



INDIAN INSTITUTE OF SCIENCE EDUCATION AND RESEARCH MOHALI

(Established by Ministry of Human Resource Development, Govt. of India)
Sector-81, Knowledge city , SAS Nagar, Manauli-140306, Punjab

IISER Mohali

E-mail:stores@iisermohali.ac.in

IISER1(493)11/12-Pur.

30th May 2011

Expression of interest – Hostel Kitchen Equipment

Expression of interest is invited from established, reputed manufacturer's for the supply, Installing, Testing, Commissioning of the following items as per annexure-A of kitchen equipments in hostel 7 (250 persons) of the Institute.

- 1.1. All items of equipment should be of 304 stainless steel construction supporting framework, body and shutters as applicable (except for the top plate which are to be mild steel / cast iron/ brass of adequate thickness (for chapati puffers, burners etc.)
- 1.2. All bend and fold in the stainless steel body should be smooth and machine made and free of sharp edges,
- 1.3. All welding should be neatly furnished and free of burr. Sheets used should be free of deformation /bends/dents.
- 1.4. All cut opening (where applicable) should be filed/rounded smooth, without rough and jagged surface.
- 1.5. The dimensions shown for each item of equipment are indicative they can be adjusted by about 50mm to 75mm for functional reasons, if required, where shown should not be changed.
- 1.6. All items of equipment should be provided with sturdy levelling bolts at the bottom.

2.0 . Procedure for the submitting offers and deadlines.

- 2.1. The offer should be submitted in a sealed cover superscribed “ **Kitchen Equipments for Hostel no -7, IISER Mohali** ”
- 2.2. The above sealed cover should contain a covering letter and the following three covers , each separately sealed:

Cover (a) Earnest money for 25,000.00 (DD on any nationalized bank) in the favour of Registrar, IISER Mohali.

Cover (b) I. All technical data about the items offered, catalog / brochure.

II. Where similar equipment have been supplied and installed of comparable magnitude.

III. User feedback/Certificate from previous costumers.

Cover (c) Price (showing all applicable taxes,duties,transports, insurance during transports etc.) for each items offered serial number for equipment should be same as shown in the annexure "A".If some item/item's are not offered, mention " not offered" and leave price column blank.

2.3 The bids should reach the office of the undersigned at the Institute office (Sec 81 , knowledge city SAS nagar, punjab) latest by 13.06.2011 on or before 3pm . Any offer received after the above time and date will not be considered, the technical bids will be opened at 4pm on the same day.

3.0 Method of evaluation :

3.1 . The technical bids will be scrutinized and assessed by a committee set up by the Director, and a shortlist prepared.

3.2 The shortlisted bidders would be given an opportunity to make a presentation in person to the committee (time and date will be intimated separately) to explain their offer and give any clarification sought.

3.3 The suppliers should arrange, if called for, for a visit to their factory to see the products and manufacturing practices as well as the premises of previous customer where similar equipment have been supplied and are in use.

3.4. Based on the earlier assessment presentation and technical visits marks will be assigned to each bidder out of 75. (M1)

3.5 . After that the price bid s will be opened in the presence of attending bidders (prior intimation will be given) and marks assigned out of 25.(M2)

The lowest price offer will be given full 25 marks and the others in inverse proportion of the price offered .(i ,e if the lowest offer is Rs 100, and other offers are 125, 150 etc , the latter would be given $100/125 \times 25$, $100/150 \times 25$ etc.)

3.6 . The bidder with the highest marks based on M1 + M2 (out of 100) will be given the order.

4.0 Time Allowed

The supply, installation and commissioning should be completed within 5 weeks (including weekends) from the date of order.

5.0 Any clarification can be sought from the undersigned till one day before the last date of submission of offers.

Sd/-
Stores and Purchase Officers

Annexure - A

Sr. no.	Description	Size	Qty.
1	4 slots hot bain marie with thali sliding ledge 380 wide on the longer side at 900ht.	1500 x 700 x 1000mm	02 nos.
2	Plain top serving counter with thali sliding ledge on longer side at 900ht (ht. and width to match item 1 above)	750 x 700 x 1000mm	02 nos.
3	Plain top cooking counter with two shelve below	1800 x 600 x 800mm	1 nos.
4	Two burner gas stove (all stainless steel with brass burner)	-	1 nos.
5	Dirty dishes (Thali) handling table with garbage chute	1500 x 600 x 800mm	3 nos.
6	Automatic (electrically operated) dishwasher for thali (to take about 80 to 100 thali per load)	-	1 nos.
7	Thali rack (vertical storage) 3 tier – suitable for wall mounting	900 x 380 x 1200mm	1 nos.
8	Single gas burner bhatti for bulk Indian cooking	600 x 600 x 600mm	4 nos.
9	Work table with two under shelve	1200 x 600 x 750mm	2 nos.
10	Electrically operated atta kneading machine to handle 2 kg per charge		1 nos.
or	Electrically operated chapatti making machine to take 2 kg per load, 2 kg atta at a time.	Or alternative sr. no. 10	1 nos.
11	Pot washing sink	750 x750 x 600mm	2 nos.
12	Three shelve pot rack	1800 x 600 x 1800mm	1 nos.
13a	Five shelve storage rack	1500 x 450 x 2100mm	3 nos.
13b	Three shelve storage rack	1500 x 450 x 2100mm	2 nos.
14	Platform type electronic weighting machine 100kg capacity	-	1 nos.
15	Wet masala grinder (electric) 5 ltr capacity	-	1 nos.
16	Potato peeler -automatic -electric to take 10 kg at a time	-	1 nos.
17	Pulveriser – electric , 10ltr capacity	-	1 nos.
18	Work table with 500 x 500 sink with wire basket	1800 x 600 x 800mm	1 nos.
19	Potato/onion bin	600 x 600 x 750mm	2 nos.
20	Lone table for vegetable cutting	900 x 900 x 380mm	4 nos.
21	Dosa plate table	1200 x 750 x 900mm	1 nos.
22	Plain pantry counter with two shelve with lockable shutter below	1500 x 600 x 800mm	1 nos.
23	Exhaust hood (with removable grease filters) to cover on area of 6 meters x 4 meters, including ducting and exhaust fan/fans of adequate capacities.	-	1 nos.