

Tender Ref No: RGUKT-B/Proc/Kitchen Equipment/T07/2019, dt.04.09.2019

**BID DOCUMENT
(E-Procurement)
Open Competitive Bid (OCB)**

For

**Design, Manufacture, Supply, Installation,
Commissioning and Testing of Kitchen Equipment
and Dinning Equipment (Including Civil and
Electrical works) on Turnkey Basis**

For

**Rajiv Gandhi University of Knowledge
Technologies**

Proprietary & Confidential



**RAJIV GANDHI UNIVERSITY OF KNOWLEDGE
TECHNOLOGIES**

BASAR

BASAR MANDAL, NIRMAL DISTRICT

TELANGANA-504107

Phone: 9492301704

Email: procurement@rgukt.ac.in

Proprietary & Confidential

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Newspaper advertisement
E-Procurement Tender Notice



**RAJIV GANDHI UNIVERSITY OF KNOWLEDGE TECHNOLOGIES
BASAR,
BASAR MANDAL, NIRMAL DISTRICT,
TELANGANA-504107**

Online tenders are hereby invited from interested and eligible bidders for Supply, installation and Commissioning of Kitchen Equipment for RGUKT, Basar campus.

Interested bidders can download and submit the bids online from 10.09.2019 to 24.09.2019 up to 05:00PM through www.tender.telangana.gov.in. For further details please visit our website: www.rgukt.ac.in

Date.04.09.2019

**Sd/-
Vice-Chancellor**

Time schedule of various tender related events

Bid calling date	04.09.2019
Pre-bid meeting	09.09.2019
Bid Document download starts from	10.09.2019 at 5.00 PM
Bid document download end date	24.09.2019 at 5.00 PM
Bid closing date/time	25.09.2019 at 5.30 PM
Last date for receipt of hard copies of bid	27.09.2019 by 4.00 PM
Technical Bid Opening date/time	28.09.2019 at 2.00 PM
Price Bid opening date/time	29.09.2019 at 2.30 PM
Bid Document fee (Non-refundable)	Rs. 20,000/- (By way of DD in favor of the Director, RGUKT, Basar, from any Scheduled Bank payable at Basar)
Contact person	Director, RGUKT, BASAR
Reference No	RGUKT-B/Proc/Kitchen Equipment/T07/2019

CLARIFICATIONS:

- i. Queries if any can be made through e-mail only on procurement@rgukt.ac.in on or before 09.09.2019. Queries received via any mode other than e-mail id mentioned above will not be entertained. The queries should only be sent in following format on the official letter head of the company.

S.No.	Page No. (Tender Ref.)	Clause (Tender Ref.)	Description (Tender Ref.)	Query

- ii. The addendum/corrigendum if any shall be published on RGUKT's website i.e. www.rgukt.ac.in OR on e-procurement platform www.tender.telangana.gov.in.
- iii. The Bidders are requested to submit the bids after issue of clarifications duly considering the changes made if any. Bidders are totally responsible for incorporating/complying the changes/ amendments issued if any during pre bid meeting in their bid.

Vice-Chancellor,
RGUKT-Basar.

TENDER FORM

Not transferable

Reference. No. **RGUKT-B/Proc/Kitchen Equipment/T07/2019,Dated.04.09.2019**

Subject: Invitation of Tenders for **Design, manufacture, supply, delivery, installation, commissioning and establishment of kitchen equipment (Including Civil and Electrical works) and dinning equipment trail run on turnkey basis and AMC for one year in RGUKT BASAR, Nirmal District- Reg..**

Dear Sir/Madam,

- 1) Bids are invited on the e-procurement platform from the reputed registered manufacturers for supply, installation, commissioning and testing of **kitchen equipment** at its campus located in Nirmal District of Telangana State.
- 2) The details of bidding conditions and other terms can be downloaded from our website i.e. www.rgukt.ac.in or from the electronic procurement platform of Government of Telangana i.e. www.tender.telangana.gov.in
- 3) Bidders would be required to register on the e-Procurement market place “www.tender.telangana.gov.in” and submit their bids online. On registration with the e-Procurement market place they will be provided with a user id and password by the system through which they can submit their bids online.
- 4) The bidders need to scan and upload the required documents as per the Check list given. Such uploaded documents pertaining to technical bid need to be attached to the tender while submitting the bids on line. The attested copies of all these uploaded documents of technical bid, signed undertaking of tenderer should be submitted off line to Director, RGUKT, Basar by 04.00PM of **27.09.2019**. RGUKT will consider only the bids submitted through on-line over the copies of the paper based bids.
- 5)
 - a) The participating bidder/s will have to pay non-refundable tender processing fee Rs.20,000/- in the form of Demand Draft drawn from any Nationalized Bank, in favour of The Director, RGUKT, Basar payable at Basar.
 - b) Further the bidder/s shall furnish, as part of it bid, the Bid security for the amounts specified in the Section-II of Tender Document be paid in the form of an unconditional and irrevocable Bank Guarantee issued by any Nationalized bank in the standard format as shown in the Tender Schedule or a crossed Demand Draft drawn in favour of The Director, RGUKT, Basar along with bids.
 - c) Further all the participating bidders have to electronically pay a non-refundable transaction fee to M/s. TSTS, the service provider through "Payment Gateway Service on E-Procurement platform", as per the Government Orders placed on the e-procurement website.

- d) RGUKT will not accept the tenders from blacklisted companies or undependable Suppliers whose past performance with RGUKT was found poor due to delayed and/or erratic supplies and those with frequent product failures, and also against whom there have been adverse reports of Sub-Standard Quality / Poor Service of Equipment supplies, as defined in the other parts of the Bidding document.

For any clarification and further details on the above tender please contact Telephone No: 9492301704 or Contact Person during office hours.

STATEMENT OF IMPORTANT LIMITS/VALUES RELATED TO BID

Item	Description
EMD	Rs.10,00,000/- by way of Demand Draft from any Scheduled Bank.
Bid Validity Period	150 days from the date of opening of Financial bid
EMD Validity Period	90 days from the date of opening of Financial bid
Warranty Period	2 years from the date of installation.
Period for furnishing performance Security Deposit	Within 10 days from date of receipt of award
Delivery Schedule	Bidder shall deliver the goods within 60 days from the date of award of the contract.
Performance security value	5 % of contract value by way of irrevocable Bank Guarantee from any Nationalized Bank
Performance security validity period	27 months from award of contract
Period for signing the order Acceptance	Within 10 days from date of receipt of notification of award
Payment terms	
Payment Schedule	Payment for goods and services shall be made in Indian rupees as follows. <ol style="list-style-type: none"> 1. 60% of payment will be paid on proof of delivery of the equipment 2. 30% after installation, commissioning and testing 3. Balance 10% will be paid after 45 days after obtaining the satisfactory certificate from the authorities concerned.

<p>Maximum Liquidated Damages for late deliveries</p>	<p>For delays:- If the supplier fails to deliver any (or) all of the goods or perform the services within the time period specified in the contract the purchaser shall without prejudice to its other remedies under the contract deduct from the contract price as liquidated damages a sum equivalent to 1% of the contract value per each week of delay subject to the maximum of 10%. Once the maximum deduction is reached, the purchaser may consider the termination of the contract duly forfeiting the performance security etc.,</p>
<p>Transaction Fee</p>	<p>Transaction fee: All the participating bidders who submit the bids have to pay an amount @ 0.04% of their final bid value online with a cap of Rs. 10,000/- for quoted value of purchase up to Rs.50 crores and Rs.25000/- if the purchase value is above Rs.50 crores & service tax applicable @ 14% as levied by Govt. of India on transaction fee through online in favour of MD, TSTS. The amount payable to TSTS is non refundable.</p>

TENDER SCHEDULE

1. PREAMBLE:

The Director, Rajiv Gandhi University of Knowledge Technologies (RGUKT), Basar, invites tenders from reputed Manufacturers for supply, installation, commissioning and testing of Kitchen Equipment and Dining Equipment (Including Civil and Electrical works) on turnkey basis in RGUKT-Basar located in Nirmal District of Telangana, through e-procurement platform (i.e. www.tender.telangana.gov.in).

2. SCOPE OF WORK

Design, manufacture, supply, delivery, installation, commissioning and establishment of kitchen equipment and dining equipment (Including Civil and Electrical works) to be run on turnkey basis and AMC for one year in RGUKT BASAR, Nirmal District. The work consists of Supply, Installation, Testing and Commissioning of Kitchen Equipments to the RGUKT BASAR, in accordance with the "drawings". It includes furnishing of all materials, labour, tools, equipment training, management and obtaining all Statutory approval/clearances by local authorities (if any) necessary for the incidental to the installation and completion of the work.

3. INCOME TAX:

During the course of the contract period, deduction of income tax and surcharge as in force at source shall be made at the prevailing rate of income tax department issued from time to time of the gross amount of each bill.

4. RATES, TAXES AND DUTIES:

All the rates in the tender shall be inclusive of all statutory compliances like PF, ESI, Service Tax, GST, etc.

5. PLACE OF WORK AND VISIT TO SITE:

Intending tenders shall visit the RGUKT to acquaint with local site conditions, nature and requirement of work, present conditions of premises/fittings/fixtures and incoming power supply source, etc., before quoting for the tender. Considering all the above site conditions, bidder has to quote accordingly. It is mandatory to submit site visit certificate certified by Dy.E.E(Civil), RGUKT, Basar. Site visit certificate will be issued to those who have attended the pre-bid meeting.

6. EARNEST MONEY DEPOSIT / SECURITY DEPOSIT:

- i. The tender should be accompanied by **Earnest Money Deposit (EMD)** is **Rs.10,00,000/-** by way of crossed Demand Draft drawn from any Nationalized Bank in favor of "**Director, RGUKT, Basar**" payable at Basar. The EMD will be returned to the bidders after submission of performance security deposit form duly signed

and on conclusion of Agreement. Tenders received without EMD (which should be in Cover 'A') will be summarily rejected.

- ii. Forfeiture of the EMD will be made in the following events:
 - a. Withdrawal of bid during the bid validity period.
 - b. In case of successful bidder, if the bidder fails to sign the contract in time
Or fails to submit performance guarantee.

7. PERFORMANCE SECURITY:

- i. The successful bidder has to deposit 5% of the total contract value as performance security deposit in the form of Bank Guarantee from any nationalized bank.
- ii. The Performance Security Deposit of successful bidder will be retained for the period of contract in force and will be returned after expiry of 24 months from the date of installation of the items supplied, after deducting the outstanding liabilities if any.
- iii. The Performance Security Deposit/Bank Guarantee shall not carry any interest.

8. ELIGIBILITY CRITERIA

- i. This bid is open to all firms in Telangana State who are eligible to do business under relevant Indian laws as in force at the time of bidding, subject to meeting the pre-qualification criterion. They should provide list of customers of previous supply of similar/ same items with contact details. Copies of orders received from Government organizations/ semi government organizations on bidding firm need to be submitted.
- ii. Bidder must submit CAD drawing of the kitchen equipment and dining equipment setup in the e-procurement platform and submit hardcopy. Committee will select the CAD drawing, based on which they will be selected.
- iii. The bidder should have completed minimum one work of similar nature of minimum value of Rs 10 crores each or two works of value Rs 7.5 crores each in their name, during last three years. Photocopies of the completion certificates and award letters should be submitted along with the tender. Completion certificate issued by the reputed Government Departments shall be accepted.
- iv. A Certificate of the Bidders turnover of Rupees 50 crores per each year for the last three financial years (i.e.2016-17 2017-18 and 2018-19) must be enclosed and be duly certified by firm of Chartered Accountants.
- v. Bidder should have valid Civil Registration certificate from the state govt.
- vi. Bidder should possess Valid A-Grade electrical Contractor license from the Govt. of Telangana. Copy of the proof should be submitted.
- vii. Latest solvency minimum of 5 crores from Nationalized bank.
- viii. Site Visit Certificate issued by Dy. EE(Civil), RGUKT, Basar campus. Site Visit Certificate shall be issued only on the day of pre-bid meeting.

- ix. The bidder should furnish proof of experience certificates, work awarded/completed and satisfactory performance certificate from the parties concerned. RGUKT may contact any such parties to elicit details.
- x. Bidder should be registered under GST and should provide Latest GST returns Filed, The bidder should furnish along with the bid document, the relevant GST Registration Document and PAN Card copies.
- xi. All bidders shall also include the following information and documents with their tenders (in the Technical bid cover)
 - a. Copies of original documents defining the constitution or legal status, place of registration, and principal place of business of the bidding firm/entity; written power of attorney of the signatory of the Bid to commit the Bidder.
 - b. Latest Income Tax returns filed.
 - c. List of Present Clientele with contact addresses & telephone numbers.
- xii. All the certificates furnished along with technical bids should be attested by Notary/ a Gazetted Officer, counter signed by bidder along with their seal.

The bidders must submit all relevant documentary evidence to support their claim for eligibility in placing bid. **The tenders received without the above documents will be rejected.**

NOTE:

- 1. The Above Eligibility Criteria Is Relaxable To The Telangana State Government Undertaking Department Which Are Registered Under Companies Act.**
- 2. In case of Telangana State Government Departments**

- a. EMD is exempted
- b. CAD Drawing of the Kitchen is mandatory
- c. Site Visit Certificate issued by Dy. EE (Civil), RGUKT, Basar campus.

9. INSTRUCTIONS TO BIDDERS

- i. **Site Particulars:** The Bidders are advised to inspect and examine the site and its surroundings and satisfy themselves before submitting their tenders as to site conditions, means of access to the site.
- ii. Tenders with over writings, alterations etc., will not be admitted unless they are duly attested by the bidder. Where there is a discrepancy between the amount (Rupees) in figures and words, the price, which is least of the two, will prevail.
- iii. Bid should be strictly in conformity with the Terms and Conditions mentioned in the tender schedule.

- iv. Bidders are expected to examine all the terms and instructions mentioned in the tender schedule and prepare their proposals accordingly. Failure to provide all requisite information will be at the bidders' own risk and may result in the rejection of the tender.
- v. **If it is observed that the unit rates quoted by the bidder for any items are unusually high or unusually low, it will be sufficient cause for rejection of the tender unless the RGUKT is convinced about the reasonable of the unit rates on scrutiny of the analysis for such unit rate to be furnished by the bidder on demand.**
- vi. All assertions made in connection with the tender are to be supported/ substantiated by relevant documents. The Director, RGUKT reserves the right to verify the credentials of the bidder as per the eligibility criteria.
- vii. The Director, RGUKT will notify the bidder whose tender has been accepted.
- viii. The successful bidder shall execute an agreement with RGUKT on Non-judicial stamp paper worth Rs.100/- agreeing to all the conditions of the contract within one week upon intimation of acceptance of Tender. The successful bidder has to submit performance security guarantee after taking Letter of Intent but before having contract agreement. Failure to enter into an agreement within the stipulated time, will result in forfeiture of the EMD'BANK GUARNTEE (BG).
- ix. The Director, RGUKT reserves the right to issue instructions / modifications at any point of time before award of contract.
- x. RGUKT has the discretion to call for any clarification / additional documents / proof required in support of the bid documents.

IMPORTANT QUALIFICATION CRITERIA:

- Since it is a Kitchen Equipment Work Package, Rate for any or part of the items will not be accepted. The rate of the total work package will ONLY be considered. The Bidder along with other documents in the Technical Bid MUST submit a declaration on the letter head of the Company to the effect that they are participating in the bid for the Total Kitchen Equipment Work Package in the RGUKT BASAR. In the event of non submission of the same with the Technical Bid, the Bidder will be disqualified and the Financial Bid of such Bidder shall not be opened.
- The Technical Responsive bidders' Financial Bid shall only be opened and L-1 bidder shall be decided on the basis of overall Total Work Package value basis (i.e. not each individual item wise basis).

10. Technical Specification of Materials:-

The contractor will ensure and confirm that only new original and genuine equipment/s will be supplied by him.

- i) All equipments shall be fabricated out of first quality IS-304 food-grade non-magnetic 18/8 Stainless Steel material, and all the joinery will be done by argon arc welding duly ground and polished.
- ii) For individual equipments, all tops of counters and top-shelves shall be made out of 16 SWG Stainless Steel sheet, and all partitions/other-shelves/front panels shall be made out of 18 SWG Stainless Steel sheet and all side panels shall be made out of 20 SWG Stainless Steel sheet.
- iii) All burners of cooking ranges shall be approved by reputed; Oil Companies. All other L.P. Gas parts shall be of branded company.
- iv) All compressors for refrigerators and water-coolers etc. shall be hermetically sealed compressors of branded company.
- v) All legs of tables, racks, etc., shall be made of 1.5 " x 16 SWG Stainless Steel pipe and cross bracings of 1" x 16 SWG Stainless Steel pipe. All equipments shall be provided with adjustable nylon bullet feet, with a minimum adjustment of 50 mm unless specified otherwise.
- vi) All angles, bends, channels and other structural shapes used for framing etc., shall be of standard and reputed makes, uniform and ductile, free from scale/rust/checks/any other surface defects. All MS angle frames shall be fabricated from 38x38x5mm / 40x40x4mm MS angles. All MS parts shall be coated with primer and grey hammer tone paint or Aluminum paint. All MS frames shall be fully concealed by SS sheet paneling.
- vii) All external corners shall be suitably deburred and finished.
- viii) The welding of frames and sheets shall be ground to smooth finish; and S.S. Sheet shall be polished in such a manner that joints shall not be noticed by naked eye.
- ix) All working tops shall be sound dampened by suitable method.
- x) All tops, shelves, counters, table-tops, drain-boards, dish-tables, etc., shall be suitably reinforced /braced with MS angles.
- xi) Wherever Stainless Steel pipe or tubing is specified, it shall be seamless or welded of specified gauge and of true roundness.
- xii) Where equipment is provided with handles, knobs, hinges, brackets, etc., the same shall be either of Stainless Steel or as otherwise specified. All drawers, cabinets, refrigerators, storage-bins, etc., shall be provided with heavy duty, security types chrome plated cylindrical type locking devices.

- xiii) All nuts bolts and screws shall be of concealed type suitably finished.
- xiv) Unless otherwise specified, all sliding doors shall be removable type and constructed of 20 SWG polished Stainless Steel exterior. Doors shall be of double pan construction, filled with suitable sound-dampener, 12.7mm thick with all corners welded, ground and polished smooth. Bolts and screws shall be kept to a minimum and shall be of corrosion resisting metal.
- xv) Unless otherwise specified all hinged doors for cabinets, counters, etc., to be constructed of 18 SWG polished Stainless Steel front. Hinges, catches and locking devices to be chrome plated brass. Hinges constructions to be so as to eliminate exposed bolts and screw heads. Doors handle to be provided and to be of Stainless Steel heads and flush mounted.
- xvi) When sinks are specified for tables or counters, they shall be of the same gauge as specified foretops.
- xvii) Cold pans shall be of size and shape as per specifications. Cold pan shall be constructed as integral part of the unit. Pan shall be constructed of 16 SWG polished Stainless Steel with all sides and bottom insulated with 50 mm thick insulation.
- xviii) All equipment's shall be complete in all respects and ready to use to the entire satisfaction of the RGUKT BASAR, including all accessories fittings etc. Nothing extra beyond the quoted rate/s shall be paid by the RGUKT BASAR.
- xix) All electrical equipment's and electrical part(s) of the equipment's shall be of ISI mark Approved reputed makes.
- xx) All connecting wires for electrical equipment's shall be ISI mark copper conductor three core cables of matching capacity.
- xxi) All equipment's shall be pre-plumbing tested for electrical insulation and earthing.
- xxii) Superior satin (matt) finish polish required on all the equipment's.
- xxiii) All materials shall be supplied and Installed by the contractor from the reputed manufacturer and as per IS requirements in order to ensure proper and consistent quality. In-situ minor modifications should be done to improve functionality.
- xxiv) Connections, Orientation of equipment's/burners to be provided/terminated till Gas Pipe/Cylinder bay feeders planed and bidders are expected to be coordinated with other Agencies, if engaged by RGUKT BASAR, as and how needed for making operational the facility.

Warranty Declaration: The Bidder/Manufacturer must give on-site THREE YEAR WARRANTY of the equipment's from the date of commissioning and also give the warranty that everything to be supplied by them shall be free from any defects and faults in materials, workmanship and shall be of the highest quality and the equipment's ordered shall be in full conformity with the specifications. If any Manufacturing, Operational defect observed during the warranty period of 36 months, the Bidder shall remove/replace the defect/sub-standard material within 10 working

days time after getting written intimation from concerned Competent Authority of RGUKT BASAR. In case of not attending the same within stipulated period of 10 days, the deduction of money in accordance to provision given at TERMS & CONDITIONS. Defects rectification after Completion of Work at RGUKT BASAR in this document may be attracted and the deduction should be made from the Pending bills/deposited Performance Security of the Agency, what so ever is applicable. However, three years comprehensive warranty is preferred and further comprehensive AMC rate may be provided. **Hands on Training to RGUKT BASAR Kitchen Staff:** Operational training, if required will be provided by the supplier at his cost. Training should be of 1 officer and 2 cook / kitchen servant for handling of sophisticated Kitchen Equipment must be given.

11. Other Terms & Conditions with related to technicalities.

- a) The machines will be dispatched only after the inspection procedure has been followed and inspection note issued to accept the consignment.
- b) When the inspection conducted on the premises of the supplier, all reasonable facilities and assistance including access to drawing and production data shall be furnished to the inspectors at no charge to the Purchaser.
- c) In the event of the sample of EQUIPMENTS failing quality test and found to be not as per specification the Purchaser is at liberty to make alternative purchase of the items, of EQUIPMENTS for which the supply orders have been placed, from any other sources or in the open market or from any other suppliers who might have quoted higher rate at Bid and the cost of the supplier and in such cases the Purchaser has every right to recover the excess cost from supplier's performance security/pending bill.
- d) If any items of equipments supplied by the supplier have been partially or wholly used or consumed after supply and are subsequently found to be in bad order, unsound, inferior in quality or description or otherwise faulty or unfit for consumption and if payment had already been made, then the contract price or prices of such articles or things will be recovered from the supplier,. The supplier will not be entitled to any payment, whatsoever, for items of equipments found to be NOT OF STANDARD QUALITY whether consumed or not and the purchaser is entitled to deduct the cost of such equipments from any amount payable to the supplier. On the basis of nature of failure, the product / supplier will be moved for blacklisting.
- e) For equipment's labeled as NOT OF STANDARD QUALITY, the administration of RGUKT BASAR will be informed for initiating necessary action against the supplier and that product shall be banned / black listed and no further supplies will be accepted from him till he is legally discharged. The supplier shall also not be eligible to participate in tenders for supply of such equipment's for a period of five subsequent years to RGUKT BASAR.

Delivery and documents: Upon delivery of the goods, the supplier shall submit the following documents to the RGUKT BASAR:

- (i) Three copies of the supplier invoice showing Goods Description, Quantity, Unit Price and Total Amount.
- (ii) Acknowledgement of receipt of goods from the consignee(s).

- (iii) Installation certificate signed by the designated official of RGUKT BASAR.
- (iv) Manufacturer's / supplier's warranty certificate.
- (v) Inspection certificate issued by the nominated inspection committee of RGUKT BASAR, and the Supplier's factory inspection report; and
- (vi) Certificate of origin.
- (vii) Photocopy of all test report of all equipments (if required) etc. should be submitted with delivery challan.

2. **Contractor to Provide Everything Necessary:** The contractor shall provide everything necessary for the proper execution of the work including obtaining statutory approvals/clearances by local authorities (if any) according to the intent and meaning of the drawings, schedule of quantities and specifications taken together whether the same may or may not be particularly shown or described therein provide that the same can reasonably be inferred there from and if the contractor finds any discrepancies therein he shall immediately and in writing, refer the same to the Employer (i.e. Vice Chancellor, RGUKT BASAR), whose decision shall be final and binding. The Employer shall on no account be responsible for the expenses incurred by the contractor for electricity or any other item. The rates quoted against individual items will be inclusive of everything necessary to complete the said items of work within the contemplation of the contract, and beyond the unit price no extra payment will be allowed for incidental or contingent work, labour and/ or material inclusive of all taxes and duties whatsoever except for specific items, if any, stipulated in the tender document. The contractor shall supply and install at his own cost, for the execution of any work, all tools, tackles, machinery, equipment and necessary centering, scaffolding, staging, planking, timbering, strutting, shoring, pumping, fencing, boarding, watching and lighting by night as well as by day required not only for the proper execution and protection and the said work but also for the protection of the public and safety of any adjacent roads, streets, walls, houses, buildings, all other erections, matters and things and the contractor shall take down and remove any or all such centering, scaffolding, planking, timbering, strutting, shoring etc., as occasion shall be required or when ordered so to do, and shall fully reinstate and make all good matters and things disturbed during the execution of works to the satisfaction of the RGUKT BASAR.
3. **Clearing Site on Completion:** On completion of the works the contractor shall clear away and remove from the site all constructional plant, surplus materials, rubbish and temporary works of every kind and leave the whole of the site and the works clean and in a workmanlike condition to the satisfaction of the RGUKT BASAR. The rate quoted by the contractor shall include all such contingencies.
4. **Defects rectification after Completion of Work at RGUKT BASAR:** The contractor shall make good at his own cost and to the satisfaction of the RGUKT BASAR, all defects, shrinkage, settlements or other faults which may appear within 36 months after completion of the work. In the default, the RGUKT BASAR may employ and pay other persons to amend and make good such damages, losses and expenses consequent thereon or incidental thereto shall be made good and borne by the contractor and such damages, loss and expenses shall be recoverable from him by the RGUKT BASAR or may be deducted by the employer, in lieu of such amending and making good by the contractor, deduct from any money due to the contractor a sum equivalent to the cost of amending such work and in the event of the amount retained being insufficient recover that balance from the contractor from the amount retained i.e. from Performance Security.

5. Time of Completion, Extension of Time:

- a) Time of Completion:** The entire work is to be completed in all respects within 60(Sixty) Days. The work shall be deemed to be commenced within 5 days from the date of acceptance letter or date of handing over of site, whichever is earlier. Time is the essence of the contract and shall be strictly observed by the contractor. The work shall not be considered as complete until the RGUKT BASAR have certified in writing that this has been completed and the defects liability period shall commence from the date of such certificate.
- b) Extension of Time :** If in the opinion of the RGUKT BASAR, the works be delayed
- (i) by reason of any exceptionally inclement weather, or
 - (ii) by reasons of instructions from the RGUKT BASAR in consequence of proceedings taken or threatened by or disputes, with adjoining or neighboring owners or
 - (iii) by the works, or delay, of the contractors or tradesmen engaged or nominated by the RGUKT BASAR and not referred to in the specification or
 - (iv) by reason of authorized extra and additions or
 - (v) by reason of any combination of workmen or strikes or lock - out affecting of the building trades or
 - (vi) from other causes which the RGUKT BASAR may consider being beyond the control of the contractor, the RGUKT BASAR at the completion of the time allowed for the contract shall make fair and reasonable extension of time for completion in respect therefore. In the event of the RGUKT BASAR failing to give possession of the site upon the day specified above the time of completion shall be extended suitably. In case of such strikes or lock - outs, as are referred to above, the contractor shall, immediately give the RGUKT BASAR, written notice thereof. Nevertheless, the contractor shall use his best endeavors all that to prevent delay, and shall do all that may be reasonably required, to the satisfaction of the RGUKT BASAR to proceed with the works on his doing so that it will be a ground of consideration by the RGUKT BASAR for an extension of time as above provided. The decision of the RGUKT BASAR as to the period be allowed for an extension of time for completion hereunder (which decision shall final and binding on the contractor) shall be promulgated at the conclusion of such strike or lock-out and the RGUKT BASAR shall than, in the event of an extension being granted, determine and declare the final completion date. The provision in clause with respect to payment of liquidated damages shall, in such, be read and construed if the extended date fixed by the RGUKT BASAR were substituted for and the damage shall be deducted accordingly.

Others General Terms & Conditions:-

1. Rajiv Gandhi University of Knowledge Technologies, Basar shall be the sole authority to cancel or amend the order.
2. The participating Firm/Agency/Company shall be bound by the details furnished by him/her to the Rajiv Gandhi University of Knowledge Technologies, Basar while submitting the tender or at subsequent stage. Upon selection of the tendering Firm/Agency/Company, if at any stage, the documents furnished by him/her is found to be false or the quality of the articles or rates are found of poor quality/ different specifications, it would be deemed to be a breach of terms of contract, the contract shall be cancelled and performance security shall stand forfeited.
3. The rate quoted by Tenderer is being fixed in nature, shall remain valid throughout the period of contract and the request to increase the rates for any or all items,

during the currency of contract, and shall not be entertained at any stage.

4. The selected firm(s) shall not be allowed to transfer, assign, pledge or sub-contract its rights and liabilities under this contract to any other agency(ies) without prior written consent of the Rajiv Gandhi University of Knowledge Technologies Basar. If it is found that the firm has given sub-contract for Supply, Installation, Testing and Commissioning of Kitchen Equipment on the basis of procurement/ supply order, the contract shall stand cancelled & the performance security shall stand forfeited.
5. The conditional/incomplete bids shall not be considered and shall be declared un-responsive.
6. All entries in the tender form should be legible and filled clearly in the published in the Financial Bid Form (Chapter-7) only. If the space furnishing the information is found insufficient, a separate sheet duly signed by the authorized signatory may be attached.
No overwriting or cutting or other than issued forms is permitted in the bid forms. In such cases, the tender shall be declared un-responsive.
7. The tender documents should be sealed and clearly super-scribed with the words "Tender for Supply, Installation, Testing and Commissioning of Kitchen Equipment to RGUKT BASAR".
8. If a participating Firm/Agency/Company decides to withdraw from the bidding before the financial bids are opened, the RGUKT BASAR shall have the authority to forfeit the EMD of Rs. 10,00,000/- (Rupees Ten Lakhs only) of such Firm/Agency/Company deposited with the technical bid to RGUKT BASAR.
9. Rajiv Gandhi University of Knowledge Technologies, Basar shall not be responsible for any financial loss or other damage or injury to any item or person deployed/supplied by the successful bidder in the course of their performing the duties to this office in connection with purchase order/supply order for Supply, Installation, Testing and Commissioning of Kitchen Equipment to RGUKT BASAR.
10. The Competent Authority of Rajiv Gandhi University of Knowledge Technologies Basar reserves the right to relax/withdraw any of the terms and conditions mentioned in the tender documents, if doing so is in the interest of the RGUKT BASAR.
11. This office shall have the full authority to reject any/all offer(s) without assigning any reason thereof. Any enquiry after submission of the quotation will not be entertained.
12. The contract will be valid from the date; it is awarded/formalities completed. This office will, however, reserve the right to conduct performance review at any time during the contract period and deficiencies, if any, noticed shall be required to be rectified and compliance reported. This office reserves the right to suo-moto terminate the contract by giving one month's notices at any point of time.
13. The tendering Firm/Agency/Company should have its own Bank Account Number, TIN/TAN Number, PAN Number, VAT and Service Tax Registration Number. Self-attested copy of the same should be enclosed. The Bank name and account number should be intimated to Account Officer, RGUKT BASAR to which all payments for

Supply, Installation, Testing and Commissioning of Kitchen Equipment will be made through ECS transfer in case of the successful bidder.

14. Any complementary scheme if offered by the manufacturer shall be extended to the Rajiv Gandhi University of Knowledge Technologies, Basar without any additional cost.

12. METHOD OF SUBMISSION:

Bids shall be submitted online on www.tender.telangana.gov.in Platform.

- i. The participating bidders in the tender should register themselves free of cost one-procurement platform in the website www.tender.telangana.gov.in
- ii. Bidders can log-into e-procurement platform in Secure mode only by signing with the Digital certificates.
- iii. The bidders who are desirous of participating in e- procurement shall submit their technical bids, price bids as per the standard format available at the e-market place.
- iv. The bidders shall sign on all the statements, documents certificates uploaded by them, owning responsibility for their correctness/authenticity.
- v. The bidders should scan and upload the respective documents in Technical Documentation as per the check list.
- vi. After uploading the documents, the copies of the uploaded technical bid documents and original Demand Drafts in respect of Bid Security and Bid document fee are to be submitted by the bidder to the "The Director, RGUKT, Basar, Nirmal District-504107", by **4 PM on 27.09.2019 (No physical submission of price bid will be entertained)**
- vii. Failure to furnish any of the uploaded documents, certificates, will entitled in rejection of the bid. The RGUKT shall not hold any risk on account of postal delay. Similarly, if any of the certificates, documents, etc., furnished by the Bidder are found to be false/fabricated/ bogus, he bidder will be disqualified, blacklisted, action will be initiated as deemed fit and the Bid Security will be forfeited.
- viii. RGUKT will not hold any risk and responsibility regulating non-visibility of the scanned and uploaded documents.
- ix. The Documents that are uploaded online one-market place will only be considered for Bid Evaluation.
- x. Important Notice to Contractors, Suppliers and Department users (i) In the endeavor to bring total automation of processes in e-Procurement, the Govt. has

issued orders vide G.O.Ms.No.13dated.5.7.2006 permitting integration of electronic Payment Gateway of ICICI/HDFC/Axis Banks with e-Procurement platform, which provides a facility to participating suppliers /contractors to electronically pay the transaction fee online using their credit cards.

- xi. The rates should be quoted online only. The price quoted by the bidders should be inclusive of cost of all the equipments and utensils, civil works, electrical works, transportation charges, installation charges, training charges(if any), since this is a Kitchen Equipment Work Package. Rate for any or part of the items will not be accepted. The rate of the total work package will ONLY be considered.**

11. EVALUATION PROCEDURE:

- i. The Technical bids will be opened on the scheduled date and time by the Director, RGUKT or his authorized representative in the presence of the bidders or their authorized representatives who are present at that time. The documents related to Eligibility criteria will be opened first. The tenders will be evaluated so as to ascertain the capability of the bidders to provide the material within the period mentioned above and also to assess whether the bidder satisfies the eligibility criteria mentioned.
- ii. The rejection of the bidder on technical grounds will be based on the failure to meet eligibility requirements.
- iii. Also the bidder has to produce all relevant documents at the time of technical bid opening. The documents will be inspected by the Members of the Technical Committee for conformance of the documents. The Committee may reject a bid for non conformance of the documents.
- iv. The Price Bid of only those bidders, who have fulfilled the eligibility criteria specified, will be opened and the Price Bids of the bidder who does not fulfill the eligibility criteria will not be opened and their tender stands automatically rejected.
- v. **Any claims or disputes raised by the unsuccessful bidders in respect of selection process and non-allotment of award will have no legal validity and will not be enforceable against the RGUKT. No further correspondence will be entertained regarding the disqualification.**
- vi. The Director, RGUKT reserves the right to accept or reject any / or all the tenders without assigning any reasons whatsoever. The Director, RGUKT also reserves the right to cancel the selection process for award of the contract at any time. The decision of the Director, RGUKT is final and binding.
- vii. The Director, RGUKT shall reserve the right to split the tender and ask separate bidders to supply the different items in the tender.
- viii. The Director, RGUKT can cancel the contract in the event of inordinate delay in supply beyond the normal period agreed upon.

SCHEDULE - I

REQUIREMENT :

S.NO	DESCRIPTION OF THE ITEM	SIZES	QTY
STEAM COOKING AREA			
1	<p><u>STEAM GENERATOR WITH LPG OPERATED</u> Inner Chamber is to be Fabricated from ss sheet 12 SWG 304 Grade. The unit is fitted with all the necessary accessories viz., Pressure Gauge, Water Level Indicator Glass Assembly, safety valve to regulate the excess steam pressure, firing chamber with door and nipples for water inlet and steam outlet, drain valve and smoke vent UPRIGHTS: in 38 mm dia.X 16SWG thick Stainless Steel 304 grade pipe fitted with White Nylon Bullet Leg with 25mm ht. adjustment. INTERNAL FRAMEWORK: in 35X35X3mm Angle, 25x3 mm thick Flat in stainless steel 202 Grade.</p>	28''(L)X 28''(W) X72''(H)	5
2	<p><u>SS RICE / DAL / SAMBER COOKING VESSELS COMPLETE 304 GRADE (SINGLE JACKET BODY)</u> vessel will be made with ss sheet 16 swg 304 grade, top lid ss sheet 20 swg 304 grade with handle. Manual tilting system, vessel capacity 150 kgs mounted on heavy duty MS angle frame stand. <u>Note:</u>All civil works will be under your scope.</p>	150 LTRS CAP	6
3	<p><u>SS MILK STEAM VESSEL 75 LITERS CAPACITY COMPLETE 304 GRADE DOUBLE JACKETED BODY</u> vessel will be made with ss sheet 16 swg 304 grade, top lid ss sheet 20 swg 304 grade with handle. Manual tilting system. Vessel capacity will be 100 LTRS mounted on heavy duty MS angle frame stand.</p>	75 LTRS CAPAC ITY	3

4	<p><u>SS IDLY MAKER WITH 240 IDLIES CAPACITY COMPLETE 304 GRADE</u> Idly of 240 capacity, each box having a three compartments. Each compartment have 4 trays, each tray 20 idly capacity. The unit is made of top & doors ss sheet 16 swg 304 grade, inner is made of ss sheet 18swg outer is made of ss sheet 20swg & trays is made of ss sheet 20swg. The unit is mounted on MS angle frame support welded with legs of 16 swg 1.5" dia ss round pipes and bracings are made of 3/4" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	24"(L)X 24"(W) X60"(H)	3
5	<p><u>SS WORK TABLE WITH 2 UNDER SHELF COMPLETE 304 GRADE</u> Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X34"(H)	5
6	<p><u>SS SINGLE SINK WASH UNIT COMPLETE 304 GRADE</u> Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side,Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	30"(L)X 30"(W) X34"(H) +6"	1
7	RICE TROUGH MACHINE	.	2
CHAPATI & DOSA MAKING AREA			
8	SEMI AUTOMATIC CHAPATI MACHINE	1000 Chapatti / Hr.	2
9	ATTA KNEADER MACHINE SOWBAGHYA	40 Kg Capacit y	2
10	<p><u>SS WORK TABLE WITH 2 UNDER SHELF COMPLETE 304 GRADE</u> Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X34"(H)	2
11	<p><u>SS SINGLE SINK WASH UNIT COMPLETE 304 GRADE</u> Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	30"(L)X 30"(W) X34"(H) +6"	1

12	<p><u>SS DOSA / CHAPATI HOT PLATE</u> COMPLETE 304 GRADE Top will have 16 mm thick MS hot plate with underneath V-row channel burners. Side skirting will be of ss sheet 20 swg 304 grade. It is fixed with and NC valves. An oil drain channel and top channel fabricated in 20 swg 304 grade. Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	72"(L)X 36"(W) X34"(H)	4
13	<p><u>SS WORK TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X34"(H)	8
14	GARBAGE BIN NILKAMAL	90 KGS CAPAC ITY	4
MAIN COOKING AREA			
15	<p><u>SS SINGLE BURNER BULK COOKING RANGE</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade with 1 G-11 burner, 18" dia cast iron vessel rest & mounted on MS angle frame support work, side skirting will be ss sheet 20 swg 304 grade. It is fixed with Burners, copper pigtails, spillage trays, and NC valves. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	40"(L)X 40"(W) X18"(H)	4
16	<p><u>SS 3 BURNER BULK COOKING RANGE</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade with T-35 burner, 16"X16" cast iron vessel rest & mounted on 32x32x3 mm thick MS angle frame support work. Side skirting will be ss sheet 20 swg 304 grade. It is fixed with Burners, copper pigtails and NC valves. Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	78"(L)X 30"(W) X18"(H)	2
17	<p><u>SS SINGLE BURNER FRYING RANGE</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade with 1 T-35 burner, 14"X14" cast iron vessel rest & mounted on MS angle frame support work, side skirting will be ss sheet 20 swg 304 grade. It is fixed with Burners, copper pigtails, and NC valves. Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	24"(L)X 24"(W) X30"(H)	4
18	<p><u>SS SINGLE SINK WASH UNIT</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be</p>	30"(L)X 30"(W) X34"(H)	2

	fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.	+6"	
19	SS MASALA TROLLEY	24"(L)X 24"(W) X34"(H)	3
20	<u>SS WORK TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.	72"(L)X 30"(W) X34"(H)	4
21	<u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.	46"(L)X 22"(W) X72"(H)	3
22	<u>SS PALLETS</u> unit will be made up of 40x40 ss square pipe 16 swg 304 grade. Legs of the unit will be 16 swg 40x40 ss square pipes and fitted with adjustable white nylon bullets.	36"(L)X 36"(W) X6"(H)	8
23	SS TILTING BRAT PAN vessel will be made with inner body ss sheet 14 swg 304 grade & outer body ss sheet 16 swg 304 grade, top lid ss sheet 16 swg 304 grade with handle. Gear tilting system.	200 LTRS CAPAC ITY	1
24	SS TILTING BOILER vessel will be made with inner body ss sheet 14 swg 304 grade & outer body ss sheet 16 swg 304 grade, top lid ss sheet 16 swg 304 grade with handle. Gear tilting system.	200 LTRS CAPAC ITY	1
25	GARBAGE BIN NILKAMAL	90 KGS CAPAC ITY	4
GRINDING AREA			
26	TILTING WET GRINDER SOWBHAGYA	20 LTRS CAPAC ITY	2
27	WET GRINDER SOWBHAGYA	20 LTRS CAPAC ITY	2
29	PULVERISER SOWBHAGYA	5 HP CAPAC ITY	4

30	POTATO PEELER SOWBHAGYA	30 Kgs /Hr	3
RECEIVING AREA			
31	WEIGHING MACHINE SANSUI	300 Kgs CAPACITY	2
32	<u>SS POT RACK WITH 4 SHELVES</u> COMPLETE 304 GRADE Unit will be made with Three partitions (4 shelves) equally distributed along the height of the unit. All shelves will be fabricated with 25 mm dia ss round pipes with C-C gapping of 4" throughout the length. Vertical frame of the unit will be made up of ss round pipe of 1.5" dia 16 swg 3 grade with bottom fitted with adjustable white nylon bullets and tops with nylon bush ends..	60"(L)X 24"(W) X60"(H)	2
33	<u>SS POT RACK WITH 4 SHELVES</u> COMPLETE 304 GRADE Unit will be made with Three partitions (4 shelves) equally distributed along the height of the unit. All shelves will be fabricated with 25 mm dia ss round pipes with C-C gapping of 4" throughout the length. Vertical frame of the unit will be made up of ss round pipe of 1.5" dia 16 swg 3 grade with bottom fitted with adjustable white nylon bullets and tops with nylon bush ends..	48"(L)X 24"(W) X60"(H)	2
34	<u>SS DOUBLE SINK UNIT</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grage ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.	48"(L)X 24"(W) X34"(H) +6"	2
35	VEGETABLE WASHER MANUAL SS	30 LGS CAPACITY	1
VEG PREPARATION AREA			
36	<u>SS SINGLE SINK WASH UNIT</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.	30"(L)X 30"(W) X34"(H) +6"	1

37	<p><u>SS WORK TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X34"(H)	4
38	<p><u>SS ONION / POTATO BASKET (SINGLE BIN)</u> COMPLETE 304 GRADE The Top , Rear , Left , Right and Front should be of 3mm ss wire mesh of 1"x1"gap. Base should be made of 3mm SS angle with stiffeners. 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 18swg SS sliding door with a SS rod handle. The unit should be fitted with heavy-duty rubber noise free castors of 6" Ø.</p>	30"(L)X 30"(W) X42"(H)	2
39	<p><u>SS CRATES TROLLEY</u> unit will be made up of 1" ss round pipe 16 swg 304 grade. Unit will have 4 no's of 4" dia all direction rubber wheels.</p>	30"(L)X 24"(W) X60"(H)	1
40	<p>VEGETABLE CUTTER WITH 4 BLADES SOWBHAGYA</p>	120 KG / Hr CAP	2
41	<p><u>SS WORK TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	78"(L)X 30"(W) X34"(H)	1
42	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLETE 304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46"(L)X 22"(W) X72"(H)	1
43	<p><u>SS WALL MOUNTED HAND WASH SINK UNIT</u> COMPLETE 304 GRADE sink made up of ss sheet 16 swg 304 grade mounted with MS angle frame work support, top to have 6" splash back rear side.</p>	18"(L)X 18"(W) X10"(H) +6"	1
44	<p>GARBAGE BIN TROLLEY NILKAMAL</p>	90 KG CAPA	4
BUCHERY			

45	<p><u>SS WALL MOUNTED HAND WASH SINK UNIT</u> COMPLETE 304 GRADE sink made up of ss sheet 16 swg 304 grade mounted with MS angle frame work support, top to have 6" splash back rear side.</p>	18"(L)X 18"(W) X10"(H) +6"	1
46	<p><u>SS SINK WASH UNIT WITH PLATFORM</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	36"(L)X 30"(W) X34"(H) +6"	1
47	<p><u>SS WORK TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X34"(H)	4
48	MEAT MINCER VAMI	22 Kgs CAP	2
49	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46"(L)X 22"(W) X72"(H)	2
50	GARBAGE BIN TROLLEY NILKAMAL	90 KG CAPAC ITY	2
COLD ROOM			
51	WALK IN CHILLER	12'(L)X 7'(W)X8	1

		'(H)	
52	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46''(L)X 22''(W) X72''(H)	7
53	<p>WALK IN FREEZER</p>	8'(L)X7' (W)X8' (H)	1
54	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46''(L)X 22''(W) X72''(H)	5
DRY STORAGE			
55	<p>SS PALLETS unit will be made up of 40x40 ss square pipe 16 swg 304 grade. Legs of the unit will be 16 swg 40x40 ss square pipes and fitted with adjustable white nylon bullets.</p>	36''(L)X 36''(W) X6''(H)	6
56	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46''(L)X 22''(W) X72''(H)	12
CURD SETTING ROOM			
57	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46''(L)X 22''(W) X72''(H)	5
POT WASH AREA			

58	<p><u>SS POT RACK WITH 4 SHELVES</u> COMPLETE 304 GRADE Unit will be made with Three partitions (4 shelves) equally distributed along the height of the unit. All shelves will be fabricated with 25 mm dia ss round pipes with C-C gapping of 4" throughout the length. Vertical frame of the unit will be made up of ss round pipe of 1.5" dia 16 swg 3 grade with bottom fitted with adjustable white nylon bullets and tops with nylon bush ends..</p>	60"(L)X 24"(W) X60"(H)	3
59	<p><u>SS DIRTY DISH LANDING TABLE WITH CHUTE</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade and mounted on 32x32x3mm MS angle frame work support. Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	84"(L)X 30"(W) X34"(H)	2
60	<p><u>SS UNLOADING TABLE WITH SINK</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as single sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	60"(L)X 30"(W) X34"(H) +6"	1
61	<p>CONVEYOR DISH WASHER IFB MODEL-RC150 PLUS WITH DRYER</p>	1000 PLATE S / Hr	1
62	<p><u>SS LOADING TABLE WITH 2 UNDER SHELF</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. 2 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	60"(L)X 30"(W) X34"(H)	1

63	<p><u>SS THREE SINK UNIT</u> COMPLETE 304 GRADE Top and sink made up of ss sheet 16 swg 304 grade, top to be fabricated as three sink of 18"x18"x12" and mounted with MS angle frame work support, top to have 6" splash back rear side, Brasing pipes will be made up of 16 swg 3/4" dia 304 Grade ss round pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes and fitted with adjustable white nylon bullets.</p>	72"(L)X 24"(W) X34"(H) +6"	2
64	<p><u>SS STORAGE RACK WITH 5 SHELVES</u> COMPLET304 GRADE Unit to be made with four partitions (5 shelves) equally distributed along the height made up of ss sheet 18 swg 304 grade. frame of the unit will be made up of ss round pipe 38 mm dia ss round pipe legs 16 swg 304 grade and bottom fitted with adjustable white nylon bullets and tops with nylon bush ends.</p>	46"(L)X 22"(W) X72"(H)	10
DINING AREA			
65	<p><u>SS PLATE PICKUP SERVICE COUNTER WITH RAILING</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support. Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Unit will also have speed rail towards front side with ss square pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	84"(L)X 30"(W) X34"(H) +9"	10
66	<p><u>SS BAIN MARIE COUNTER WITH RAILING (1X1 GN PAN - 6 NOS WITH 200 MM DEEP)</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg 304 grade mounted on MS angle frame support and will have provision for 1X1 GN PANS - 6 NOS with 200 mm deep . Side skirting will be of ss sheet 20 swg 304 grade. 1 Under shelf will be made up of ss sheet 20 swg 304 grade with bottom additional reinforcement of an inverted 20 swg 304 grade will be given on the underside along the length. Unit will be arranged with heating system which will include electrical heaters, thermostat, rotary switch & indication lamp. Unit will also have speed rail towards front side with ss square pipes. Legs of the unit will be 16 swg 1.5" dia ss round pipes fitted with adjustable white nylon bullets.</p>	84"(L)X 30"(W) X34"(H) +10"	15
67	<p><u>SS 6 SEATER DINING TABLE WITH FOLDABLE SEATS</u> COMPLETE 304 GRADE Top will be made up of ss sheet 16 swg mounted on 32x32x3mm thick MS angle frame work support. Unit will have 4 seating arrangements on each side with foldable attached stools. Legs and supporting pipes will be in 16 swg 304 grade fitted with adjustable white nylon bullets.</p>	72"(L)X 30"(W) X30"(H)	238
68	<p>SS WATER COOLER BLUE STAR MODEL-SDLX100</p>	380 LTRS CAPAC ITY	4
EXHAUST			

69	SS Exhaust Hood with Oil Filter above Dosa Hot Plate	96"(L)X 36"(W) X18"(H)	3
70	SS Exhaust Hood with Oil Filter above above bulk Cooking Range	84"(L)X 42"(W) X18"(H)	2
		84"(L)X	
71	SS Exhaust Hood with Oil Filter above above bulk 3xBurner Bulk range	36"(W) X18"(H)	2
72	SS Exhaust Hood with Oil Filter above above bulk 3xBurner Bulk range	84"(L)X 36"(W) X18"(H)	3
73	SS Exhaust Hood with Oil Filter above above frying ranges	96"(L)X 30"(W) X18"(H)	1
74	SS Exhaust Hood with Oil Filter above above Tilting Boiler & Brat Pan	96"(L)X 30"(W) X18"(H)	2

S.NO	Description of Items	Qty
1	ALUM.TOPE WITH LID (Approx cap of 150 kg)	8
2	ALUM.TOPE WITH LID (Approx cap of 100 kg)	8
3	ALUM.TOPE WITH LID (Approx cap of 80 kg)	8
4	ALUMINIUM TOPE WITH LID (Approx cap of 60 kg)	10
5	ALUMINIUM TOPE WITH LID (Approx cap of 50 kg)	10
6	ALUMINIUM TOPE WITH LID (Approx cap of 40 kg)	10
7	ALUMINIUM TOPE WITH LID (Approx cap of 25 kg)	10
8	ALUMINIUM LAGAN (Approx dia of 4ft)	10
9	ALUMINIUM LAGAN (Approx dia of 5ft)	10
10	MS KADAI (Approx dia of 5 ft)	4
11	MS KADAI (Approx dia of 4 ft)	4
12	MS KADAI (Approx dia of 3 ft)	4
13	ALUMINIUM COLANDER (Big size)	10
14	SS TUB ASHISH (6 no.)	50
15	MS KABGIR (Approx ht of 5 ft)	10
16	SS ROD TAVETA (Approx ht of 5 ft)	10
17	SS ROD TAVETA (Approx ht of 4 ft)	10
18	SS ROD TAVETA (Approx ht of 3 ft)	10
19	MIRA SS JHARA 13"	10
20	MIRA SS JHARA 12"	10
21	MIRA SS PAWALI 26-32 (Approx cap of 50 kg /pc)	25
22	MIRA SS PAWALI 26-32 (Approx cap of 100 kg /pc)	25
23	SS SINDOORI BOWL 22G (Big size)	20
24	SS SINDOORI BOWL 22G (Medium size)	20

25	SS BUCKET 22 G (Approx cap of 5 ltr /pc)	50
26	SS BUCKET 22 G (Approx cap of 10 ltr /pc)	50
27	SS TRAY SWEET (Big size)	40
28	SS LUNCH PLATE (5 Partition plate)	4000
29	SS IDLY PLATE DYNASTY (3 partition plate)	4000
30	SS AP GLASS 22G (Approx cap of 200 ml - water glass)	4000
31	SS RAMPATRA GLASS 18 G (Approx cap of 100 ml - tea glass)	4000
32	SS DINNERVATI 22 G (Approx cap of 80 ml)	4000
33	17 G DESSERT SPOON 12 PC / SET	84
34	17 G DESSERT FORK 12 PC / SET	84
35	ALUMINIUM SAUCEPAN (Approx cap of 2 ltr)	25
36	SYN.SS RD PEELER 45DS	25
37	JK SS RICE SPOON 4 NO.	50
38	KC SS PAN SPOON 7 BASTING	50
39	CLASSIC SS LADDLE MADRASI 6 NO	50
40	CLASSIC SS LADDLE 7 BELLE	50
41	EAGLE GRETER MEDIUM	12
42	CARTINI 7159 PRECISION CARVING KNIFE	25
43	HAW.BIGBOY 22 L E20/BB22	15
44	SUPREME 6040325 SSP CRATE	50
45	SUPREME 6040325 SCH CRATE	50
46	HOLO MAT 5 X 3 22MM	50
47	B.BIRD CASS.40L SHOT HOTLINE	25
48	B.BIRD CASS.30L SHOT HOTLINE	25
49	B.BIRD CASS.25L SHOT HOTLINE	25
50	B.BIRD TEAJAR.20 HOTLINE	25
51	CUTTING BOARD 1" VAMI	20
52	PREETHI MIXIE XPRO DUO 1300W MG-196 2 JAR	4

RGUKT Ref. No. RGUKT-B/Proc/Kitchen Equipment/T07/2019, dt.04.09.2019.

PERFORMANCE SECURITY FORM

(To be issued by any Schedule/Nationalized bank, payable at a branch in Basar)

To :.....(Address of RGUKT)

WHEREAS..... (Name of Vendor) hereinafter called "the Vendor" has undertaken, in pursuance of

Contract No.....Dated,.....(Date), to supply.....called "the Contract" AND WHEREAS it has been stipulated by you in the said Contract, that the Vendor shall furnish you with a Bank guarantee by a recognized bank for the sum specified therein as security for compliance with the supplier's performance Obligations in accordance with the Contract.

WHEREAS we have agreed to give the Vendor a Guarantee:

THEREFORE WE hereby affirm that we are Guarantors and responsible to you, on behalf of the Vendor, up to a total of Rs.....and we undertake to pay you, upon your first written demand declaring the Vendor to be in default under the contract and without Cavil or argument any sum or sums within the limit of Rs..... (Amount of Guarantee) as aforesaid without your needing to prove or to show grounds or reasons for your demand or the sum specified therein.

This guarantee is valid until theday of (Date)

Place:

Signature of Guarantors

Date:

and Seal.

SUPPLY AGREEMENT FORM

THIS AGREEMENT made the day of..... (Year).Between the Rajiv Gandhi University of Knowledge Technologies (hereinafter “the RGUKT”) of one part and..... (Name of Vendor) of..... (City and Country of Vendor) (Hereinafter “the Vendor”) of the other part:

WHEREAS the RGUKT is desirous that certain items as described in the bid document and briefly outlined below, should be provided by the Vendor.

Date of tender call:

Title of the project:

Brief outline of the work:

NOW THIS AGREEMENT WITNESSETH AS FOLLOWS:

In this agreement words and expression shall have the same meanings as are respectively assigned to them in the bid document referred to.

The following documents shall be deemed to form and be read and construed as part of this Agreement, viz.

1. bid documents
2. clarifications issued by RGUKT if any,
3. RGUKT notification of award.

In consideration of the payments to be made by the RGUKT to the Vendor as hereinafter mentioned, the Vendor hereby covenants with the RGUKT to provide the **items and to replace defective items during the warranty period** therein in conformity, in all respects, with the provisions of the contract.

The RGUKT hereby covenants to pay the Vendor in consideration of the provision of the items and **to replace defective items during the warranty period** therein, the contract price or such other sum as may become payable under the provisions of the contract at the times and in the manner prescribed by the contract.

Brief particulars of the items which shall be provided by the Vendor are as under:

Item Description	Quantity	Unit Price without taxes	Taxes and duties (Tax.....%)	Total price with taxes and duties

The Bidder further notes and accepts that:-

- Bidder shall deliver the goods in within 90 days from the date of award of the contract.

Payment terms	
On delivery at user site	<p>Payment for goods and services shall be made in Indian rupees as follows.</p> <ol style="list-style-type: none"> 1. 60% payment will be paid on proof of delivery of the items 2. 30% payment shall be made after installation, and demonstrating of satisfactory functioning on site. 3. Balance 10% will be paid after 45 days after obtaining the satisfactory certificate from the authorities concerned.
Maximum Liquidated Damages for late deliveries	<p>For delays:- If the supplier fails to deliver any (or) all of the goods or perform the services within the time period specified in the contract the purchaser shall without prejudice to its other remedies under the contract deduct from the contract price as liquidated damages a sum equivalent to 1% of the contract value per each week of delay subject to the maximum of 10%. Once the maximum deduction is reached, the purchaser may consider the termination of the contract duly forfeiting the performance security etc.,</p>

In addition if the contract is cancelled, the performance security will be en-cashed and forfeited.

- In case, after random sampling of the supplied lot, it is found that there is any non conformance to specifications, the performance guarantee will be en-cashed and forfeited and the bidder will have no claim to any payments. The entire lot will be rejected.
- The supply, installation, commissioning and Testing of Items shall be done at the premises of RGUKT-Basar located in Nirmal District of Telangana State.
- There shall be a warranty period of 27 months and within the warranty period, in case of any damage to the supplied material like breakage, wear and tear, Electrical defects etc., it will be the responsibility of the supplier to made working the damaged material.
- If there are any deviations in the specifications of the materials supplied or indicates non conformance, the entire lot will be rejected and the contract will stand cancelled without any liability on the part of RGUKT. In addition, this event shall lead to the forfeiture of the performance security amount.
 - All disputes and differences of any kind whatsoever arising out or in connection with contract, whether during or after completion of contract will be settled amicably in a spirit of co - operation and the RGUKT decision shall be final on all such matters and shall be binding on the bidder.

IN WITNESS where of the parties here to have caused this Agreement to be executed in accordance with their respective laws the day and year above written.

Signed, and delivered by

For the Vendor.

Vendor's common seal:

Place: Basar

Date:

In the presence of:.....

Signed, and delivered by

For. Rajiv Gandhi University of

Knowledge Technologies

RGUKT common seal:

Place: Basar

Date:

Bid Letter Form

From:

(Registered name and address of the bidder)

To

Rajiv Gandhi University of Knowledge Technologies,
Basar, Village & Mandal,
Nirmal, Telangana-504107.

Sir,

Having examined the bidding documents and amendments there on, we the undersigned, offer to supply, installation, Commissioning and Testing of Kitchen Equipment, in conformity with the terms and conditions of the bidding document and amendments thereon in response to your tender call dated.....

We undertake to supply the above mentioned materials, as assigned to us in conformity with the said bidding documents, for an estimated sum of Rs (Total bid amount in words and figures) which may vary in accordance with the schedule of prices attached herewith and coverage options made by RGUKT or its user organization.

If our bid is accepted, we undertake to:

- a. supply the materials according to the time schedule specified in the bid document,
- b. Obtain the performance guarantee from a scheduled bank in accordance with bid requirements for the due performance of the contract, and
- c. Agree to abide by the bid conditions, which remain binding upon us during the entire bid validity period and the bid may be accepted any time before the expiration of that period.
- d. We understand that you are not bound to accept the lowest or any bid you may receive, nor to give any reason for the rejection of any bid, and that you will not defray any expenses incurred by us in bidding.

Place:

Bidder's Signature

Date:

Seal.

Bidder Information

IN COVER 'A'

1	Name of the organization				
2	Year of establishment				
3	Complete postal address				
4	Name & Designation of Authorized person				
5	Phone No.				
6	Fax No.				
7	Email				
8	Nature of the firm (Proprietary/partnership/etc...)				
9	Bank Details of the Agency:				
	Bank Name				
	Bank Address				
	Bank Account Number				
	IFSC Code				
10	PAN No.				
11	TIN No.				
12	Total No. of branch offices in Telangana				
13	Bid Document Fee (Non refundable)	Amount Rs. :			
		DD No. :			
		DD Date :			
		Issuing Bank & Branch :			
14	Experience Details (if any):				
	S.No.	Name of the Organization (along with contact details)	Year of supply	Items Supplied	Item value
15	Details of certificates enclosed.				

IN TECHNICAL BID

Turnover details of item/product - Last three years

S.No.	Item name	Nos. sold	Amount (Rs in Lakhs)

List of Major Customers -

S. No	Customer Full Address	Year of supply	Item Name	Turn Over (Rs. In Lakhs)

CHECK LIST

Important:

The Bidder must ensure that the following details in the check list are furnished along with the bid document. The bidder must also carefully go through all the contents of the BID Document and any additional information/documents, required more than the items listed in the check list below, also shall have to be furnished. Non-furnishing of any required information/document as per the Tender Document will lead to rejection of the bid.

S.No	Details	Page. No.	Name of the file uploaded
1	Tender Document Fee / Bid Processing Fee in the form of DD		
2	EMD in the form of DD		
3	Copy of Registration Certificate		
4	Constitution/legal status of the firm.		
5	CAD DRAWING of the Kitchen and dining area		
6	Copy of A grade Electrical Contractor License		
7	Bidder should have Valid Civil Registration certificate from the state govt.		
8	Copies of work orders and work completion certificates received from the Government organizations.		
9	Latest solvency minimum of 5 crores from nationalised bank		
10	A certificate of the bidder's turnover in Rupees for the last three Financial years (i.e. 2016-17, 2017-18 and 2018-19) must be enclosed and be duly certified by firm of Chartered Accountants.		
11	The bidder should have completed minimum one works of similar nature of minimum value of Rs 10 crores each or two works of value Rs 7.5 crores each in their name, during last three years. Photocopies of the completion certificates and award letters should be submitted		
12	Copy of valid GST registration		
13	Copy of PAN/TAN card		
14	Latest Income Tax Return filed		

15	Latest GST returns filed		
16	Power of Attorney, wherever applicable		
17	List of present clientele with addresses & phone numbers		
18	Site Visit Certificate		
19	All other information/documents those are required in the Bid documents.		

NOTE: 1. All pages of the bid documents must be serially numbered and signed.

2. All such documents required as mentioned in the tender document shall be uploaded without failure even if not mentioned in the above checklist