SCHEDULE OF QUANTITIES

FOR

KITCHEN EQUIPMENT

FOR

VIP GUEST HOUSE

FOR

NATIONAL INSTITUTE OF TECHNOLOGY

AT

ROURKELA

ORISSA

ARCHITECTS:

M/S. BOSE BROTHERS ARCHITECTS, 10-B 'MEGHDOOT', 12, ROWLAND ROAD, KOLKATA – 700 020.

APRIL, 2007.

SI no	Description	Specification	Size	Qty	Rate	Amt [Rs]
01	Soiled dish landing table	Stainless Steel 16swg top. Top under structure made of MS angles.1.5" dia SS pipe verticals with nylon adjustable legs. 2 Nos Bottom shelves made of 18 swg SS sheet.	44"Lx24"Wx34"H	1		
02	Three sink unit	3 nos Sink of Size: [17.8"Lx17.8"Wx12"H] 16 swg SS top with splash back. SS Waste coupling & outlet CI ball valve, SS pipe legs and bracing	62"Lx24"Wx(34+6)"H	1		
03	Clean Plate storage rack with perforation	18 swg SS with 3 sides turned up & front turned down with perforated shelves 5 nos Legs - 14 swg SS angle verticals with Nylon Bullet Adjustable legs.	44"Lx16"Wx66"H	1		
04	Plate warmer	Complete ss body spring tension system	19"LX20"WX36"	1		
05	Tandoor and chapati preparation table with 1 bottom shelf	Top made of Stainless Steel 16swg. Top under structure made of MS angles. 1.5" dia SS pipe vertical with nylon adjustable legs. Bottom shelf 1 no made of 18 swg SS sheet.	65"Lx24"Wx34"H	1		
06	Gas tandoor	Stainless Steel 16swg top.Top under structure made of MS angles. 1.5" dia SS pipe vertical with nylon adjustable legs. Inner pot made of clay.	36"LX36"WX34"H	1		
07	Spice table with 1 bottom shelf	Stainless Steel 16swg top.Top under structure made of MS angles. 1.5" dia SS pipe verticals with nylon adjustable legs. Bottom shelves 1 no made of 18 swg SS sheet.	24"LX24"WX34"H	2		
08	Chapati hot plate with puffer	Top Plate made of 1.5-mm thick mild steel grilling plate with 4 sides 25x25x6 MS angle bracing. Four side panels made of 18 swg SS sheet. 1.5"dia 16swg SS pipe with adjustable hard nylon bullet legs. FUEL RV type Gas burner fitted with all internal fittings and controls and pilot burner for ignition under the hot plate.	39"LX24"WX34"H	1		
09	Two burner Indian cooking range	Made of 16 swg Stainless Steel top with CI pansupport of 16"x16". 1.5-dia 16-swg ss pipe with adjustable hard nylon bullet legs.	48"LX24"WX30"H	1		
10	Two burner cooking range with oven below	Made of 16 swg Stainless Steel top with heavy duty CI pansupport of 12"x12'. Oven below, with glass wool insulation. Control panels with thermostatic temperature control . Oven front & door made of Stainless Steel sheet, door insulated by ceramic blanket with heat proof pull handle.	40"LX20"WX34"H	1		
11	Pot rack	3/4" Dia ss pipe shelf, 1.5"dia ss leg with adjustable bullet	36"LX30"WX66"H	1		
12	Single sink unit [depressed sink size 17.5x17.5x11.5]	1 no Sink of size: [17.5"Lx17.5"Wx12"H] 16 swg SS top, fabricated three sides slope up and splash back. Sink is provided on the top. Mild Steel angle structure underneath the top. The sink to be SS fabricated deep sink with four sides round corner and bottom waste coupling and outlet valve. Verticals to be SS pipe with adjustable bullet and bottom cross bracing with SS bottom shelf.	24"Lx24"Wx[34+6]"H	2		
13	Single burner gas cooking range	I burner with pilots. 16 swg Stainless steel top with 20 swg side panels. Burner with SS pipe legs with mild steel angle structure with adjustable bullets. Cast Iron vessel rest, 18 swg SS spillage tray. Side panels with appropriate ventilation system.	24"Lx24"Wx28"H	2		

14	Choping, cutting, prepation and work table	Stainless Steel 16swg top.Top under structure made of MS angles. 1.5" dia SS pipe verticals with nylon adjustable legs.Bottom shelves 1 no made of 18 swg SS sheet.	72"LX26"WX34"H	5	
15	Two door vertical deep freeze. Separate for non-veg and veg items.	20swg. Stainless Steel interior, exterior and doors. Puff Insulation. Direct cooling system, with hermetically sealed Kirloskar or equivalent make compressor. 1.5"dia. SS pipe legs with bullets. Temp. [-]5 deg C to [-] 10 deg C. 20 swg SS for inside shelves. Front open lockable doors. Water drainage provision with water spillage tray.	31"LX28"WX84"H	2	
16	Work top refrigerator	20swg. Stainless Steel interior, exterior and doors. Puff Insulation. Direct cooling system, with hermetically sealed Kirloskar or equivalent make compressor. 1.5"dia. SS pipe legs with bullets. Temp. [+]5 deg C to [+] 10 deg C. 20 swg SS for inside shelves. Front open lockable doors. Water drainage provision with water	54"LX30"WX34"H	1	
17	Work table with sink	Top made of 16 swg ss, with sink 18"Lx18"Wx12"H fitted with SS waste coupling & heavy duty C.I. Ball valve. Stainless Steel 16swg top & Sink. Top under structure made of M.S. angles and with sound dead end paint. 1.5"dia SS pipe vertical with nylon adjustable legs. Bottom shelves made of 18swg SS sheets.	54"LX24"WX(34+6)"H	1	
18	Wet table masala grinder - Capacity 5 lts	18swg SS body, grinding drum heavy duty reduction gear box, heavy duty grinding stone & coconut scraper with 1/2 hp motor.	23"Lx16"Wx(10+6)"H	1	
19	Sandwich griller- single	Body made of 18swg SS with spring loading lifting insulated handle. Thermostatic control, Uniform heat & even colour. Griddle plate made of Heavy duty cast iron corrugated machine polished plate with uniform heat distribution. Heating system of Specially made M Coil heater with thermostatic controlled Uniform heat & even colour.	14"Lx14"Wx12"H	1	
20	Single deep fat frier	Complete ss body with electric operation. Top made of Stainless Steel with three sides slop turned up and splash back with leak proof welding finish and one outlet valve fitted at the bottom of oil tank. One Stainless Steel net fabricated frying bucket with bakelite lifting handle.Body made of Stainless Steel sheet and internal structure made of Mild Steel. Counter top 6-ltr model. Verticals made of Stainless Steel pipe with hard nylon adjustable	12"LX20"WX10"H	1	
21	SS Salamander	16" SS inner chamber, with thick Glass Wool insulation and outer made of 20"swg. SS rod grid shelf with with bakelite heat proof handle, deattachable type. One spillage tray. Grill chamber - 22"Lx12"Wx12"H. In top two nos. Infra Red Gas Burners fitted with individual control system.	32"LX14"WX19"H	1	
22	Water cooler	20 swg. Stainless Steel interior, exterior and door with Puff insulation, Front water spillage trough. One tap, Kirloskar Compressor, adjustable legs.	22"LX20"WX57"H	1	
23	Food warmer.	7 vessel service counter Bain Marie type food warmer. Shelf below for storage.	72"Lx(24+9)"WX34"H	1	
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24	Garden trolley	Top Tier made of 16 swg. SS Sheet with all 4	36"LX24"X42"H	2	Ţ	
	,	sides 6"turned up and bottom 2 tiers made of 18 swg. SS sheet with all 4 sides 4"turned up. 1.5" dia SS pipe vertical with 6"dia. Castor wheels-"SWIVEL TYPE" with double Ball Bearing 1"dia SSpipe Push handle fitted with top tyres for smooth functioning				
25	Hot air ventilation system	Hoods: Island or wall mounted kitchen hoods SS sheet fabricated with hood light fitting. Filters to be of SS fabricated baffle type grease filters. Ducts made of galvanized sheet fabricated with Mild Steel hanger and middle frame. Suction Fans made of heavy duty centrifugal fan blower or axial flow exhaust fans of required cfm. Number of hoods and length of ducts shall depend upon the layout of kitchen and pantry area supplied by the manufacturer. (Analysis and presentation to NIT required to justify usage of complete machinary and system specified)	complete set/system	set		
26	Fresh air intake system	Duct line made of Gi with air adjustable grill - 6nos. Fresh air intake system, Hood is made of GI sheet with diffuser pockets & louvres & fan of required cfm. Number of hoods and length of ducts shall depend upon the layout of kitchen and pantry area supplied by the manufacturer. (Analysis and presentation to NIT required to justify usage of complete machinary and system specified)	complete set/system	set		
27	LPG PIPE LINE AND GAS SUPPLY	5X2=10 Cylinder manifold system	complete set/system	set		
28	Cutlery and Crockery Storage Rack	18 swg SS with 3 sides turned up & front turned down with shelves. 5 nos Legs. 14 swg SS angle and/or pipe verticals with Nylon Bullet Adjustable legs.	44"LX16"WX66"H	2		
29	Tea cofee urn	Complete ss body with insulation.	Capacity-15ltrs	2		
30	Weighing Scale	Capacity ranging from 50-gm to 100-kg of reputed brand.		1		
31	SS Gratings for drainage system	Drainage system made of SS Gratings 8" W x 1" H and 12"x 12" Floor Traps evenly distributed throughout kitchen and pantry. Necessary floor traps, grease traps, filters, pits etc required for functioning of kitchen and pantry area. Length of pipes and gratings, sizes of pits, sizes of filters, sizes and number of grease traps and all necessary fittings and fixtures etc shall depend upon the layout for kitchen and pantry to be provided by the supplier/ tenderer.	Complete drainage system	Set		
	TOTAL					

ALL OUOTATIONS ARE TO BE SUBMITTED ALONG WITH SHOP DRAWINGS AND THE COMPANIES PROPOSAL AND LAYOUT FOR INSTALLATION OF EQUIPMENT TO BE SUBMITTED. PHOTOGRAPHS AND DRAWINGS OF EACH EQUIPMENT MUST ALSO BE ATTACHED ALONGWITH. ARCHITECTURAL DRAWINGS ARE AVAILABLE ALONG WITH THE ABOVE SCHEDULE OF QUANTITIES WHICH MAY BE USED FOR PREPARATION OF ABOVE DRAWINGS. ALL DOCUMENTS ARE TO BE SUBMITTED IN TRIPLICATE. ALL AMOUNTS/VALUES MUST BE ALPHABETICALLY SPELT OUT WHEREVER MENTIONED BY THE COMPANY. ALL EQUIPMENT IS TO BE SUPPLIED, INSTALLED, TESTED AND COMMISIONED AS PER IS CODES AND ANY OTHER RELEVANT CODES. ALL COSTS SHALL BE INCLUSIVE OF ALL RELATED ASPECTS INCLUDING CIVIL, SANITARY, ELECTRICAL WORKS. RELATED COSTS INCLUDING TRANSPORTATION AND ALL TAXES/SALES TAXES/DUTIES ETC ARE TO BE TAKEN INTO ACCOUNT. A PRESENTATION TO BE MADE TO THE NATIONAL INSTITUTE OF TECHNOLOGY, ROURKELA. A DATE SHALL BE FIXED IN ADVANCE WITH PRIOR INTIMATION TO NIT, ROURKELA. PRESENTATION MUST INCLUDE: A) PROPOSED LAYOUT B) PHOTOGRAPHS AND DRAWINGS OF EACH EQUIPMENT PROVIDED. C) ANALYSIS AND JUSTIFICATION OF MACHINARY SUGGESTED. D) ANY OTHER DATA THAT MAY BE RELEVANT. ALL WARRANTIES FOR COMPRESSORS, VALVES, SWITCHES, MOTORS, HEATERS, THERMOSTATS, ELECTRICAL ELEMENTS, PRESSURE GAUGES, BURNERS OTHER RELATED COMPONENTS ETC TO BE ATTACHED ALONGWITH. THE ABOVE ITEMS QUOTED FOR SHALL BE INCLUSIVE OF A 6 MONTHS MAINTAINANCE WARRANTY PRERIOD. ALL COMPRESSORS SHALL BE OF REPUTED BRANDS AND SHALL HAVE GUARANTEES AS DULY SPECIFIED. IF IMPORTED PRODUCTS ARE USED THEN THE RELATED GUARANTEE SHALL BE CLEARLY MENTIONED.

PLEASE NOTE THAT THE SIZES MENTIONED ARE INDICATIVE AND MAY VARY FOR DIFFERENT BRANDS. THEREFORE ALL EQUIPMENT MUST BE INDICATED AND FITTED IN DRAWINGS WITH RELATED SHOP DRAWINGS TO JUSTIFY UTILISATION OF SPACES.

GENERAL SPECIFICATION OF THE EQUIPMENT.

Metal

Tops (table) made of 16 swg 304 Stainless Steel. **Shelves** made 18 swg 304 Stainless Steel.

Sinks made of 16 swg 304 Stainless Steel.

Vessels made of 18 swg 304 Stainless Steel.

Paneling of 20 swg 304 Stainless Steel.

Doors of 20 swg 304 Stainless Steel.

Verticals of 38 mm dia 16/14 swg Stainless tube.

Cross bracing of 25 mm dia 16 swg Stainless Steel tube.

Under Structure made 40 mm x 40 mm x 6 mm x 3 mm Mild

Steel angle with Zinc Chromatic primer and Industrial Hammertone painted

Freezer Shelves made of 20 swg Stainless Steel sheet with perforations.

Stainless Steel polish Hairline matt 2B finish with imported buffs.

Equipments Internals and structure made Mild steel 40 x 40 x 3 / 6 & 25 x 25 x 3 / 6 (mm) angles with Zinc Chromatic primer and Industrial Hammertone painting.

Insulation.

Refrigeration with PUF - Insulation.

Ovens with High density glass wool on all sides of the body.

Oven doors to be with ceramic insulation.

Electrical

Compressors to be "Kirloskar" or equivalent make.

Water immersion heater to be Crome plated Copper tube (ISI mark).

Air heater to be Stainless steel tube (ISI mark).

Oil immersion heater to be Stainless steel tube (ISI) mark).

Switches: Cam operated rotary switch ("Unique" make).

Internal wiring in hot zone to be with Heat proof glass wire.

Panel wiring PVC cable (ISI make).

Gas. Burner control & fittings Oil company approved make quality.