

Central Purchase unit
National Institute of Technology Srinagar-190006
Tel:- 0194-2424792/2429423/2424809/2424797 Fax:- 0194-2420475

No. NITS/CPU/2017/H&M/3399-3405
DT: 13.10. 2017

M/S.....

Subject: Invitation of Bids for the supply of equipment for modernization of Hostel/Mess, Kitchen Food outlets.

Dear Sir,

1. You are hereby invited to submit your most competitive Bid for the equipment with detailed Specification of these goods as give in Annexure-A. The offer is to be submitted in two bid System: Technical Bid and Price Bid separately in two envelops.

2. Envelope- A (Technical Bid) It should contain the following;

- (a) Detailed Technical specification of the Quoted item.
- (b) Authorization /Dealership/Manufacturer certificate.
- (c) Valid tax clearance certificate of bidders from J&K State.
- (d) Detailed Technical specification/ Literature of the goods/equipment.
- (e) Bid security @ 3% of the price quoted (Price bid) in the form of CDR (Cash Deposit Receipt) / FDR (Fixed Deposit Receipt) / TDR (Term Deposit Receipt), valid for a minimum period of 6 months; Pledged to **Chairman, Central Purchase Unit NIT Srinagar**. Demand draft / Cheque in lieu CDR/FDR/TDR will not be accepted. Any bidder who has attached Demand Draft or Cheque as bid security deposit; Bid will be summarily rejected.
- (g) Tender document attached with the Bid security value less than 3% of the quoted price will be summarily rejected after the opening of financial bid.
- (h) Tender document fee Rs. 1,000/- in the form of Demand Draft only, in favour of **Director, NIT Srinagar**.
- (i) Certificate of Service Support after Sale.
- (j) Proof of legal status.

3. Envelope-B (Price Bid)

It should contain the following

- (a) Bid prices (Preferably in Indian Rupees)
- (b) Bid price should be firm for the bid validity period.
- (c) **All duties, taxes and levies (GST or any other tax) to be payable, must be quoted separately and clearly.**
- (d) **As per SRO 129 of Government of Jammu & Kashmir, the institute is Exempted from state entry tax. The Institute will provide Entry tax exemption certificate to successful bidder with supply order. The Institute is also exempted from Custom/Excise duty.**
- (e) The rate quoted should be FOR NIT Srinagar.
- (f) The rate should include the equipment installation, commissioning, and operational training to the Institute personnel.
- (g) Bid price should be without over writing; however minor over writing should be clearly signed by the bidder. In case of any discrepancy between price quoted in figures and words, the price quoted in words shall be accepted.
- (h) **The rates should be covered with transparent tape.**
- (i) Bid form in the format given in Annexure-B
- (j) Technical specification Schedule as per Annexure-C
- (k) Price bid schedule in the format enclosed in Annexure-D

4. Validity of Bids

Bids shall remain valid at least for 150 days from the date of opening.

5. Evaluation of Bids

- (a) The NIT Srinagar (Purchaser) will evaluate and compare the bids which are found substantially Responsive. i. e. which are
 - (i) Properly signed
 - (ii) Confirm to terms, conditions, and technical specifications.
 - (iii) Accompanied with tender fee, Bid security and all other documents.
- (b) No waiver for Tender fee or Bid security will be accepted. Any certificate to this effect will not be accepted.
- (c) Bids shall be evaluated separately for each item.

6. Award of contract

- (a) Contract shall be awarded to the bidder whose bid is commercially, technically responsive and offered at lowest evaluated price.

(b) Successful bidder shall be notified about the award of the contract where in terms and conditions of supply shall be incorporated.

7. Proof of sale to other Organizations

NIT Srinagar reserves the right to ask for the proof that, same equipment has been sold to other organizations. The bidder may be asked to produce the copy of Purchase order and Bill Invoice. The same can be verified from the organization also.

8. Payment

100% payment shall be made against delivery of goods at NIT Srinagar Campus in good condition, as per specifications and successful installation/commission, and submission of performance security.

9. Warranty

(a) All items shall carry comprehensive standard replacement warranty of one year or as mentioned in the tender document for that item.

11. Performance security

(a) Successful Bidders shall submit performance security promptly after award of contract.

(b) Performance security shall be in the form of Bank Guarantee pledged to Chairman NIT Srinagar, for the amount as mentioned in the award of contract letter/supply order. However it shall not exceed 10% of the contract value.

12. Penalty for delay

A penalty of 0.15% (fifteen paisa per hundred) per day shall be imposed if the supply is made beyond the prescribed period mentioned in supply order.

13. Settlement of disputes

Settlement of any dispute will be made under the jurisdiction of Srinagar court.

14. Liquidated Damages

If the bidder after accepting the purchase order of goods/equipments or services, fails to deliver any or all of the goods/equipments or to perform the services within the specified period, a penalty of 15 paisa per hundred per day shall be charged. The maximum penalty can be limited to 10% of the cost. Once maximum is reached NIT Srinagar may proceed on its own to consider the termination of the supply order.

15. Submission of Bids

(a) **The last date for submission of bids is 14.11.2017 up to 2.30 P.M.**

(b) Bids should be properly sealed.

(c) The two envelopes A & B together should be kept in a separate single envelope. “**Enquiry No., due date of opening and Quotation for supply of equipment for Hostel/Mess,**” must be mentioned on this envelope.

(d) Bids should be addressed to Chairman Central Purchase unit NIT Srinagar.

(e) Bidders not from Srinagar shall dispatch bids sufficiently well in advance so as to reach the destination one day prior to bid opening.

16. Bid opening

(a) The Technical Bid (Envelope- A) will be opened first and price Bid (Envelope-B) of the bidder will be opened after qualifying the Technical Bid (Envelope-A).

(b) Interested bidders can attend the bid opening.

17. Notwithstanding above the purchaser reserves the right to reject any or all the bids.

18. We look forward for your quotation.

Thanking you,

**Chairman
Central Purchase unit
NIT Srinagar**

Note:

1. Before preparing your valuable bid kindly go through the document fully and take care of all the requirements.
2. Bidders from outside Srinagar may please send their Bids much in advance so that they are received in time.

Annexure-A

S. No.	Description of Items	Specifications/ Make/Model	Quantity	Delivery Period
01.	Dish Washer (Hood Type)	Annexure-I	08	60 days
02.	De-Feathering Machine	Annexure-I	08	
03.	Tray Stand	Annexure-I	08	
04.	Grinder Mixer	Annexure-I	08	
05.	Chicken Cutting Machine	Annexure-I	08	
06.	Bio Gas Commercial Cooking Range	Annexure-I	08	
07.	3 Zone Induction Cooking Range	Annexure-II	08	
08.	Induction Tilting Pan (Capacity 150 Litres)	Annexure-II	08	
09.	Brett Pan (Induction Capacity 150 Litres)	Annexure-II	08	
10.	Thermal Tilting Pan (Induction Capacity 150 Litres)	Annexure-II	08	
11.	Baking Oven	Annexure-II	08	
12.	Commercial Kitchen Chimney	Annexure-III	08	
13.	Commercial Kitchen Chimney Ducting & Exhaust Fan	Annexure-III	08	
14.	Split A/C Large Capacity 03 Ton Make: Blue Star (03 Phase)	Annexure-III	08	
15.	Dry Vacuums	Annexure-IV	15	
16.	Wet & Dry Vacuums	Annexure-IV	15	
17.	Single Disc Scrubber	Annexure-IV	15	
18.	Auto Scrubber	Annexure-IV	15	
19.	Sweepers/High Pressure Jet Cleaners	Annexure-V	15	
20.	Static Tent Structures	Annexure-VI	-	
21.	Miscellaneous (Taxes/Carriage etc.)	-	-	

Specification of the Mess Items

1. Commercial Dish Washer (Hood Type)

- i) Ideal for variety of utensils.
- ii) Intensive Plus 70⁰ C handling the toughest oily and masala stains with ease.
- iii) No pre-rinsing required.
- iv) Express sparkle 65⁰ C programme cleaning utensils to a spotless dry finish.
- v) Stainless steel panels enclose the base assembly and motors; mixing arm and conveyor screw are tinned, end ring and cylinder are stainless steel
- vi) Nickel chrome plated legs.
- vii) Up-front, easy to reach controls.
- viii) Easily converted hopper lid for right or left side hopper loading.
- ix) Pneumatic foot control option.

2. Commercial De-feathering Machine

- i) Different capacities as per needs.
- ii) Custom manufactured high quality Rubber Fingers.
- iii) Proprietary gear box design for efficient dressing of birds.
- iv) Easy to use in small units as much space is required.

3. Tray Stand

- i) Stainless Steel.
- ii) Multi purposive.
- iii) Enhanced durability.

4. Commercial Grinder Mixer

- i) Durable finish standards of complete Stainless Steel Material
- ii) Excellent functionality.
- iii) Longer service life.
- iv) Easy installation.

5. Commercial Chicken Cutting Machine

- i) Precisely and cleanly cut portions.
- ii) Free from bone splinters.
- iii) Circular curve on all bends for easy maintenance of the machine.
- iv) Special angular contact bearing for prolonged life of high speed spindle.
- v) High quality ISI marked motors.
- vi) Anti-Vibratory pad for reduced vibration and added stability.
- vii) Stand alone table-top model.

6. Commercial Bio-Gas Commercial Cooking Range

- i) Item : Double Burner
- ii) Standard : KVIC/ISI
- iii) Body: Stainless Steel
- iv) Burner: Cast Iron
- v) Rating : 450 I/h each
- vi) Weight: 5.8 Kg approx

7. 3- Zone Commercial Induction Cooking Range

- i) 6mm glass ceramic cooking surface with 3 independently controlled induction zones with a power of 3.4 KW per zone.
- ii) Indicating lamp for each zone located on control console.
- iii) Induction plates endowed with overheating safety device.

8. Commercial Inducting Tilting Pan (Capacity 150 Litre)

- i) Sturdy Construction of Stainless Steel Material
- ii) High Strength.
- iii) Enhanced durability.
- iv) Perfect design.
- v) Flawlessness.

9. Commercial Induction Bratt Pan (Capacity 150 Litre)

- i) Stainless steel free-standing structure.
- ii) 20/10 Thickness.
- iii) Wide product drain hole with tap.
- iv) Thermostatic Temperature control.
- v) Under cabinet, side walls/bottom in single radiused piece, insulated hinged doors and heat resistant chromium-plated handled.
- vi) 1/1 GN s/s container.

10. Commercial Thermal Titling Pan (Induction Capacity 150 Litre)

- i) Equipped with a touch screen control panel clearly visible from a distance with intuitive icons for easy and precise setting of temperature and power level.
- ii) Fast, easy and thorough cleaning.
- iii) Pressure cooking with Pro-Thermetic, the ultimate solution for high productivity, efficiency and precision.
- iv) Extreme reliability and increased productivity.
- v) Maximum flexibility, incomparable simplicity, hygiene, efficiency.
- vi) Energy Saving.

11. Commercial Baking Oven

- i) Cool Door: Unlike other ovens, the outer glass-door of oven remains cool even while baking at high temperature.
- ii) Top & Bottom Heating: Oven offers choice from many baking modes, grilling functions, top & bottom heating options, which give the flexibility to cook different types of recipes. Can give crisper Cookies and Biscuits as well as soft, fluffy Cakes.
- iii) 3D Hot Air Cooking: The 3D Hot Air Cooking mode providing two levels with equal amount of heat from all sides giving results as perfect as possible.
- iv) Hot Air Grilling: Works as brilliantly as the 3D Hot Air Cooking, but just using one tray which is best suited for dishes such roasted chicken, Paneer Tikka etc.
- v) Large Area Grill: Producing heat from the top, the three stage variable grill gives you precise temperature control for a full width grill necessary designed to cook Paneer Tikka, Kebaabs and Tandoori Chicken among other Indian favourites.
- vi) Easy Cleaning:
Designed with a removable door which can be easily taken out for convenient clearing after usage.

12. Commercial Kitchen Chimney

- i) Low noise operation.
- ii) Long working life.
- iii) Durable finish standard
- iv) Stainless Steel (Material)

13. Commercial Kitchen Chimney Ducting & Exhaust Fan

i) Chimney Duct

- a) Sturdy construction.
- b) High strength.
- c) Less Maintenance.

ii) Exhaust Fan

- a) Great for heavy duty air circulation.
- b) Enclosed motor protected from dust & debris to provide years of reliable service.
- c) Belt driven motors making less noise & uses a lower power load, which gives the fan's motor a longer life.
- d) 2-speed switch that controls airflow output and a tilting drum lets choose where it goes.
- e) Aerodynamically balanced blades for maximum airflow and motor efficiency.

14. A/C

- I) Make : Blue Star (03 Phase)
- II) Type: Split A/C (Hot & Cold)
- III) Capacity: 3 Ton
- IV) Compressor: Reciprocating
- V) Anti Bacteria Filter
- VI) Moisture Removal
- VII) Dehumidification Dust Filter
- VIII) Anti-Corrosive
- IX) Anti-Freezer Thermostat
- X) Hydrophilic Evaporator Fins
- XI) Cleanable Panel
- XII) Less Noisy
- XIII)

Specification of Hostel Sanitation Items

1. Dry Vacuums

- I. Power: 1000W/950W
- II. Voltage: 230V/120V
- III. Tank Capacity: 5 Litres
- IV. Weight: 5 Kgs
- V. Best in class ergonomics: Extended body moulded frame-anatomically correct posture
- VI. Clear Dome Lid: Offset inlet for cyclonic air flow-consistent & stronger air flow rate
- VII. Uses: Malls/ Theatres/ Multiplexes/Hotels/Offices/Audition Halls
- VIII. Trans 700 specially designed for aircraft cleaning purposes
- IX. Airflow 137 m³/h, Suction 2800mm WC

2. Wet & Dry Vacuums

- I. Swiss made quality
- II. Power: 1100W
- III. Tank Capacity: 25 Litres
- IV. Very robust machine
- V. Shock-proof plastic
- VI. 2 stage by-pass motor
- VII. Uses: Medium sized Malls/ Hotels/ Hospitals
- VIII. Suction 2150 mm WC

3. Single Disc Scrubber

- i) Swiss made quality
- ii) Power: 1200W (1.6 HP)
- iii) Brush Size: 440 mm
- iv) Brush Speed: 180 RPM
- v) Tank Capacity: 14 Litres
- vi) Noise Level: 58 dBa
- vii) Scrubbing/Polishing/ Buffing operations
- viii) Poly-V Belt drive ensures very low noise
- ix) Perfect for 5 & 7 star properties
- x) Well balanced, easy to use-low fatigue

4. Auto Scrubber

- i) Swiss made quality
- ii) Scrubbing width : 760 mm (2*380mm)
- iii) Squeegee width: 1050 mm
- iv) Fresh Tank : 135 Litres
- v) Recovery Tank: 130 Litres
- vi) 4*6 V gel batteries-for higher autonomy & life
- vii) 4WD: Four wheel drive- for enhanced workability and safety
- viii) Sturdy, stable & robust
- ix) Uses: Large spaces like office, hotels, malls, transport hubs
- x) Big wheels-Vibration free and copes well with obstacles
- xi) Forward pulling due to brush rotation- reduces fatigue
- xii) Easy to use, very friendly ergonomics

5. Sweepers/High Pressure Jet Cleaners

- I. Pressure/Flowrate: 180 Bar/ 10 LPM
- II. Power: 3000W
- III. 1450 RPM for higher life
- IV. Vertical SS boiler with coil cooling function, driven by independent motor, double heating coil with refractory
- V. Triplex pump with ceramic plungers H.P hose gun and lance
- VI. Adjustable fan/Pencil spray head
- VII. Fuel Tank : 22 Litres with discharge plug
- VIII. Total stop system-to enhance high motor life

Specification of Static Tent Structures

As desired, the following items are required to facilitate the students with food courts, TV Rooms, Study Halls, Guest Lobby and Indoor Games Hall in various hostels of the Institute

Air one Max Tenso-Static Modular structures having excellent adaptability to cover areas with basic modules: 15*15 meters. The future details are listed below:

S. No.	Size	Quantity	Square Meters	Rate Per Square Meter	Delivery Period
Food Court					
01.	12*12 meters	04 No's	576		60 days
02.	8*8 meters	04 No's	256		
TV Room/Study Hall/Guest Lobby/Indoor Games Hall					
01	15*15 meters	06 No's	1350		60 days
02	12*12 meters	04 No's	576		
03	8*8 meters	04 No's	256		

S. No.	Particulars	Square Feet	Rate Per Square Feet	Delivery Period
01.	Side Walling for all the above	30920		60 days
02.	Construction of floors, procurement of furniture, electrification etc			

(Tender opening format)

Name of the firm: _____

Tender for supply of _____

NIT No: & Date: _____

Technical specification/ literature attached: - Yes/No

Valid tax clearance certificate attached: - Yes/ No

Registration/ Authorization Dealership/

Manufacturer certificate attached: - Yes/ No

Revenue stamp affixed: - Yes/ No

Rates covered with transparent tape: - Yes/ No

Bid document fee deposited: - Yes/ No

CDR/FDR/TDR enclosed: - Yes/ No.

Bid price in Indian Rupees: - Yes/ No

FOR Srinagar: - Yes/ No

Bid without correction/overwriting: - Yes/ No

Seal & Signature of the Supplier

Annexure-B
BID FORM

From M/S.....

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To
Chairman,
Central Purchase unit,
NIT Srinagar

Ref: NIT No.: NITS/CPU/2017/H&M/3399-3405 Dated: .13.10.2017 goods/Equipment for
Hostel/Mess

Sir,

With reference to above invitation for bids we would like to say that we have gone through your bid document thoroughly and hence offer our competitive Technical/Price Bid in sealed envelope for the supply of various goods/equipment listed in your document.

The following documents constitute our Bid.

- (a) Bid form
- (b) Price Bid schedule in the requisite format
- (c) Authorization dealer ship certificate from the manufacturer
- (d) Valid sales tax certificate
- (e) Technical literature for the goods/equipment
- (f) Names of organization where this equipment has been supplied.
- (g) Bid security as mentioned in the schedule of requirements in the form of CDR drawn in favour of the Chairman Central Purchase Unit NIT Srinagar.
- (h) Telephone No.....

Kindly feel free for any enquiries and clarifications.

Yours Sincerely

(.....)

From M/S.....

Place.....

Date

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