

Ref No: INS/L-5444/2019-2020(Y)

Addendum No.1
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The Following Addendum is issued to our tender, under Ref No: INS/L-5444/2019-2020(Y) to be Amended in the Specifications:

Si. No	Page No	Items Name	Items Spec	
			FOR	READ
1	16 of 26	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)	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 option only possible in slow programme, Rinse booster pump to compensate for one-site fluctuations in water pressure (standard feature in some countries)
2	18 of 26	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)	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 option only possible in slow programme, Rinse booster pump to compensate for one-site fluctuations in water pressure (standard feature in some countries)
3	11 of 26	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. Vertical upright pipes of 16 SWG with adjustable bullets. Top tray of 16 SWG 16"X 18"X 4"height	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. Vertical upright pipes of 16 SWG with adjustable bullets. Top tray of 16 SWG 16"X 18"X 4"height with 1"slope on the front side. Electric

			with 1"slope on the front side. Electric motor of 5 HP. 415 V, 3 phase. with starter.	motor of 5 HP. 415 V, 3 phase. with starter. (Reputed Brand)
4	9 of 26	VEGETABLE WASHER MACHINE	VEGETABLE WASHER MACHINE – 1700x1000x850+400	VEGETABLE WASHER MACHINE – 1700x1000x850+400, Capacity 30 kg with washing, rinsing, and tilting mechanism with motorise system (Reputed Make)
5	12 of 26	BAKING OVEN WITH PROOFER	Capacity(number of racks):16, Tray Size(mm):400×600, Number of Shelves:8, Widthx810, Depthx1000, Heightx957, Weight(kg):70, Total Power(kw):0.9	2 Deck Baking Oven each deck 2 trays of 400mmx600mm with 16 pans proffer, Machine dimension:1625mm, 1300x1650 and connecting load 16.2Kilowatt on 3 phase.
6	15 of 26	SANDWICH GRILLER	Electrical operated, Counter top equipment With thermostat 0-300°C, With juice tray, With thermosetting handles, With a scraper With automatic regulation of the heat of cooking.	Electrical operated, Counter top equipment With thermostat 0-300°C, With juice tray, With thermosetting handles, With a scraper With automatic regulation of the heat of cooking, 2 Full Size sandwich bread, reputed brand over all are brought out or indigenous equipment, and all the materials should be reputed brand
7	21 of 26	SANDWICH GRILLER	Electrical operated, Counter top equipment With thermostat 0-300°C, With juice tray, With thermosetting handles, With a scraper With automatic regulation of the heat of cooking.	Electrical operated, Counter top equipment With thermostat 0-300°C, With juice tray, With thermosetting handles, With a scraper With automatic regulation of the heat of cooking, 2 Full Size sandwich bread, reputed brand over all are brought out or indigenous equipment, and all the materials should be reputed brand
8	10 of 26	RICE WASHER	Capacity: 50 Kgs per load, with washing time of 3 to 7 minutes per load	Capacity: 50 Kgs per load, with washing time of 3 to 7 minutes per load Semi Automatic

Note: *All stainless steel items made out of SS 304 and it should have the ratio of 18% chrome and 8% nickel in all gauges.

*** Material test certificate should be provided along with the supply of item. If any discrepancy the equipment will be rejected.**

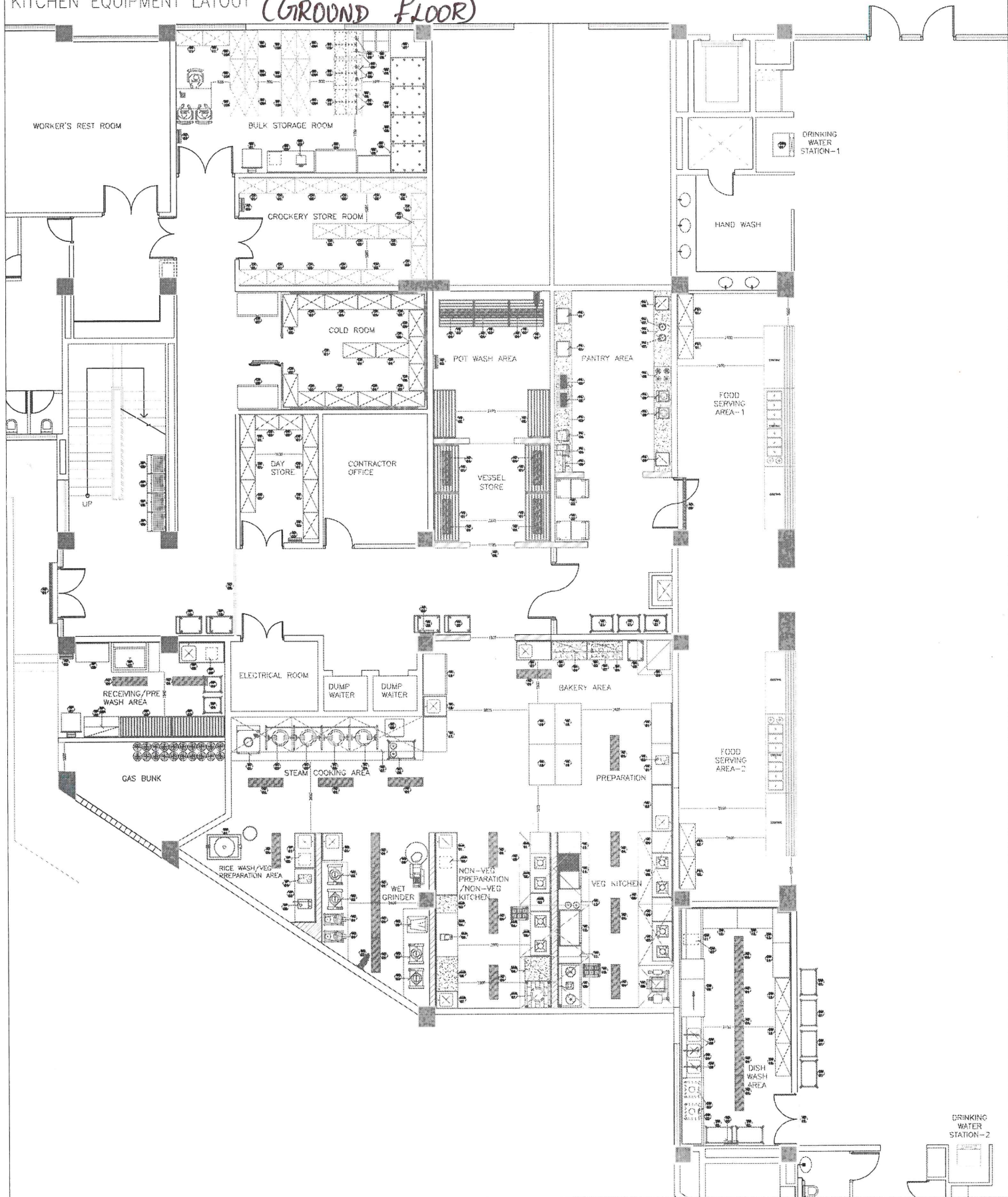
All other terms and conditions of the tender document remains unaltered

Yours faithfully,
For and on behalf of Institute for
stem cell and Regenerative Medicine,

Purchase Officer



KITCHEN EQUIPMENT LATOUT (GROUND FLOOR)



KITCHEN EQUIPMENT LATOUT (FIRST FLOOR)

