

मूल कोशिका विज्ञान एवं पुनर्योजी औषधि संस्थान (ब्रिक-इन्स्टेम)

Institute for Stem Cell Science and Regenerative Medicine (iBRIC-inStem)

(जैव प्रौद्योगिकी अनुसंधान और नवाचार परिषद, जैव प्रौद्योगिकी विभाग, विज्ञान और प्रौद्योगिकी मंत्रालय, भारत सरकार के तहत एक अनुसंधान संस्थान)

(A RI under Biotechnology Research and Innovation Council, Department of Biotechnology, Ministry of Science and Technology, Govt. of India)

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Tender for Providing Catering Services at iBRIC-inStem

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Institute for Stem Cell Science and Regenerative Medicine (iBRIC-inStem)
 जीकेवीके कैंपस, बेल्लारी रोड, बैंगलोर-560065
GKVK Campus, Bellary Road, Bangalore-560065

The Institute for Stem Cell Science and Regenerative Medicine (**iBRIC-inStem**), is a state-of-the-art research institute in Bangalore, India, a Research Institute under the Biotechnology Research and Innovation Council, Department of Biotechnology, Ministry of Science and Technology, Government of India, dedicated to the study of stem cells and regenerative biology with translational emphasis. The iBRIC-inStem invites tender/bid through GeM for the providing Catering services at the iBRIC-inStem campus.

1	Date of Tender Publishing on the website	11.12.2024
2	Type of Tender	Open Tender (Online - Two Bid System)
3	Pre-bid meeting and site visit at iBRIC-inStem, Bangalore (<u>Attending pre-bid meeting & site visit is advisable for participating in this tender</u>)	Site visit- on any working day during office hours up to the previous day of bid submission The Pre-bid meeting will be in offline(physical) mode on 20.12.2024 at 3.00 PM, <i>The bidders can request their queries if any through (purchase@instem.res.in)</i>
4	Date of publishing pre-bid queries (to be uploaded on the website)	23.12.2024
5	Last Date for Submission of Tender	01.01.2025
6	Opening of Technical Bid	01.01.2025
7	EMD (Earnest Money Deposit)	Rs. 3,00,000.00
8	Estimated value of the Tender	Rs. 1,50,00,000.00
9	Performance Security	Rs. 6,00,000.00
10	Schedule of Opening Commercial Bids	The schedule for opening of Commercial Bid will be notified only to the bidders qualifying for the Technical Bid. The presence of the bidder or his/her authorized representative at the time of opening of the Commercial bid is highly preferable.
11	Bid Validity	The bid shall remain valid for 180 days from the last tender submission date as mentioned in the NIT.

SCOPE OF WORK OF THE CONTRACTOR

1. The following shall be arranged/provided by the contractor:

- a Deployment and Supervision of required Manpower including the number of Supervisors\cashiers\cooks\Asst. Cooks\Bearers or Waiters\Utility Staff.
- b Subsidized Licence Fee shall be payable at ₹10,000/- per month lump sum (for Kitchen area) + Goods & Service Tax @18% would be charged extra on Licence Fee to the Catering contractor.
- c The water & electricity consumption charges of the kitchen area shall be payable as per actuals by the Catering contractor.
- d Materials such as Groceries, Oils, Milk & Milk Products, Vegetables, Non-Vegetarian items, cleaning materials including Tools, Detergents, Liquid Soaps, Towels, etc., for kitchen use, refilling of gas, and settlement of bills with the gas agency have to be borne by the Contractor.
- e The material inventory (kitchen equipment) shall be handed over to the contractor in good working condition at the commencement of the contract (refer Annexure-N). The contractor shall be the custodian of this property and dining inventory for the duration of the contract and shall bear the cost of any loss to the inventory due to misuse. Similarly, the inventory in good condition shall be handed over by the contractor to the designated personnel of the Institute on the expiry of the contract period. The security deposit shall be refunded only after a "no due certificate" is granted by the appropriate authority of the institute.
- f The food shall be cooked, stored and served under hygienic conditions. The Contractor shall ensure that only freshly cooked food is served and that stale food is not recycled. Stale food shall be removed from the canteen premises before the next service.
- g The contractor shall provide cooking raw materials as per the standard quality certification such as AGMARK and comply with regulations of Food Safety and Standards Authority of India wherever applicable.
- h The contractor shall pay special attention to keeping the canteen neat and tidy at all times. The premises shall be cleaned thoroughly after each service.
- i The waste material and unused/leftover food from the canteen/kitchen shall be removed by the contractor from the premises every day at his own cost. The Contractor shall ensure that all the waste material and unused/leftover food is disposed of in time.
- j The contractor shall not be allowed to provide any service to outside parties from the Institute premises.
- k The Institute authorities shall be authorized to impose an appropriate fine on the contractor in case of sub-standard quality of food items, malpractice, lack of hygiene or violation of any of the conditions of the contract in line with Penalties/Fine mentioned in **Annexure -I**
- l Food license/Health license for catering/operating restaurant/staff canteen services/room service/banquet service in Karnataka, issued by the appropriate authority of Karnataka State, i.e. License under FSS Act, 2006 shall be obtained by the Contractor.
- m The Contractor shall obtain a license under the Contractor Labour (Abolition and Regulation) Act 1970 (hereinafter referred as the Contractor Labour Act) and all other requisite licenses at his own cost from the appropriate authorities and comply with the terms and conditions of the license(s) and all other relevant and necessary provisions of the Contractor Labour Act and the Rules framed there under as also all such other provisions of laws in any enactment or otherwise laid down by authority from time to time, it is clearly understood and agreed that the entire responsibility for compliance thereof shall always be of the Contractor.
- n The Contractor shall be fully responsible for any compensation etc. in case of any injury/casualty or mishap to any of his canteen staffs during working hours. Appropriate documents/Certificates issued from appropriate authorities should be enclosed to support this.

o The Institute (iBRIC-inStem) will provide the following facilities:

- a. Kitchen space
- b. Ground and First Floor - Dining areas, tables (73) chairs (321)
- c. Full-fledged kitchen equipment, Canteen equipment, Toasters, Refrigerators, Water Coolers as per Annexure-N
- d. Utensils, Plates, Cups, Saucers, Spoons, Drinking Glasses, etc.
- e. Cold Room
- f. Televisions – 02 Nos.

2. The daily sales collection from the counter as per the Menu list can be collected by the Contractor.
3. The contractor shall indemnify/deemed to have indemnified iBRIC-inStem for all losses arising out of this contract. The Contractor shall be responsible for all Equipment, Cutlery/Crockery entrusted to him, and any loss, damage, or breakage to such property shall be recoverable from the Contractor. However, normal losses and breakages incidental to the working of the canteen as decided by the institute will be borne by the institute.
4. The contract involves preparation and serving Continental, Chinese, South, and North Indian Dishes and Snacks. The services to be provided include Breakfast, Lunch, Dinner, Morning and Evening Tea on all days excluding Holidays and Sundays. All fuel (Gas), Water, Electricity, Manpower, Raw Materials, Consumables, cleaning materials, stationery for Counters, etc. is under the scope of the Contractor. However, iBRIC-inStem will provide a gas manifold room with 10 empty cylinders (with deposits paid) and the Contractor shall pay for re-filling and bring them to the Canteen. The entire kitchen is connected to this gas system.
5. The **timings of the meals** are strictly to be followed. If any deviation to the timing it may hamper the smooth functioning of the institute program and engagements. Therefore, violations in this regard will attract stern action against the caterer including financial penalties as mentioned in this document (**Refer to Annexure G**). The Institute reserves the right to make any changes in said timings at any point of time after the award of the contract. The caterer has to cater according to the following schedule:

<u>Meal</u>	<u>Weekday timings (Monday to Saturday)</u>
Breakfast	0800 hrs to 0930 hrs
Morning Tea/Coffee	1015 hrs to 1200 hrs
Lunch	1230 hrs to 1345 hrs
Evening Tea/Coffee	1500 hrs to 1700 hrs
Dinner	1915 to 2030 hrs

6. The present requirement of food and beverages is as follows: Present footfall in iBRIC-inStem Canteen for each service (These are approximate quantities and are bound to vary)

Items	Approximate quantity (iBRIC-inStem Canteen) on working days (Monday to Saturday)
Breakfast	150- 200
Morning Tea, Coffee, Snacks	80-100
Lunch	350-425
Evening Tea, Coffee, Snacks	130-150
Dinner	100-125

Special Terms and Conditions for the contractor

1. The caterer will maintain a record (attendance) of personnel being served on a daily basis with proper authentication for the purpose of accounting and billing.
2. **Engagement of required staff** shall be borne by the caterer in consultation with the institute's authorized official for their suitability. The staff needs to be of legal age, suitably trained, and experienced to be deployed. One skilled manager (**Should preferably be a Diploma in the related field with experience of at least 3 years of supervision of canteen/ catering in an organization comparable to iBRIC-inStem in terms of area and size / at least in a three-star hotel and should understand the values and dynamics**) shall be provided by the caterer at its cost in consultation with iBRIC-inStem authorised official who shall necessarily be present in each shift for supervision and overall management of operations. The absence of the manager during the service hour will be treated as a violation of the rules and regulations finalized by the Canteen Committee.
3. The caterer will make all necessary arrangements for **neat, clean, and organizational outlook** of all its canteen staff befitting to the stature of iBRIC-inStem in consultation with iBRIC-inStem authorized official. The caterer should provide the necessary uniforms to the team members.
4. The rate list will be displayed prominently on the notice board of the canteen and its constituent units. Menu items will be provided as per the displayed rate list. The institute would constantly monitor the quality and price of the items provided.
5. The caterer shall, at their cost, maintain **complete readiness** in terms of stock of all dry, fresh rations, condiments, and other necessary items for running the canteen including manpower in case of a bandh, strike, or other exigencies.
6. The canteen is strictly for campus inmates and authorized personnel. The institute reserves its discretion in availing its services. **The caterer will not divert the services** of canteen to any unauthorized personnel or use his discretion in this regard whatsoever.
7. To cater to a heterogeneous clientele, the caterer shall ensure **separate preparation** and serving of vegetarian and non-vegetarian meals. The caterer shall ensure to serve **separately prepared** with less oily, less spicy foods, and boiled versions of daily foods. In order to cater to any specific meal requirement arising during the contract period, the caterer will cater to the specific requirement within the quoted rates.
8. The caterer shall attend a monthly meeting of the canteen committee (or a representative authorized to make policy & financial decisions on behalf of the caterer) and iBRIC-inStem authorized official as a mandatory term. Violation of this clause or avoidance of the monthly meeting in any manner shall attract suitable penalty as per the list annexed to this document (**Refer to Annexure-I**). Additional meetings may be arranged by iBRIC-inStem if deemed necessary.
9. The caterer shall carry out **regular medical check-ups** (as directed by the iBRIC-inStem authorized official) for all manpower deployed at the Institute at its own cost, to ensure the medical fitness of all such manpower while at canteen operations.

10. The caterer will make all necessary arrangements for **accommodating and transporting all manpower** deployed by him so as to ensure the timely operation of the canteen in order to timely serve meals. The institute will have no obligation in this regard whatsoever.
11. The caterer will ensure the **upkeep of all the assets** (as the case may be) provided to him by the Institute. All such maintenance of Institute property/equipment will be carried out by the caterer at his own cost. On completion of the contract, the caterer is to handover the equipment in serviceable condition.
12. The caterer will ensure absolute **hygiene and cleanliness** including quarterly pest control and debugging of the canteen and surroundings with proper waste disposal in harmony with institute systems. Any issue attributable to the caterer in said areas will be sorted by the caterer or will be handled by the Institute out of his cost.
13. The caterer will be solely responsible for the general **discipline and conduct of his staff** at the Institute at all the time. It may be noted that only persons whose track record is verified through mandatory Police verification will be allowed to enter the Institute and will be deemed deployment-worthy. In case of a violation, a financial penalty will be levied on the caterer as deemed fit by the Institute.
14. Security of licensed premises, equipment, fittings, and fixtures, furniture, etc. is the responsibility of the catering contractor. **Any damage or theft to the Institute's assets/infrastructure by the caterer team or caused due to their negligence will be repaired or replaced at the caterers' cost and shall attract a penalty.**
15. In the event of the License being revoked or terminated, the Second Party shall pay the license fee proportionately and such other charges for a fraction of the current month, up to the date, of such revocation or termination. The institute will provide a sub-meter.
16. The contractor will ensure neat and clean clothes and aprons used by his/her canteen staffs handling food at all times. Every canteen staff so appointed by the contractor shall wear the prescribed uniform. The said uniform shall be provided by the Contractor at his own cost. The Canteen Staff will wear the Identity Card issued by the Contractor, during working hours.
17. The contractor will have to provide a list of canteen staff who will be working at the institute and provide complete details about them. The contractor will also provide police verification and medical reports of all his/her canteen staff working within the institute. Further, the Contractor should ensure that minimum 90% attendance is maintained per shift of duty
18. Cleaning and Housekeeping of the kitchen area will be the sole responsibility of the caterer. Cleaning of utensils, cutlery, crockery, kitchen equipment, furniture, and fitments is also the responsibility of the caterer. The caterer should ensure that any dry & wet waste, polythene, garbage, etc should not be thrown into the drain inlet area to prevent choking of the drain line.
19. The contractor will make the arrangements for keeping all eatables in covered showcase, free from flies and insects. There should not be any littering of unused food or any other articles within the canteen.

20. The contractor shall keep an adequate stock of cooking materials/food ingredients of acceptable standard at least for one fortnight and he shall procure seasonal vegetables and fruit on a daily basis.
21. No responsibility will be taken by the institute for credit sales to students and others, losses, or pilferage.
22. The caterer must provide food arrangements for Institute events like conferences/meetings/workshops/talks/student events etc. as requested by the Institute. For special catering services, the menu are to be finalized by the canteen committee, concerned organizer, and caterer.
23. The caterer has to comply with the Institute's canteen rebate policy as and when implemented.
24. Canteen Staff should be provided necessary training in consultation with institute-authorized officials so as to maintain the highest possible standard of hygiene.
25. iBRIC-inStem reserves the right to check cleanliness including pest control, fumigation, and upkeep of premises, quality of rations, and other deliverables at any time without prior notice.
26. iBRIC-inStem is a total tobacco/alcohol-free campus, therefore none of the staff deployed at the campus should be possessing or consuming tobacco products such as bidi, cigarettes, chewing tobacco in any form, gutkha, masala, pan, Alcohol/ banned substances, etc. Violation will attract a penalty. Repeated lapses could lead to the termination of the contract.
27. The contractor would not indulge in sub-contracting.
28. If the Contractor does not pay the arrears of license fee, water, electricity and sanitation, security charges, or any other dues payable, even after the termination of the Contract, the Institute shall have the lien on all the belongings or the property of the Contractor for the time being in or upon the premises of the Institute. The Institute will have the right to realize the amount due to the institute by putting the said belongings to public auction and shall notify the said auction to the Contractor.
29. Canteen Staff are not employees of the Institute and shall not have any claim whatsoever on the Institute.
30. Canteen Staff shall not participate in any strike or protest in any form.
31. No accommodation except a changing/resting room will be provided to the canteen staff of the Caterer.
32. Employment of child labour, defined as per relevant labour laws, is strictly prohibited.

GENERAL TERMS AND CONDITIONS FOR SERVICES

1. **DEFINITIONS:** Unless inconsistent with or otherwise indicated by the context, the following terms stipulated in this CONTRACT shall have the meaning as defined hereunder.

1.1 **CONTRACT:** This shall mean a written CONTRACT signed between iBRIC-inStem and the CONTRACTOR (the successful bidder) including subsequent amendments to the CONTRACT in writing thereto.

1.2 **Institute for Stem Cell Science and Regenerative Medicine (iBRIC-inStem):** Institute for Stem Cell Science and Regenerative Medicine (iBRIC-inStem), Bangalore shall mean iBRIC-inStem, shall include its legal representatives, successors and permitted assignees.

1.3 **SITE:** Shall mean the place in which the operations/services are to be carried out or places approved by iBRIC-inStem for the purposes of the CONTRACT together with any other places designated in the CONTRACT as forming part of the site.

1.4 **iBRIC-inStem'S REPRESENTATIVE:** Shall mean the person or the persons authorized by iBRIC-inStem from time to time to act on its behalf at the site for overall coordination, supervision and management at site.

1.5 **CONTRACTOR:** Shall mean any person/ persons/ firm/ company etc. to whom work has been awarded and whose bid has been accepted by iBRIC-inStem and shall include its authorized representatives, successors and permitted assignees.

1.6 **CONTRACTOR'S REPRESENTATIVE:** Shall mean such person/or persons duly appointed representative at the site and base as the CONTRACTOR may designate in writing to the iBRIC-inStem as having authority to act for the CONTRACTOR in matters affecting the work and to provide the requisite services.

1.7 **DAY:** Shall mean a calendar day of twenty-four (24) consecutive hours beginning at 00:00 hours with reference to local time at the site.

1.8 **SERVICE:** Shall mean and include cited services (catering) which CONTRACTOR is required to provide to the iBRIC-inStem for/under the CONTRACT and amendments thereto.

1.9 **INSPECTORS:** Shall mean any person or outside Agency nominated by iBRIC-inStem to inspect documents in the CONTRACT stage-wise as well as final as per the terms of the CONTRACT.

1.10 **THIRD PARTY:** Shall mean any group, person or persons who may be engaged by iBRIC-inStem in activity associated with the work/service specified but who shall remain at an arm's length from the work/service and who shall not have a direct responsibility or authority under the terms of this CONTRACT.

1.11 **APPROVAL:** Shall mean and include the written consent duly signed by iBRIC-inStem or their authorized representative in respect of all documents, drawings or other particulars in relation to the CONTRACT.

1.12 **SINGULAR/ PLURAL WORDS:** Save where the context otherwise requires, words imparting singular number shall include the plural and vice versa and words imparting neutral gender shall include masculine or feminine gender and vice versa.

1.13 **GROSS NEGLIGENCE:** Shall mean any act or failure to act (whether sole, joint or concurrent) by a person or entity which was intended to cause, or which was in reckless disregard of or wanton indifference to, avoidable and harmful consequences such person or entity knew, or should have known, would result from such act or failure to act. Notwithstanding the foregoing, Gross negligence shall not include any action taken in good faith for the safeguard of life or property.

1.14 **WILLFUL MISCONDUCT:** Shall mean intentional disregard of good and prudent standards of performance or proper conduct under the CONTRACT with knowledge that it is likely to result in any injury to any person or persons or loss or damage of property.

2. Tenure & Termination

1.1 The contract with the Institute will be initially for a period of 12 months. Based on the requirement and if the services are found to be satisfactory, the contract may be extended for a further period of 12 months. The Institute reserves the right to further extend the contract to one more year on the same terms and conditions.

1.2 Except as provided in Clause 2.5 below, the Contract could be terminated by either side by giving one month's notice in writing. If the notice period is not given or if a shorter notice is given by the Contractor, the entire security deposit will be forfeited. Any other costs and/or damages incurred by the Institute to maintain the services contracted to the Contractor, on account of such short notice will be deducted from the dues payable to the Contractor or shall be paid by the Contractor on demand if such dues fall short of such costs.

1.3 In the case of failure to complete the contract in terms of such contracts within the contract period specified in the tender and incorporated in the contract and if such work is done by the Institute from any party at a higher rate the Contractor shall be liable to pay the Institute the difference between existing rate and the rate of the new Contract.

1.4 **Risk Clause:** Notwithstanding the other terms therein, the Institute at its option will be entitled to terminate the contract and to avail from elsewhere at the risk and cost of contractor either the whole of the contract or any part which the contractor has failed to perform in the opinion of the Institute within the time stipulated or if the same performance is not available, the best and the nearest available substitute thereof. The contractor shall be liable for any loss which the Institute may sustain by reason of such risk contract in addition to penalty.

1.5 **Insolvency and breach of contract:** The Institute may, at any time, by notice in writing summarily terminate the contract without compensation to the Contractor in any of the following events, i.e. to say:

- a. If the Contractor being an individual or a firm any partner in the contractor's firm shall be adjudged insolvent or shall have a receiving order or order for administration of his estate made against him or shall take any proceedings for liquidation or composition under any insolvency act for the time being in force or make any conveyance or assignment of his effects or enter into any arrangement or composition with his creditors or suspend payment, or if the firm be dissolved under the Partnership Act, or
- b. If the contractor being a company shall pass a resolution or the court shall make an order for the liquidation of its affairs or a receiver or manager on behalf of the debenture holders shall be appointed or circumstance shall have arisen which entitle the court or debenture holders to appoint a receiver or manager, or

- c. If the contractor commits any breach of contract not herein specifically provided always that such determination shall not prejudice any right of action or remedy which shall have then accrued or shall accrue thereafter to the Institute provided also that the contractor shall be liable to pay the Institute for any extra expenditure he is thereby put to but shall not be entitled to any gain on re-tender.
- d. In the event of inadequate or unsatisfactory performance of duties by the Contractor, the Institute shall have the right to bring to the notice of the Contractor the default (s) on their part and the Contractor shall ensure that the said default (s) is / are not repeated and/or are duly remedied, within a period of three days from the receipt of the said notice. Failing such remedial action, or in the event of the said default (s)'s being inadequately corrected, the Institute shall have the right to immediately terminate the agreement.

2.6 Notwithstanding any other clause herein, if there is any act or omission by the Contractor or the Canteen staff which jeopardizes the safety / security of the Institute including, but not limited to:

- a) Theft or pilferage of property of iBRIC-inStem
- b) Fire, flooding, breakage or damage
- c) Violence or physical attack on the Campus
- d) Any act or incident which may prove detrimental to the interests of iBRIC-inStem- the contract would be terminated without any notice. Further, the Contractor would be levied penalties, as appropriate by the deemed authority. The decision of the Institute Authorities shall be final in such matters.

3. **NOTICES AND ADDRESSES:** For the purposes of this CONTRACT, the addresses of the parties will be as follows and all correspondence and notices in relations to the present CONTRACT sent to the parties at the addresses mentioned below shall be deemed to be sufficient service of notice on the parties. All such notices as well as reports, invoices and other relevant material shall be addressed to the parties as per the address given below:

CONTRACTOR’S REGISTERED OFFICE AND ADDRESS

4. DUTIES AND POWER /AUTHORITY:

- 4.1 The duties and authorities of iBRIC-inStem’s representative are to act on behalf of the Institute for:
- (i) Overall supervision, coordination and Management
 - (ii) Proper utilization of the services.
 - (iii) Commenting/ countersigning on reports made by the Contractor’s representative at site in respect of services, receipts, etc. after satisfying himself/herself with the facts of the respective cases.
 - (iv) The Institute representative shall have the authority, but not any obligation at all times and any time to inspect/test/examine/ verify any service(s), tools, materials, personnel, procedures and reports etc. directly or indirectly pertaining to the execution of the work at any point of time. Hence, the overall responsibility of quality of services shall rest solely with the CONTRACTOR.
 - (v) Each and every document emerging from service in support of any claim by the contractor has to have the recommendation/countersignature/comments of iBRIC-inStem’s representative without which no claim will be entertained by iBRIC-inStem.

4.2 CONTRACTOR's REPRESENTATIVE:

- (i) The CONTRACTOR's representative shall have all the powers requisite for the performance of the works.
- (ii) He shall liaise with IBRIC-INSTEM's representative for effective coordination and timely execution of the required services.

5. CONTRACT DOCUMENT:

5.1 Governing Language:

The governing language for the CONTRACT shall be English. All CONTRACT documents and all correspondence and communication to be given and all other documentation to be prepared and supplied under the CONTRACT shall be written in English and the CONTRACT shall be construed and interpreted in accordance with English language.

5.2 Entire Agreement:

The CONTRACT constitutes the entire agreement between iBRIC-inStem and the CONTRACTOR with respect to the subject matter of the CONTRACT and supersedes all communication, negotiations and agreement (whether written or oral) of the parties with respect thereto made prior to the date of this agreement.

5.3 Modification in Contract:

Any modifications leading to changes in the CONTRACT with respect to technical and/or financial aspects, including terms of delivery, shall be considered valid only when accepted in writing by IBRIC-INSTEM by issuing an amendment to the CONTRACT. IBRIC-INSTEM shall not be bound by any printed conditions, provisions in the CONTRACTOR's BID, forms of acknowledgement of CONTRACT, invoice, packing list and other documents which purport to impose any condition at variance with or supplement to CONTRACT.

5.4 Assignment:

The CONTRACTOR shall not, save with the previous consent in writing of IBRIC-INSTEM, sublet/SUB-CONTRACT, transfer or assign the CONTRACT or any part thereof in any manner whatsoever. However, such consent shall not relieve the CONTRACTOR from any obligation, duty or responsibility under the CONTRACT and CONTRACTOR shall be fully responsible for the services hereunder and for the execution and performance of the CONTRACT.

5.5 Waivers and Amendments:

a) Waivers: - It is fully understood and agreed that none of the terms and conditions of this CONTRACT shall be deemed waived by either party unless such waiver is executed in writing only by the duly authorized agents or representative of both the parties. The failure of either party to execute any right shall not act as a waiver of such right by such party.

b) Amendments: - It is agreed that CONTRACTOR shall carry out work in accordance with the directives to be furnished by IBRIC-INSTEM which may be amended from time to time by reasonable modifications as IBRIC-INSTEM seems fit.

6. CLAIMS, TAXES & DUTIES, FEES AND ACCOUNTING:

6.1 Claims:

CONTRACTOR agrees to pay all claims, taxes and fees for equipment, labour, materials, services to be furnished by it hereunder and agrees to allow no lien or charge resulting from such claims to be fixed upon any property of IBRIC-INSTEM. may, at its option, pay and discharge any liens or overdue charges for CONTRACTOR's services, labour, materials and services under this CONTRACT and may thereupon deduct the amount or amounts so paid from any sum due, or thereafter become due, to CONTRACTOR hereunder.

6.2 Notice of Claims:

CONTRACTOR or IBRIC-INSTEM, as the case may be, shall promptly give the other notice in writing of any claim made or proceeding commenced for which that party is entitled to indemnification under the CONTRACT. Each party shall confer with the other concerning the defense of any such claims or proceeding, shall permit the other to be represented by counsel in defense thereof, and shall not affect the settlement of or compromise any such claim or proceeding without the other's written consent.

6.3 Taxes:

CONTRACTOR, unless specified otherwise in the CONTRACT, shall bear all tax liabilities, duties, Govt. levies etc. including. Corporate and personal taxes levied or imposed on the CONTRACTOR on account of payments received by it from IBRIC-INSTEM for the work done under this CONTRACT. The CONTRACTOR shall bear all personnel taxes levied or imposed on its personnel, vendors, consultants etc. on account of payment received under this CONTRACT.

It shall be the responsibility of the CONTRACTOR to submit to the concerned Indian authorities, the returns and all other concerned documents required for this purpose and to comply in all respects with the requirements of the laws in this regard, in time.

The GST invoices should invariably contain the following particulars:

- (i) Name, Address and the Registration Number (under the relevant Tax Rules) of the Service Provider (Contractor).
- (ii) Name and Address of the Service Receiver (Address of IBRIC-INSTEM).
- (iii) Description, Classification and Value of taxable service and the amount of applicable tax separately indicating Education Cess and Secondary & Higher Education Cess, wherever applicable)

6.4 Corporate Taxes:

6.4.1 The CONTRACTOR shall bear all direct taxes, levied or imposed on the CONTRACTOR under the laws of India, as in force from time to time. The CONTRACTOR shall also be responsible for ensuring compliance with all provisions of the direct tax laws of India including, but not limited to, the filing of appropriate Returns and shall promptly provide all information required by IBRIC-INSTEM for discharging any of its responsibilities under such laws in relation to or arising out of the CONTRACT.

6.4.2 Tax shall be deducted at source by IBRIC-INSTEM from all sums due to the Contractor in accordance with the provisions of the Income Tax Act, 1961, as in force at the relevant point of time.

6.4.3 As per the provisions of Section 206AA of Indian Income Tax Act, 1961, effective from 01.04.2010, it is required to furnish his Permanent Account Number (PAN) which is mandatory to the person responsible for deducting tax at source.

6.4.4 For the lapses, if any, on the part of the CONTRACTOR and consequential penal action taken by the Income Tax department, IBRIC-INSTEM shall not take any responsibility whether financial or otherwise.

For lapses, if any on the part of the CONTRACTOR and consequential penal action taken by the Tax department, IBRIC-INSTEM shall not take any responsibility whether financial or otherwise.

7. PERFORMANCE:

The CONTRACTOR shall undertake to perform all services under this CONTRACT with all-reasonable skill, diligence and care in accordance with sound industry practice to the satisfaction of IBRIC-INSTEM and accept full responsibility for the satisfactory quality of such services as performed by them. Any defect, deficiencies noticed in the CONTRACTOR's service will be promptly remedied by the CONTRACTOR within 3 days upon the receipt of written notice from IBRIC-INSTEM to improve their performance failing which IBRIC-INSTEM may terminate the CONTRACT by giving the CONTRACTOR 30 (thirty) days written notice.

8. PERFORMANCE SECURITY:

Performance Security of Rs. 6,00,000/- in the form of Demand Draft/Bank Guarantee from the Scheduled Commercial Bank or online transfer for the period specified in the bid document/ Notification of Award towards performance under this CONTRACT. The CONTRACTOR shall furnish to IBRIC-INSTEM within 14 days from the date of Award of contract.

In the event CONTRACTOR fails to honour any of the commitments entered into under this agreement or in the event of termination of the contract under provisions of this contract and /or in respect of any amount due from the CONTRACTOR to IBRIC-INSTEM, shall have unconditional option under the guarantee to invoke the above bank guarantee and claim the amount from the bank. The bank shall be obliged to pay the amount to IBRIC-INSTEM on demand.

9. DISCIPLINE:

CONTRACTOR shall carry out operations hereunder with due diligence and in a safe and workmanlike manner according to good practice. CONTRACTOR shall maintain strict discipline and good CONTRACT among its canteen staffs and shall abide by and conform to all rules and regulations promulgated by IBRIC-INSTEM governing the operations. Should IBRIC-INSTEM feel that the conduct of any of CONTRACTOR or contractor's canteen staffs is detrimental to IBRIC-INSTEM's interest, IBRIC-INSTEM shall have the unqualified right to request for the removal of such canteen staff either for incompetence, unreliability, misbehavior, security reasons etc. while on or off the job. The CONTRACTOR shall comply with any such request to remove such personnel at CONTRACTOR's expense unconditionally. The CONTRACTOR will be allowed a maximum of 2 working days to replace the person by a competent qualified person at CONTRACTOR's cost.

10. SAFETY AND LABOUR LAWS:

CONTRACTOR shall comply with the provision of all laws including Labour Laws, rules, regulations and notifications issued thereunder from time to time. All safety and labour laws enforced by statutory agencies and by IBRIC-INSTEM shall be applicable in the performance of this CONTRACT and CONTRACTOR shall abide by these laws.

CONTRACTOR shall take all measures necessary or proper to protect the personnel, work and facilities and shall observe all reasonable safety rules and instructions. No smoking or consumption of alcohol/any other prohibited substance shall be permitted while on duty by any of contractor's personnel in IBRIC-INSTEM premises or during work hours.

The CONTRACTOR shall report as soon as possible any evidence which may indicate or is likely to lead to an abnormal or dangerous situation and shall take all necessary emergency control steps to avoid such abnormal situations.

11. VERIFICATION OF CHARACTER AND ANTECEDENTS OF CONTRACTUAL MANPOWER

All contracts involving deployment of Contractor's manpower within IBRIC-INSTEM's premises the Contractor shall submit the following documents to IBRIC-INSTEM prior to the start of work:

- (i) Undertaking from the Contractor that the character and antecedents of the personnel proposed to be deployed by their firm at IBRIC-INSTEM is/are impeccable.
- (ii) Undertaking from the Contractor that their firm has scrutinized the previous working of the person(s) proposed to be deployed by them at IBRIC-INSTEM and there is nothing adverse as regards to their character and antecedent.

12. SECRECY:

CONTRACTOR shall during the tenure of the CONTRACT and at any time thereafter maintain in the strictest confidence all information relating to the work and shall not, unless so authorised in writing by IBRIC-INSTEM, divulge or grant access to any information about the work. CONTRACTOR shall not also destroy any report, note or any other document to the operation/ work required by IBRIC-INSTEM. The obligation is continuing one and shall survive after the completion/ termination of this agreement.

13. STATUTORY REQUIREMENTS:

During the tenure of this CONTRACT nothing shall be done by the CONTRACTOR in contravention of any law, act and/or rules/regulations.

14. INSURANCE:

A) CONTRACTOR shall, at his own expense, arrange appropriate insurance to cover all risks assumed by the CONTRACTOR under this CONTRACT in respect of its personnel deputed under this CONTRACT as well as CONTRACTOR's tools and any other belongings of the CONTRACTOR or their personnel during the entire period of their engagement in connection with this CONTRACT. IBRIC-INSTEM will have no liability on this account.

B) Certificate of Insurance: Before commencing performance of the CONTRACT, CONTRACTOR shall upon request furnish IBRIC-INSTEM with of insurance indicating (1) kinds and amounts of insurance as required herein (2) effective and expiry dates of policies (3) that IBRIC-INSTEM shall be given thirty (30) days written advance notice of any material change in the policy (4) waiver of subrogation endorsement has been attached to all policies and (5) the territorial limits of all policies. Should there be lapse in any insurance required to be carried out by CONTRACTOR hereunder for any reason, losses resulting therefrom shall be to the sole account of the CONTRACTOR. Such insurance shall be affected within Insurance Company incorporated and registered in India.

C) Deductible: - That portion of any loss not covered by insurance provided for in this article solely by reason of deductible provision in such insurance policies shall be to the account of the CONTRACTOR.

D) CONTRACTOR shall require to provide such of the foregoing insurance cover as the CONTRACTOR is obligated to provide under this CONTRACT.

15. INDEMNITY AGREEMENT:

15.1 Indemnity by Contractor:

Unless otherwise specified elsewhere in this CONTRACT, CONTRACTOR shall indemnify and keep indemnified IBRIC-INSTEM, (other than the CONTRACTOR) and its/their canteen staffs from all actions, proceedings, suits, claims, demands, liabilities, damages, losses, costs, charges, expenses (including without limitation, wreck or debris, removal costs, where wreck or debris removal is ordered by a competent authority) judgments' and fines/penalty arising out of or in the course of or caused by the execution of work under the CONTRACT or other obligations hereunder directly or indirectly associated herewith and or arising from : a) Personal injury, illness or death of:

i) Any of CONTRACTOR or CONTRACTOR's personnel (even if caused by or contributed to by the negligence or fault of IBRIC-INSTEM); and ii) Subject to clause 17.1 (a) (i) any other person to the extent the injury, illness or death is caused by the negligence or fault of the CONTRACTOR or CONTRACTOR's personnel and iii) loss or damage to: any property owned, hired or supplied by CONTRACTOR or CONTRACTOR's personnel or subject to clause any other property to the extent the loss or damage is caused by the negligence or fault of the CONTRACTOR or CONTRACTOR's personnel.

16. SEVERABILITY:

Should any provision of this agreement be found to be invalid, illegal or otherwise not enforceable by any court of law, such finding shall not affect the remaining provisions hereto and they shall remain binding on the parties hereto.

17. CHANGE IN LAW:

17.1 In the event of introduction of any new legislation or any change or amendment or enforcement of any Act or Law, rules or regulations of Government of India or State Government(s) or Public Body which becomes effective after the date of submission of Price Bid or revised price bid, if any, for this CONTRACT and which results in increased cost of the works under the CONTRACT through increased liability of taxes, (other than personal and Corporate taxes), duties, the CONTRACTOR shall be indemnified for any such increased cost by IBRIC-INSTEM subject to the production of documentary proof to the satisfaction of IBRIC-INSTEM to the extent which directly is attributable to such introduction of new legislation or change or amendment as mentioned above and adjudication by the competent authority & the courts wherever levy of such taxes / duties are disputed by IBRIC-INSTEM.

17.2 The Contract Price and other prices given in the Schedule of Prices are based on the applicable tariff as indicated by the CONTRACTOR in the Schedule of Prices. In case this information subsequently proves to be wrong, incorrect or misleading, IBRIC-INSTEM will have no liability to reimburse/pay to the CONTRACTOR the excess duties, taxes, fees, if any finally levied / imposed by the concerned authorities. However, in such an event, IBRIC-INSTEM will have the right to recover the difference in case the rate of duty/tax finally assessed is on the lower side. Notwithstanding the provision contained in clause 21.1 above, IBRIC-INSTEM shall not bear any type of tax.

18. LIABILITY OF THE GOVERNMENT OF INDIA:-

It is expressly understood and agreed by and between the CONTRACTOR and IBRIC-INSTEM that IBRIC-INSTEM is entering into this agreement solely on its own behalf and not on behalf of any other person or entity. In particular, it is expressly understood and agreed that the Govt. of India is not a party to this agreement and has no liabilities, obligations or rights hereunder. It is expressly understood and agreed that IBRIC-INSTEM is an independent entity with power and authority to enter into CONTRACTs solely on its behalf under the applicable laws of India and general principles of CONTRACT Law. The CONTRACTOR expressly agrees, acknowledges and understands that

IBRIC-INSTEM is not an agent, representative or delegate of the Govt. of India. It is further understood and agreed that the Govt. of India is not and shall not be liable for any acts, omissions, and commission, breaches or other wrongs arising out of the CONTRACT. Accordingly, CONTRACTOR hereby expressly waives, releases and forgoes any and all actions or claims, including cross claims, impleader claims or counterclaims against the Govt. of India arising out of this CONTRACT and covenants not to the Govt. of India as to any manner, claim, cause of action or thing whatsoever arising of under this CONTRACT.

19. FORCE MAJEURE:

In the event of either party being rendered unable by Force Majeure to perform any obligation required to be performed by them under the CONTRACT, the relative obligation of the party affected by such Force Majeure shall be suspended for the period during which such cause lasts.

The term "Force Majeure" as employed herein shall mean acts of God, War, Civil Riots, Fire directly affecting the performance of the CONTRACT, Flood and Acts and Regulations of respective government of the two parties, namely IBRIC-INSTEM and the CONTRACTOR.

Upon the occurrence of such cause and upon its termination, the party alleging that it has been rendered unable as aforesaid thereby, shall notify the other party in writing, the beginning of the cause amounting to Force Majeure as also the ending of the said clause by giving notice to the other party within 48 hours of the ending of the cause respectively. If deliveries are suspended by Force Majeure conditions lasting for more than 2 (two) months, IBRIC-INSTEM shall have the option of canceling this CONTRACT in whole or part at his discretion without any liability at his part.

Time for performance of the relative obligation suspended by Force Majeure shall then stand extended by the period for which such cause lasts.

20. CONTINUANCE OF THE CONTRACT:

Notwithstanding the fact that settlement of dispute(s) (if any) under arbitration may be pending, the parties hereto shall continue to be governed by and perform the work in accordance with the provisions under this CONTRACT.

21. INTERPRETATION:

The titles and headings of the sections in this CONTRACT are inserted for convenient reference only and shall not be construed and limiting or extending the meaning of any provisions of this CONTRACT.

22. ENTIRE AGREEMENT:

This Agreement supersedes all prior Agreements and commitments, whether oral or in writing between the parties concerning the subject matters thereof. The right of either party to require strict performances will not be affected by any previous waiver or course of dealing. Neither this Agreement nor any modification will be binding on a party unless signed by an authorized representative of CONTRACTOR and IBRIC-INSTEM.

23. INDEPENDENT CONTRACTOR STATUS:

The CONTRACTOR shall act as an independent contractor performing the CONTRACT. The Contract does not create any agency, partnership, joint venture, or joint relationship between the parties.

24. LIMITATION OF LIABILITY:

Notwithstanding any other provisions, except only in cases of willful misconduct and /or criminal acts,

a) Neither the Contractor nor the Institute (IBRIC-INSTEM) shall be liable to the other, whether in Contract, tort, or otherwise, for any consequential loss or damage, or loss of profits or interest costs,

provided however that this exclusion shall not apply to any obligation of the Contractor to pay Liquidated Damages to the Institute and

b) Contractor shall indemnify and keep indemnified IBRIC-INSTEM harmless from and against any and all claims, costs, losses and liabilities in excess of the aggregate liability amount in terms of clause (a) above.

25. INSTRUCTION FOR BIDDER:

25.1 The rates quoted shall remain valid for a period of 180 days from the date of opening.

25.2. Each page of the offer should bear the signature, date, name, and title of the person signing the offer, and a rubber stamp indicating the full name, address phone no, Fax No and email of the firms.

25.3 Bids containing erasures or alterations will not be considered unless countersigned by the authorized signatory.

25.4 Bids that do not comply with the above conditions will be rejected.

25.5 The Institute shall be under no obligation to accept the lowest or any tender received in response to this tender notice and shall be entitled to reject **any or** all tenders without assigning any reason whatsoever.

25.6 No questions or items in the Annexures shall be left blank or unanswered. Where you have no details or answers to be provided a **‘No’ or ‘NIL’ or ‘Not Applicable’** statement shall be made as appropriate. Forms with blank columns or unsigned forms will be summarily rejected.

25.7 All the bids and details shall be in the prescribed annexure forms and where the signature, date, name & designation of the person signing the offer, and name and address of the firm.

25.8 The contractor chosen will have to undertake the work within 30 days from the receipt of the Work Order.

26. MICRO AND SMALL ENTERPRISES (MSEs):

26.1 Micro and Small Enterprises (MSE) must, along with their offer, provide proof of their being registered as MSE (indicating the terminal validity date of their registration) for the item tendered, with any agency mentioned in the notification of the Ministry of Micro, Small and Medium Enterprises (Ministry of MSME).

26.2 The MSEs are exempted from payment of earnest money subject to furnishing of relevant valid certificate for claiming exemption as per privilege rules of Government of India.

26.3 An MSME bidder must submit a registration of the Udyog Aadhaar Memorandum (UAM) by the Ministry of Micro Small and Medium Enterprises (MSME) vendors on Central Public Procurement Portal (CPPP). The bidders who fail to submit UAM number shall not be able to avail the benefits available to MSEs as contained in Public Procurement Policy for MSEs Order 2012 issued by MSME.

27. Other information for the Contractor

27.1 The bids should be submitted before the due date and time. The following annexures must be filled up fully and properly. As part of this Contract, the Contractor will, for the time being, provide services at the following places (a) Institute for Stem Cell Science and Regenerative Medicine, GKVK Campus, Bellary Road, Bangalore – 560 065 as per the details laid down in the following annexures:

- a) Annexure – A – Company Profile and Organization Structure
- b) Annexure – B – Schedule of experience of last 5 years
- c) Annexure – C – Schedule of Deviations from specifications/conditions
- d) Annexure – D - Proforma Certificate For ‘No Relation’ With iBRIC-inStem Employee

- e) Annexure – E - Undertaking by the Contractor
- f) Annexure – F – Bid Securing Declaration Form
- g) Annexure – G – Self-Declaration for Non-Blacklisting

The Contractors shall fill in Annexures A to G completely & submit them along with their bids. All details and columns shall be filled, & if Any Annexure or a particular column(s) or detail(s) in any annexure(s) does/do not apply, it may be indicated by saying why it is not filled (for e.g. Nil, 'no deviation', not applicable, not relevant, etc) – leaving blank columns or a bare hyphenation will disqualify the bidders.

27.2 The details of rates and the number of personnel required for carrying out the work shall be indicated by the Contractor in Annexure “E”.

27.2 Once the Work Order is issued, the Contractor will receive instructions from an Officer designated for this purpose (Officer-in-Charge) or his authorized nominee and the Contractor hereby undertakes to abide by his/her any suggestions/instructions, etc. as regards services in this agreement. **Addition/alterations in the scope of work: Any alterations or additions to the scope of work will be communicated to the Contractor and the Contractor shall carry them out on the same terms and conditions of the contract.**

27.3 *“addition / alteration in the Scope of work: At the time of awarding the contract, the quantity to be procured must be re-judged based on the current data, since the ground situation may have very well changed. The tendered quantity can be increased or decreased by 25 (Twenty – Five) percent for ordering, if so warranted. In case of reduction in quantity, the reduced quantity at the same rate and at the same terms and conditions as tendered and any alteration or addition to the scope of work will be communicated to the Contractor and the Contractor shall carry them out”.*

28. Payment Terms:

The Contractor shall submit bills for special catering services after completion of every calendar month and normally payment will be released within 15 working days from the date of submission of bill, if the bill is complete and correct in all respects. The bill of the Contractor will become payable at the end of each month on submission of claim/bill and on due certification by the **Officer-in-Charge** (Administrative Officer-Services) of satisfactory services against the claim. The monthly bills towards special catering services shall be submitted by the Contractor only for the amount mentioned in the work order.

28.1 The Officer-in-Charge (Administrative Officer-Services)/Accounts Officer is authorized to deduct any amounts as determined by the Institute Authorities from the amounts due to the Contractor for any deficiency in services, provided by the Contractor.

28.2 No claims will be entertained in respect of any discrepancy or defect or short claim if such demand is not made within 90 days of payment of the final bill.

28.3 The Performance security is refundable after expiry of the agreement subject, to

- a. any claims on the Contractor,
- b. after the Contractor certifies and confirms by submitting proof wherever possible as desired by the Administrative Officer in charge that the Contractor has paid bonus, all premium as PF/ESI,
- c. that the contractor has submitted a statement to each of the canteen staffs who had worked under him, the moneys deposited as premium on ESI, Insurance, etc. The Institute reserves the right to

deduct from the security deposit any amount for damages/deficiencies in service by the Contractor or to meet any statutory deficiencies. The security deposit does not carry any interest. The Institute shall have the absolute right to deduct from the security deposit and/or any amount payable to the Contractor and any damages as may be determined by the Authorities, whose decision shall be final on account of any act or omission in the Contract, by the Contractor.

28.4 It is important for the Contractor to note that the rate quoted shall be inclusive of all taxes and duties/escalation and shall remain valid for the period of the agreement, i.e. 2 years (01 year + 01 year) from the date of Work Order. However, the Institute reserves the right to further extend the contract to one more year on the same rate, terms and conditions. Any increase/decrease in the duties/levies during the period of agreement, shall entail corresponding promotion/reduction in the contract amount. If no details or break-up of taxes, duties/levies, etc. are indicated, it will be assumed that the quote submitted is inclusive of all taxes/levies/duties, etc.

29. Suggestions register: The Contractor will maintain a complaints/suggestions register prominently displayed and take immediate action on every complaint in consultation with the Officer-in-Charge. This register will be open to the authorized person at the Institute for inspection and supervision at all times.

30. Dispute and resolution

Any dispute or differences that may arise between the parties shall be referred to the sole arbitration of the Institute Director or his nominees and the Contractor shall have no right to object to the appointment of the Director or his nominee as the sole arbitrator. The decision of the arbitrator shall be final and binding on the parties. The venue for arbitration shall be **Bangalore** and no other place. The provisions of the Arbitration and Conciliation act, 1996 as / amended from time to time shall apply. The courts in Bangalore shall have exclusive jurisdiction to deal with any or all disputes between the parties.

31. Amendments to Work Order/agreement: Any amendment to the Work Order/agreement shall be valid only if both parties have agreed to such amendment(s) in writing duly authenticated by authorized personnel of both parties.

32. EARNEST MONEY DEPOSIT: Bid Guarantee amount details are as below: -

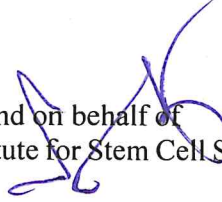
Sl. No.	Item Description	EMD Amount
1.	Tender for Providing Catering Services at iBRIC-inStem	Rs. 3,00,000.00

The EMD/BGA shall be submitted by a DD (for outstation firms) or Banker's cheque (in case of a local firm) from a Commercial Bank along with the bid, drawn in favour of "**Institute for Stem Cell Science and Regenerative Medicine**". Alternatively, the EMD amount may be submitted by way of Bank Guarantee from a Commercial Bank valid for 6 months (no other mode of payment will be accepted). The BGA amount will be forfeited if the successful bidder fails to accept the Letter of Intent/ Purchase order or withdraws or amends, impairs or derogates from the tender in any respect within the period of validity of this tender. The offers are liable to be rejected, at the discretion of the Institute, if they are not accompanied with BGA. No interest shall be payable by iBRIC-inStem for BGA amount. The BGA shall be refunded to the unsuccessful bidders once the order is released on the successful bidder.

33. A Code of Conduct has been notified by iBRIC-inStem for the personnel on its campus. It is mandatory from 1st June 2020, for all outsourced personnel in Bangalore Life Science Cluster (iBRIC-inStem, NCBS, C-CAMP & TIGS) to abide by the Code of Conduct. The bidders must ensure that the outsourced canteen staffs follow the Code of Conduct. It is the responsibility of the contractor to ensure

that the personnel deployed under this contract are made aware of the applicable Code of Conduct and to ensure their compliance with it.

The complete details of the Code of Conduct is uploaded in the iBRIC-inStem web page and the link is https://www.inStem.res.in/sites/default/files/coc_29.05.2020.pdf.



For and on behalf of
Institute for Stem Cell Science and Regenerative Medicine
Senior Administrative Officer (Purchase)

TECHNICAL EVALUATION CRITERIA

The Tender shall be evaluated under 2 (Two) Bid System

1. Technical Bid
2. Financial Bid

I. Mandatory requirements for a bidder.

1. Copy of Valid Establishment Registration Certificate of the Firm
2. Copy of PAN
3. Copy of Valid Labour License issued by the Labour Commissioner (Central / State) for existing similar types of works (minimum 3).
4. Copy of valid ESI and PF Registration done at Bangalore Region.
5. Earnest Money Deposit (EMD)
6. The entire tender document duly countersigned (as a token of acceptance of all terms and conditions indicated in the documents)
7. Self-Declaration for Non-Blacklisting

TECHNICAL EVALUATION CRITERIA WITH MARKS		
Sl No.	Technical Requirement	Max Marks
1	Company Profile and Organization Structure (Annexure -A)	5
2	Earnest Money Deposit (EMD)	5
3	Solvency Certificate for Rs. 60 Lakhs issued by the Bank – not before April 2024.	5
4	5 years Essential experience in providing similar type work (on-site cooking & serving) of Catering Services in a reputed Organization and list of Work on hand minimum 3 (pl. enclose documentary evidence)	25
5	Copy of the Work Order for a similar nature of work worth Rs. 120 Lakhs or more in an establishment or 2 Orders worth Rs. 75 Lakhs each or more or three contracts of Rs. 60 Lakhs or more per annum in one or two different establishments during the last two separate financial years (2022-2023 and 2023-2024).	20
6	Performance Certificate from the existing clients (issued June 2024 onwards - minimum 3) excluding NCBS/iBRIC-inStem	30
7	Financial Statement with Net profit of last 3 years (2021-2022, 2022-2023 and 2023-2024). (Balance sheet & Profit & L A/C)	10
	Total	100
<p>The proposals shall be evaluated in two stages: (1) Technical and (2) Price / Financial. A minimum qualifying mark is set and only those Contractors whose Technical proposals score the minimum mark of 75% and above shall be considered for Financial Evaluation. Thereafter, the Financial proposal shall be evaluated. The Commercial Lowest Bidder shall be the first preferred Contractor for the award of Work.</p>		

ANNEXURE – A

Company Profile and Organization Structure

1. Name of the Bidder/Company/Organization:
2. Complete Address of the Bidder/Company/Organization:
3. Name and Address (with GST no) on which Purchase Order is to be placed:
4. Valid Establishment Registration Certificate of the Bidder/Company/Organization
5. PAN of Bidder/Company/Organization:
6. Valid Labour License issued by the Labour Commissioner (Central / State) for existing similar types of works (minimum 3)
7. Valid ESI and PF Registration done at Bangalore Region:
8. Communication details of the concerned contact person to whom all references shall be made regarding this tender enquiry.
 - a) Full Name:
 - b) Complete Postal Address:
 - c) Telephone No.:
 - d) Fax No.:
 - e) Mobile No.:
 - f) E-mail:
 - g) Website Address:
9. Name and status of the Proprietor / Director / Partner :
- 9.1 Qualification :
10. Average age of the workmen :
11. No of years of Experience in : Government / Public Sector / Research Institute/ Private Institution

12. a) Do you have a control room which is open round the clock. If yes what is the Name, phone No./Mobile No. & the level of person manning it :

b) In case of a sudden accident, fire or any emergency, what support in terms of resources your organization can provide :

13. Have you provided CAR Policy, All Risk Policy, Canteen staffs Liability Insurance, etc. in any of your contracts? If yes, give details. :

14. If you think you have expertise in the work put to tender, please give a brief write up on that under Schedule of Experience -Annexure B :

15 Any other information :

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date :

ANNEXURE – B

SCHEDULE OF EXPERIENCE OF LAST FIVE YEARS

(To be filled by bidder in Organization Letter pad)

Please furnish the list of firms/offices where you have undertaken similar jobs for the immediate preceding Five years: (Please use additional sheets, if necessary):

-

No.	Year	Name & Address of client	Client from central/state/PSU/ Autonomous bodies (Yes / No)	Work Order No and Date (Please Provide details)	Copy of End user Experience Certificate whether attached (Yes/ No)	Value of Work Order	PERIOD FROM TO (Minimum duration of one year or above)	REMARKS Good Satisfactory Very Good Excellent

1.

2.

#Performance certificate from each of the previous client (s) mentioned above is to be compulsorily attached.

NOTE: - I/We hereby certify that the information as furnished above is/are true to the best of my/our knowledge and nothing has been concealed.

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date :

ANNEXURE – C

SCHEDULE OF DEVIATIONS FROM SPECIFICATIONS/CONDITIONS

All deviations from the specifications/conditions shall be filled in by the bidder in this schedule.

--

The bidder hereby certifies that the above-mentioned are the only deviations from the Technical Specification of this tender. (State NIL if no deviation is envisaged.)

Signature	
Name	
Designation	
Name of the company	
Date	

ANNEXURE – D

PROFORMA CERTIFICATE FOR ‘NO RELATION’ WITH iBRIC-INSTEM EMPLOYEE

This has reference to our proposed contract for ‘Providing Catering Services at iBRIC-inStem’ to be entered into with Institute for Stem Cell Science and Regenerative Medicine (iBRIC-inStem).

- (i) I/We am/are not a relative/blood relation of any managerial employee of iBRIC-inStem.
- (ii) We are not a firm in which any personnel of iBRIC-inStem or his/her relative is a partner;
- (iii) I/We am/are not a partner in a firm in which any managerial employee of iBRIC-inStem or his/her relative is a partner.

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date :

UNDERTAKING BY THE CONTRACTOR

1. I /we intend to carry out the subject work by resorting to engage..... Nos. of work force in a month.

<i>SL. No</i>	<i>Designation</i>	<i>Category</i>	<i>Proposed no of Manpower</i>
01	Cook/ Supervisor	Skilled	
02	Asst.Cook/Cashier/ Bearer	Semi-Skilled	
03	Utility Staffs	Un Skilled	
		TOTAL	

2. I/We undertake to pay salary and other allowances/benefits as indicated in the tender and accepted by iBRIC-inStem. Such wages equal to or well above the minimum wages as applicable (Wages fixed by Ministry of Labour & Employment, Office of the Chief Labour Commissioner © Government of India (or) Labour Department, Government of Karnataka recommended wages, whichever is higher)
3. I/We undertake to contribute for canteen staff towards PF, ESI, and ELI from the employer's side as fixed by the relevant Competent Authorities.
4. I/We undertake to pay the Bonus at the rate of 8.33 % of the total wages subject to maximum of ₹6997.02 per annum (the ceiling for calculation purpose from the salary or wage of ₹.7000.00 per month) as per Section 12 of Bonus Act.
5. I/we undertake issue uniform and washing charges to all the canteen staffs working under this contract

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date :

ANNEXURE – F

BID SECURITY DECLARATION FOR ORDER VALUE > RS.5 LAKH
(to be submitted on Company's Letter Head)

I/We the undersigned hereby declare that if we withdraw or modify the bids during the period of its validity, or if we are awarded the contract and fail to sign the contract, or to submit a performance security before the deadline defined in the request for bids document or fail to execute the contract, we will be suspended for the period of time specified in the request for bids document from being eligible to submit bids for contracts with the entity that invited the bids.

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date :

ANNEXURE – G

SELF-DECLARATION- NON-BLACKLISTING

To,
The Director,
Institute for Stem Cell Science and Regenerative Medicine(iBRIC-inStem),
GKVK Campus,
Bellary Road,
Bangalore 560065

Sir,

In response to the “ **Tender for Providing Catering Services at iBRIC-inStem**”, We hereby declare that presently our Company/Service provider_____ is having unblemished record, and any of our related entities related to examination business in India is neither blacklisted nor debarred by any PSU or Any Regulatory Body /Deptt /Autonomous body of Government of India or State Government or any of its agencies for any reasons whatsoever for indulging in corrupt or fraudulent practices or for indulging in unfair trade practices. Further, we confirm that none of our canteen staffs has ever been convicted by any law and order agency.

If this declaration is found to be incorrect then without any prejudice action that may be taken against us, we may be disqualified to participate in the Bid/RFP and future tenders.

Thanking you,

Yours faithfully,

Signature :

Name :

Designation :

Name & Address of the company with seal :

Date

ANNEXURE – H

BANK GUARANTEE
(TO BE EXECUTED ON THE NON JUDICIAL STAMP OF VALUE NOT LESS THAN
Rs.200/- BOUGHT IN THE NAME OF THE BANK)

NAME & ADDRESS OF THE BANK _____

BANK GUARANTEE NO. _____

DATE OF EXPIRY: _____

LIMIT OF LIABILITY: _____

PO/WO NO. & DATE:

TO

INSTITUTE FOR STEM CELL SCIENCE AND REGENERATIVE MEDICINE
GKVK CAMPUS, BELLARY ROAD, BENGALURU -560065

Dear Sir,

1. In consideration of M/s. INSTITUTE FOR STEM CELL SCIENCE AND REGENERATIVE MEDICINE, (hereinafter called the Institute), having agreed to issue PO/WO to M/s. _____ (hereinafter referred to as the Vendor), for having awarded the Supply Contract/works Contract vide PO/WO No. _____ dt. _____ in favour M/s _____ having registered office at _____ (hereinafter referred to as the CONTRACTOR), for the execution of the works on terms and conditions set out in the PO/WO mentioned above as “CONTRACT” documents, valued at Rs. _____ (Rupees _____) the same having been accepted by the CONTRACTOR and the CONTRACTOR having agreed to provide a performance bank guarantee for the obligations/liabilities under the contract equivalent to Rs. _____ (Rupees _____), we hereby undertake to pay to the Company an amount not exceeding Rs. _____ (Rupees _____ only) on a mere demand made by the Company.
2. On a demand being made that the sum is due, the Bank shall pay without demur or contestation the amount covered by the guarantee and any demand by the Company that the money is due shall be conclusive and binding on the Bank.
3. It is hereby expressly agreed and affirmed that the Company shall have the fullest liberty to claim payment of the amount / amounts from time to time under this guarantee upto Rs. _____ and the guarantee shall not become invalid or infructuous because of the partial demand or demands made by the Company.
4. We _____ (Name of Bank), hereby agree that any claim due and arising under this guarantee shall be enforceable against our Bank’s branch _____ (Mentioning the name & address of Branch) and they shall honour such demand in any case not later than next working day.
5. It is further agreed that any time given to the Customer or forbearance with regard to performance by the Customer shall in no way affect the liability of the Bank and this Bank Guarantee will be in full force.

6. It is also agreed that we, _____ Bank undertake not to revoke this guarantee during its currency except with the previous consent of the company in writing.

Notwithstanding anything contained herein above, our liability under this Guarantee is restricted to _____ (Rupees _____). This Guarantee shall remain valid up to _____. Unless a claim in writing is lodged with us within the above mentioned date i.e. on or before _____, all rights under this Guarantee shall be forfeited and we shall be released and discharged from all liabilities under this Guarantee.

We are liable to pay the Guarantee amount or any part thereof under this Bank Guarantee only and only if you serve upon us a written claim or demand on or before _____.

Dated _____ day of _____ 2024

Important Note:

While purchasing the stamp paper,

The first party shall be the Bank.

The second party shall be “**Institute for Stem Cell Science and Regenerative Medicine**” (REMARK: NAME OF INSTITUTE SHALL BE TYPED IN FULL UPTO WHICH IT APPEARS ON THE STAMP PAPER)

The signature of the bank employee on all pages of the document along with the employee code may be ensured while submitting the PBG

CHECKLIST FOR BANK GUARANTEES (BG) FOR EACH BG		
Name of the Party submitting BG:		
Name of the Bank issuing BG:		
Branch issuing the BG:		
BG No.: AND BG Date:		
BG Value:		
BG Validity/Expiry Date:		
SL No.	Particulars	Yes/No
1	Is BG as per approved format	
2	Is the BG issued by the specified category of Banks (Scheduled Commercial Bank/Nationalized Bank etc. as specified in the contract)	
3	Is the BG executed on stamp paper of adequate value i.e., Rs.200 and obtained in the name of Bank issuing the BG?	
4	Is the date of sale of stamp paper prior to the date of the BG?	
5	Is BG referring to the relevant PO/WO/agreement/tender, if any,	
6	Does the BG bear the number, date and seal of the issuing Bank?	
7	Is the BG signed on all pages by the authorized bank officers along with name, designation & code number?	
8	Whether the BG validity period is as per the requirement?	
9	Whether issuing bank has confirmed that SFMS has been sent to the advising bank?	

ANNEXURE - I

PENALTIES / FINE

Violation	Penalty per complaint
Non-availability of complaint/suggestion register on the counter/discouraging from registering complaints/suggestions	₹.50/-
Cockroaches, flies, insects, etc., in cooked food	₹.1000/-
Usage of spoiled/stale food ingredients eg: rotten Vegetables, infected grains, and expired items.	₹.100/-
Poor maintenance/tampering with institute property	₹.1000/-
Presence of unwanted items in food: Harmful items like blades, glass, metal wires, nails, Pieces of plastic etc.	₹.1000/-
Three or more complaints of unclean utensils in a day	₹.100/-
Any of the items of a meal was not cooked properly / overcooked/extra spicy/extra oily	₹.100/-
Food poisoning	Forfeiture of PBG and cancellation of contract
Consumption or possession of Alcohol/tobacco/banned substances inside the campus by any of the canteen staff	₹.1000/-
Non-adherence to the timings mentioned in the tender or decided with the respective Canteen Committee	₹.500/-
Waiting time is more than 15 minutes for lunch and dinner, and 10 minutes for breakfast and Snacks within timings of the canteen	₹.100/-
Changes in the menu of any meal without permission of the canteen committee	₹.100/-
Change in menu due to any canteen equipment being defective /out of service for more than 24 hrs	₹.500/-
If the quality of milk is not found to be appropriate, or it is diluted.	₹.100/-
Failure to maintain a proper health checkup of the canteen staff	₹.100/- per person
Using/storing brands not mentioned in the contract without prior permission	₹.100/-
Noncompliance with canteen staff' Dress Code	₹.100/- per person
Use of spurious brands, goods, or accessories in preparation/presentation	₹.200/-
Damage to Institute infrastructure over and above the cost of repair/replacement (which shall be levied extra)	₹.100/-
If food gets over during the scheduled mealtime	₹.100/-
Non-submission of periodic FSSAI audit reports	₹.200/-
Non-attending of meetings of the canteen committee by the caterer or his representative.	₹.100/-
Not adhering pest control, hygiene and cleanliness	₹.100/-

Note: - For the first violation, the caterer will be given warning, on second violation, the penalty as above will be imposed and repetition of such occurrence within 30 days, will attract the penalty followed by termination of the contract.

ANNEXURE – J

PRICE BID FORMAT FOR PROVIDING CATERING SERVICES AT IBRIC-INSTEM

1. Name of the firm along with Registration No. :
2. PF Registration No. :
ESI Registration No. :
(copies to be enclosed)
3. Registered address of the firm :
4. Status of the firm (tick what is relevant) : (Co-operative, Proprietary, Partnership, Private Ltd. Public Limited Co., etc.)
5. Total bid amount per head inclusive of all taxes and duties as per Scope of Work and other details as contained in the tender document (please furnish in table below based on scope of work as shown in Annexure):

Part I: Catering Charges per head for the services at iBRIC-inStem canteen as per the Menu decided by iBRIC-inStem

SL No.	Items	Indicative Price per head in INR	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Price quoted by Bidder per head in INR	Indicative Quantity per Annum in Nos.	Total price quoted by the bidder in INR
a	b	c	d	e = c x d	f	g	h = f x g
1	Breakfast as per the List in Annexure-K (Part I)	46	26400	1214400		26400	
2	Vegetarian Lunch/ Dinner as per the Menu listed in Annexure-K (Part 2)	86	79200	6811200		79200	
3	Non-Veg Lunch/ Dinner as per Menu listed in Annexure-K (Part 3)	106	26400	2798400		26400	
	Grand Total			10824000			
	60% of the Grand Total			6494400			

Part II: Add-On Breakfast/Lunch/Dinner Charges per head for the services at iBRIC-inStem canteen as per the Menu decided by iBRIC-inStem

SL No.	Items	Average Indicative Price per head in INR as per Annexure - K	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Average Price quoted by Bidder per head in INR as per Annexure - K	Indicative Quantity per Annum in Nos.	Total price quoted by the bidder in INR
a	b	c	d	e = c x d	f	g	h = f x g
1	Add-On for Breakfast as per List at Annexure-K (Part 4)	9.4	13200	124080		13200	
2	Add-On for Vegetarian Lunch/ Dinner As per Menu listed in Annexure-K(Part 5)	10.6	39600	419760		39600	
3	Add-On for Non-Veg Lunch/ Dinner as per Menu listed at Annexure-F (Part 6)	62.5	13200	825000		13200	
	Grand Total	215		1368840			
	5% of the Grand Total			68442			

Part III: Coffee/Tea/Snacks charges per head for the services at iBRIC-inStem canteen as per the Menu decided by iBRIC-inStem

SL No.	Items	Indicative Price per head in INR	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Price quoted by Bidder per head in INR	Indicative Quantity per Annum in Nos.	Total Price quoted by the bidder in INR
a	b	c	d	e = c x d	f	g	h = f x g
1	1 No. Tea (100 ML)	7	26400	184800		26400	
2	1 No. Coffee (100 ML)	8	26400	211200		26400	
3	1 Snack listed at Annexure-K (Part 7)	8	13200	105600		13200	
	Grand Total	17		501600			
	15% of the Grand Total			75240			

Part IV: Add on Snacks charges per head for the services at iBRIC-inStem canteen as per the Menu decided by iBRIC-inStem

SL No.	Items	Indicative Price per head in INR	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Average Price quoted by Bidder per head in INR	Indicative Quantity per Annum in Nos.	Total Price quoted by the bidder in INR
a	b	c	d	e = c x d	f	g	h = f x g
1	Average rate of Add-on Snacks listed at Annexure-K (Part 8)	18	13200	237600		13200	
	Grand Total	18		237600			
	5% of the Grand Total			11880			

Part V: Special Catering Service charges per head for the services at the institute as per the Menu decided by iBRIC-inStem.

SL No.	Items	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Indicative Quantity per Annum in Nos.	Total price quoted by the bidder in INR
a	b	c	d	e	f
1	Total Special Catering services as per Annexure-L	Ref Annex-L	2287800	Ref Annex-L	
	Grand Total		2287800		
	15% of Grand Total		343170		

Part VI: GRAND TOTAL FOR FINAL EVALUATION

Part No.	Particulars	Total Indicative Price in INR	Total Price quoted by the bidder in INR
a	b	c	d
I	60% of Grand Total (Part I)	6494400	
II	5% of Grand Total (Part II)	75240	
III	15% of Grand Total of (Part-III)	68442	
IV	5% of Grand Total of (Part-IV)	11880	
V	15% of Grand Total of (Part-V)	343170	
Grand Total for Final Evaluation		6993132	

Important Note:

- 1. The Price arrived under part VI i.e. Grand Total For Final Evaluation has to be uploaded as the price in the financial bid document on the GeM portal along with relevant Annexures duly filled. It may be further noted that incomplete annexures will not be accepted and shall not considered.**
- 2. With respect to the Reverse Auction through GeM, the price to be quoted shall only be the Grand Total for Final Evaluation supported by relevant annexures. Placement of Order will be considered based on lowest bid.**

Note:

- a) All menu & add on rates shall be per head + taxes extra mentioned separately.
- b) Taxes will be charged as applicable by the appropriate Government.
- c) Where the pcs/ quantity is not specified the portion will be 180 to 200 gms.

ANNEXURE – K

INDICATIVE RATE CHART

BREAKFAST (Part I)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Idli (2nos)+Sambar & Chutney	200 gms	20	
2	Vada + Sambar & Chutney	150 gms	14	
3	Any one item from the following options		12	
	Poha/Pongal/Besibele Bath/Rice Bath/Pulav	250 gms		
	Poori (2Nos)/Parathas/Upma	200 gms		
	Dosa Varieties	150 gms		
	TOTAL		46	

VEGETARIAN LUNCH/DINNER (Part 2)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Chapati(2 Nos.)/Roti(1)/Tandori(1)/Kulcha(1)/Nan(1)	60gms	12	
2	Veg Pulav/Tomato bath/Mango Rice/Kichadi/Puliogare/Jeera Rice	250 gms	12	
3	Plain Rice	250 gms	5	
4	Sambar Varieties/Dal	150 gms	10	
5	Veg Dry	150 gms	12	
6	Spl Veg with Paneer/Baby Corn/Mushroom	150 gms	25	
7	Plain Curd	100 ml	6	
8	Papad	1 No.	2	
9	Rasam	100 ml	2	
	TOTAL		86	

NON-VEGETARIAN LUNCH/DINNER (Part 3)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Chapati/Roti/Tandori/Kulcha	60gms	12	
2	Pulav / Tomato bath / Mango Rice / Kichadi / Puliogare / Jeera Rice	250 gms	12	
3	Plain Rice	250 gms	5	
4	Sambar Varieties / Dal	150 gms	10	

5	Veg Dry	150 gms	12	
6	Chicken Curry/Chicken Dry/Chicken Tikka	250 gms	45	
7	Plain Curd	100 ml	6	
8	Papad	1 No.	2	
9	Rasam	100 ml	2	
	TOTAL		106	

ADD ON FOR BREAKFAST (Part 4)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Omelette	80gms	8	
2	Coffee	100ml	8	
3	Tea	100 ml	7	
4	Milk	200 ml	14	
5	Cut Fruits (Seasonal)	150 gms	10	
	TOTAL		47	
	Average Rate		9.40	

Note: Rate to be quoted for Coffee and Tea should match with Part III of Annexure-J, else for arriving at average rate quoted rate at Part III of Annexure-J will be considered.

ADD ON FOR VEGETARIAN LUNCH/DINNER (Part 5)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Ragi Mudde	150 gms	8	
2	Gulab Jamun/Jangiri/Jalebi/ Carrot Halwa/Payasam/Fruit Custard	80 gms	10	
3	Salads	100 gms	10	
4	Cut Fruits (Seasonal)	150 gms	10	
5	Curd Rice	250 gms	15	
	TOTAL		53	
	Average Rate		10.60	

Note: Rate to be quoted for Cut Fruits should match with Part 4. else for arriving at average rate quoted rate at Part 4 will be considered.

ADD ON FOR NON-VEGETARIAN LUNCH/DINNER (Part 6)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Fish Preparation -Seer Fish Pamfret, Salmon etc	150 gms	35	
2	Mutton Preparation – Bone less	150 gms	90	
	TOTAL		125	
	Average		62.5	

SNACKS (Part 7)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Samosa Veg	60 gms	8	
2	Veg Cutlet	70 gms		
3	Kachori	50 gms		
4	Maddur Vada	50 gms		
5	Masala Puffed Rice	120 gms		
6	Goju Avalakki	130 gms		
7	Masala Vada	50 gms		
8	Mix Veg Pakoras	60 gms		
9	Onion Pakoras	60 gms		

ADD ON SNACKS (Part 8)

SL.NO.	PARTICULARS	UoM	Indicative Price per head in INR	Price to be quoted by Bidder per head in INR
1	Chats- Dahi Puri/Bhel Puri/Masala Puri	150 gms	25	
2	Corn flakes	1Cup	15	
3	Chicken Sandwich	1No.	20	
4	Vegetable Sandwich	1No.	15	
5	Cheese Sandwich	1No.	20	
6	Chilly Cheese Toast	1 no.	30	
7	Grills Sandwich	1No.	22	
8	Veg Puff	150gms.	15	
9	Egg Puff (One Egg)	1No.	17	
10	Paneer Sandwich	1No.	20	
11	Egg Sandwich	1 no.	15	
12	Chutney Sandwich	1No.	12	
13	Cole Slow	1No.	20	
14	Boiled Egg	1No	7	
	Total		253	
	Average Rate		18	

ADD ON SNACKS WITH MRP (Part 9)

SL.NO.	PARTICULARS	UoM	Rates
1	Bread (Brown/Wheat)	1Slice	MRP
2	Butter (Unsalted)	10gms.	
3	Cheese	1Slice.	
4	Jam sachet	1No	
5	Ice Cream	1No.	
6	Juices	MRP	

Note: Additional items on MRP may be sold in consultation with authorized official of the institute

ANNEXURE - L

SPECIAL CATERING: Special menu items for workshops /symposium/meetings shall be billed as per the costing at that time with the approval of the Officer-in-Charge. Tea/coffee, snacks served in meeting rooms is also in the scope of work and the same shall be billed in the similar pattern separately. Following is the present rate applied for the special menu items for the official meeting and shall be billed separately towards the event Budget.

Note: The price quoted by bidder should not lesser than the indicative price

SL NO	TYPE OF SERVICE	PARTICULARS	Indicative Price per head in INR	Indicative Quantity per Annum in Nos.	Total Indicative Price in INR	Price to be quoted by Bidder per head in INR	Quantity per Annum in Nos.	Total Price in INR
a	b	c	d	e	f = d x e	g	h	i = g x h
1	Breakfast (Very special breakfast)	Live counter: Three varieties of Indian breakfast dishes, cut fruits of three varieties, whole fruit (3 varieties), brown bread, white bread, toast, multi grain bread, Baguette, sourdough, French loaf, Straw berry and Blue berry jam –Chabba, marmalade (Bonne Maman), flavored yoghurts (Vanilla, strawberry, mango and mix fruit)), Nutella, Peanut Butter, butter chiplet, Cheese slice, individual packets of Kellogs and Oats, choco flakes, Muffins & croissants, two types of fruit juices, tea, coffee, milk (cold & hot), Cocoa – Hinz variety of tea bags, boiled egg, different types of omelets, bottled water, etc.	200	120	24000		120	
2	BREAKFAST (separate counter)	Live counter: Three varieties of Indian breakfast dishes, cut fruits of three varieties, whole fruit, two types of bread, toast, butter, mixed fruit jam, corn flakes, Muffins/croissants, two types of fruit juices, tea, coffee, milk, variety of tea bags, boiled egg, different types of omelets. etc.	125	120	15000		120	
3	BREAKFAST (at regular counter)	Three varieties of Indian breakfast dishes, cut fruit include three varieties, two types of bread, butter, toast, mixed fruit jam, corn flakes, tea, coffee, milk, variety of tea bags, boiled egg,	75	240	18000		240	

		different types of omelets, etc.					
4	MORNING TEA /COFFEE SERVICES	Two types of Sandwich, bottled water, chips. Cookies/biscuits, tea, coffee, milk, variety of tea bags, sugar cubes, etc.	75	240	18000		240
5	LUNCH (Faculty)	Fruit Juice, Soup, Salad, Paratha, Pulao, Rice, Dal, Veg Dry, Veg Gravy, Special Veg, Special Non-Veg, (boneless), cut fruits, Sweet, curd, Papad, Pickle, bottled water, Coffee, tea, etc.	250	960	240000		960
6	LUNCH (Other Meetings)	Paratha, pulao, rice, dal, veg dry, veg gravy, special veg, special non-veg, salad, cut fruit, sweets, bottled water, juice(tetra pack) curd, butter milk packet, papad, pickle, tea, coffee, etc.	350	1200	420000		1200
7	PACKED LUNCH	Paratha/chapaty, Pulao, veg Dry, Veg Gravy, Pickle, Salad, Fruits, Sweet, curd, Juice (tetra pack), papad, bottled water, Amul Musti Butter Milk, etc.	100	240	24000		240
8	COFFEE/TEA	Tea, Coffee, Cookies	30	7200	216000		7200
9	EVENING TEA SERVICE	Snacks cookies, Chips, Sweets, Tea .Coffee ,tea Bags, Sugar cubes, Milk, Bottled water, etc	50	4800	240000		4800
10	HIGH TEA SERVICE	2 types of snacks, Sweet, Cookies, chips, tea, coffee, milk, tea bags sugar cubes, bottled water, etc.	80	360	28800		360
11	SPECIAL DINNER	Fruit juice, soft drinks, chicken tikka, paneer tikka, peanut masala, soup, tandoori roti, butter kulcha, special pulao, plain rice, dal fry, veg dry, veg gravy, special veg dry, special veg gravy, special non-veg(bone less fish) non - veg (boneless mutton)salad cut fruits, sweet ,papad, pickle, water bottle, ice cream, curd, coffee, bottled water, etc.	350	2400	840000		2400

12	VERY SPECIAL DINNER (Social meeting with Foreign guests/Delegates)	Fruit juice, soft drinks, chicken tikka, fish chilly, paneer tikka, peanut masala, mushroom chilly, potato wafers, mixture, veg soup, non-veg soup, tandoori roti, butter kulcha, butter Nan, special pulao, plain rice, curd rice, dal fry, dal makhani, veg dry, veg gravy, special veg dry, special veg gravy, special non-veg gravy, non-veg(fish), fish gravy, special non veg mutton, green salad, special salad (corn, russian) cut fruits, sweet(rasmalai, rasgulla) papad, pickle, bottled water, ice cream, curd, coffee, etc.	850	240	204000		240	
		TOTAL			2287800			

ANNEXURE - M

PERMISSIBLE BRANDS OF SPECIFIC CONSUMABLES

Food Groups	Item	Example (Name of the Brand)
Cereals, Grains, Legumes, Pulses & Products	<i>Wheat Atta (+F Only)</i>	Patanjali, Ashirvad, Pillsbury, Annapurna, Tata (Star), Silver Coin, Any Other Brand With +F Nomenclature
	All Other Types Of Flour e.g. Besan, Maida, Rajagra, Rice Flours, Other Flours; Sago (Sabudana) / Tapioca Pearls	Uttam, MTR, Ashirvad, Tata (Star), Pillsbury, Fortune, Ramdev, Krishna, Surya, Patanjali
	All Pulses & Legumes	Radhe Radhe, Oswal, Lavanya, Safari, Liberty, Kohinoor, Lakshya, 555, Ganesh, Tata Sampan, Patanjali
	Millet (Whole/Flour) - Barnyard (Sanwa), Samai (Little Millet), Finger Millet (Ragi And Mandua), Pearl Millet (Bajra), Sorghum (Jowar), Foxtail Millet (Kangani), Barley (Jaun), Proso Millet (Panivaragu), Buck Wheat (Kuttu), Amaranth (Chaulai)	Mklions, Kohinor, Lakshya, Tata (Star)
	All Types of Breads, Buns, Pav, Kulcha Etc.	Britannia, Modern, Breadman, English Oven, The Health Factory, Harvest Gold
	Rice Flakes (Raw Poha)	Tata, Rajdhani, Fortune, Vedaka, MTR, Double Horse, Organic Tattva
	Puffed Rice (Murmura)	Vijay Premium, Vinayak
	<i>Rice (Basmati or Normal) (+F Only)</i>	Daawat, Fortune, Any Other Brand With +F Nomenclature
	Pasta, Macaroni, Noodles	Chings, Barilla, Funfoods, Borges, Weikfield, Bambino, Del Monte, Fabsta
	Corn Flakes, Chocos, Muesli, Oats	Kellogg's, Mohun's, Saffola, Bagrrys, Quaker, Bagrrys, Fabsta
Condiments	All Types Of Dips & Sauce: Ketchup, Mayonnaise, Mustard Sauce, Tandoori Sauce, Schezwan Sauce, Vinegar, Chili Sauce, Soya Sauce Chutney, Horseradish Sauce, Mint Sauce, Prepared Mustard, Soy Sauce, Sweet And Sour Sauce, Vinegar, Etc.	Maggi, Kissan, Heinz, Veeba, Dr Oetker, Chings, Funfoods, Weikfield, Cremica, Munmoon, Sunshine, Swad, Catch

Spices	Salt (+F Only)	Tata, Any Other Brand With +F Nomenclature
	All Spice (Garam Masala, Gravy Masala, Meat-Chicken-Fish Masala, Pav-Bhaji, Sambhar Masala, Dabeli Masala, Chat Masala), Celery Salt, Garlic Salt, Onion Salt, Pepper Salt, Cumin Powder, Coriander Powder, Asafoetida, Saffron, Green And Black Cardamom, Cinnamon, Cloves, Carom Or Caraway Seeds, Nutmeg, Pepper, Turmeric, Ginger, Mace, Vanilla, Cumin, Dill Seed, Oregano, Thyme, Rosemary, Coriander Seeds, Fenugreek Seeds, Brown Mustard Seed, Sesame, Fennel Seed, Star Anise, Black Pepper, Kasuri Methi, Etc	Everest, Kitchen King, Mdh, Tata ,Patanjali,Veeba, Nutralite,Cremica, Ramdev, Satvan, Gajanand, Basant, Goldee,
Milk And Milk Products	Milk (+F Only)	Nandini, Any Other Brand With +F Nomenclature
	Milk Products Like Paneer, Curd, Buttermilk, Khoa, Cheese, Milk Powder, Condensed Milk, Etc.	Amul, Milky Mist, Heritage, Nandini, Patanjali, Bangalore Dairy
Fat & Edible Oils	Cooking Oil (+F Only) (Refined Sunflower Oil, Sesame Oil, Peanut Oil, Rice Bran, Cottonseed, Coconut Oil, Mustard Oil, Olive Oil Etc)	Dhara, Sundrop, Fortune, Saffola, Tirupati, Vimal, Patanjali, Oleev Active, Borges, Borilla, Kachhi Ghani, Tata (Star)
	Peanut Butter Crunchy Or Creamy	Dr Oetkar, Saffola, Amul
	Ghee & Butter	Amul, Govardhan, Nandini, Dabur, Patanjali, Tata (Star)
	Coconut Powder	Goa, Om Sakthi, Vsa
Miscellaneous	Instant Soup	Chings, Knorr
	Instant Snacks	Gits, Uttam, MTR, Ramdev Balaji
	Namkeen	Haldiram's, Balaji, Bikaner, Ramdev, Gopal, Real, Samrat
	Ice-Cream	Amul, Kwality Walls, Havmor
	Chocolate Health Drink, Choco Powder, Baking Powder, Baking Soda	Bournvita, Cadbury, Boost, Powervita Daburvita,Amul, Cadbury, Funfoods, Hersheys, Butterfly, Mixfield, Weikfield, Crown
	Fruit Crush/Pulp, Jam	Mapro, Kissan, Mala's, Guruji,
	Tea & Coffee	Brooke Bond, Lipton, WaghBakri, Tata, Bru, Sunrise, Marvel
	Shrikhand	Amul

	Pickle	Mother's Recipe, Priya, MTR, Sunshine, Ramoo
	Papad	Lijjat, Haldirams, Ganesh, Fresh

(+F indicates fortified products approved by FSSAI)

Note: The Contractor may use other brands (FSSAI/AGMARK approved) only if permitted by the authorized official in writing. Further, in special rare cases due to wholesale/ retail market factors outside the control of the Contractor, the Contractor may request to use alternate brands for one or two meals on emergency make-shift basis to a designated official. These brands may be used as approved on a case-to-case basis for a limited number of meals only. For now, we can use different brands of millets to give it a try and see which brand tasted best and nutritionally viable and approved by FSSAI.

ANNEXURE -N

LIST OF KITCHEN EQUIPMENT'S AVAILABLE AT THE CANTEEN PREMISES

GROUND FLOOR			
Item Name	Item Specifications	QTY	LxBxH
	RECEIVING/PRE-WASH AREA		
WORK TABLE WITH SPLASH & 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height, raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x700x850+150
SS WALL SHELF	Constructed of 18 SWG (304) SS sheet. Rear and both sides turned up 50 mm hemmed outside. Front turned down 38 mm & in 12 mm. 25 mm away from the wall. SS Shelves secured to bracket with acorn SS nuts & bolts. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x350x300
SS POT RACK	Constructed of three (3) shelves, starting at 150 mm and then at equidistant, The uprights should be made of 32 mm dia SWG 16 SS 304 pipe. The top sides of the uprights should be sealed and properly rounded. Shelves should be constructed with 25 mm dia SS pipe of 16 SWG (304) with internal grid of 19 mm dia SS pipe at 100 mm spacing. Four numbers SS legs with heavy duty nylon adjustable bullet feet.	2	1800x700x1500
UTILITY TROLLEY WITH 2 TIER	Constructed of two (2) tray type shelves of SWG 16 (304) SS, to be reinforced with channels of SWG 16 (304) SS. All two shelves to be equidistant. 32 mm dia SWG 16 (304) SS pipes to extend on top as handle at 100 mm clear height from the top shelf. Mounted on 100mm dia Heavy duty REXELLO Wheels. Unit to be punched on CNC turret and folded on CNC press brake.	2	600x550x850
WORK TABLE WITH SINK	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 500X500X300 deep integral with top sheet - check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1550x700x850+150
VEGETABLE WASHER MACHINE	VEGETABLE WASHER MACHINE - 1700x1000x850+400	1	
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1150x650x850+150

POTATO/ONION BINS	Constructed of 38X38X3 mm SS angle with 18 G SS mesh construction. SS bin cover with handle and a sliding door at the bottom front for the stored item to be taken out. Four numbers heavy duty castors of 150 mm dia with rubber wheels. Two of the wheels with locking arrangement. Unit to be punched on CNC turret and folded on CNC press brake.	4	650x550x750
DAY STORE			
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	6	1125x525x1800
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	3	800x525x1800
CROCKERY STORE ROOM			
SLOTTED ANGLE MS RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, Racks shall be manufactured from Slotted M.S angle 14 SWG, Slotted angle rack and MS sheet shall be made of cold rolled with anti-rust treated and shall be finished with powder coating (colour: Prince Grey). The rack shall be assembled with G I bolt, nuts and washers. Heavy duty Rubber bushes shall be provided to the bottom of legs of slotted angle racks.	6	900x525x1700
SLOTTED ANGLE MS RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, Racks shall be manufactured from Slotted M.S angle 14 SWG, Slotted angle rack and MS sheet shall be made of cold rolled with anti-rust treated and shall be finished with powder coating (colour: Prince Grey). The rack shall be assembled with G I bolt, nuts and washers. Heavy duty Rubber bushes shall be provided to the bottom of legs of slotted angle racks.	11	1125x525x1700
RICE WASH AREA			
RICE WASHER	Capacity: 50 Kgs per load, with washing time of 3 to 7 minutes per load	1	
PRESSURE PUMP	Requires 6 bars water inlet pressure for Rice washer	1	
VEG PREPARATION AREA			
WORK TABLE WITH SINK	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet - check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake,	1	1200x700x850+150

WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1800x700x850+150
CHOPPING BOARD	NYLON - 50mm Thickness	1	300x450x50
VEGETABLE PROCESSOR	Constructed to process 100- 150 kgs per hour with multiple selection of blades for different cuts. Six different blades to slice / dice / grate and shred to be supplied with the machine. Machine to have inbuilt safety mechanisms.	1	
WET GRINDER AREA			
WORK TABLE WITH SINK	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet - check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	950x700x850+150
TILTING WET GRINDER WITH COCONUT SCRAPPER	Capacity: 10 Litres. Constructed of High Quality Stainless Steel Drum, Motor housing and Frames, Detachable Cylindrical Granite Roller Stone Assembly, The Roller Stone Assembly is fitted with wiper to ensure 100% grinding in quicker time, Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding ,Tilting system enables the drum to tilt and lock at 100 degree for easier and hygienic transfer of batter. Electric motor of 1 HP. 415 V , 3 phase. with starter.	2	
TILTING WET GRINDER WITH COCONUT SCRAPPER	Capacity: 15 Litres. Constructed of High Quality Stainless Steel Drum, Motor housing and Frames, Detachable Cylindrical Granite Roller Stone Assembly, The Roller Stone Assembly is fitted with wiper to ensure 100% grinding in quicker time, Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding ,Tilting system enables the drum to tilt and lock at 100 degree for easier and hygienic transfer of batter.Electric motor of 1.5 HP. 415 V , 3 phase. with starter.	2	
POTATO PEELER	Capacity: 10Kg - 15Kg per batch Constructed of drum with strong and fine emery bonding applied on the rotating disk for peeling root vegetables of large quantity various capacity, Electric motor of 1 HP. 220V , 1 phase with starter.	2	
PULVERISER	Capacity: 5 HP Constructed of SWG 18, 35 X 35 X 3 mm SS angle framework. All food contact parts to be of SS 304. Verical upright pipes of 16 SWG with adjustable bullets. Top tray of 16 SWG 18"X 4"height with 1"slope on the front side. Electric motor of 5 HP. 415 V, 3 hase. with starter.	1	

DOUGH KNEADER	Capacity: 40Kg per batch Constructed of Bowl and kneading arm shaft made of high quality SS, body made of MS construction with power coating paint finish, provided with powerful gear driven motor box of 1 HP. 415 V , 3 phase with starter.	1	
FLUSHING HOSE UNIT	Wall mounted, 10.5m reach, reinforced rubber hose.	1	
STEAM COOKING AREA			
TEAM GENERATOR	Capacity: 100Kg Steam per hour Constructed of 8mm inner shell, outer 6mm made out of Tata MS tubes, outer covering with non-magnetic stainless steel, float valve box made out of stainless steel, float ball is also made out of stainless steel with double pressure valve for safety purpose, double burner set with controls, water inlet, water outlet, water level indicator with SS bolts and nuts, fitted with flanges to facilitate for easy cleaning and de-scaling with SS stand. Unit to be punched on CNC turret and folded on CNC press brake. Steam pipe line for vessels : 1" & 3/4" SS Pipe with SS 304 grade 1" Ball Valve and with all necessary fittings	1	
RICE VESSEL	Capacity: 25Kg per batch (Single Jacketed) Constructed of Made out of 16SWG (304) SS, tilting type, tilting handle (304) SS, side supportors and side brackets all made out of (304) SS with SS bolts and nuts, fitted with flanges and with all necessary fittings, mounted on SS tubular legs, Unit to be punched on CNC turret and folded on CNC press brake.	2	
SAMBAR VESSEL	Capacity: 150 liters per batch (Single Jacketed) Constructed of Made out of 16SWG (304) SS, tilting type, tilting handle (304) SS, side supportors and side brackets all made out of (304) SS with SS bolts and nuts, fitted with flanges and with all necessary fittings, mounted on SS tubular legs, Unit to be punched on CNC turret and folded on CNC press brake.	1	
MILK VESSEL	Capacity: 100 liters per batch (Double Jacketed) Constructed of Made out of 16SWG (304) SS, tilting type, tilting handle (304) SS, side supportors and side brackets all made out of (304) SS with SS bolts and nuts, fitted with flanges and with all necessary fittings, mounted on SS tubular legs, Unit to be punched on CNC turret and folded on CNC press brake.	1	
IDLY STEAMER WITH STAND	Capacity: 240 idly per batch Constructed of Inner Chamber 16 SWG (304) SS and Outer Chamber 18 SWG (304) SS, Imm Idly tray of 20 Nos. It has got four chambers, each chamber consists of three Idly tray and two dip tray Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	
2 CONTAINER BAITER TROLLEY	Constructed of SWG 16 (304) SS top, double beaded on all sides, secured to SS angle frame, with cut out to fit in inserts of 2 round containers to hold batter each container 91trs capacity, Four numbers 38mm 16 (304) SS tubular legs with heavy duty noise free castors of 100 mm dia with two castors having locking facility. Unit to be punched on CNC turret and folded on CNC press brake.	1	900x600x850

BAKERY AREA

WORK TABLE WITH SINK & WITH 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet - check the drawing for position of the Sink Top sheet to be sound deadened. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. raised splash back. One 18 SWG (304) SS bottom shelf, starting at 150 mm height. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x650x850+150
GRANITE TOP TABLE WITH 2 UNDERSHELVES & SPLASH	Constructed of 16 SWG (304) SS top with granite, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x650x850+150
GRANITE TOP TABLE WITH & SPLASH	Constructed of 16 SWG (304) SS top with granite, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC rests brake.	1	1200x650x850+150
WALL MOUNTED CUPBOARD	Constructed of three (3) shelves with equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. 3 sides covered with 20Swg 304SS, front hinged door with handle and locking arrangement. Unit to be punched on CNC turret and folded on CNC press brake,	2	1200x400x600
TRAY RACK TROLLEY	Constructed of 16 SWG (304) SS and secured to 35X35X3 mm SS angle welded framework. Four numbers, heavy duty GI castors with rubber wheels of 150mm dia. Two wheels should have locking arrangement. To accommodate 16 trays with equidistant (tray sizes to be confirmed with Client). Unit to be punched on CNC turret and folded on CNC press brake.	1	550x700x1800
BAKING OVEN WITH PROOFER	Capacity(number of racks):16, Tray Size(mm):400x600, Number of Shelves:8, Widthx810, Depthx1000, Heightx957, Weight(kg):70, Total Power(kw):0.9	1	
ATTA/MAIDA BIN	ATTA/MAIDA BIN - 420x750x710	2	420x750x710
VEG KITCHEN			

WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet, Unit to be punched on CNC turret and folded on CNC press brake.	2	1400x700x50+150
CHOPPING BOARD	NYLON - 50mm Thickness	1	300x450x50
WORK TABLE WITH SINK & 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet - check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. One 18 SWG (304) SS bottom shelf, starting at 150 mm height, raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1600x700x850+150
WORK TABLE WITH SPLASH 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	750x700x600+150
2 BURNER COOKING RANGE	Constructed of 16 SWG (304) SS on top with front turned down and cut out to receive one gratings. 35X35X3 mm SS angular framework fully welded. SWG 18 (304) SS on both sides with air vents. Two heavy duty cast iron removable vessel rest. Two G-35 burner (72000 BTU per hour) with pilot and controls. One, SWG 20 (304) SS spillage tray with SS strip handle. Manifold - h inch dia provided on both sides. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1500x700x600+150
WORK TABLE WITH SPLASH 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework, Top sheet to be sound deadened. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	750x700x600+150

<p>BURNER COOKING RANGE</p>	<p>Constructed of 16 SWG (304) SS on top with front turned down and cut out to receive one gratings. 35X35X3 mm SS angular framework fully welded. SWG 18 (304) SS on both sides with air vents. Two heavy duty cast iron removable vessel rest. Two G-35 burner (72000 BTU per hour) with pilot and controls. One, SWG 20 (304) SS spillage tray with SS strip handle. Manifold - h inch dia provided on both sides. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.</p>	<p>1</p>	<p>1350x700x600+150</p>
<p>TILTING FRYING PAN</p>	<p>Capacity: 50 liters per batch, Constructed of 12 SWG SS 304 with a heavy base plate of thickness 10 mm 304 SS with rounded corners. The pan shall have all corners smooth finished, pouring lip to be provided at the front, 2 nos of Infrared burner to be fitted below the pan with four side 16G 304 SS covering. Frame of the pan to be made out of 2 1/2" dia NB Pipe, 4mm SS Channel. with necessary vertical & Horizontal support. pan to be fitted with 3" dia. 304 SS Solid shaft for holding the pan to the SS Channel Frame. The unit to be provided with gear box, both side plummer—block with bearing fitted on heavy duty SS plate with SS covering and round Handle for tilting mechanism (manual gear tilting). A swivel type water faucet to be provided. control panel to be mounted on left side of the frame with necessary valves, Top lifting spring loaded 16G SS lid, Bottom of the feet to be provided with flange. Unit to be punched on CNC turret and folded on CNC press brake.</p>	<p>1</p>	
<p>2BURNER CHINESE COOKING RANGE WITH ONE STOCK POT</p>	<p>Constructed of 16 SWG (304) SS on top with front turned down and cut out to receive one gratings. 35X35X3 mm SS angular framework fully welded. SWG 18 (304) SS on both sides with air vents. Two 400 dia & one 250x250 heavy duty cast iron removable vessel rest. Two T-35 burner (72000 BTU per hour) and one T-22 burner with pilot and controls. One, SWG 20 (304) SS spillage tray with SS strip handle. Manifold - % inch dia provided on both sides. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.</p>	<p>1</p>	<p>1500x800x750+300</p>
<p>MASAI-A TROLLEY WITH 6 NOS 1/6 GN PANS IOOMM DEEP WITH UNDER SHELVES</p>	<p>Constructed of 16 SWG (304) SS top, double beaded on all sides, secured to SS angle frame, with cut out to fit in inserts of 6 X1/6 GN containers to hold spices. Containers should of SS 304. One 18 SWG (304) SS bottom shelf, starting at 150 mm height Four numbers 38mm 16 (304) SS tubular legs with heavy duty noise free castors of 100 mm dia with two castors having locking facility. Unit to be punched on CNC turret and folded on CNC press brake.</p>	<p>1</p>	<p>450x600x850</p>
<p>WORK TABLE WITH SPLASH & 2 UNDERSHELF</p>	<p>Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.</p>	<p>1</p>	<p>600x800x850+150</p>

DOSA PLATE	Constructed of 14 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angular framework fully welded. SWG 18 (304) SS on three sides with air vents and SWG 18 (304) SS on front sides. fitted with good quality two "V" type burners with pilot and controls, provision made for oil collection, supplied with 3/4" thick MS plate. Manifold -h inch dia provided on both sides. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x800x850+150
2 CONTAINER BATTER TABLE WITH SPLASH & 1 UNDERSHELF	Constructed of SWG 16 (304) SS top, double beaded on all sides, secured to SS angle frame, with cut out to fit in inserts of 2 round containers to hold batter each container 9ltrs capacity, One 18 SWG (304) SS bottom shelf, starting at 150 mm height. Four numbers 38mm 16 (304) SS tubular legs with heavy duty noise free castors of 100 mm dia with two castors having locking facility. Unit to be punched on CNC turret and folded on CNC press brake.	1	300x700x850+150
MASAI-A TROLLEY WITH 6 NOS 1/6 GN PANS 100MM DEEP WITH UNDER SHELVES	Constructed of 16 SWG (304) SS top, double beaded on all sides, secured to SS angle frame, with cut out to fit in inserts of 6) (1/6 GN containers to hold spices. Containers should of SS 304. One 18 SWG (304) SS bottom shelf, starting at 150 mm height Four numbers 38mm 16 (304) SS tubular legs with heavy duty noise free castors of 100 mm dia with two castors having locking facility. Unit to be punched on CNC turret and folded on CNC press brake.	1	600x450x850
GRANITE TOP TABLE WITH 2 UNDERSHELVES & SPLASH	Constructed of 16 SWG (304) SS top with granite, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1200x650x850
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	950x525x1800
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	2	1800x750x850
POT RASH AREA			
SS POT RACK	Constructed of three (3) shelves, starting at 150 mm and then at equidistant, The uprights should be made of 32 mm dia SWG 16 SS 304 pipe. The top sides of the uprights should be sealed and properly rounded. Shelves should be constructed with 25 mm dia SS pipe of 16 SWG (304) with internal grid of 19 mm dia SS pipe at 100 mm	1	1500x750x1500

	spacing. Four numbers SS legs with heavy duty nylon adjustable bullet feet.		
DISH WASH AREA			
PLATE RACK TROLLEY WITH 3 TIER	Constructed of two (3) tray type shelves of SWG 16 (304) SS, to be reinforced with channels Of SWG 16 (304) SS. All three shelves to be equidistant. 32 mm dia SWG 16 (304) SS pipes to extend on top as handle at 100 mm clear height from the top shelf. three side covered with SWG 20 (304) SS. Mounted on 150mm dia Heavy duty REXELLO Wheels. Unit to be punched on CNC turret and folded on CNC press brake.	8	900x550x850
PLATE RECEIVING TABLE WITH CHUTE	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. 150mm Chute and raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	2	1500x750x850 +150
THREE SINK UNIT	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 SS angle welded framework. Sink - three (3) nos, Size 450X450X300 deep sink integral with top sheet on left side with 38mm dia drain coupling, 150 mm splash back on the rear. Cross brazing on 3 sides, Front kept open. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	2100x750x850 +150
PRE RINSE UNIT	1100 Flex Hose with Overhead Spring & Spray Valve Assembly, Finger hook, 3/8" NPT X 18" Riser, Lever handles with colour coded indexes and spring check eternal cartridges, Self-Closing Pre-Rinse Spray Valve with Rubber Bumper & 1,42 GPM Flow Control S ra Face, S lash Mounted.	3	
CONVEYOR TYPE DISH WASH MACHINE WITH DRYER	with Dryer Energy exhaust air heat recovery, Direction of travel freely selectable: left—right/right —left, Working height: 850mm, Plinth installation, Temperature switching for glass washing 85 °C/ 65 °C, Drying zone (length: 700mm), Emergency switch, Steam-heating (0.3 —4.0 bar) High Temp (only available with STR 155) — option only possible in slow programme, Rinse booster pump to compensate for one-site fluctuations in water pressure (standard feature in some countries)	1	
WATER SOFTNER	Fibre glass cartridge, high density plastic container, Portable, min 2.5 bar flow pressure & max 6.0 bar flow pressure	1	
PLATE RACKS FOR DISH WASHER	PLATE RACKS FOR DISH WASHER - 500x500x100	10	
GLASS RACKS FOR DISH WASHER	GLASS RACKS FOR DISH WASHER - 500x500x100	6	
CUTLERY RACKS FOR DISH WASHER	CUTLERY RACKS FOR DISH WASHER - 500x500x100	8	

UNLOADING TABLE WITH SPLASH	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. Raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC ress brake.	1	1700050x850 +150
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1575050x850 +150
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	2	1450x750x850 +150
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	3	1125x525x180 0
FOOD SERVING AREA			
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	3	1100x525x180 0
WORK TABLE WITH SINK & 1 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet - check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. One 18 SWG (304) SS bottom shelf, starting at 150 mm height, raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1800x600x850 +150
HOT FOOD TROLLEY WITH 10 NOS 1/1 X 150 MM DEEP GN PANS & LID	Constructed of SWG 16 (304) SS and secured to 35X35X3 mm SS angle welded framework Provision to hold 10nos 1/1 GN pans with lid of 150mm deep at equidistance fitted with air heaters element, thermostats and controls. It should be provided with a 15 amp. power cord of minimum 2.5 meter length, 3 sides covered with 18 Swg 2 304SS, front hinged door with handle and locking arrangement. Four numbers, heavy duty GI castors with rubber wheels of 150 mm dia. Two wheels should have locking arrangement. Unit to be punched on CNC turret and folded on CNC press brake.	2	950x650x1300

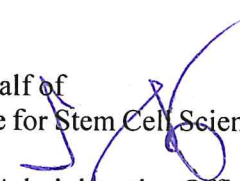
LOW HEIGHT TABLE	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.		1800x750x600
LOW HEIGHT TABLE	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.		1500x750x600
FOOD SERVING AREA-I			
PICK UP COUNTER WITH 1 UNDER SHELF & TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	2200x700+350x850
BAIN MARIE WITH 7 NOS OF 1/1 GN 150 MM PANS & 2 NOS HT DEEP S.S ROUND VESSEL (CAP-9 LTRS) & TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. 7 Nos Of 1/1 150 mm deep GN pans with lids. & 2 NOS HT Deep S.S round Vessel with lids each Vessel (Cap- 9 Litres) The tank of the Baine Marie should be provided with an online connection with a ball valve of 15 mm dia and a drain valve of 15 mm dia. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. Thermostatically controlled 2KW +2KW heating element with rotary ON/OFF switch with light indicator on the side. Water sensor to be provided in the unit to prevent heating element getting damaged due to lack of water. The unit should have 2 metre supply cord with industrial plug. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	2700x700+350x850
SS COUNTER WITH 1 UNDERSHELF & TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1300x700+350x850
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1125x525x1800
WORK TABLE WITH SPLASH UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	2	1300x650x850+150

FOOD SERVING AREA-2			
PICK UP COUNTER WITH UNDER SHELF TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	2700x700+350x850
BAIN MARIE WITH 7 NOS OF 1/1 GN 150 MM PANS & 2 NOS HT DEEP SS ROUND VESSEL (CAP-LTRS) & TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. 7 Nos Of 1/1 150 mm deep GN pans with lids. & 2 NOS HT Deep S.S round Vessel with lids each Vessel (Cap- 9 Litres) The tank of the Baine Marie should be provided with an online connection with a ball valve of 15 mm dia and a drain valve of 15 mm dia. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. Thermostatically controlled 2KW +2KW heating element with rotary ON/OFF switch with light indicator on the side. Water sensor to be provided in the unit to prevent heating element getting damaged due to lack of water. The unit should have 2 metre supply cord with industrial plug. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	2700x700+350x850
SS COUNTER WITH 1 UNDERSHELF & TRAY SLIDER	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. SWG 18 (304) SS sheet covering on three sides. 18 SWG (304) SS bottom shelf starting at 150 mm. The tray rail should be made of 19 mm dia SS pipe with required support at equal intervals. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet, Unit to be punched on CNC turret and folded on CNC press brake.	1	2600x700+350x850
SS STORAGE RACK WITH 5 SHELVES	Constructed of five (5) shelves, starting at 150 mm and then at equidistant, constructed with 38 mm dia SS pipe of 16 SWG (304).38X38X3 mm thick SS angle frame under support.18 SWG (304) SS shelf double beaded on all sides. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1125x525x1800
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1350x650x850+150
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1450x650x850+150

MRP Counter			
COLD DISPLAY COUNTER	Constructed of 10mm thick toughened straight glass on all sides, 3 Nos 6mm thick toughened glass shelves with SS support and light, PUF Insulated, ON/OFF, digital indicator, Kirloskar - Copeland compressor, Powder coated Powder coated aluminium sliding shutters on rear side, mounted on heavy duty wheels.	1	600x600x1200
HOT DISPLAY COUNTER	Constructed of 10mm thick toughened straight glass on all sides, 3 Nos 6mm thick toughened glass shelves with SS support and light, fitted with 2 nos air heating coil with Fan for air circulation, ON/OFF switch, power indication lamps, Powder coated aluminium sliding shutters on rear side, mounted on heavy duty wheels.	1	600x600x1200
S.S COUNTER WITH UNDER SHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to welded SS angle frame. SWG 18 (304) SS sheet covering on three sides. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. Six numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC res brake.	1	2350x2350x850
COFFEE MACHINE	Coffee making machine inclusive of motor - pump, auto water refill and single boiler 2.800-3.600 W, 230V, 10.5 ltr boiler.	1	
BEAN GRINDER WITH ACCESSORIES	Suitable for coffee maker with standard accessories.	1	
WORK TABLE WITH SPLASH & 2 UNDERSHELF	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Top sheet to be sound deadened. One 18 SWG (304) SS bottom shelf, starting at 150 mm height and the next shelf at equidistance. raised splash back. Four numbers 38mm 16 SWG (304) SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1250x750x850+150
SS WALL SHELF	Constructed of 18 SWG (304) SS sheet. Rear and both sides turned up 50 mm hemmed outside. Front turned down 38 mm & in 12 mm. 25 mm away from the wall. SS Shelves secured to bracket with acorn SS nuts & bolts. Unit to be punched on CNC turret and folded on CNC press brake.	1	1250x300x300
2 DOOR UNDER COUNTER REFRIGERATOR	SS 304 Grade inside & outside (including back side). Top is made out of S.S 304 Grade 16 Gauge. All other sides 304Grade 20Gauge SS, PUF insulated, with rear side closed splash back, Embraco compressor ,EBM fan motor , Dixel controller, Ventilated cooling, 220V/50HZ (Rated power input:350W). Removable inserting type imported rubber gasket, spring loaded hinges for all the doors and PVC door breaker between body and door. 2 wire shelves, heavy duty separate leg of size: 60mm dia full body SS pipe with adjustable bullet feet.	1	1500x750x850+150
SANDWICH GRILLER	Electrical operated, Counter top equipment With thermostat 0-300 ⁰ With juice tray, With thermosetting handles, With a scraper With automatic regulation of the heat of cooking	2	

SS WALL SHELF	Constructed of 18 SWG (304) SS sheet. Rear and both sides turned up 50 mm hemmed outside. Front turned down 38 mm & in 12 mm. 25 mm away from the wall. SS Shelves secured to bracket with acorn SS nuts & bolts. Unit to be punched on CNC turret and folded on CNC press brake.	1	1750x300x300
WALL MOUNTED ALAMANDER	Electrical operated, Counter top equipment With thermostat 0-300°C, With automatic regulation of the heat of cooking	1	
WORK TABLE WITH SINK	Constructed of 16 SWG (304) SS top, double beaded on all sides and secured to 38X38X3 mm SS angle welded framework. Sink size 450x450x300 deep integral with top sheet- check the drawing for position of the Sink. In the center 50 mm dia BSP drain coupling, hot and cold water faucet, deck mounted. raised splash back. Four numbers SS tubular legs with heavy duty nylon adjustable bullet feet. Unit to be punched on CNC turret and folded on CNC press brake.	1	1250x600x850+150
DRINKING WATER STATION - 1 & 2			
WATER COOLER	Capacity: 150ltrs Stainless Steel body, Stainless Steel tank, Easy controls, Speedy drainage, Storage capacities: 20 L to 150 L	2	812x612x1210
ADDITIONAL ITEMS			
WALL MOUNTED EXHAUST HOOD	Constructed of 20 SWG (304) SS. box type hood, the baffle filters to enhance the capture and contaminant efficiency, hood will have a 50mm wide grease gutter running along the perimeter for oil collecting with easily removable grease tray. With hanging brackets and light fixtures. Unit to be punched on CNC turret and folded on CNC press brake.	1	6400x1200x500
GAS PIPE LINE SYSTEM			
LPG CYLINDER MANIFOLD WITH CONTROL VALVES	There should be two numbers 2 manifolds of 10 cylinders each (each with the specified number of cylinder adaptors) made of seamless schedule 40 pipes with required fittings like NRV, cylinder adaptor (click on type) with flexible pipe of 3' of United make. There should be an isolation ball valve in both the manifold to operate the manifold individually. The pipeline should have seamless schedule 40 pipe fittings such as Tee, Elbow and other fittings up to 1" dia and the pipe from 1 to 3/4" dia should be hydraulically bent. There should be a main gas shut off valve inside and outside the gas bank to isolate the LPG supply in case of emergency. The main pipeline should run up to the kitchen area and from there it will be distributed to all the kitchen equipment's with a 2nd stage regulator of United make. There should be a pressure gauge with a needle control valve installed inside the kitchen. The entire gas pipe line should be clamped properly with MS clamps on the wall. Once the entire pipe line is completed the same needs to be pressure tested.	1	2 Manifolds of 10 Cylinders each

LPG LINING WITH 1" SEAMLESS PIPING	1" MS LPG Gas line with all necessary fittings like TATA C class pipe, manifold, manifold wall, pressure gauge, ball valve, burner flexible, dia cast regulator etc. (Note: it may vary according to site condition.)	100	Approx -100 Running feet
LPG LINING WITH 3/4" SEAMLESS PIPING	3/4" MS LPG Gas line with all necessary fittings like TATA C class pipe, manifold, manifold wall, pressure gauge, ball valve, burner flexible, dia cast regulator etc.(Note: it ma var according to site condition.)	250	Approx -250 Running feet

For and on behalf of
 Institute for Stem Cell Science and Regenerative Medicine

 Senior Administrative Officer (Purchase)