



**Office of the Central Purchase Unit
National Institute of Technology Srinagar**

No. NIT/CPU/2018/3570

Dated 05-01-2018

**Corrigendum
Dated 05-01-2018**

Ref: Tender notice for invitation of bids for supply of equipments for modernization of Hostel/Mess, Kitchen food outlets issued under NIT/CPU/2017/H&M/3501-3507 dated 07-12-2017.

The corrected tender has been uploaded on the Institute website for all the items.

Pray 5/1/18

**Chairman
Central Purchase Unit**

General Specification of the Equipments

1. Vendors to take special care on the following points in Fabrication of Equipment, other than the General Specifications, provided.

1. All sheet, round / square pipes are to be used of 304 grade only.
2. The bidder shall study the specifications before preparing their bids and Quote should be given according to the tender specification only.
- 3. For Modular Equipments- Quote should be in Indian Rupees. Make / Model should be a same according to the tender BOQ. Any alternate / deviation are not being accepted.**
4. The Frame work of all equipment should be of Stainless Steel Angles of 40x40x4mm, duly welded, grinded and polished free from any burrs and sharp edges.
5. The frame work of SS Angle should have partition at every 600 mm entire length also of the same SS Angle to give strength to the top fixed over the Frame.
6. Mild Steel or Galvanized Iron should not be used anywhere in the Equipment.
7. Tops of all Equipment such as Tables, Sinks, Cooking Ranges, should be of 16 SWG AISI 304 Grade Stainless Steel Sheet.
8. The under shelves of all the equipment should be of 18 SWG AISI 304 grade Stainless Steel Sheet.
9. The under shelves also should have SS Angle Framework with partitions at every 600mm of 25x25x3mm.
10. Verticals of all the equipment should be of 16 SWG AISI 304 grade Square Pipes.
11. All equipment of 1800mm and above should have six verticals or as the case may be as per the length of the equipment.
12. Verticals of all the Racks such as Plate Racks, Pot Racks, Storage Racks etc. Should also be of 38x38mm 16 SWG 304 Grade SS Square / Round Pipes.
13. Special care should be taken by the Vendors in adhering to the above Special Instructions and all the Equipment would be subjected to Inspection to ascertain the authenticity of the Specifications before finally approved.
14. Special care should be taken by the Vendors in adhering to the above Special Instructions and all the Equipment would be subjected to Inspection to ascertain the authenticity of the Specifications before finally approved.
15. Successful bidder is required to verify all dimensions from site of all equipments ordered with him.

2. CONTRACT MINIMUM ELIGIBILITY CRITERIA

Further, the contract minimum eligibility includes the following:

- 2.1 Experience on similar type of completed works executed during the last five years; and details like monetary value, clients, proof of satisfactory completion.

Similar work means: Providing, supply and installation of stainless steel kitchen equipments
Documentary evidence is required to be produced.

- 2.2 Documentary evidence of adequate financial standing, Certified by Bankers, Audited Profit & Loss A/c and Balance Sheet, Annual turnover in last three years, access to adequate working capital.
- 2.3 Information regarding projects in hand, current orders, regarding litigation, exclusion/expulsion or black listing, if any.

- 2.4 Key personnel available and proposed to be engaged for management and supervision of the Project, their qualifications and experience.
 - 2.5 Project planning and quality control procedures to be adopted. Installation methodology & Q A manual to be submitted along with the tender.
 - 2.6 The manufacturing plant for stainless steel furniture shall have automatic machines like **CNC Turret Punch Pressing Machine, CNC cutting, CNC pressing & bending** quality assurance Labs and required capacity to manufacture kitchen stainless steel furniture and other kitchen equipments. Complete details of manufacturing plant I/C CD/Photograph of machinery are required to be submitted along with technical bid as part of minimum eligibility criteria. Bidders not submitting the documentary evidence of plant manufacturing facilities along with technical bid shall not considered for technical evaluation of the bids. Documentary evidence of CNC machine purchase should be attached and factory visit is compulsory.
3. The tendered should give an Affidavit duly Notarized on Stamp Paper worth Rs. 50/- in clear and unambiguous language that it has never been black listed/no criminal case pending by any of the organization with whom, it had dealing for supply of similar items during last five years nor has been penalized for inferior or poor quality in supply.

PERFORAM A

The information to be filled in by the Bidder in the following pages will be used for purposes of Pre-qualification as provided above.

1. For Individual Bidders

1.1 Constitution or legal status of Bidder

(Attach Copy) Place of registration:

Principal place of business:

(Power of attorney of signatory of Bid)

Immediately preceding the financial year in which bids are received. Attach certificate from Chartered accountant.

1.3 (Works for which bids have been submitted and works which are yet to be completed) as on the date of this bid calculated as per clause 2.3

(A) Existing commitments and on-going works:

Description Of work	Place & state	Contract No. & Date	Name & Address of Client	Value of Contract (Rs. Lacs)	Stipulated period of completion	Value of work remaining to be completed	Anticipated date of completion (Rs.)	Remarks Information regarding the litigation if any

(B) Works for which bids already submitted

Description of work	Place & State	Name and Address of Client	Value of contract Rs in Lakhs	Stipulated period of completion	Date when decision is expected	Remarks if any

PROFORMA 'B'

FINANCIAL INFORMATION

- 1 Financial Analysis-Details to be furnished duly supported by figures in balance sheet/profit & loss account for the last three years duly certified by the Chartered Accountant, as submitted by the applicant to the Income tax Department

Years

Year	2014-15	2015-16	2016-17
Gross annual turn over			
Net Profit/ Loss			

Following details to be enclosed.

- Financial arrangements for carrying out the proposed work.
- Last three year Turn Over certificate certified by Chartered Accountant.
- GST Registration Copy
- PF / ESI Registration Copy
- EMD (in form of DD/FDR) 3% in favour of Chairman Central Purchase Unit NIT Srinagar payable at Srinagar only.

Signature of Bidder(s)

PROFORMA 'C'

DETAILS OF ALL WORKS OF SIMILAR CLASS COMPLETED DURING THE LAST 3 (three) YEARS ENDING LAST DAY OF THE MONTH

1. Manufacturer Should have satisfactorily completed 1 similar works each costing 80% or completed 2 similar works each costing 60% or completed Three similar work costing 40%, during the last five years..

Similar work means: Providing, supply and installation of stainless steel kitchen equipments **(Custom, Modular, Refer, Local)** consisting of stainless steel tables etc and other kitchen equipments. Documentary evidence is required to be produced.

Earnest Money Deposit (EMD)- Earnest Money Deposit of 3% of the Total BOQ value in the form of Demand Draft valid atleast 90 days from the date of Tender submission , should be submitted along with the Tender. The Demand Draft should be in favour of **Chairman Central Purchase Unit NIT Srinagar** payable at Srinagar only.

The value of executed works shall be brought to current costing level by enhancing the actual value of work at simple rate of 7% per annum, calculated from the date of completion to the last date of receipt of applications for tender.

Completion certificate of State equipments should be of any Govt. / Semi Govt. etc. only.

This should be certified by an officer not below the rank of Executive Engineer in Govt. Departments and Superintending Engineer/ Chief Project manager or Equivalent in other organizations.

S. No.	Name of work/ project and location	Owner or Sponsoring organization	Cost of work in crores of Rupees	Date of commencement As per contract	Stipulated date of completion	Actual date of completion	Litigation/arbitration cases pending/in progress with details	Name and address/telephone number of officer to whom reference may be made	Remarks
1	2	3	4	5	6	7	8	9	10

- Indicate gross amount claimed and amount awarded by the Arbitrator.

Signature of Bidder(s)

TECHNICAL SPECIFICATIONS FOR KITCHEN EQUIPMENTS

S. No.	Item Name	Make	Quantity
01.	Commercial Dish Washer (Conveyor Rack Type) with Hot Dryer & complete accessories as below: a) Dish landing with pre wash sink unit: 6 No's b) Pre rinse unit: 06 No's c) Unloading roller table: 06 No's d) Basket for plate rack : 32 No's e) Basket for crockery/cutlery rack: 16 No's f) Basket for glass rack: 16 No's	Capacity: 200 Racks per hour. Make: Meiko/Hobart/Winterhalter. No Alternate a) Size: 1800x700x850+150 b) Make: T&S, Model B-133 with B107/ Yuhuan, Model M 98E 212 A/Fisher, Model 13390. No Alternate c) Size: 1200x700x850+150	06 No's
02.	Commercial De-Feathering Machine a) 304 Stainless Body & SS Legs used for removing the feathers of the birds.	Capacity: 300 Chicken per hour Motor 2 HP. Make: Crompton/ABB/Siemens. No Alternate	01 No.
03.	Tray Stand a) Unit should be constructed as per 15 no's tray requirement. b) Tray size should be 400x600 mm. c) 40mm x 40 mm x 16 Ga. S.S square pipe welded construction. d) 18 Gauge SS base channel shape. e) 32mm x 32mm SS angle for Tray supporting welded to outer square pipe frame. Approx 16 pairs, 75mm c/c. f) (4) no. 150mm Dia Castors. g) Rubber Corner Bumper on all four sides. h) 25mm Dia S.S for Tray Stopper at Rear.	Size: 600x700x1800 Make: Custom	12 No's
04.	Commercial Grinder Mixer(Tilting Type)	Capacity: 20 Litres Make: Trident/Rishab/ Cosmos. No Alternate	06 No's
05.	Chicken Cutting Machine (Blade Length 1650 mm)	Make: Sirman/Benton/ Electrolux/ Sammic. No Alternate	01 No.
06.	Biogas Commercial Cooking Range a) 16 Guage 304 S.S Top. Top & Body secured to 40 x40 x 5 m. Thick SS frame work. b) 20 Guage 304 Grade S.S cladding one (1) no. 600 x 600. Cast Iron Grate (removable). c) One (1) high pressure burner with pilot lamp. One (1) no. 20 gauge SS drip tray with integral handle. Built in pressure control regulator and On/Off needle control valve. d) 40 x 40 mm 304 Grade 16 Guage S.S square pipe legs with adjustable bullet feet.	Size: 750x750x600 mm Make: Custom	12 No's

Annexure-II

07.	Commercial Braising Pan (Automatic Motorized Tilting)	Capacity: 120 Ltrs. Gas Operated. Make: MKN, Model No. 2061446C/ RM Gestro, Model No. BRM 90/120G/Cleveland, Model No. SGL-30-TI. No Alternate	04 No's
		Capacity: 75 Ltrs. Make: MKN, Model No. 2061442C/ RM Gestro, Model BRM 90/80G/ Cleveland, SGL-25 TI. No Alternate	02 No's
08.	Commercial Cooking Kettle	Capacity: 150 Litres. Gas Operated. Make: MKN, Model No. 2062837/RM Gestro, Model No. BI90/150G/Cleveland, Model No. KGL40. No Alternate	04 No's
		Capacity: 75 Litres. Gas Operated. Make: MKN, Model No. 2062836/RM Gestro, Model No. BI90/100G/Cleveland, Model No. KGL25. No Alternate	02 No's
09.	(i) Commercial Oven (Combi cum Convection Oven) Capacity 10 GN 1/1 pans with accessories a) 1/1 GN pan 65mm deep & baking tray quantity 10 no. each. b) Oven stand with channels 900x900x750 c) Automatic self cleaning system and clean jet automatic cleaning system.	Make: Rational, Model No. SCC 101G/ Venix, Model No. SC10D/MKN, Model No. FKG101R_MP/C4ET10.10GS. No Alternate Gas Operated.	04 No's
10.	(ii) Commercial Oven (Combi cum Convection Oven) Capacity 06 GN 1/1 pans with accessories a) 1/1 GN pan 65mm deep & baking tray quantity 06 no. each. b) Oven stand with channels 900x900x750 c) Automatic self cleaning system and clean jet automatic cleaning system.	Make: Rational, Model No. SCC 61G/ MKN, Model No. FKG061R_MP /Venix, Model No. SC05D.No Alternate Gas Operated.	02 No's
11.	(i) Commercial Kitchen Chimney (Exhaust Hood) – Double skin stainless steel 20 SWG SS 304 Grade Exhaust Hood with SS filter with adjustable fresh air grill and LED fittings. a) Exhaust Hood for Bio cooking Range. b) Exhaust Hood for Braising Pan. c) Exhaust Hood for Cooking Kettle. d) Exhaust Hood for Combi Oven. e) Exhaust Hood for Paratha Plate	Make: Custom Size: 900x1350x500 1800x1350x500 1800x1350x500 1000x1100x500 1800x1350x500	Total 32 No's 06 No's 06 No's 06 No's 06 No's 08 No's

Annexure-III

12(i).	(i) Commercial Kitchen Chimney Ducting a) 22 SWG GI Ducting with supports, flanges, felt, sealants, fasteners etc.	Make: Jindal/Tata Sheet. No Alternate	600 Sq. Meters Approx
12(ii).	(ii) Exhaust Fan a) Co-axial Blower 10000 CFM with angular frame, support and connected with water proof canvas to the Duct for reducing air cutting sound.	Make: Crompton/ABB/Havels Siemens. No Alternate 10000 CFM Approx.	08 No's
13.	Hot Plate for Paratha	Size: 1500x700x850 Gas Operated Make: Custom	08 No's
14.	Vegetable Washer (500 Litres)	Male: Electrolux, Model LV501, 660037/Neo-Krish, Model NK/VW-500/ Nilma, ATIR 1 Tilting. No Alternate	01 No.
15.	Vegetable Cutter with 07 no's blades set (Capacity 100 kgs/hr)	Make: Robot Coupe, Model CL-50E with 07 no's blades/ Hallde, Model RG-350/ Hobert, Model VPU350. No Alternate	06 No's
16.	Four Door Chiller	Size : 1350x800x2100 Make: Electrolux, Model 790130/ Williams HK, Model HG2T/ Cool-Max, Model GN1.2TN4/Foster, F 1350 H2. No Alternate	04 No's
17.	Four Door Chiller (Glass Type)	Size : 1350x800x2100 Make: Electrolux, Model 790339/ Williams HK, Model HG2T-SS-HGD/ Cool-Max, Model GN1.2TNG4/Foster, Model EP 1350H-2G. No Alternate	04 No's
18.	Under Counter Chiller with 9 no's detachable drawer of 1/1 x 100 GN pan	Size: 1800x700x850 Make: Electrolux, Model 790106/ Williams H03U(J)-XWWW/Cool-Max, Model AWR1800D9/Foster, Model F1/3H with Drawer	04 No's
19.	Hot Food Cart	Size: 16-20 1/1 GN pans x 100 mm dept. Make: Altoshaam, Model 1200-UP/Hupfer, Model BKW 1/36 B-GN-57/Cressor, Model H-137 SUA-12C/Benton/Blanco, Model BW 18. No Alternate	08 No's

20.	<p>a) Hot Food Bain Marie</p> <p>Hot food Brain Marie (4 No's hot and 2 no's ambient), 6 No's GN pans of 1/1 x150mm deep electric operated with complete accessories, inlet outlet value, 2 no's of 1.5 w single phase heating element, digital display temperature controller.</p> <p>Top of the Bain Marie constructed of 16 SWG SS Sheet of AISI 304 Grade. The top to have 5 no's G/N pans of 1/1 x 150 mm.</p> <p>Framework made of stainless steel Angle of 40 x 40 x 3 mm</p> <p>The tank of Bain Marie constructed of AISI 304 stainless steel sheet of 16 SWG neatly argon welded to the top without any gap. The tank will have rounded corners all around the sides and bottom.</p> <p>The sides and front of the Brain Marie will be covered fully upto the legs by 20 SWG. Stainless steel sheet of AISI 304 Grade.</p> <p>The Bain Marie is mounted on four (4) no's 16 Gauge, 150mm height , 50mm dia square/round legs with heavy duty SS adjustable feet.</p> <p>The Bain Marie is operated electrically with two immersion heaters of 1.5kw each, single phase fitted with digital display temperature controller, and indicating lamps connected secure with fire proof insulated wires and circuit breakers.</p>	<p>a) Size: 2100x675+300x900 Make: Custom</p>	12 No's
	<p>b) Sneeze Guard Constructed by 10mm acylic sheet with SS frame.</p>	<p>b) Size: 2100 x 600 x 750 Make Custom</p>	12 No's
	<p>c) Crockery/Cutlery Counter & SS plates counter with three sides 300 mm cladding, undershelf and tray sliding on both sides.</p> <p>SS top to be constructed by 16 Gauge sheet. Top secured to 40x40x3 mm thick SS welded angle frame work.</p> <p>(4) no. 38mm Dia. SS Square/round legs. With adjustable bullet feet.</p> <p>Full width 18 Gauge SS Bottom shelf on underneath made of SS 25X25X3 MM frame work.</p> <p>Rear & Both sides of 20 Gauge SS cladding till bottom</p>	<p>c) Size 900 x 675 +300 x 900 Make Custom</p>	12 No's
21.	<p>Spiral/Dough Mixer (Three Phase, 2 Speed with safety guard and sensor)</p>	<p>Capacity : 100 Ltrs (04 No's) & 50 Litres (02 No's) Make Caplain, Model PEB130MS/ Kolb, Model K32-1201AB4/MAT, Model HY-900D-T/Salva, Model AE75, Electrolux. No Alternate</p>	06 No's

22.	Dough Sheeter Floor Model	Make: Sinmag, Model SM630E/ Gendah, Model RSF-520B, Benton, Model, BTDS520B/Spar. No Alternate	06 No's
23.	Planetary Mixer (Capacity 40 Ltrs)	Make: Electrolux, Model MBE40/Caplain, Model BT 60G/Mat, Model HYM 400 Hm/ Kolb, Model K31-0401AB4/Salva, Model BM-40. No Alternate	06 No's
24.	Bread Slicer-Table Top (Approx. 450-500 Bread Slice/Hr)	Make Caplain, Model BT CP420MG-AP/ Kolb, Model K45-0121AS4/Mat, Model DLM 780m/Salva, Model T45. No Alternate	06 No's
25.	Flour Bin	Size 700x400x700 Make: Cambro, Model IBS27/ Metro.	12 No's
26.	SS Storage, Rack with 4 no's adjustable shelves Adjustable 04 no's shelves of 18 SWG thick 304 grade S.S sheet SS slotted 14 SWG thick SS angles in 304 Grade. All SS hardwares like brackets, nuts bolts are 304 Grade. 100 mm 16 SWG channel underneath of shelves. Both sides of shelves to be polished.	Size: 900 x 500 x 1800 Make: Custom	12 No's
27.	Electronic Cutlery Polisher	Make: Nicem/ Model MINIASC15AE. No Alternate	01 No.
28.	SS Dining Tables with folder stool Dining table for 8 no's seater. Top is made of 16 SWG SS sheet on 38 x 38 x 3 mm SS angle frame work mounted on heavy duty SS square pipe legs of 16 SWG 40 X 40 mm with adjustable bullet feet. Fitted with 12 mm water proof ply sound dampeners between the top and frame work to prevent the cluttering. Also fitted with foot rest and cross bracing to maintain the equilibrium & SS foldable 8 no's seating round stool, duly welded with the base table. All the side rims of the top to have an inch inside to prevent any mishap while cleaning. All the welded joints to be nicely grinded and polished to have a smooth finished having elegant look. The legs should have very firm base to have sturdy top for cossy dining.	Size: 2100 x 900 x 750 Capacity: 8 Seater Make: Custom	110 Sets

29.	Potato Peeler (Capacity 30 kg per lot)	Make: Nilma, Model Pioneer K 30/ Electrolux, Model T25E/Mat, Model PAT 800kt/Hobart, Model 6430. No Alternate	06 No's
30.	SS worktable with undershelf SS top to be constructed by 16 Gauge sheet. Top secured to 40x40x3mm thick SS welded angle frame work Full width 18 Gauge SS bottom shelf on underneath made of SS 25X25X3mm framework 4 no's 38mm Dia SS Square round legs with adjustable bullet feet.	Size: 1500x600x850	06 No's
31.	SS Pulverizer (5 HP) Continuous flow and heavy duty use grinder for dry & wet grinding to have a stainless steel outer covering with feeding hopper of stainless steel base. Unit is powered by 5 HP three phase motor. Unit shall be provided with blade & detachable stainless steel 12 no's nets of different sizes for different option	Make: Cosmos/Rishab/Trident. No Alternate	06 No's
32.	Conveyor Toaster (Capacity 300 slices per/hr)	Make: Hatco, Model TQ10/Benton, Model IPW WY0TT/Lincat. No Alternate	08 No's
33.	Platform Trolley 16 Gauge SS Top channel shape. Top and body secured to 12/25mm x 100mm x 25/12 mm. 1.6mm thick S.S hat type welded channel frame work . 38 mm dia S.S pipe handle with pipe reinforcement 150mm high 12mm dia S.S pipe railing rear and both sides Four (04 no's heavy duty 150mm dia castors	Size:1200x600x900 Make: Custom	06 No's

34.	<p>2 Sink Unit Top -16 Gauge S.S 304 top. Splash-150mm high rear side splash. Front and both sides marine edges with back side of splash to be closed by 20 gauge S.S sheets. Framework-Top secured 40x40x4mm thick S.S welded angle frame work. Sink-Two(2) no's 500x500x200mm deep, 16 Gauge S.S sink, sink complete with 50mm dia lever handle operated waste outlet & rear connected overflow. (2) two no's 18 gauge S.S 50mm high removable perforated strainer basket with handles. (4) four no's 38mm dia S.S legs with adjustable bullet feet. 25mm dia S.S pipe cross bracing welded to legs at rear & both sides. Front open for garbage can. 20 GA SS apron front of sink. Two (2) no's deck mounted swivel long body water faucet.</p>	<p>Size:1500x700x850+150 Make: Custom</p>	06 No's
35.	<p>Masala Trolley 16 Gauge, 100 mm deep SS Top of unit provide cutout and accommodate 18 no's GN 1/6 pan x 150mm deep Top secured to 12/25 mm x 100 mm x 25/12 mm, 1.6 mm Thick S.S hat type welded channel frame work. Full width, 100 mm deep 18 Guage S.S bottom shelf mounted on 38 mm dia SS Square/round pipe legs on castor with brakes</p>	<p>Size: 900 x 700 x 900 Make: Custom</p>	06 No's
36.	<p>Coffee/Tea Dispenser</p>	<p>25+5 Litres, 3 KW Electric Operated</p>	02 No's
37.	<p>Tea Snack Trolley with tea container Top is made out of 304 grade SS sheet and sides covered with 20 SWG SS sheet mounted on heavy duty 4 no's castor wheel. 2 no's with brake and 2 no's plain. Front to have a door with 2 no's inner shelves. Unit is also having push cart type handle. Top of the unit is having a rim for keeping the tea urn.</p>	<p>Size: 900x600x900 Make: Custom</p>	08 No's
38.	<p>Soup Kettle</p>	<p>Make: Sunnex/Venus/Anupam</p>	06 No's

Annexure-VIII

39.	Chapati Plates with Puffers Top is constructed by 18mm thick plate with 12mm cast iron puffer with sides covered up to 12" stainless steel sheet. Unit is secured on 40x40x4mm SS angle frame work. Chapati unit to have RV burners and pilot lamps with individual control valves. 25mm Dia SS pipe cross bracing welded to legs at rear & both sides.	Size: 1500x675x850 Make: Custom	08 No's
40.	Split A/C	Make: Blue Star/Daikin/LG or other standard compnay	06 No's
41.	a) Vacuum Ironing Table	a) Size: 130 mm x 800 mm Make : Ramsons/Minor/Stelfab. No Alternate	10 No's
	b) Steam Boiler (1 Table Cap)	b) Make : Ramsons/Minor/Stelfab. No Alternate	

TECHNICAL SPECIFICATIONS FOR SANITATION ITEMS

S. No.	Item Name	Make/Mode	Quantity
01.	Wet & Dry Vacuums	<p>Make: Taski-Vacuomat 22/ Karcher, NT 27/1 / Tennant –V-WD-15.</p> <p>No Alternative</p> <p>Air Flow (l/s) 67</p> <p>Vacuum (mbar/kPa) 200/20</p> <p>Container Capacity (l) 27</p> <p>Max. Rated Input Power (W) 1380</p> <p>Standard Nominal Width (mm) 35</p> <p>Cord Length (m) 7.5</p> <p>Voltage V 220-240</p> <p>Weight (Kg) 7.5</p> <p>Dimensions (L XWXH)mm 420x420x525</p>	15 No's
02.	Single Disc Scrubber	<p>Make: Karcher, BDS 43/180 In/ Taski-Ergodisc plus/ Tennant-FM-17-SS. No Alternate</p> <p>Working Width (mm) 430</p> <p>Working Height (mm) 90</p> <p>Rated Input Power (W) 1500</p> <p>Brush Speed (RPM) 150</p> <p>Weight (Kg) 43</p> <p>Hard wearing metal gears. Less wear and maintenance cost compared to a belt gear.</p> <p>Integrated Power Outlet.</p>	15 No's
03.	High Pressure Jet Cleaners	<p>Make: Taski-LMX 1211 XP/Karcher HD 7/18. No Alternate</p> <p>Flow Rate (l/h) 230-560</p> <p>Working Pressure Bar 30-150</p> <p>Max Pressure Bar 190</p> <p>Max. Inlet Temperature 60°C</p> <p>Connection Load (kw) 3.1</p> <p>Weight (Kg) 23</p>	05 No's

Specification of Static Tent Structures

Modular (**Canopy**) water proof top suitable for covering open space for Food Court, Study Hall, Guest Lobby etc. in the various hostels of the Institute.

Design, Supply and Erection of Modular water proof structure in ready to fit all weather proof structure with top roof made of pre-constrain 750 GSM fabric with flame RETARDANCY M2/NFP 92 507, UV Protection, Architectural Ferrari make fabric. No fabrication work is allowed to carry out at site other than assembling and grouting. Steel structure of Modules up to 6x6 meter-Column Size 150x150 mm, parametrical beams 100x150 mm and above Modules 8x8 meters -Column Size 175x175 mm, and parametrical beams 150x200 mm, with inbuilt water gutter and drainage system in the structure. The structure should be HOT DIP GALVANIZED coating.

Side walls made of 650 GSM fire retardant water proof, UV stabilized stretched material with see through or mesh fixed window having aluminum doors option to fix with it.

FOOD COURT, STUDY HALL, GUEST LOBBY

S. No.	Size	Quantity	Square Meters	Rate Per Square Meter/Feet	Rate for RCC Platform & Floor Tiles per Square Meter	Delivery Period
01	15*12 meters	06 No's	1080			90 Days
02	12*12 meters	07 No's	1008			
03	8*8 meters	06 No's	384			
04.	Side walling for the above	30,000/- Sq. Feets	-			
05.	Aluminum Doors with frame and other necessary fittings etc					

Note:

- 1) RCC platform should be 6 inches above ground surface.
- 2) Foundation level should be minimum 2'-0" below N.S.L or as per requirement.
- 3) R.C.C flooring 0'-4" thick with reinforcement or as per requirement (M₂₀) mix.
- 4) Mud mat (1:4:8) mix 0'-3" over boulders.
- 5) Boulder filling as per requirement for the remaining depth (6" and below).
- 6) Plinth level above ground is 0'-6".
- 7) Tile flooring 2'x2' vitrified mate finish (Kajaria, Nitco) shade to be decided by the client.
- 8) Bidders should have done such type of project minimum 04 places in the state of Jammu and Kashmir/outside state of J&K.
- 9) The size of structures could be changed as per the requirements, if needed.

