



No.D-14011/5/2008-Pt-I-ISTM  
 GOVERNMENT OF INDIA  
 INSTITUTE OF SECRETARIAT TRAINING & MANAGEMENT  
 DEPARTMENT OF PERSONNEL & TRAINING  
 ADMINISTRATIVE BLOCK, JNU CAMPUS(OLD)  
 OLOF PALME MARG, NEW DELHI-110067  
**TELEFAX: 26102597**

Dated: 23<sup>rd</sup> February, 2010

Subject: - Procurement of kitchen appliances for use in ISTM hostel.

Sir,

I am directed to enclose a copy of the description/specifications of kitchen appliances for use in ISTM hostel. Your sealed quotations for the same shall be submitted latest by 3.00 P.M. on 09-03-2010. Quotations will be opened at 3.15 P.M. on the same date in Room No.209, Admn. Block, ISTM.

**TERMS AND CONDITIONS**

1. The details of similar work experience of 5 years in supply of kitchen appliances in Hostel/canteens of Central/State Government offices (Certificate duly attached).
2. The firm should done work of Rs.50.00 lakh/Rs.25.00 lakh of two works each during last three years (Certificate duly attached).
3. The firms should be registered with Kendriya Bhandar/NCCF/other Government Department.
4. The tenders will be under two bid system. Financial bids of only those firms shall be opened who met the technical parameters. The financial be should contains the rate of each item as per annexure
5. The firm should quote their TIN No., PAN No., VAT registration in the application form.
6. The firm should submit Rs.25,000/- as earnest money deposit in the form of Demand Draft in the name of Director, ISTM. The earnest money deposited will be refundable within a week of opening of tender document.
7. The firm will supply the required approved items within one week of placement of orders.
8. The final payment will be made after inspection is carried out and the kitchen appliances found to be of requisite quality and standard.
9. Director, ISTM may accept or reject any tender without assigning any reason.

Yours faithfully,

**(Chandan Mukherjee)**  
 Deputy Director (Admn.)  
 Tel. No. 26102597

Copy to Shri K. Govindarajulu, System Administrator, ISTM with request to put the enclosed tender document in the ISTM Website immediately.

**(Chandan Mukherjee)**  
 Deputy Director (Admn.)

Specifications and number

S.No.	Items	Specification of the item	Nos	Rate per unit	Total amount
1.	<b>Four Door Refrigerator</b>	<b>60" x 27" x 84"</b>	<b>1</b>		
	Body	Interior made of 22 swg. s.s. sheet & exterior to be made of 20 swg. s.s. sheet			
	Legs	38 mm dia.s.s. legs of 150 mm with adjusters			
	Insulation	Puf 50 mm thk			
	4 Doors	Made of 20 swg s.s. sheet exterior & 22 swg. interior, puff insulation, self closing (springed), lockable			
	Shelves	Removable 6 Nos.s.s.road shelves to be provided + provision for more			
	Drip tray	Removable drip tray to be provided at the bottom			
	Accessories	Indicators, on/off switch, Kirloskar compressor, Digital Temp display			
2.	<b>Pot Rack/Dish rack</b>	<b>36" x 20" x 72"</b>	<b>3</b>		
	Pot Rack	The Unit is to be made of SS tubes of 36mmx125mmx10mm 14GA dia all welded construction. Unit will have 4 Nos. of shelves, in 25 mm SS round tubes. The unit is to be provided with SS adjustable feet.			
	Dish rack	Unit to be have 4 equi distance perforated shelves of 18 swg with 1" collar on 3 side. Unit to be secured on 25 mm 16 swg pipe, with adjustable feet			
3.	<b>Steel Drums (Round)</b>	<b>Round, 20-30 ltr cap</b>	<b>6</b>		
4.	<b>SS Work Table</b>	<b>60" x 24" x 34"</b>	<b>3</b>		
	Top	Made of 16 swg. S.s. sheet. All of the sides to be turned in 12 mm., with sound deadner underneath			
	Frame	Top to be secured to m.s angle frame of 38mm x 38 x 3mm			
	Legs	Made of 38 mm dia. s.s. pipe			
	Undershelf	Made of 18 swg. S.s. sheet turned down 38 mm & in 12 mm			
5.	<b>Two door Domestic Ref</b>	<b>310 ltr (std make LG/Samsung/Godrej)</b>	<b>2</b>		
6.	<b>Chest refrigerator</b>		<b>2</b>		

7.	<b>Salamander</b>	<b>SS make, 24 bread slices capacity, with SS pipe slide in/out tray</b>	<b>1</b>		
		Insulated handles, Thermostat, light on/off switch			
		Top bottom heating elements 1kw each, wall mounted			
8.	<b>Cheffing Dish</b>	<b>Dishes Cheffing stands</b>	<b>30 15</b>		
9.	<b>4 Burner Gas Range</b>	<b>30"x24"x4" (Table top model domestic) SS Std make ISI mark branded (Inalsa/Gien/sunflame/super flame etc.)</b>	<b>1</b>		
10.	<b>Exhaust hood/fresh air/Du</b>	<b>7'6"x2'6"/5'x2'6"/4'x2'5'x2'6" (measurements to be cross checked on site)</b>	<b>4</b>		
	Body	Made of 20swg. SS sheet with ht. of 300 mm in front & 600 mm at the rear, provision for placement of filters in full length-single row			
	Filters	Removable filters made of 20 swg.ss sheet channels of v/u shape, holes for draining of oil through filters to be provided			
	Light	Buffle lamp to be provided			
	Frame	M.S. frame of 38x38x3 to be provided on top with appropriate holes for hanging the hood.			
	Ducting	Flexible Aluminum ducts of appropriate size			
	Exhaust Fan	GE/CG exhaust fans for each hood, and at end of duct for suction			
	Fresh Air	To be provided with desert cooler with appropriate fixing of water point			
11.	<b>Hot Plate</b>	<b>60"x30"x34"</b>	<b>1</b>		
	Top	Made of 16 mm thick polished m.s. plate as hot plate (12"x30") wide puffer along depth)			
	Sides	Side covering of 12" of 20 swg.s.s. sheet			
	Legs	38 mm dia.s.s. pipe with adjusters			
	Frame	Top to be secured to m.s. angle frame of 40mmx40x30mm			
	Trough	25mm wide drain trough to be provided on all sides&a collection box to be provided on 2 sides			
	Burner	Four V type burners with pilot & control valves			
12.	<b>Stock pot burner</b>	<b>30"x30"x28"</b>	<b>5</b>		
	Top	Made of 16 swg.s.s sheet, all sides turned down 50mm & in 12mm			
	Frame	M.S. angle frame of 40mmx40mmx3mm			
	Sides	Sides covering & front panel of 20 swg.s.s sheet upto 12"			
	Legs	Made of 38 mm dia.s.s.pipe with adjusters			
	Drip trays	20g Ss tray			
	Burner	One burners (high pressure) with respective pilots, heavy duty cast iron pan			

		24"x24" size, separate valve for each burner&pilot			
13.	<b>Chinese Range</b>	<b>48"x24"x34+18"</b>	<b>1</b>		
	Top	Made of 16 swg.s.s sheet, all sides turned down 50mm & in 12mm			
	Frame	M.S. angle frame of			
	Sides	Sides covering & front panel of 20 swg.s.s sheet upto 12"			
	Legs	Made of 38 mm dia.s.s.pipe with adjusters			
	Drip trays	20g Ss tray			
	Burner	One burners (high pressure) with respective pilots, heavy duty cast iron pan			
		Separate valve for each urner&pilot			
	Shelf	One shelf below 18swg			
14.	<b>Chest Freezer</b>	<b>500ltr cap (48"x24"), voltas/Blue Star or equivalent make</b>	<b>1</b>		
15.	<b>Potato Peeler</b>	<b>Optional can be considered at a later state</b>	<b>1</b>		
16.	<b>SS Veg. cutter</b>	<b>18"x18" top loading with different set of blades for slicing cubes, dicing etc.</b>	<b>1</b>		
17.	<b>Dry Grinder</b>		<b>1</b>		
18.	<b>Wet masala grinder</b>	<b>10 LTs cap (tilting facility, coconut grinder and cover on top) Floor mounting heavy duty body</b>	<b>1</b>		
	Grinding Drum	SS 12g drum, enclosed appropriate heavy duty motor			
	Peslle	Rotating stone			
	Drive	Motor with gearbox drive through C-belt arrangement			
19.	<b>Dough Kneading Machine</b>	<b>10 kg per load (cap 25 kg)</b>	<b>1</b>		
	Bowl	Made of 14 swg.ss. with lever lifting system			
	Drive	Three speed gear box on top iwht planetary movement, gear bod driven through V-belt by 2 hp single phase motor			
	Body	Floor mounting type-heavy duty with steel cast body			
20	<b>Air Curtain</b>	<b>At the kitchen entry/Exit Points (Measurement to be taken on site</b>	<b>2</b>		