

Dr. B. R. Ambedkar University Delhi

TENDER DOCUMENT

FOR

**SUPPLY AND INSTALLATION OF
EQUIPMENTS FOR TRAINING KITCHEN AT
Dr B. R. AMBEDKAR UNIVERSITY DELHI,
KARAMPURA CAMPUS**

1. **Annexure I : Schedule of Requirement**
2. **Annexure II : Technical Bid**
3. **Annexure III : Financial Bid**
4. **Annexure IV : Undertaking**
5. **Annexure V : Technical Specifications**

**Dr. B. R. Ambedkar University Delhi
Shivaji Marg, Karampura, Delhi 110015**

Email: drkpc@aud.ac.in

Schedule of Tender

Tender enquiry Number	No. AUD/ KP/ 60/ SVS Training Kitchen/ 2019/	
Date/ time of release of tender through e-procurement solution	...14.....February 2020	10.00 AM
Last Date/ time of submission of queries/ observations, if any for clarification through e-mail to drkpc@aud.ac.in	...26.....February 2020	10.00 AM
Date/ time of pre-bid meeting at Admin Division, AUD Karampura campus, Delhi-110015	...26.....February 2020	3.00 PM
Start date/ time of submission of online bid	...14.....February 2020	1.00 PM
Last date/ time of downloading bid document	...6 March 2020	2.00 PM
Last date/ time of submission of online bid	6 March 2020	3.00 PM
Date/ time of opening of Technical bid6 March 2020	3.30 PM
Date/ time of opening of Financial bid	Will be notified later	



No. AUD/ KP/ 60/ SVS Training Kitchen/ 2019/

Dated:2020

To,

Subject: Notice Inviting Tender for supply and installation of Equipments for Training Kitchen at the Dr B. R. Ambedkar University Delhi, Karampura campus.

The Dr B. R. Ambedkar University Delhi (AUD) invites bids through E-Tenders from reputed Companies/ Firms/ Agencies for supply and installation of Equipment's for Training Kitchen at the Dr B. R. Ambedkar University Delhi, Karampura campus on the terms and conditions enumerated in the tender document. Only reputed Firms having experience of working in Government Organizations/ Public Sector Undertakings/ reputed Private Organizations are eligible to participate in the E-tender process.

Last Date of submission of tender: 06.03.2020 (Thursday) at 3:00 PM

Date of Opening of Technical Bids: 06.03.2020 (Thursday) at 3:30 PM

Bidders should read the tender document carefully and comply strictly with the conditions, while submitting their bids. Clarifications, if any, may be sought from AUD Administration Karampura campus during Pre-bid meeting. Tender can only be submitted online on website 'govtprocurement.delhi.gov.in'. Manual bids will not be accepted under any circumstances.

..

Sd/xxx

Deputy Registrar (KP Campus)

Terms & Conditions

1. Parties:

The parties to the contract are the Tendering Firm/ Agency and Dr B. R. Ambedkar University Delhi (AUD).

2. Contractor:

The term Contractor shall mean Company, Firm, Agency or the Individual to whom the Contract is awarded and shall include its/ his/ her/ its heirs, legal representative, assigns and successors. Successful Bidder is referred to as "Contractor" in this tender document.

3. Scope of Work:

Supply and installation of Equipments for Training Kitchen at Dr B. R. Ambedkar University Delhi, Karampura as described in Annexure I. The scope of work shall consist of supply & installation at site including manufacturing, fabrication & assembly, complete in all respects, and its maintenance during warranty period.

4. Location:

The items shall be supplied and installed at Karampura campus of Dr B. R. Ambedkar University Delhi. The Bidders, in their own interest, are advised to inspect the site at their own cost before submitting tenders. School of Vocational Studies, AUD may be contacted on Telephone No. 011-25192119 for this purpose.

5. Eligibility Criteria:

(i) Bidders who have an annual turnover of more than Rs.30,00,000 (Rupees thirty lakhs only) during each of last three financial years (2016-17, 2017-18 and 2018-19) shall only be eligible.

(ii) The Bidder should have successfully executed similar type of work in Central or State Govt. Departments/ Public Sector Undertakings/ Reputed private organisations. Supply orders of similar nature of value not less than Rs 15,00,000/- at least two **or** Rs 8,00,000/- in four orders **or** Rs 5,00,000/- in eight orders in the last three years should be submitted. Copies of these supply orders should be uploaded with the Technical Bid.

(iii) The Bidder shall not have been blacklisted by the Departments /Ministries of the Govt. of India/ State Govt./ PSUs/ reputed educational institutions.

(iv) The Bidder should have PAN No. and GST No. and should upload legible attested copies these documents with Technical Bid.

6. Validity of Bids: The bids shall be valid for a minimum period of 90 days, computed from the date of opening of Financial Bid. The validity may be further extended for a further period of three months by mutual consent.

7. General Conditions:

(i) Both Technical and Financial Bid are to be submitted concurrently duly digitally signed on the Delhi Government's Public Procurement Portal 'govtprocurement.delhi.gov.in'.

(ii) The online bids (complete in all respect) must be uploaded online in two documents; (**Technical bid** and **Financial bid**) as per Annexure-I and Annexure-II respectively on the prescribed tender format in PDF form.

(iii) The Bidders shall have a valid digital signature certificate for participation in the online tender process. The cost of digital signatures, if any, will be borne by respective Bidders.

(iv) All other documents as per requirement of Technical Bid shall be uploaded online through portal website 'govtprocurement.delhi.gov.in'. The Bidder shall bear all costs associated with the preparation of his tender document including cost of any clarifications, required by AUD.

(v) When deemed necessary, AUD may seek clarification on any aspect from the Bidders. However, that would not entitle the Bidder to change or cause any change in the price quoted. AUD may, if so required, ask the Bidder to give presentation for the purpose of clarification on the tender. All expenses for this purpose as also for preparation of documents and other meetings will be borne by the Bidder.

(vi) AUD will examine the tenders to determine whether they are complete, whether any computational errors have been made, whether the documents have been properly signed, and whether the tenders are generally in order.

(vii) A tender determined as not substantially responsive will be rejected by AUD and may not subsequently be made responsive by the Bidder by rectifying the non-conformity.

(viii) AUD may waive off any minor infirmity or non-conformity in the tender which does not constitute a material deviation, provided such waiver does not prejudice or affect the relative ranking of other Bidders. The decision of AUD in this regard will however be final and binding.

(ix) Bidder shall not be permitted to withdraw his/ her/ its offer or modify the terms and conditions thereof after acceptance of tender. In case the Bidder fails to observe and comply with the stipulations made herein or backs out after quoting the rate, the aforesaid amount of Earnest Money and Performance Guarantee, will be forfeited by the University. Besides this, the Bidder will also liable to be debarred/ blacklisted from participating in the tendering process of AUD in future or fined.

(x) Canvassing in connection with tenders is strictly prohibited and the tenders submitted by the Bidders who resort to canvassing in any form or try to influence the process either directly or indirectly shall be liable for rejection by AUD.

(xi) Tender containing any condition leading to unknown/ indefinite liability is liable to be summarily rejected.

(xii) Any modification/ corrigendum issued with regard to this tender document shall be uploaded on '**govtprocurement.delhi.gov.in**' website only. Bidders are, therefore, requested to visit the website regularly till the last stipulated date of submission of the tender for ascertaining any modification/ corrigendum issued in this regard.

(xiii) In case of insufficient number of bids received during the period of tender, AUD may re-tender on the same portal. Bidders, who had submitted bid in response to previous tender will be required to upload e-bid again. However, EMD will not be submitted, if the previous EMD has not expired.

(xiv) The tender bid and copies of certificates uploaded by the Bidder in pdf form should be duly signed at the given places, together with initials on every page by the authorized person of the Bidder. Initial/ signature will indicate the acceptance of the tender document by the Bidder.

8. Bid Security/ Earnest Money Deposit (EMD):

(i) The original hard copy of Earnest Money Deposit (EMD) of Rs. 60000/-, in the form of Demand Draft/ Banker's Cheque in favour of "**Registrar, Ambedkar University Delhi**" payable at Delhi is required to be submitted by the bidder to AUD.

(ii) EMD shall be submitted in a sealed envelope superscribed "**Tender for supply and installation of Equipments for Training Kitchen**", on or before the closing date and time of e-submission of online bids to The Registrar, Dr B. R. Ambedkar University Delhi, Administration, Shivaji Marg, Karampura, Delhi 110015, or put in the tender box in Room No. 112 of Karampura campus, failing which the bids will not be considered.

(iii) A bid received without Bid security (EMD) shall be rejected as non-responsive at the bid opening stage and returned to the Bidder unopened.

(iv) The Bid security of the unsuccessful Bidder will be discharged/ returned to them without any interest after finalization and award of the contract.

(v) The bid security may be forfeited:

a) If a Bidder withdraws his/ her/ its bid during the period of bid validity specified in the bid document;

b) In the case of successful Bidder, if the Bidder fails to sign the contract or furnish the Performance Security within the time specified in the document.

9. Technical Bid :

The Bidder will upload the technical bid in the format given in **Annexure II** along with the following documents:

(i) A copy of Demand Draft/ Bankers Cheque as EMD of Rs. 60000/-, drawn in favour of **Registrar, Ambedkar University Delhi**.

(ii) Technical Bid duly filled in the prescribed format specified at Annexure II of this tender document. Bidders are required to sign on every page of Technical Bid and upload the same online.

(iii) The Bidder is required to fill the details in column Nos. 4, 5, 6 & 7 of the table given in Schedule of Requirement as per Annexure I and upload along with the Technical bid.

(iv) Copies of supply orders of similar nature as given in Eligibility Criteria.

(v) Copy of GST Registration Certificate.

(vi) Copy of PAN allotted by Income Tax Department.

(vii) Copies of audited accounts statement issued by CA mentioning details of turnover or Copies of Income Tax Return filed for the last three financial years.

(viii) Undertaking certificate for not being blacklisted as per Annexure IV.

10. Financial Bid :

(i) The Financial Bid should be uploaded in the format as per **Annexure III**. The Financial bid Form shall contain only price details (including payment Terms and conditions) as per Annexure III.

(ii) The consolidated price quoted shall be firm and final and payable for the goods delivered, installed and commissioned in the Training Kitchen (F.O.R destination basis).

(iii) No payments other than the amount shown as consolidated price shall be made by this university. The only deviation to the preceding statement could be the levies revised upward or introduced by State or Central Government after the submission of the tender by the bidder, in which case the Bidder shall produce documentary evidence.

(iv) Quoting prices for all items in the financial bid will be mandatory, otherwise the bid will be rejected.

(v) If there is a discrepancy in rates between figures and words, the amount given in words will prevail.

11. Tender Currencies :

(i) The bidder supplying indigenous or already imported equipment shall quote only in Indian Rupees with all taxes applicable.

(ii) In case a bidder submits tender in foreign currency for equipment not already imported, the rates quoted by Bidders will be converted into Indian Rupees based on the exchange rate of currency on that day, at the time opening of financial bids.

(iii) The value thus obtained will be used for evaluation of financial bids. The same amount will be paid to the Contractor after completion of work. AUD will not pay anything extra on account of fluctuation in exchange rates post opening of financial bids.

12. Criteria for Evaluation of Tenders:

(i) Online bids (complete in all respect) received along with draft of EMD (physically) will be opened as per stipulated time and date indicated in Notice Inviting Tender of the tender document in presence of Bidder/ authorised representative of Bidder, if available at Dr B. R. Ambedkar University Delhi, Shivaji Marg, Karampura, Delhi 110015. Bid received without EMD will be rejected straightaway.

(ii) The evaluation of bids will be done by a Tender Evaluation Committee (TEC) first on the basis of technical information furnished in form as per **Annexure II** which

is an eliminatory round and then on the basis of commercial information furnished in form as per **Annexure III**.

(iii) The criteria prescribed in respect of technical specifications of equipment, years of operation in the business, experience of similar class of work completed etc will first be scrutinized and the applicant's eligibility for the work will be determined.

(iv) As a part of the process to evaluate the technical bids, Tender Evaluation Committee may also ask the Bidders to make a presentation before it.

(v) After evaluating the technical bids and on acceptance, then only financial bids will be opened.

(vi) AUD will award work to the Bidder whose bid has been found to be substantially responsive and has been determined as the lowest evaluated bid, provided further that the Bidder is determined to be competent to perform the contract satisfactorily. AUD shall however not bind itself to accept the lowest or any tender bid, wholly or in part.

(vii) At the time of opening of Financial Bids, the price of each Bidder shall be read out on the spot. However, it shall be noted that the final Financial Bid prices would be arrived at after detailed scrutiny/ correction of arithmetical errors in the Financial Bid, if any.

(viii) It must be kept in view that no decision will be given by the Tender Evaluation Committee. Any inferences drawn during the meeting of this Committee by the Bidders or their representatives will be their own view and the University will not abide by the same.

(ix) **L1 will be decided on the basis of the sum total of prices quoted in the Financial Bid, since the Training Kitchen is required to be established as one single project.**

13. Security Deposit (SD):

(i) SD of 5% of the cost of work order will have to be deposited within 15 days on receipt of notification of award to ensure due performance of the contract.

(ii) SD shall be in the form of Demand Draft/ Banker's Cheque/ FDR/ Bank Guarantee payable to **Registrar, Ambedkar University Delhi**.

(iii) The SD should remain valid for a period of ninety days beyond the date of completion of all contractual obligations by the Contractor including warranty

obligation, if any. EMD will be refunded to the successful Bidder on receipt of performance security.

(iv) SD will be released after all contractual obligations by the Contractor are over. This can be withheld or forfeited in full or in part in case the work is not executed satisfactorily within the stipulated period.

14. Rejection of incomplete and conditional tenders:

The incomplete and conditional tenders will be rejected. Quoting unrealistic rates will also be treated as disqualification.

15. No withdrawal after submission of bids:

Bidder shall not be permitted to withdraw his/ her/ their offer or modify the terms and conditions thereof after acceptance of tender. In case the Bidder fails to observe and comply with the stipulations made herein or backs out after quoting the rate, the aforesaid amount of Earnest Money and Performance Guarantee, will be forfeited by the University. Besides this, the Bidder may also be liable to be debarred/ blacklisted from participating in the tendering process of AUD in future and/or suitable penalty may be levied.

16. Non acceptance of the tenders received after the last date:

Tenders received after the closing date and time prescribed in the tender enquiry shall NOT be accepted under any circumstances.

17. Time Schedule for Completing of work:

The supply and installation must be completed within 45 (forty five) days from date of issue of the work order.

18. Inspection, Testing and Quality Control:

(i) Nominated representative(s) of the Dean, School of Vocational Studies, AUD will inspect and/or test the ordered equipment to confirm their conformity to the contract specifications at no extra cost to the AUD.

(ii) The inspections and tests may be conducted on the premises of the Contractor or its subcontractor(s), at point of delivery and/ or at the final destination i.e. Training Kitchen, Ambedkar University Delhi.

(iii) If conducted on the premises of the Contractor or its subcontractor(s), all reasonable facilities and assistance, including access to drawings and production

data shall be furnished to the inspectors at no charge to AUD. Should any inspected or tested equipment fail to conform to the specifications, AUD may reject the equipment. The Contractor shall either replace the rejected equipment or make alterations necessary to meet the specification requirement free of cost to AUD, within a period of 30 (Thirty) days of initiating such rejection.

(iv) The Dean, School of Vocational Studies at Dr B R Ambedkar University Delhi shall be the final authority to reject full or any part of the supply, which is not confirming to the specifications and other terms and conditions.

19. Training:

On site training to Faculty Members/ Technicians/ Students of the Training Kitchen is to be provided by the Contractor for operation and maintenance of the equipment, to the satisfaction of the user department.

20. Penalty: In the event of the Contractor failing to:

- a. Observe or perform any of the conditions of the tender/ work order as set out herein; or
- b. Execute the order in good condition to the satisfaction of AUD or by the time fixed by AUD.

(i) It shall be lawful for AUD, in its discretion, in the former event to remove or withhold any part of the order, until such times as it may be satisfied that Contractor is able to do and will duly observe the said conditions and in the latter event to reject or remove as the case may require any order executed otherwise than in a good condition and to the satisfaction of AUD and by the time fixed by it and in both or either of the events aforesaid to make such arrangements as it may think fit for the execution of the order so removed or order in lieu of that so rejected or removed as aforesaid on account and at the risk of the Contractor.

(ii) Provided further that if in either event any excess cost be incurred by reason of the difference between the prices paid and the accepted rates, AUD may charge the amount of such excess cost to the Contractor and the same may at any time thereafter be deducted from any amount that may become due to the Contractor under this or any other contract, or maybe demanded of him/ her to be paid within fourteen days to the credit of the AUD.

(iii) In the event of discovery of any error or defect due to the fault of the Contractor at any time after the delivery/ installation of items ordered, the Contractor shall be bound, if called upon to do so, to rectify such error or defect at his own cost to the satisfaction of and within the time fixed by AUD. In the event of the delivery/ installation of any defective items, which owing to urgency or for any other reason cannot be wholly rejected, AUD shall have the power to deduct from any payment

due to the Contractor such sum as it may deem expedient, upto 25% of the cost of work order.

(iv) If the Contractor fails to deliver any or all of the items or fails to perform the services within the time frame(s) incorporated in the contract, the AUD shall, without prejudice to other rights and remedies available to the AUD under the contract, deduct from the contract price, as liquidated damages, a sum equivalent to 2.5% per week of delay or part thereof on delayed supply of equipment/ replacement parts and/ or services until actual delivery or performance, subject to a maximum of 10% of the contract price. Once the maximum liquidated damages/ or a period of 28 days, whichever is earlier, are reached, the AUD may consider termination of the contract.

(v) In the event of work/ supply being wholly rejected, AUD shall cancel the work order, forfeit EMD & security deposit and black list the Contractor. In the event of work/ supply being partly rejected, AUD shall, depending upon the deficiency, charge penalty upto 25% of the cost of work order. Additionally, the University at its discretion may Permit the Contractor to re-do the same within such time as it may specify, at Contractor's own cost of all sorts i.e. materials, labour, equipments, overheads, transportation etc.

21. Purchaser's Rights:

(i) AUD reserves the right to accept/ reject any or all the bids in whole or in part and annul the bidding process without assigning any reason whatsoever and is not bound to accept the lowest tender.

(ii) Any failure on the part of the Bidder to observe the prescribed procedure and any attempt to canvass / influence AUD for furtherance of his/ her interest, the Bidder's quotation will be cancelled forthwith. The decision of AUD in this regard will be final.

(iii) AUD reserves the right to cancel the tender process without assigning any reason whatsoever, at any stage, in case of any change in requirement.

(iv) AUD reserves the right to award the tender to more than one Bidder.

(v) AUD reserves the right to increase or decrease quantity of the items given in the enclosed Annexure I during the period of validity of rates, depending on the prevailing requirement.

(vi) AUD reserves the right to blacklist a Bidder for a suitable period in case the Bidder fails to honour its bids without sufficient grounds.

(vii) The tender document is valid for a period of six months from the date of issue. If Supply order is not issued within this period, the process will have to start afresh.

22. Guarantee/ Warranty:

(i) The Contractor will provide minimum 12 months comprehensive Onsite Warranty on all equipment including spare parts etc, from the date of completion of supply and installation of the items.

(ii) The guarantee/ warranty given on equipment/ components/ spare parts will be run by the Contractor.

23. Mode of Payment:

(i) Payment shall be made through NEFT/ RTGS transfer only and TDS as applicable will be deducted, after satisfactory supply, installation and commissioning of the said items.

(ii) AUD shall be at liberty to withhold any of the payments in full or in part subject to recovery of taxes as applicable and recovery of penalties.

(iii) No advance payment will be made in any case.

24. Subletting of Work:

The Contractor shall not assign or sublet the work to any other person or party. Where the equipments are to be sourced from different vendors, it will be the Contractor's responsibility to procure, supply and install them, but no subletting of work will be allowed.

25. Statutory Obligations:

(i) All statutory obligations under various laws from time to time shall be borne by Contractor for which no extra payment shall be made at any time during the contractual period.

(ii) The Contractor shall at all times indemnify and keep indemnified the owner and its officers, employees, agents and students from and against all third party claims whatsoever (including time and shall not be limited to property loss and damages, personal accidents, injury or death of persons or servants or agents of any Contractor/sub- Contractor) and the Contractor shall at his own cost and initiative at all time, maintain all liabilities under Workman's Compensation Act, Fatal Accident Act, Personal Injuries, Insurance Act and/or any other relevant Industrial Legislation, which is in force from time to time.

26. Right to Call upon Information Regarding Status of work:

AUD has the right to call upon information regarding status of work at any point of time.

27. Termination of the Contract:

AUD may terminate the contract without any notice in case the Contractor commits a breach of any of the terms of the contract. AUD's decision that a breach has occurred will be final and shall be accepted without demur by the Contractor. In such case, AUD at its discretion may blacklist the Contractor.

28. Other terms and conditions:

- (i) Bids through Telex/Tele fax/E-Mail etc. shall not be accepted.
- (ii) No unsolicited correspondence shall be entertained.
- (iii) Any offer containing incorrect statement and incomplete information will be summarily rejected.
- (iv) The prices quoted shall include onsite warranty, if applicable. The Bidders will be bound by the details furnished by him / her/ it to the AUD, while submitting the tender or at subsequent stage. In case, any of such documents furnished by him / her is found to be fictitious at any stage, it would be deemed to be a breach of terms of contract making him / her/ it liable for legal action besides termination of contract.
- (v) All taxes and levies will be paid by the Contractor only. No other charges such as packing, forwarding, freight insurance, loading and unloading, entry tax, demo, etc. will be allowed.

29. Force Majeure:

- (i) For purpose of this Clause, "Force Majeure" means an event beyond the control of the Contractor and not involving the Contractor's fault or negligence and not foreseeable. Such events may include, but are not limited, acts of the University either in its sovereign or contractual capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargo.
- (ii) If a Force Majeure situation arises, the Contractor shall promptly notify the University in writing of such conditions and the cause thereof. Unless otherwise directed by the University in writing, the Contractor shall continue to perform its obligations under the Work Order as far as is reasonably practical, and shall seek all

reasonable alternative means for performance not prevented by the Force Majeure event.

30. Arbitration:

(i) If dispute or difference of any kind shall arise between AUD and the Contractor in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultation.

(ii) However, if the parties fail to resolve their dispute or difference by such mutual consultation, all disputes or differences whatsoever arising between the parties relating to the contract shall be settled by arbitration in accordance with the rules of arbitration of Indian Arbitration and Conciliation Act, 1996 and the award made in pursuance thereof shall be binding on the parties. The venue of arbitration shall be Delhi. The Vice-Chancellor, Dr B. R. Ambedkar University, will make the appointment of Arbitrator on behalf of the University.

31. Legal Jurisdiction:

The contract shall be deemed to have been concluded in the National Capital Territory of Delhi and all obligations hereunder shall be deemed to be located at the NCT of Delhi and the Court within NCT of Delhi will have jurisdiction to the exclusion of all other Courts.

SCHEDULE OF REQUIREMENT

Bidder is **required to fill the details in column Nos. 04 to 18, 20, 22 to 32** of the **table** given below (Detailed Specifications have been given at Annexure V):

Sl. No (1)	Name & Specification of the items (2)	Qty (3)	Offered specifications, make & model (4)	Whether offered items meeting tender specifications (Annexure V) (5)	Deviation from tender specification, if any. (6)	Reasons for deviations (7)
1.	Deep Fat Fryer Commercial Open, Deep Fat Fryer appliance	02				
2.	SS Kitchen Work Table for bakery Marble Top Table Size- 900x600x850 mm	03				
3.	SS Kitchen Rack- a) Storage Rack 4 tiers Size- 800x450x1200 mm b) Storage Rack with 5 tiers for Vegetable store Size- 900 x 450 x1800 mm	02				
4.	Planetry Mixer Capacity 25 Kg Body completely constructed of heavy duty cast iron with gear box	01				
5.	Combination Oven – 6 Tray Combi Oven	01				
6.	Wall Cabinet Size- 900x450x600 mm	01				

7.	Four door Refrigerator Size- 1200x750x2000 mm. Structure made of mild steel angle frame duly rust proof painted.	01				
8.	Four Gas Burners & Griddle Plate Gas Range 36", 4 Burners with Griddle Dimensions, Depth 29 1/8", Height 35 3/4 - 36 3/4", Width 35 7/8".	20				
9.	Microwave Oven 28L Capacity 2450MHz or more and Turntable Diameter (mm) 320 of Voltas Hitachi/Hier.	01				
10.	Food Stand Mixer Dough Blender	01				
11.	Air Fryer XL 6QT(w/Cookbook), 1800W	02				
12.	FLY KILLER of home craft	02				
13.	EXHAUST FAN of Sweep size 300 mm having 4 Nos. of blades	03				
14.	CHIMNEY SINGLE 5 FEET in length having a min suction capacity of 2000m ³ /hr.	06				
15.	Kitchen Sink - Stainless steel 304 Grade, Satin/Matt Finish Kitchen Sink Square Bowl 45x20x8 inch.	12				

16.	Hood for Tandoor and Chinese Range Kaff.	01				
17.	Single Door Deep Freezer (145 Ltrs) Voltas with tray inside for small stacking rack.	01				
18.	SS Square Gas Tandoor , square shape made of stainless 304 steel having INTERNAL POT.	01				
19.	Meat Mincer: Production Capacity-80 kg/h, voltage- 220Volt, Weight-17Kg.	01				
20.	CHINESE RANGE Dimension:60"x32"x30" 15" Height made up of SS 304 Grades Materials.	01				
21.	Commercial Under counter Dishwasher Power=2KW, automatic stainless steel body of brand IFB/Voltas.	01				
22.	Air curtain- Curtains for maintaining high quality international standards	02				
23.	Shoe Shining Machine (With Sole Cleaner) Operation: Fully Automatic, Material: Stainless Steel.	01				
24.	Eye wash Wall Mount Stainless Steel.	01				
25.	Stainless Steel Counter Weighing Machine.	01				

26.	Double Head Sandwich Griller- products with features like corrosion & heat resistance.	01				
27.	Electric Soup Kettle - made of chrome steel with stain less bowl and lid.	02				
28.	Heavy Duty Commercial Blender Professional Quality BPA free3HP 2L Power Blender Mixer Processor Japan Blade.	01				
29.	Vertical Slow Masticating Juicer Makes Continuous Fresh Fruit and Vegetable Juice Compact Design Automatic Pulp Ejection, Min 200 Watt.	01				
30.	Modular Kitchen - Under Storage Cabinets - Providing & placing Factory made modular Kitchen cabinets of Godrej.	36.4 Sq. Mtr.				
31.	Modular Kitchen - Tall Unit - Providing & placing Factory made modular Kitchen cabinets of Godrej.	12.6 Sq. Mtr.				
32.	Kitchen Accessories - Providing and fixing Utensil Kit of Godrej Make of size900mm in 304 SS grade i/c a set of 2 plain SS wire baskets 150 mm with required SS screw for fixing above component of godrej make.	20				

Place :

Signature of the Proprietor/ Authorized Signatory

Date :

Rubber Seal indicating complete address

Technical Bid

1. Name & Postal address of Bidder:

Telephones Nos.:

Fax Nos.

E-mail:

Mobile Nos:

2. Name & address of Owners/ Partners/ Directors :

3. Nature of Firm/ Agency (Sole/ Partnership/ otherwise) :

4. GST Registration No. (Upload copy):

5. PAN No. (Upload copy):

6. Details of the turnover for the last three financial years (**indicate year-wise and upload audited document**) :

(i) FY 2016-17 -

(ii) FY 2017-18 -

(iii) FY 2018-19 -

7. Upload Work orders/ Completion certificates as per details given in tender in support of experience for having undertaken a similar work in the last three years.

8. Has your organization been placed in defaulter category by any Govt. Department/ PSU/ Private organisation? If not, please upload a certificate as per Annexure IV to this effect.

9. Are you related in any way with any staff member of AUD : Yes/ No.

Check list

S. No	Check List of Documents/ Undertakings	Yes/ No	Remarks (Give reasons if answer is No)
1.	Is copy of demand draft/ banker's cheque submitted to AUD in physical form towards EMD, uploaded?		
2.	Is copy of GST No. certificate uploaded?		
3.	Is copy of PAN No. certificate uploaded?		
4.	Are details of the turnover for the last three financial years uploaded?		
5.	Are copies of two supply orders of value not less than Rs 15,00,000/- or four orders of min Rs 8,00,000/- or eight orders of min Rs 5,00,000/- in support of experience for having undertaken similar nature of work in the last three years uploaded?		
6.	Is undertaking certifying that the Firm is not black listed signed as per Annexure IV and uploaded?		
7.	Have all uploaded documents been duly signed on each page?		

Place :

Signature of the Proprietor/ Authorized Signatory

Date :

Rubber Seal indicating complete address

Annexure III

Financial Bid

I/We hereby agree, subject to acceptance of this tender by AUD, to supply & installation of items in accordance with the specifications, terms and conditions of the contract as stated in the tender document at the rates and prices given below:

Sl. No.	Description (Items/ Particulars)	Rate (Rs)	Taxes, Duties, GST etc. specify break up (Rs)	Qty (Nos.)	Amount in Figures (Rs)	Amount in Words (Rupees)
1.	Deep Fat Fryer			02		
2.	SS Kitchen Work Table for bakery			03		
3.	SS Kitchen Rack-			02		
4.	Planetry Mixer			01		
5.	Combination Oven			01		
6.	Wall Cabinet			01		
7.	Four door Refrigerator			01		
8.	Four Gas Burners & Griddle Plate			20		
9.	Microwave Oven 28L Capacity 2450MHz			01		
10.	Food Stand Mixer Dough Blender			01		
11.	Air Fryer XL 6QT(w/Cook-book), 1800W			02		
12.	FLY KILLER of home craft			02		
13.	EXHAUSTE FAN			03		
14.	CHIMNEY SINGLE 5 FEET			06		

15.	Stainless steel 304 Grade, Satin/Matt Finish Kitchen Sink Square Bowl 45x20x8-inch.			12		
16.	Hood for Tandoor and Chinese Range Kaff.			01		
17.	Single Door Deep Freezer (145 Ltrs) blue star with tray.			01		
18.	SS Square Gas Tandoor			01		
19.	Meat Mincer: Production Capacity-80 kg/h, voltage-220Volt, Weight-17Kg.			01		
20.	CHINESE RANGE Dimension: 60"x32"x30" 15" Height made up of SS 304 Grades Materials.			01		
21.	Commercial Under counter Dishwasher Power=2KW, automatic SS body of brand IFB/Voltas.			01		
22.	Air Curtain			02		
23.	Shoe Shining Machine (With Sole Cleaner)			01		
24.	Eye wash Wall Mount Stainless Steel.			01		
25.	Stainless Steel Counter Weighing Machine.			01		
26.	Double Head Sandwich Griller-products with features like corrosion & heat resistance.			01		
27.	Electric Soup Kettle			02		
28.	Heavy Duty Commercial Blender 3HP 2L Power Mixer			01		
29.	Vertical Slow Masticating Juicer Makes			01		

30.	Modular Kitchen - Under Storage Cabinets			36.4 Sq. Mtr.		
31.	Modular Kitchen - Tall Unit -			12.6 Sq. Mtr		
32.	Kitchen Accessories -			20		
	Total (in figures)	Rs				
	Total (in words)	Rupees				

Note : (i) Bidder can also quote rates in foreign currency, subject to the conditions mentioned in clause “ Tender Currencies”.

(ii) The quoted amount shall include all taxes, duties, GST, insurance, custom duty etc. as applicable and no extra shall be payable on this account. Vague offers such as custom duty extra, cartage extra, tax extra etc shall not be accepted. Any extra taxes, duties, levies not written in the above table but written separately at any other place in the bid document shall not be considered and the bidder shall bear it.

Signature of the Bidder :

Name & Designation of the Signatory:

Name of the Firm/ Agency :

Seal of Firm/ Agency :

UNDERTAKING

It is certified that my Firm/ Agency/ Company has never been **black listed** by any of the Departments/ Autonomous Institutions/ Universities/ Public Sector Undertakings of the Government of India or Government of NCT of Delhi or any other State Government or reputed educational institutions and no criminal case is pending against the said Firm/ Agency/ Company as on _____.

Signature of the Bidder _____

Name of the Signatory _____

Name of the Firm/ Agency _____

Seal of the Firm/ Agency _____

Place: _____

Date: _____

Technical Specifications of Equipment's

1. Deep Fat fryer

Commercial Open, Deep-Fat Fryer-appliance, includes a cooking vessel, in which oil is placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid rather than by the bottom of the vessel. Heat is delivered to the cooking fluid by means of an immersed electric element or band-wrapped vessel (electric fryers), or by heat transfer from gas burners through either the walls of the fryer or through tubes passing through the cooking fluid (gas fryers).

2. SS Kitchen Work Table for Bakery

Marble Top Table Size- 900x600x850 mm Top of Marble on MS Angle 25x25 mm frame work duly rust proof painted on Structure made of S.S-304 square/Tubular pipe. Under shelf made of 18 swg S.S-304 sheet. Vertical legs of S.S304 round pipe of 16 swg. 1.5" dia with nylon adjustable feet. The top is fitted with stud welded bolts with the frame for sturdy and stronger grip.

3. SS Kitchen Rack

a) Storage Rack 4tiers Size- 800x450x1200 mm All shelves are made of 18 swg SS: 304 on 4 nos round/square legs with adjustable bullet feet. All the shelves are having 'C' Channel through to accommodate maximum load bearing ability.

b) Storage Rack with 5 tiers for Vegetable store Size- 900 x 450 x1800 mm. All shelves are made of 18swg S.S-304 sheet on 4 nos round/square legs with adjustable bullet feet. All the shelves are having "C" channel through to accommodate maximum load bearing ability.

4. Planetry Mixer Capacity

25 Kg Body completely constructed of heavy duty cast iron with gear box mounted on the top the mixing bowl of S.S-304 sheet 14 swg with S.S-304 arm to mix 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.

5. Combination Oven

6 Tray Combi Oven for Kitchens. The front opening insulated door is fitted with see through toughened glass and illumination in side to watch the proceedings with on/off switch. The entire oven is mounted on heavy duty SS legs / castor wheels. Also fitted with heat extracting duct behind to cool out after the operation. Self-Cooking Centre 5 Senses, Capacity 6 GN 1/1 pans @ 65mm deep pans, 9 cooking processes, Combi steamer function with 5 cooking modes, Core temperature probe

with 6 point measurement, humidity measurement and control, 5 fan speeds, automatic cleaning system, hand shower with automatic retracting system, Dimensions 847 x 771 x 782 mm. Rational/ Electrolux/ Siemens/ GE make.

6. Wall Cabinet

Size- 900x450x600 mm. All covered and door of SS-304 with lock and two Shelves constructed of 18 swg S.S-304 sheet & supports constructed from the 16 swg sheet.

7. Four door Refrigerator

Size- 1200x750x2000 mm. Structure made of mild steel angle frame duly rust proof painted. Body completely constructed of S.S-304 sheet double walled insulated with puf, inner tank of 22 swg and outer of 20swg S.S304 sheet the inner chamber will have 3 nos. Of wire mesh made removal shelf with height adjusters mounted on S.S-304 channels. The refrigerator will have 2 nos. S.S-304 double walled insulated 18 swg doors spring activated with locking arrangements. The refrigerator is mounted on four S.S-304 tubular legs with S.S-304 bullet adjustable feet. The compressor and condenser unit of Emerson/ Techumshah/ Kirloskar make with automatic temperature controller and temp. indicator.

8. Gas Burner with Griddle plate

Four high efficiency burners with 1 big triple ring burner, 1 mini ring burner and 2 dual burners with heavy duty cast iron support at the bottom to support the working of faculty/students with SS moulded strips on all sides for edge protection of KAFF/Godrej or equivalent standard make with ISI Certification.

9. Microwave Oven 28L Capacity:

Convection: Can be used for baking along with grilling, reheating, defrosting and cooking with Rotisserie with frequency of 2450 MHz or more and Turntable Diameter (mm) 320 of Voltas Hitachi/Hier or equivalent make with 5 stars rating.

10. Food Stand Mixer Dough Blender:

Body Material made up of stainless Semi-Automatic with bowl capacity, Food Stand Mixer Dough Blender, 5.5 L 1090W MAX, 6 Speeds Noiseless Less Than 80, Low db UK (Beater, Hook, Whisk).

11. Air Fryer XL 6QT(w/Cookbook)

1800W Fast Cook 6QT Air Fryer Oven Large Digital Oilless Cooker of OMORC w/Quick Knob & Touch Screen, 8-15 Presets, Preheat & Time display, Nonstick Basket, 2- Year Warranty.

12. FLY KILLER of home-craft

Fly killer of home craft or equivalent make made up of Powder Coated mild steel with min height of 600mm automatic grade, shockproof and waterproof wall fitted or stand alone in nature.

13. EXHAUST FAN

Exhaust Fan of Sweep size 300 mm having 4 Nos. of blades and Guard of 36 Spokes having Air delivery 1850 m³/h with a rated speed of 1400 revolution per minute of Havells or equivalent make having dimensions 40.5 cm x 40.5 cm x 22 cm.

14. CHIMNEY SINGLE 5 FEET

Chimney single 5 feet in length having a min suction capacity of 2000m³/hr suited for commercial kitchen of kaff or equivalent make with variable speed options available for suction.

15. Stainless steel 304 Grade of Kitchen Sink

Satin/Matt Finish Kitchen Sink Square Bowl 45x20x8-inch, Silver) with stainless hanging steel tap provided 600MM in width with approx 500mm depth and 11 in height of Kent or equivalent make.

16. HOOD FOR TANDOOR AND CHINESE RANGE Kaff

Hood for tandoor and Chinese range kaff or equivalent make to be made up of steel to be min 900mm in length and to be fixed to wall for facilitating exhaust.

17. Single Door Deep Freezer (145 Ltrs) with tray

White colour blue star or Haier or Voltas Single Door Deep Freezer (145 Ltrs) with tray inside for small stacking rack. Robust construction for heavy duty use, has lock and key system and recessed handle for durability.

Refrigerant, enhanced power saving, Heavy duty castor wheels and bottom of freezers, Height 56.4 centimetres, Item Volume 150 liters, Item Weight 37.0 Kilograms, Length 75.4 centimetres.

18. SS Square Gas Tandoor

SS Square Gas Tandoor, square shape made of stainless 304 steel having INTERNAL POT: Clay/Handcrafted, OUTER BOX: Stainless steel, CLAY POT HEIGHT: 29", LID SIZE: 19", GAS BURNER (UMBRELLA):9", GAS BURNER (PIPE EXTENSION): 16", OVER ALL DIMENSIONS (DWH): 28" x 30" x 36", NET WEIGHT: 509.3 lbs./231 kg. having a capacity, of 150L or more Shape Square with pressure guage No. of wheels 4.

Type Tandoor: Surface Treatment Insulated with Thermal Blankets and covered with removable type Stainless Steel top Handle Type Havy Duty Handles (2 In Font and 2 in rear), Coal Operated Plus Gas Operated, Glass Wool Insulation, Heavy Duty Caster Wheel, Mitti Tandoor Inside with two years of warranty on labour and parts.

19. Meat Mincer: Production Capacity-80 kg/h, voltage- 220Volt, Weight-17Kg.

20. CHINESE RANGE

Chinese range dimension:60"x32"x30" 15" Height made up of SS 304 Grades Materials Resistant to corrosion and rust having Stainless Steel Spice Tray 2manually controlled Chinese swing faucets located between holes to avoid intense heat

21. Commercial Under counter Dishwasher Power=2KW - Automatic stainless steel body of brand IFB/Voltas.

22. Air curtain

Air curtain: Curtains for maintaining high quality international standards - CE&GS Approve. Industrial air curtains can be installed at the height 6 meters. Automatic Air Curtains within built sensors which save electricity by 85% and comes with remote. Stainless Steel Air Curtains in appearance. Should be slimmest Air Curtains with velocity control feature, Brands like EAC Air Curtain/Mitzvah having PAN India presence makes installation and Maintenance.

23. Shoe Shining Machine

Shoe Shining Machine (With Sole Cleaner) Operation: Fully Automatic, Material: Stainless Steel, Voltage:220V / 50Hz, Rated Power:40 W, RPM:1400, Time Protection: 15 sec, Police capacity: 200 ML, Dimension:510x320x495mm.

24. Eye wash Wall Mount SS

Eye wash Wall Mount Stainless Steel, Eye Wash Bowl Material:304 Stainless steel, Diameter of Eye Wash Bowl: 10", Height of Shower:1020 mm, Flow rate Eye Wash:9-11 L/min.

25. Stainless Steel Counter Weighing Machine

Stainless Steel Counter Weighing Machine, Weighing Capacity:30 kg-Brand Metis/Equivalent, Accuracy -1 g, Weighing, Display Type - Digital, Material - Stainless Steel, Pan Size - 240x290mm.

26. Double Head Sandwich Griller

Double Head Sandwich Griller -products with features like corrosion & heat resistance, sophisticated looks, perfect finish and durability. Material Stainless Steel Shape Rectangular, Voltage 220 V to 280 V, Finishing Type Polished, Application Domestic, Frequency Hz 50 - 60 Hz.

27. Electric Soup Kettle

Electric Soup Kettle -made of chrome steel with stain less bowl and lid. Equipped with energy regulation Bain-marie Haldi 8 liters, Chrome steel with stainless steel bowl and lid, Equipped with energy regulation, Ideally suited for buffets, Including magnetic test pictures, Dimensions: 340x (H) 360 mm Voltage: 230V, Wattage:400W.

28. Heavy Duty Commercial Blender

Heavy Duty Commercial Blender Professional Quality BPA free 3HP 2L Power Blender Mixer Processor Japan Blade.

29. Vertical Slow Masticating Juicer

Vertical Slow Masticating Juicer Makes Continuous, Fresh Fruit and Vegetable Juice Compact Design, Automatic Pulp Ejection, Min 200 Watt, extractor - with pulp ejection Juice machine Commercial Juice, Machine Commercial Juice extractor Juicing -Centrifugal Juicer.

30. Modular Kitchen - Under Storage Cabinets

Providing & placing Factory made modular Kitchen cabinets of Godrej or equivalent make with openable shutters and sufficient number of drawers made of 0.6mm body panels & 1.2mm thick horizontal Frames of Galvanised sheet with zero spangles (as per ASTM A653), components shall be powder coated with high quality powders like Dupont, Kanasai Nerolac with dry film thickness of 40 to 60 microns with pencil hardness of 2H Min. It also includes the Tall unit of 2000mm height. All shelves shall be supported on approved quality SS pins and shall be adjustable for different

heights as per requirements. Shutters to be at least 18mm thick in Galvani sheet steel.

Each shutter shall be fixed to the framework/car Cass using two numbers of best quality CED coated hinges (Blum, Hettich approved make) i/c soft/Auto closing hinges as per requirement (Hettich make or equivalent) fixed with SS screw, nails etc complete and these shutters are provided with an approved quality of Godrej Arc 128 mm pitch. Finished components shall be tested for the critical quality parameters, Adhesion and impact test which enhances the life of kitchen.

31. Modular Kitchen: Tall Unit

Providing & placing factory made modular kitchen of Godrej or equivalent make having Tall Unit with openable shutters and 1.2mm thick horizontal Frames of Galvanised sheet with zero spangles (as per ASTM A653), components shall be powder coated with high quality powders like Dupont, Kanasai Nerolac with dry film thickness of 40 to 60 microns with pencil hardness of 2H Min. The height of unit is 2000mm.

All shelves shall be supported on approved quality SS pins and shall be adjustable for different heights as per requirements. Shutters to be at least 18mm thick in Galvani sheet steel.

Each shutter shall be fixed to the framework/carcass using two numbers of best quality CED coated hinges (Blum, Hettich approved make) i/c soft/Auto closing hinges as per requirement (Hettich make or equivalent) fixed with SS screws, nails etc complete and these shutters are provided with an approved quality of Godrej Arc 128 mm pitch. Finished components shall be tested for the critical quality parameters, Adhesion and impact test which enhances the life of kitchen. Shelves to be of galvanised steel sheet with thickness of 12.

32. Kitchen Accessories

Providing and fixing Utensil Kit of Godrej Make of size 900mm in 304 SS grade i/c a set of 2 plain SS wire baskets 150 mm with required SS screw for fixing above component of godrej make or, equivalent, complete as per drawing in the existing space, sample prepared in sample flat at site and direction of Engineer-in-charge.