SHORT TENDER NOTICE

K.R.Narayanan National Institute of Visual Science & Arts

No. 307/A2/KRNNIVSA/2016

Dated: 14.06.2016

Sealed tenders are invited for the supply of the following stores:

Basic equipments necessary for the cooking and serving area to be installed in the Centralised canteen in the campus of the Institute at Thekkumthala, Kottayam as per the following specifications:

Sl. No.	ITEM DESCRIPTION	DIMENSIONS IN MM			Qty
		L	W	НТ	
1	THREE IN ONE BURNER BULK RANGE Specification: Constructed with AISI 304 HL Finish Top with One High Pressure Burner, The Unit body is made of Front 18 SWG - HL Finish with heavy duty Control Knobs. Rear and Side Panelling will be 20 SWG SS 304 HL Finish with Air Holes. The Vessel Rest will be Heavy Duty Cast Iron. Gas lining with SS pipes & copper fittings. The Unit Legs will be 40 x40mm Square Tubular Type with Adjustable Bullet Feets.	750	750	450	2
2	THREE BURNER RANGE WITH UNDERSHELF Specification: Constructed with AISI 304 HL Finish 16 SWG Top with Two High Pressure and one Low Pressure Burner, The Unit body is made of Front 20 SWG - HL Finish with Heavy duty Control Knobs. Rear and Side Panelling will be 20 SWG SS 304 HL Finish with Air Holes. The Vessel Rest will be Heavy Cast Iron. Gas lining with SS pipes & copper fittings. The Unit Bottom Shelf will be 20 Swg SS with Under Stiffner and the Legs will be 40x40mm Square Tubular type with Height Adjustable Nylon Bullet Feet.	1650	750	850+150	1
3	SINGLE SINK UNIT WITH ONE UNDERSHELF Specification: Constructed with AISI 304 HL Finish Sunken Top, Double beeded on all sides with 150mm Rear Splash and 1 No. 400 x 400 x 250mm Deep Die Pressed Imported Sink Bowl. The Underneath of the Top will be with SS 16 Swg Sound Absorber Channel Assy for Sound Deadening & Strengthening. The Unit Bottom Shelf will be 20 Swg SS with Under Stiffner and the Legs will be 40x40mm Square Tubular type with Height Adjustable Nylon Bullet Feet.	600	600	850+150	1
4	DOSA / CHAPATHI PLATE WITH BOTTOM SHELF AND REAR SPLASH Specification: Constructed with AISI 304 HL Finish Top Frame with 16 SWG SS Front panelling with Control Knobs. The hot plate will be 16mm thick machined MS plate with splash and groove at the front to collect oil. High pressure burner properly positioned for uniform heat. SS gas lin piping and Copper fittings. 20 SWG HL Finish panels with air louvrs on three sides. The Unit Bottom shelf will be SS 304 - 20 SWG, HL Finish and Legs will be 40x40mm Square Tubular Type with Height Adjustable Bullet feet.	1500	750	850+150	1
5	WORK TABLE WITH ONE BOTTOM SHELF Specification: Constructed with AISI 304 HL Finish 16 Swg Top Double Beeded on all Sides .The Underneath of the Top will be with 16 Swg - SS - Sound Absorber Channel Assy for Sound deadening and Strengthening. The One Bottom shelf will be of 20 Swg SS 304 and the Legs will be 40x40mm Square Tubular Type with Height Adjustable Bullet feets.	1800	750	850	1

6	BAINMARIE PICK UP COUNTER Specification: Constructed with AISI - SS304, 16 SWG,HL Finish Top with Three Nos of 1/1 and Four Nos of 1/2 GN Container of 150mm Deep. The Unit body will be on three Sides with 20 Swg HL Finish. One Bottom Shelf Made out of 20 SWG HL Finish. The Under neath of the Top & Bottom Shelf will be with SS Sound Absorber Channel. The Unit will be resting on SS 40x40mm Tubular Legs with Adjustable Bullet Feets.	1800	600	850	1
7	POT RACKS (THREE TIER) Specification: Shelves Constructed with AISI - SS 304,HL Finish 40X40mm pipe outer frame welded with 19mm Dia Pipe @ inner side with 100 mm ctc. 3 Nos of Adjustable Shelves bolted with M8 Bolt on 16 SWG SS 304 HL Finish Angular Uprights with Height Adjustable Bullet Feets. Shelves are fully detachable and height adjustable type	1500	600	1500	1

Conditions:-

- 1. The rates quoted should be for delivery and installation of the materials at the campus of the Institute at Thekkumthala and necessary training for the employees where ever necessary.
- 2. The rates quoted should include tax, cess etc. The rate of tax should specifically be indicated.
- 3. The warranty of the items (where ever applicable) shall be clearly mentioned.
- 4. The rates quoted should remain firm for a period of two months.
- 5. The maximum period required for delivery of the article should be mentioned.
- 6. The envelopes containing the tender should bear the superscription "KRNNIVSA-KITCHEN EQUIPMENTS COOKING & SERVING" and should be addressed to **The Director**, **K.R.Narayanan** National Institute of Visual Science and Arts, hekkumthala, Kottayam–686585
- 7. Last date for receipt of tenders is at 2.00 pm on 25.06.2016. Late tenders will not be accepted.
- 8. The tenders will be opened at 3.00 pm on 25.06.2016 in the presence of such of the tenderers or their authorized representatives who may be present at that time.
- 9. Intending tenderers may, on application to The Director, K.R.Narayanan National Institute of Visual Science and Arts, Thekkumthala obtain the requisite tender forms on which tenders should be submitted. Application for the tender form should be accompanied by a cash remittance of ₹700 + 5% KVAT which is the price fixed for a form/set of forms and which is not refundable under any circumstances.
- 10. The tender forms are not transferable. Sale of tender forms will be closed at 11.00 am on 25.06.2016. The cost of tender forms should be paid in cash.

Place: Thekkumthala, Kottayam

Date: 14.06.2016 Dr. K. Ampady IIS,

Director

Sd/-