



राष्ट्रीय सीमा शुल्क, उत्पाद शुल्क एवं नार्कोटिक्स अकादमी

क्षेत्रीय प्रशिक्षण संस्थान,

**NATIONAL ACADEMY OF CUSTOMS, EXCISE & NARCOTICS,
REGIONAL TRAINING INSTITUTE,**

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C.No IV/5/2/2017 NACEN(BZ)

Date : 07.04.2017

TENDER NOTICE NO. 13/2017

Sealed bids are invited from reputed/established vendors for fabrication and supply of kitchen equipments in the cafeteria of the National Academy of Customs, Excise & Narcotics, RTI, Bengaluru having its office at No.40, HMT factory Main Road, Next to HMT School, Jalahalli, Bengaluru-560 013.

Terms and conditions of the tender are enclosed as Annexure-I and the layout of the cafeteria may be obtained from the Administration section of NACEN.

Interested vendors may submit their bids in a sealed cover superscribing "Bid for fabrication and supply of kitchen equipments" and it may be addressed to the Principal Additional Director General, NACEN.

The bids should reach this office on or before 3 P.M. on 28.04.2017. Bids received after due date shall be rejected.

The date and time of opening of the bids will be communicated separately.

Tender forms are available at the following websites:

www.cbec.gov.in

www.nacen.gov.in

www.centralexcisebangalore.gov.in

(D.P.NAGENDRA KUMAR)

PRINCIPAL ADDITIONAL DIRECTOR GENERAL

ANNEXURE-I
(TERMS AND CONDITIONS)

I) GENERAL TERMS AND CONDITIONS:

1. The bidder should be a reputed/established vendor of kitchen equipments and should have experience of designing kitchens and supplying of kitchen equipment for a minimum period of 3-5 years.
2. The bidder should be registered with the jurisdictional Commercial tax office/Service tax office and any other registrations required as per the existing Laws relating to his business
3. The bidder should have a minimum annual turnover of Rs. 3-5 crores during any two years in the preceding three financial years. In support of the same, a copy of the balance sheets for the said years should be enclosed to the bid. Bidder may also provide the copy of the Income Tax returns filed by him during the last two years along with his bid.
4. The bidder should have adequate experience in providing kitchen equipment and designing of kitchens for commercial use. The bidder should have supplied/designed kitchens in Government organizations/Public sectors/reputed Private Ltd. Companies. Proof for having executed projects of this nature in the organizations mentioned above may be provided along with the bid.
5. The bidder should provide all details along with copies of the relevant documents as listed at Annexure -II of this tender document.
6. The bid should be accompanied with an Earnest Money Deposit of Rs. Fifty Thousand in the form of D.D. addressed to the "Pay&Accounts officer, Central Excise, Bengaluru. The EMD of the unsuccessful bidders will be returned within 10 days of finalization of the tender. The EMD of the successful bidder will be returned on successful completion of the project.

II) TECHNICAL REQUIREMENTS/CONDITIONS:

- 1) The interested vendors may submit their bid in two parts: 1) The Technical Bid and 2) The Financial Bid. The Technical Bid should cover all the technical specifications of the equipments they intend to supply along with the relevant drawings/catalogues of their product. All the necessary documents as required in paras (3), (4), (5) and (6) of the General Terms and Conditions should be enclosed to their Technical Bid.
- 2) The Financial Bid should cover the pricing of their products inclusive of all taxes. Rates will be quoted in figures and words and in the event of any difference in the two rates, the rates quoted in words will prevail.
- 3) The Technical Bid will be opened first and the Financial Bids of only those who have qualified in the Technical Bids will be opened.
- 4) The bidder should indicate the time frame in which he would complete the project along with the Technical bid which should be accepted by NACEN, Bengaluru. In the event he fails to do so in the stipulated time, NACEN reserves the right to impose a penalty of 10% of the contract amount on the bidder.
- 5) The technical specifications of the design/equipments as required by NACEN are enclosed to the document as ANNEXURE-III.
- 6) Payments will be made to the bidder in full only on successful completion of the project and on due certification of the officer Incharge at NACEN for monitoring the project. The Pr.ADG, NACEN shall be at liberty to withhold any payments in full or in part for any default in supply or installation of the product.
- 7) The period of guarantee/warranty offered by the bidder for the equipments supplied should be clearly indicated in the Technical Bid and the bidder should undertake to rectify any defects noticed by NACEN during the period of warranty at no extra cost.
- 8) Pr. Additional Director General, NACEN reserves the right to award the contract in full or in part without assigning any reasons.
- 9) Pr. Additional Director General, NACEN, Bengaluru reserves the right to reject any tender without assigning any reasons thereof.

ANNEXURE -II

<u>Sl.no.</u>	<u>Details</u>	
01	Name of the organization	
02	Status of the organization(Pvt.Ltd/Public Ltd etc to be indicated)	
03	Telephone no of the organisation	
04	Contact person with mobile No.	
03	PAN No. of the firm	
04	VAT registration No.	
05	Service Tax Registration No.	
06	Any other information considered necessary	

ANNEXURE-III

The bidder should design/provide the equipments as indicated in the table below to the kitchen of the cafeteria at NACEN .

Sl.No.	Item/specifications
1	STORE ROOM
	Potato/Onion Bin Made out of 16swg 304 SS with all the four side covered with perforated SS sheet. Mounted on heavy duty wheels of size 600mmX600mmX750mm
	Storage rack with 5 shelves Five shelves made out of 18swg 304 SS, Mounted on 16swg 1 ^{1/4} " SS square pipe mounted on nylon bullet legs of size 1125mmX525mmX1800mm
	Storage rack with 5 shelves Five shelves made out of 18swg 304 SS, Mounted on 16swg 1 ^{1/4} " SS square pipe mounted on nylon bullet legs.
	Atta/maida bin made out of 16swg 304 SS with all the four side covered with SS sheet. Mounted on heavy duty wheels Of size 420mmx750mmx700mm
2	PREPARATION AREA
	Work table of size 900mmx700x850mm with sink size: 18x12x12"
	2 door under counter refrigerator
	Wall shelf : Size 2250mmx300mmx300mm
	4 door refrigerator
	Wet grinder tilting type of capacity 15 lts.
	Wet grinder tilting type of capacity 10 lts
	Pot rack with 3 tier, Three tier shelves made in 1 ^{1/2} 16 gauge 304 SS pipe mounted on nylon bullet legs of size 900mmx600mmx1500mm
3	KITCHEN AREA
	Work table of size

	1000mmx600mmx850mm with sink & 2 under shelf with sink size:450x450x300mm
	Two burner cooking range of size 1200mmx600mmx600mm
	Work table with 2 under shelf of size 600mmx800mmx850mm
	Dosa/Chapathi plate Top made out of 14Swg.SS, fitted with good quality "V" type burner, needle control valve, and three sides of the body and front to an extent of 6"covered with SS, provision made for all collection supplied with 3/4"thick MS dosa plate. The whole unit is mounted on SS stand with -- ---- (Size 1200mmx800mmx1000mm
	2 Container batter trolley, cap 9ltrs each
	Granite table with 2 under shelf (size 700x800x1000mm)
	SS tandoor of size 800x800x800 mm
	Work table
	Work table with sink & 2 under shelf
	Steam generator, Gas model of capacity 18kw
	Rice vessel, single jacketed of capacity 25 kgs
	Milk vessel, single jacketed of capacity 50 litres
	Idli plant with capacity of 120 idlis
	Work table with 2 under shelf & 2 over head shelf of size 1200x600x1550 mm
	Masala Trolley, Top made out of 16swg 304 SS with 9nos. 1/9 GN Pan of 100mm deep with SS lid. Mounted on 1 1/2" SS pipe legs on heavy duty wheels of size 600x500x850mm
4	SERVING AREA
	Pick up counter with 3Nos 1/3 GN

	pan spoon sterilizer & tray slider size 1200x950mmx850mm
	BAIN Marie with 3 Nos 1/1 Gn pans & 4 nos ½ Gn pans & tray slider
	Work table with sink & 2 under shelf of size 1350x650x1000mm
	Work table with splash & 2 under shelf of size 1450x650x1000mm
	Storage rack with 5 shelves of size 900x525x1800mm
5	DISH WASH AREA
	Dirty dish landing table with chute
	Loading table with three sink unit
	Alfa dish wash machine
	Optional Accessories
	Feed water softener (500lts)
	Dish basket
	Glass basket
	Cutlery basket
	Pre rinse unit
	(Necessary chemicals for usage and dosing pump if required to be procured from your side)
	Unloading table with 1 under shelf
	Storage rack with 5 shelves
	Waste plate collection table
6	VIP DINING AREA
	Square chafing Dish hydraulic 7lts
7	KITCHEN EXHAUST HOOD
	Wall mounted exhaust hood with SS grease filter
	Wall mounted exhaust hood with SS grease
	Wall mounted exhaust hood with SS grease filter
	Wall mounted exhaust hood with SS grease filter
	Wall mounted exhaust hood with SS grease filter
	Wall mounted exhaust hood with SS grease filter
	Supply of centrifugal blower having capacity of 4000 cfm at 60mm static pressure to suit 3hp/1440 r.p.m,

	415 volts, 3 ph ISI motor. Motor of reputed brand.
	Supply of GI ducting made out of GI sheets 22/24 SWG along with flanges for blower inlet and outlet connection. (Approx 61 Sq.mt.)
	Supply of G.I. volume control dampers made out of G.I 18/20 swg
	Supply Anti vibration mounts for the blower
8	GAS LINE SYSTEM
	Manifold & LPG lining LPG Gas line with all necessary firtting like TATA C class pipe, manifold, manifold wall, pressure guage, ball wall, burner flexible, dia cast regulator and etc. (Note: it may vary according to site condition.) ----- 4+4=8 manifold 75 Running Feet pipe line (1/2"MS)

Any other technical requirements beyond the scope of the above referred specifications may be brought to the notice of NACEN at the time of opening of bid and NACEN reserves the right to accept or reject the same.


(D.P. NAGENDRA KUMAR)

PR. ADDITIONAL DIRECTOR GENERAL