



PARALA MAHARAJA ENGINEERING COLLEGE

(A constituent college of Biju Patnaik University of Technology, Odisha, Rourkela)

SITALAPALLI: BERHAMPUR: DIST.: -GANJAM: PIN – 761003

No. PMEC/Estt./751

Date:- 23.05.2020

CORRIGENDUM

TENDER PACKAGE NO. PMEC/HOSTEL/01/2020 AND NO. PMEC/HOSTEL/02/2020

Due to extension of Lockdown date by Government of India till 31.05.2020, the dates for submission & opening of Tender Documents have been extended. The details are given below.

TENDER PACKAGE NO. PMEC/HOSTEL/01/2020

- Last Date of Receipt of Tender Paper: 05.06.2020 (up to 5.00 PM)
- Opening of Technical & Financial Bid: Will be published in the college website

TENDER PACKAGE NO. PMEC/HOSTEL/02/2020

- Last Date of Receipt of Tender Paper: 05.06.2020 (up to 5.00 PM)
- Opening of Technical & Financial Bid: Will be published in the college website
- Revised detail specifications for Kitchen Equipment is attached below
- The bidder who has already send their bid through post, they may submit once again a fresh bid (Technical & Financial) through Post (Speed/Regd.) or submit the bid document by hand on opening date. They need not required to pay the Tender paper cost & EMD. However, the post copy should reach within the stipulated date & time (05.06.2020 by 5.00 PM). The Bid received beyond the scheduled date and time will be summarily rejected.
- A blank Excel format (Price Schedule of Goods) is attached for easy calculation

All other terms & conditions of the above mentioned Tender Packages remains unchanged.

Sd/-
Principal
PMEC, Berhampur



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REVISED DETAIL SPECIFICATIONS FOR KITCHEN EQUIPMENT

TENDER PACKAGE NO. PMEC/HOSTEL/02/2020

**ALL THE FRAMES SHOULD BE MADE OUT OF 304 AISI GRADE SS WITH
ANGLE (40X40X5mm) AND SQUARE TUBE (40X40X2mm)**

SL. NO.	ITEM WITH DIMENSION (IN INCH)	SPECIFICATION
1	TWO BURNER RANGE (48X24X34)	FRAME: 40X40X5 MM 304 AISI Grade SS Angle. Top in 14 swg 304 grade SS and front & sides of the unit shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. The unit shall be fitted with 02 Nos. high pressure burner "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamp, copper pigtail pipe etc. The unit shall be provided with heavy duty cast iron 02 Nos. pan support and SS drip tray under the unit. All complete as required.
2	STOCK POT (30X30X20)	FRAME: 40X40X5 MM 304 AISI Grade SS Angle. Top in 14 swg 304 grade SS and front & sides of the unit shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. The unit shall be fitted with 01 No. high pressure burner "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamp, copper pigtail pipe etc. The unit shall be provided with heavy duty cast iron 01 No. pan support and SS drip tray under the unit. All complete as required.
3	STOCK POT (24X24X20)	FRAME: 40X40X5 MM 304 AISI Grade SS Angle. Top in 14 swg 304 grade SS and front & sides of the unit shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. The unit shall be fitted with 01 No. high pressure burner "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamp, copper pigtail pipe etc. The unit shall be provided with heavy duty cast iron 01 No. pan support and SS drip tray under the unit. All complete as required.
4	DOSAVATTI (48X24X34)	FRAME: The frame shall be made of 40x40x5 mm SS angle. The top the unit shall be fabricated out of 16 mm thick heavy duty MS Plate with grease trap sides. Covering in 16 swg 304 grade SS and Top shall be fabricated out of 14 swg stainless steel sheet. The unit shall be fitted with 03 Nos. "V" type high pressure Model -V450 burners "UNITED" or equivalent, individual needle control valves with larger plunger "SAKA" or equivalent, pilot lamps, copper pigtail pipes etc. 2 Nos. heavy duty puffers on right side of the unit. All complete as required.
5	BAIN MARIE (HOT & COLD)	Top & Tank of the Bain Marie shall be integral and fabricated out of 16 swg 304 AISI Grade stainless steel sheet.

	(72X27X34)	<p>The tank shall be fabricated in 2 parts one for hot another for cold. Hot tank shall be separated from cold duly insulated with glass wool</p> <p>FRAME: 40X40X4 MM 304 AISI Grade SS Angle.</p> <p>Sides of the unit shall be fabricated out of 18 swg 304 AISI Grade pre-polished & film coated and Sliding Tray shall be of full length & 300mm wide.</p> <p>The unit shall be provided with sliding doors fitted with concealed handles.</p> <p>The under shelf shall be fabricated out of 18 swg 304 AISI Grade pre-polished & film coated stainless steel sheet and all sides up to bottom shelf shall be covered with 18 swg 304 AISI Grade pre-polished & film coated stainless steel sheet.</p> <p>The unit shall be 50 mm thick non sag glass wool insulated Gastronorm containers of 1/1-150 mm deep - 4nos. & ½-150mm deep -2 Nos for Cold system to keep curd and salad etc.. shall be provided on the top of the unit.</p> <p>Legs shall be made of 40 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet.</p> <p>Drain off with lever operated handle, over flow socket connected to drain off.</p> <p>2 sets of electrical constituting of 2 nos. of 2-3 kw capacity emersion heating elements thermostatically controlled, provided with ON/OFF switch, indicating lamps and all complete with wire and plug, as required.</p>
6	DOUGH KNEADER (25 KG)	<p>Body completely constructed of heavy duty cast iron with gear box mounted on the top the mixing bowl of S.S-304 sheet 16 swg with S.S. arm to mix the dough and is operated electrically with heavy duty motor of 1 hp. Motor shall be S1 type of IS : 325 standard (Latest version) and of Kirloskar / NGEF / Siemens / ABB / GEC / Crompton Greaves make. The unit shall be provided with a guard for safety.</p>
7	ROTI MAKER-FULLY AUTOMATIC (2000/HOUR)	<p>Fully automatic, compact, single unit machine to produce home-like chapattis in most hygienic way. The machine should produce balls from dough, rolls them into chapatis, cooks them by turning sides on tawas and puffs them. The machine produces soft & tasty chapatis without oil. Make Chapatti Queen/Equivalent.</p>
8	MASALA TROLLEY (24X24X34)	<p>FRAME: 32X32X3 MM 304 AISI Grade SS Angle.</p> <p>Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Bottom Shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level.</p> <p>6 Nos. spice containers shall be provided.</p> <p>The legs shall be made of 32 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with 4 nos. 100mm dia swiveling castors. . All complete, as required.</p>
9	DOSA SUPPORTING TABLE WITH SINK (60X24X34)	<p>FRAME: 40X40X4 MM 304 AISI Grade SS Angle</p> <p>Top & Sink shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet and Under shelf shall be fabricated out of 18 swg stainless steel sheet and shall be fitted at 150 mm above the floor level.</p> <p>Dosa Paste Containers of 10 ltrs-04 Nos. of round shape to provided on the top of the unit beside the sink.</p> <p>The legs shall be made of 40 mm Square pipe of 16 swg 304 AISI Grade stainless steel fitted with bullet type adjustable feet.</p>
10	THREE SINK UNIT (72X24X34+6)	<p>FRAME: 40x40x4mm 304 AISI Grade SS angle</p> <p>Top and sinks shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet.</p>

		<p>Unit shall have 3 nos. sinks of size 450x450x450 mm depth welded to the top and shall be provided with lever handle operated waste and over flow at rear. Rubber lining at the top for the sound deadner.</p> <p>Cross bracing of 25mm dia 16 swg 304 AISI Grade stainless steel pipe shall be welded on three sides and front shall remain open.</p> <p>The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet. All complete as required.</p>
11	SINGLE SINK UNIT (24X24X34+6)	<p>FRAME: 40x40x4mm 304 AISI Grade SS angle</p> <p>Top and sink shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet.</p> <p>The legs shall be made of 38 mm square 16 swg 304 AISI Grade stainless steel pipe fitted with bullet type adjustable feet. All complete as required.</p>
12	CUTTING WITH PICK-UP TABLE (60X24X34+18)	<p>FRAME: 40X40X4 MM 304 AISI Grade SS Angle.</p> <p>Top shall be fabricated out of 14 swg 304 AISI Grade stainless steel sheet provided with a hole of 150mm dia at one side. Rubber lining below the top for sound deadner.</p> <p>OHS Fabricated out of 18 swg 304 AISI Grade stainless steel sheet.</p> <p>One No. 24" Long Nylon Chopping Board of 25mm thick shall be provided with the Table.</p> <p>Under shelf shall be fabricated out of 16 swg stainless steel sheet and shall be fitted at 150 mm above the floor level.</p> <p>The legs shall be made of 40 mm Square pipe of 16 swg 304 AISI Grade stainless steel fitted with bullet type adjustable feet.</p>
13	2 DOOR UNDER COUNTER REFRIGERATOR WITH OHS (60X27X34)	<p>FRAME: The frame shall be made of 40x40x5 mm 304 AISI Grade SS angle. Horizontally, fully fabricated out of 304 AISI Grade stainless steel sheet Interior : 20 swg Exterior : 18 swg pre-polished & film coated Back : 20 swg 2 nos. Double walled doors duly insulated and shall be self closing type loaded on springs and fitted with integrated handles. Removable & adjustable shelves made out of stainless steel rods</p> <p>INSULATION: PUFF insulation CONDENSING UNIT: Hermetically sealed Kirloskar make Compressor fitted At one side below of the unit.</p> <p>MOTOR: AUE Fan motor, fan cooled condenser TEMPERATURE: Inside Temp.(+/- 6) degree C visible on digital temperature controller (Fitted with Dixcell controller). The unit shall be fitted with thermostat (Danfoss) The Refrigerator shall have drain waste at bottom and two Drip Trays shall be provided underneath the unit. LEGS: Heavy duty stainless steel tubular pipe fitted with bullet type SS adjustable feet. The unit shall be provided with wire & plug, as required.</p>
14	POT RACK (48X24X66)	<p>The Unit shall be provided with 3 nos. shelves.</p> <p>Cross bracing of 25 mm square 16 swg 304 grade stainless steel pipe shall be fixed at a equal distance shall be welded to uprights for shelving.</p> <p>Bottom shelf shall be at 150 mm from floor level.</p> <p>The Legs shall be made of 40 mm square 16 swg 304 AISI Grade stainless steel Pipe fitted with bullet type adjustable feet.</p>
15	STORE RACK (36X18X72)	<p>The Rack shall have 5 Nos. Shelves fabricated out of 18 swg stainless steel sheet provided with 'C' channel below the shelves.</p> <p>Bottom Shelf shall be fitted at 150 mm above the floor level.</p> <p>The legs shall be made of 40 mm Square 16 swg stainless steel pipe fitted with bullet type adjustable feet.</p>
16	SIX SEATER DINNING	<p>Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet.</p>

	TABLE WITH FIXED STOOLS	The legs shall be made of 50 mm Round 16 swg stainless steel pipe fitted with bullet type adjustable feet. Heavy duty at least 18 swg 304 AISI Grade stainless steel sheet Stools shall be foldable type and fixed with 40 mm Dia Round pipes.
17	DISH WASHING MACHINE (155 RACKS / HOUR)	Single Tank Rack conveyor type. 6 to 8 plates per rack, Cycle time 1.5 minutes. Make-Winter Halter/Hobart OR Equivalent. At least 155 Rack/hr
18	PLATE WARMER RACK UNIT ON WHEELS (72X20X72)	FRAME: 32X32X1.6 MM 304 AISI Grade SS Square Pipe. Top of the unit shall be fabricated out of 16 swg 304 grade AISI stainless steel sheet. Vertically divided in 2 parts with 'U' channel fabricated with 18 swg 304 AISI Grade stainless steel sheet. Unit shall be designed for universal heating provided with suitable dry heaters. The unit shall be fitted with 2 nos. exhaust fans. The unit shall be covered from three sides and front shall remain open. Perforated Under Shelf to be fixed above the heavy duty "REXALLO" castors of 100mm dia 2 with brakes. Vertical full height Legs shall be made of 32x32x1.6 mm square 16 swg 304 grade AISI stainless steel pipe. Temperature thermostatically controlled, provided with ON/OFF switch, indicating lamps and all complete with wire and plug, as required.
19	DISH LANDING TABLE (60X24X34)	FRAME: 40X40X4 MM 304 AISI Grade SS Angle. Top shall be fabricated out of 16 swg 304 AISI Grade stainless steel sheet. The top of the table shall be fabricated with "V" groove and then turned down by 50 mm to cover SS frame before finally turning in by 12 mm. Table shall be provided with a chute of 200mm dia. Under shelf shall be fabricated out of 18 swg pre-polished & film coated stainless steel sheet and shall be fitted at 150 mm above the floor level. Rubber lining at the top for sound deadner. The legs shall be made of 40 mm Square 16 swg stainless steel pipe fitted with bullet type adjustable feet.
20	SS EXHAUST HOOD FOR TWO BURNER (54X30X18)	Basis of Design Exhaust type with fresh air make-up plenum. Body construction should be fabricated out of 18 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be provided with the unit.
21	SS EXHAUST HOOD FOR STOCK POT (36X30X18)	Basis of Design Exhaust type with fresh air make-up plenum. Body construction should be fabricated out of 18 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be provided with the unit.
22	SS EXHAUST HOOD FOR STOCK POT (30X30X18)	Basis of Design Exhaust type with fresh air make-up plenum. Body construction should be fabricated out of 18 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should be provided with the unit.
23	SS EXHAUST HOOD FOR DOSA VATTI (54X30X18)	Basis of Design Exhaust type with fresh air make-up plenum. Body construction should be fabricated out of 18 swg pre-polished 304 grade stainless steel sheet. Hood shall be fitted with baffle type grease filters. Grease gutter should

		be provided with the unit.
24	2 HP AXIAL FAN FOR HOT AIR	Axial Fan shall be provide with Crompton Motor.
25	GI DUCTING (400 SQFT)	GI Duct should be fabricated out of 22 swg GI sheet and it should be provided with sealing material for prevention of leakage. Provided with all SS Nut & Bolts.
26	GAS PIPE LINE WITH FITTINGS	<ul style="list-style-type: none"> • Manifold of 8 + 8 (One set working another set standby) LPG Cylinder Bank of 14.2 Kg each LPG cylinder with : <ul style="list-style-type: none"> • Class‘C’ seamless steel pipe conforming to IS:1239 (Latest version) with Pressure Gauges (0-15 PSIG & 0-5PSIG, dial type) • Pressure reducing stations complete with Flanges & accessories and Isolation valves having ball valves of approved makes with LPG installation certificate having carbon steel body, SS ball and PTFE seat, and all other fittings such as tees, reducers, unions, elbows. • The piping shall be joined through welding by using welding electrodes of ISI marked only. • The LPG piping works shall be duly supported with ceiling, on walls etc. by providing adequate supports. In no case the spacing between two supports shall exceed 1.5 meter. Adequate measures shall be taken to prevent pipe from undue stresses, sagging etc. • The piping shall be free internally and externally of cutting burrs, loose scales, dirt, dust and other foreign matters before installation is completed. • All care shall be taken to prevent rusting of piping during installation by providing red oxide primer coating. • Suitable sleeve of GI/wood shall be provided wherever the pipes are crossing through the walls/slabs etc. • The LPG shall be providing keeping a minimum distance of 100 mm from the electrical wiring system. • On completion of installation, the LPG manifold shall be complete with all accessories and individual components/parts which are subjected to cylinder pressure shall be capable of withstanding a test pressure twice the working pressure or 26 Kg/sq.cm whichever is higher. Pressure testing of complete LPG system. • All the fittings used for installation of LPG line system shall conform to relevant BIS codes. • The complete LPG pipeline system shall be installed in accordance with IS:6044 (Latest version), Gas cylinder rules 1981 with latest amendments, OISD July 1995 (latest amendments). <ul style="list-style-type: none"> • Isolation/shut off valves shall be ball valves with installation certificate for use in LPG pipelines and shall have carbon steel body, Stainless steel ball and PTFE seat. • After completion of installation, the entire pipeline system shall be given at least two coats paint as per LPG colour norms. • The contractor shall submit detailed shop drawings of LPG manifold, piping layout and piping installation details for approval. The items covered under the scope of works shall include all those ancillary items which may be required to complete the work in all respect whether specifically mentioned or not.
27	MS GAS BANK	<p>Steel Grilled cage of area 16 ft x 3ft.with lockable door for keeping 8 + 8 Cylinder Bank.</p> <p>The cage shall be fabricated from MS Angle of 50x50x6mm and Flats-8 mm. Rust proof painted.</p>

		Fibre sheet roof top hut type shall be provided for safety from raining.
28	WET GRINDER (10 LTR)	The covering shall be made of stainless steel sheet. The unit shall have stainless steel revolving drum provided with grinding stone and scrapper. 1 HP electric motor of ABB/NGEF/Crompton/Kirloskatr or equivalent, complete with wire & plug, as required.
29	PULVERIZER (3HP)	Heavy duty Pulverizer suitable for crushing and pulping from onion/tomato/garlic etc. 3 HP motor with 16 swg stainless steel sheet. All complete with wire & plug.
30	IDLI STEAMER (CAPACITY-120 IDLIS)	FRAME: 40X40X4 mm 304 AISI Grade SS Angle. Water Tank shall be fabricated out 16 swg 304 AISI Grade stainless steel sheet. Inner in 16 swg 304 AISI Grade stainless steel sheet provided with suitable idlis tray holding angles and outer covering with 18 swg 304 AISI Grade stainless steel sheet. The Unit shall be provided with 20 Nos. idli trays with each unit. The unit shall be fitted with 2 Nos. 3 KW electrical heating element with thermos-state and ON/OFF indicating lights. Legs in 40mm square pipes fitted with bullet type adjustable feet.
31	POTATO PEELER CAPACITY 10 KG PER CHARGE	The unit shall be vertical design and floor mounted type. The body constructed out of 16 swg 304 AISI Grade stainless steel. PEELING DISC: The peeling disc shall be made of 14 swg 304 AISI Grade stainless steel. The abrasive on the disc shall be fibre glass bonded carborundum and shall be easily removable for maintenance and cleaning. The unit shall be fitted with 1 HP Motor make of Crompton/Kirloskar/ABB/NGEF or equivalent. The machine shall be provided with On/Off Starter motor control & indicating lights, wire & plug, all complete, as required. The unit shall be provided with hose connector, water inlet & outlet.
32	FOUR DOOR DEEP FREEZER (54x30x84)	FRAME: The frame shall be made of 40x40x5 mm 304 AISI Grade SS angle. Vertically, fully fabricated out of 304 AISI Grade stainless steel sheet Interior : 20 swg Exterior : 18 swg pre-polished & film coated Back : 20 swg 4 nos. Double walled doors duly PUFF insulated and shall be self closing type loaded on springs and fitted with integrated handles. Removable & adjustable shelves made out of stainless steel rods. INSULATION: PUFF insulation CONDENSING UNIT: Hermatically sealed Kirloskar make Compressor fitted on top of the unit. MOTOR: AUE Fan motor, fan cooled condenser TEMPERATURE: Inside Temp.(-22) degree C visible on digital temperature controller (Fitted with Dixcell controller). The unit shall be fitted with thermostat (Danfoss). The Freezer shall have drain waste at bottom and Drip Tray shall be provided underneath the unit. LEGS: Heavy duty 50mm dia 16 swg 304 Grade stainless steel tubular pipe fitted with bullet type SS adjustable feet. The unit shall be provided with wire & plug, as required.
33	PLATFORM TROLLEY (48X30X42)	The entire trolley is made of 16 swg. S.S. Sheet on M.S. Angle frame work, duly Rust proof painted on heavy duty castor wheels-6" dia two fixed and two revolving type. The top to be stud welded with the frame for stronger grip. Also fitted with a push cart type handle.

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Principal
PMEC, Berhampur