

SPORTS AUTHORITY OF INDIA
NORTHERN REGIONAL CENTRE
BAHALGARH, SONEPAT

Telephone: 0130-2981562

Website: sportsauthorityofindia.nic.in
&
<https://eprocure.gov.in>

INDIGENOUS Tender Enquiry Document

For Procurement of Kitchen
Equipment Items (Consumable &
Non- Consumable)

On E- Tender Basis

Bid Reference No. SAI/NRC/KITCHEN EQUIP-TENDER/2021

Dated – 3/03/2021

**Regional Director
Sports Authority of India
G.T. Road Bahalgarh, Sonapat**

DISCLAIMER

This RFP is being issued by Sports Authority of India (SAI) for procurement of Consumable & Non-Consumable Kitchen Equipment Items on such terms and conditions and technical specifications as set out in this RFP document.

It is hereby clarified that this RFP is not an Agreement and is not an offer or invitation by SAI to any party hereunder. The purpose of this RFP is to provide the bidder (s) with information to assist in the formulation of their proposal submission. This RFP document does not purport to contain all the information bidders may require. This RFP document may not be appropriate for all persons and it is not possible for SAI to consider particular needs of each bidder. Each bidder should conduct its own investigation and analysis, and should check the accuracy, reliability and completeness of the information in this RFP document and obtain independent advice from appropriate sources. SAI and their advisor make no representation or warranty and shall incur no liability financial or otherwise under any law, statute, rules or regulations or otherwise as to the accuracy, reliability or completeness of the RFP document.

SAI in their absolute discretion, but without being under any obligation to do so may update, amend or supplement the information in this RFP document.

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PART-1
BIDDING PROCEDURE

SECTION- I

Notice Inviting Tender
(NIT) For Indigenous
Tender Enquiry

Sports Authority of India
NORTHERN REGIONAL CENTRE
BAHALGARH, SONEPAT

Telephone: 0130-2981562

Website: www.sportsauthorityofindia.nic.in

Tender Enquiry No. SAI/NRC/ KITCHEN EQUIP-TENDER/2021

Dated 3-3-2021

Sports Authority of India under Ministry of Youth Affairs and Sports, Govt. of India invites **On-line bids** from eligible bidders, in single stage two bid system for procurement of the following Kitchen Equipment items:

Sr. No.	Name of Equipment/ Items	Qty.	Amount of Bid Security in Rs. (or equivalent Foreign exchange amount)	Estimated Value of Tender
	Name of Equipment/ items mentioned in the Schedule of requirement under Section- V	--	Rs. 1,74,000/-	Rs. 87,00,000/-

Scanned copy of Bid Security is to be uploaded online and Hard copy of the same must be sent to the Regional Director, SAI NRC, Sonepat on or before Bid Submission Date & Time as mentioned in Critical Date Sheet.

The prospective bidders who have not registered can register with E-procurement system of NIC by paying necessary registration charges.

SCHEDULE OF BIDDING PROCESS WITH KEY DETAILS

Date of publish of RFP on e-procurement portal of CPP	3/03/2021 at 12:00 AM
Start date of downloading of document	3/03/2021 at 02:00 PM
Date and time of pre bid conference*	11/03/2021 at 12:30 PM
Last date for submission of queries/ clarification made during the pre bid conference in writing **	10/03/2021 at 12:30 PM
Bid submission start date	3/03/2021 at 03:00 PM
Last Date and Time of uploading/submission of Bids	25/03/2021 at 06:00 PM
Bid Validity	45
Opening of Techno-Commercial Bid (Bid 1)	26/03/2021 at 11:00 AM
Opening of Price Bid (Bid 2)	To be informed separately

* Venue of pre bid conference.

** Queries / Clarifications are to be responded online only.

1. Bidders may download the Bidding Documents from the web site- www.sportsauthorityofindia.nic.in & CPP Portal of Govt. of India i.e. <http://eprocure.gov.in/eprocure/app>. Bidders shall ensure that their Bids, complete in all respect are uploaded online before the closing date and time as indicated in the critical date sheet above on CPP Portal <http://eprocure.gov.in/eprocure/app>.
2. Bids shall be submitted online only at CPP website: <http://eprocure.gov.in/eprocure/app>. Bidders are advised to follow the instructions provided in the 'Instructions to the Bidder for e-submission of the bids online through the Central Public Procurement Portal for e-Procurement at <http://eprocure.gov.in/eprocure/app>.
3. Bidders shall not tamper/modify the tender form including downloaded price bid template in any manner. **In case, the same is found to be tempered/ modified in any manner, tender will out-rightly be rejected.**
4. Intending bidders are advised to visit again CPP Portal website www.eprocure.gov.in and SAI Website www.sportsauthorityofindia.nic.in before submission of tender for any corrigendum/ addendum/ amendment.

**Regional Director,
Sports Authority of India
Northern Regional Centre, Sonapat**

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INSTRUCTIONS TO BIDDERS (ITB)
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SECTION – II (A)
INSTRUCTIONS TO BIDDERS (ITB)
(a) PREAMBLE

1. Definitions and Abbreviations

- (i) The following definitions and abbreviations, which have been used in these documents shall have the meaning as indicated below:
- (ii) Definitions:
 - a “Purchaser” means the organization purchasing goods and services as incorporated in the Tender Enquiry documents i.e, Kitchen Equipment items (Consumable & Non Consumable)
 - b “Tender” means bids/quotations/Tender received from a Firm/ Bidder.
 - c “Bidder” means bidder/the individual,company or firm submitting bids/Quotations/Tender.
 - d “Supplier” means the individuals, company or the firm supplying the goods and services as incorporated in the contract.
 - e “Goods” means the instruments, machinery, equipment, medical equipment etc., which the supplier is required to supply to the purchaser under the contract.
 - f “Services” means services allied and incidental to the supply of goods, such as transportation, installation, commissioning, provision of technical assistance, training, after sales service, maintenance service and other such obligations of the supplier covered under the contract.
 - g “Earnest Money Deposit” (EMD) means Bid Security/monetary or financial guarantee to be furnished by a bidder along with its tender.
 - h “Contract” means the written agreement entered into between the purchaser and/or consignee and the supplier, together with all the documents mentioned therein and including all attachments, annexure etc., therein.
 - i “Performance Security” means monetary or financial guarantee to be furnished by the successful bidder for due performance of the contract placed on it. Performance Security is also known as Security Deposit.
 - j “Consignee” means person to whom the goods are required to be delivered to a person as an interim consignee for the purpose of person is the consignee, also known as ultimate consignee.
 - k “Specification” means the document/standard that prescribes the requirement with which goods or service has to conform.
 - l “Inspection” means activities such as measuring, examining, testing, gauging one or more characteristics of the product or service and comparing the same with the specified requirement to determine conformity.
 - m “Day” means calendar day.
- (iii) Abbreviation:-
 - a “TE Document” means Tender Enquiry Document
 - b “NIT” means Notice Inviting Tenders

- c. "ITB" means Instruction to Tenders
- d. "GCC" means General Conditions of Contract
- e. "SCC" means Special Conditions of Contract
- f. "NSIC" means National Small Industries Corporation
- g. "LC" means Letter of Credit
- h. "DP" means Delivery Period
- i. "BG" means Bank Guarantee
- j. "ED" means Excise Duty
- k. "CD" means Custom Duty
- l. "RR" Railway Receipt
- m. "BL" means Bill of Lading
- n. "FOB" means Free on Board
- o. "FCA" means Free Carrier
- p. "FOR" means Free on Rail
- q. "CIF" means Cost, Insurance and Freight
- r. "CIP (Destinations)" means Carriage and Insurance paid up to named port of destination. Additionally the insurance (local transportation and storage) would be extended and borne by the Supplier from ware house to the consignee site for a period including 3 months beyond date of delivery.
- s. "DDP" means Delivery Duty Paid named place of destination (Consignee site)
- t. "INCOTERMS" means International Commercial Terms as on the date of Tender Opening
- u. "CAMC" means Comprehensive Annual Maintenance Contract (labour, spare parts, upgradation if required, and preventive maintenance etc.)
- v. "RT" means Re-Tender
- w. "GST" means Goods and Services Tax

2. Introduction

- (i) This bid document is for procurement of items as mentioned in **Section –V** "Schedule of Requirements.
- (ii) This Section (**Section II**) provides relevant information as well as instructions to assist the prospective bidders in preparation and submission of bids. It also includes the mode and procedure to be adopted by the Purchaser for receipt and opening of bids as well as scrutiny and evaluation of bids and subsequent placement of contract.
- (iii) The Bidders shall also read the Special Condition of Contract (SCC) related to this purchase, as contained in **Section VII-B** of these documents and follow the same accordingly. Whenever there is a conflict between the ITB/GCC and the SCC, the provisions contained in the SCC shall prevail over those in the ITB/GCC.
- (iv) Before formulating the bid and submitting the same to the Purchaser, the bidder should read and examine all the terms and conditions, instructions, specifications etc. contained in the bid document. Failure to provide and/or comply with the required information, instructions etc. incorporated in this bid document, may result in rejection of the bid.

3. Language of Bid

The bid submitted by the bidder and all subsequent correspondence and documents relating to the bid, exchanged between the bidder and the SAI, shall be written in English or Hindi language. However, the language of any printed literature furnished by the bidder in connection with its bid may be written in any other language provided the same is accompanied by an English or Hindi translation and, for purpose of interpretation of the bid, the English translation shall prevail.

4. Eligible Goods and related services

All goods and related services to be supplied under the contract shall have their origin in India or any other country with which India has not banned trade relations. The term "origin" used in this clause means the place where the goods are mined, grown, produced, or manufactured or from where the related services are arranged and supplied.

5. Tendering Expenses

The Bidders shall bear all costs and expenditure incurred and/or to be incurred by it in connection with its tender including preparation, mailing and submission of its tender and for subsequent processing the same. The purchaser will, in no case be responsible or liable for any such cost, expenditure etc regardless of the conduct or outcome of the tendering process

6. Local Conditions

It is imperative that each bidder fully acquaints himself with all the local conditions and factors, which would have any effect on the performance/completion of the contract in all respect. Bidders would themselves be responsible for compliance with Rules, Regulations, Laws and Acts in force from time to time in India and/or country of manufacture and supply. On such matters, the purchaser shall not entertain any request from the bidders.

(b) PRE BID MEETING

7.1 A Pre-Bid conference will be held with the prospective Bidders for the purpose of holding technical & commercial discussions and providing clarifications by the Purchaser. In the Pre-Bid Conference, clarifications pertaining to technical, commercial and other issues regarding the items stipulated in the RFP may be required by the prospective bidders will be provided. The prospective bidders should on their own cost, attend the said conference on the date and venue.

7.2 Details of proposed/suggested variations/ deviations/ additions from the Bid specification/conditions, if any, should be clearly indicated while sending queries before Pre-Bid Conference. Any verbal suggestion/ proposal of variations/ deviations/ additions in the RFP document made during the Pre Bid Conference should also be given in writing to the Purchaser latest by 11:00 hours on next working day of the pre bid conference.

7.3 The purchaser may clarify on variations/ deviations, alternative proposals, which ensure equal or higher quality/ performance to the Technical Specifications during Pre-Bid Conference. However, the decision of the purchaser in this regard will be final.

7.4 After incorporation the amendments acceptable to the Purchaser, the RFP Document shall be frozen as per the details provided in RFP, through issuance of an Addendum (s) which can be downloaded from the e-procurement portal and website of SAI. The Bidder shall submit its Bid along with Bid documents including Addendum if any issued duly signed and stamped.

- 7.5 Non-attendance at the Pre- Bid Conference will not be a cause for disqualification of a Bidder. However, the terms and conditions of the addendum (s) will be legally binding on all bidders irrespective of their attendance at the Pre-Bid Conference.
- 7.6 No further suggestions for deviations/variations/ additions will be entertained after the Pre-Bid Conference.

(c) BIDDING DOCUMENTS

8. Content of Bidding Documents

In addition to Section I – “Invitation for Bid” (IFB), the Bid Document includes several Sections up to Section VIII. These Sections are:

Section II (A)	Instructions to Bidders (ITB)
Section II (B)	Instructions for Online Submission of Bids.
Section III	Qualification Criteria & Performance Statement
Section IV	Bidding Forms
Section V	Schedule of Requirements
Section VI	Technical Specifications
Section VII (A)	General Conditions of Contract
Section VII (B)	Special Condition of Contract
Section VIII	Contract Forms

9. Amendment(s) to Bid Document

- (i) At any time prior to the deadline for submission of bid, the Purchaser may, for any reason whether at its own initiative or in response to a clarification required by a prospective bidder, modify the bid document by issuing suitable amendment(s) to it.
- (ii) Such an amendment to the bid document will be uploaded on SAI website: www.sportsauthorityofindia.nic.in and Central Public Procurement (CPP) Portal of Government of India i.e. www.eprocure.gov.in only.
- (iii) Prospective bidders are advised in their own interest to visit website of Sports Authority of India (SAI) and CPP Portal for any amendment etc. before submitting their bids.
- (iv) In order to afford prospective bidders reasonable time to take into account the amendments in preparing their bids, SAI may, at its discretion, suitably extend the dead line for submission of bids.

10. Modifications/withdrawal of bids

- (i) The bidder, after submitting the bid, is permitted to submit alterations/modifications to the bid, so long such alterations/ modifications are received duly sealed and marked like original bid, up-to the date and time of submission of bid. Any amendment/modification submitted after the prescribed date and time of receipt of bids is not to be considered.

11. Clarification of Bid Document

- (i) A bidder requiring any clarification or elucidation on any issue in respect of the bid document may take up the same with the Purchaser in writing. The Purchaser will respond in writing to such request provided the same is received (by the Purchaser) not later than 15 Days prior to the prescribed original date of submission of bid.
- (ii) Any clarification issued by Purchaser in response to query (ies) raised by the prospective bidders shall form an integral part of bid document and it may amount to an amendment of the relevant clause(s) of the bid document.

12. Bid format

The bidders are to furnish their bids as per the prescribed format at **Section IV (C)** and also as per the instructions incorporated in the bid document.

(d) PREPARATION OF BIDS

13. Documents comprising the bid

The bid prepared by the Bidder shall comprise the components detailed in Clause 14 & 15 of ITB (Technical and Financial Bid). The Bids not conforming to the requirements as stated in the said clauses shall be summarily rejected. SAI's decision in this regard shall be final, conclusive and binding on all the Bidder(s).

14. Technical Bid:

The Bidder shall submit the scanned copy of following documents along with company file while submitting the bid documents:-

- (i) **Bid Security:** Bid Security is to be furnished in accordance with clause 23 of ITB and bid submission as per- form at **Section IV (A)**. Alternatively, documentary evidence for claiming exemption, if any, from payment of Earnest Money.
- (ii) Authorization Certificate issued by Original Equipment Manufacturer (OEM) in favor of the bidder, if the bidder is not the Manufacturer of the goods to be supplied. (Either of the two can participate in the Bidding Process)
- (iii) Self-attested ID proof, address proof, PAN Card and a recent passport size colored photograph of authorized representative.
- (iv) Bidder/Agent who quotes for items manufactured by Original Equipment Manufacturer (OEM) shall furnish scanned copy of Manufacturer's Authorization Form as per **Section IV (E)**.
- (v) Registration Certificate of Partnership Company, duly registered copy of Partnership Deed/MOA of the Company (as per law of the country origin).
- (vi) Certified copy of agreement executed between Agent and Original Equipment Manufacturer (OEM), in case bidder is an agent.
- (vii) Certificate of Incorporation/ Registration Certificate of the firm / Company/Agency in the country of origin (as per law of the country origin).
- (viii) Documents mentioned in the qualification criteria as per **Section III- (A)**.
- (ix) "Performance Statement" as per perform in **Section III-(B)** along with relevant copies of orders and end users' satisfaction certificate/installation reports.
- (x) National Electronic Fund Transfer (NEFT Form) as per **Section IV-(F)** for payment in Indian Rupee.
- (xi) Certificate of Chartered Accountant showing annual turnover for the last three financial years (**2017-18 , 2018-19 & 2019-20**). Copies of Balance Sheet, Profit and Loss Account statement etc need not be enclosed.
- (xii) Income Tax returns filed for the last three financial years (**2017-18 , 2018-19 & 2019-20**).
- (xiii) Goods & Services Tax Registration Certificate. (as per law of the country origin)
- (xiv) Valid PAN, TIN (Tax Payer Identification Number)/TAN (as per law of the country origin)
- (xv) Documents and relevant details to establish that the goods and the allied services to be supplied by the bidder conform to the requirement of TE Documents. In case, the configuration/specifications offered by the bidder are found to be inferior to the configurations/specifications prescribed in the nomenclature Section VI, then the tender of such bidders shall be rejected out rightly.

- (xvi) Bidder shall furnish details of its quality control system and organization certifying that they have the capacity to ensure adequate quality control at all stage of the manufacturing process. If the bidder is not the manufacturer, the said information is to be obtained from the OEM.
- (xvii) Catalogue containing detailed technical specification.
- (xviii) Solvency of **Rs 30,00,000/-**(Rupees thirty lakhs ony)certified by his Bankers.

Note:

- (i) *The bidding companies /firms /agencies are required to upload attest (self attestation) the scanned copies of complete Tender documents, along with the bid, signed on each page with seal, to establish the bidders' eligibility and qualifications failing which their bid shall be summarily rejected and will not be considered. The bidders are responsible for what they attest and claim; if, later on, it is found that whatever has been attested by the bidder is not true/ correct, the company/ firm / agency of the bidder will render itself liable for punitive action including debarment for purpose of procurement of any item(s), in addition to attracting penal provisions of the agreement.*
- (ii) *The bidders shall execute necessary instrument and documents required by SAI/purchaser in relation to the bidding documents and shall adhere to all notification/amendments as may be issued by the purchaser from time to time. All costs (including taxes, stamp duties and registration charges if any shall be borne by the bidders)*
- (iii) *The Technical bid shall not include any financial information. Such a bid shall be summarily rejected.*
- (iv) *The foreign bidders shall furnish the documents in support of above as applicable in the country of origin.*

15. Financial Bid: - This should be uploaded online in the prescribed PDF format as per Section IV (C) of bid document.

- (i) Financial proposal should contain the 'Price Schedule' in the format prescribed in Section IV C. All prices should be in India Rupees for the equipments manufactured in India (applicable for indigenous bidders and foreign bidders who intend to supply equipments manufactured by them in India) and in Indian Rupees or US Dollars or country of origin for the equipment manufactured at a location outside India (applicable for foreign bidders supplying equipments from their manufacturing premises located outside India. The financial proposal should be as per equipment mentioned in the schedule of requirements.
- (ii) The foreign bidders supplying equipments from their manufacturing premises located outside India are required to quote prices on turnkey basis (Delivered Duty Paid (DDP) indicating the following breakup of price.
 - 1. FOB Price
 - 2. Ocean Freight
 - 3. Insurance Charges
 - 4. Custom Duty Charges / IGST (In Indian Rupees)
 - 5. Charges for transportation of the equipment from the Indian port to the ultimate destination (in Indian Rupees)
 - 6. Other Charges i.e. Port Charges, Custom Clearance Charges etc., (In Indian Rupees)Bids not containing the breakup of prices are liable to be rejected.
- (iii) The Indian Bidders and Foreign bidders supplying equipments manufactured by them in India are required to quote prices on DDP (Delivered Duty Paid) to destination **at SAI NRC, Sonapat**. They shall furnish breakup of the prices as per price schedule given in RFP bids not containing the breakup of prices all liable to be rejected.

- (iv) The price for the equipment manufactured in India shall include a complete breakup showing the basic price, excise duty, other levies, GST, packing charges, forwarding charges, freight and insurance charges and other charges if any shall also be given. Bids not containing the breakup of prices all liable to be rejected. Government levies, duty, taxes on the complete equipment as applicable on the date of opening of price bid will be considered for evaluation. In case there is variation in the statutory duties/taxes during the currency of the contract, the same will be payable at actual as applicable on the date of invoicing of equipment provided the equipments are delivered as per contracted delivery schedule.
- (v) The bidders should quote their lowest possible prices. The Bidders shall be required to certify / give an undertaking to the effect that the rates quoted are minimum / reasonable and they have not quoted / charged lower rates from any other Government / State / PSU Departments. The undertaking be certified and stamped by their Chartered Accountant. In case the contractor offers to supply the equipments conforming to same specification to any other state or central government or PSU at rates lower than the rates accepted against the present contract/ such lower rates shall also be made applicable to all the equipments supplied/ to be supplied against the present contract subsequent to the said date of offer of supply at the lower rates by the contractor.
- (vi) The terms FOB & DDP shall mean as defined in INCOTERMS – 2000.
- (vii) The price quoted for the equipment shall be firm and not subject to any upward variation except for the variation in statutory levies and duties separately quoted by the bidder in its bids.
- (viii) The amount / percentage of agency commission, payable to the Indian agent should not be more than what is specified in the Agency Agreement (a certified copy should be submitted along with the bid) between the bidder and the Indian Agent.
- (ix) Bidder shall quote only one price for each item. If more than one price is quoted, the lowest unit rate quoted by the bidder will be considered for evaluation.
- (x) The authorized signatory of the bidder must sign the bid, duly stamped at appropriate places with initial on all the remaining pages of the bid. A person signing (manually or digitally) the tender form or any documents forming part of the contract on behalf of another shall be deemed to warrantee that he has authority to bind such other persons and if, on enquiry, it appears that the persons so signing had no authority to do so, the purchaser may, without prejudice to other civil and criminal remedies, cancel the contract and hold the signatory liable for all cost and damages.
- (xi) No condition shall be attached to the Financial Bid. Conditional bids shall be summarily rejected.
- (xii) The bid of a bidder, who does not fulfill any of the above requirements and /or gives evasive information /reply against any such requirement, shall be liable to be ignored and rejected.

Note: Bidders are requested to upload the "Technical Bid" and 'Financial Bid' separately having the above mentioned documents online in PDF format.

16. Bid currency

- (i) The tender supplying indigenous goods or already imported goods shall quote only in Indian Rupees.

- (ii) For imported goods if supplied directly from abroad, prices shall be quoted in any freely convertible currencies say US Dollar, or currency of origin country. As regards prices for allied services, if any required with the goods, the same shall be quoted in Indian Rupees only if such services are to be performed/undertaken in India. Commission for Indian Agent, if any and if payable shall be indicated in the space provided for in the price schedule and will be payable in Indian Rupees only.
- (iii) Tenders, where prices are quoted in any other way shall be treated as non-responsive and rejected.

17. Bid Price

- (i) The Bidder shall indicate on the Price Schedule provided under Section IV (C) all the specified components of prices shown therein. All the columns shown in the price schedule should be filled up as required. If any column does not apply to a Bidder, same should be clarified as "NA" (means Not Applicable) by the Bidder.
- (ii) The quoted prices for goods offered for domestic goods or goods of foreign origin located within India shall be quoted in the Price Schedule given under Section IV (C) (I). The quoted prices for goods to be imported from abroad, shall be quoted in the Price Schedule given under Section IV (C) (II).
- (iii) Duties and Taxes:
 - a) The bidders are required to indicate the duties and taxes payable by them in their Price Schedule. For the supplies made as per the original delivery schedule the statutory levies as applicable on the date of supply shall be paid / reimbursed to the contractor at actual.
 - b) For the supplies made beyond the original delivery schedule, the reimbursement of statutory levies shall be governed by the provisions of the contract. In no case, the contractor shall be entitled to any increase in duties and levies imposed after expiry of original delivery period.
 - c) However, if a local body still insists upon payment of such local duties and taxes, the same should be paid by the supplier to the local body to avoid delay in supplies and possible demurrage charges and obtain a receipt for the same. The supplier should forward the receipt obtained for such payment to the Purchaser to enable the Purchaser reimburse the supplier and take other necessary action in the matter.
- (iv) Customs Duty:
 - a) The duty of custom and the additional duty of sports goods, Kitchen Equipment, sports requisites, sports science equipments, Spare parts and accessories etc. which are exempted as per custom notification No. 146/94 -Customs dated 13.07.1994 and as amended by Notification No. 146/94-Cus., dated 13.7.1994 as amended by Notification No. 101/95-Cus., dated 26.5.1995; No. 132/95-Cus., dated 28.8.1995, No. 48/96-Cus., dated 23.7.1996, No. 24/2002 dated 01.03.2002 and No. 88/2002-Cus dated 28.8.2002 and No. 5/2010-Cus., dated 19.01.2010. Any subsequent amendment may also be considered. Accordingly, Custom Duty Exemption Certificate (CDEC) applicable on CIF on goods to be imported will be provided by Sports Authority of India.

- (v) Unless otherwise specifically indicated in this Bidding Document, the terms FCA, FOB, CIF, CIP, DDP etc., shall be governed by the current edition of International Commercial Terms (INCOTERMS), published by the International Chamber of Commerce, Paris.
- (vi) The need for indication of all such price components by the Bidders, as required in this clause is for the purpose of comparison of the Bids by the Purchaser and will no way restrict the purchaser's right to award the contract on the selected Bidder on any of the terms offered.

18. Indian Agent

- (i) If a foreign bidder has engaged an agent in India in connection with its tender, the foreign bidder, in addition to indicating Indian agent's commission, if any, in a manner described under price schedule, shall also furnish the following information:
 - a) The complete name and address of the Indian Agent and its permanent income tax account number as allotted by the Indian Income Tax authority.
 - b) The details of the services to be rendered by the agent for the subject requirement.
 - c) Details of Service outlets in India, nearest to the consignee(s), to render services during Warranty and CAMC period.
 - d) Copy of the agreement between Indian Agent & their principal detailing the scope of work/services during warranty & after sales periods.

19. Firm Price

The prices quoted by the bidder shall remain firm and fixed during the currency of the contract. As regards, taxes and duties, if any chargeable on the items, clause 16 of this Section will be applicable.

20. Alternative Bids are not allowed.

21. Documents establishing bidder's eligibility and qualifications

- (i) Pursuant to ITB clauses 13, the bidder shall furnish, as part of its bid, relevant details and documents establishing its qualifications to perform the contract.
- (ii) The documentary evidence needed to establish the bidder's qualifications:
- (iii) In case the bidder offers to supply items, which are manufactured by some other firm, the bidder should be duly authorized by the manufacturer to quote for and supply the goods to the Purchaser. The bidder shall submit the manufacturer's authorization letter to this effect as per the standard form provided under Section IV-E of this document.

22. Documents establishing good's Conformity to TE Documents.

- (i) The bidders shall provide in its tender the required as well as the relevant documents like technical data, literature, drawings etc. to establish that the goods and services offered in the tender fully conform to the goods and services specified by the purchaser in the TE documents. For this purpose the bidders shall also provide a clause-by-clause commentary on the technical specifications and other technical details incorporated by the purchaser in the TE documents to establish technical responsiveness of the goods and services offered in its tender.

- (ii) In case there is any variation and/or deviation between the goods & services prescribed by the purchaser and that offered by the bidders, the bidder shall list out the same in a chart form without ambiguity and provide the same along with its tender.
- (iii) If a bidder furnishes wrong and/or misleading data, statement(s) etc. about technical acceptability of the goods and services offered by it, its tender will be liable to be ignored and rejected in addition to other remedies available to the purchaser in this regard.

23. Bid Security/Earnest Money Deposit (EMD)

- (i) The bidder shall furnish Bid Security for an amount as shown in the Clause 1 of Section I- IFB. The Bid Security is required to protect the Purchaser against the risk of the bidder's unwarranted conduct as explained under sub-clause 23 (vi) below. Non submission of Bid Security will be considered as major deviation and bid will not be considered.
- (ii) In case, as per notification of Government of India, the bidder falls in the category of exemption of Bid Security, it should furnish the relevant notification along with required documents like valid Registration Certificate etc.
- (iii) The Bid Security shall be furnished in one of the following forms:
 - a) Account Payee Demand Draft
 - b) Fixed Deposit Receipt
 - c) Banker's cheque / Pay Order
 - d) Bank Guarantee from any of the commercial banks (as per the format at **Section IV-D**)
- (iv) The Demand Draft, Fixed Deposit Receipt, Banker's Cheque or Bank Guarantee shall be drawn on any Commercial Bank in India, in favour of the "Regional Director, Sports Authority of India", payable at Sonapat. In case of Bank Guarantee, the same is to be obtained from any commercial bank in India as per the format specified under **Section IV (D)** of the Bid Document.
- (v) The Bid Security shall be valid for a period of forty-five (45) days beyond the validity period of the bid. The Bid Security shall be valid for 45 days from the date of opening of the Technical Bid.
- (vi) Earnest Money is required to protect the purchaser against the risk of the bidder's conduct, which would warrant the forfeiture of the EMD. Earnest money of a bidder will be forfeited, if the bidder withdraws or amends its tender or impairs or derogates from the tender in any respect within the period of validity of its tender or if it comes to notice that the information/documents furnished in its tender is incorrect, false, misleading or forged without prejudice to other rights of the purchaser. The successful bidder's earnest money will be forfeited without prejudice to other rights of Purchaser if it fails to furnish the required performance security within the specified period.
- (vii) Bid Security of a bidder will be forfeited, if the bidder withdraws or amends its bid or impairs or derogates from the bid in any respect within the period of validity of its bid without prejudice to other rights of the Purchaser. Further, if successful bidder fails to furnish the required Performance Security and sign the contract / agreement within the period as specified by SAI in the Letter of Award (LOA), its Bid Security/EMD will be forfeited.

24. Bid Validity

- (i) The bid shall remain valid for acceptance for a period of 45 days after the date of bid opening, prescribed in the bid document. Any bid valid for a shorter period shall be treated as unresponsive and rejected.
- (ii) In exceptional circumstances, Purchaser may request the bidders' consent to extend the

validity of their bids up to a specified period. The bidders, who agree to extend the bid validity period are to extend the same in writing. However, they will not be permitted to modify their original bids during the extended bid validity period.

- (iii) In case, the day up to which the bids are to remain valid falls on a holiday or on a day declared as holiday or closed day for the Purchaser, the bid validity shall automatically be extended up to the next working day.

25. Purchaser's right to accept any bid and to reject any or all bids.

The Purchase reserves the right to cancel the bidding process and reject all bids at any time prior to award of contract, without incurring any liability, whatsoever to the affected bidder or bidders.

26. Signing of bids

- (i) The bidders shall submit their bids as per the instruction contained in ITB.
- (ii) The tender shall either be typed or written in legible/ indelible ink and the same shall be signed by the bidder or by a person (s) who has been duly authorized to bind the bidder to the contract. The letter of authorization shall be by a written power of attorney, which shall also be furnished along with the bid.
- (iii) The tender shall be duly signed at the appropriate places as indicated in the TE documents and all other pages of the tender including printed literature, of any shall be initialed by the same person(s) signing the tender. The tender shall not contain any erasure or overwriting, except as necessary to correct any error made by the bidder and, if there is any such correction; the same shall be initialed by the person(s) signing the tender.

(e) SUBMISSION OF BIDS

27. Submission of bids

- (i) Bids should be submitted On-line as per the instructions given for On- line submission under Section II (B).
- (ii) Bids must be received by the Purchaser not later than the date and time prescribed in the bid document.
- (iii) Purchaser, at his discretion, may extend the deadline for submission of bids by amending the bid document in accordance with clause 9 of **ITB**. In that case, all rights and obligations of the Purchaser and the bidders would automatically stand extended.
- (iv) Submission of more than one bid by the same bidder shall entail him for disqualification from participating in the bid process. OEM or its Agent / Authorized Dealer shall submit the Bid.

(f) BID OPENING

28. Opening of bids

- (i) The Purchaser will open the bids at the specified date, time and place as indicated in the IFB in **Section-I**. If due to administrative reasons the venue / date / time of bid opening are changed, it will be uploaded on CPP Portal and on the SAI's website.

- (ii) In case the specified date of bid opening falls on a holiday or is subsequently declared a holiday or closed day for the Purchaser, the bids will be opened at the appointed time and place on the next working day.
- (iii) Authorized representatives of the bidders, who have submitted bids on time may attend the bid opening provided they bring with them letters of authority from the corresponding bidders. Letter of authority for attending the bid opening meeting should be in the format placed at **Section IV (G)**.
- (iv) Two – bid system as mentioned in Para 13 above will be as follows:-
 - a) **Technical Bids** will be opened in the first instance, at the prescribed date and time as indicated in **Section –I (IFB)**. These bids shall be scrutinized and evaluated by the Purchaser with reference to parameters prescribed in the Bid Document. During the Technical bid opening, the bid opening official(s) will read the salient features of the bids like brief description of the items offered, delivery period, Bid Security and any other special features of the bids, as deemed fit by them. Thereafter, in the second stage, the Financial Bids of only the technically accepted bids / offers (as decided in the first stage) shall be opened for further scrutiny and evaluation on a date notified after the evaluation of the Technical Bid. The prices, special discount if any offered etc., as deemed fit by bid opening official(s) will also be read out.

(g) SCRUTINY AND EVALUATION OF BIDS

29. Basic Principle

Bids will be evaluated on the basis of the terms & conditions already incorporated in the TE document, based on which tenders have been received and the terms, conditions etc. mentioned by the bidders in their tenders. No new condition will be brought in while scrutinizing and evaluating the tenders

30. Scrutiny of Tenders

- (i) The Purchaser will examine the Tenders to determine whether they are complete, whether any computational errors have been made, whether required sureties have been furnished, whether the documents have been properly signed stamped and whether the Tenders are generally in order.
- (ii) Purchaser will determine the responsiveness of each Tender to the TE Document without recourse to extrinsic evidence.
- (iii) The tenders will be scrutinized to determine whether they are complete and meet the essential and important requirements, conditions etc. as prescribed in the TE document. The tenders, which do not meet the basic requirements, are liable to be treated as non – responsive and will be summarily ignored.
- (iv) The following are some of the important aspects, for which a tender shall be declared non – responsive and will be summarily ignored;
 - a) Qualification Criteria not enclosed
 - b) Tender is unsigned.
 - c) Tender validity is shorter than the required period
 - d) Required EMD (Amount, validity etc.)/exemption documents have not been provided
 - e) Bidder has quoted for goods manufactured by other manufacturer(s) without the required Manufacturer's Authorization letter.

- f) Bidder has not agreed to give the required performance security.
- g) Goods offered are not meeting the tender enquiry specification.
- h) Bidder has not agreed to other essential condition(s) specially incorporated in the tender enquiry like terms of payment, liquidated damages clause, warranty clause, dispute resolution mechanism applicable law.
- i) Poor/ unsatisfactory past performance.
- j) Bidder has not quoted for the entire quantity as specified in the List of Requirements in the quoted schedule.
- k) Bidder has not complied with the requirement of Clauses of ITB.

31. Minor infirmity/irregularity/Non-conformity

If during the preliminary examination, the purchaser find any minor infirmity and/ or irregularity and/ or non-conformity in a tender, the purchaser will convey its observation on such 'minor' issues to the bidder by speed post/ mail etc. asking the bidder to response by a specified date. If the bidder does not reply by the specified date or gives evasive reply without clarifying the point at issue in clear terms, that tender will be liable to be ignored.

32. Discrepancies in Prices

- a) If, in the price structure quoted by a bidder, there is discrepancy between the unit price and the total price (which is obtained by multiplying the unit price by the quantity), the unit price shall prevail and the total price corrected accordingly.
- b) If there is an error in a total price, which has been worked out through addition and/or subtraction of subtotals, the subtotals shall prevail and the total corrected, and
- c) If there is a discrepancy between the amount expressed in words and figures, the amount in words shall prevail, subject to sub clause 31 of ITB.
- d) If, as per the judgment of the purchaser, there is any such arithmetical discrepancy in a tender, the same will be suitably conveyed to the bidder by registered/speed post. If the bidder does not agree to the observation of the purchaser, the tender is liable to be ignored.

33. Qualification Criteria

Bids of the Bidders, who do not meet the required Qualification Criteria prescribed in Clause 14 of Section II A read with Section III (A), will be treated as non - responsive and will not be considered further.

34. Conversion of tender currencies to Indian Rupees

In case the TE document permits the bidders to quote their prices in different currencies, all such quoted prices of the responsive bidders will be converted to a single currency with Indian Rupees for the purpose of equitable comparison and evaluation, as per the exchange rate establish by the Reserve Bank of India for similar transactions, as on the last date of submission of tender/bid.

35. Comparison of Bids and Award Criteria

- (i) The comparison of the techno commercially responsive Bids for ranking purpose shall be carried out on Delivery on DDP basis at Consignee Site basis, inclusive of applicable taxes, duties, incidental services. The CAMC prices, if any will also be added for comparison/ranking purpose for evaluation.
- (ii) The Contract shall be awarded to the responsive Bidder(s) who is overall or item wise **(to be specified**

by Purchaser as per functional requirement before floating tender) lowest and who meets the laid down Qualification Criteria in the Bid documents.

- (iii) The Purchaser reserves the right to give the price preference/ purchase preference as per the instruction in vogue while evaluating, comparing and ranking the responsive Bids. The Bidders claiming the same should enclose the concerned Notification of Govt. of India along with other relevant documents so as to establish their claim for such preferences.

36. Contacting the Purchaser

- (i) From the time of submission of tender to the time of awarding the contract, if a BIDDER needs to contact the purchaser for any reason relating to this tender enquiry and / or its tender, it should do so only in writing.
- (ii) In case a bidder attempts to influence the purchaser in the purchaser's decision on scrutiny, comparison & evaluation of tenders and awarding the contract, the tender of the bidder shall be liable for rejection in addition to appropriate administrative actions being taken against that bidder, as deemed fit by the purchaser.

(h) AWARD OF CONTRACT

37. The Purchaser's Right to accept any tender and to reject any or all tenders

The purchaser reserve the right to accept in part or in full any tender or reject any or more tender(s) without assigning any reason or to cancel the tendering process and reject all tenders at any time prior to award of contract, without incurring any liability, whatsoever to the affected tenderer or tenderers.

38. Notification of Award

- (i) The bidder whose bid has been accepted will be notified of the award by the Purchaser prior to the expiry of the bid validity period.
- (ii) Before expiry of the bid validity period, the Purchaser will notify the successful bidder in writing, by speed post or email that its bid for items, which have been selected by the Purchaser, has been accepted; also briefly indicating there-in, that the essential details like description, quantity of the items, and delivery period, and prices have been accepted. The successful bidder must furnish to the Purchaser the required Performance Security within 21 days from the date of dispatch of this notification. SAI reserves the right to impose penalty @ 0.05% of contract value per day for further period of 07 days, failing which the Bid Security will be forfeited and the award will be cancelled. Relevant details about the Performance Security have been provided under GCC Clause 5 under **Section VII (A)**.
- (iii) The Letter of Award (LOA) will state the sum that the Purchaser will pay to the successful bidder in consideration of the items to be supplied by him.
- (iv) The details of award of work and name of the successful bidder shall be mentioned on the CPP and also in the notice board/bulletin/website of SAI.
- (v) Notification of Award shall constitute the conclusion of the Contract.

39. Issue of Contract

- (i) Promptly after notification of award, the Purchaser will mail the Contract Agreement as per **Section VIII (A)**, duly completed to the successful bidder by speed post/mail.
- (ii) The successful bidder shall return the contract in duplicate duly typed on stamp paper and duly signed and dated, to the Purchaser by speed post/mail within 21 days from the date of issue of the contract.
- (iii) The purchaser reserves the right to issue the Notification of Award consignee wise.

40. Annulment of Award

Failure of the successful bidder to comply with the requirement of signing an agreement with the Purchaser and furnishing Performance Security as per clause 5 of **Section VII (A)** shall constitute sufficient ground for annulment of the award and forfeiture of bid security.

41. Termination of Contract

The SAI reserves the right to terminate the contract without assigning any reason. Before termination of contract, SAI will notify the service bidder giving a notice of 30 days.

42. Disqualification

Purchaser reserves the right to disqualify the bidder for a suitable period who fails to supply the items in time. Further, the bidder(s) whose items do not perform satisfactorily in accordance with the specifications may also be disqualified for a suitable period by the Purchaser. Misrepresentation of facts if found at any stage during the contract period including warranty clause will also attract disqualification.

43. Non-receipt of Performance Security and Contract by the Purchaser

Failure of the successful Bidder in providing Performance Security and / or returning contract copy duly signed in terms of ITB shall make the Bidder liable for forfeiture of its bid security and, also, for further actions by the Purchaser against it as per the clause 21 of GCC – Termination of default in Section-VII (A) and other administrative actions as deemed fit by the purchaser.

44. Corrupt or fraudulent practices

- (i) It is required by all concerned namely the Consignee/Bidder/ Supplier to observe the highest standard of ethics during the procurement and execution of such contracts. In pursuance of this policy, the Purchaser: -
 - a) Will reject a proposal for award if it determines that the bidder recommended for award has engaged in corrupt or fraudulent or collusion or coercive practices in competing for the contract in question;
 - b) Will declare a firm ineligible or blacklist for a stated period of time, to be awarded a contract by the Purchaser if it at any time determines that the firm has engaged in corrupt or fraudulent or collusion or coercive practices in competing for, or in executing the contract
 - c) The Purchaser reserves the right not to conclude the contract and in case contract has been issued, terminate the same, if found to be obtained by any misrepresentation, concealment and suppression of material facts by the bidder. In addition, Bid Security/ Performance Security (as the case may be) deposited by the bidder shall be forfeited and legal as well as administrative action for such misrepresentation, concealment and suppression of material facts shall be initiated.

45. Conflict of Interest among bidders/agents

- (i) A bidder shall not have conflict of interest with others bidders. Such conflict of interest can lead to anti competitive practices to the detriment of purchaser's interests. The bidder found to have a conflict of interest shall be disqualified. A bidder may be considered to have a conflict of interest with one or more parties in this bidding process if;
 - a) They have controlling partner (s) in common; or
 - b) They receive or have received any direct or indirect subsidy/financial stake from any of them; or

- c) They have the same legal representative/agent for purposes of this bid; or
- d) They have relationship with each other, directly or through common third parties, that puts them in a position to have access to information about or influence on the bid of another bidder; or
- e) Bidder participates in more than one bid in this bidding process. Participation by a bidder in more than one Bid will result in the disqualification of all bids in which the parties are involved. However, this does not limit the inclusion of the components/ sub-assemblies from one bidding manufacturer in more than one bid.
- f) In cases of agents quoting in offshore procurements, on behalf of their principal manufacturers, one agent cannot represent two manufacturers or quote on their behalf in a particular tender enquiry. One manufacturer can also authorize only one agent/dealer. There can be only one bid from the following:-
 - 1. The principal manufacturer directly or through one Indian agent on his behalf; and
 - 2. Indian/foreign agent on behalf of only one principal.
- g) A bidder or any of its affiliates participated as a consultant in the preparation of the design or technical specification of the contract that is the subject of the bid;
- h) In case of a holding company having more than one independently manufacturing units, or more than one unit having common business ownership/management, only one unit should quote. Similar restrictions would apply to closely related sister companies. Bidders must proactively declare such sister/common business/management units in same/similar line of business.

SECTION-II
(B) Instructions for Online Bid Submission

The bidders are required to submit soft copies of their bids electronically on the CPP Portal, using valid Digital Signature Certificates. The instructions given below are meant to assist the bidders in registering on the CPP Portal, prepare their bids in accordance with the requirements and submitting their bids online on the CPP Portal. More information useful for submitting online bids on the CPP Portal may be obtained at: <https://eprocure.gov.in//eprocure/app> .

A. REGISTRATION

- (i) Bidders are required to enroll on the e-Procurement module of the Central Public Procurement Portal (URL: <https://eprocure.gov.in//eprocure/app>) by clicking on the link “Online bidder Enrolment” on the CPP Portal which is free of charge.
- (ii) As part of the enrolment process, the bidders will be required to choose a unique username and assign a password for their accounts.
- (iii) Bidders are advised to register their valid e-mail address and mobile numbers as part of the registration process. These would be used for any communication from the CPP Portal.
- (iv) Upon enrolment, the bidders will be required to register their valid Digital Signature Certificate (Class II or Class III Certificates with signing key usage) issued by any Certifying Authority recognized by CCA India (e.g. Sify/TCS/nCode/ eMudhra etc.), with their profile.
- (v) Only one valid DSC should be registered by a bidder. Please note that the bidders are responsible to ensure that they do not lend their DSC’s to others which may lead to misuse.
- (vi) Bidder then logs in to the site through the secured log-in by entering their user ID / password and the password of the DSC / e-Token.

B. SEARCHING FOR TENDER DOCUMENTS

- (i) There are various search options built in the CPP Portal, to facilitate bidders to search active tenders by several parameters. These parameters could include Tender ID, Organization Name, Location, Date, Value, etc. There is also an option of advanced search for tenders, wherein the bidders may combine a number of search parameters such as Organization Name, Form of Contract, Location, Date, Other keywords etc. to search for a tender published on the CPP Portal.
- (ii) Once the bidders have selected the tenders they are interested in, they may download the required documents / tender schedules. These tenders can be moved to the respective ‘My Tenders’ folder. This would enable the CPP Portal to intimate the bidders through SMS / e-mail in case there is any corrigendum issued to the tender document.
- (iii) The bidder should make a note of the unique Tender ID assigned to each tender, in case they want to obtain any clarification / help from the helpdesk.

C. PREPARATION OF BIDS

- (i) Bidder should take into account corrigendum published on the tender document before submitting their bids.

- (ii) Please go through the tender advertisement and the tender document carefully to understand the documents required to be submitted as part of the bid. Please note the number of covers in which the bid documents have to be submitted, the number of documents – including the names and content of each of the document that need to be submitted. Any deviations from these may lead to rejection of the bid.
- (iii) Bidder, in advance, should get ready the bid documents to be submitted as indicated in the tender document / schedule and generally, they can be in PDF / XLS / RAR / DWF/JPG formats. Bid documents may be scanned with 100 dpi with black and white option which helps in reducing size of the scanned document.
- (iv) To avoid the time and effort required in uploading the same set of standard documents which are required to be submitted as a part of every bid, a provision of uploading such standard documents (e.g. PAN card copy, annual reports, auditor certificates etc.) has been provided the bidders. Bidders can use “My Space” or “Other Important Documents” area available to them to upload such documents. These documents may be directly submitted from the “My Space” area while submitting a bid, and need not be uploaded again and again. This will lead to a reduction in the time required for bid submission process.

D. SUBMISSION OF BIDS

- (i) Bidder should log into the site well in advance for bid submission so that they can upload the bid in time i.e. on or before the bid submission time. Bidder will be responsible for any delay due to other issues.
- (ii) The bidder has to digitally sign and upload the required bid documents one by one as indicated in the tender document.
- (iii) Bidder has to select the payment option as “offline” to pay the tender fee / EMD as applicable and enter details of the instrument.
- (iv) Bidder should prepare the EMD as per the instruction specified in the tender document. The original should be posted/couriered/given in person to the concerned official latest by the last date of bid submission or as specified in the tender documents. The details of the DD/any other accepted instrument, physically sent, should tally with the details available in the scanned copy and the data entered during bid submission time. Otherwise the uploaded bid will be rejected.
- (v) The server time (which is displayed on the bidders’ dashboard) will be considered as the standard time for referencing the deadlines for submission of the bids by the bidders, opening of bids etc. The bidders should follow this time during bid submission.
- (vi) All the documents being submitted by the bidders would be encrypted using PKI encryption techniques to ensure the secrecy of the data. The data entered cannot be viewed by unauthorized persons until the time of bid opening. The confidentiality of the bids is maintained using the secured Socket Layer 128 bit encryption technology. Data storage encryption of sensitive fields is done. Any bid document that is uploaded to the server is subjected to symmetric encryption using a system generated symmetric key. Further this key is subjected to asymmetric encryption using buyers/bid openers’ public keys. Overall, the uploaded tender documents become readable only after the tender opening by the authorized bid openers.
- (vii) The uploaded tender documents become readable only after the tender opening by the authorized bid openers.
- (viii) Upon the successful and timely submission of bids (ie after Clicking “Freeze Bid Submission” in the portal), the portal will give a successful bid submission message & a bid summary will be displayed with bid no. and the date & time of submission of the bid with all other relevant details.
- (ix) The bid summary has to be printed and kept as an acknowledgement of the submission of the bid. This acknowledgement may be used as an entry pass for any bid opening meetings.

E. ASSISTANCE TO BIDDERS

- (i) Any queries relating to the tender document and the terms and conditions contained therein should be addressed to the Tender Inviting Authority for a tender or the relevant contract person indicated in the tender.
- (ii) Any queries relating to the process of online bid submission or queries relating to CPP Portal in general may be directed to the 24x7 CPP Portal Helpdesk. The Contract number for the helpdesk is 1800 3072 2232. Foreign bidder can get help at +91-7878007972, +91- 7878007973.

SECTION III (A)
QUALIFICATION CRITERIA

Bid Reference No.

Dated: _

- (a) The Bidder must be a Manufacturer or its authorized agents
(b) The bidder must satisfy the following eligibility criteria –

Sl.No.	Descriptions	Document Required
1.	The bidder must be a company/firm/sole proprietor registered in India for the last five years as on the bid submission date	Enclose copy of certificate of incorporation/ registration issued by relevant authority in India.
2.	Bidder must have annual average turnover of Rs. 87,00,000/- in last three financial years viz 2017- 18, 2018-19 & 2019-20	Statutory Auditor's Certificate that provides the information explicitly as per the criteria. Statutory Auditor's Certificate is mandatory. Providing Balance Sheet or Financial Statements is not sufficient for this requirement
3.	The bidder must have completed satisfactorily one order of providing Kitchen Equipment of at least 80% of the estimated cost (rounded to nearest Rs. 69,60,000/-). Or At least two orders each of value not less than 60% of estimated cost. Or At least three orders each of value not less than 40% of estimated cost in the last five years to government departments/ autonomous bodies/PSUs/ reputed private organizations.	The requisite order (s) along with satisfactory completion certificates issued by relevant authority not less than the rank of Section Officer. License issued by the Licensing authority for these works
4.	The bidder should have an experience of supply of kitchen equipment not less than 80% of the requirement of SAI as stipulated in the tender document under one contract during the last five financial years, to Central/State Government departments/ autonomous bodies/PSUs/ reputed private institutions	Requisite certificate issued by the officer not below the rank of Section Officer.
5.	The bidders should not have been debarred/blacklisted by any state/ central government/PSUs	Enclose blacklisting declaration in the format given in Section IV (I)
6.	The bidder should have a valid GST No. or should have registered under GST.	Enclose copy of GST registration certificate

- (c) In support of the above, the bidder shall furnish relevant documents, performance statement as per Pro-forma in Section III (B).
- (d) In case technical specification and rates being equal, preference will be given to such firms having relevant ISO or other equivalent certification for quality assurance. In case parameters come on equal footings, successful bidder will be the one, having highest turnover.

SECTION- III (B)
PROFORMA FOR PERFORMANCE STATEMENT
(For the period of last three years)

Bid Reference No. : _____
Date and Time of opening : _____
Name and address of the Bidder : _____
Name and address of the manufacturer : _____

Order placed by (full address of Purchaser)	Order number and date	Description and quantity of ordered goods	Value of order (Rs.)	Date of completion of supply/Contract		Remarks indicating reasons for delay if any	Have the goods been functioning satisfactorily (Attach documentary proof)**
				As per Contract	Actual		
1	2	3	4	5	6	7	8

We hereby certify that if at any time, information furnished by us is proved to be false or incorrect; we are liable for any action as deemed fit by the purchaser in addition to forfeiture of the earnest money.

Signature and seal of the
Bidder

** The documentary proof will be certificate from the consignee/end user with cross- reference of order no. and date in the certificate along with a notarized certification authenticating the correctness of the information furnished.

SECTION – IV
(A) BID SUBMISSION FORM

Date:- _____

To
Sports Authority of India

Ref.: Your Bidding Document No. _____ **dated** _____

Sir,

1. We, the undersigned have gone through the above mentioned Bidding Document, including amendment/corrigendum no. _____, dated _____ (if any), the receipt of which is hereby confirmed. We now offer to supply and deliver _____ (Description of goods and services) to the purchasers named in the schedule in conformity with your above referred document at the rates as shown in the price schedule(s), attached herewith and made part of this Bid.
2. We further confirm that, if our Bid is accepted, we shall provide you with a performance security of required amount in an acceptable form in terms of GCC clause 05 of Section-VII (A) for due performance of the Contract.
3. We agree to keep our Bid valid for acceptance for days or for subsequently extended period, if any, agreed to by us. We also accordingly confirm to abide by this Bid up to the aforesaid period and this Bid may be accepted any time before the expiry of the aforesaid period.
4. We further confirm that, upon conclusion of formal Contract on us, the supply orders placed on us by the designated Purchaser against the Contract shall constitute a binding contract between us and the Purchaser.
5. We confirm that the rates offered by the Original Equipment Manufacturer (OEM) or its authorized agent are same in respect of the items stipulated in the contract document.
6. We undertake that we have not supplied the required items at a price lower than the price quoted for these items by us.
7. We fully agree to abide by all terms and conditions of General Conditions of Contract/Special Condition of Contract as per Section-VII.
8. We further understand that you are not bound to accept the lowest or any Bid you may receive against your above-referred Bid Reference.
9. We confirm that we do not stand deregistered/banned/blacklisted by any Govt. Authorities.
10. We confirm that we fully agree to the terms and conditions specified in above mentioned Bidding Document, including amendment/ corrigendum if any

[Signature with date, name and designation]

Duly authorised to sign Bid for and on behalf of Messrs_

[Name & address of the manufacturers]

SECTION – IV

(B) Form for Power of Attorney

Know all men by these presents, we, /vide board resolution dated,
_____ (name of the firm and address of the registered office) do hereby irrevocably constitute, nominate, appoint and authorise Mr./Ms. (Name), son/daughter/wife of _____ and presently residing at _____, who is [presently employed with us and holding the position of _____], as our true and lawful attorney (hereinafter referred to as the "Attorney") to do in our name and on our behalf, all such acts, deeds and things as are necessary or required in connection with or incidental to submission of our bid for the (Name of Mandate) including but not limited to signing and submission of all applications, bids and other documents and writings, participate in bidder's and other conferences and providing information/responses to Sports Authority of India (hereinafter referred to as "Purchaser"), representing us in all matters before Purchaser, signing and execution of all contracts including the Agreement and undertakings consequent to acceptance of our bid, and generally dealing with Purchaser in all matters in connection with or relating to or arising out of our bid for the said Tender and /or till the entering into the Contract with Purchaser.

AND we hereby agree to ratify and confirm and do hereby all acts, deeds and things lawfully done or caused to be done by our said Attorney pursuant to and in exercise of the powers conferred by this Power of Attorney and that all acts, deeds and things done by our said Attorney in exercise of the powers hereby conferred shall and shall always be deemed to have been done by us.

IN WITNESS WHEREOF WE, _____ THE ABOVE NAMED PRINCIPALS HAVE EXECUTED THIS POWER OF ATTORNEY ON THIS _____ DAY OF 20**

For _____

(Signature)

(Name, Title, and Address) Witnesses:

- 1.
- 2.

Accepted (Notarized)

(Signature) (Name, Title and Address of the Attorney)

Section IV
(C) PRICE SCHEDULE

(I) PRICE SCHEDULE FOR GOODS MANUFACTURED IN INDIA

Item No.	Description & Model No. if any	Quantity and Unit	Each equipment DPP Destination Price (at Purchaser's site) (Rs.)	Total DPP Destination Price (at Purchaser's site) (Rs.)
A	B	C	D	E= C X D

Total Bid price in Rupees: _____

In words: _____

BREAK UP OF PRICE IN COLUMN D IN INDIAN RUPEES (INR)

Basic Price (Rs.)	Packing Charges if any(Rs.)	GST/IGST (as applicable) (Rs.)	Insurance Charges if any(Rs.)	Freight to Consignee's Destination (including loading and unloading) (Rs.)	Any other Charges (if any) (Rs.)	DDP Destination (at Consignee's site) Price per Unit (including Col. 1 to 6) (Rs.)
1	2	3	4	5	6	7

The above prices quoted are for supply, installation, commissioning and onsite training for operation of equipment with warranty period of _____ **years** from the date of acceptance by Purchaser. The charges for Annual CAMC after warranty shall be quoted separately as per Section (IV) (C) (III)

Delivery Period: _____ (Insert earliest delivery period) from the date of signing of the Contract. The Time and Delivery Period shall be the essence of Contract.

It is hereby certify that we have understood the instructions to bidders, general condition of contract, technical specification, schedule of requirement and all other terms and condition given in RPF Document. We are fully aware of the type of equipment required and our offer is to supply the equipment strictly in accordance with the requirements and according to the terms of RFP Document. We agree to abide by the condition of the RFP document. W

Signature of Bidder _____

Name & Designation _____

Place: _____

Address _____

Date: _____

Seal of Bidder _____

Note: If there is a discrepancy between the unit price and total price the unit PRICE shall prevail.

(II) PRICE SCHEDULE FOR GOODS MANUFACTURED OUTSIDE INDIA

A. FOB/CIF PRICE FOR EQUIPMENTS (IN INDIAN RUPEES/US DOLLARS/ EUROS/GBP/CURRENCY OF ORIGIN COUNTRY)

S. No.	Description and Model No. if any	Quantity & Unit	Country of Origin	Country of Shipment	FOB Price (Each Equipment)	FOB price (total quantity)	Ocean Freight per consignment from port of dispatch to Indian Port,	Insurance Charges to destination station i.e., Consignee's site	CIF Price (Total price)
1	2	3	4	5	6	7= (6x3)	8	9	10=(7+8+9)

- Customs Duty Exemption Certificate (CDEC) for imported sports goods/equipments as per Performa Invoice submitted in the tender will be provided as per Govt. Of India Notification No. 146/94-Customs dated 13.07.1994 read with Notification No. 5/2010-Customs dated 19.01.2010, amended from time to time.

B. PRICE IN INDIAN RUPEES OF EACH EQUIPMENT FOR DELIVERY AT DESTINATION (FROM INDIAN PORT TO CONSIGNEE'S SITE)

S. No.	Description and Model No. if any	Agent's commission, on FOB, (if applicable)	Port charges at Consignee's Country	GST	Freight upto destination (including loading and unloading)	Other Charges (including custom clearance charges if any)	Charges in Indian Rupees, Delivery at Consignee's site
1	2	3	4	5	6	7	8=(3+4+5+6+7)

Total DDP Price for _____ (Quantity) _____ (Column 10 of table A + Column 8 of Table B)

It is hereby certify that we have understood the instructions to bidders, general condition of contract, technical specification, schedule of requirement and all other terms and condition given in RPF Document. We are fully aware of the type of equipment required and our offer is to supply the equipment strictly in accordance with the requirements and according to the terms of RFP Document. We agree to abide by the condition of the RFP document.

The above prices quoted are for supply, installation, commissioning and onsite training for operation of equipment with warranty period of **years** from the date of acceptance by Purchaser.

Delivery Period: _____ (Insert earliest delivery period) from the date of opening of L/C as per Contract.

Indian Agent Name & Address (if any): _____

Indian Agency Commission - _____ % of FOB (included in above quoted prices) PAN No. of Indian Agent: _____

Note : Reimbursement of IGST: The IGST amount as mentioned in the price schedule in INR will be compared with the actual IGST paid and the same will be reimbursed to the supplier as per the following:

- If the IGST amount as mentioned in the price schedule is **equal** to the actual IGST paid, the actual IGST paid shall prevail and reimbursed to the supplier in INR accordingly on submission of original documentary evidence.*
- If the IGST amount as mentioned in the price schedule is **more** than the actual IGST, actual IGST paid shall prevail and reimbursed to the supplier in INR accordingly on submission of original documentary evidence.*
- If the IGST amount as mentioned in the price schedule is **less** than the actual IGST paid, the custom duty amount and IGST as mentioned in the price schedule shall prevail only and reimbursed to the supplier in INR accordingly.*

Signature of Bidder _____

Place: _____

Name & Designation _____

Date: _____

Business Address _____

Seal of Bidder _____

(III) PRICE SCHEDULE FOR COMPREHENSIVE ANNUAL MAINTENANCE (CAMC)

For _____

Sl. No.	Item No.	Brief description of item	CAMC cost _____ year wise after completion of _____ year warranty period for _____ years	Total CAMC cost for _____ years (4a+4b+4c+4d+4e)					Taxes	Total CAMC for _____ years with taxes (5+6)
				1	2	3	4	5		
				A	B	C	D	E		

Place
Delhi

Signature of Bidder
Name & Designation

Business Address
Seal of the Bidder

Note:-

- a) Total value (in figure) _____ (in words) _____
- b) The CAMC commence from the date of expiry of all obligation under warranty i.e. from _____ (date of expiry of warranty) and will expire on _____ (date of expiry of CAMC).
- c) The cost of Annual Comprehensive Maintenance Contract (CAMC) which includes preventive maintenance, labour and spares, after satisfactory completion of warranty period may be quoted for next _____ year as contained in the above referred contract on yearly basis for complete equipment.
- d) There will be _____% uptime warranty during CAMC period on 24 (hrs) x 7 (days) x 365 (days) basis, with penalty, to extend CAMC period by double the downtime period.
- e) During CAMC Period, the supplier shall visit at each consignee's site for preventive maintenance including testing and calibration as per the manufacture's service/technical/operational manual. The supplier shall visit each consignee site as recommended in the manufacturer's manual, but at least once in _____ months commencing from the date of the successful completion of warranty period preventive maintenance of the goods.
- f) All software updates/upgradation should be included in CAMC.
- g) The bank guarantee valid till _____ [(fill the date) 2 months after expiry of entire CAMC period] for an amount of Rs. _____ [(fill amount) equivalent to 2.5 % of the cost of the equipment as per contract] shall be furnished in the prescribed format given in Section _____ of the TE document, along with the signed copy of CAMC within a period of 21 (twenty one) days of issue of CAMC failing which the proceeds of performance security shall be payable to the purchaser/consignee.
- h) If there is any lapse in the performance of the CAMC as per contract, a penalty of 0.25% of the amount of performance security per incidence/per day subject to a maximum of 10 incidents shall be imposed, failing which the purchases/consignee reserves the right to terminate the contract.
- i) Payment terms: The payment of CAMC will be made against the bills raised to the consignee by the supplier on _____ quarterly basis after satisfactory completion of said period, duly certified by the HOD concerned. The payment will be made in Indian Rupees.
- j) The CAMC charges will be included in the total cost of the equipment for evaluation/ranking purpose

SECTION – IV
(D) BANK GUARANTEE FORM FOR BID SECURITY

Whereas _____ (hereinafter called the "Bidder") has submitted its quotation dated _____ for the supply of _____ (hereinafter called the "Bid") against the purchaser's Bid Reference No. _____ Know all persons by these presents that we _____ of _____ (Hereinafter called the "Bank") having our registered office at _____ are bound unto _____ (hereinafter called the "Purchaser) in the sum of _____ for which payment will and truly to be made to the said Purchaser, the Bank binds itself, its successors and assigns by these presents. Sealed with the Common Seal of the said Bank this _____ day of _____ 20 _____. The conditions of this obligation are:

- (1) If the Bidder withdraws or amends, impairs or derogates from the Bid in any respect within the period of validity of this Bid.
- (2) If the Bidder having been notified of the acceptance of his Bid by the Purchaser during the period of its validity:-
 - a) Fails or refuses to furnish the performance security for the due Performance of the contract.
 - or
 - b) Fails or refuses to accept/execute the Rate Contract.

We undertake to pay the Purchaser up to the above amount upon receipt of its first written demand, without the Purchaser having to substantiate its demand, provided that in its demand the Purchaser will note that the amount claimed by it is due to it owing to the occurrence of one or both the two conditions, specifying the occurred condition(s).

This guarantee will remain in force for a period of forty-five days after the period of Bid validity of ___ days i.e. for _____ days (____ days + 45 days) from the date of Bid Opening and any demand in respect thereof should reach the Bank not later than the above date.

(Signature of the authorised officer of the Bank)

Name and designation of the officer

Seal, name & address of the Bank and address of the Branch

SECTION –IV
(E) MANUFACTURER’S AUTHORISATION FORM

To

.....
Sports Authority of India
.....
.....

Sir,

Reference your RFP/IFB No. _____, dated _____ We, _____ who are proven and reputable manufacturers/(Name of the Manufacturer) of _____ (*name and description of the goods offered in the Bid*) having factories/offices at _____, hereby authorise Messrs _____ (*name and address of the agent*) to submit a Bid, process the same further and enter into a Contract with you against your requirement as contained in the above referred Bidding Documents for supply of the above goods manufactured by us during the currency of the Contract.

We also hereby extend our full warranty of _____ year from the date of acceptance of goods by Consignee, supplied against this Contract.

Yours faithfully,

[Signature with date, name and designation]
for and on behalf of Messrs _____

[Name & address of the manufacturers]

Note : This letter of authorisation should be on the letter head of the manufacturing firm/distributor/stockist and should be signed by a person competent to legally bind the manufacturer/distributor/stockist.

SECTION – IV
(F) NEFT MANDATE FORM

From: M/s.

Date:

To

Sub: NEFT PAYMENTS

We refer to the NEFT being set up by SAI. For remittance of our payments using RBI's NEFT scheme, our payments may be made through the above scheme to our under noted account.

NATIONAL ELECTRONIC FUNDS TRANSFER MANDATAE FORM

Name of City	
Bank Code No.	
Bank 's name	
Branch Address	
Branch Telephone / Fax no.	
Supplier's Account No.	
Type of Account	
IFSC code for NEFT	
IFSC code for RTGS	
Supplier's name as per Account	
Telephone no. of supplier	
Supplier's E-mail ID	

[Signature with date, name and designation]

For and on behalf of Messrs _____

[Name & address of the bidder]

Confirmed by Bank

Enclosed a copy of Crossed Cheque

SECTION – IV
(G) LETTER OF AUTHORISATION FOR ATTENDING BID OPENING MEETING

Tender No. _____

Subject :- Authorisation for attending bid opening on _____ (date) in the tender of _____.

Following persons are hereby authorised to attend the bid opening for the tender mentioned above on behalf of ----- (bidder) in order of preference given below.

Order of Preference	Name	Specimen Signature
1.		
2.		

Alternate Representative

Signatures of bidder

Or

Officer authorised to sign the bid documents on behalf of the bidder.

Note:

1. *Maximum of two representatives will be permitted to attend bid **opening**. In case where it is restricted to **one, first preference** will be allowed. Alternate representatives will be permitted when regular representative are not able to attend.*
2. *Permission for entry to the hall where bids are opened may be refused in case authorisation as prescribed above is not furnished.*

SECTION IV

(H) DISCLOSURE OF CONFLICT OF INTEREST

It is hereby disclosed that we have not any conflict of interest with others bidders in terms of conditions stipulated in clause No. 45 of Section II- A of Tender Document. If this disclosure is found wrong later on, we are liable for punitive action as per terms of the agreement.

(Authorized Signatory)

Stamp

SECTION IV
(I) DISCLOSURE OF CODE OF INTEGRITY

It is hereby disclosed that we _____ shall not act in contravention of the codes as under:-

1. Prohibition of:-
 - a) Making offer either directly or indirectly in exchange for an unfair advantage in the procurement process or to otherwise influence the procurement process.
 - b) Any omission, or misrepresentation that may mislead or attempt to mislead or attempt to mislead so that financial or other benefit may be obtained or an obligation avoided.
 - c) Any collusion, bid rigging or anti competitive behaviour that may impair the transparency, fairness and the progress of the procurement process.
 - d) Improper use of information provided by the procuring entity to the bidder with an intent to gain unfair advantage in the procurement process or for personal gain.
 - e) Any financial or business transactions between the bidder and any official of the procuring entity related to tender or execution process of contract, which can affect the decision of the procuring entity directly or indirectly.
 - f) Any coercion or any threat to impair or harm, directly or indirectly, any party or its property to influence the procurement process.
 - g) Obstruction of any investigation or auditing of a procurement process.
 - h) Making false declaration or providing false information for participation in a tender process or to secure a contract.

2. It is also disclosed that no previous transgressions have been made in respect of the provisions of Sub Clause (i) of Rule 175 of GFR with any entity in any country during the last three year or of being debarred by any other procuring entity.

(Authorized Signatory)

Stamp

**SECTION IV
(J) AFFIDAVIT/UNDERTAKING**

I/ We have read and understood the instructions and the terms and conditions contained in the document. I/We accordingly accept all terms and conditions of the tender enquiry document including the essential conditions specially incorporated in the tender enquiry like terms of terms of payment, liquidated damages clause, warranty clause, dispute resolution mechanism applicable law. I/ We confirm that we do not stand deregistered/debarred/banned/blacklisted by any Govt. Authorities. I/ We do hereby declare that the information furnished/ uploaded is correct to the best of my/our knowledge and belief. I/We hereby certify that the prices offered by us in this tender is not higher than the prices we had offered to any other Govt. of India Organization (s)/PSU(s) during the last one year and shall provide the justification for reasonableness of our offered price whenever asked during evaluation of our submitted bid. I/ We also hereby certify that if at any time, information furnished by us is proved to be false or incorrect; I/ We are liable for any action as deemed fit by the purchaser in addition to forfeiture of the earnest money.

Date:

(Signature of the bidder)
NAME & ADDRESS OF THE BIDDER

NOTE: To be submitted on non-judicial stamp paper of Rs. 10/- duly certified by Public Notary

PART-2

**SUPPLY
REQUIREMENTS**

SECTION - V
SCHEDULE OF REQUIREMENTS

Schedule of Requirements

Part I:

Kitchen Equipment Consumable

S. No.	Equipment Name	LIST OF EQUIPMENT REQUIRED FOR KITCHEN AND DINNING HALL	Qty
1	SS 304 FLAT SINGLE TIER PORTER TROLLEY WITH HD WHEELS and handles	Overall Size - 24" x 36" x 34" Unit should be made of 16 swg SS 304 construction. Handle frame to be made of 25 mm. round tubing. Under construction should be of SS 202 frame work with 100mm, noise free rubber castors to be provided with 2Nos. wheels should have a locking arrangement. The Trolley should have a rubber guarding from all the sides to prevent it banging on the wall corners.	6 Nos.
2	SS 304 THREE SINK UNIT	Top sink bowl and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work S.S. angle, 1" square pipe for cross bracing underneath. Legs 1.5" square pipe with stainless steel adjustable bullet feet, 304 grade, Size 72"x24"x34"+4	1 Nos.
3	MS RACK 6 TIERS, SQUARE PIPE LEG, FLAT SHELF WITH 3 SIDE 2"H BRIM	Supplying and fixing of M.S Rack With 3 side 2"H Brim & 5 Shelf.- Complete made of 1.0mm thick M.S. sheet, legs-1.5" square pipe with adjustable bullet feet, Size 45"x24"x72"	10 Nos.
4	PLASTIC PALLET HD	Supplying, Installation and Placing in position of heavy duty plastic Pallet made of food grade material with strong double deck solid surface, washable and durable rectangular in shape with dimension 1200mm X 1000mm X 130mm (NS) can bear load upto 2500kg or more Complete as per manufacturer specification and safety standards & as per Addition & Altration reqd at site.	4 Nos.
5	SS FRAMED GRANITE TOP RECEIVING / SORTING TABLE WITH 1 BOTTOM SHELF	Supplying and fixing of Work Table With 1 Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless sheet & Granite at Top. Inner frame work 38x38x3mm S.S. angle. Two bottom shelf will be fabricated with 1.0mm thick S.S. sheet legs 1.5" square pipe with stainless steel adjustable bullet feet. 304 grade. size: 60"x27"x34'.,	1 Nos.
6	ELECTRONIC WEIGHTING SCALE	Capacity - 500 Kg Unit should have SS Platform of size 900 x 900 mm with a digital instrument panel connected on a vertical stand with a back lit display (Minimum calibration 50 grams). It should be provided with a 5 Amp. Power cord of minimum 1½ meter length having a battery back-up. The Weighing Scale should be approved by Weights & Measures Department and should be from Atco, Vaman or equivalent.	1 Nos.
7	COMMERCIAL FOOD PROCESSOR WITH 2 BLADES	Supplying, Installation and Placing in position MIXY FOR COMMERCIAL USE Heavy Duty Mixer Grinder Machine complete as per manufacturer specification. with 1.5 sq.mm FRLS PVC insulated copper conductor single core cable as earth wire connection testing and commissioing as per site reqd. Make : Sujata or equivalent	2 Nos.

8	COMMERCIAL VEG CUTTING MACHINE WITH 5 BLADES	Commercial Heavy Duty, 5 blades attachment, make :- Robo coupe, Electrolux or equivalent.	2 Nos.
9	SS 304 TILTING BRATT PAN	Overall Size - 60" x 40" x 34" Capacity - 150 Liters The tilting frying pan made of 10swg (3mm thick plate) SS 304 plate with heavy base plate made of 10mm (3mm thick plate) with rounded corners smooth finished, and the front should be provided with a pouring lip of 150 mm. It should be fitted be low with 2 nos of "V" type burners of capacity 70,000 BTUs per hour. The unit will be fitted with pilot burner and control knobs. The unit shall be provided with a lid of 16 swg SS spring loaded counter balance with locking arrangement so it should not fall when opened with insulated handle in the front to lift the lid. The unit shall have a tilting mechanism mounted on right side of the unit with an easy movement and self-locking worm gear system. A swivel type water faucet to be provided from a reputed make like Jaquar. The whole structure is mounted on SS square pipe legs of 16 swg 50 mmx50mm. Bottom of the feet should be provided with flanges to grout, if needed.	3 Nos.
10	PLANETARY MIXER	Capacity - 50 Litters The planetary mixer of 50 Litters. The unit should be made off loor mounted model. The 3 phase electric with 3 Hp motor should be of reputed company like Compton or equivalent. The unit should come with three attachment for Kneader, Beater & Mixer. There should be a safety device installed so the machine will stop when the dough protection cover is lifted. The unit should be fitted with a timer and there should be minimum two speed av ailable with indiuavsal timer.	1 Nos.
11	COMMERCIAL TILTING WET GRINDER	Supplying and fixing of Wet Masala Grinder.- Made up of minimum 0.6mm thick S.S.Sheet and M.S. Structure complete in all respect with 1/2 HP motor of crompton/CG/Kirlosker make, Capacity- 25 litres, 304 grade.	2 Nos.
12	COMMERCIAL HAND BLENDER	750 watt, 1HP, 1500 RPM, 24" tube length	1 Nos.
13	COMMERCIAL BEACH JUICER	50Hx23Wx19D motor 2HP,1400 watt	1 Nos.
14	COMBI OVEN	20 Gn tray,digital interface , with 1 tray rack with wheels,100 recipe programe mode, opti flow air distrubution,5 speed fan,auto clean option, steam 30*C-130*C NSF Certified, with accesscories for grilling, baking, braising. Built in steam generator	01 Nos.
15	COMMERCIAL SANDWICH GRILLER	Electrical operated. S.S. construction Cast Iron ribbed both Plates. With thermostat 0-300°C With juice tray With Heat resistant handles. On/off indicator. With a scraper. With automatic regulation of the heat of cooking Size:-425mmx395mmx210mm Power 2.2 kw Voltage:- 220v	2 Nos.

16	SS 304 WORK TABLE WITH 1 UNDER SHELF & 6" FLASH BACK	Supplying and fixing of Work Table With One Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. one bottom shelf will be fabricated with 1.0mm thick S.S. sheet, Legs 1.5"sqire pipe with stainless steel adjustable bullet feet,304 grade ,Size: 60"x27"x34"+6"	6 Nos.
17	SS 304 WORK TABLE WITH 1 UNDER SHELF & 6" FLASH BACK	Supplying and fixing of Work Table With One Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. one bottom shelf will be fabricated with 1.0mm thick S.S. sheet, Legs 1.5"sqire pipe with stainless steel adjustable bullet feet,304 grade ,Size: 54"x27"x34"+6"	7 Nos.
18	SS 304 WORKING TABLE WITH PALLET	Supplying and fixing of Work Table with Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. with heavy duty plastic Pallet made of food grade material with strong double deck solid surface, washable and durable rectangler in shape with dimension 1500mm X 750mm X 130mm (NS) can bear load upto 2500kg, Legs 1.5"sqire pipe with stainless steel adjustable bullet feet,304 grade ,Size: 60"x30"x34"+6"	4 Nos.
19	DEEP FAT FRYER	Drop in Fryer. Unit with 2 number of frying well tanks with capacity of 10 x 2=20 liters for well. Size of well 220mm w X 340 mm d X 220 H Unit provided with swing up elements On / Off Indicator. Safety thermostat for cut off at high temperature High temperature indicator. With rear hanging baskets. control box with knobs s.s frame work for equipment Should be UL or CE certified Capacity 20 Ltr	2 Nos.
20	AUTOMATIC DEEP FAT FRYER	Overall Size - 46" x 46" x 34" Capacity - 100 Liters. The unit shall have LPG/Electric operated made of SS(304) 14 Swg extended by12" and double walled insulated. It should have all the safety features like a temperature sensor with digital indicator for temp. sensor of shut of unit. SS(304)2"Diax12Swg pipewith adjustable bullet feet. SS(304) 12Swg top. The unit should also a manual oil drain arrangement. MS3 mm thick with round vertical corner and 5mm thick sloped & dished bottom having round corners 7"radius.Required 1 high pressure gas burners and pilot burner, In-built solenoid valve to control burner through remote digital temperature controller Inbuilt SS(304)control box fitted with digital temperature controller (0-3000C), digital timer(99.9min),individual power, on/off switch, burner "ON" indicator.	1 Nos.
21	SS COMMERCIAL HIGH PRESSURE STEAM CABINET (NO BOILER REQUIRED)	48"Lx30"Dx60"H 2Door with GN pan compatibility	1 Nos.
22	RICE BOILER	Overall Size - 54" x 40" x 34" Capacity - 150 Liters. The boiling pan should be made of 10 swg (3mm thick plate) SS304. The pan shall have all corners smooth finished, and at	2 Nos.

		<p>the bottom it should be provided with a pouring lip of 150mm. It should have a heavy 10 swg (3mm thick plate) SS base plate & should be fitted with high pressure spreader burner of capacity 95,000 BTUs with pilot burner with separate needle control valve or a low pressure ring burner of the same capacity with needle control valve. It should be provided with a lid of 16 swg SS</p> <p>304 with spring loaded counter balance with locking arrangement so it should not fall when opened with insulated handle in the front for lifting the lid. The whole structure is mounted on Stainless Steel square pipe legs 16swg 304 of 50mmx50mm. Bottom of the feet should be provided with flanges to grout, if needed</p>	
23	IDLI STEAMER	<p>Supplying and fixing of Idly Steamer.- Made up of Double walled glass wool insulated body will be fabricated with 1.00mm thick stainless steel. Inner water tank fitted with 2.0 KW heating element with automatic temperature controller device. 12 Numbers Aluminium tray (Each tray has provision for 9 idlies. legs 1.5" square pipe with stainless steel adjustable bullet feet, 304 grade, capacity 108 idlies.</p>	2 Nos.
24	SS 304 2 TIER FLAT SHELVED SPICE TROLLEY WITH HD WHEELS	<p>Overall Size - 36" x 20" x 34"</p> <p>Unit should be like a table trolley designed with inserts for 6 containers to hold different spices. Containers should be removable of size OD200mm, ID175mmx600mm deep SS 304 with individual lids to cover the top when not in use. It should be fitted with heavy-duty noise free rubber castors of 100mm with 2 castors having locking arrangement. The trolley should have 25 mm x 16 swg SS 304 handles on both the sides. It should have an under shelf of 18 swg SS 304.</p>	2 Nos.
25	SS 304 COMMERCIAL BULK COOKING	<p>Supplying and fixing of One Burner Indian Range.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle. The range fitted with Industrial gas burner with individual pilot lamp. Top has Cast iron pan support (removable type). One bottom shelf made of 1.0mm thick S.S. sheet. Legs 1.5" square pipe with stainless sheet adjustable bullet feet, 304 grade, Size: 25"x27"x34"+4"</p>	2 Nos.
26	SS 304 TWO BURNER INDIAN RANGE	<p>Supplying and fixing of Two Burner Indian Range.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle. The range fitted with Industrial gas burner with individual pilot lamp. Top has Cast iron pan support (removable type). One bottom shelf made of 1.0mm thick S.S. sheet. Legs 1.5" square pipe with stainless sheet adjustable bullet feet, 304 grade, Size: 44"x27"x34"+4"</p>	1 Nos.

27	SS 304 FOUR BURNER COOKING RANGE	<p>Supplying, Installation, Testing and commissioning of High pressure Range (Indian) Type Four Burner Gas Range, having over all size of 850mmx1000mmx850 mm complete with following specifications:-</p> <p>(i) Front Panel Control by valves for Burner and Pilot (ii) S.S. angle frame (iii) Top Panel made out of 16 SWG SS 304 (iv) Front Panel made out of 18 SWG SS 304 (v) Side Panels made out of 20 SWG SS 304 (vi) Bottom cross bracing made out of 40mmx40mm made out of 16 SWG SS 304 pipe in both sides (front and rear) (vii) 4 legs 40mmx40mmx270mm made out of 14SWG SS 304 pipe with adjustable feet</p>	1 Nos.
28	SS 304 GAS TANDOOR	<p>Fabricating, Supplying, Installation and Placing in position SS Gas Tandoor - All SS Material will be of 304 grade and Jindal / SAIL / TATA / JSW Make. The top shall be constructed in 16 SWG (1.5mm N.S.) SS 304 & side panels shall be constructed in 20 SWG 304 Stainless Steel Sheet. The unit shall be operated on Gas with heavy duty plate and B-30 commercial head burner. The unit shall be fitted with four heavy duty wheels. Complete as per manufacturer specification and safety standards & as per Addition & Alteration reqd at site. (Size: 750mmX750mmX900mm) (N.S.)</p>	2 Nos.
29	ROTI MAKER	<p>Machine Type- Rolling Type Fully Automatic Multi Product Chapatti Making Machine Chapatti Collection- Fully Automatic Design Start Response Time for first Chapati Coming to Bin(Min)- 5 minutes Dough Ball Weight Range 25 to 45 gms Minimum- 25 to 45 gms Adjustable Structural/ Covering Material of the machine- Structure : MS 3mm 40x40 Pipe with powder coating Covering: S.S. 304 with Glass wool insulation Power Consumption (watt)- 2.5 KV Shape of Chapatti- Natural Round Chapatti Colour- Natural Brown white Power efficient Machine- Yes Chapatti Diameter (mm)- 100 mm to 165mm Adjustable Automation- Fully Automatic from Dough Ball making to Rolling to dry floor applying to puffing Quality of Chapati- Soft and puffy up to 24 hours from the preparation of chapati Fuel efficient Machine- Yes Details of Display on Control Panel Temperature Controller- Yes Volt Meter- Yes Toggle Switch- Yes Push Starter- Yes</p>	1 Nos.

		<p>Rotary Switche- Yes Emergency Switch And Indicators- Yes Dimension Input Voltage-430+-5 Chapat Making Capacity (nos/hour)- Per har. 4000 pcs Fuel Consumption (LPG/PNG)- 13 Kg Average per hour Over All length (in MM)- 5200 mm Over All Width (in MM)- 1220 mm Over All Height (in MM)- 2150 mm Input Power (Phase)- Three Phase Fuel Type of fuel- LPG/PNG</p>	
30	SS 304 COMMERCIAL TAWA,	<p>Supplying and fixing of Commercial Tawa.- Made up of Top 12mm thick M.S. plate. Inner frame work 38x38x3mm thick S.S. angle. Three sides covered upto 12", V-shape burner with pilot lamp. One bottom shelf will be made of 1.0mm thick S.S. sheet. Legs 1.5mm thick stainless steel adjustable bullet feet, 304 grade, Size 36"X27"X34"+4"</p>	1 Nos.
31	UV STERLIZER WALL MOUNTED FOR KNIVES	STERLIZER WALL MOUNTED FOR KNIVES	1 Nos.
32	PEST-O- FLASH (FLY CATCHER)	<p>Material Body Material:- GI/CRC SHEET/POWDER COATED Operating Parameters:- Operating Voltage (Volt):-440 Frequency (Hz):- 50 Grid Voltage:-4 Total Power Consumption (Watt)-85 Effective Room Area for which machine is suitable-500 Volume of the Mosquito Killing Chamber:-1000 Lamp Details Type of Lamp-4 Tube Number of Lamps-4 Lamp Wattage (Watt)-15 Physical Characteristics Shape- RECTANGLE Mounting- Wall Cleaing Arrangement:- Catchment Tray Killing System:- Electrical & Grid Charge Duty Cycle- continuous Warranty-1 year</p>	6 Nos.
33	AUTOMATIC JUICE MACHINE	<p>Fully automatic 1 HP Motor Mesh Size 0-18MM Power-220-240v</p>	2 Nos.
34	VACCUM BLENDER	<p>Stainless Steel Size:-60x33x29cm Weight:-6.95 Kg Power:-2000v RMP-35000 volume capacity:-2 Ltr</p>	2 Nos.
35	SS COMMERCIAL REFRIGERATOR	<p>Overall Size - 48" x 26" x 84" Capacity - 1000 Litters Unit shall be of full SS construction with interior and the exterior of 20swg SS304. The inner wall will be suitably insulated with 65mm thick PUF. It should have 4 doors,</p>	3 Nos.

		constructed of 18 swg SS304. The doors should be provided with a locking device and the unit will have adjustable wings in side. It should be fitted with digital temperature indicator, control switches and indicator lights. An Isolator switch on the front panel near digital thermometer to be provided for On-Off of the refrigerator. The equipment should be able to maintain a temperature range of +2°C to +8°C. The unit shall be provided with a removable SS drip tray below. The compressor unit will be top mounted and should be of a reputed make from Kirloskar/Techmshah. Legs should be made of 50 mm x 16 swg SS304 pipe with adjustable nylon bullet feet at 150 mm above finished floor level. The refrigerator will have a forced draft type cooling.	
36	SS WORK TABLE TOP WITH 2 DOOR UNDER COUNTER CHILLER	<p>Equipment suitable to be mounted below S.S top.</p> <ul style="list-style-type: none"> • 304 S/S interior and exterior • 0.9mm thick S.S. at back and base • Four (4) SS removable & Adjustable shelves. • Two (2) no 304 S.S Doors with insulation. • Accommodates 1/1 G.N pan. • Ambient temperature 43 deg C. • Internal tem 0 to + 4 Deg Celsius. • Air-cooled. • Forced draft cooling. • REFRIGERANT GAS : R-134 A • Housing on left side. Complete with Open able Drawer type sliding Access. • Digital read out thermometer, cord with time delay auto start. <ul style="list-style-type: none"> • 50mm thick P.U. foam on all sides. • Automatic defrosting and automatic evaporation of defrost water by hot gas. • Drip tray with heating. (For condensate water evaporation). • Four (4) nos. S.S. adjustable bullet legs 	1 Nos.
37	Walk In Freezer	CHILLER ROOM: Outer size: 8.6' x 9.3' x 8' Panel finish: PP/PP Panel thickness: 60MM Floor insulation: with puff slabs (PCC+ kota stone work in client scope) machine: one set of 10000 btu /hr Refrigearnt: R-22	1 Nos.
38	HEAVY DUTY INDUSTRIAL GRADE PLASTIC PALLET (CARTON & SACK STACKING)	<p>Overall Size - 48" x 40" x 4"</p> <p>Supplying molded plastic pallets of the specified dimension above to take load of 1000kg. This can be as supplied Nillkamal or Supreme or approved equivalent make.</p>	4 Nos.
39	THREE TIER ONION, POTATO & COCONUT RACK	<p>Overall Size - 60" x 36" x 40"</p> <p>The Top, Rear, Left, Right and Front should be of 18 swg MS Perforated Sheet, powder coated. Base should be made of 16 swg SS with stiffeners. It should be divided in to equal parts from the centre, one for Onion and the other for Potato. The partition should also be perforated made of 18 swg MS. The lid should have extra strong hinges with a stopper and a strong latch, which also act as a handle. The unit should have a 18 swg SS 304 sliding door with a SS rod handle. The unit should be fitted with heavy-duty GI castors of 150 mm rubber wheels</p>	2 Nos.

40	SS 304 FLAT SHELF RACK 4 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN	SS 304 FLAT SHELF RACK 4 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP Size:- 54"L x 24"D x 60"H	9 Nos.
41	SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN "OR" SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN	SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN "OR" SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN *Quantity would vary according to the kitchen size. 48"L x 15"D x 72"H Or 54"L x 18"D x 72"H Or 36"L x 24"D x 72"H	12 Nos.
42	SS STORAGE CONTAINER WITH TROLLEY & LID	100 ltr	3 Nos.
43	SS STORAGE CONTAINER WITH TROLLEY & LID	50 Ltr	3 Nos.
44	SS STORAGE CONTAINER WITH TROLLEY & LID	30 Ltr	3 Nos.
45	SS STORAGE CONTAINER WITH TROLLEY & LID	25 Ltr	3 Nos.
46	BREAD TOASTER	K TT-300 - Size :370X420X390mm, Power : 2.2Kw , CONVEYOR TYPE	3 Nos.
47	BAINE -MARIE FOR SOUP AND SAUCES	4 FT HEIGHT WITH 6 BAINS 220VOLT	2 Nos.
48	GRILLER	KITCHNRAMA - DOUBLE BIG SANDWICH GRILLER SIZE : 845X395X210MM POWER : 2.2KW +2.2KW VOLTAGE ; 220V,	4 Nos.
49	MICROWAVE	<ul style="list-style-type: none"> • Capacity 34 LTRS • Counter Top. • Inter & Exterior S.S Construction. • Digital display. • Countdown timer. • With Two Magnetron(s). • Programmable. • Removable airs filter with clean filter reminder. • See through door, • Pull handle door opening. 	3 Nos.
50	SOUP CONTAINER WITH LID	CAPACITY -10 LITRE,8" DIA, 15" LENGTH, Electric Warmer	3 Nos.
51	SPOON STERILIZER	SS CAPACITY 200 PCS	2 Nos.
52	MENU DISPLAY BOARD	ACRYLIC L SHAPE SIZE -5X8 CM	1 Nos.
53	HAND WASH SINK	Fabrication, Supplying, installation, testing & commissioning of Dispense Counter with O.H. S Sink and Hand wash made out of SS 304 grade, Crossbracing:25x25mm, stain less steel square pipes .Legs: 30x30mm 14swg SS square pipes with adj. Nylonbullet Feet. Frame work:35x35x3mm thick stain less steel angle complete as required complete as required	2 Nos.

54	Colour coded GARBAGE BINS- wet waste, dry waste	Capacity - 80 Liters. Supplying moulded plastic pallets of the specified dimension above to take load of 80 kg. This can be as supplied Nilkamal or Supreme or approved equivalent make.	21 Nos.
55	SS 304 COMMERCIAL SINGLE SINK UNIT	Fabricating, Supplying, Installation and Placing in position Commercial Sink Unit With Dust Bin Space Underneath Top made of 16 SWG (1.5mm N.S.) Sheet, Sink Bowl Size 450mm x 450mm x 300mm with cross pipe. Stand frame Legs 25mmx 12.5mm SS Square Pipe With Nylon Adjustable bullet feet. Frame work SS Angle 38mmX38mmX3mm. - (All S.S. sheet should be 304 grade and Jindal / SAIL / TATA / JSW Make) Complete as per manufacturer specification and safety standards & as per Addition & Altration reqd at site. Size: 600mmX600mmX850mm+150mm (N.S.)	12 Nos.
56	SS 304 THREE SINK UNIT	Supplying and fixing of Three Sink Unit.- Top sink bowl and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work S.S. angle, 1" square pipe for cross bracing underneath. Legs 1.5" square pipe with stainless steel adjustable bullet feet, 304 grade, Size 72"x24"x34"+4	3 Nos.
57	SS DRAINAGE JUNCTION CHAMBER COVER WITH REMOVABLE PERFORATED FILTER BASKET	The outer frame of grating should be made of SS angle of size 25 x 25 x 16 swg SS 304 and this should be grouted to the finished floor. The modular grating will be made of SS Flat of 3 mm width, put together to make a grating grid of 25 x 25 square section as per attached drawing. An SS Basket needs to be provided with each drainage gratings to trap all the dirt in it. The Basket should be with a depth of 75 mm as shown in the attached sketch.	10 Nos.
58	SS 304 DISH LANDING FLAT TOP TABLE WITH 1 UNDER SHELF, DEBRIS BIN BAY & 8" DIA CHUTE (CHUTE ON LEFT "OR" RIGHT)	Supplying and fixing of S.S. Dish Lending Table.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle 1" square pipe for cross bracing underneath. Legs 1.5" squire pipe with stainless steel adjustable bullet feet, 304 grade, Size 48"x24"x34"+4"	2 Nos.
59	DISHWASHER	Able to run at two speeds at the capacity of 30 racks per hour and 60 racks per hour as per DIN Standard With booster heater. Unit suitable to handle 500 X 500 racks. Full SS Construction. Single button operation SMARTRONIC: with color-coded status indication and remaining cycle time. With Electronic control. Suitable for operation on incoming hot water sanitizing @ 140OF. With S.S back cover of machine. Automatic hot water fill. With Strainer control, strainer-soil-sensor and 0-Level chemical sensor. Unit should be equipped with rinse pressure pump, drain pump and with rinse agent dispenser. Tank should be with rounded edges. Should be with self cleaning cycle. Heater with thermostat Control.	1 Nos.

		200mm High Adjustable SS Legs. ALONG WITH ACCESSORIES :-Peg type 500 mm X 500 mm molded plastic plate racks – 10 no, Open pocket cutlery racks – 4 no, Combination 25 compartment cup/glass rack – 8 no, Combination 36 compartment cup/glass racks - 8 no, Hoses for detergent and rinse agent. Built in water softner	
60	Dough Kneader	Processes up to 25Kg dough per batch , 1.5 HP moter Less Power consumption and user friendly Drum and arm made up of stainless steel	1 Nos.
61	GN Trolley	Structure made of SS304 Square/ Tubular pipe and swiveling caster nylon wheels 4 Nos. 15 GN pan, Heavy Duty, No. of Shafts:-2 Double, Power (W):- 450 W,	2 Nos.
62	Air Curtains	Unit suitable for mounting on door opening & height as per plan & site. S.S cover made for high-strength aluminum & engineering plastics. Air guide bar Operated either by remote control or at the touch of a button. Three speed switch functions low, medium & high speed. Adopting optimized electrical machinery. Unit to be furnished with Two (2) motor, rated at 120W, One (1) motor, rated at 80W & 5 Blowers. Maximum velocity at the nozzle to be appox 18 m/s, Phase:- Single Blower Type:- ABS % insect/Dust Rejection:- 75% Air Velocity at Nozzle :-21m/s	4 Nos.
63	STRAINER	Stainless Steel 750x750 Mesh size- 0.18 mm	5 Nos.
64	MANDOLINE	SS Heavy Duty	1 Nos.
65	CHEF'S KNIFE	German Steel One Blade 8", Antiskid Handle	10 Nos.
66	CLEAVER (CHOPPER)	SS 12" 680 mm LX 351 mm B	3 Nos.
67	Steak HAMMER	18" X 6"X 5"	2 Nos.
68	COLOUR CUTTING BOARD	18"X12" X 2" Thick Green	1 Nos.
69	COLOUR CUTTING BOARD	18"X12" X 2" Thick Yellow	2 Nos.
70	COLOUR CUTTING BOARD	18"X12" X 2" Thick Blue	2 Nos.
71	CHINESSE WOK	24" Dia One Side Wooden Handle One Side round Handle	3 Nos.
72	STAINLESS STEEL STOCK POT WITH LID	W/Encapsulated Base 23"x23"	6 Nos.
73	FRY PAN STAINLESS STEEL	Dia 7.9" Height 1.6"	4 Nos.
74	Brass HANDI WITH LID	100 Ltr Capacity, Need As Per Demand. Approx Weight 70 kg	5 Nos.
75	SS Patila WITH LID	80 Ltr Capacity, Heavy Bottom multi Layer Based	5 Nos.
76	Brass HANDI WITH LID	50 Ltr Capacity Need As Per Demand. Approx Weight 40 kg	4 Nos.
77	SS Patila WITH LID	120 Ltr Capacity, Heavy Bottom multi Layer Based	2 Nos.
78	LAGAN COPPER HANDI	Heavy Bottom, Dia 42"	4 Nos.
79	SS PRESSURE COOKER	51 L SS	1 Nos.
80	BASIN	12" Dia Heavy Duty	5 Nos.
81	BASIN	18" Dia Heavy Duty	5 Nos.

82	URLI	Indolium 13" dia Heavy Duty	2 Nos.
83	SS MIS- EN- PLACE TRAY	18"x 26"x 2"- Big Heavy Duty	10 Nos.
84	TAWA ROUND	Thick Cast Iron 18" Dia Heavy Duty	2 Nos.
85	SS CHINNESE LADDLE WITH WOODEN HANDLE	2.5 ft Heavy Duty	5 Nos.
86	SS SPATULA BROAD SIZE WITH WOODEN HANDLE	11" Heavy Duty	5 Nos.
87	LADDLE Set	9" Heavy Duty	5 Nos.
88	LADDLE Set	12" Heavy Duty	5 Nos.
89	LADDLE Set	18" Heavy Duty	5 Nos.
90	LADDLE Set	21" Heavy Duty	5 Nos.
91	LADDLE Set	24" Heavy Duty	5 Nos.
92	SS FISH SLICER	12" Heavy Duty	3 Nos.
93	Stainless Steel POTATO MASHER	7" X 4" Heavy Duty	2 Nos.
94	Stainless Steel SKIMMER	19" Heavy Duty	4 Nos.
95	SS MEASURING JUG 0.5 L	0.5 L Heavy Duty with LID	5 Nos.
96	SS MEASURING JUG 1 L	1 L Heavy Duty with LID	5 Nos.
97	SS OIL DISPENSER 1L	1L Heavy Duty with LID	3 Nos.
98	SS OIL DISPENSER 2L	2L Heavy Duty with LID	2 Nos.
99	SS 304 SCOOPER	8" Heavy Duty	10 Nos.
100	SIEVER	18" Dia Heavy Duty	4 Nos.
101	CONICAL STRAINER	12" dia Heavy Duty	4 Nos.
102	CONICAL STRAINER	18" dia Heavy Duty	4 Nos.
103	SS STRAINER	750x750 Mesh size 0.18 mm Heavy Duty	4 Nos.
104	SS COLANDER	1500x1102 Heavy Duty	2 Nos.
105	SS RICE STRAINER	100x687 Heavy Duty	2 Nos.
106	PLASTIC STORAGE CONTANERS WITH LID	2 Ltr Heavy Duty	5 Nos.
107	PLASTIC STORAGE CONTANERS WITH LID	5 Ltr Heavy Duty	5 Nos.
108	PLASTIC STORAGE CONTANERS WITH LID	10 Ltr Heavy Duty	5 Nos.
109	PLASTIC STORAGE CONTANERS WITH LID	20 Ltr Heavy Duty	5 Nos.
110	VEGETABLE STORAGE PLASTIC crates	12"X18" Clear Flat Lid Heavy Duty	18 Nos.
111	Multipurpose storage CRATES	400x300x120mm Heavy Duty	60 Nos.
112	JUICE DISPENSER	TRANSPARENT PLASTIC CAPACITY -5 LITRE	6 Nos.
113	CEREAL DISPENSER	TRANSPARENT PLASTIC CAPACITY -1 KG	4 Nos.
114	SERVING LADDLE	18" 100 ml capacity	20 Nos.
115	SERVING PLATTER	oval shape material -bone china size -11"x12'	12 Nos.
116	SERVING BOWL	material - bone china size-round capacity -2litr	20 Nos.
117	RICE PLATE	SS round shape 8" dia	12 Nos.
118	CHUTNEY BOWL	capacity- 2litre	12 Nos.
119	CUTLERY STERLIZER	4COMPARTMENT 6" DEEP AND 6"LENTH	2 Nos.
120	SALAD PLATTER	OVAL SHAPE12" ceramic white	8 Nos.
121	GN PAN WITH LID	Big- SS 21"X13"X6"	15 Nos.
122	GN PAN WITH LID	Medium- SS13"X11"X6"	10 Nos.
123	GN PAN WITH LID	Small- SS13"X7"X6"	10 Nos.
124	SALAD BOWL	Ceramic or glass, capacity 2.5 litre	12 Nos.

125	RICE SERVING SLICER	SS BROAD SIZE 8"	6 Nos.
126	SERVING TRAY	SS round shape 24" DIA	10 Nos.
127	Deck Oven/ Rotatory	3 Deck 9Tray, 440 Volt	1 Nos.
128	Planetary Mixer (Multi Attachment)	20 litre Capacity	1 Nos.
129	Dough Sheeter Machine	Table top Machine	1 Nos.
130	Hand Blender	Stainless steel dough hooks and Stainless steel strip beaters,Power consumption- 300 watt, POWER INPUT 220-240 volts	1 Nos.
131	Proofing Chamber	4T or 9T, Size 20 X 30 X 52 Inches, Frequency 50 Hz, Phase Single Phase, Voltag 220 Volt, Material Stainless Steel	1 Nos.
132	2 Door Refrigerator	30"L x 30"D x 84"H 600 Litre Vertical 2 Door With Condensed Water Evaporating System Inbuilt , Fan Cooling Tech Material Made SS	1 Nos.
133	Commercial Freezer	1000 Ltr Capacity	1 Nos.
134	Working Table with under shelves	SS 304	5 Nos.
135	Weighing Scale	Small 2kg capacity,	1 Nos.
136	Weighing Scale	Big 25 kg capacity	1 Nos.
137	Microwave Oven	CONVENTIONAL MODE, Wattage- 1800-2000 Watts, 230V/50 Hz, 25 Ltr capacity, Rapid de-frost, re-heat, Baking	1 Nos.
138	Bread Slicing Machine	Machine Body Material-Stainless Steel, Slice Thickness 5-10 mm, 5-10 mm, Automation Grade Automatic, Power Source-Electric, Voltage-110-240V	1 Nos.
139	Waffle maker	Power Consumption 1600 watt (W) Installation Plug-in, Power Source- Electric, Size-10x12x8 Inch, Material Stainless Steel, Other Material Aluminum	2 Nos.
140	Pot Rack	SS 304 grade 4 compartment	5 Nos.
141	Under Counter refrigerator	SS Capacity- 400 Ltr capacity Door- 3, Temp- +2 to +8 degree Celsius, Under counter type, Power source- electricity	1 Nos.
142	SS Flour Bin	SS capacity 100 kgs with lid	2 Nos.
143	Measuring Jugs	1/2 Ltr With Lid	2 Nos.
144	Measuring Jugs	1 Ltr With Lid	2 Nos.
145	Measuring Jugs	2 Ltr With Lid	2 Nos.
146	Measuring Jugs	3 Ltr With Lid	2 Nos.
147	Measuring Jugs	5 Ltr With Lid	2 Nos.
148	Measuring Spoons	SS	2 sets
149	Measuring Cups	SS	2 sets
150	Thermometer	Digital thermometer with stainless steel sensor probe, Measures in Fahrenheit and Celsius with calibration certificate.	2 Nos.
151	Silicon Muffin Moulds	Silicone material	10 Nos.
152	Silicon tray Sheet	Silicone material	12 Nos.
153	Silicon Moulds for chocolates	Silicone material	15 Nos.
154	Oven Trays	Aluminium	20 Nos.
155	Jumbo Bread Mould (1000 gm)	36X15X14 cm	25 Nos.
156	Bread Mould (800 gm)	29X11X9 cm	25 Nos.
157	Bread Mould (400 gm)	20X10X7 cm	25 Nos.
158	Whisk	SS 8" heavy duty	2 Nos.
159	Whisk	SS 12" heavy duty	2 Nos.

160	Whisk	SS 16" heavy duty	2 Nos.
161	Silicon Rubber Spatula	Silicone material	5 Nos.
162	Induction Heater Commercial	<p>Dual heat settings: 8 settings on each burner Power Options: 2900W*2/3500W*2 Rated Voltage: 220V, Single Phase Voltage Fluctuation: From 180-240V Product Size: D800*W450*H330mm Round-Glass Size: 300mm, Thickness 4mm Switch Control Way: Knob control With Timers Design: Yes Net Weight: 27 KG Gross Weight: 60 KG Package Way: Wooden Box Product Material: Stainless Steel #201/#304 IPX3 Level: Yes With plug and play: No Warranty: 1 Year Individual ON/OFF switches for each burner Must use with induction-ready cookware Heat shuts off automatically no pan is lifted off Safe, exhaust-free and flame-free cooking With a smooth design and a simple-to-operate control panel Chip and scratch-resistant glass-ceramic surfaces are easy to clean</p>	2 Nos.
163	SS Sauce Pan (Induction Suitable)	Dia 14 cm Height 8 cm Capacity 1 Ltr with glass lid	2 Nos.
164	SS Sauce Pan (Induction Suitable)	Dia 16 cm Height 9 cm Capacity 1.5 Ltr with glass lid	2 Nos.
165	SS Sauce Pan (Induction Suitable)	Dia 18 cm Height 10.25 cm Capacity 2.3 Ltr with glass lid	2 Nos.
166	SS Sauce Pan (Induction Suitable)	Dia 20 cm Height 11.25 cm Capacity 3.20 Ltr with glass lid	2 Nos.
167	SS Stock Pot (Induction Suitable)	Dia 17.7inch Height 17.7 inch capacity 70 Ltr with Lid	3 Nos.
168	Mixing Bowl SS	16cm dia, 10 cm height, capacity 1.4 Ltr SS with encapsulated base	2 Nos.
169	Mixing Bowl SS	20cm dia, 12.5 cm height, capacity 2.8 Ltr SS with encapsulated base	2 Nos.
170	Mixing Bowl SS	24cm dia, 14 cm height, capacity 4.7 Ltr SS with encapsulated base	2 Nos.
171	Mixing Bowl SS	28cm dia, 17 cm height, capacity 7.6 Ltr SS with encapsulated base	2 Nos.
172	Cake Stand rotating	Heavy Duty SS	2 Nos.
173	Mesh Tray	SS Heavy Duty	5 Nos.
174	Mesh Stand	SS Heavy Duty	5 Nos.
175	Cutter Round set	SS Heavy Duty	1 Set.
176	Cutter Square set	SS Heavy Duty	1 Set.
177	Scraper Stainless steel	Stainless steel	5 Nos.
178	Shape Cutter	SS Heavy Duty	2 Nos.
179	Piping Bags	Food grade silicon Length- 30-40 cm	5 Nos.
180	Nozzles Set	SS 304	1 Set.
181	Palate knife	6" SS	1 Nos.
182	Palate knife	8" SS	1 Nos.
183	Palate knife	10" SS	1 Nos.

184	Palate knife	12" SS	1 Nos.
185	Bread Knife	SS 10" blade	4 Nos.
186	Chef Knife	SS 8" blade	4 Nos.
187	Non Stick Pan	18cm dia	3 Nos.
188	Non Stick Pan	24cm dia	3 Nos.
189	Gn Pan 1/1 65mm deep	65mm deep with Lid	5 Nos.
190	GN Pan 1/1 150mm Deep	150mm Deep with Lid	2 Nos.
191	GN Pan 1/1 200 mm Deep	200 mm Deep with Lid	2 Nos.
192	GN Pan ½ 100 mm deep	100 mm deep with Lid	4 Nos.
193	GN Pan ½ 150 mm Deep	150 mm Deep with Lid	5 Nos.
194	GN Pan ½ 200 mm Deep	200 mm Deep with Lid	5 Nos.
195	GN Pan ¼ 150 mm deep	150 mm Deep with Lid	4 Nos.
196	GN Pan ¼ 200 mm Deep	200 mm Deep with Lid	4 Nos.
197	GN Pan 1/6 65 mm Deep	65 mm Deep with Lid	4 Nos.
198	GN Pan 1/6 100 mm Deep	100 mm deep with Lid	4 Nos.
199	GN Pan 1/6 150 mm Deep	150 mm Deep with Lid	5 Nos.
200	GN Pan 1/9 65 mm Deep	65 mm Deep with Lid	5 Nos.
201	GN Pan 1/9 100 mm Deep	100 mm Deep with Lid	5 Nos.
202	Platter	Stainless Steel	5 Nos.
203	Ceramic Bowl	Ceramic white	5 Nos.
204	Pasta Plate	Ceramic white	5 Nos.
205	Packing Machine	Shock Proof Plastic Body, Easy to use Useful product for homes ,bakery,Grocery Shops ,Stationery Shops 1 Teflon cloth and 1 heating element (repair kit) Perfect for sealing PP,PE bags,nylon bags , Precision Electric Control Circuit 10 Inch (200 mm) Hand held heat sealing Machine ,White	1 Nos.
206	Wooden Spoons(ladle)	Wooden	8 Nos.
207	Mortar Pestle	Marble	1 Nos.
208	Air Tight Container	2 Kg Capacity Heavy Duty	2 Nos.
209	Air Tight Container	3 Kg Capacity Heavy Duty	2 Nos.
210	Air Tight Container	5 Kg Capacity Heavy Duty	2 Nos.
211	Air Tight Container	10 Kg Capacity Heavy Duty	2 Nos.
212	SS Kadhai – 80 Ltr.	80 Ltr capacity 18mm steel thickness and depth of 15 inches, 30inch dia with handle (approx weight 45+ kg)	2 Nos.
213	Lockers Powder Coated	Overall Size - 36" x 19" x 84" Unit should be made of 20 swg GI, powder coated in grey colour. It should be divided into 6 equal compartments having size 300 x 425 x 900 mm with a hanging rod. Each compartment will have louvers on the front side with staple arrangement on each compartment. Individual locking arrangement for each compartment to be provided.	6 Nos.
214	SS.Big Bowl Sink Unit.	Overall Size - 60" x 26" x 34" + 6" Spl. Supplying and installing SS Pot Sink with Under shelf of specified size with splash back one side as shown in the sketch.The work top should be SS 16 SWG 304 and an under construction of 1200 x 500 x 450mm 16 SWG SS 202. The sink reinforced & welded to 40x40x3mm SS 202 angle frame supported on 16 SWG SS 304	2 Nos.

		40mm dia legs having adjustable nylon bullet feet. The welded joints should be ground smooth and polished all as directed. Sink should be provided with CP 38 mm BSP Drain Coupling with Ball Valve. The SS sheet should be Salem 304 grade or approved equivalent. The bottom should have a shelf similar to that of SS Pot Rack. Other details as per general specifications.	
215	SS Hot Food Trolley with Tray on Castors & GN Pan	Overall Size - 96" x 30" x 72" The unit bottom frame should be made of 25 mm square pipe of 18 swg SS 304. The hot chamber should be insulated with mineral wool from all the side. Exterior should be made of 22 swg SS 304 and interior of 24 swg SS 304. It should have 1 heavy duty hinged & insulated door for hot section made of 20 swg SS 304 in the front with locking arrangement with manually handle. The compartment should be capable of accommodating in one row 5 nos 2/1 GN Pans (Poly Carbonate GN Pan) of 100 mm deep in it. Total 70 numbers GN Pan required. It should maintain a temperature between 75° C to 80° C. The unit should have a removable type hot box with heater coil of 2 Kw with Air blower for hot air circulation. and extra 2Kw heater element mounted from top side of cabinet, with a blower unit which transmits heat uniformly. Thermostat of Jumo or Ego make for temperature control along with indicating lamps to be provided. It should be mounted on 6 heavy duty 150 mm castors, which are lockable at diagonally opposite sides.	02 Nos.
216	SS 4 Door Refrigerator.	Overall Size - 48" x 26" x 84" Capacity - 1000 Liters Unit shall be of full SS construction with interior and the exterior of 20 swg SS 304. The inner wall will be suitably insulated with 65 mm thick PUF. It should have 4 doors, constructed of 18 swg SS 304. The doors should be provided with a locking device and the unit will have adjustable wings inside. It should be fitted with digital temperature indicator, control switches and indicator lights. An Isolator switch on the front panel near digital thermometer to be provided for On - Off of the refrigerator. The equipment should be able to maintain a temperature range of +2°C to +8°C. The unit shall be provided with a removable SS drip tray below. The compressor unit will be top mounted and should be of a reputed make from Kirloskar / Techmshah. Legs should be made of 50 mm x 16 swg SS 304 pipe with adjustable nylon bullet feet at 150 mm above finished floor level. The refrigerator will have a forced draft type cooling.	02 Nos.
217	SS Pallet.	Overall Size - 48" x 40" x 4" The SS platform rack of the specified size made of SS Square box section frame structure of size 30 x 30 mm x 16 swg SS 304 with six nos adjustable bullet feet and supporting cross pipes of 30mm dia welded to the frame work at every 150 mm space. The joint should be ground smooth and finished to match with frame work.	06 Nos.
218	Instant Rice Grinder.	Capacity - 60 Kg/Hr The rice grinder is 60 Kg/Hr capacity having SS drum and assembly with 3 HP motor all as manufacturer's standard specification. The drum should be fitted on a mechanism which will with heavy duty legs. The motor should be suitably covered in the bottom section. The operating voltage should be 3 Phase.	01 Nos.

219	SS Wall Cabinet for cap.	Overall Size - 24" x 12" x 24" Unit should be constructed of 18 swg SS 304 having hinged doors.Hinged doors should be constructed of 20 swg SS 304 panels duly mounted on heavy-duty brass hinges with Godrej locks.Door handles to be of SS and flush mounted.The cabinet should have hanging supports at the back for proper mounting on the wall, and also be duly secured with 16 swg SS 304 wall brackets	04 Nos.
220	Bain Marie with Sneeze Guard	Hot Bain Marie SS 304, 6 Compartment (5 Hot + 1 Normal) Top: Unit made of 16 swg. SS. sheet 304 grade. Frame: 1.5"x1.5"x1/8" thick ms angle. Tank: Made of 16 swg. SS. sheet. Outer cover: 20 swg. SS. Sheet. Drain: 20mm dia. drain valve. Water Inlet: ½" dia. water inlet valve. Elements: 3 KW element for Bain Marie. Electrical panel: On & off switch with light indicator and thermostat control. Legs: Unit will be mounted on 1.5" dia. SS. Pipe + 30 mm adjustable feet. Insulation: Entire unit will be insulated with 2" thick non-sag mineral glass wool.,	02 Nos.

Note:-

- 1) Installation Commissioning & onsite training for operation of equipment, wherever applicable, shall be provided by the supplier free of cost.
- 2) Equipment/items should conform to FDA/CE quality standards wherever applicable.
- 3) Bidders are requested to quote rates for..... years CAMC after expiry of..... years warranty wherever required.
- 4) Software up-gradation, if any, during the Guarantee/Warranty shall be provided by the Supplier free of cost.

General Kitchen Equipment Specifications

- **Tops:-**
Made of 16 swg Stainless Steel 304 B Salem / imported steel quality duly polished with all resulting edges rounded with no burrs or other excess material left. Top will be turned down and under in channel shape on all exposed sides. Where tables are placed against walls, they will be turned up at back approximately 200mm flash back returned 25mm at 45° degrees to wall with all exposed ends closed, argon arc welded and smooth polished.
- **Undersides:-**
Undersides of all stainless steel tops for table counters, sinks dish and pot tables will be mounted on sturdy S.S. 202 angle or pipes. The underside will be painted with suitably sound deadened paint.
- **Under shelves:-**
The Under shelves will be constructed of 18 swg S.S. sheeting uniformly polished and reinforced with sturdy S.S. angle frame. All shelves will be turned down and under, with resulting corners cut out to fit contour of legs.
- **Legs:-**
All legs will be constructed of 38mm Stainless Steel 304 B Salem quality tubes spaced not more than six feet on center. All legs will be fitted with ferro 1000 nylon adjustable bullet feet.
- **Cross Bracings:-**
Front to back forming an 'H' frame wherever required will be constructed of 25mm stainless steel tubes. All cross bracing will run horizontal and level between all legs approximately 150mm above floor level. All joints will be completely welded around entire perimeter forming a complete seal, with all welds ground and polished.

- **Sinks:-**
All sinks will be constructed of 16 swg, 304 B Salem quality Stainless Steel with radius corners, argon arc welded, smooth ground and uniformly finished, duly fitted with 38mm BSP drain coupling.
- **Bain Marie Water Chamber:-**
Made from 18 swg 304 B Salem quality Stainless Steel, radius corner construction, argon arc welded fitted with 25mm lever operated drain valve for easy drain out and provided with a cavity to house a water immersion heater for efficient heating.
- **Interior of Hot Box:-**
All interior of hot box will be constructed of 18 swg S.S. beeded panels duly insulated with 75mm thick high quality mineral glass wool.
- **Sliding Doors:-**
Wherever provided to cabinets will be constructed of 304 B Salem 18 swg S.S. beeded panels duly mounted on top hung easy rolling nylon roller and stainless steel guiding rails below.
- **Blinder / Enclosures:-**
Wherever called for will be made of 18 swg S.S. sheeting uniformly polished and duly beeded from all sides.
- **Front / Control Panel:-**
All equipment will have the front panel made of 18 swg S.S. duly beeded and die pressed 20 SWG stainless steel recessed control panel for safety operations.
- **Electricals:-**
All electrically operated equipment will be thermostatically controlled with indicating bulbs duly fitted with standard brand heater or equivalent and resistant fibre coated copper wire.
- **Gas Equipment:-**
All gas equipment will be duly connected with standard brand Copper pig tails, needle valves, Burners will be of heavy duty industrial type with an option to change over to natural gas supply fittings.
- **Insulation:-**
All equipment will be suitably insulated with 25mm thick high quality mineral glass wool. Oven will be insulated with 75mm thick glass wool.
- **Argon Welding:-**
Argon welding should be used for fabrication of equipment. The welded joints should be smooth polished.
- **Marble Tops:-**
Wherever called for will be of 20mm thick white marble duly placed on 20mm thick marine ply and framed with 16 swg stainless steel.
- **Freezing Equipment:-**
All frameworks will be of wooden and S.S. angle duly covered with 20 swg 304 S.S. Salem quality. Inner 22 swg 304 quality with PUF insulation fitted with Kirloskar hermetically sealed compressor.
- **Fitting:-**
All nut bolts, screws to be of SS 304

Part II: Required Delivery Schedule:

a) For good manufactured in India

Stores are required within 7 days from date of signing of contract. However, the Bidders may quote their earliest delivery period from the date of signing of Contract. Time is essence of Contract. The Supplier is requested to deliver goods within the Delivery Period and the date of delivery at Consignee site will be considered as actual date of delivery.

b) For goods manufactured outside India

Stores are required within 15 days from date of signing of contract. However, the Bidders may quote their earliest Delivery Period from the date of opening of L/C as per Contract till delivery of goods to Consignee site. Time is essence of Contract. The Supplier is requested to deliver goods within the Delivery Period and the date of delivery at Consignee site will be considered as actual date of delivery.

Part III : Required Terms of Delivery:

a) For goods manufactured in India

Free Delivery at Consignee Site.

b) For goods manufactured outside India

The foreign Bidders are required to quote their rates as per the Performa prescribed in the Price Schedule in section IV (C) (II). However Customs Duty Exemption Certificate (CDEC) for imported sports goods/equipments as per Performa Invoice submitted in the tender will be provided by Sports Authority of India as per Govt. Of India Notification No. 146/94-Customs dated 13.07.1994 read with Notification No. 5/2010-Customs dated 19.01.2010, amended from time to time.

Part-IV: Consignee Details:

Designation of the Office with Address	Tel:- _____ / Fax: _____
	Email: _____

SECTION - VI
TECHNICAL SPECIFICATIONS

Kitchen Equipment

S. No.	Equipment Name	LIST Of EQUIPMENT REQUIRED FOR KITCHEN AND DINNING HALL	Qty
1	SS 304 FLAT SINGLE TIER PORTER TROLLEY WITH HD WHEELS and handles	Overall Size - 24" x 36" x 34" Unit should be made of 16 swg SS 304 construction. Handle frame to be made of 25 mm. round tubing. Under construction should be of SS 202 frame work with 100mm, noise free rubber castors to be provided with 2Nos. wheels should have a locking arrangement. The Trolley should have a rubber guarding from all the sides to prevent it banging on the wall corners.	6 Nos.
2	SS 304 THREE SINK UNIT	Top sink bowl and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work S.S. angle, 1" square pipe for cross bracing underneath. Legs 1.5" square pipe with stainless steel adjustable bullet feet, 304 grade, Size 72"x24"x34"+4	1 Nos.
3	MS RACK 6 TIERS, SQUARE PIPE LEG, FLAT SHELF WITH 3 SIDE 2"H BRIM	Supplying and fixing of M.S Rack With 3 side 2"H Brim & 5 Shelf.- Complete made of 1.0mm thick M.S. sheet, legs-1.5" square pipe with adjustable bullet feet, Size 45"x24"x72"	10 Nos.
4	PLASTIC PALLET HD	Supplying, Installation and Placing in position of heavy duty plastic Pallet made of food grade material with strong double deck solid surface, washable and durable rectangular in shape with dimension 1200mm X 1000mm X 130mm (NS) can bear load upto 2500kg or more Complete as per manufacturer specification and safety standards & as per Addition & Alteration reqd at site.	4 Nos.
5	SS FRAMED GRANITE TOP RECEIVING / SORTING TABLE WITH 1 BOTTOM SHELF	Supplying and fixing of Work Table With 1 Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless sheet & Granite at Top. Inner frame work 38x38x3mm S.S. angle. Two bottom shelf will be fabricated with 1.0mm thick S.S. sheet legs 1.5" square pipe with stainless steel adjustable bullet feet. 304 grade. size: 60"x27"x34",.	1 Nos.
6	ELECTRONIC WEIGHTING SCALE	Capacity - 500 Kg Unit should have SS Platform of size 900 x 900 mm with a digital instrument panel connected on a vertical stand with a back lit display (Minimum calibration 50 grams). It should be provided with a 5 Amp. Power cord of minimum 1½ meter length having a battery back-up. The Weighing Scale should be approved by Weights & Measures Department and should be from Atco, Vaman or equivalent.	1 Nos.
7	COMMERCIAL FOOD PROCESSOR WITH 2 BLADES	Supplying, Installation and Placing in position MIXY FOR COMMERCIAL USE Heavy Duty Mixer Grinder Machine complete as per manufacturer specification. with 1.5 sq.mm FRLS PVC insulated copper conductor single core cable as earth wire connection testing and commissioning as per site reqd. Make : Sujata or equivalent	2 Nos.
8	COMMERCIAL VEG CUTTING MACHINE WITH 5 BLADES	Commercial Heavy Duty, 5 blades attachment, make :- Robo coupe, Electrolux or equivalent.	2 Nos.

9	SS 304 TILTING BRATT PAN	<p>Overall Size - 60" x 40" x 34"</p> <p>Capacity - 150 Liters</p> <p>The tilting frying pan made of 10swg (3mm thick plate) SS 304 plate with heavy base plate made of 10mm (3mm thick plate) with rounded corners smooth finished, and the front should be provided with a pouring lip of 150 mm. It should be fitted be low with 2 nos of "V" type burners of capacity 70,000 BTUs per hour. The unit will be fitted with pilot burner and control knobs. The unit shall be provided with a lid of 16 swg SS spring loaded counter balance with locking arrangement so it should not fall when opened with insulated handle in the front to lift the lid. The unit shall have a tilting mechanism mounted on right side of the unit with an easy movement and self-locking worm gear system. A swivel type water faucet to be provided from a reputed make like Jaquar. The whole structure is mounted on SS square pipe legs of 16 swg 50 mmx50mm. Bottom of the feet should be provided with flanges to grout, if needed.</p>	3 Nos.
10	PLANETARY MIXER	<p>Capacity - 50 Litters</p> <p>The planetary mixer of 50 Litters. The unit should be made off loor mounted model. The 3 phase electric with 3 Hp motor should be of reputed company like Compton or equivalent. The unit should come with three attachment for Kneader, Beater & Mixer. There should be a safety device installed so the machine will stop when the dough protection cover is lifted. The unit should be fitted with a timer and there should be minimum two speed av ailable with indiuavsal timer.</p>	1 Nos.
11	COMMERCIAL TILTING WET GRINDER	<p>Supplying and fixing of Wet Masala Grinder.- Made up of minimum 0.6mm thick S.S.Sheet and M.S. Structure complete in all respect with 1/2 HP motor of crompton/CG/Kirlosker make, Capacity- 25 litres, 304 grade.</p>	2 Nos.
12	COMMERCIAL HAND BLENDER	750 watt, 1HP, 1500 RPM, 24" tube length	1 Nos.
13	COMMERCIAL BEACH JUICER	50Hx23Wx19D motor 2HP,1400 watt	1 Nos.
14	COMBI OVEN	20 Gn tray,digital interface , with 1 tray rack with wheels,100 recipe programe mode, opti flow air distrubution,5 speed fan,auto clean option, steam 30*C-130*C NSF Certified, with accesscories for grilling, baking, braising. Built in steam generator	01 Nos.
15	COMMERCIAL SANDWICH GRILLER	<p>Electrical operated.</p> <p>S.S. construction</p> <p>Cast Iron ribbed both Plates.</p> <p>With thermostat 0-300°C</p> <p>With juice tray</p> <p>With Heat resistant handles.</p> <p>On/off indicator.</p> <p>With a scraper.</p> <p>With automatic regulation of the heat of cooking</p> <p>Size:-425mmx395mmx210mm</p> <p>Power 2.2 kw</p> <p>Voltage:- 220v</p>	2 Nos.
16	SS 304 WORK TABLE WITH 1 UNDER SHELF & 6" FLASH BACK	<p>Supplying and fixing of Work Table With One Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. one bottom shelf will be fabricated with 1.0mm thick S.S. sheet, Legs 1.5"squire</p>	6 Nos.

		pipe with stainless steel adjustable bullet feet,304 grade ,Size: 60"x27"x34"+6"	
17	SS 304 WORK TABLE WITH 1 UNDER SHELF & 6" FLASH BACK	Supplying and fixing of Work Table With One Under Shelf.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. one bottom shelf will be fabricated with 1.0mm thick S.S. sheet, Legs 1.5"squire pipe with stainless steel adjustable bullet feet,304 grade ,Size: 54"x27"x34"+6"	7 Nos.
18	SS 304 WORKING TABLE WITH PALLET	Supplying and fixing of Work Table with Top and back splash will be fabricated with 1.5mm thick stainless steel sheet, Inner frame work 38x38x3mm S.S. angle. with heavy duty plastic Pallet made of food grade material with strong double deck solid surface, washable and durable rectangular in shape with dimension 1500mm X 750mm X 130mm (NS) can bear load upto 2500kg, Legs 1.5"squire pipe with stainless steel adjustable bullet feet,304 grade ,Size: 60"x30"x34"+6"	4 Nos.
19	DEEP FAT FRYER	Drop in Fryer. Unit with 2 number of frying well tanks with capacity of 10 x 2=20 liters for well. Size of well 220mm w X 340 mm d X 220 H Unit provided with swing up elements On / Off Indicator. Safety thermostat for cut off at high temperature High temperature indicator. With rear hanging baskets. control box with knobs s.s frame work for equipment Should be UL or CE certified Capacity 20 Ltr	2 Nos.
20	AUTOMATIC DEEP FAT FRYER	Overall Size - 46" x 46" x 34" Capacity - 100 Liters. The unit shall have LPG/Electric operated made of SS(304) 14 Swg extended by12" and double walled insulated. It should have all the safety features like a temperature sensor with digital indicator for temp. sensor of shut of unit. SS(304)2"Diax12Swg pipewith adjustable bullet feet. SS(304) 12Swg top. The unit should also a manual oil drain arrangement. MS3 mm thick with round vertical corner and 5mm thick sloped & dished bottom having round corners 7"radius.Required 1 high pressure gas burners and pilot burner, In-built solenoid valve to control burner through remote digital temperature controller Inbuilt SS(304)control box fitted with digital temperature controller (0-3000C), digital timer(99.9min),individual power, on/off switch, burner "ON" indicator.	1 Nos.
21	SS COMMERCIAL HIGH PRESSURE STEAM CABINET (NO BOILER REQUIRED)	48"Lx30"Dx60"H 2Door with GN pan compatibility	1 Nos.
22	RICE BOILER	Overall Size - 54" x 40" x 34" Capacity - 150 Litters. The boiling pan should be made of 10 swg (3mm thick plate) SS304. The pan shall have all corners smooth finished, and at the bottom it should be provided with a pouring lip of150mm.It should have a heavy 10 swg (3mm thick plate)SS base plate & should be fitted with high pressure spreader	2 Nos.

		<p>burner of capacity 95, 000BTUs with pilot burner with separate needle control valve or a low pressure ring burner of the same capacity with needle control valve. It should be provided with a lid of 16 swg SS</p> <p>304 with spring loaded counter balance with locking arrangement so it should not fall when opened with insulated handle in the front for lifting the lid. The whole structure is mounted on Stainless Steel square pipe legs 16swg 304 of 50mmx50mm. Bottom of the feet should be provided with flanges to grout, if needed</p>	
23	IDLI STEAMER	<p>Supplying and fixing of Idly Steamer.- Made up of Double walled glass wool insulated body will be fabricated with 1.00mm thick stainless steel. Inner water tank fitted with 2.0 KW heating element with automatic temperature controller device. 12 Numbers Aluminium tray (Each tray has provision for 9 idlies.legs 1.5" square pipe with stainless steel adjustable bullet feet ,304 grade, capacity 108 idlies.</p>	2 Nos.
24	SS 304 2 TIER FLAT SHELVED SPICE TROLLEY WITH HD WHEELS	<p>Overall Size - 36" x 20" x 34"</p> <p>Unit should be like a table trolley designed with inserts for 6 containers to hold different spices. Containers should be removable of size OD200mm, ID175mmx600mm deep SS 304 with individual lids to cover the top when not in use. It should be fitted with heavy-duty noise free rubber castors of 100mm with 2 castors having locking arrangement. The trolley should have 25 mm x 16 swg SS 304 handles on both the sides. It should have an under shelf of 18 swg SS 304.</p>	2 Nos.
25	SS 304 COMMERCIAL BULK COOKING	<p>Supplying and fixing of One Burner Indian Range.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle. The range fitted with Industrial gas burner with individual pilot lamp. Top has Cast iron pan support (removable type). One bottom shelf made of 1.0mm thick S.S. sheet. Legs 1.5" square pipe with stainless sheet adjustable bullet feet, 304 grade, Size: 25"x27"x34"+4"</p>	2 Nos.
26	SS 304 TWO BURNER INDIAN RANGE	<p>Supplying and fixing of Two Burner Indian Range.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle. The range fitted with Industrial gas burner with individual pilot lamp. Top has Cast iron pan support (removable type). One bottom shelf made of 1.0mm thick S.S. sheet. Legs 1.5" square pipe with stainless sheet adjustable bullet feet, 304 grade, Size: 44"x27"x34"+4"</p>	1 Nos.

27	SS 304 FOUR BURNER COOKING RANGE	<p>Supplying, Installation, Testing and commissioning of High pressure Range (Indian) Type Four Burner Gas Range, having over all size of 850mmx1000mmx850 mm complete with following specifications:-</p> <p>(i) Front Panel Control by valves for Burner and Pilot (ii) S.S. angle frame (iii) Top Panel made out of 16 SWG SS 304 (iv) Front Panel made out of 18 SWG SS 304 (v) Side Panels made out of 20 SWG SS 304 (vi) Bottom cross bracing made out of 40mmx40mm made out of 16 SWG SS 304 pipe in both sides (front and rear) (vii) 4 legs 40mmx40mmx270mm made out of 14SWG SS 304 pipe with adjustable feet</p>	1 Nos.
28	SS 304 GAS TANDOOR	<p>Fabricating, Supplying, Installation and Placing in position SS Gas Tandoor - All SS Material will be of 304 grade and Jindal / SAIL / TATA / JSW Make. The top shall be constructed in 16 SWG (1.5mm N.S.) SS 304 & side panels shall be constructed in 20 SWG 304 Stainless Steel Sheet. The unit shall be operated on Gas with heavy duty plate and B-30 commercial head burner. The unit shall be fitted with four heavy duty wheels. Complete as per manufacturer specification and safety standards & as per Addition & Alteration reqd at site. (Size: 750mmX750mmX900mm) (N.S.)</p>	2 Nos.
29	ROTI MAKER	<p>Machine Type- Rolling Type Fully Automatic Multi Product Chapatti Making Machine Chapatti Collection- Fully Automatic Design Start Response Time for first Chapati Coming to Bin(Min)- 5 minuts Dough Ball Weight Range 25 to 45 gms Minimum- 25 to 45 gms Adjustable Structural/ Covering Material of the machine- Structure : MS 3mm 40x40 Pipe with powder coating Covering: S.S. 304 with Glass wool insulation Power Consumption (watt)- 2.5 KV Shape of Chapatti- Natural Round Chapatti Colour- Natural Brown white Power efficient Machine- Yes Chapatti Diameter (mm)- 100 mm to 165mm Adjustable Automation- Fully Automatic from Daugh Ball making to Rolling to dry floor applying to puffing Quality of Chapati- Soft and puffy up to 24 hours from the preparation of chapati Fuel efficient Machine- Yes Details of Display on Control Panel Temperature Controller- Yes Volt Meter- Yes Toggle Switch- Yes Push Starter- Yes</p>	1 Nos.

		<p>Rotary Switche- Yes Emergency Switch And Indicators- Yes Dimension Input Voltage-430+-5 Chapat Making Capacity (nos/hour)- Per har. 4000 pcs Fuel Consumption (LPG/PNG)- 13 Kg Average per hour Over All length (in MM)- 5200 mm Over All Width (in MM)- 1220 mm Over All Height (in MM)- 2150 mm Input Power (Phase)- Three Phase Fuel Type of fuel- LPG/PNG</p>	
30	SS 304 COMMERCIAL TAWA,	<p>Supplying and fixing of Commercial Tawa.- Made up of Top 12mm thick M.S. plate. Inner frame work 38x38x3mm thick S.S. angle. Three sides covered upto 12", V-shape burner with pilot lamp. One bottom shelf will be made of 1.0mm thick S.S. sheet. Legs 1.5mm thick stainless steel adjustable bullet feet, 304 grade, Size 36"X27"X34"+4"</p>	1 Nos.
31	UV STERLIZER WALL MOUNTED FOR KNIVES	STERLIZER WALL MOUNTED FOR KNIVES	1 Nos.
32	PEST-O- FLASH (FLY CATCHER)	<p>Material Body Material:- GI/CRC SHEET/POWDER COATED Operating Parameters:- Operating Voltage (Volt):-440 Frequency (Hz)":- 50 Grid Voltage:-4 Total Power Consumption (Watt)-85 Effective Room Area for which machine is suitable-500 Volume of the Mosquito Killing Chamber:-1000 Lamp Details Type of Lamp-4 Tube Number of Lamps-4 Lamp Wattage (Watt)-15 Physical Characteristics Shape- RECTANGLE Mounting- Wall Cleaing Arrangement:- Catchment Tray Killing System:- Electrical & Grid Charge Duty Cycle- continuous Warranty-1 year</p>	6 Nos.
33	AUTOMATIC JUICE MACHINE	<p>Fully automatic 1 HP Motor Mesh Size 0-18MM Power-220-240v</p>	2 Nos.
34	VACCUM BLENDER	<p>Stainless Steel Size:-60x33x29cm Weight:-6.95 Kg Power:-2000v RMP-35000 volume capacity:-2 Ltr</p>	2 Nos.
35	SS COMMERCIAL REFRIGERATOR	<p>Overall Size - 48" x 26" x 84" Capacity - 1000 Litters Unit shall be of full SS construction with interior and the exterior of 20swg SS304. The inner wall will be suitably insulated with 65mm thick PUF. It should have 4 doors,</p>	3 Nos.

		constructed of 18 swg SS304. The doors should be provided with a locking device and the unit will have adjustable wings in side. It should be fitted with digital temperature indicator, control switches and indicator lights. An Isolator switch on the front panel near digital thermometer to be provided for On-Off of the refrigerator. The equipment should be able to maintain a temperature range of +2°C to +8°C. The unit shall be provided with a removable SS drip tray below. The compressor unit will be top mounted and should be of a reputed make from Kirloskar/Techmshah. Legs should be made of 50 mm x 16 swg SS304 pipe with adjustable nylon bullet feet at 150 mm above finished floor level. The refrigerator will have a forced draft type cooling.	
36	SS WORK TABLE TOP WITH 2 DOOR UNDER COUNTER CHILLER	<p>Equipment suitable to be mounted below S.S top.</p> <ul style="list-style-type: none"> • 304 S/S interior and exterior • 0.9mm thick S.S. at back and base • Four (4) SS removable & Adjustable shelves. • Two (2) no 304 S.S Doors with insulation. • Accommodates 1/1 G.N pan. • Ambient temperature 43 deg C. • Internal tem 0 to + 4 Deg Celsius. • Air-cooled. • Forced draft cooling. • REFRIGERANT GAS : R-134 A • Housing on left side. Complete with Open able Drawer type sliding Access. • Digital read out thermometer, cord with time delay auto start. <ul style="list-style-type: none"> • 50mm thick P.U. foam on all sides. • Automatic defrosting and automatic evaporation of defrost water by hot gas. <ul style="list-style-type: none"> • Drip tray with heating. (For condensate water evaporation). • Four (4) nos. S.S. adjustable bullet legs 	1 Nos.
37	Walk In Freezer	CHILLER ROOM: Outer size: 8.6' x 9.3' x 8' Panel finish: PP/PP Panel thickness: 60MM Floor insulation: with puff slabs (PCC+ kota stone work in client scope) machine: one set of 10000 btu /hr Refrigearnt: R-22	1 Nos.
38	HEAVY DUTY INDUSTRIAL GRADE PLASTIC PALLET (CARTON & SACK STACKING)	<p>Overall Size - 48" x 40" x 4"</p> <p>Supplying molded plastic pallets of the specified dimension above to take load of 1000kg. This can be as supplied Nillkamal or Supreme or approved equivalent make.</p>	4 Nos.
39	THREE TIER ONION, POTATO & COCONUT RACK	<p>Overall Size - 60" x 36" x 40"</p> <p>The Top, Rear, Left, Right and Front should be of 18 swg MS Perforated Sheet, powder coated. Base should be made of 16 swg SS with stiffeners. It should be divided in to equal parts from the centre, one for Onion and the other for Potato. The partition should also be perforated made of 18 swg MS. The lid should have extra strong hinges with a stopper and a strong latch, which also act as a handle. The unit should have a 18 swg SS 304 sliding door with a SS rod handle. The unit should be fitted with heavy-duty GI castors of 150 mm rubber wheels</p>	2 Nos.

40	SS 304 FLAT SHELF RACK 4 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN	SS 304 FLAT SHELF RACK 4 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP Size:- 54"L x 24"D x 60"H	9 Nos.
41	SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN "OR" SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN	SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN "OR" SS 304 FLAT SHELF RACK 5 TIER, SQUARE PIPE LEGS, 3 SIDE LIP UP, FRONT LIP DOWN *Quantity would vary according to the kitchen size. 48"L x 15"D x 72"H Or 54"L x 18"D x 72"H Or 36"L x 24"D x 72"H	12 Nos.
42	SS STORAGE CONTAINER WITH TROLLEY & LID	100 ltr	3 Nos.
43	SS STORAGE CONTAINER WITH TROLLEY & LID	50 Ltr	3 Nos.
44	SS STORAGE CONTAINER WITH TROLLEY & LID	30 Ltr	3 Nos.
45	SS STORAGE CONTAINER WITH TROLLEY & LID	25 Ltr	3 Nos.
46	BREAD TOASTER	K TT-300 - Size :370X420X390mm, Power : 2.2Kw , CONVEYOR TYPE	3 Nos.
47	BAINE -MARIE FOR SOUP AND SAUCES	4 FT HEIGHT WITH 6 BAINS 220VOLT	2 Nos.
48	GRILLER	KITCHNRAMA - DOUBLE BIG SANDWICH GRILLER SIZE : 845X395X210MM POWER : 2.2KW +2.2KW VOLTAGE ; 220V,	4 Nos.
49	MICROWAVE	<ul style="list-style-type: none"> • Capacity 34 LTRS • Counter Top. • Inter & Exterior S.S Construction. • Digital display. • Countdown timer. • With Two Magnetron(s). • Programmable. • Removable airs filter with clean filter reminder. • See through door, • Pull handle door opening. 	3 Nos.
50	SOUP CONTAINER WITH LID	CAPACITY -10 LITRE,8" DIA, 15" LENGTH, Electric Warmer	3 Nos.
51	SPOON STERILIZER	SS CAPACITY 200 PCS	2 Nos.
52	MENU DISPLAY BOARD	ACRYLIC L SHAPE SIZE -5X8 CM	1 Nos.
53	HAND WASH SINK	Fabrication, Supplying, installation, testing & commissioning of Dispense Counter with O.H. S Sink and Hand wash made out of SS 304 grade, Crossbracing:25x25mm, stain less steel square pipes .Legs: 30x30mm 14swg SS square pipes with adj. Nylonbullet Feet. Frame work:35x35x3mm thick stain less steel angle complete as required complete as required	2 Nos.

54	Colour coded GARBAGE BINS- wet waste, dry waste	Capacity - 80 Liters. Supplying moulded plastic pallets of the specified dimension above to take load of 80 kg. This can be as supplied Nilkamal or Supreme or approved equivalent make.	21 Nos.
55	SS 304 COMMERCIAL SINGLE SINK UNIT	Fabricating, Supplying, Installation and Placing in position Commercial Sink Unit With Dust Bin Space Underneath Top made of 16 SWG (1.5mm N.S.) Sheet, Sink Bowl Size 450mm x 450mm x 300mm with cross pipe. Stand frame Legs 25mmx 12.5mm SS Square Pipe With Nylon Adjustable bullet feet. Frame work SS Angle 38mmX38mmX3mm. - (All S.S. sheet should be 304 grade and Jindal / SAIL / TATA / JSW Make) Complete as per manufacturer specification and safety standards & as per Addition & Altration reqd at site. Size: 600mmX600mmX850mm+150mm (N.S.)	12 Nos.
56	SS 304 THREE SINK UNIT	Supplying and fixing of Three Sink Unit.- Top sink bowl and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work S.S. angle, 1" square pipe for cross bracing underneath. Legs 1.5" square pipe with stainless steel adjustable bullet feet, 304 grade, Size 72"x24"x34"+4	3 Nos.
57	SS DRAINAGE JUNCTION CHAMBER COVER WITH REMOVABLE PERFORATED FILTER BASKET	The outer frame of grating should be made of SS angle of size 25 x 25 x 16 swg SS 304 and this should be grouted to the finished floor. The modular grating will be made of SS Flat of 3 mm width, put together to make a grating grid of 25 x 25 square section as per attached drawing. An SS Basket needs to be provided with each drainage gratings to trap all the dirt in it. The Basket should be with a depth of 75 mm as shown in the attached sketch.	10 Nos.
58	SS 304 DISH LANDING FLAT TOP TABLE WITH 1 UNDER SHELF, DEBRIS BIN BAY & 8" DIA CHUTE (CHUTE ON LEFT "OR" RIGHT)	Supplying and fixing of S.S. Dish Lending Table.- Top and back splash will be fabricated with 1.5mm thick stainless steel sheet. Inner frame work 38x38x3mm S.S. angle 1" square pipe for cross bracing underneath. Legs 1.5" squire pipe with stainless steel adjustable bullet feet, 304 grade, Size 48"x24"x34"+4"	2 Nos.
59	DISHWASHER	Able to run at two speeds at the capacity of 30 racks per hour and 60 racks per hour as per DIN Standard With booster heater. Unit suitable to handle 500 X 500 racks. Full SS Construction. Single button operation SMARTRONIC: with color-coded status indication and remaining cycle time. With Electronic control. Suitable for operation on incoming hot water sanitizing @ 140OF. With S.S back cover of machine. Automatic hot water fill. With Strainer control, strainer-soil-sensor and 0-Level chemical sensor. Unit should be equipped with rinse pressure pump, drain pump and with rinse agent dispenser. Tank should be with rounded edges. Should be with self cleaning cycle. Heater with thermostat Control.	1 Nos.

		200mm High Adjustable SS Legs. ALONG WITH ACCESSORIES :-Peg type 500 mm X 500 mm molded plastic plate racks – 10 no, Open pocket cutlery racks – 4 no, Combination 25 compartment cup/glass rack – 8 no, Combination 36 compartment cup/glass racks - 8 no, Hoses for detergent and rinse agent. Built in water softner	
60	Dough Kneader	Processes up to 25Kg dough per batch , 1.5 HP moter Less Power consumption and user friendly Drum and arm made up of stainless steel	1 Nos.
61	GN Trolley	Structure made of SS304 Square/ Tubular pipe and swiveling caster nylon wheels 4 Nos. 15 GN pan, Heavy Duty, No. of Shafts:-2 Double, Power (W):- 450 W,	2 Nos.
62	Air Curtains	Unit suitable for mounting on door opening & height as per plan & site. S.S cover made for high-strength aluminum & engineering plastics. Air guide bar Operated either by remote control or at the touch of a button. Three speed switch functions low, medium & high speed. Adopting optimized electrical machinery. Unit to be furnished with Two (2) motor, rated at 120W, One (1) motor, rated at 80W & 5 Blowers. Maximum velocity at the nozzle to be appox 18 m/s, Phase:- Single Blower Type:- ABS % insect/Dust Rejection:- 75% Air Velocity at Nozzle :-21m/s	4 Nos.
63	STRAINER	Stainless Steel 750x750 Mesh size- 0.18 mm	5 Nos.
64	MANDOLINE	SS Heavy Duty	1 Nos.
65	CHEF'S KNIFE	German Steel One Blade 8", Antiskid Handle	10 Nos.
66	CLEAVER (CHOPPER)	SS 12" 680 mm LX 351 mm B	3 Nos.
67	Steak HAMMER	18" X 6"X 5"	2 Nos.
68	COLOUR CUTTING BOARD	18"X12" X 2" Thick Green	1 Nos.
69	COLOUR CUTTING BOARD	18"X12" X 2" Thick Yellow	2 Nos.
70	COLOUR CUTTING BOARD	18"X12" X 2" Thick Blue	2 Nos.
71	CHINESSE WOK	24" Dia One Side Wooden Handle One Side round Handle	3 Nos.
72	STAINLESS STEEL STOCK POT WITH LID	W/Encapsulated Base 23"x23"	6 Nos.
73	FRY PAN STAINLESS STEEL	Dia 7.9" Height 1.6"	4 Nos.
74	Brass HANDI WITH LID	100 Ltr Capacity, Need As Per Demand. Approx Weight 70 kg	5 Nos.
75	SS Patila WITH LID	80 Ltr Capacity, Heavy Bottom multi Layer Based	5 Nos.
76	Brass HANDI WITH LID	50 Ltr Capacity Need As Per Demand. Approx Weight 40 kg	4 Nos.
77	SS Patila WITH LID	120 Ltr Capacity, Heavy Bottom multi Layer Based	2 Nos.
78	LAGAN COPPER HANDI	Heavy Bottom, Dia 42"	4 Nos.
79	SS PRESSURE COOKER	51 L SS	1 Nos.
80	BASIN	12" Dia Heavy Duty	5 Nos.
81	BASIN	18" Dia Heavy Duty	5 Nos.

82	URLI	Indolium 13" dia Heavy Duty	2 Nos.
83	SS MIS- EN- PLACE TRAY	18"x 26"x 2"- Big Heavy Duty	10 Nos.
84	TAWA ROUND	Thick Cast Iron 18" Dia Heavy Duty	2 Nos.
85	SS CHINNESE LADDLE WITH WOODEN HANDLE	2.5 ft Heavy Duty	5 Nos.
86	SS SPATULA BROAD SIZE WITH WOODEN HANDLE	11" Heavy Duty	5 Nos.
87	LADDLE Set	9" Heavy Duty	5 Nos.
88	LADDLE Set	12" Heavy Duty	5 Nos.
89	LADDLE Set	18" Heavy Duty	5 Nos.
90	LADDLE Set	21" Heavy Duty	5 Nos.
91	LADDLE Set	24" Heavy Duty	5 Nos.
92	SS FISH SLICER	12" Heavy Duty	3 Nos.
93	Stainless Steel POTATO MASHER	7" X 4" Heavy Duty	2 Nos.
94	Stainless Steel SKIMMER	19" Heavy Duty	4 Nos.
95	SS MEASURING JUG 0.5 L	0.5 L Heavy Duty with LID	5 Nos.
96	SS MEASURING JUG 1 L	1 L Heavy Duty with LID	5 Nos.
97	SS OIL DISPENSER 1L	1L Heavy Duty with LID	3 Nos.
98	SS OIL DISPENSER 2L	2L Heavy Duty with LID	2 Nos.
99	SS 304 SCOOPER	8" Heavy Duty	10 Nos.
100	SIEVER	18" Dia Heavy Duty	4 Nos.
101	CONICAL STRAINER	12" dia Heavy Duty	4 Nos.
102	CONICAL STRAINER	18" dia Heavy Duty	4 Nos.
103	SS STRAINER	750x750 Mesh size 0.18 mm Heavy Duty	4 Nos.
104	SS COLANDER	1500x1102 Heavy Duty	2 Nos.
105	SS RICE STRAINER	100x687 Heavy Duty	2 Nos.
106	PLASTIC STORAGE CONTANERS WITH LID	2 Ltr Heavy Duty	5 Nos.
107	PLASTIC STORAGE CONTANERS WITH LID	5 Ltr Heavy Duty	5 Nos.
108	PLASTIC STORAGE CONTANERS WITH LID	10 Ltr Heavy Duty	5 Nos.
109	PLASTIC STORAGE CONTANERS WITH LID	20 Ltr Heavy Duty	5 Nos.
110	VEGETABLE STORAGE PLASTIC crates	12"x18" Clear Flat Lid Heavy Duty	18 Nos.
111	Multipurpose storage CRATES	400x300x120mm Heavy Duty	60 Nos.
112	JUICE DISPENSER	TRANSPARENT PLASTIC CAPACITY -5 LITRE	6 Nos.
113	CEREAL DISPENSER	TRANSPARENT PLASTIC CAPACITY -1 KG	4 Nos.
114	SERVING LADDLE	18" 100 ml capacity	20 Nos.
115	SERVING PLATTER	oval shape material -bone china size -11"x12'	12 Nos.
116	SERVING BOWL	material - bone china size-round capacity -2litr	20 Nos.
117	RICE PLATE	SS round shape 8" dia	12 Nos.
118	CHUTNEY BOWL	capacity- 2litre	12 Nos.
119	CUTLERY STERLIZER	4COMPARTMENT 6" DEEP AND 6"LENTH	2 Nos.
120	SALAD PLATTER	OVAL SHAPE12" ceramic white	8 Nos.
121	GN PAN WITH LID	Big- SS 21"x13"x6"	15 Nos.
122	GN PAN WITH LID	Medium- SS13"x11"x6"	10 Nos.
123	GN PAN WITH LID	Small- SS13"x7"x6"	10 Nos.
124	SALAD BOWL	Ceramic or glass, capacity 2.5 litre	12 Nos.

125	RICE SERVING SLICER	SS BROAD SIZE 8"	6 Nos.
126	SERVING TRAY	SS round shape 24" DIA	10 Nos.
127	Deck Oven/ Rotatory	3 Deck 9Tray, 440 Volt	1 Nos.
128	Planetary Mixer (Multi Attachment)	20 litre Capacity	1 Nos.
129	Dough Sheeter Machine	Table top Machine	1 Nos.
130	Hand Blender	Stainless steel dough hooks and Stainless steel strip beaters,Power consumption- 300 watt, POWER INPUT 220-240 volts	1 Nos.
131	Proofing Chamber	4T or 9T, Size 20 X 30 X 52 Inches, Frequency 50 Hz, Phase Single Phase, Voltag 220 Volt, Material Stainless Steel	1 Nos.
132	2 Door Refrigerator	30"L x 30"D x 84"H 600 Litre Vertical 2 Door With Condensed Water Evaporating System Inbuilt , Fan Cooling Tech Material Made SS	1 Nos.
133	Commercial Freezer	1000 Ltr Capacity	1 Nos.
134	Working Table with under shelves	SS 304	5 Nos.
135	Weighing Scale	Small 2kg capacity,	1 Nos.
136	Weighing Scale	Big 25 kg capacity	1 Nos.
137	Microwave Oven	CONVENTIONAL MODE, Wattage- 1800-2000 Watts, 230V/50 Hz, 25 Ltr capacity, Rapid de-frost, re-heat, Baking	1 Nos.
138	Bread Slicing Machine	Machine Body Material-Stainless Steel, Slice Thickness 5-10 mm, 5-10 mm, Automation Grade Automatic, Power Source-Electric, Voltage-110-240V	1 Nos.
139	Waffle maker	Power Consumption 1600 watt (W) Installation Plug-in, Power Source- Electric, Size-10x12x8 Inch, Material Stainless Steel, Other Material Aluminum	2 Nos.
140	Pot Rack	SS 304 grade 4 compartment	5 Nos.
141	Under Counter refrigerator	SS Capacity- 400 Ltr capacity Door- 3, Temp- +2 to +8 degree Celsius, Under counter type, Power source- electricity	1 Nos.
142	SS Flour Bin	SS capacity 100 kgs with lid	2 Nos.
143	Measuring Jugs	1/2 Ltr With Lid	2 Nos.
144	Measuring Jugs	1 Ltr With Lid	2 Nos.
145	Measuring Jugs	2 Ltr With Lid	2 Nos.
146	Measuring Jugs	3 Ltr With Lid	2 Nos.
147	Measuring Jugs	5 Ltr With Lid	2 Nos.
148	Measuring Spoons	SS	2 sets
149	Measuring Cups	SS	2 sets
150	Thermometer	Digital thermometer with stainless steel sensor probe, Measures in Fahrenheit and Celsius with calibration certificate.	2 Nos.
151	Silicon Muffin Moulds	Silicone material	10 Nos.
152	Silicon tray Sheet	Silicone material	12 Nos.
153	Silicon Moulds for chocolates	Silicone material	15 Nos.
154	Oven Trays	Aluminium	20 Nos.
155	Jumbo Bread Mould (1000 gm)	36X15X14 cm	25 Nos.
156	Bread Mould (800 gm)	29X11X9 cm	25 Nos.
157	Bread Mould (400 gm)	20X10X7 cm	25 Nos.
158	Whisk	SS 8" heavy duty	2 Nos.
159	Whisk	SS 12" heavy duty	2 Nos.

160	Whisk	SS 16" heavy duty	2 Nos.
161	Silicon Rubber Spatula	Silicone material	5 Nos.
162	Induction Heater Commercial	Dual heat settings: 8 settings on each burner Power Options: 2900W*2/3500W*2 Rated Voltage: 220V, Single Phase Voltage Fluctuation: From 180-240V Product Size: D800*W450*H330mm Round-Glass Size: 300mm, Thickness 4mm Switch Control Way: Knob control With Timers Design: Yes Net Weight: 27 KG Gross Weight: 60 KG Package Way: Wooden Box Product Material: Stainless Steel #201/#304 IPX3 Level: Yes With plug and play: No Warranty: 1 Year Individual ON/OFF switches for each burner Must use with induction-ready cookware Heat shuts off automatically no pan is lifted off Safe, exhaust-free and flame-free cooking With a smooth design and a simple-to-operate control panel Chip and scratch-resistant glass-ceramic surfaces are easy to clean	2 Nos.
163	SS Sauce Pan (Induction Suitable)	Dia 14 cm Height 8 cm Capacity 1 Ltr with glass lid	2 Nos.
164	SS Sauce Pan (Induction Suitable)	Dia 16 cm Height 9 cm Capacity 1.5 Ltr with glass lid	2 Nos.
165	SS Sauce Pan (Induction Suitable)	Dia 18 cm Height 10.25 cm Capacity 2.3 Ltr with glass lid	2 Nos.
166	SS Sauce Pan (Induction Suitable)	Dia 20 cm Height 11.25 cm Capacity 3.20 Ltr with glass lid	2 Nos.
167	SS Stock Pot (Induction Suitable)	Dia 17.7inch Height 17.7 inch capacity 70 Ltr with Lid	3 Nos.
168	Mixing Bowl SS	16cm dia, 10 cm height, capacity 1.4 Ltr SS with encapsulated base	2 Nos.
169	Mixing Bowl SS	20cm dia, 12.5 cm height, capacity 2.8 Ltr SS with encapsulated base	2 Nos.
170	Mixing Bowl SS	24cm dia, 14 cm height, capacity 4.7 Ltr SS with encapsulated base	2 Nos.
171	Mixing Bowl SS	28cm dia, 17 cm height, capacity 7.6 Ltr SS with encapsulated base	2 Nos.
172	Cake Stand rotating	Heavy Duty SS	2 Nos.
173	Mesh Tray	SS Heavy Duty	5 Nos.
174	Mesh Stand	SS Heavy Duty	5 Nos.
175	Cutter Round set	SS Heavy Duty	1 Set.
176	Cutter Square set	SS Heavy Duty	1 Set.
177	Scraper Stainless steel	Stainless steel	5 Nos.
178	Shape Cutter	SS Heavy Duty	2 Nos.
179	Piping Bags	Food grade silicon Length- 30-40 cm	5 Nos.
180	Nozzles Set	SS 304	1 Set.
181	Palate knife	6" SS	1 Nos.
182	Palate knife	8" SS	1 Nos.
183	Palate knife	10" SS	1 Nos.

184	Palate knife	12" SS	1 Nos.
185	Bread Knife	SS 10" blade	4 Nos.
186	Chef Knife	SS 8" blade	4 Nos.
187	Non Stick Pan	18cm dia	3 Nos.
188	Non Stick Pan	24cm dia	3 Nos.
189	Gn Pan 1/1 65mm deep	65mm deep with Lid	5 Nos.
190	GN Pan 1/1 150mm Deep	150mm Deep with Lid	2 Nos.
191	GN Pan 1/1 200 mm Deep	200 mm Deep with Lid	2 Nos.
192	GN Pan ½ 100 mm deep	100 mm deep with Lid	4 Nos.
193	GN Pan ½ 150 mm Deep	150 mm Deep with Lid	5 Nos.
194	GN Pan ½ 200 mm Deep	200 mm Deep with Lid	5 Nos.
195	GN Pan ¼ 150 mm deep	150 mm Deep with Lid	4 Nos.
196	GN Pan ¼ 200 mm Deep	200 mm Deep with Lid	4 Nos.
197	GN Pan 1/6 65 mm Deep	65 mm Deep with Lid	4 Nos.
198	GN Pan 1/6 100 mm Deep	100 mm deep with Lid	4 Nos.
199	GN Pan 1/6 150 mm Deep	150 mm Deep with Lid	5 Nos.
200	GN Pan 1/9 65 mm Deep	65 mm Deep with Lid	5 Nos.
201	GN Pan 1/9 100 mm Deep	100 mm Deep with Lid	5 Nos.
202	Platter	Stainless Steel	5 Nos.
203	Ceramic Bowl	Ceramic white	5 Nos.
204	Pasta Plate	Ceramic white	5 Nos.
205	Packing Machine	Shock Proof Plastic Body, Easy to use Useful product for homes ,bakery,Grocery Shops ,Stationery Shops 1 Teflon cloth and 1 heating element (repair kit) Perfect for sealing PP,PE bags,nylon bags , Precision Electric Control Circuit 10 Inch (200 mm) Hand held heat sealing Machine ,White	1 Nos.
206	Wooden Spoons(ladle)	Wooden	8 Nos.
207	Mortar Pestle	Marble	1 Nos.
208	Air Tight Container	2 Kg Capacity Heavy Duty	2 Nos.
209	Air Tight Container	3 Kg Capacity Heavy Duty	2 Nos.
210	Air Tight Container	5 Kg Capacity Heavy Duty	2 Nos.
211	Air Tight Container	10 Kg Capacity Heavy Duty	2 Nos.
212	SS Kadhai – 80 Ltr.	80 Ltr capacity 18mm steel thickness and depth of 15 inches, 30inch dia with handle (approx weight 45+ kg)	2 Nos.
213	Lockers Powder Coated	Overall Size - 36" x 19" x 84" Unit should be made of 20 swg GI, powder coated in grey colour. It should be divided into 6 equal compartments having size 300 x 425 x 900 mm with a hanging rod. Each compartment will have louvers on the front side with staple arrangement on each compartment. Individual locking arrangement for each compartment to be provided.	6 Nos.
214	SS.Big Bowl Sink Unit.	Overall Size - 60" x 26" x 34" + 6" Spl. Supplying and installing SS Pot Sink with Under shelf of specified size with splash back one side as shown in the sketch.The work top should be SS 16 SWG 304 and an under construction of 1200 x 500 x 450mm 16 SWG SS 202. The sink reinforced & welded to 40x40x3mm SS 202 angle frame supported on 16 SWG SS 304	2 Nos.

		40mm dia legs having adjustable nylon bullet feet. The welded joints should be ground smooth and polished all as directed. Sink should be provided with CP 38 mm BSP Drain Coupling with Ball Valve. The SS sheet should be Salem 304 grade or approved equivalent. The bottom should have a shelf similar to that of SS Pot Rack. Other details as per general specifications.	
215	SS Hot Food Trolley with Tray on Castors & GN Pan	Overall Size - 96" x 30" x 72" The unit bottom frame should be made of 25 mm square pipe of 18 swg SS 304. The hot chamber should be insulated with mineral wool from all the side. Exterior should be made of 22 swg SS 304 and interior of 24 swg SS 304. It should have 1 heavy duty hinged & insulated door for hot section made of 20 swg SS 304 in the front with locking arrangement with manually handle. The compartment should be capable of accommodating in one row 5 nos 2/1 GN Pans (Poly Carbonate GN Pan) of 100 mm deep in it. Total 70 numbers GN Pan required. It should maintain a temperature between 75° C to 80° C. The unit should have a removable type hot box with heater coil of 2 Kw with Air blower for hot air circulation. and extra 2Kw heater element mounted from top side of cabinet, with a blower unit which transmits heat uniformly. Thermostat of Jumo or Ego make for temperature control along with indicating lamps to be provided. It should be mounted on 6 heavy duty 150 mm castors, which are lockable at diagonally opposite sides.	02 Nos.
216	SS 4 Door Refrigerator.	Overall Size - 48" x 26" x 84" Capacity - 1000 Liters Unit shall be of full SS construction with interior and the exterior of 20 swg SS 304. The inner wall will be suitably insulated with 65 mm thick PUF. It should have 4 doors, constructed of 18 swg SS 304. The doors should be provided with a locking device and the unit will have adjustable wings inside. It should be fitted with digital temperature indicator, control switches and indicator lights. An Isolator switch on the front panel near digital thermometer to be provided for On - Off of the refrigerator. The equipment should be able to maintain a temperature range of +2°C to +8°C. The unit shall be provided with a removable SS drip tray below. The compressor unit will be top mounted and should be of a reputed make from Kirloskar / Techmshah. Legs should be made of 50 mm x 16 swg SS 304 pipe with adjustable nylon bullet feet at 150 mm above finished floor level. The refrigerator will have a forced draft type cooling.	02 Nos.
217	SS Pallet.	Overall Size - 48" x 40" x 4" The SS platform rack of the specified size made of SS Square box section frame structure of size 30 x 30 mm x 16 swg SS 304 with six nos adjustable bullet feet and supporting cross pipes of 30mm dia welded to the frame work at every 150 mm space. The joint should be ground smooth and finished to match with frame work.	06 Nos.
218	Instant Rice Grinder.	Capacity - 60 Kg/Hr The rice grinder is 60 Kg/Hr capacity having SS drum and assembly with 3 HP motor all as manufacturer's standard specification. The drum should be fitted on a mechanism which will with heavy duty legs. The motor should be suitably covered in the bottom section. The operating voltage should be 3 Phase.	01 Nos.

219	SS Wall Cabinet for cap.	<p>Overall Size - 24" x 12" x 24"</p> <p>Unit should be constructed of 18 swg SS 304 having hinged doors.Hinged doors should be constructed of 20 swg SS 304 panels duly mounted on heavy-duty brass hinges with Godrej locks.Door handles to be of SS and flush mounted.The cabinet should have hanging supports at the back for proper mounting on the wall, and also be duly secured with 16 swg SS 304 wall brackets</p>	04 Nos.
220	Bain Marie with Sneeze Guard	<p>Hot Bain Marie</p> <p>SS 304, 6 Compartment (5 Hot + 1 Normal)</p> <p>Top: Unit made of 16 swg. SS. sheet 304 grade.</p> <p>Frame: 1.5"x1.5"x1/8" thick ms angle.</p> <p>Tank: Made of 16 swg. SS. sheet.</p> <p>Outer cover: 20 swg. SS. Sheet.</p> <p>Drain: 20mm dia. drain valve.</p> <p>Water Inlet: ½" dia. water inlet valve.</p> <p>Elements: 3 KW element for Bain Marie.</p> <p>Electrical panel: On & off switch with light indicator and thermostat control.</p> <p>Legs: Unit will be mounted on 1.5" dia. SS. Pipe + 30 mm adjustable feet.</p> <p>Insulation: Entire unit will be insulated with 2" thick non-sag mineral glass wool.,</p>	02 Nos.

PART-3
CONTRACT

SECTION - VII
GENERAL CONDITIONS OF CONTRACT
(GCC) TABLE OF CLAUSES

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SECTION - VII - A
GENERAL CONDITIONS OF CONTRACT (GCC)

(Illustration only- to be customized as per requirement)

1. Application

- (i) The General Conditions of Contract incorporated in this section shall be applicable for this purchase to the extent the same is not superseded by Schedule of Requirements under Section V and Technical Specification under Section VI of this document.

2. Use of contract documents and information

- (i) The supplier shall not, without the purchaser's prior written consent, disclose the contract or any provision thereof including any specification, drawing, sample or any information furnished by or on behalf of the purchaser in connection therewith, to any person other than the person(s) employed by the supplier in the performance of the contract emanating from this TE document. Further, any such disclosure to any such employed person shall be made in confidence and only so far as necessary for the purpose of such performance for this contract.
- (ii) Further, the supplier shall not, without the purchaser's prior written consent, make use of any document or information mentioned in GCC sub clause 2.1 above except for the sole purpose of performing this contract.
- (iii) Except the contract issued to the supplier, each and every other document mentioned in GCC sub clause 2 (a) above shall remain the property of the purchaser and if advised by the purchaser, all copies of all such documents shall be returned to the purchaser on completion of the supplier's performance and obligation under this contract.

3. Intellectual Property Rights/Patent Rights

- (i) The supplier shall, at all times, fully indemnify and keep indemnified the purchaser, free of cost, against all claims which may arise in respect of goods & services to be provided by the supplier under the contract for infringement of any intellectual property rights or any other right protected by patent, registration of designs or trademarks, copyright etc. Being made against the purchaser, the purchaser shall notify the supplier of the same and the supplier shall, at his own expense take care of the same for settlement and if required, duly represent the purchaser before any courts/forums in this regard, without any cost liability to the purchaser.

4. Country of Origin

- (i) All goods and services to be supplied and provided for the contract shall have the origin in India or in the countries with which the Government of India has trade relations.
- (ii) The word "origin" incorporated in this clause means the place from where the goods are mined, cultivated, grown, manufactured, produced or processed or from where the services are arranged.
- (iii) The country of origin may be specified in the price schedule.

5. Performance Guarantee

- (i) As guarantee for the due performance, observance and fulfillment of all obligations, terms, conditions, representations, warranties and covenants of the Supplier under the Bidding Documents within 21 days from the date of the issue of notification of award by the purchaser, the Supplier shall furnish Performance guarantee to the Purchaser for an amount equivalent to five to ten per cent (5 - 10%) of the total value of the contract prior signing of this contract.
- (ii) Performance Security should remain valid for a period of sixty days beyond the date of completion of all contractual obligations of the supplier including warranty period of 12 month/year from the date of acceptance of the items by the consignee(s).
- (iii) Supplier may furnish performance guarantee in the form of an account payee Demand Draft, Fixed Deposit Receipt from the a commercial bank, Bank Guarantee from a Commercial bank in an acceptable form in the format at **Section VIII (B)**, safeguarding the Purchaser's interest in all respects.
- (iv) In the event of any amendment issued to the contract regarding extension of delivery period, the supplier shall, within 07 days of issue of the amendment, furnish the corresponding amendment to the Performance Security (as necessary), rendering the same valid in all respects in terms of the amended contract.
- (v) Bid security will be refunded to the successful bidder on receipt of Performance Security.
- (vi) The Purchaser will release the Performance Security without any interest to the supplier on completion of the supplier's all contractual obligations including the warranty obligations subject to adjustment of all amounts/losses/damages/recoveries/ penalties payable to the Purchaser and claims of Purchaser , there from.
- (vii) The Performance Security shall be denominated in Indian Rupees in any one of the forms namely Account Payee Demand Draft or Fixed Deposit Receipt drawn from any Scheduled bank in India or Bank Guarantee issued by a Scheduled bank in India, in the prescribed form as provided in **Section-VIII (B)** of this document in favor of the Purchaser.
- (viii) Performance Security shall be forfeited and credited to the accounts of SAI, in the event of a breach of contract by the supplier, in terms of the relevant contract. Without prejudice to its other rights and remedies under any contract, law or equity (including without limitation Purchaser's right to terminate the Agreement for breach and claim for losses and damages),
- (ix) Supplier agrees that the decision of Purchaser in respect of any forfeiture/invocation/adjustment of the Performance Security will be final and binding on the Supplier. Purchaser shall be entitled, without any limitation or interference, to forfeit/invoke/adjust the Performance Security, as set out in this Section. Upon forfeiture/invocation/adjustment of the Performance Security as aforesaid, the Supplier shall replenish the Performance Security to their original amounts within 7 days from the date of such forfeiture/invocation/ adjustment. In case of any delay or failure in replenishing the Performance Securities as set forth in the foregoing sentence, Purchaser reserves its rights to terminate the Bidding Documents without any further notice to the Supplier at the cost and liability of the Supplier.

6. Technical Specifications and Standards

The Goods & Services to be provided by the supplier under this contract shall conform to the technical specifications mentioned in 'Technical Specifications' under Sections-VI of this document.

7. Packing and Marking

- (i) The packing for the goods to be provided by the supplier should be strong and durable enough to withstand transit hazards, without limitation, the entire journey during transit including transshipment (if any), rough handling, open storage etc. without any damage, deterioration etc. As and if necessary, the size, weights and volumes of the packing cases shall also take into consideration, the remoteness of the final destination of the goods and availability or otherwise of transport and handling facilities at all points during transit up to final destination as per the contract.
- (ii) Unless otherwise mentioned in the Technical Specification under Section VI, the supplier shall make separate packages for each consignee (in case there is more than one consignee mentioned in the contract) and mark each package on three sides with the following with indelible paint of proper quality:-
 - (i) Contract number and date
 - (ii) Brief description of the goods including quantity
 - (iii) Packing list reference number
 - (iv) Country of origin of the goods
 - (v) Consignee's name and full address and
 - (vi) Supplier's name and address

8. Inspection, Testing and Quality Control

- (i) The Contractor should satisfy himself that the stores/goods are in accordance with the terms of the Contract and fully conform to the required specification by carrying out a thorough pre-inspection of each lot of the stores/goods before actually delivering the same to the consignee.
- (ii) In normal course the Stores/goods will be supplied by the contractor on the basis of Manufacturers own Pre-despatch Inspection Certificate. However, purchased goods accepted by the purchaser/consignee and/or its authorized representative during inspection in terms of the contract shall in no way dilute purchaser's/consignee's right to reject the same later, if found deficient in terms of the Warranty Clause -14 of GCC.
- (iii) The Purchaser and/or its nominated representative(s) may , without any extra cost to the purchaser, inspect and/or test the ordered goods and the related services to confirm their conformity to the contract specifications incorporated in the contract. The Purchaser shall inform the supplier in advance, in writing, the purchaser's programme for such inspection and, also the identity of the officials to be deputed for this purpose. The cost towards the transportation, boarding & lodging of Purchaser and/or its nominated representative(s) will be borne by the Purchaser and/or its nominated representative(s). However, if no pre-inspection has been carried out by the purchaser, it shall have the right to inspect the same at its own premises as provided in below provisions.
- (iv) For such inspections and tests which are conducted in the premises of the supplier or its subcontractor(s), all reasonable facilities and assistance, including access to relevant drawings, design details and production data, shall be furnished by the supplier to the purchaser's inspector at no charge to the purchaser.
- (v) If during such inspections and tests the contracted goods fail to conform to the required

specifications and standards, the purchaser's inspector may reject them and the supplier shall either replace the rejected goods or make all alterations necessary to meet the specifications and standards, as required, free of cost to the Purchaser and resubmit the same to the purchaser's inspector for conducting the inspections and tests again.

- (vi) If the supplier tenders the goods to the purchaser's inspector for inspection at the last moment without providing reasonable time to the inspector for completing the inspection within the contractual delivery period, the inspector may carry out the inspection and complete the formality beyond the contractual delivery period at the risk and expense of the supplier. The fact that the goods have been inspected after the contractual delivery period will not have the effect of keeping the contract alive and this will be without any prejudice to the legal rights and remedies available to the Purchaser under the terms & conditions of the contract.
- (vii) The purchaser's contractual right to inspect, test and, if necessary, reject the goods after the goods' arrival at the final destination shall have no bearing of the fact that the goods have previously been inspected and cleared by purchaser's inspector during pre-despatch inspection mentioned above.
- (viii) Latest lab- test report from authorized/accredited lab not later than a year old from Government or Government approved lab of each item quoted conforming to specifications as mentioned in Section VI. (If not applicable in the case of bidder firm from foreign country, lab-test report not later than a year old from accredited lab of the Authorized International Agency. Their in-house lab of each item quoted conforming to specification as mentioned in section VI.

9. Terms of Delivery

- (i) Goods shall be delivered by the supplier in accordance with the terms of delivery specified in the contract.
- (ii) The supplier/contractor is required to complete the supplies within the stipulated delivery period. Time shall be the essence of the Contract. However, in case contractor fails to complete the entire/ part quantity of supplies within the stipulated delivery period, the purchaser, at its discretion, may grant extension in delivery period for unsupplied quantity. Such extension in delivery if granted shall be subject to the following:-
 - a) The supplier/Contractor shall pay and purchaser will recover liquidated damages from the contractor as per contract or as may be indicated by the purchaser as per its prevailing policies.
 - b) No increase in price on account of any statutory increase in or fresh imposition of GST and freight charges or on any account of any other taxes, levies or duty leviable in respect of the equipment specified in the contract, which takes place after the date of delivery period stipulated in the said contract, shall be admissible on such of the equipments as are delivered after said date.
 - c) Notwithstanding any stipulation in the contract for increase in price on any other ground no such increase which takes place after the delivery date stipulated in the contract shall be admissible on such of the equipment as are delivered after the said date.
 - d) The purchaser shall be entitled to the benefit of any decrease in price on account of deduction in statutory levies, GST and duties or on account of any other ground which takes place during the currency of the contract and/ or after the expiry of the delivery date stipulated in the contract.
 - e) Additional conditions in case of foreign bidders supplying equipments manufactured outside India.
 - 1) The purchaser shall have the rights to recover from the contractor any extra expenditure which might have been incurred by the purchaser on account of additional bank charges payable for extension/ amendment of the letter of credit, the increase in

custom duty and freight charges directly relating to the delay in shipping of the equipment.

- 2) Any additional expenditure incurred by the purchaser on price, custom duty, freight charges as also extra cost which may arise on account of variation in exchange rate during the extended delivery schedule, shall be borne by the contractor.
- 3) It is expressly clarified and acknowledged by the supplier, that the purchaser shall in no manner be made liable for any charges, costs, taxes demurrage charges on any account whatsoever except as has been stipulated in the contract.

10. Insurance:

- (i) Unless otherwise instructed, the supplier shall make arrangements for insuring the goods against loss or damage incidental to manufacture or acquisition, transportation, storage and delivery in the following manner:
 - a) In case of supply of domestic goods on Consignee site basis, the supplier shall be responsible till the entire stores contracted for arrival in good condition at destination. The transit risk in this respect shall be covered by the Supplier by getting the stores/goods duly insured for an amount equal to 110% of the value of the goods from ware house to ware house (consignee site) on all risk basis. The insurance cover shall be obtained by the Supplier and should be valid till 3 months after the receipt of goods by the Consignee.
 - b) In case of supply of the imported goods on CIP Named port of Destination Basis, the additional extended Insurance (local transportation and storage) would be borne by the Supplier from the port of entry to the consignee site for a period including 3 months beyond date of delivery for an amount equal to 110% of the overall expenditure to be incurred by the purchaser from ware house to ware house (consignee site) on all risk basis.
 - c) If the equipment is not commissioned and handed over to the consignee within 3 months, the insurance will be got extended by the supplier at their cost till the successful installation, testing, commissioning and handing over of the goods to the consignee. In case the delay in the installation and commissioning is due to handing over of the site to the supplier by the consignee without any reason, such extensions of the insurance will still be done by the supplier, but the insurance extension charges at actual will be reimbursed

11. Spare Parts

Bidder should confirm adequate availability of spare parts and ensure it to make available to the purchaser as and when requirement is raised by the purchaser and after sales service in India for a period of 01 years after the date of delivery of the stores.

12. Incidental services:

Subject to the stipulation, if any, in Schedule of Requirements (Section – V) and the Technical Specification (Section – VI), the supplier shall be required to perform the following services.

- (i) Installation and Demonstration of the goods
- (ii) On Site Training of Purchaser's Staff to start immediately but not later than 15 days after successful installation of the equipment.
- (iii) Supplying required number of operation & maintenance manual for the goods as may be updated from time to time.

13. Despatch Documents for Goods Imported from abroad:

The supplier shall send all the relevant despatch documents well in time to the

purchaser/consignee to enable the purchaser/consignee clear or receive (as the case may be) the goods in terms of the contract. Unless otherwise specified in the SCC, the usual documents involved and the drill to be followed in general for this purpose are as follows:-

(i) For Domestic Goods, including goods already imported by the supplier under its own arrangement. Within 24 hours of despatch, the supplier shall notify the purchaser, consignee, and other concerned if mentioned in the contract, the complete details of despatch and also supply the following documents to them by e-mail/speed post (or as instructed in the contract):

- a) Four copies of supplier's invoice showing contract number, goods description, quantity, unit price and total amount;
- b) Consignee Receipt Certificate as per Section VIII- C in original issued by the authorised representative of the consignee.
- c) Two copies of packing list identifying contents of each package;
- d) Inspection certificate issued by the designated inspection agency, if any
- e) Certificate of origin;
- f) Insurance Certificate as per GCC Clause.
- g) Manufacturers/ Supplier's warranty certificate & In-house inspection certificate.

(ii) For Goods imported from abroad

Within 24 hours of despatch, the supplier shall notify the purchaser, consignee, and other concerned, the complete details of despatch and also supply the following documents to them by e-mail/speed post (or as instructed in the contract). Any delay or demurrage occurred during the customs clearance on account of the non-availability of technical support/clarifications/documents from the supplier shall be borne by the supplier and the purchaser shall not be liable for the same for whatever reasons:

- a) Four copies of supplier's invoice showing contract number, goods description, quantity, unit price and total amount;
- b) Original and four copies of the negotiable clean, on board Bill of lading/airway bill, marked freight pre paid and four copies of non- negotiable bill of lading/airway bill;
- c) Four copies of packing list identifying contents of each package;
- d) Insurance certificate as per GCC
- e) Manufacture's /Supplier's warranty certificate
- f) Inspection Certificate issued by the designated inspection agency if any
- g) Manufacture's own factory inspection report
- h) Certificate of origin
- i) Port of Loading
- j) Port of Discharge
- k) Expected date of arrival at consignee's site

14. Warranty

(i) The supplier warrants comprehensively that the goods supplied under the contract is/are new, unused and incorporate all recent/latest improvements in design and materials unless

prescribed otherwise by the Purchaser in the contract. The supplier further warrants that the goods supplied under the contract shall have no defect arising from design, materials or workmanship or from any act or omission of the supplier that may develop under normal use of the supplied goods under the conditions prevailing in India.

- (ii) The warranty shall remain valid for 01 year from the date of installation, commissioning and acceptance. If, Comprehensive Annual Maintenance Contract (CAMC) is required to be done as per contract, it shall be for a period of 01 year for all the equipments after the goods or any portion thereof, as the case may be, have been delivered to the final destination and installed and commissioned at the final destination and accepted by the purchaser/consignee in terms of the contract. The supplier shall promptly repair or replace the defective goods or parts thereof, free of cost, at the ultimate destination. The supplier shall take over the replaced parts/goods after providing their replacements and no claim, whatsoever shall lie on the Purchaser for such replaced parts/goods thereafter on any account whatsoever .
- (iii) If the supplier, having been notified, fails to rectify/replace the defect(s) promptly, the Purchaser may proceed to take such remedial action(s) as deemed fit by the purchaser, at the risk and expense of the supplier and without prejudice to other contractual rights and remedies, which the Purchaser may have against the supplier.
- (iv) Supplier shall carry sufficient inventories at site to assure ex-stock supply of consumable spares for the goods so that the same are supplied to the Purchaser promptly on receipt of order from the purchaser.
- (v) The purchaser/consignee reserves the rights to enter into Comprehensive Annual Maintenance Contract between Consignee and the Supplier for the period as mentioned in Section VIII (A) (II). Technical specification after the completion of warranty period.
- (vi) The supplier along with its Indian Agent and the CAMC provider shall ensure continued supply of the spare part for the machines and equipments supplied by them to the purchaser for 01 years including warranty period.
- (vii) An UPTIME warranty of 95% during the warranty should be provided. Down time above 5% per year will extend the warranty period by double the down time period.

15. Assignment

The supplier shall not assign, either in whole or in part, its contractual duties, responsibilities and obligation to perform the contract, except with the Purchaser's prior written permission.

16. Prices

Prices to be charged by the supplier for supply of goods in terms of the contract shall not vary from the corresponding prices quoted by the supplier in its Bid and incorporated in the contract.

17. Taxes and Duties.

- (i) Supplier shall be entirely responsible for all taxes, duties, levies etc. incurred until delivery of the contracted goods to the purchaser. Only statutory variations on finished product if stipulated in Contract shall be allowed to the extent of actual payment by the Supplier. However, for goods directly imported shall be guided by INCOTERM.
- (ii) Local Duties & Terminal Taxes etc.:

Normally, goods to be supplied to government departments against government contracts are exempted from levy of town duty, terminal tax and other levies of local bodies. However, on

some occasions, the local bodies (like town body, municipal body etc.) as per their regulations allow such exemptions only on production of certificate to this effect from the concerned government department. Keeping this in view, the supplier shall ensure that the stores to be supplied by the supplier against the contract placed by the Purchaser are exempted from levy of any such duty or tax and, wherever necessary, obtain the exemption certificate from the purchaser. However, if a local body still insists upon payment of such local duties and taxes, the same should be paid by the supplier to the local body to avoid delay in supplies and possible demurrage/detention charges and obtain a receipt for the same. The purchaser shall in no event be liable for any detention/demurrage charges. The supplier should forward the receipt obtained for such payment to the Purchaser to enable the Purchaser reimburse the supplier and take other necessary action in the matter.

18. Terms and Mode of Payment

(i) Payment Terms

Payment shall be made subject to recoveries, if any, by way of liquidated damages or any other charges as per terms & conditions of contract in the following manner:

a) Payment for goods manufactured in India

Payment shall be made in Indian Rupees as specified in the contract in the following manner:

Hundred percent (100%) payment of the contract price subject to recoveries / liquidated damages/shortages etc., if any, shall be paid on receipt and inspection of goods in good condition (including installation & commissioning) and upon submission of the following documents:

- (i)** Suppliers certificate that the amount shown in the invoice are correct in terms of the contract and that all terms and conditions of the contract have been complied with.
- (ii)** Four copies of Supplier's invoice showing contract number, goods description, quantity, unit price and total amount;
- (iii)** Acceptance Certificate, as per Section VIII (C) in original issued by the authorized representative of the consignee;
- (iv)** Two copies of Packing list identifying contents of each package;
- (v)** Inspection Certificate issued by the nominated inspection agency, if any.
- (vi)** Insurance certificate as per GCC Clause 10.
- (vii)** Certificate of origin

b) Payment for Imported Goods on DDP terms:

Payment for foreign currency portion shall be made in the currency as specified in the contract in the following manner:

(i) On Shipment:

Eighty Five (85)% of the net CIF/CIP/DDP price (CIF/CIP/DDP price less Indian Agency commission) of the goods dispatched shall be paid through irrevocable, non-transferable Letter of Credit (LC) opened in favour of the Foreign Principal in a bank in his country and upon submission of documents specified hereunder:

- (i) Suppliers certificate that the amount shown in the invoice are correct in terms of the contract and that all terms and conditions of the contract have been complied with.
- (ii) Four copies of supplier's invoice showing contract number, goods description, quantity, unit price and total amount;
- (iii) Original and four copies of negotiable clean on-board Bill of Lading/Airway Bill, marked freight pre paid and four copies of non- negotiable Bill of Lading/Airway Bill;
- (iv) Four Copies of Packing List identifying contents of each package;
- (v) Manufacturer's warranty certificate;
- (vi) Inspection certificate issued by the designated inspection agency, if applicable as per contract;
- (vii) Manufacturer's own factory Inspection Report;
- (viii) Certificate of origin by the chamber of commerce of the concerned country;
- (ix) Insurance Certificate.

The above documents shall also be received by the Purchaser promptly before arrival of goods at the Port/Airport of arrival and, if not received, the Supplier will be responsible for any consequent liabilities/ expenses.

If any of the clause (s) is changed at the instance of supplier, the consequential cost if any, will be borne by him only.

On Acceptance:

Balance Fifteen (15)% payment would be made against 'Final Inspection and Acceptance Certificate' of goods after installation & commissioning, issued by the consignee, through irrevocable, non-transferable Letter of Credit (LC) opened in favour of the Foreign Principal in a bank in his country, subject to recoveries, if any.

- c) Payment of incident costs till consignee site & Incidental services (including installation & Commissioning, supervision, Demonstration and Training) will be paid in Indian Rupees to the Indian Agent on proof of final/ successful installation, commission and acceptance of equipment by the consignee.
- d) **Payment of Indian Agency Commission:**

Indian Agency Commission will be paid to the Foreign Principal's Indian Agent in the local currency for an amount in Indian Rupees indicated in the relevant Price Schedule

(as per prevailing rate of exchange ruling on the date of Contract as on website of RBI.) and shall not be subject to further escalation / exchange variation. Payment shall be made in Indian Rupees to the Indian Agent after receipt of 'Inspection and Acceptance Certificate' from the consignee.

(ii) Payment for Comprehensive Annual Maintenance Contract Charges:

The Purchaser/Consignee will enter into Comprehensive Maintenance Contract with the supplier at the rates as stipulated in the Contract. The payment of CAMC charges will be made on quarterly basis after satisfactory completion of said period, duly certified by the consignee. An UPTIME warranty of 95% during the CAMC should be provided. Down time above 5% per year will extend the warranty period and CAMC period by double the down time period. The Supplier will provide at-least quarterly pre-maintenance services in the year in addition to attending to the emergency breakdown calls during the CAMC period.

The Service Provider shall attend the complaint within 12 hours failing which penal provisions under the contract shall be invoked.

- (ii) The supplier shall not claim any interest on payments under the contract.
- (iii) Where there is a statutory requirement for tax deduction at source, such deduction towards income tax and other taxes as applicable will be made from the bills payable to the Supplier at rates as notified from time to time.
- (iv) Irrevocable & non – transferable LC shall be opened by the Sports Authority of India. If LC is required to be extended and/or amended for reasons not attributable to the purchaser/consignee, the charges thereof shall be borne by the supplier. However, if the LC is amended to make LC as per Contract the charges thereof shall be borne by the purchaser.
- (v) The payment shall be made in the currency / currencies authorized in the contract.
- (vi) While claiming payment, the supplier is also to certify in the bill that the payment being claimed is strictly in terms of the contract and all the obligations on the part of supplier for claiming that payment has been fulfilled as required under the contract.
- (vii) While claiming reimbursement of taxes etc. From the purchaser/consignee, as and if permitted under the contract, the supplier shall also certify that, in case it gets any refund out of such taxes and duties from the concerned authorities at a later date, if (the supplier) shall refund to the Purchaser/Consignee forthwith.
- (viii) The supplier shall send its claim for payment in writing, when contractually due, along with relevant documents etc., duly signed with date, to the Purchaser.
- (ix) All payments in Indian Rupee will be made through National Electronic Fund Transfer (NEFT)/RTGS systems as per the NEFT Mandate Form attached as per Section-IV (F).
- (x) The Letter of Credit will be opened consignee/destination-wise if specifically desired by the supplier. The Letter of Credit charges will be borne by the purchaser.

19. Delay in the supplier's performance.

- (i) The supplier shall deliver the goods and perform the services under the contract within the time schedule specified by the Purchaser as incorporated in the contract. The time for and the

date of delivery of the goods stipulated in the schedule shall be deemed to be of the essence of the contract and the delivery must be completed not later than the date (s) as specified in the contract.

- (ii) In cases where Delivery Period is linked with date of opening of Letter of Credit, and in case the Letter of Credit is amended to make Letter of Credit as per contract, then in such cases the Delivery Period will be calculated from the date of amendment of Letter of Credit.
- (iii) Subject to the provision of Force Majeure under GCC clause 24, any delay by the supplier in maintaining its contractual obligations towards delivery of goods and performance of services shall render the supplier liable to any or all of the following actions:
 - (i) Imposition of Liquidated Damages,
 - (ii) Forfeiture of its Performance Security and
 - (iii) Termination of the Contract for default.
- (iv) If at any time during the currency of the contract, the supplier encounters conditions hindering timely delivery of the goods and performance of services, the supplier shall promptly inform the Purchaser in writing about the same and its likely duration and make a request to the Purchaser for extension of the delivery schedule accordingly. On receiving the supplier's communication, the Purchaser shall examine the situation as soon as possible and, at its discretion, may agree to extend the delivery schedule, with or without liquidated damages for completion of supplier's contractual obligations by issuing an amendment to the contract.
- (v) In case, Performa Invoice submitted by supplier is found to be deficient, because of which purchaser is unable to open the letter of credit, delay shall be to the account of supplier & purchaser shall deduct liquidated damages as per clause 20 of General Condition of Contract.
- (vi) When the period of delivery is extended due to unexcused delay by the supplier, the amendment letter extending the delivery period shall, inter-alia contain the following conditions:
 - (a) The Purchaser shall recover from the supplier, under the provisions of the clause 20 of the General Conditions of Contract, liquidated damages on the goods and services, which the Supplier has failed to deliver within the delivery period stipulated in the contract.
 - (b) That no increase in price on account of any ground, whatsoever, including any stipulation in the contract for increase in price on any other ground and, also including statutory increase in or fresh imposition of Goods and Service Tax and Works Contract Tax or on account of any other tax or duty/levy which may be levied in respect of the goods and services specified in the contract, which takes place after the date of delivery stipulated in the contract shall be admissible on such of the said goods and services as are delivered and performed after the date of the delivery stipulated in the contract.
 - (c) But nevertheless, the Purchaser shall be entitled to the benefit of any decrease in price on account of reduction in or remission of Goods and Service Tax and Works Contract Tax or any other duty or tax or levy or on account of any other grounds, which takes place after the expiry of the date of delivery stipulated in the contract.
- (vii) The supplier shall not dispatch the goods after expiry of the delivery period. The supplier is required to apply to the Purchaser for extension of delivery period and obtain the same before despatch. In case the supplier dispatches the goods without obtaining an extension, it would be doing so at its own risk and no claim for payment for such supply and / or any other expense related to such supply shall lie against the purchaser.

(viii) **Passing of Property**

- a) The property in the goods shall not pass to the purchaser unless and until the goods have been delivered to the consignee and thereafter inspected and accepted in accordance with the conditions of the contract.
- b) Where there is a contract for sale of specific goods and the supplier is bound to do something to the goods for the purpose of putting them into a deliverable state the property does not pass until such thing is done.
- c) Unless otherwise agreed, the goods remain at supplier's risk until the property therein is transferred to the purchaser.

20. Liquidated damages

- (i) Subject to the provision of Force Majeure under GCC clause 24, if the supplier fails to deliver any or all of the goods or fails to perform the services within the time frame(s) incorporated in the contract, the Purchaser shall, without prejudice to other rights and remedies available to the Purchaser under the contract, deduct from the contract price, as liquidated damages, a sum equivalent to 0.5% per week of delay or part thereof on delayed supply of goods and/or services until actual delivery or performance subject to a maximum of 10% of the contract price. Once the maximum is reached purchaser/consignee may consider termination of the contract as per 21 of GCC and initiate remedies available under law for the loss and damage caused to the purchaser.
- (ii) In the event of delay in submission of proforma Invoice, the delay shall be to the account of supplier & Purchaser shall deduct Liquidated damages as per Clause 20 of General Condition of Contract. Proforma Invoice should be strictly as per the terms & conditions mentioned in Notification of Award/Tender Conditions.
- (iii) Proforma Invoice submitted by supplier is found to be deficient, because of which purchaser is unable to open the letter of credit, delay shall be to the account of supplier & purchaser shall deduct liquidated damages as per clause 20 of GCC.

21. Termination for default

- (i) The purchaser, without prejudice to any other contractual rights and remedies available to it (the purchaser), may, by written notice of default sent to the supplier, terminate the contract in whole or in part, if the supplier fails to deliver any or all of the goods or fails to perform any other contractual obligation(s) within the time period specified in the contract, or within any extension thereof granted by the Purchaser.
- (ii) In the event of Purchaser/Consignee terminates the contract in whole or in part, pursuant to GCC sub clause 21 above, the Purchaser/Consignee may procure goods and / or services similar to those cancelled, with such terms and conditions and in such manner as it deems fit and the supplier shall be liable to the Purchaser/Consignee for the extra expenditure and costs, if any incurred by the purchaser/consignee for arranging such procurement.
- (iii) Unless otherwise instructed by the purchaser, the supplier shall continue to perform the contract to the extent not terminated.

22. Notice

- (i) Notice, if any, relating to the contract given by one party to the other, shall be sent in writing or by e-mail/speed post and confirmed in writing. The procedure will also provide the sender of the notice, the proof of receipt of the notice by the receiver. The addresses of the parties for exchanging such notices will be the addresses as incorporated in the contract.

- (ii) The effective date of a notice shall be either the date when delivered to the recipient or the effective date specifically mentioned in the notice, whichever is later.

23. Termination for insolvency

If the supplier becomes bankrupt or otherwise insolvent, the Purchaser reserves the right to terminate the contract at any time, by serving written notice to the supplier without any compensation, whatsoever, to the supplier, subject to further condition that such termination will not prejudice or affect the rights and remedies which have accrued and / or will accrue thereafter to the purchaser.

24. Force Majeure

- (i) The supplier shall not be liable for imposition of any such sanction so long the delay and/or failure of the supplier in fulfilling its obligations under the contract is the result of an event of Force Majeure.
- (ii) For purposes of this clause, Force Majeure means an event beyond the control of the supplier and not involving the supplier's fault or negligence and which is not foreseeable and not brought about at the instance of , the party claiming to be affected by such event and which has caused the non – performance or delay in performance. Such events may include, but are not restricted to, acts of the Purchaser either in its sovereign or contractual capacity, wars or revolutions, hostility, acts of public enemy, civil commotion, sabotage, fires, floods, explosions, epidemics, quarantine restrictions, strikes excluding by its employees , lockouts excluding by its management, and freight embargoes.
- (iii) If a Force Majeure situation arises, the supplier shall promptly notify the Purchaser in writing of such conditions and the cause thereof within twenty one days of occurrence of such event. Unless otherwise directed by the Purchaser in writing, the supplier shall continue to perform its obligations under the contract as far as reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.
- (iv) If the performance in whole or in part or any obligation under this contract is prevented or delayed by any reason of Force Majeure for a period exceeding sixty days, either party may at its option terminate the contract without any financial repercussion on either side.
- (v) In case due to a Force Majeure event the Purchaser is unable to fulfil its contractual commitment and responsibility, the Purchaser will notify the supplier accordingly and subsequent actions taken on similar lines described in above sub-paragraphs.

25. Termination for convenience

- (i) The Purchaser reserves the right to terminate the contract, in whole or in part for its (purchaser's) convenience, by serving written notice on the supplier at any time during the currency of the contract. The notice shall specify that the termination is for the convenience of the purchaser. The notice shall also indicate inter-alia, the extent to which the supplier's performance under the contract is terminated, and the date with effect from which such termination will become effective.
- (ii) The goods and services which are complete and ready in terms of the contract for delivery and performance at the earliest but not later than three (03) days after the supplier's receipt of the notice of termination shall be accepted by the Purchaser following the contract terms, conditions and prices.

26. Fall Clause

- (i) The Supplier undertakes that he has not supplied/is not supplying similar products/system or sub-systems to any department of Govt. of India i.e. Central Government/State Government, Statutory Undertakings of Central/State Governments/Local Bodies etc. and as well as to

private purchaser, domestic or foreign at a price lower than that offered in the present bid.

- (ii) If it is found at any stage that similar product/systems or sub systems was supplied by the Supplier to any of the above Organizations as well as to private purchaser, domestic or foreign, at a lower price, then that very price, with due allowance for elapsed time, will be applicable to the present case and the difference in the cost would be refunded by the Supplier to the Purchaser, if the contract has already been concluded.

27. Withholding and lien in respect of sums claimed

Whenever any claim or claims for payment of a sum of money arises out of or under the contract against the Supplier/Contractor, the Purchaser shall be entitled to invoke the performance security or withhold and also have a lien to retain such sum or sums in whole or in part from the security, if any, deposited by the Supplier//Contractor and for the purpose aforesaid, the Purchase shall be entitled to withhold the said cash security deposit or the security, if any, furnished as the case may be and also have a lien over the same pending finalization or adjudication of any such claim. In the event of the security being insufficient to cover the claimed amount or amounts or if no security has been taken from the Contractor, the Purchaser shall be entitled to withhold and have lien to retain to the extent of the such claimed amount or amounts referred to supra, from any sum or sums found payable or which at anytime thereafter may become payable to the Supplier under the same contract or any other contract with the Purchaser or the Government, pending finalization or adjudication of any such claim and that The Supplier/Contractor shall have no claim for interest or damages whatsoever on this account or on any other ground in respect of any sum of money withheld or retained under this clause and duly notified as such to the Contractor.

28. Resolution of disputes

- (i) If dispute or difference of any kind shall arise between the Purchaser and the supplier in connection with or relating to the contract, the parties shall make every effort to resolve the same amicably by mutual consultations.
 - a) If the parties fail to resolve their dispute or difference by such mutual consultation within twenty-one days of its occurrence, then, either the Purchaser or the supplier may give notice to the other party of its intention to commence arbitration, as hereinafter provided the applicable arbitration procedure will be as per the Arbitration and Conciliation Act, 1996 of India. In the case of a dispute or difference arising between the Purchaser and a Supplier relating to any matter arising out of or connected with the contract, such dispute or difference shall be referred to the sole arbitration, appointed to be the arbitrator by the Director General (Sports Authority of India). The award of the arbitrator will be final and binding on the parties to the Contract. The procedure and fee of the arbitrators shall be in accordance with the prevalent procedure and policies of SAI.
- (ii) Venue of Arbitration: The venue of arbitration shall be the place from where the contract has been issued, i.e., New Delhi, India.
- (iii) The courts of New Delhi will have the exclusive jurisdiction to try the disputes.

29. Applicable Law

The contract shall be governed by and interpreted in accordance with the laws of India for the time being in force.

30. Additional Factors and Parameters for Evaluation and Ranking of Responsive Tenders:

The purchaser will take into account also the additional factors, if any, incorporated in tender document in the manner and to the extent indicated therein

- (i) Further to Section II- A (g) Scrutiny & Evaluation of Bids above, the purchaser's evaluation of a tender will include and take into account the following:
 - i) In the case of goods manufactured in India or goods of foreign origin already located in India, Goods and Services Tax, Works Contract Tax etc which will be contractually payable (to the bidder), on the goods and services; and
 - ii) In the case of goods of foreign origin offered from abroad, customs duty and other similar import duties/taxes, which will be contractually payable (to the bidder) on the goods and services.
- (ii) In exercise of powers conferred in section 11 of the Micro, Small and Medium Enterprises Development (MSMED) Act 2006, the Government has notified a new Public Procurement Policy for Micro & Small enterprises effective from 1st April 2012. The policy mandates that 20% of procurement of annual requirement of goods and services by all Central Ministries/Public Sector Undertakings will be from the micro and small enterprises. The Government has also earmarked a sub-target of 4% procurement of goods & services from MSEs owned by SC/ST entrepreneurs out of above said 20% quantity.
 - i) In accordance with the above said notification, the participating Micro and Small Enterprises (MSEs) in a tender, quoting price within the band of L 1+15% would also be allowed to supply a portion of the requirement by bringing down their price to the L1 price, in a situation where L1 price is from someone other than on MSE. Such MSEs would be allowed to supply up to 20% of the total tendered value. In case there are more than one such eligible MSE, the 20% supply will be shared equally. Out of 20% of the quantity earmarked for supply from MSEs, 4% quantity is earmarked for procurement from MSEs owned by SC/ST entrepreneurs. However, in the event of failure of such MSEs to participate in the tender process or meet the tender requirements and the L1 price, the 4% quantity earmarked for MSEs owned by SC/ST entrepreneurs will be met from other participating MSEs.
 - ii) The MSEs fulfilling the prescribed eligibility criteria and participating in the tender shall enclose with their tender a copy of their valid registration certificate with District Industries Centres or Khadi and Village Industries Commission or Khadi and Village Industries Board or Coir board or national Small Industries Corporation or any other body specified by Ministry of Micro and Small enterprises in support of their being on MSE, failing which their tender will be liable to be ignored.
- (iii) The provisions of Public Procurement (Preference to Make in India) Order 2017 issued by Department of Industrial Policy and Promotion under Ministry of Commerce and Industry vide Letter No. P-45021/2/2017BE-II dated 15.06.2017 shall be applicable to the bidding process and award of the contract shall be done accordingly. In this connection, the minimum local content shall be% (fill 50% in general however, the figure can be varied depending upon type of purchase with the approval of Competent Authority) and the margin

of purchase preference shall be 20%. For award of contract, (3a or 3b or 3c, whichever is applicable) of the Public Procurement (Preference to Make in India) Order 2017 shall be applicable in addition to the other provisions in the bidding documents in this regard. The bidder shall have to specify whether he is a local supplier in terms of the Public Procurement (Preference to Make in India) Order 2017 or otherwise in the bid forwarding letter. In case of the bidder being a local supplier, he shall also give a certificate from statutory auditor of the company (in case bidder is a company) or from a practising cost accountant or practicing Chartered Accountant (in case bidder is not a company) along with his bid in terms of para 9 (b) of the Public Procurement (Preference to Make in India) Order 2017.

- (iv) The condition of prior turnover and prior experience may be relaxed for Startups (Rule 173 (i) of GFR, 2017) (As defined by Department of Industrial Policy and Promotion) subject to meeting of quality and technical specification and making suitable provisions in the bidding document. The quality and technical parameters are not to be diluted.

SECTION - VII - B

SPECIAL CONDITIONS OF CONTRACT (SCC)

“To be given by the Tender inviting authority taking into account the requirement of the items to be procured.” Special conditions will prevail over GCC.

SECTION – VIII (A)
(I) CONTRACT AGREEMENT
SPORTS AUTHORITY OF INDIA,

Contract No _____ Dated _____

This is in continuation to this office's Notification of Award of Rate Contract No _____ dated _____

1. Name & address of the Service (holder): _____
2. Purchase Bidding Document No _____ dated _____ and subsequent Amendment No _____, dated _____ (if any), issued by the Purchaser.
3. Supplier's Bid No _____ dated _____ and subsequent communication(s) No _____ dated _____ (if any), exchanged between the supplier and the purchaser in connection with this Bid.
4. In addition to this Contract Form, the following documents etc, which are included in the documents mentioned under paragraphs 2 and 3 above, shall also be deemed to form and be read and construed as integral part of this:

- (i) General Conditions of Contract;
Special condition of the contract;
- (ii) Schedule of Requirements;
- (iii) Technical Specifications;
- (iv) Bid Form furnished by the supplier;
- (v) Price Schedule(s) furnished by the supplier in its Bid;
- (vi) Manufacturers' Authorisation Form (if applicable for this Bid);
- (vi) Purchaser's Notification of Award of Contract

5. Some terms, conditions, stipulations etc. out of the above-referred documents are reproduced below for ready reference:

Brief particulars of the goods and services which shall be supplied/ provided by the supplier are as under:

Schedule No.	Brief description of goods	Accounting unit	Unit Price	Terms of delivery

Any other additional services (if applicable) and cost thereof: _____

(ii) Contract valid upto:

(iii) Prices:

(ii) Details of Performance Security:

(v) Warranty Period:

(vi) Payment terms:

(Signature, name and address of the purchaser's authorised official)
For and on behalf of Regional Director
Sports Authority of India

Received and accepted this Contract

 [Signature with date, name and designation]

for and on behalf of Messrs _____

[Name & address of the manufacturers]

 (Seal of the supplier)

Date: _____

Place: _____

SECTION – VIII (A)
(II) CONTRACT AGREEMENT

SPORTS AUTHORITY OF INDIA

Annual CM Contract No. _____ dated _____

Between _____ (Name and Address of Purchaser) _____

And _____ (Name and Address of the Supplier) _____

Ref:- Contract No. _____ dated _____ (Contract No. & date of Contract for supply, installation, commissioning, handing over, trial run, training of operators & warranty of goods)

In continuation to the above referred contract

The Contract of Annual Comprehensive Maintenance is hereby concluded as under:

1	2	3	4					5	6
Schedule No.	Brief Description of goods	Quantity (Nos.)	Annual Comprehensive Maintenance Contract Cost for Each Unit Year wise (in Rupees.)					Taxes (in Rupees.)	Total Annual Comprehensive Maintenance Contract Cost for 5 Years* {3 X 4a+4b+4c+4d+4e)+ 5 (in Rupees.)
			1 st	2 nd	3 rd	4 th	5 th		
			a	b	c	d	e		

*Illustration only (actual no. Of years for which CAMC is to be got done may be stipulated in this form)

- a) Total value (in figure) _____ (in words) _____
- b) The CAMC shall commence from the date of expiry of all obligation under warranty i.e. from _____ (date of expiry of warranty) and will expire on _____ (date of expiry of CAMC)
- c) The cost of Annual Comprehensive Maintenance Contract (CAMC) which includes preventive maintenance and onsite maintainance in case of breakout or other complaints , labour and spares, after satisfactory completion of warranty period may be quoted for next _____ years as contained in the above referred contract on yearly basis for complete equipment.
- d) There will be 95% uptime warranty during CAMC period on 24 (hrs) x 7 (days) x 365 (days) basis, with penalty, to extend CAMC period by double the downtime period.
- e) During CAMC Period, the supplier shall visit at each consignee's site for preventive maintenance including testing and calibration as per the manufacture's service/technical/operational manual. The supplier shall visit each consignee site as recommended in the manufacturer's manual, but at least once in _____ months commencing from the date of the successful completion of warranty period preventive maintenance of the goods.
- f) All software updates should be provided free of cost during CAMC.

- g) The bank guarantee valid till _____ [(fill the date) 2 months after expiry of entire CAMC period] for an amount of Rs. _____ [(fill amount) equivalent to 2.5 % of the cost of the equipment as per contract] shall be furnished in the prescribed format given in Section _____ of the TE document, along with the signed copy of Annual CAMC within a period of 15 (fifteen) days of issue of Annual CAMC failing which the proceeds of performance security shall be payable to the purchaser.
- h) If there is any lapse in the performance of the CAMC as per contract, a penalty of 0.25% of the amount of performance security per incidence/per day subject to a maximum of 10 incidents shall be imposed, failing which the purchases/consignee reserves the right to terminate the contract.
- i) Payment terms: The payment of Annual CAMC will be made against the bills raised to the consignee by the supplier on quarterly basis after satisfactory completion of said period, duly certified by the HOD concerned. The payment will be made in Indian Rupees.

(Signature , name and address of the Purchaser)
For and on behalf of Sports Authority of India

Received and accepted this contract

(Signature, name and address of the
supplier's executive Duly authorised to sign
on behalf of the supplier)
For and on behalf of _____
(Name and address of the supplier)

(Seal of the supplier)
Date: _____
Place: _____

SECTION – VIII (B)
BANK GUARANTEE FORM FOR PERFORMANCE SECURITY/ CAMC SECURITY

To

_____.

WHEREAS _____(Name and address of the supplier)
(Hereinafter called “the supplier”) has undertaken, in pursuance of contract no _____ dated
_____ to supply (description of goods and services) (herein after called “the contract”). AND

WHEREAS it has been stipulated by you in the said contract that the supplier shall furnish you with a
bank guarantee by a scheduled commercial bank recognised by you for the sum specified therein as
security for compliance with its obligations in accordance with the contract; AND WHEREAS we have
agreed to give the supplier such a bank guarantee;

NOW THEREFORE we hereby affirm that we are guarantors and responsible to you, on behalf of the
supplier, up to a total of _____ (Amount of the guarantee in words
and figures), and we undertake to pay you, upon your first written demand declaring the supplier to be in
default under the contract and without cavil or argument, any sum or sums within the limits of (amount of
guarantee) as aforesaid, without your needing to prove or to show grounds or reasons for your demand
or the sum specified therein.

We hereby waive the necessity of your demanding the said debt from the supplier before presenting us
with the demand.

We further agree that no change or addition to or other modification of the terms of the contract to be
performed there under or of any of the contract documents which may be made between you and the
supplier shall in any way release us from any liability under this guarantee and we hereby waive notice
of any such change, addition or modification.

This guarantee shall be valid up to sixty days beyond the date of expiry of period of CAMC.

.....
.....
(Signature with date of the authorised officer of the Bank)

.....
.....
Name and designation of the officer

.....
.....
Seal, name & address of the Bank and address of the Branch

**SECTION – VIII (D)
CHECKLIST**

Name of the Bidder:

Name of the Manufacturer

Sl. No.	Activity	Yes/No/NA	Page No. in the TE Document	Remarks
1.a	Have you enclosed EMD of required amount for the quoted schedules?			
b.	In case EMD is furnished in the form of Bank Guarantee, has it been furnished as per Section IV D?			
c.	In case Bank Guarantee is furnished, have you kept its validity of ____ days from Techno Commercial Tender Opening date as per Section I of IFB?			
2.a.	Have you enclosed duly filled Tender Form as per format in Section IV (C)?			
b.	Have you enclosed power of attorney/ board resolution in favor of signatory?			
3.	Are you a SSI/MSE unit, if yes, have you enclosed certificate of registration issued by Directorate of Industries/ NSIC/ relevant authority.			
4.a	Have you enclosed clause- by-clause technical compliance statement for the quoted goods vis-à-vis the Technical specification?			
b.	In case of Technical deviations in the compliance statement, have you identified and marked the deviation?			
5.a	Have you submitted satisfactory performance certificate/ installation Reports as per the proforma for performance statement in Section III (B) of TE document in respect of all orders?			
b.	Have you submitted copy of the order (s) and end user certificate/installation Reports?			
6.	Have you submitted manufacturer's authorization as per Section IV (E)?			
7.	Have you submitted prices of goods, CAMC etc. in the price schedule as per Section IV (C)?			
8.	Have you kept validity of ____ days from the Techno Commercial Tender Opening date as per the TE Document?			

9.a	In case of Indian Tenderer, have you furnished PAN No. as allotted by the Income Tax Department of Government of India?			
b.	In case of Foreign Tenderer, have you furnished Income Tax Account No. of your Indian Agent as allotted by the Income Tax Department of Government of India?			
10.	Have you intimated the name and full address of your Banker (s) along with your account Number			
11.	Have you fully accepted payment terms as per TE document?			
12.	Have you fully accepted delivery period as per TE Document?			
13.	Have you submitted the certificate of incorporation?			
14.	Have you accepted the warranty as per TE Document?			
15.	Have you accepted terms and conditions of TE document and signed and stamped all the pages?			
16.	Have you furnished documents establishing your eligibility & qualification criteria as per the TE document?			
17.	Have you enclosed the Affidavit as per Section IV (J) of the TE Document?			

N.B

1. All pages of the Tender should be page numbered and indexed.
2. The tenderer may go through the checklist and ensure that all the documents/confirmations listed above are enclosed in the tender and no column is left blank. If any column is not applicable, it may fill up as NA.
3. It is responsibility of tendered to go through the TE document to ensure furnishing all required documents in addition to above, if any.

(Signature with date)

**(Full name, designation & address of the person duly authorized sign on behalf of the tenderer)
For and on behalf of**

(Name, address and stamp of the tendering firm)

SECTION – VIII (E)
CONSIGNEE LIST

Consignee	Centre	Contact address
Regional Director	SAI NRC, Sonapat	G.T. Road Bahalgarh, Vill. Joshi Chauhan, Sonapat, Haryana

N.B:- The purchaser/consignee will ensure timely issue of CDEC, Road Permits & Entry Tax Exemption Certificates, wherever applicable to the suppliers.