



**TENDER DOCUMENT  
FOR THE WORK OF**

**TECHNICAL BID (Additional)**

**PROVIDING ROUND THE CLOCK HOUSEKEEPING, MAINTENANCE AND  
CATERING SERVICE AT GUESTHOUSE-II  
OF  
INDIAN INSTITUTE OF TECHNOLOGY GUWAHATI**

**NIT No. IITG/ESTB/19/NIT-02/GH/Housekeeping & Catering**

**Date: 16/12/2019**

### Kitchen Equipment:

- The tenderer, who qualifies for providing the service at the Guesthouse, is required to install the kitchen equipment as per the **Annexure – K. The cost of the same will be reimbursed by IIT Guwahati upon successful Installation. The service provider need to provide warranty/guarantee of at least 2 years of all the equipment installed.** The complete installation of all the equipment is the responsibility of the service provider. The Institute will provide required technical support for installation of the equipment. Kindly note that, the drawing and layout of the kitchen is attached herewith at Annexure **K1, K2, K3 & K4**. The installation will as per the layout provided herewith. **The rate for the required items to be installed at the kitchen are to be quoted along with the Financial Bid of the original tender.**
- After qualified and selected in the tendering process, the installation of the equipment, need to be completed **within 3 months** from the date of issue of the Work Order. For any technical support viz. civil, electrical etc. the service provider may be in contact with the Engineering Section of the Institute.
- All the kitchen and crockery items required for operation of a guesthouse, will have to be provided by the service provider. The items should be of high quality.

### Manpower Detail: (Please refer to point no. C.1.1, page no. 5 of the original technical bid)

- A maximum no. of 100 manpower will be required (including receptionist, housekeeping supervisor and staff, cleaning staff, kitchen staff – cook, assistant cook, waiter and helping staff etc.). The detail of manpower requirement is as below:

Sl. No.	Category of Manpower	Manpower Required
01	Receptionist (Skilled)	3 (round the clock with a shift of 8 hrs for each receptionist)
02	Housekeeping Supervisor (Skilled)	4 (round the clock with a shift of 8 hrs for each supervisor)
03	Cleaning supervisor (Skilled)	4 (round the clock with a shift of 8 hrs for each supervisor)
04	Housekeeping Staff (Semi skilled)	30 (round the clock with a shift of 8 hrs for each staff)
05	Cleaning Staff (Semi Skilled)	30 (round the clock with a shift of 8 hrs for each staff)
06	Head Cook (Highly Skilled)	2
07	Assistant Cook (Skilled)	5
08	Waiter (Semi Skilled)	10
09	Helping Staff (Unskilled)	10
10	Plumbing & Electrical maintenance staff (Semi Skilled)	2

The above table shows the maximum required manpower at the Guesthouse. Other terms and conditions will be as per **point no. C.1.1, page no. 5 of the original technical bid.**

## List of Equipment to be Installed at the New Guesthouse Kitchen

### Annexure – K

Sl. No.	Item
01	Soiled Dish Table with S S pipe cross bracing, S S legs, S S Garbage Chute, S S angle frame. Overall size: 72' x 21" x 34"
02	Single Sink with S S pipe bracing, S S pipe legs, S S angle frame. Overall size: 28" x 21" x 34"
03	Dish Washing Machine Hood Type
04	Clean Dish Table with S S pipe under shelf, S S pipe legs, S S angle frame. Overall size: 54" x 24" x 34"
05	S S Clean Dish Rack – 5 Shelves in 18 swg. S S Sheet S SPipe uprights Overall size: 36" x 20" x 72"
06	Pre rinse Spray Unit Imported
07	Under counter refrigerator interior/ exterior in SS Sheet 304/202, Kisloskar compressor, PUF insulation, Overall size: 72"x 27"x34" x6"
08	Worktable with 2 SS under shelves, one OHS, MS angle frame. Size: 54"x 30"x 34"
09	Chapati Plate with puffer, S S pipe under shelf, S S Pipe legs, top in 15 mm MS plate with SS cold panel, sides/front in 19/18 swg. S S sheet, 3 HP burners with control, overall size: 48"x30x34"
10	Food pick up table with 2.S. under shelves, SS pipe legs, size: 55"x24:x34" including double over head shelf-02 nos. (12") and electric food warmer 02 nos. (12")
11	Two Burner Range with SS pipe under shelf, SS pipe legs, top in 16swg. SS sheet, sides/front in 19/18 swg. SS Sheet, 2 HP burners with controls, S S Drip Tray, Overall size: 54"x30"x34"
12	Two Burner Range with SS pipe bracing, SS pipe legs, top in 16swg. SS sheet, sides/front in 19/18 swg. SS Sheet, 2 HP burners with controls, S S Drip Tray, Overall size: 54"x30"x34"
13	SS Storage rack – 5 shelves in 18 swg. S Spipe uprights. Overall size: 36"x20"x72"
14	Dosa Plate with SS pipe under shelf, SS pipe legs top in 15 mm MS plate with SS cold panel, sides/front in 19/18 swg. SS shet, 3 HP burners with control. Overall size: 41"x30"x34"
15	2 burner Chinese range with SS pipe under shelf, one burner with heavy MS drum, 12" back splash with drain channel, 14 swg. SS top SS angle frame, SS pipe legs. Overall size: 54"x24"x26"
16	Work table with sink SS pipe bracing, SS pipe legs SS angle frame. Overall size: 54"x24"x34"
17	Wet grinder – 7.5 ltrs. With electric motor SS drum
18	Pulverizer 3 HP electrical motor, SS wire mesh set
19	Potato peeler – 8-10 kg/charge, electric motor SS

20	Deep Freezer 350 ltrs. Celfrost/blue star/voltas
21	SS Clean pot rack – 5 shelves in 18 swg. SS sheet, SS pipe uprights. Overall size: 36"x20"x72"
22	Hot food trolley 4 storage shelves, 4" deep top to keep meal tray/curd/cold food, All in SS double wall insulated electric heating element. Overall size: 36"x27"x42"
23	SS exhaust hood with SS baffle filters, 19 swg SS 202 pc 19 swg. SS pc sheet 202. Overall size: 108"x36"x21" bulk cooking
23(a)	SS exhaust hood with SS Baffle Filters, 19 swg SS, 202 pc 19 swg. SS pc sheet 202. Overall size: 60"x36"x21" bulk cooking
23(b)	SS exhaust hood with SS Baffle Filters, 19 swg SS, 202 pc 19 swg. SS pc sheet 202. Overall size: 36"-6"x36"x21" S. I. and Chinese
23(c)	SS exhaust hood with SS Baffle Filters, 19 swg SS, 202 pc 19 swg. SS pc sheet 202. Overall size: 60"x36"x21"
24	Hot brain marei with SS under shelf – 3 sides full covering in SS sheet suitable for 5 gn pans 1:1, one OHS, size: 70"x26"x34" including GN pans 1;1-150 width LOD-05 nos.
25	Sandwich griller – single plate, electric
26	Microwave oven
27	Visi cooler (pepsi)
28	Display Hot case
29	SS Pipe pallet overall size: 36"x24"x5"
30	Commercial jaquar geyser 25 ltr capacities



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**Date: 16/12/2019**

• **Rate for supply and installation of kitchen equipment: (Total Mark: 15)**

The bidder need to add the following while putting their quoted rate at the financial bid (Annexure B-I):

Sl. No.	Item	Quoted Rate (in Rs.)
01	Soiled Dish Table with S S pipe cross bracing, S S legs, S S Garbage Chute, S S angle frame. Overall size: 72' x 21" x 34"	
02	Single Sink with S S pipe bracing, S S pipe legs, S S angle frame. Overall size: 28" x 21" x 34"	
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08	Worktable with 2 SS under shelves, one OHS, MS angle frame. Size: 54"x 30"x 34"	
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28	Display Hot case	
29	SS Pipe pallet overall size: 36"x24"x5"	
30	Commercial jaquar geyser 25 ltr capacities	
	TOTAL	
	Add GST 18%	
	Grand Total	
	Installation Charge (if any)	

For evaluation of the bid, the L1 will get the highest mark. Marks of L2, L3 etc. will be calculated as per the following formula: **lowest quote/quote of the respective Tenderer\*highest mark. For qualifying at the tender, the mark obtained at the kitchen equipment will also be counted.**

- **Date and time for submission, opening of tender etc.:**
  - a. Submission of tender: 27 February, 2020, 05:00 pm
  - b. Opening of technical bid: 2 March , 2020, 03:00 pm

Apart from the above, the other terms and conditions of the original tender document will remain unchanged.