

TENDER FOR SUPPLY, INSTALLATION, COMMISSIONING AND DEMONSTRATION OF KITCHEN EQUIPMENT (STANDARD MAKE) AT INDIAN INSTITUTE OF TECHNOLOGY DHARWAD

NOTICE INVITING TENDER (NIT) / RFP

1.	Tender No.		IITDH/MMD/PC/2022-23/001	
			TENDER FOR SUPPLY, INSTALLATION,	
2.	Description		COMMISSONING AND DEMONSTRATION OF	
۷.			KITCHEN EQUIPMENT (STANDARD MAKE) AT	
			INDIAN INSTITUTE OF TECHNOLOGY DHARWAD.	
3.	Tender Category		Goods	
4.	Tender Type		Open Tender	
5.	No. of Covers		2	
6.	Submission of Bids :	ON GeM PORTAL ONLY		
	Cover No.	Cover Type	Description	
7.	1	Technical	Schedule of Requirement and Compliances, Bidders Information, Previous Supply Orders etc.	
	2	Commercial	Commercial Bid	
	Two Bid System: -			
	-	ll be followed for this tender.		
			ce information. If the price quoted is submitted in	
8.		er will be rejected by IIT Dharwad.		
	1		the committee. Commercial bids of only Technically	
	qualified bidders will b	•		
		der will be awarded to the lowest		
9.	Form of Contract		Buy	
10.	Bid Validity (Days):		90 Days	
11	Davia da AMA da (Daliasa	n David d (Dava)	30 Days	
11.	Period of Work/Deliver	ry Period (Days)	Part deliveries in not more than 2 lots will be accepted	
			Within 15 days from the receipt of the material at	
12.	Time period for installa	ation	IIT Dharwad	
13	3. Tender Publication Date		05.05.2022	
	Start date for Submissi	ion of queries via email to		
14.	4. armm@iitdh.ac.in or in GeM		05.05.2022	
4.5	Date of visit to the IIT	Dharwad Permanent Campus site	05 05 0000 40 05 0000	
15.	by the bidders (if desir	•	05.05.2022 – 10.05.2022	
1.0	End date for Submission of queries via email to		11 OF 2022 4:11 04:00 DM	
16.	armm@iitdh.ac.in		11.05.2022 till 04:00 PM	
17.		meeting (mandatory to attend)	13.05.2022 at 11:00 AM	
18.		queries (to be uploaded on the	18.05.2022 at 03.00 PM	
	website/GeM) and pub	olishing corrigendum (if required)	10.03.2022 at 03.00 1 W	
	Bid Submission Start D		18.05.2022 at 04:00 PM	
	Bid Submission End Da		08.06.2022 till 04:00 PM	
	Bid Opening Date & Time 08.06.2022 at 04:30 PM			
	Delivery Location		IIT Dharwad Permanent Campus, Karnataka, India	
23.	Pin Code		580011	
			Registrar, IIT Dharwad	
24.	Tender Inviting Authority:		Address: Off Pune Bengaluru Highway, Near High	
			Court, Dharwad, Karnataka- 580011, India	



Section – I: Instructions to Bidders

- 1. Indian Institute of Technology Dharwad invites tenders (under two bid system) ON GeM portal from reputed suppliers/manufacturers OR authorized dealers for the item as described in Sl.No.2 of page 1 of this document and as per the Technical Specifications given in the Section V of this document.
- 2. The bidder should note that the technical specifications mentioned in **Section V** form the core of the product. The offers must strictly be as per the specifications given. At the same time, it must be kept in mind that mere copying of our specifications in the quotation shall not make the technical bid eligible for consideration. A bid has to be supported with original catalogue of the quoted item/s duly signed by the authorised person participating in the bid. Non-compliance with above shall be treated as incomplete/ambiguous and the bid may be ignored without giving an opportunity to the bidder for further clarification/negotiation etc.

PRE-BID INTERACTION

- 3. In order to clarify on any technical specifications or any issues, a query session (by email) for clarification is provided and an Online Pre-Bid meeting is also scheduled, which is mandatory for the bidders to attend. Only the bids of those bidders shall be considered who have attended the Online pre-bid meeting. Resultant rebuttal/re-publishing of modified RFP or corrigendum (as the case may be) will be published on the institute website. The bidders are advised to utilize the period given for clarifying any issue pertaining to RFP. After the period is over, no issue will be addressed and the institute will assume general acceptance of RFP terms and conditions. Prospective bidders have to submit their bids post rebuttal/modification in RFP (as the case may be).
- 4. The prospective bidders are also encouraged to visit the construction site of the IIT Dharwad permanent site, on the date scheduled by the institute for this purpose if they desire. However, this is not a mandatory requirement.
- 5. Any item not specifically mentioned in the tender document but essential in the opinion of the bidder for successful execution of the order (if awarded), should be brought to the notice of IIT Dharwad within the pre-bid clarification period/in the pre-bid meeting and before end date of submission of queries. On clearance from institute side, the same may be included by the institute by issuing a necessary corrigendum (as the case may be). However, the decision as to whether to consider such items or not, rests with the Institute.
- 6. The bidder shall ensure that the bid submitted by him includes all accessories (as per annexures) for full execution of contract. The successful bidder shall not charge extra for additional items required to meet the operational requirement at the stage of installation and commissioning.
- 7. Procedure for Bid Submission: Bids can be submitted only through GeM portal.
- 8. The bidder must submit all documents required for evaluation of technical bid and sought in the RFP as forming part of technical evaluation with signature and seal of the competent authority of the firm. In the event of non-receipt of any of the documents forming part of Technical Bid, bidder may be disqualified from the process. No paper relating to the technical bid will be received during the Technical Bid evaluation or afterwards unless specifically called for by the Committee. Further, any separate correspondence in the matter shall also not be entertained.
- 9. During evaluation of the Technical Bid, the committee will scrutinize the documents mentioned above and may forward any or all the documents to the concerned authorities for verification and authentication. In case of any document(s) as submitted by the bidder is found/reported to be fake, the bidder will be out of the tendering process and suitable legal action may be initiated against the bidder.



- 10. The above-mentioned basic eligibility conditions and additional clauses are broad guidelines for prequalification and the Director, IIT Dharwad hereby reserves the right to relax/ alter/ modify/ add any or all the conditions.
- 11. This procurement will be governed by Integrity Pact, which will be monitored by following Independent External Monitors (IEMs):

Shri Anil Kaushal, ITS (Retd.)
A-1/245, GF Janakpuri, New Delhi – 110058

e-mail: kaushal.anil17@gmail.com

Smt Seema Bahuguna, IAS (Retd.) E-12/7, Vasant Vihar, New Delhi – 110057

e-mail: bahugunaseema@gmail.com



SECTION-II: ELIGIBILITY CRITERIA:

Only those bidders fulfilling the following Eligibility Criteria (supported by documents) are expected to participate in the Tender (all criteria to be mandatorily fulfilled for technical qualification): -

S. No.	Eligibility Criteria	Document required
1.	Proof of establishment of company/business for a period of more than 3 years.	The Bidder must be OEM/an authorized partner/dealer in the business of the supply and installation of the subject equipment as described in Sl.No.2 of page 1 of this document for a period not less than 3 years (i.e., must be in this business from 2018 or earlier). If the Bidder is an authorized partner/dealer,
		then a Manufacturer's Authorization Form (MAF) must be submitted along with the bid.
2.	Previous experience & copy of performance certificates along with Purchase Orders	The Bidder or its OEM {themselves or through re-seller(s)} should have supplied same or similar Category Products for 80% of bid quantity, in at least one of the last three Financial years before the bid opening date to any Central / State Govt Organization / PSU / Public Listed Company. Copies of relevant contracts (proving supply of cumulative order quantity in any one financial year) to be submitted along with bid in support of quantity supplied in the relevant Financial year. In case of bunch bids, the category related to primary product having highest bid value should meet this criterion.
3.	Profitability	The bidder should have been profitable in the preceding three financial years. Income Tax returns for the previous 3 Financial Years to be provided.
4.	Minimum Average Annual Turnover of the bidder (in the last 3 years)	Rs.50,00,000/-
5.	Minimum Average Annual Turnover of the OEM (in the last 3 years)	Rs.2,00,00,000/-
6.	 Duly filled and completed Section-V Compliance for commercial terms of tender Compliance for technical specifications of the equipment to be supplied 	The following information on the letter head of the company / bidder: Compliance for commercial terms of tender Compliance for technical specifications of the equipment to be supplied



Section - III: General Conditions of Contract

1. Award of Contract:

On identifying L1 vendor, a Letter of Intent will be issued to the L1 vendor. **The L1 vendor has to compulsorily visit the installation site for taking measurements and for obtaining any other necessary inputs**. A committee from IIT Dharwad may visit the factory/production site to assess the capability of the L1 vendor for successful execution of the contract. **PO shall be issued subsequent to satisfactory report submitted by this committee**.

2. Evaluation of Bid:

- a) Technical bids will be evaluated for suitability as per documentary validation, eligibility criteria and technical specifications laid out in this tender document. The bids found suitable will be recommended by the committee and after approval of competent authority shall be deemed as technically suitable offers. The technically qualified bidders will be informed accordingly and commercial bids of such offers will be evaluated on a suitable designated time and date.
- b) Commercial bid will be evaluated by taking into consideration the total cost of all the items quoted and the total cost of comprehensive maintenance contract.
- c) In case any BIDDER is silent on any clauses mentioned in the bid documents, IIT Dharwad shall construe that the BIDDER has accepted the clauses of the tender and no further claim will be entertained.
- d) No revision in the terms and conditions quoted in the offer will be entertained after the last date and time fixed for receipt of tenders.
- e) Price Bid must be in INR only. PRICE BID must be submitted as per BoQ on GeM
- 3. Any bidder from a country which shares a land border with India will be eligible to bid in this tender only if the bidder is registered with the Competent Authority in compliance with Dept. of Expenditure Ministry of Finance OM No. F.No.6/18/2019-PPD dt. 23/07/2020 as amended from time to time.
- 4. Bidders should comply with Public Procurement (Preference to Make in India) order 2017 issued vide DPIIT Order No. 45021/2/2017-B.E-II dated 15/06/2017 as amended from time to time.

5. Corrupt & Fraudulent Practices:

IIT Dharwad requires that bidders, suppliers, contractors and consultants, if any, observe the highest standard of ethics during the procurement and execution of such contracts. In pursuit of this policy, the terms set forth below are defined as follows:

- a) "Corrupt practice "means the offering, giving, receiving, or soliciting, directly or indirectly, of anything of in kind/value to influence the action of a public official in the procurement process or in contract execution;
- b) "Fraudulent practice" means a misrepresentation or omission of facts in order to influence a procurement process or the execution of a contract;
- c) "Collusive practice" means a scheme or arrangement between two or more bidders, designed to establish bid prices at artificial, non- competitive levels; and
- d) "Coercive practice" means harming or threatening to harm, directly or indirectly, persons or their property to influence their participation in the procurement process or affect the execution of a contract;
- e) IIT Dharwad will reject a proposal for award if it determines that the Bidder recommended for award has, directly or through an agent, engaged in corrupt, fraudulent, collusive or coercive practices in competing for the Contract in question.



6. **Pre-installation:**

Please also mention the pre-installation requirements for the equipment like ambient temperature, humidity, civil work, weather specifications, power specifications, etc. When all items are provided, full performance satisfaction should be demonstrated to IIT Dharwad. The vendor has to physically inspect the site and shall make a note of the actual physical conditions of (ambient temperature, humidity, weather and power availability). The vendor shall be responsible of the correctness of the data and consideration in the design and supply of all equipment accordingly. The vendor shall clearly specify requirement to be provided from IIT Dharwad during the initial visit. The vendor shall inspect all electrical installations, for leak currents, Earthing and required safety of the equipment's, if any and ensure correctness.

7. Training

- a) The BIDDER shall also submit training proposal for the operation and maintenance to the personnel of IIT Dharwad on the offered equipment/machinery.
- b) Wherever needed, personnel of IIT Dharwad should be trained by the supplier at the project site free of cost.

8. Terms of Payment: (For Indigenous Supplies and quotes in INR):

- a) After the material is received at the IIT Dharwad permanent campus site in good condition and on preliminary inspection and recommendation by the committee, up to 50% payment may be released for the items received.
- b) Balance payment within 15 days from the date of delivery, installation, commissioning, demonstration, training, testing and receipt of Acceptance Certificate of concerned Department / Section / Materials Management Division, IIT Dharwad and on submission of Performance Guarantee as per PO terms.

9. Transfer and Subletting:

The seller shall not sublet, transfer, assign or otherwise part with the acceptance to the tender or any part thereof, either directly or indirectly, without the prior written permission of the Purchaser.

10. **Option Clause:** The institute shall reserve the right, but without any obligation to do so, to increase or decrease the ordered quantity up to 25 percentage at any time, till the final delivery date of the contract, by giving reasonable notice and commensurate delivery period, even though the quantity ordered initially has been supplied in part/full before the last date of Delivery Period.

11. Delivery Terms (only DDP mode of shipment acceptable):

Items should be delivered to the specified location in the permanent campus of IIT Dharwad, Karnataka, India – 580011, free of cost. The supplier should arrange for entire process from origin of equipment to the Stores at IIT Dharwad (including charges for safe packing, Marking & labelling, loading charges, road/air freight, insurance of goods, unloading charges, transport & unloading at buyer destination, installation, commissioning, demonstration and training; within the quoted price).

For the purpose of easy tracking of the assets, the successful bidder is required to emboss on the products or fix/rivet metal plates punched (as per the nomenclature provided by IIT Dharwad) on the material to be delivered at IIT Dharwad, at no additional cost

12. **Freight & Insurance**: No freight and insurance charges will be provided and the materials are to be delivered at IIT Dharwad Permanent Campus, IIT Dharwad at the cost and risk of the supplier/Bidder within quoted price as per the delivery terms mentioned in the above paragraphs.



13. Comprehensive Warranty Condition:

- a) The Bidder/supplier must give a **comprehensive on-site support and maintenance** for a period specified in respect of the subject item (mentioned in Section-IV) from the date of commissioning and acceptance of the items.
- b) The warranty provided shall be comprehensive, meaning, it must include the cost of the spares, materials, manpower and any other incidental expenses thereto.
- c) Any deviation in the equipment and the specification from the accepted terms and conditions may lead to rejection and non-acceptance of stores. In such case, the bidder/manufacturer is required to supply all the items in the specified form to the satisfaction/ specifications mentioned in the order and demonstrate at their own cost. The payments shall be made only after receiving the materials as per required specification and quality to the satisfaction of the competent authority of IIT Dharwad.

14. Comprehensive Annual Maintenance Contract (CAMC) condition:

- a) The Bidder/supplier must give a **comprehensive on-site support and maintenance** for a period of 24 months **from the date of expiry of the comprehensive warranty.**
- b) The CAMC shall include the cost of the spares, materials, manpower and any other incidental expenses thereto
- c) Payment of CAMC shall be half yearly basis on satisfactory performance during the respective period.
- d) The cost of the CAMC shall be quoted in the relevant place provided in the commercial bid.

15. Service Centre Condition:

The bidders should have a service centre within the radius of 500 kms from IIT Dharwad, to attend to any service related issues within 24 hours of intimation during the comprehensive warranty / CAMC period.

16. Installation & Demonstration:

- a) The successful bidder is required to carry out the supply, installation, commissioning & demonstration of the subject item at the permanent campus of IIT Dharwad installation site within the delivery period; otherwise, the penalty clause will be the same as per the supply of material (refer to the liquidated damages below).
- b) In case of any mishandling/damage to items and supplies during carriage from the origin of items to the installation site, the successful bidder has to replace it with new items/supplies immediately at his own risk and cost. IIT Dharwad shall not be liable for any type of losses in any form.
- c) Successful bidder shall be responsible for installation / demonstration wherever applicable and for after sales service during the warranty period and thereafter as mentioned in the contract.
- d) Installation demonstration to be arranged by the successful bidder within the quoted price and the same is to be done within 15 days of the arrival of the equipment at site or whenever informed by IIT Dharwad.
- 17. **Liquidated Damages:** The equipment should be delivered/dispatched to destination and ready for use not later than the delivery period specified. If the supplier/Bidder fails to deliver any or all the stores or perform the service by the specified date, liquidated damages @0.5% per week or part thereof in respect of the value of the delayed stores will be deducted from the bill subject to a maximum of 10% value. Same terms are applicable for installation, training and demonstration clause mentioned above.

18. **Dispute and Jurisdiction:**



Any legal disputes arising out of any breach of contract pertaining to the whole process of this tender shall be settled in the court of competent jurisdiction in the district of Dharwad, Karnataka.

19. Cancellation of Tender:

- a) Notwithstanding anything specified in this tender document, Purchaser/IIT Dharwad in his sole discretion, unconditionally and without assigning any reasons, reserves the rights:
 - i. To accept or reject lowest tender or any other tender or all the tenders.
 - ii. To accept any tender in full or in part.
 - iii. To reject the tender, offer not confirming to the tender terms.
 - iv. To cancel the tender at any stage during the evaluation & before award of work

20. Force Majeure:

- a) The Supplier shall not be liable for imposition of liquidated damages or termination for default, if and to the extent that, its delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure.
- b) For purposes of this Clause, "Force Majeure" means an event beyond the control of the Supplier and not involving the Supplier's fault or negligence and not foreseeable. Such events may include, but are not limited to, acts of the Purchaser either in its sovereign or contractual capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes.
- c) If a Force Majeure situation arises, the Supplier shall promptly notify the Purchaser in writing of such conditions and the cause thereof. Unless otherwise directed by the Purchaser in writing, the Supplier shall continue to perform its obligations under the Contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.
- 21. **Specification and Samples:** The suppliers shall supply the stores in accordance with the specifications/ descriptions of stores given in the acceptance of tender. The Purchaser reserves the rights to alter the description of stores including drawings given in the acceptance of tender. In the event any such alteration result in any implication to the deliver and price, such implication shall be mutually agreed between the Purchaser and supplier. In case certified sample has been issued by the Purchaser and the Specifications / Drawings also exist in the acceptance of tender then the certified sample will govern the supply to the extent of material, workmanship and finished product

22. Inspections and Tests

- a) The Purchaser or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Contract specifications at no extra cost to the Purchaser.
- b) The inspections and tests may be conducted on the premises of the Supplier or its subcontractor(s), at point of delivery and/or at the Goods final destination. If conducted on the premises of the Supplier or its subcontractor(s), all reasonable facilities and assistance, including access to drawings and production data shall be furnished to the inspectors at no charge to the Purchaser.
- c) Should any inspected or tested Goods fail to conform to the specifications, the Purchaser may reject the goods and the Supplier shall either replace the rejected Goods or make alterations necessary to meet specification requirements free of cost to the Purchaser.
- d) The Purchaser's right to inspect, test and, where necessary, reject the Goods after the Goods' arrival at Project Site shall in no way be limited or waived by reason of the Goods having previously been inspected, tested and passed by the Purchaser or its representative prior to the Goods shipment.
- e) Nothing in this clause shall in any way release the Supplier from any warranty or other obligations under this Contract



23. Supervision of Commissioning:

Successful BIDDER shall depute concerned specialist, for supervision of commissioning of the machine to be carried out. The successful BIDDER shall make necessary arrangement at their own expenses for stay, transport and other expenses of their specialist during their stay in Dharwad which also includes imparting free of cost training to IIT Dharwad personnel.

24. Performance Guarantee (as per GFR 2017 Rule 171):

- a) Successful bidder has to furnish 5% of the contract value (including the cost of CAMC) as a performance security for a period of 38 months beyond the end of all warranty and maintenance contract related obligations.
- b) Performance Security may be furnished in the form of Insurance Surety Bonds, Account Payee Demand Draft, Fixed Deposit Receipt from a Commercial bank, Bank Guarantee from a Commercial bank or online payment in an acceptable form safeguarding the purchaser's interest in all respects as per GFR 2017, Rule 171 and as amended from time to time.



<u>Section – IV : Additional Conditions of Contract</u>

Slno	Description
1	The comprehensive warranty would be for three (03) years from the date of successful installation and commissioning, which will be followed by comprehensive maintenance contract for next two (02) years. The vendor shall periodically inspect for every three months and attend any maintenance issues. Except physical damage (after commissioning), all other Damages/ repairs/Non performance would be the responsibility of the Kitchen Vendor for repair and maintenance, No extra charges will be paid on this account. The Incoming power connections, Leakage Current, Earthing shall be inspected before commissioning any observations shall be informed for rectification and ensured before Commissioning.
2	During the comprehensive warranty/CMC period, the vendor shall attend to any service related issues raised by the institute within 24 hours of intimation. An undertaking to this effect to be given.
3	The Vendor shall issue the operations and maintenance manual in 3 Hard Copies and Soft Copy for all the equipment. Vendor shall be responsible for providing demo and training as per requirement.
4	The Spares List Categorizing the Critical Spares and Non- Critical Spares shall be submitted at the time of commissioning.
5	The Do's and Don'ts Equipment wise shall be Prepared and Submitted.
6	The Minor Connections of Plumbing and Electricity (including providing switches, sockets and CP & plumbing fittings) shall be in the scope of the Vendor.
7	All The Equipment shall have a Customisable Cable Length as per the Site Requirement.
8	The bidder must be a Manufacturer or authorized Dealer / Agent of manufacturer of kitchen Equipment. Sub-authorization is not accepted. Authorization certificate to be furnished.
9	Quoted products should not be under end of sales in next 5 years from the date of submission.
10	Vendor should confirm in writing the availability of the spares and support for all the equipment for a period of ten years even if the model has been phased out.
11	Successful L1 bidder shall present samples wherever required of the quoted product within the stipulated time, as communicated by the institute, for evaluation and approval of the committee, before issuing of the purchase order.



Items have to be quoted from the below make list:

rems have to be quoted from the L	T T
MS/SS MATERIALS	TATA/ SAIL/ JINDAL
MOTORS	ABB/CROMPTON/KIRLOSKAR/CRI/GE
COMPRESSOR	COPELAND / KIRLOSKAR / TECUMSEH / EMERSON
COMMERCIAL VERTICAL 4	
DOOR FREEZER	BLUESTAR/VOLTAS/HOSHIZAKI/ELAN PRO/CELL FROST
COMMERCIAL VERTICAL 4	
DOOR CHILLER	BLUESTAR/VOLTAS/HOSHIZAKI/ELAN PRO/CELL FROST
DOUGH KNEADER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA/PRESTIGE
POTATO PEELER AUTOMATIC VEG CUTTING	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
MACHINE	ROBOT COUPE/SIRMAN/SOWBHAGYA
WET MASALA GRINDER	SOWBHAGYA/KOOKMATE/SIRMAN/KANTEEN INDIA
MASALA GRINDER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
TILTING MASALA GRINDER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
PULVERISER	SOWBHAGYA/KOOKMATE/INDULGE/KANTEEN INDIA
SANDWICH MAKER	SIRMAN/SOWBHAGYA/INDULGE
TOASTER	HATCO/INDULGE/KANTEEN INDIA
VISI COOLER	BLUESTAR/VOLTAS/HOSHIZAKI/ELAN PRO
MEAT MINCER	SIRMAN/ SOWBHAGYA/ INDULGE
HOOD TYPE DISH WASHER	
MACHINE	ELECTROLUX/WINTERHALTER/IFB/BOSCH
ELECTRIC INSECT KILLER	PCI/ PEST-O-FLASH/INSECT-O-CUTOR
AIR CURTAINS	EURONICS/AIRTECNICS/RUSSEL
TEA-COFFEE-MILK MACHINE	GODREJ/ CAFÉ COFFEE DAY/ NESCAFE/ CAFÉ DESIRE
ELECTRIC KETTLE	PRESTIGE/ MORPHY RICHARDS/ BUTTERFLY
WALK BEHIND FLOOR	
SCRUBBER (Electric)	ROOTS/ KARCHER/ EUREKA FORBES
WET & DRY VACCUM CLEANER	ROOTS/ KARCHER/ EUREKA FORBES
MICROWAVE (Solo)	WHIRLPOOL/IFB/LG
REFRIGERATOR	LG/ WHIRLPOOL/ SAMSUNG
WATER COOLER	BLUESTAR/ VOLTAS/ USHA

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<u>Section V – Complete Schedule of Requirements and Compliance</u>

	This section has following compliance requirements:
i	Compliance for commercial terms and conditions of tender
ii	Compliance for technical specifications of the equipment to be supplied

i. <u>Table of compliance for commercial terms & conditions of tender (to be filled by bidder)</u>

(NO FIELD TO BE LEFT BLANK)

Sr. No.	Terms and Conditions	IIT Dharwad tender requirements	Response by Bidder M/s
1.	Unconditional acceptance to all the Terms and conditions set out herein	Declaration to be provided	
2.	Price Bid Format	BoQ	
3.	Price Bid Currency	INR only	
4.	Delivery terms	only DDP Mode Door Delivery (Refer point 11 of Section-III)	
5.	Freight & Insurance	Refer point 12 of Section-III	
6.	Comprehensive On-site Warranty	Refer point 13 of Section-III	
7.	Installation & Demo	Refer point 16 of Section-III	
8.	GST Rate (If Local supply in India)	Applicable rate @18%	
9.	Training	Refer point 7 of Section-III	
10.	Terms of Payment	Refer point 8 of Section-III	
11.	Performance Guarantee	Refer point 24 of Section-III	
12.	PAN	Copy of PAN required	
13.	GST	Copy of GST certificate required	
14.	ITRs (2018-19 to 2020-21)	Last 3 financial years' ITR required	
15.	Proof of Business existence	For a period of more than 3 years	
16.	Percentage of local content as per DPIIT Order No. 45021/2/2017-B.E-II dated 15/06/2017 as amended from time to time	Declaration to be provided with all relevant details	
17.	Previous Experience (Refer point 2) of Section-II)	Necessary documents to be attached	
18.	Blacklisting status	Submit a declaration in this regard	
19.	OEM Details (MAF/Authorisation from OEM to participate on their behalf)	Please attach the OEM details and MAF/Authorisation from OEM to participate on their behalf	
20.	Bidder should submit company profile including infrastructure available and their complete product range.	Necessary documents/brochures to be provided	



ii. <u>Table of compliance for technical specifications of the equipment to be supplied (to be filled by bidder)</u>

Technical specifications of the equipment as per item described in SI.No.2 of page 1 of this document

SI No	Description	Quantity
1.0	Supply, erection & Commissioning in place of Commercial VERTICAL 4 DOOR FREEZER	4.00
	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.	-
	Internal capacity - 1350ltrs, Temperature range22~-7 deg Celsius, 6 nos. of shelves, Refrigerant - R134a	-
2.0	Supply, erection & Commissioning in place of, Commercial VERTICAL 4 DOOR CHILLER	9.00
	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.	-
	Internal capacity - 1350ltrs, Temperature range - +0~ +12 deg Celsius, 6 nos of shelves, Refrigerant - R134a	-
		-
3.0	Supply & Commissioning in place of Commercial DOUGH KNEADER, 50KG / CHARGE.	4.00
	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 cladded 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.	-
		-
4.0	Supply & Commissioning in place of Commercial DOUGH KNEADER, 10KG / CHARGE.	2.00
	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.	



9.0	Supply & Commissioning in place of, TILTING MASALA GRINDER, 15 Litres capacity.	4.00
	Supply 8 Commissioning in place of THTING MASALA CRIMPED 15 Livres	-
	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	-
	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.	-
8.0	Supply & Commissioning in place of, WET MASALA GRINDER, 10 Litres capacity.	4.00
	Die cast body with special carborundum blades 11nos attachments with (Blades:5 Nos. different size E Disc for Slicing, 2 Number Z Discs for grating, 2 Number D Discs for Cubes and 2 nos. of discs for finger chips), capacity 50 kg /hour fitted with 1/2 hp single phase motor. The unit shall be fitted with White Nylon Bullet Leg with 25mm ht. adjustment	-
7.0	Supply, erection & Commissioning in place of, AUTOMATIC VEG CUTTING MACHINE with stainless steel AISI blades and cutters.	2.00
	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.	
	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.	
6.0	Supply & Commissioning in place of, POTATO PEELER, 5 KG	2.00
	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.	-
	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.	-
5.0	Supply & Commissioning in place of, POTATO PEELER, 20 KG	2.00
	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. Motor to be fitted at the top of the machine. III Phase Electrical Motor of 1 HP 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.	1
10.0	Supply & Commissioning in place of, TILTING MASALA GRINDER, 20 Litres capacity.	2.00
	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.	1
	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 2 HP Capacity.	
		-
11.0	Supply & Commissioning in place of, PULVERISER, 5 HP	4.00
	Pulverising Chamber, Blades, Hopper of size 400x500 mm & body in AISI 304 Grade Stainless Steel, Unit Mounted on Stainless Steel AISI 304 Grade 40x40x16SWG Grade Pipe Uprights & Frame, Two Sets of Six nos. different mesh size sieves supplied with unit. III Phase Electrical Motor of 5 HP Capacity.	-
		-
12.0	Supply and installation of fully approved make automated CHAPATI MAKING MACHINE	2.00
	Made of stainless steel body of grade SS 304 with food grade Teflon coat of capacity 2000 chapatis per hour with a provision of connecting to LPG source for heating. The machine shall contain the capabilities of making pedas from the kneaded dough placed in the hopper, rolling the peda into chapati ,frying and puffing .	-
	Electric consumption - 2kW, LPG consumption - 3-5Kg/h maximum	-
	Dough ball - 35-45g, Chapati - 8inch size and thickness of 1.5-2.5mm & appearance - soft with puffed layer	-
	Display on control panel - Temperature controller, volt meter, toggle switch, push starter, rotary switch, emergency switch & indicators - with digital display	-
		-
13.0	Supply & Commissioning in place of, SANDWICH MAKER, Overall size = $400 \times 450 \times 300$	5.00



	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	-
	Electrical air heaters of 3KW at bottom & 1.5KW on top, single phase with individual controls, indicator Lamps & thermostats.	-
	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.	-
	FINISH: All plain & pipe surfaces should be finished brush uniformly to give an aesthetically pleasant look.	-
		-
14.0	Supply & Commissioning in place of, TOASTER, Overall size = 400 x 450 x 300	11.00
	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	-
		-
15.0	Supply & Commissioning in place of, VISI COOLER, Overall size = 600 X 600 X 2100mm	3.00
	Single self closing door of tempered glass, Capacity - 385ltrs, Temperature- +1 to +10 degree Celsius, Refrigerant - R600a, four numbers of wire shelf, provision for locking, digital temperature setting, automatic defrosting, with LED lighting inside and castor wheels.	-
		-
16.0	Supply, erection & Commissioning in place of, MEAT MINCER 10Kg/hr	2.00
	Polished aluminium die casted capacity, with standard stainless steel product tray with plastic feed stompe 10kg / hr, 1Hp motor (oil bath gearbox), Switch: rotary on/off/reverse with "ON" pilot light, with 3/16" standard stainless steel plate & Standard high-quality, stainless steel self sharpening knife Rate includes cost of all accessories.	-
		-
17.0	Supply & Commissioning in place of, HOOD TYPE DISH WASHER MACHINE	3.00
	Overall size = 1000 X 1000 X 1500mm. Wash tank capacity more than 24 ltrs, wash pump power 0.8kW or more, boiler power 9kW or more, Number of cleaning cycles - 3 nos, 80 racks/hour, 1440 dishes/hour, digital display, double skin insulated hood, Built-in drain pump, detergent dispenser, drain pump & continuous water softner. Standard equipment like plate rack, flat rack, cutlery container to be included	
18.0	Supply & Commissioning in place of, UNDER COUNTER DISH WASHER MACHINE	2.00
10.0	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	2.00



	included	
		-
19.0	Supply, commissioning in place of, WEIGHING SCALE, Floor Model, Capacity: 0-200 KG Range with + / - 100 gm accuracy. Stainless Steel AISI 304 Grade 18SWG Sheet Platform, Electronic Digital Display (ST1)	1.00
20.0	C. I. CURRENACTE CONTAINER 2404	12.00
20.0	Supply of HDPE WASTE CONTAINER 240ltrs	12.00
	HDPE waste containers 240ltrs trolley type with wheels, confirming to IS:12402 (For Public Dustbins), with hinged lid, UV resistant	-
		-
21.0	Supply, erection & Commissioning in place of ELECTRIC INSECT KILLER	30.00
	Hanging and wall mounted options available. With two UV lamps with safety switch for discharge. The unit should have removable tray, Moisture proof space should be provided between the grids. It should have electric load of 40W single phase	-
		-
22.0	Supply & Commissioning in place of KNIFE STERILIZER	1.00
	Of SS304 make. Electric knife sterilizer of capacity of 12 nos of knives. LED indicator for when the door is closed and in sterilization. UV filtered Plexi glass with lockable key handle and non-UV filtering slotted knife holder. Slots to accommodate cleavers Equipped with thermostat and rotary switch for quick response time.	-
		-
23.0	Supply & Commissioning in place of KNIFE SHARPERNING MACHINE	1.00
	Size 300mm x300mm x 250 mm and of SS304 make. Two grinding wheels (fine/coarse), one stropping wheel. Magnetic dust entrapment system prevents contamination of food process areas. Grinding angle of 18-22 degree. Capable of sharpening both single and double bevel machine/ industrial blades.	-
		-
24.0	Supply, erection & Commissioning in place of, TEA+COFFEE+MILK machine,	11.00
	Dispensing rate - 240cups/hr, Milk & water storage capacity - 1ltr, Boiler capacity - 1.75ltrs, Raw mixture capacity -1.75ltrs, Programmable digital control & pre programmed beverages -6 nos, water supply through top load bottle (20ltrs water bottle included)	-
		-
25.0	Supply & commissioning of ELECTRIC KETTLE	22.00
	1.5ltrs capacity, food grade stainless steel body, detachable power base, power indicator, locable lid, dry boil protection, auto switch-off strix thermostat	
26.0	Supply & commissioning of WALK BEHIND FLOOR SCRUBBER MACHINE 1	1.00
	Upto 2000sqm/hr coverage, scrubber width - 500mm, effective suction width - 850mm, vacuum pressure - 1087, electrically operated, fresh water tank - 60ltrs, dirty water tank - 60ltrs	-
		-
27.0	Supply & commissioning of FLOOR SCRUBBER MACHINE 2	1.00



	Upto 800sqm/hr coverage, scrubber width - 350mm, brush pressure - 18Kg, Solution tank - 8ltrs, recovery tank - 10ltrs, brush speed - 140rpm, 50-220W, with folding down handle	-
		-
28.0	Supply & commissioning of WET & DRY VACCUM CLEANER	1.00
	Tank capacity - 60ltrs or above, 2 single stage high speed bypass motors, Water lift - 2380mm H20, Airflow - 400cum/h, Power - 2600W, All standard accessories, heavy duty castor wheel	-
		-
29.0	Supply & commissioning of MICROWAVE (Solo), 20ltr	23.00
	20L capacity, with glass and stainless steel body, touch controls, multi cooking modes	-
30.0	Supply & commissioning of MICROWAVE (Solo), 42ltr	1.00
	42L capacity, with glass and stainless steel body, touch controls, multi cooking modes	
		-
31.0	Supply & commissioning of REFRIGERATOR 190ltrs, Single door	23.00
	190ltrs capacity, single door, 4 star rated, Stabilizer Free 90V ~ 310V, Invertor compressor technology, Compressor -10 years warranty, Shelfs of toughened glass, Copper coil, Direct cooling	-
32.0	Supply & commissioning of WATER COOLER, 150ltr capacity	25.00
	Cooling capacity - 150ltr/hr and storage capacity - 150ltrs, with 3 faucets (two chilled & one normal), 750 Glasses per hour, Refrigerant - R22, water over flow connection of 1/2" BSP, Compressor type -Rotary, Body of SS 304, standard make	
33.0	Supply & commissioning of WATER COOLER, 400ltr capacity	3.00
	Cooling capacity - 150ltr/hr and storage capacity - 400ltr, with 6 faucet (all chilled), Refrigerant - R22, Compressor type - Rotary, (Make - COPELAND / TECUMSEH / EMERSON), Motor of make - ABB/CROMPTON/CRI/GE, chiller tank of SS304 gauge 25, body made of SS 304 gauge 25, Base plate/inner angle - GPSP sheet gauge 17 or more, drip tray of SS304 gauge 25, Condensor tubing used in evaporator - Inner grooved copper tube and hydrophilic aluminium fins, Condensor tubing - Grooved copper, Faucet made of chrome plate brass, Thermostat to be provided for temperature control. Power input of maximum 2KW (Water cooler to be designed to the requirement)	

We, M/s _____ comply with the above requirements.

(Authorised signature & seal of the bidder)