छत्रपति शाह् जी महाराज विश्वविद्यालयए कानपुर

CHHATRAPATI SHASU JI MAHARAJ UNIVERSITY, KANPUR

कल्यानपुर, कानपुर KALYANPUR, KANPUR

Ref. No. C.S.J.M./R. Camp/10022/2010

dated: 12=10=20/6

TENDER NOTICE

Sealed tenders are invited for the purchase of various equipments required in the Institute of Hotel and Tourism Management CSJM. University Kanpur. The prescribed tender documents may be downloaded from the University website (www. kanpuruniversity.org) Filled in tender documents accompanied with a D.D. of Rs. 250/- in favour of Finance Officer, CSJMU, Kanpur payable at kanpur must reach the Registrar, CSJM University, Kanpur, latest at 2:00 pm on 30.10.10 Tenders will be opened at 3:00 pm on the same date.

> (Mahesh Chandra) Registrar

C.S.J.M. University, Kanpur

Institute of Hotel and Tourism Management-TENDER DOCUMENT

Cost of tender- Rs 250/-

Tender no.:

Last Date of Submission:

30-10-10

Opening of Tender:

30-10-10

TERMS AND CONDITIONS

Eligibility Criteria

- 1. The offers from the manufacturers/authorized dealers/authorized distributors shall only be accepted. The tendering firms must be registered under Trade Tax Act. If applying on behalf of a company as a dealer/distributor, the relevant authorization documents should be attached.
- 2. All the documents enclosed with the tender must be duly signed by the Authorized representative(s) of the firm with his/her name, designation and official seal and same should be submitted along with tender.
- 3. Technical and financial bid should be submitted separately.
- 4. The following documents must be submitted with the offer(s).
 - a. Trade Tax Registration Certificate.
 - b. Authority letter of the manufacturer of dealerships/distributorships.
 - c. Printed pamphlets of the equipments/machines/apparatus explaining specifications of the equipments
 - d. Vendor should attach the due diligence certificate from the organization/institute where they have established kitchen for hotel industry/Institutes running such courses.
- 5. Offers should be valid for a minimum period of 120 days however the delivery of the items will have to be made available within 30 days from the receipt of the work order.
- 6. Tender with the earnest money (2 % of the total amount quoted) shall only be considered. The earnest money will be accepted in the form of DD issued in favor of Finance Officer, C.S.J.M. University, Kanpur, payable at Kanpur.
- 7. The tender should be submitted in the format as per prescribed Performa and technical details provided.
- 8. The University reserves the right to accept or reject any or all the offers and to split up the requirements or relax any or all above conditions without assigning any reason.
- 9. The quantity of goods may be increased/decreased according to requirement.
- 10. The firms should provide at least one year warranty/guarantee and thereafter one year free maintenance for which the complaints made should be attended within 72 hrs from the time of lodging complaint.
- 11. The insurance cost if any will be borne by the firm/supplier.
- 12. Clearance of customs or other duties/shipment will be the liability of the supplier(s).
- 13. The rates offered should include all taxes & freight charges and the goods & services should be delivered at Institute of Hotel and Tourism Management, CSJM University, Kanpur.



Terms of Payment '

1. The payment will be made after proper installation and satisfactory work report from the Head of **Institute of Hotel and Tourism Management.** All the goods delivered shall be accepted only when found in good and satisfactory conditions.

Late Delivery/Late Installation

- 1. In case of late delivery/late installation, penalty shall be levied as per following details:
 - (a) 0.5 % of total cost of the instrument per day for a period of two weeks rom scheduled time of delivery.
 - (b) 1 % per day for subsequent days for another two weeks from the scheduled time of delivery.
 - (c) The order may stand automatically cancelled after 30 days from the schedule time of delivery.



Registrar

INSTITUTE OF HOTEL & TOURISM MANAGEMENT, CSJM UNIVERSITY

SI.No.	DESCRIPTION OF GOODS	SIZE	Qty.
01.	FOUR BURNER COOKING RANGE	40"X40"X34"	16
	Top: 16 Gauge SS. Sheet		20
	Side Panels are in 20 Gauge SS. Sheet	-	
	Leg: 38 mm. SS. Pipe		
	Fitted with LP. Burners		
	Individual controls, CI. Pan supports		
02.	WORK TABLE WITH UNDERSHELF	54"X40"X34"	16
	Top: 16 Gauge SS. Sheet		
	Bottom Shelf are in 18 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		
03.	FOUR DOOR REFRIGERATOR	48"X30"X72"	02
	Compressor : Kirloskar Make		
	Insulation with Puff		
04.	BAIN MARIE COUNTER	72"X30"X34"	02
	Fitted with 5 containers with lid		1
	Top: 16 Gauge SS. Sheet		
	Bottom Shelf are in 18 Gauge SS. Sheet		l
	Leg: 38 mm. SS. Pipe		
05.	DEEP FAT FRYER WITH DUMP(Twin)	24"X24"X34"+6	02
	Electrically Operated fitted with Heating Element with	n	
	Thermostatic Control		
06.	SALAMANDER	24 Slice	03
	Electrically Operated fitted with Heating Element with		
	Thermostatic Control		
07.	GRIDDLE PLATE	24"X24"X34"	06
	Top : 10 mm. MS. Plate		1
	Side Panels are in 20 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		
	Fitted with Ribbon Burners	1	1
	Individual controls with pilot		
08.	POT RACKS (4 Shelves)	60"X24"X60"	04
	Upright Leg: 38 mm. SS. Pipe	1	
	Shelves are in 20 mm. SS. Pipe		
09.	WET GRINDER	5 Ltrs.	01
	Electrically Operated fitted with ½ HP. Electric Motor		
10.	DOUGH KNEADING MACHINE	30 Ltrs.	03
17	Electrically Operated fitted with 1 HP. Electric Motor		
11.	POTATO PEELER	10 Kg./Charge	02
	Electrically Operated fitted with 1 HP. Electric Motor		
12.	WORK TABLE WITH SINK	60"X24"X34"+6	20
	Top: 16 Gauge SS. Sheet	12	
	Bottom Shelf are in 18 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		



	POT WASH SINK UNIT	84"X30"X34"+6	04
	Top: 16 Gauge SS. Sheet	"	
	Sink Size : 18"x18"x10"		
	Leg: 38 mm. SS. Pipe with cross bracing		
14.	DISH LANDING TABLE & PICK UP O/S	84"X30"X34"+1	02
	Top: 16 Gauge SS. Sheet	8"	
	Bottom Shelf are in 18 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		
15.	CLEAN DISH / STORAGE RACK 4 Shelves	36"X18"X72"	06
	Upright Leg: 38 mm. SS. Pipe		
	Shelves are in 20 mm. SS. Pipe		
16.	TILTING FRYER	25 Ltrs.	01
10.707	Electrically Operated fitted with Heating Element with	16.00	
	Thermostatic Control		
17.	BULK COOKER	35 Ltrs.	01
333	Electrically Operated fitted with Heating Element with		
	Thermostatic Control		
18.	WORK TABLE WITH TWO SINK	40"X24"X34"	04
10.	Top: 16 Gauge SS. Sheet	10 7/21 7/01	0.
	Bottom Shelf are in 18 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		
19.	DOUBLE DECK BAKERY OVEN	Elecrical	01
10.	Electrically Operated fitted with Heating Element with	Liconoai	V/ 1
	Thermostatic Control		
20.	PROOVING CHAMBER	Elecrical	01
20.	Electrically Operated fitted with Heating Element with	Licontoci	
	Thermostatic Control		
21.	TRAY CARRIER RACK	24"X24"X34"	02
- THE CO. L.	Upright Leg: 38 mm. SS. Pipe		Side-
	Shelves are in 20 mm. SS. Sheet		
22.	SPECIAL TABLE FOR BAKERY	60"X30"X34"+1	02
	Top: 20 mm. Marble Stone	8"	
	Bottom Shelf are in 18 Gauge SS. Sheet		
	Leg: 38 mm. SS. Pipe		
23.	PIZZA OVEN	4 Pizza	03
	Electrically Operated fitted with Heating Element	3 1 150000	
		Single	01
24	SANDWITCH GRILLER	1 SHIRBE	1 1 1 1
24.	SANDWITCH GRILLER Flectrically Operated fitted with Heating Flement	Single	01
	Electrically Operated fitted with Heating Element		10000
24. 25.	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR	72"X30"X34"+1	02
	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor: Kirloskar Make		10000
25.	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor: Kirloskar Make Insulation with Puff	72"X30"X34"+1 8"	02
	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor : Kirloskar Make Insulation with Puff TWO BURNER COOKING RANGE	72"X30"X34"+1	10000
25.	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor: Kirloskar Make Insulation with Puff TWO BURNER COOKING RANGE Top: 16 Gauge SS. Sheet	72"X30"X34"+1 8"	02
25.	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor: Kirloskar Make Insulation with Puff TWO BURNER COOKING RANGE Top: 16 Gauge SS. Sheet Side Panels are in 20 Gauge SS. Sheet	72"X30"X34"+1 8"	02
25.	Electrically Operated fitted with Heating Element DRESS UP FRIDGE & UNDER COUNTER RFRIGERATOR Compressor: Kirloskar Make Insulation with Puff TWO BURNER COOKING RANGE Top: 16 Gauge SS. Sheet	72"X30"X34"+1 8"	02



27.	SPECIAL TABLE FOR LARDER KITCHEN Top: 10 mm. Stone	60"X30"X34"+1 8"	03
	Bottom Shelf are in 18 Gauge SS. Sheet Leg: 38 mm. SS. Pipe		
28.	MEAT MINCER Electrically Operated fitted with Electric Motor	Standard	01
29.	MEAT SLICER Electrically Operated fitted with Motor	Standard	01
30.	BUTCHER BLOCK Top: 10mm. Nilon Sheet Bottom Shelf are in 18 Gauge SS. Sheet Leg: 38 mm. SS. Pipe	Standard	04
31.	WORK TABLE WITH PICK UP COUNTER Top: 16 Gauge SS. Sheet Bottom Shelf are in 18 Gauge SS. Sheet Leg: 38 mm. SS. Pipe	72"X30"X34"+1 8"	01
32.	COMMERCIAL MIXER Electrically Operated fitted with Motor	Standard	01
33.	MILK BOILER Electrically Operated fitted with Heating Element	10 Ltrs.	01
34.	TEA BOILER Electrically Operated fitted with Heating Element	25 Ltrs.	01
35.	S.S. DINING TABLE (8 SEATER) Fitted with seating SS. Stool Top: 16 Gauge SS. Sheet Leg: 38 mm. SS. Pipe Cross bracing with 20 mm. SS. Pipe	78"X32"X30"	05
36.	Utility Trolley (Two Tier) Top: 16 Gauge SS. Sheet Shelf are in 20 Gauge SS. Sheet Leg: 38 mm. SS. Pipe Fitted with Castors	40"x20"x40"	02
37.	Luggage Trolley Top: 10 mm. MS. Sheet Side Panels are in 20 Gauge SS. Sheet Leg: 38 mm. SS. Pipe Fitted with Castors	40"x20"x40"	02

LPG. Pipe Line for all Labs.

INSTITUTE OF HOTEL AND TOURISM MANAGEMENT CSJM , UNIVERSITY , KANPUR

- 1. Name of Manufacture
- 2. Address
- 3. Email ID
- 4. TIN
- 5. Tan
- 6. Trade Tax No.

S.No.	Equipments	Quantity	Rates	Tax	Total	Remark
			(Rs.)	(%)	cost	
1						
2						
3						
4						
5				11/2-2-2-2-2		
6						
7						1.00
8						
9						
10						
11						
12						
13						
14			2			
15						
16						
17						
18						
19						
20						
21						

. —	22					1	 			
<u> </u>	22					 			ļ	╂—
-	22 23 24 25								<u> </u>	ļ
·	24				_	ļ <u>-</u>			L.—- ·	↓
	25				···		<u> </u>			<u> </u>
ļ	26	· <u></u>								
	27									_
	28									<u> </u>
	29				<u> </u>		<u> </u>			<u> </u>
· L	30			·			<u> </u>			
<u> </u>	31									
<u> </u>	32									<u> </u>
L.	33									
	34									
	28 29 30 31 32 33 34 35 36									
	36									Ì
	37									
_			, , , , , , , , , , , , , , , , , , , ,							