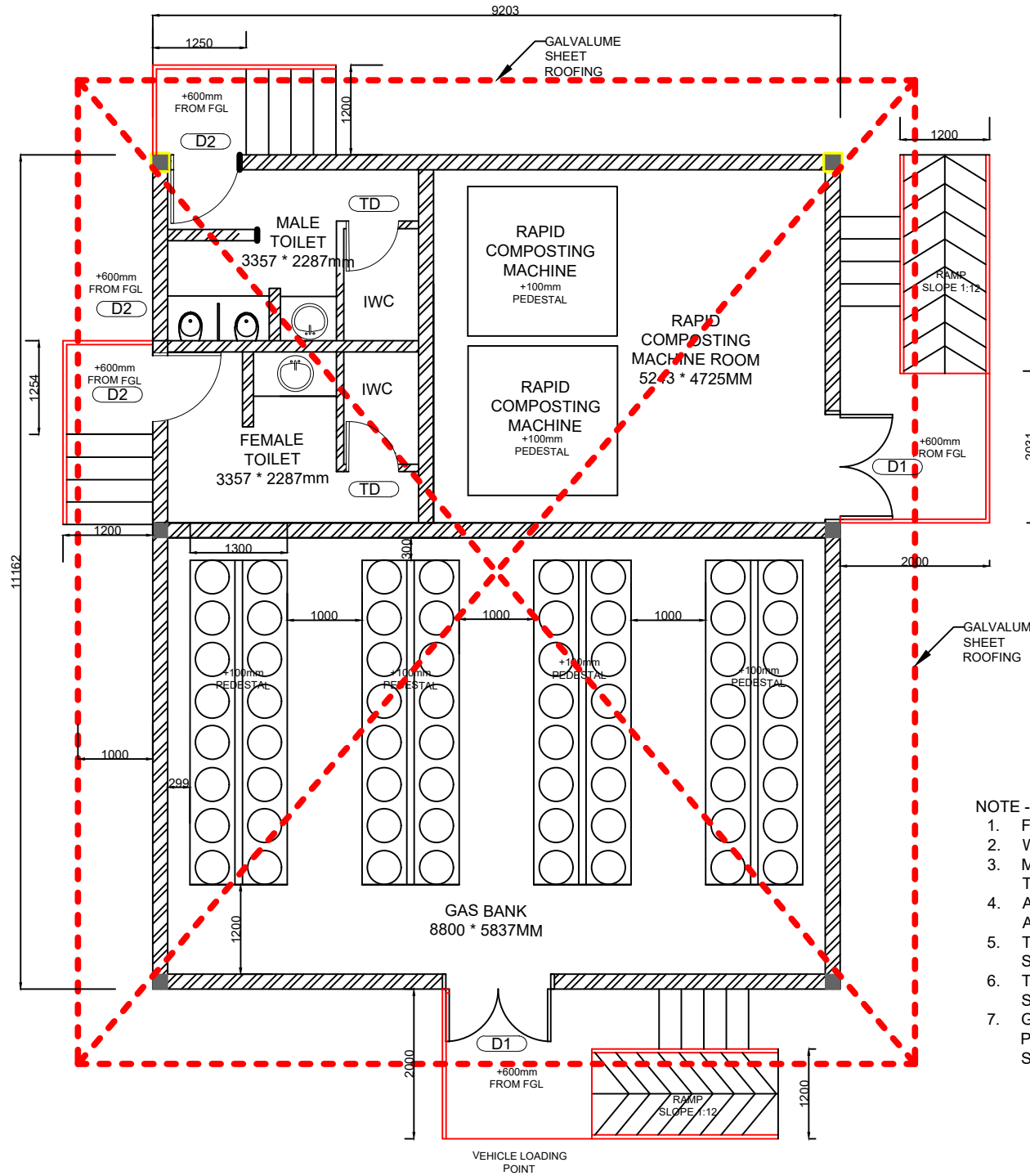
PROPOSED LAYOUT OF KITCHEN FOR DRIVER'S DORMITORY
AT. DHARWAD

DATE -	31.08.2021
DRAWING NO.	R1/IITD/0135

**INDIAN INSTITUTE OF
TECHNOLOGY
DHARWAD**

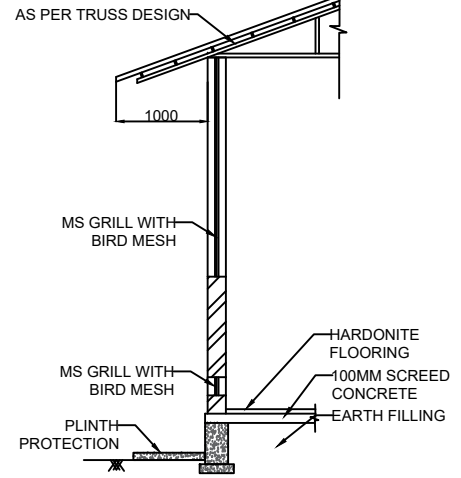
GAS BANK, RAPID COMPOSTING & TOILET - COMBINED FACILITY

ARCHITECTURAL PLAN



DOOR SCHEDULE -

MS Grill door
D1 - 1500 X 2100MM
GI door and frame
D2 - 900 x 2100MM
FRP shutter with RCC frame
TD - 750 x 2100MM



- NOTE -
1. FLOORING SHOULD BE MADE OF HARDONITE FLOORING
 2. WALL HEIGHT 1500MM HT (WHERE MS GRILLS ARE PROVIDED)
 3. MS GRILL TO BE PROVIDE FROM HEIGHT OF 1500MM HT ON THE EXTERNAL WALL (EXCEPT FOR THE TOILET PORTION)
 4. ADDITIONAL MS GRILL TO BE PROVIDED IN THE GAS BANK AREA AT 200MM FROM THE FFL
 5. TRUSS WORK SHOULD BE MOUNTED ON HOT ROLLED SECTIONS AS PER THE DESIGN
 6. TOILET AREA SHOULD BE PROVIDED WITH THE CALCIUM SILICATE FALSE CEILING
 7. GAS BANK AND RAPID COMPOSTING MACHINE ROOM TO BE PROVIDED WITH TWO NUMBER OF PLUMBING POINTS AND SUFFICENT NUMBERS OF DRAIN POINTS

- NOTE -**
- Specifications and dimension mentioned in the BOQ will be final and binding incase of any mismatch
 - The vendor has to plan the services(water, drain, gas, electricity) as per the site condition nothing extra shall be given on this behalf for the commissioning of the respective equipment

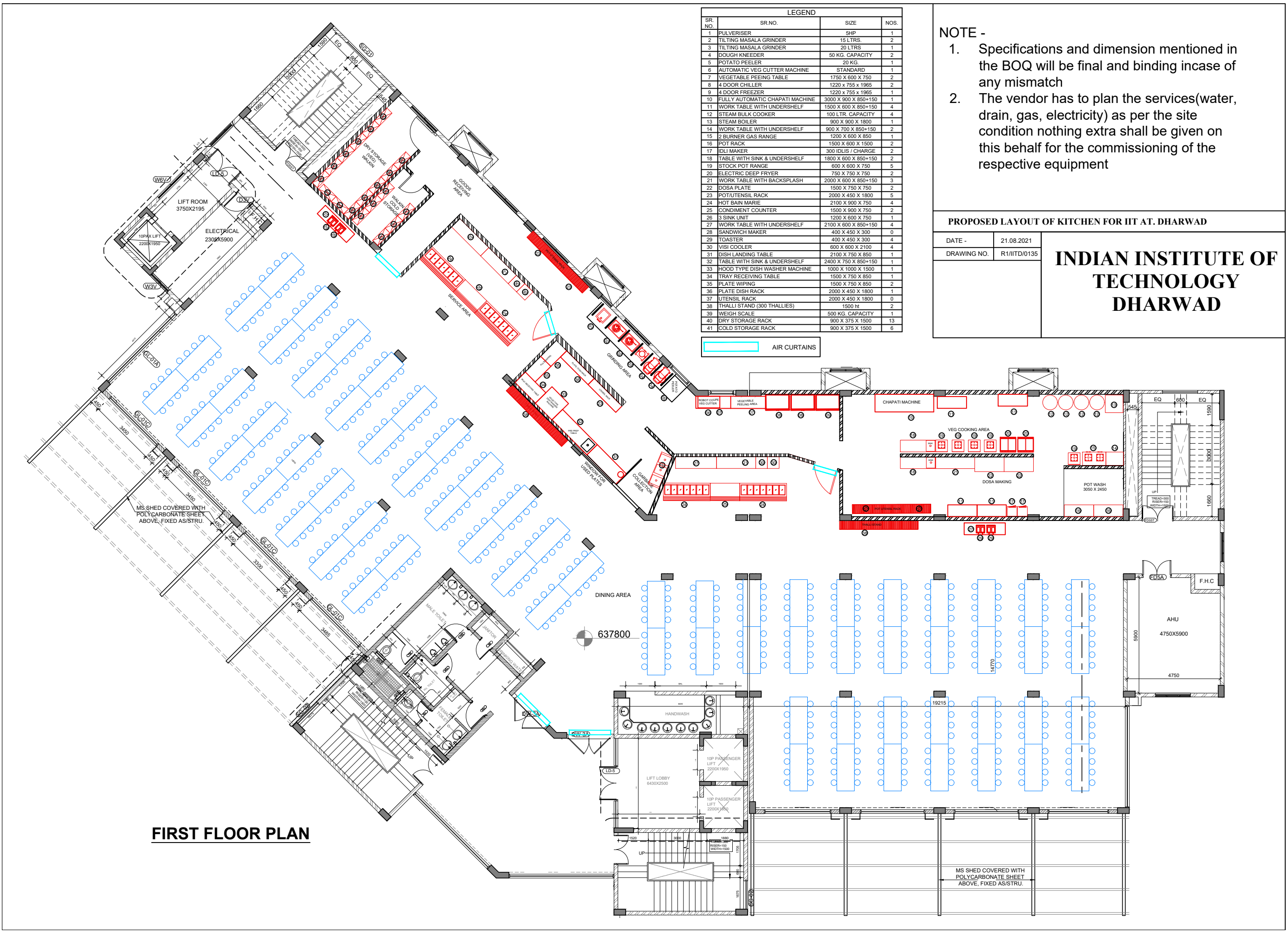
SR. NO.	SR.NO.	SIZE	NOS.
1	PULVERISER	SHP	1
2	TILTING MASALA GRINDER	15 LTRS.	2
3	TILTING MASALA GRINDER	20 LTRS.	1
4	DOUGH KNEEDER	80 KG. CAPACITY	2
5	POTATO PEELER	20 KG.	1
6	AUTOMATIC VEG CUTTER MACHINE	STANDARD	1
7	VEGETABLE PEELING TABLE	1750 X 600 X 750	2
8	4 DOOR CHILLER	1220 X 755 X 1965	2
9	4 DOOR FREEZER	1220 X 755 X 1965	1
10	FULLY AUTOMATIC CHAPATI MACHINE	3000 X 900 X 850+150	1
11	WORK TABLE WITH UNDERSHELF	1500 X 600 X 850+150	4
12	STEAM BULK COOKER	100 LTR. CAPACITY	4
13	STEAM BOILER	900 X 900 X 1800	1
14	WORK TABLE WITH UNDERSHELF	900 X 700 X 850+150	2
15	2 BURNER GAS RANGE	1200 X 600 X 850	1
16	POT RACK	1500 X 600 X 1500	2
17	IDLI MAKER	300 IDLIS / CHARGE	2
18	TABLE WITH SINK & UNDERSHELF	1800 X 600 X 850+150	2
19	STOCK POT RANGE	600 X 600 X 750	5
20	ELECTRIC DEEP FRYER	750 X 750 X 750	1
21	WORK TABLE WITH BACKSPASH	2000 X 600 X 850+150	3
22	DOSA PLATE	1500 X 750 X 750	2
23	POT/UTENSIL RACK	2000 X 450 X 1800	5
24	HOT BAIN MARIE	2100 X 900 X 750	4
25	CONDIMENT COUNTER	1500 X 900 X 750	2
26	3 SINK UNIT	1200 X 600 X 750	1
27	WORK TABLE WITH UNDERSHELF	2100 X 600 X 850+150	4
28	SANDWICH MAKER	400 X 450 X 300	0
29	TOASTER	400 X 450 X 300	4
30	VISI COOLER	600 X 600 X 2100	4
31	DISH LANDING TABLE	2100 X 750 X 850	1
32	TABLE WITH SINK & UNDERSHELF	2400 X 750 X 850+150	1
33	HOOD TYPE DISH WASHER MACHINE	1000 X 1000 X 850	1
34	TRAY RECEIVING TABLE	1500 X 750 X 850	1
35	PLATE WIPING TABLE	1500 X 750 X 850	2
36	PLATE DISH RACK	2000 X 450 X 1800	1
37	UTENSIL RACK	2000 X 450 X 1800	0
38	THALLI STAND (300 THALLIES)	1500 ht.	2
39	WEIGH SCALE	500 KG. CAPACITY	1
40	DRY STORAGE RACK	900 X 375 X 1500	13
41	COLD STORAGE RACK	900 X 375 X 1500	6

 AIR CURTAINS

PROPOSED LAYOUT OF KITCHEN FOR IIT AT. DHARWAD

DATE - 21.08.2021
DRAWING NO. R1/IITD/0135

INDIAN INSTITUTE OF TECHNOLOGY DHARWAD



FIRST FLOOR PLAN

- NOTE -**
- Specifications and dimension mentioned in the BOQ will be final and binding incase of any mismatch
 - The vendor has to plan the services(water, drain, gas, electricity) as per the site condition nothing extra shall be given on this behalf for the commissioning of the respective equipment

LEGEND - FOR VEG KITCHEN				LEGEND - FOR NON-VEG KITCHEN			
SR NO.	SR. NO.	SIZE	NOS.	SR NO.	SR. NO.	SIZE (INDICATIVE)	NOS.
1	WORK TABLE WITH UNDERSHELF	1500 X 800 X 850+150	3	1	WORK TABLE WITH UNDERSHELF	1500 X 800 X 850+150	3
2	4 DOOR CHILLER	1200 X 800 X 1500	1	2	4 DOOR FREEZER	1200 X 800 X 1500	1
3	DOUGH KNEEDER	80 KG. CAPACITY	1	3	DOUGH KNEEDER	50 KG. CAPACITY	1
4	POTATO PEELER	525 X 525 X 750	1	4	POTATO PEELER	525 X 525 X 750	1
5	WET MASALA GRINDER	10 LTRS.	2	5	WET MASALA GRINDER	10 LTRS.	2
6	PULVERISER	SHP	1	6	PULVERISER	SHP	1
7	ELECTRIC DEEP FRYER	750 X 750 X 750	1	7	ELECTRIC DEEP FRYER	750 X 750 X 750	1
8	STOCK POT RANGE	600 X 600 X 750	5	8	STOCK POT RANGE	600 X 600 X 750	5
9	PREPARATION TABLE WITH SINK & UNDERSHELF	1800 X 600 X 850+150	2	9	PREPARATION TABLE WITH SINK & UNDERSHELF	1800 X 600 X 850+150	2
10	CHAPATI PLATE WITH PUFFER	2200 X 600 X 850+150	1	10	CHAPATI PLATE WITH PUFFER	2200 X 600 X 850+150	1
11	WORK TABLE WITH UNDERSHELF	2000 X 600 X 850+150	1	11	WORK TABLE WITH UNDERSHELF	2000 X 600 X 850+150	1
12	DOSA PLATE	1500 X 750 X 850	2	12	DOSA PLATE	1500 X 750 X 850	2
13	WORK TABLE WITH UNDERSHELF	3100 X 600 X 850+150	1	13	WORK TABLE WITH UNDERSHELF	2100 X 600 X 850+150	1
14	SANDWICH MAKER	400 X 450 X 300	2	14	SANDWICH MAKER	400 X 450 X 300	2
15	TOASTER	1200 X 600 X 850+150	1	15	TOASTER	400 X 450 X 300	2
16	WORK TABLE WITH UNDERSHELF	2000 X 600 X 850+150	1	16	WORK TABLE WITH UNDERSHELF	1200 X 600 X 850+150	1
17	SOJI MAKER	300 IDLIS / CHARGE	1	17	SOJI MAKER	300 IDLIS / CHARGE	1
18	TABLE WITH SINK & UNDERSHELF	2000 X 750 X 850+150	4	18	TABLE WITH SINK & UNDERSHELF	2000 X 750 X 850+150	4
19	WORK TABLE WITH UNDERSHELF	2000 X 750 X 850+150	1	19	HOT BAN MARIE	2400 X 900 X 750	1
20	HOT BAN MARIE	2400 X 900 X 750	1	20	BAKERY DISPLAY	2400 X 900 X 1200	1
21	BAKERY DISPLAY	2400 X 900 X 1200	1	21	VISI COOLER	600 X 600 X 2100	1
22	VISI COOLER	600 X 600 X 2100	1	22	POT / UTENSIL RACK	2000 X 450 X 1800	3
23	POT / UTENSIL RACK	2000 X 450 X 1800	3	23	WEIGH SCALE	200 KG. CAPACITY	0
24	WEIGH SCALE	200 KG. CAPACITY	0	24	COLD STORAGE RACK	900 X 375 X 1500	0
25	COLD STORAGE RACK	900 X 375 X 1500	0	25	DRY STORAGE RACK	900 X 375 X 1500	7
26	DRY STORAGE RACK	900 X 375 X 1500	7	26	2 SINK UNIT	750 X 750 X 900	1
27	2 SINK UNIT	750 X 750 X 900	1	27	DISH LANDING TABLE	2100 X 750 X 850	1
28	DISH LANDING TABLE	2100 X 750 X 850	1	28	PREP-PREP TABLE WITH SINK	1800 X 750 X 850+150	1
29	PREP-PREP TABLE WITH SINK	1800 X 750 X 850+150	1	29	UNDERCOUNTER DISH WASHER MACHINE	1000 X 1000 X 1500	1
30	UNDERCOUNTER DISH WASHER MACHINE	1000 X 1000 X 1500	1	30	TRAY RECEIVING TABLE	1500 X 750 X 850	1
31	TRAY RECEIVING TABLE	1500 X 750 X 850	1	31	WORK TABLE WITH UNDERSHELF	2000 X 750 X 850+150	1
32	BULK COOKER	100LTR	1	32	MEAT MINCER	STD	1
33	THALLI STAND (200 THALLI)	1500 H.	1	33	TABLE WITH SINK & UNDERSHELF	2000 X 750 X 850+150	1
				34	CHOPPING BOARD	STD	1
				35	4 DOOR CHILLER	1200 X 800 X 1500	2
				36	THALLI STAND (200 THALLI)	1500 H.	1
				37	BULK COOKER	100LTR	1

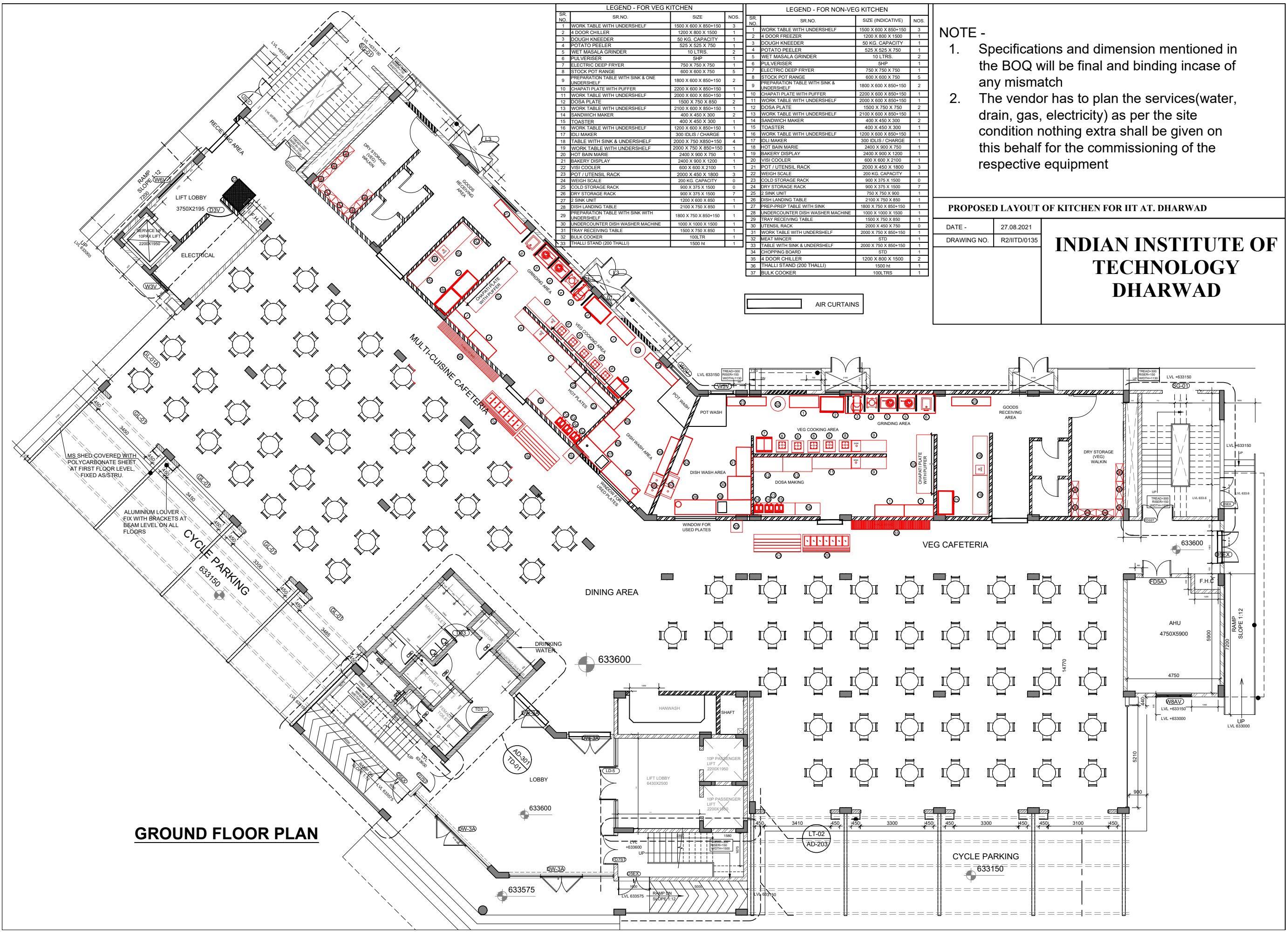
AIR CURTAINS

PROPOSED LAYOUT OF KITCHEN FOR IIT AT. DHARWAD

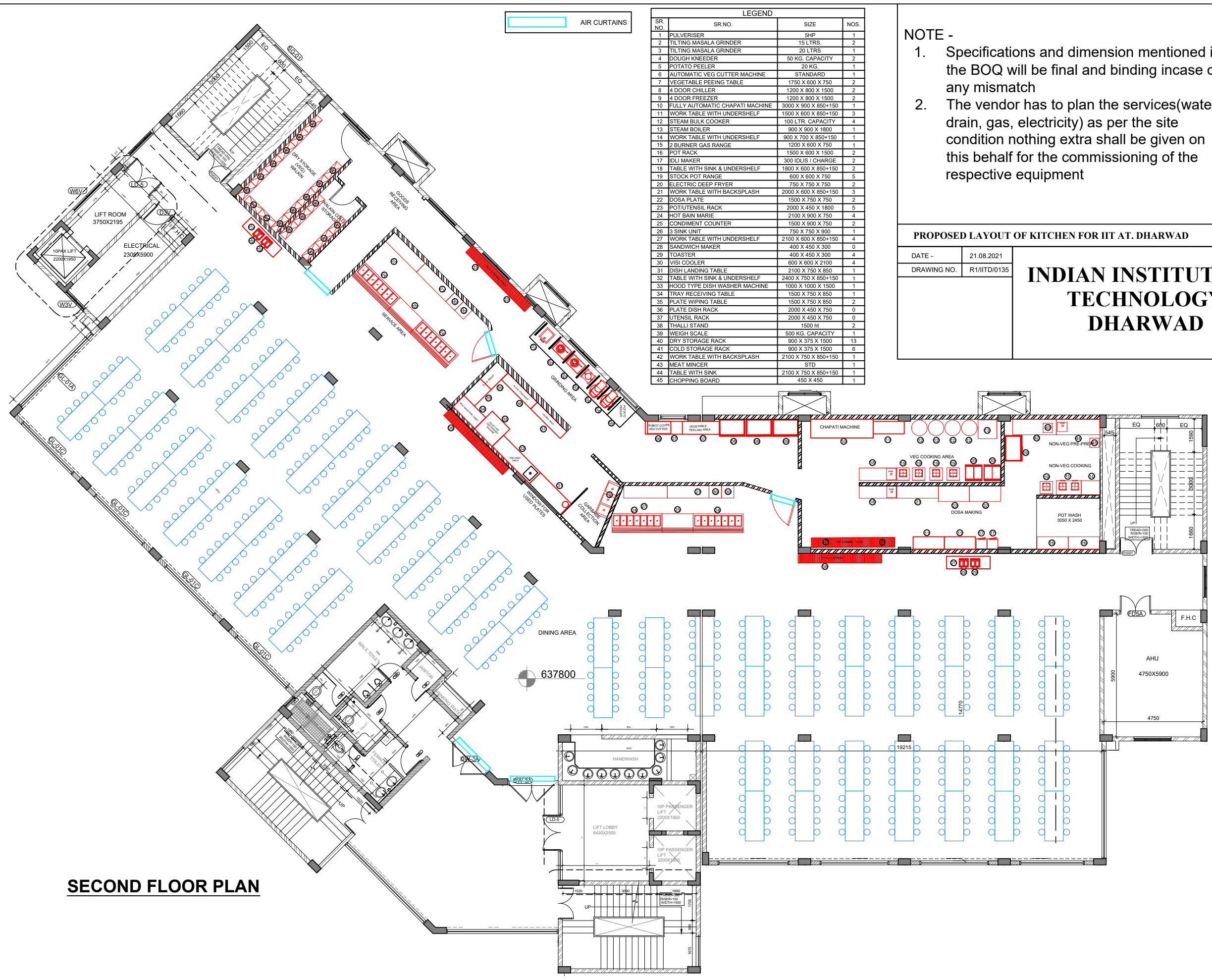
DATE - 27.08.2021

DRAWING NO. R2/IITD/0135

INDIAN INSTITUTE OF TECHNOLOGY DHARWAD



GROUND FLOOR PLAN



LEGEND			
SR. NO.	SR.NO.	SIZE	NOS.
1	PULVERISER	SHP	1
2	TILTING MASALA GRINDER	15 LTRS.	2
3	TILTING MASALA GRINDER	20 LTRS.	1
4	DOUGH KNEEDER	80 KG. CAPACITY	2
5	POTATO PEELER	20 KG.	1
6	AUTOMATIC VEG CUTTER MACHINE	STANDARD	1
7	VEGETABLE PEELING TABLE	1750 X 600 X 750	2
8	4 DOOR CHILLER	1200 X 800 X 1500	2
9	4 DOOR FREEZER	1200 X 800 X 1500	2
10	FULLY AUTOMATIC CHAPATI MACHINE	3000 X 900 X 850+150	1
11	WORK TABLE WITH UNDERSHELF	1500 X 600 X 850+150	3
12	STEAM BULK COOKER	100 LTR. CAPACITY	4
13	STEAM BOILER	900 X 900 X 1800	1
14	WORK TABLE WITH UNDERSHELF	900 X 700 X 850+150	1
15	2 BURNER GAS RANGE	1200 X 600 X 750	1
16	POT RACK	1500 X 600 X 1500	2
17	IDLI MAKER	300 IDLIS / CHARGE	2
18	TABLE WITH SINK & UNDERSHELF	1800 X 600 X 850+150	2
19	STOCK POT RANGE	600 X 600 X 750	5
20	ELECTRIC DEEP FRYER	750 X 750 X 750	2
21	WORK TABLE WITH BACKSPLASH	2000 X 600 X 850+150	3
22	DOSA PLATE	1500 X 750 X 750	2
23	POT/UTENSIL RACK	2000 X 450 X 1800	5
24	HOT BAIN MARIE	2100 X 900 X 750	4
25	CONDIMENT COUNTER	1500 X 900 X 750	2
26	3 SINK UNIT	750 X 750 X 900	1
27	WORK TABLE WITH UNDERSHELF	2100 X 600 X 850+150	4
28	SANDWICH MAKER	400 X 450 X 300	0
29	TOASTER	400 X 450 X 300	4
30	VISI COOLER	600 X 600 X 2100	4
31	DISH LANDING TABLE	2100 X 750 X 850	1
32	TABLE WITH SINK & UNDERSHELF	2400 X 750 X 850+150	1
33	HOOD TYPE DISH WASHER MACHINE	1000 X 1000 X 850	1
34	TRAY RECEIVING TABLE	1500 X 750 X 850	1
35	PLATE WIPING TABLE	1500 X 750 X 850	2
36	PLATE DISH RACK	2000 X 450 X 750	0
37	UTENSIL RACK	2000 X 450 X 750	0
38	THALLI STAND	1500 ht.	2
39	WEIGH SCALE	500 KG. CAPACITY	1
40	DRY STORAGE RACK	900 X 375 X 1500	13
41	COLD STORAGE RACK	900 X 375 X 1500	6
42	WORK TABLE WITH BACKSPLASH	2100 X 750 X 850+150	1
43	MEAT MINCER	STD.	1
44	TABLE WITH SINK	2100 X 750 X 850+150	1
45	CHOPPING BOARD	450 X 450	1

NOTE -

- Specifications and dimension mentioned in the BOQ will be final and binding incase of any mismatch
- The vendor has to plan the services(water, drain, gas, electricity) as per the site condition nothing extra shall be given on this behalf for the commissioning of the respective equipment

PROPOSED LAYOUT OF KITCHEN FOR IIT AT. DHARWAD

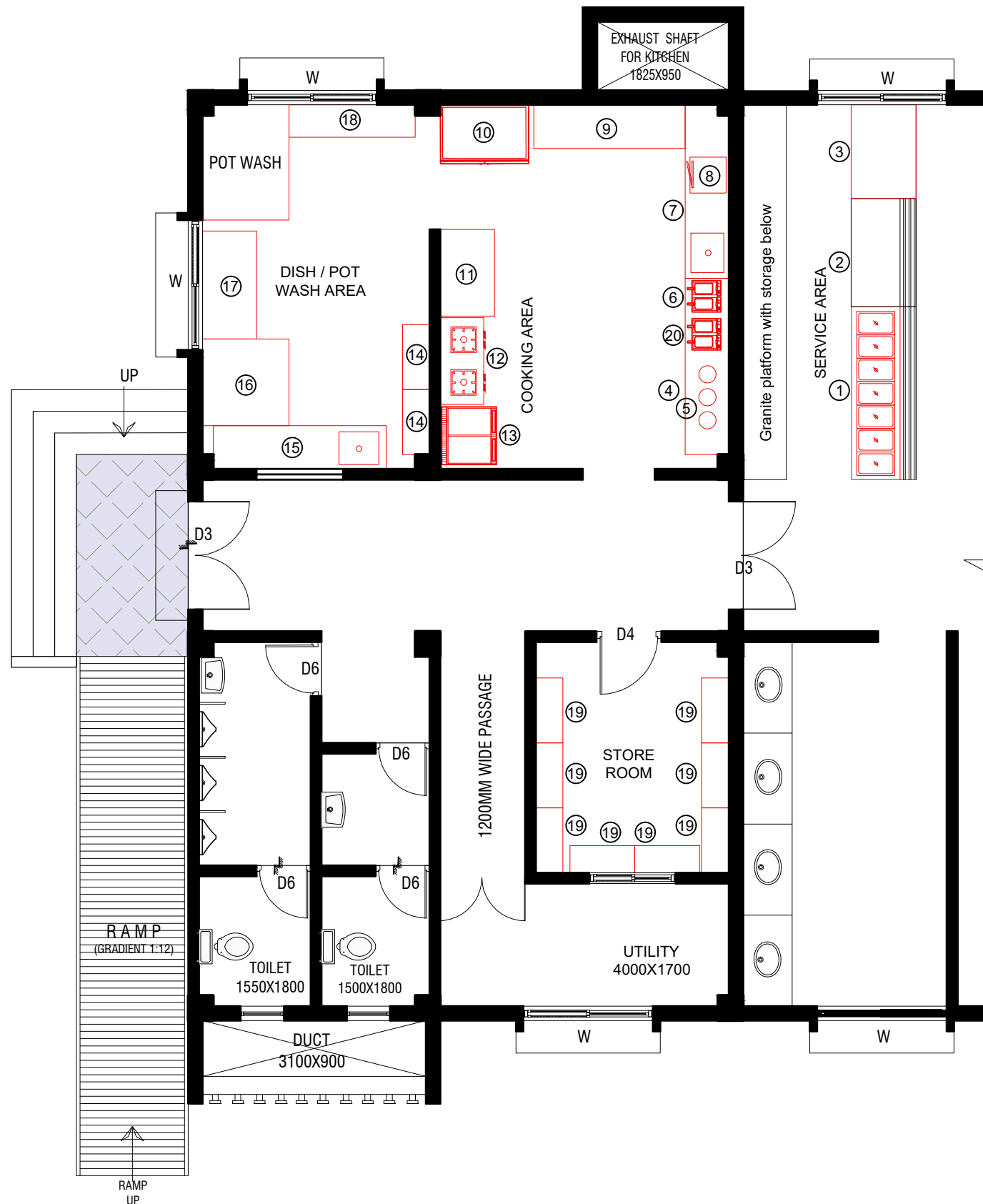
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INDIAN INSTITUTE OF TECHNOLOGY DHARWAD

SECOND FLOOR PLAN

637800

AHU
4750X5900
4750



LEGEND			
SR. NO.	SR.NO.	SIZE (INDICATIVE)	NOS.
1	HOT BAIN MARIE	2100 X 900 X 750	1
2	CONDIMENT COUNTER	1500 X 900 X 750	1
3	BAKERY DISPLAY	1200 X 900 X 1200	1
4	WORK TABLE WITH UNDERSHELF	2400 X 600 X 850+150	1
5	TEA+COFFEE+MILK MAKER	STANDARD	1
6	SANDWICH MAKER	400 X 450 X 300	1
7	TABLE WITH SINK & UNDERSHELF	2400 X 600 X 850+150	1
8	IDLI MAKER	50 IDLIS / CHARGE	1
9	WORK TABLE WITH UNDERSHELF	2100 X 600 X 850+150	1
10	2 DOOR CHILLER	1220 x 755 x 1965	1
11	DOSA PLATE	1200 X 750 X 850	1
12	2 BURNER GAS RANGE	1200 X 600 X 750	1
13	BULK DEEP FRYER	750 X 750 X 750	1
14	PLATE / DISH RACK	900 X 450 X 1800	2
15	DISH LANDING TABLE	2400 X 750 X 850	1
16	DISH WASHER MACHINE	1000 X 1000 X 1500	1
17	TRAY RECEIVING TABLE	1500 X 750 X 850	1
18	UTENSIL RACK	1700 X 450 X 1800	1
19	STORAGE RACK	900 X 375 X 1500	8
20	TOASTER	STD	1

NOTE -

1. Specifications and dimension mentioned in the BOQ will be final and binding incase of any mismatch
2. The vendor has to plan the services(water,drain, gas, electricity) as per the site condition nothing extra shall be given on this behalf for the commissioning of the respective equipment

PROPOSED LAYOUT OF KITCHEN FOR TRANSIT FACILITY BUILDING AT. DHARWAD

DATE -	31.08.2021
DRAWING NO.	R1/IITD/0135

INDIAN INSTITUTE OF TECHNOLOGY DHARWAD