

## **SHORT TENDER NOTICE**

Quotations are requested for the supply of S.S. Kitchen equipments / S.S. food pickup counter / Work Table / S.S. Wash equipments / Restaurant furniture / food and beverage service – supplies / refrigeration system / large kitchen smoke exhaust systems to PTDC Ltd., Puducherry. The Quotations with all details should reach The Managing Director, PTDC Ltd., No.21, Saint Vincent De Paul street, Colas Nagar, Puducherry-1 on or before 03.11.08 at 3.00 P.M. For details & specifications please logon to

Website : <http://tourism.pondicherry.gov.in>

Website : [www.pon.nic.in](http://www.pon.nic.in)

(P. MATHEW SAMUEL)  
MANAGING DIRECTOR

*KITCHEN EQUIPMENTS – LIST "A"*

**SPECIFICATION**

<b>Sl. No.</b>	<b>Description</b>
1	Work Table with -2 Under Shelf, 3 Side Covered with Front door and Locking System Fabricated by Top 16 SWG SS 304 Q Sheet with flash back, under shelf by 18 SWG SS 304 Q Sheet, 3 Side 22 SWG SS Sheet and Door by 18 SWG SS 304 Q Sheet, Leg SS Pipe with Adjustable Boot System. <b>Size:</b> 6' X 2' X 2 ¾' Ht
2	Work Table with -2 Under Shelf, 3 Side Covered with Front door and Locking System Fabricated by Top 16 SWG SS 304 Q Sheet with flash back, under shelf by 18 SWG SS 304 Q Sheet, 3 Side 22 SWG SS Sheet and Door by 18 SWG SS 304 Q Sheet, Leg SS Pipe with Adjustable Boot System with Top 2 Shelf. <b>Size:</b> 5' X 2' X 2 ¾' Ht
3	Work Table with sink Fabricated by Top 18 SAWG SS 304 Q Sheet, sink by 18 SAWG SS 304 Q Sheet, Leg SS Pipe with Adjustable Boot System, sink <b>Size:</b> 18" X 18" X 9" deep with water tap 1No., <b>Size:</b> 4' X 2' X 2 ¾' Ht.
4	Work Table with Under 2 Shelf, Fabricated by 18 SWG SS 304 Q SS Sheet with Flash Back, Shelf by 18 SWG SS 304 Q Sheet, Leg SS Pipe with Adjustable Boot System. <b>Size:</b> 3 ½' X 1 ¾' X 2 ¾' Ht.
5	Vegetable Storage Rack – Cum Display Rack 6 Tray Cap Fabricated by SS Pipe with SS Angle with Boot.
6	7 lt. Cap 4 holes Hot Case Fabricated by 18 SWG SS 304 Q Sheet, Leg SS Pipe with 2KW Heating Element

<u>Sl. No.</u>	<u>Description</u>
7	Cold Food Pick – Up Counter with under 2 Shelf with 2 Door, Cooling System, Top 2 Shelf with Cooling Bain Marie Bowl 8 Nos., fabricated by SS Sheet, <b>Size:</b> 5' X 2' X 2 ½' X 2 ¾' Ht.
8	Dish Landing Table with Top 1 Shelf, wastage collection chute on Right side, fabricated by 18 SWG SS Sheet, Leg SS Pipe with adjustable boot. <b>Size:</b> 3' X 2' X 2 ¾' Ht.
9	4 Tier Washing sink fabricated by Top 16 SWG SS Sheet, sink by 18 SWG SS Sheet, Top 2 Shelf, Top Shelf Leg by SS Pipe, Sink leg SS pipe, Drainage Nipple 4 Nos. <b>Sink Size:</b> 15" X 18" X 12" Dep. <b>Size:</b> 6' X 2' X 2 ¾' Ht.
10	Work Table with Sink Fabricated by Top 18 SWG SS 304 Q Sheet, Sink by 18 SWG SS 304 Q Sheet, Leg SS Pipe with Adjustable Boot System, Sink Size: 18" X 18" X 9" Deep with water Tap 1 No. <b>Size:</b> 4' X 2' X 2 ¾' Ht. (For Butchery)
11	Chinese cooking range fabricated by frame work MS materials with Top 16 SWG SS sheet with flash back by 18 SWG SS sheet, with drain board, front panel by 18 SWG SS sheet 3 side covered by 22 SWG with tip tray by 22 SWG SS Sheet with water inlet provision with 3nos. of burner, 2nos. pilot lamp, 5nos. copper pigtail, 5nos. needle valve <b>Size:</b> 6' X 2 ½' X 2 ¾' Ht.
12	Tandori Pot fabricated by frame work MS Materials with top and 4 side 20 SWG 304 Q SS Sheet covered with heat proof insulation <b>Size:</b> 2 ¼' X 2 ¼' X 2 ¾' Ht.
13	Combi cooking unit with 4 Burner continental gas range, work table with centre sink: 18" X 18", work table with griller 2' X 2' with 4 DW heating element and other side 5 lt. cap with 2 KW heating element two tank deep fat fryer with work Table centre sink: 18" X 18" work table with hot plate gas operated with SS under shelf with door and locking system <b>Size:</b> 10' X 2 ¼' + 2 ¼' X 2 ¾' Ht.

<u>Sl. No.</u>	<u>Description</u>
14	10 lt. cap rice vessel, insulation model, LPG Gas model, Inner frame fabricated by MS Materials, Inner vessel and outer fabricated by 12,14,16,18 and 22 SWG SS sheet with filter tray 1 no., lid 1 no., Gas burner 1 no., Needle valve 1 no., copper pigtail 1 no., MS connection pipe 1 no. Drainage valve with bend 1No.
15	30 lit. oil frying kadai, insulation model & LPG Gas Model, fabricated by inner frame MS Materials, inner kadai and outer fabricated by 12, 14, 16, 20 and 22 SWG SS Sheet with gas burner – 1 no., needle valve – 1 No., copper pigtail – 1 No., Gas connection pipe – 1 No.
16	Single burner range, fabricated by frame work MS Materials with top and front panel by 18 SWG SS sheet, three side 22 SWG SS Sheet, leg SS pipe, top CI Ring – 1No., Gas Burner 1 No., Needle valve 1 No., Copper pigtail – 1 no. <b>Size:</b> 2' X 2' X 2 ½' ht.
17	SS Vessel stand portable model fabricated by top SS Plate, Leg SS sq pipe, vessel side SS Shaft.
18	Double burner Range, fabricated by frame work MS materials with top and front panel by 18 SWG SS sheet, three side 22 SWG SS Sheet, leg SS pipe, top MS Ring -2Nos. Gas Burner 2Nos., Needle valve 2Nos., Copper pigtail-2Nos., Tip Tray 2Nos. <b>Size:</b> 4' X 2' X 2 ¼' Ht.
19	Chopping boards – Synthetic fabrication (Food grade) <b>Size:</b> 2' X 2'.
20	25 litter capacity rice vessel, Insulation model, LPG Gas model, Inner frame fabricated by MS Materials, inner Vessel and outer frame fabricated by 12,14,16,18, and 25 SWG SS Sheet with filter tray 1 no. lid 1 no., gas burner 1no. needles valve 1no. copper pigtail 1no. MS Connection pipe 1no Drainage valve with bend 1no.

<u>Sl. No.</u>	<u>Description</u>
21	60 litters oil frying kadaai, Insulation model & LPG Gas model, fabricated by inner frame MS materials, inner kadaai and outer fabricated by 12,14,16,20, and 22 SG SS Sheet, with gas burner- 1no. needle valve – 1no. copper pigtail – 1no. gas connection pipe – 1no.
22	SS Masala Stand Portable model fabricated by top SS, Leg SS sq pipe with SS masala Vessels.
23	Twin frying system with out oil filtering unit 8 litter capacity, with work table place, 2 under shelf, SS 3 side covered with front door and locking system.
24	Mechanised gravy grinder in SS; suitable for Indian gravys – wet and dry. Capacity 25 kgs; 2HP to 3HP
25	SS stands to be fabricated for fixing in walls to install appliances and kitchen gadget. Rate per squire feet.
26	Sterilisation unit for cutlery in utility area each unit capacity 5 dozens.
27	Platform trolley fabricated by 304 grade SS sheet & SS pipe with smooth wheel <b>size:</b> 3' X 2'
28	Wastage collection trolley fabricated by SS sheet & SS pipe 2 nos. of plastic tray with smooth wheel.
29	Plate warmer capacity – 200 plates.
30	Gas pipeline system in SS (Cost of installation).

**KITCHEN EQUIPMENTS – LIST “B”**

**SPECIFICATION**

**Sl.**  
**No.**

**Description**

1. Meat Slicer – Small
2. Potato Peeler – Medium – 15 Kg. capacity
3. Food Processor & Slicer
4. Meat Mincer – Small
5. Blender Mixer cum emulsifier – Medium
6. Stick Blender 150 – Medium Size
7. Vegetable processor 200 kg. per hour with all blades..
8. Salamander – small size.
9. Sandwich Griller small size.
10. Griller table top type.
11. Two no. twin tank each 5 litter fryer with table rack type.
12. Combo oven small size.
13. Table top single / Twin tank 10 litter fryer.
14. Dough machine 25 Kg.
15. Dough Divider / Rounder small size.
16. Juice Blender small size commercial.
17. Specialty blender small size.
18. Industrial grinders – 7 lit. / 5 lit.

**Sl.**  
**No.**

**Description**

19. Pop corn machine - Built in Stainless Steel. - Capacity 10 to 20 oz – Oil pump equipped - Minimum 3 minutes popping cycle – Heater element inside display – Modern design with merchandising options
20. Refrigeration solutions for restaurants and kitchens.
21. Cold room storage facility for perishables.

**CLEANING EQUIPMENTS:**

22. Single Disc Floor Scrubbing cum polishing machine
23. Mini floor Scrubbing machine
24. Wet & Dry Vacuum cleaner

**KITCHEN SMOKE EXHAUST SYSTEM – LIST “C”**

**Description**

Smoke Exhaust system with fresh air vent – as per site requirement.

**KITCHEN WARE- LIST "D"**

**Description**

1. Category I
  - Cooking utensils and assorted kitchen ware - Stainless Steel

**FOOD AND BEVERAGE SERVICE – LIST “E”**

**Description**

- a. Category II – Cutlery
  - b. Category III – Crockery
  - c. Category IV – Glassware
  - d. Category V – Restaurant Service silver ware – EPNS / SS.
  - e. Category VI – Bar Tools and Glassware
1. All supplies indicated from category I to Category VI are to equip a multi-Cuisine, luxury restaurant with following facilities
    - (a). Outdoor banquet area (800 pax).
    - (b). Beach event space (600 pax)
    - (c). Non – Smoking Lounge (100 pax)
    - (d). Bar lounge (120 pax)
    - (e). Exclusive Seaside coffee lounge (240 pax)
  2. For categories I, II, III, IV, V and VI, only established suppliers may please forward competitive rates with specifications for current trends.
  3. In case of crockery, the items would be embossed with the logo of our company.
  4. For Category I, Salem steel would be the required standard for Stainless Steel ware. As per the requirements mentioned detailed list / rates of assorted kitchenware may be forwarded.

**TERMS AND CONDITIONS**

1. Kindly attach a company profile with details of similar supplies made.
2. All equipment shall be within safety parameters.
3. All stainless steel equipment shall be fabricated from Salem Steel 304 grade.
4. In all equipments safety & hygienic factors may be ensured and proposed as required.
5. For kitchen machinery and appliances, kindly specify "brand" and Company profile.
6. For Gas pipeline cold storage and smoke exhaust ducting work, site inspection may be done by interested agencies on any working day between 2 pm. to 4 pm.
7. In addition to the enclosed specifications other suggestions may also be forwarded.
8. Separate tenders shall be submitted in each category – item wise.
9. Tenderers shall be considered separately for each group.
10. The agency shall agree to supply the items within a period of two weeks from issue of supply order.
11. The units and brand names of articles should be mentioned clearly.
12. The supply shall conform to the prescribed specifications.
13. All prices quoted shall clearly indicate the machine costs, applicable taxes and overheads.
14. In case, the articles or materials supplied are found to be sub – standard in quality the corporation is authorized to impose appropriate recovery.
15. The tenderer should not insert any condition of his own. Tender containing any condition other than those prescribed by this Corporation will summarily be rejected.
16. Tenderers in sealed cover should be super scribed as "Tender for supply of Food & Beverage Equipments", addressed to Managing Director, PTDC., No.21, Saint Vincent De Paul Street, Colas Nagar, Puducherry on or before 03.11.08 at 3.00 P.M.
17. Tenders received after prescribed date and time will not be entertained. The decision of the undersigned will be final and reserves all rights to cancel the tender without assigning any reasons.

