

Amendment No. 3

Sub: Amendment to the referred tender enquiry.

Ref.: HITES/PCD/AIIMS-Bilaspur/Kitchen/23-24, dated 21.10.2023.

TENDER ID 2023_HITE_171527_1

The following changes are being incorporated in the above referred Tender Enquiry Document.

Amendment to the Technical Specifications

Tender Page & Para	TENDER SPECIFICATION	AMENDED AS
Pg-45 Point No. I	Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services at AIIMS Bilaspur. The duration of the contract will be initially for 1 year and shall be extended on yearly basis on the satisfactory performance for a maximum period of 5 years on yearly basis.	Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services at AIIMS Bilaspur. The duration of the contract will be initially for 2 years with probation period of 6 months and shall be extended on yearly basis on the satisfactory performance for a maximum period of 5 years on yearly basis.
Pg-46 Point No. 14	Serving of food for patients at bed side should be done in plates (Stainless Steel 304) having minimum six compartments. Size of the serving plate should be approximately 15" (inch)* 10"(inch).	Serving of food for patients at bed side should be done in plates (Stainless Steel 304) having standard 5 compartments and size should be 14" (inch)*10" (Inch)
Pg-47 Point No. 21	AIIMS will provide electrical power to the Kitchen area. Vendor shall Install electricity meter and electricity charges at prevailing institutional electrical supply rates in the State of HIMACHAL PRADESH	AIIMS will provide electrical power to the Kitchen area. Vendor shall Install two electricity submeters at kitchen and canteen and electricity charges at prevailing institutional electrical supply rates in the State of HIMACHAL PRADESH
Pg-78 Point No. 2	Spices - M.D.H. Masala, Badshah, Everest	Spices - M.D.H. Masala, Badshah, Everest, Catch
Pg-78 Point No. 5	Atta - Ashirvad, Pillsbury, Annapurna, Fortune	Atta - Ashirvad, Pillsbury, Annapurna, Fortune, Victoria Foods (Rajdhani)
Pg-79 Point no. IX	Bidder has to construct toilets, rest room, change room (Male & Female), eye-shower and shower facilities for their workers.	Bidder has to construct toilets, rest room, change room (Male & Female)
Pg-79 Point no. 1(b)	Installation of false ceiling with at least 0.8mm thick stainless-steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.	Installation of false ceiling with at least 0.6mm to 0.8mm thick stainless steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.
Pg-80 Point No. 6(a)	Provision of 2ftx2ft LED lights to provide illumination of 500 lux in all areas. LED lights to be flush mounted to the false ceiling.	Provision of 2ftx2ft LED lights to provide illumination of 400-500 lux in all areas. LED lights to be flush mounted to the false ceiling.

Pg-52	4. Foot Activated Hand Wash Sink Unit (iii) Foot Operated	4. Foot Activated Hand Wash Sink Unit (iii) Foot / Knee activated
Pg-53	5. KNIFE SANITIZER WITH UV LAMP iii) Should be of two hinged doors construction.	5. KNIFE SANITIZER WITH UV LAMP iii) Should be of one / two hinged doors construction.
Pg-57	17. VACCUM PACKING MACHINE	Deleted
Pg-57	18. DOUGH KNEADER – 80 litres 19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (2200 W) v) Should be with electromechanical 3 speed variator (40, 80, 160 rpm). ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. x) To be supplied with spiral hook, paddle and reinforced whisk.	DOUGH KNEADER – 80 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted 19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted
Pg-59	D.4. TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm xi) USB connection for update the software, upload recipes and download HACCP data xv) Safety valve on the lid avoids overpressure in the food compartment	TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm (approx) xi) Deleted xv) Deleted
Pg-60	6. TILTING PRESSURISED BRAISING PAN 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN	Items : 6. TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications) 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications)
Pg-61	8. TILTING BOILING PAN vi) Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar. xi) Tilting and pouring speeds can be precisely adjusted. xiv) USB connection to easily update the software, upload recipes and download HACCP data.	8. TILTING BOILING PAN vi) Approx Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar (Approx); minimum working pressure at 0.1 bar. (Approx) xi) Deleted xiv) Deleted
Pg-62	12. IDLI STEAMER Double walled mineral wool insulated all SS sheet body on tiny tubular legs with adjustable bullet. Capacity not less than 500 idlis	12. IDLI STEAMER Double walled mineral wool insulated all SS sheet body on tiny tubular legs with adjustable bullet. Capacity not less than 400 idlis
Pg-62	13. AUTOMATIC CHAPATI MAKER ii) Capacity: 1500 – 2000 Chapattis per hour iii) Size: 140”x40”x40” (maximum size)	13. AUTOMATIC CHAPATI MAKER ii) Capacity: not less than 1000 Chapattis per hour iii) Size: 140”x40”x40” (maximum size)

Annexure-01 BOQ Sl No. 40	Automatic Chapatti Maker - 1 No	Automatic Chapatti Maker - 2 Nos
Pg-62	18. FOUR BURNER RANGE WITH CONVECTION OVEN UNDERNEATH	Deleted
Pg-64	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - 80 racks / Hr.	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - between 60 to 80 racks / Hr.
Pg-66	H.2. COLD ROOM – WALK IN REFRIGERATOR i) Operating Temperature: -2 °C +2 °C iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High iv) Internal floor in non-slip, plastic coated, galvanized steel sheet. vii) Refrigerant R404a.	H.2. COLD ROOM – WALK IN REFRIGERATOR i) Operating Temperature: -2 °C + 6 °C iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High approx iv) Internal floor Kota tiles vii) Refrigerant R407C.
Pg-66	H.3. FREEZER ROOM – WALK IN FREEZER iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High	H.3. FREEZER ROOM – WALK IN FREEZER iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High approx Added Para : Size should be approximate as final size will be as per the final drawing approved.
Pg-66	iv) Internal floor in non-slip, plastic coated, galvanized steel sheet.	iv) Internal Floor should be Kota Tiles for better durability.
Pg-66	4. UPRIGHT FREEZER i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High iii) Operating temperature min.: -22 °C Operating temperature max.: -15 °C	4. UPRIGHT FREEZER i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High approx iii) Operating temperature min.: -22 °C Operating temperature max.between : -15 °C-18°C
Pg-66	5. UPRIGHT REFRIGERATOR i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High iii) Operating temperature min.: -2 °C Operating temperature max.: 10 °C ix) Internal tem -2 to + 8 Deg Celsius. xi) R404a gas in refrigeration circuit	5. UPRIGHT REFRIGERATOR i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High approx iii) Deleted ix) Internal temp : +2 to + 8 Deg Celsius. xi) R134a gas in refrigeration circuit
Pg-68	3. REFRIGERATED TROLLEY	Deleted
Pg-74 Sl. No. 111	Macerator – 2	Deleted
Pg-73 Point No. 102, 103 & 104	102. Dining Tables – 25 103. Chairs – 200 104. Sofa Set - (two 3-seater sofas with one table in each set) - 12	102. Deleted 103. Deleted 104. Deleted
Annexure-01		
14	Foot Activated Hand Wash Sink Unit-2	Foot Activated Hand Wash Sink Unit-1
21	Wall Shelf-4	Wall Shelf-2
22	Work Table-15	Work Table-8
27	Tilting Wet Grinder-1	Tilting Wet Grinder-2
29	Pulveriser-1	Pulveriser-2

30	Vacuum Packing Machine-1	Deleted
31	Combi Oven 40GN – 1	Deleted
32	Combi Oven 20GN – 1	Combi Oven 20GN – 2
36	Tilting Pressurised Braising Pan-1	Deleted
37	Exhaust Hood for Tilting Pressurised Braising Pan-1	Deleted
40	Automatic Chapati Maker 1500-2000 Chapati/Hr – 1	Automatic Chapati Maker (1000 Chapati/Hr)- 2
42	Chapatti Collection Trolley - 2	Chapatti Collection Trolley - 3
43	Chapatti Plate cum Puffer – 2	Chapatti Plate cum Puffer – 1
44	Spreader Table – 4	Spreader Table – 2
48	High Power Grill -1	Deleted
53	Dosa Plate Gas Operated -2	Dosa Plate Gas Operated -1
54	Exhaust Hood for Dosa Plate -2	Exhaust Hood for Dosa Plate -1
59	Bread Slicer	Bread Slicer-1
67	Mobile Clean Dish Racks - 4	Mobile Clean Dish Racks - 6
70	SS Storage Rack – 4	SS Storage Rack – 12
77	SS Table - 4	SS Table - 2
79	SS Drawers - 6	SS Drawers - 4
80	Service Trolley - 8	Service Trolley - 10
82	Refrigerated Trolley -1	Deleted
85	Stainless Steel Serving Plates with Compartments – 1000	Stainless Steel Serving Plates with Compartments – 800
88	Drain Trough Gratings – 6	Drain Trough Gratings – 30-35
89	Insect Light Traps for Pest Control – 8	Insect Light Traps for Pest Control – 10
92	Ice Cube Machine - 2	Ice Cube Machine - 1
94	Rice Cooker – 2	Rice Cooker – 1
100	RO System - 2	RO System - 1
101	Spoons stainless steel (304) – 1000	Spoons stainless steel (304) – 800
102	Cling foil Paper Napkins	Deleted
103	Chapatti Wrap	Deleted
105	Forks Stainless Steel – 1000	Forks Stainless Steel – 800
106	Butter Knife Stainless steel (304) – 100	Butter Knife Stainless steel (304) – 50
111	Macerators - 2	Deleted
119	Soiled Dish Trolley – 2	Soiled Dish Trolley – 3

Amendment to the Eligibility Criteria & Other Commercial Terms and Conditions

Sl. No.	Tender Page No.	Existing:	Read As
1.	Pg-16 Point No. 19.5	The earnest money shall be valid for a period of forty-five (45) days beyond the validity period of the tender. As validity period of Tender is 730 days , the EMD shall be valid for 775 days from Techno – Commercial Tender opening date.	The earnest money shall be valid for a period of forty-five (45) days beyond the validity period of the tender. As validity period of Tender is 180 days , the EMD shall be valid for 225 days from Techno – Commercial Tender opening date.
2.	Pg-17 Point No. 20.1	If not mentioned otherwise in the SIT, the tenders shall remain valid for acceptance for a period of 730 days (Seven Three Zero days) after the date of tender opening prescribed in the TE document	If not mentioned otherwise in the SIT, the tenders shall remain valid for acceptance for a period of 180 days (One Hundred Eighty days) after the date of tender opening prescribed in the TE document
3.	Pg-17 Point No. 22.1(i)(g)	Abridged Annual report of last 05 years (Balance sheet and Profit & Loss Account) completed till March/June 2018, in pdf format.	Abridged Annual report of last 05 years (Balance sheet and Profit & Loss Account) completed till last financial year ,in pdf format.
4.	Pg-3-140	Dated:XX.10.2023 (Date of Published)	Dated: 21.10.2023

All other contents of the Tender enquiry including terms & conditions remain unaltered.

Note:

- i. In reference to the extension of bid opening date, the participating bidders who had submitted or are submitting their Bid security/EMD in the form of Bank Guarantee (BG) or FDR are instructed to extend the validity of their BG/FDR accordingly, i.e. required validity of EMD is to be kept in line with the extended bid opening date.
- ii. Prospective Bidders are also advised to check the website regularly prior to the closing date and time of online submission of bids.
- iii. Technical Compliance Sheet (v1.0) and Price Bid Format (v1.0) is uploaded on CPP Portal along with this amendment for necessary action of interested bidders. This will supersede any version uploaded earlier.

Reply to the Technical Pre-bid Representation

Response To Pre-Bid Queries			
HITES/PCD/AIIMS-Bilaspur/Kitchen/23-24			
Item Name: Hospital Kitchen, Patient Dietary Services and Staff/Public Cafeteria			
Tender Page & Para	TENDER SPECIFICATION	REPRESENTATION RECEIVED FROM THE FIRMS	COMMITTEE RECOMMENDATION
Pg-45 Point No. 1	Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services at AIIMS Bilaspur. The duration of the contract will be initially for 1 year and shall be extended on yearly basis on the satisfactory performance for a maximum period of 5 years on yearly basis.	In a project as large as this requesting you to make a minimum period of 5 years which can further be extended for 5 years as per mutual consent on a yearly renewal basis.	Bidder is responsible for planning, designing, supplying, installation, commissioning, maintenance and operation of Dietary services at AIIMS Bilaspur. The duration of the contract will be initially for 2 years with probation period of 6 months and shall be extended on yearly basis on the satisfactory performance for a maximum period of 5 years on yearly basis.
Pg-45 Point No. 1	a) Supply, Installation & Commissioning of all the Kitchen equipment on turnkey basis at Hospital Main Kitchen area earmarked in Block C and D (No. 147) of Hospital Block. Preparation of patients diet as suggested by the Dietician and Distribution of patient meal to the respective wards/ICUs etc. as mentioned in the Standard Operating Procedures. The food is to be served in staff cafeteria located at Block C will also be prepared in Hospital Kitchen Block D.	Please provide the CAD drawing for the areas where kitchen has to be built and where cafeteria services have to be provided and clearly demarcate the area for which turnkey work has to be done for better clarity as it is written that separate dry store, wet store & washing area will be given on the Block C & D (No. 147) of Hospital Block.	Clarified as : "Authorized personnel of bidder may collect CAD drawings from AIIMS for better understanding of Dietary services, wards/ICUs/OTs/OPD/etc. Areas"
Pg-46 Point No. 18	Authorized personnel of bidder may collect CAD drawings from AIIMS for better understanding of Dietary services, wards/ICUs/OTs/OPD/etc. Areas		
Pg-46 Point No. 14	Serving of food for patients at bed side should be done in plates (Stainless Steel 304) having minimum six compartments. Size of the serving plate should be approximately 15" (inch)* 10"(inch).	Compartments in plates should be standard 5 compartments and size should be 14" (inch)*10" (Inch)	Serving of food for patients at bed side should be done in plates (Stainless Steel 304) having standard 5 compartments and size should be 14" (inch)*10" (Inch)
Pg-47 Point No. 21	AIIMS will provide electrical power to the Kitchen area. Vendor shall Install electricity meter and electricity charges at prevailing institutional electrical supply rates in the State of	Electricity Meter is usually provided by the institute. Also please clarify the current electricity charges which is prevailing in AIIMS Bilaspur for better clarity.	AIIMS will provide electrical power to the Kitchen area. Vendor shall Install two electricity submeters at kitchen and canteen and electricity charges at prevailing institutional electrical supply rates in the State of HIMACHAL

	HIMACHAL PRADESH		PRADESH
Pg-47 Point No. 24(b) & (c)	<p>Patient Load per day shall be approximately 650 general diets and 30 Private diets when AIIMS is fully operational.</p> <p>The institute is already operational with 350 beds and another 350 beds will be operational in next phase. The diet charges will be calculated on actual diet numbers.</p>	Please clarify the tentative date of completion of next phase.	Clarified as: "Currently 350 beds are functional. Tentatively 200 more beds shall be functional within a year i.e. total 550 beds tentatively shall be functional within a year time. Thereafter total 650 beds + 30 private beds shall be functional within 2 years time tentatively. However payment will be done on actual diet consumption."
Pg-78 Point No. 2	Spices - M.D.H. Masala, Badshah, Everest	Please add Catch also which is easily available at all places and has same popularity and quality as MDH or Everest.	Spices - M.D.H. Masala, Badshah, Everest, Catch
Pg-78 Point No. 5	Atta - Ashirvad, Pillsbury, Annapurna, Fortune	Please add Victoria Foods (Rajdhani) as the brands mentioned in tender do not provide 50Kg commercial packing and Victoria Foods (Rajdhani) provides 50Kg pack and is also a reputed brand in line with the brands like Ashirvad, Fortune, etc	Atta - Ashirvad, Pillsbury, Annapurna, Fortune, Victoria Foods (Rajdhani)
Pg-79 Point no. IX	Bidder has to construct toilets, rest room, change room (Male & Female), eye-shower and shower facilities for their workers.	Eye Shower is not required to be installed in the kitchen. It is required in factories where chemical work is done.	Bidder has to construct toilets, rest room, change room (Male & Female)
Pg-79 Point no. 1(b)	Installation of false ceiling with at least 0.8mm thick stainless-steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.	False ceiling SS sheet thickness is 0.6mm also insulation in false ceiling is not recommended in the kitchen.	Installation of false ceiling with at least 0.6mm to 0.8mm thick stainless steel sheets (AISI 304) with minimum of 2x2 feet size with proper insulation.
Pg-80 Point no. 3(a)	Bidder has to do Air conditioning requirement as per zoning concept and standards. AIIMS will provide chilled water supply at one point outside the KITCHEN.	Kindly mention the distance at which chilled water connection will be provided outside the kitchen. Distance is essential to calculate the cost for installation of pipeline.	Clarified as : "The main supply chilled water line is at approx 6 m distance from kitchen entrance/exit door. (However , the same may be ascertained by vendor through site visit"
Pg-80 Point No. 4(a)	Automatic sprinkler system with adequate size of pressurization pump with pressure gauge, flow switch, annunciation panel etc shall be installed by the vendor, as per CPWD specifications.	Pressurization pump is usually common for the service block and tapping is done from the line or else the same is directly connected from the overhead tank. A separate pressurization pump is not recommended in the latter case.	Clarified as : "Entire Kitchen area is already installed with Automatic sprinkler system including pipes and fittings. (The same may be verified by vendor by visiting the site)"
Pg-80 Point No. 6(a)	Provision of 2ftx2ft LED lights to provide illumination of 500 lux in all areas. LED lights to be flush mounted to the false ceiling.	500 lux illumination is required in only in bulk cooking area under the hoods, other places require only 300-350 lux illumination.	Provision of 2ftx2ft LED lights to provide illumination of 400-500 lux in all areas. LED lights to be flush mounted to the false ceiling.
Pg-52	4. Foot Activated Hand Wash Sink Unit	The Sink should be foot/knee activated as knee activated hand	4. Foot Activated Hand Wash Sink Unit

	(iii) Foot Operated	wash sink unit is more durable and less bulky and easy to use.	(iii) Foot / Knee activated
Pg-53	5. KNIFE SANITIZER WITH UV LAMP iii) Should be of two hinged doors construction.	Should be of one/two hinged door construction, as it does not affect the efficiency of the machine.	5. KNIFE SANITIZER WITH UV LAMP iii) Should be of one / two hinged doors construction.
Pg-54	6. WALL MOUNTED HOSE REEL WITH SPRAY GUN vi) Hose reel to be provided with a closed stainless-steel drum.	Hose reel to be provided with closed stainless-steel drum. As only imported ones come with a closed drum and lot of service issues are there for the same.	No Change
Pg-56	13. MOTORIZED VEGETABLE PEELER vii) Pulse function to control the unloading operation. viii) Removable water inlet, clipped to the cover, designed to serve as a spray to clean the machine. ix) Detectors to stop the machine from operating when the lid and/or door are opened.	The above features are specific to only one company and not with the others. Thus, the same should be removed	No Change
Pg-57	17. VACCUM PACKING MACHINE	This equipment is not required as no excess food is stored and all procurements are done on a regular basis.	Deleted
Pg-57	18. DOUGH KNEADER – 80 litres 19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (2200 W) v) Should be with electromechanical 3 speed variator (40, 80, 160 rpm). ix) Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. x) To be supplied with spiral hook, paddle and reinforced whisk.	iv) Please give a range of Motor between 1800W- 2400W, as different companies give different wattage v) Different Machines have different RPM. Please remove the exact RPM and give a range of RPM ix) & x) These are not required as planetary mixer is already being procured separately.	DOUGH KNEADER – 80 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted 19. DOUGH KNEADER – 40 litres iv) Reinforced transmission and powerful asynchronous motor (1800 - 2400 W) v) Should be with electromechanical 3 speed variator. It should cover the range of 40 -160 rpm (+/- 10 rpm) ix) Deleted x) Deleted
Pg-58	20. CUTTER / SLICER	These are two different machines and need to be procured separately, i.e., Machine 1 is Cutter and Machine 2 is Slicer. There is a single company which gives this option in one machine.	No Change
Pg-58	21. PORTABLE HAND MIXER iv) Maximum Speed: 10000 rpm. viii) Safety feature to require both hands to start the	iv) RMP range should be given from 8000- 12000 rpm viii) This function is not required as this mixer is used by placing in on the stand inside the	No Change

	machine.	cooking pots directly.	
Pg-58 & 59	D.1. COMBI OVEN – 40 GN D.2. COMBI OVEN – 20 GN	Instead of procuring Combi oven of 40 GN & 20 GN it is suggested to procure 2 Combi Oven of 20 GN	No Change
Pg-59	D.4. TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm xi) USB connection for update the software, upload recipes and download HACCP data xv) Safety valve on the lid avoids overpressure in the food compartment	vii) Every machine is of different size of different manufacturers, hence the size should be removed xi) USB is not required in the functioning of the machine xv) The chamber is not pressurized hence safety valve to avoid pressure is not required.	TILTING BRAISING PAN vii) Size (WxDxH) 1600x900x700mm (approx) xi) Deleted xv) Deleted
Pg-60	6. TILTING PRESSURISED BRAISING PAN 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN	This is a very costly machine and only helps to get the food prepared 10-15 minutes early and hence not much useful in the hospital kitchen. All the similar work can be done in the combi oven/ boiling pan / braising pan/ stock pot or other equipments already procured. This is not essential for functioning in the dietary kitchen.	Items : 6. TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications) 7. EXHAUST HOOD FOR TILTING PRESSURISED BRAISING PAN - Item deleted (with specifications)
Pg-61	8. TILTING BOILING PAN vi) Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar; minimum working pressure at 0.1 bar. xi) Tilting and pouring speeds can be precisely adjusted. xiv) USB connection to easily update the software, upload recipes and download HACCP data.	vi) Sizes varies of each machine; hence the size should be removed. viii) Working Pressure of each machine is different. xi) Tilting & Pouring is “soft” in each machine and thus speed control is not required. xiv) USB Connection is not required in the functioning of the machine.	8. TILTING BOILING PAN vi) Approx Size (WxDxH) 1500x1000x700mm viii) Max pressure of inner jacket at 1,5 bar (Approx); minimum working pressure at 0.1 bar. (Approx) xi) Deleted xiv) Deleted
Pg-62	12. IDLI STEAMER Double walled mineral wool insulated all SS sheet body on tiny tubular legs with adjustable bullet. Capacity not less than 500 idlis	Idli Steamer comes in 10/20/36 trays with idli capacity of 200/400/720. Idli steamer with 720 capacity is a very big machine and not required. Hence requesting you to kindly make the capacity to 400 idlis.	12. IDLI STEAMER Double walled mineral wool insulated all SS sheet body on tiny tubular legs with adjustable bullet. Capacity not less than 400 idlis
Pg-62	13. AUTOMATIC CHAPATI MAKER ii) Capacity: 1500 – 2000 Chapattis per hour iii) Size: 140”x40”x40” (maximum size)	ii) It is recommended to purchase 2 chapati machine of capacity 1000 chapati per hour instead of 1 machine of capacity 2000 per hour. As we know chapati making is a labour intensive process and having 2 machines will help as backup in case there is a breakdown of 1 machine and work goes on smoothly. iii) Size is different for all companies and cannot be fixed.	13. AUTOMATIC CHAPATI MAKER ii) Capacity: not less than 1000 Chapattis per hour iii) Size: 140”x40”x40” (maximum size)

Annexure-01 BOQ SI No. 40	Automatic Chapatti Maker - 1 No	Consignee recommendation	Automatic Chapatti Maker - 2 Nos
Pg-62	18. FOUR BURNER RANGE WITH CONVECTION OVEN UNDERNEATH	The underneath convection oven is very small in size and not required in the kitchen of this magnitude. Further the big Oven is already being procured in the Bakery Area.	Deleted
Pg-63	21. HIGH POWER GRILL	This equipment is of small size and not required in the kitchen of this magnitude, also grilling can be done more effectively in combi oven which is already being procured.	No Change
Pg-64	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - 80 racks / Hr.	Range should be given between 60 to 80 racks as 80 racks option is available with only 1 company and adds as a monopoly in procuring the equipment.	2. DISH WASHER – HOOD TYPE WITH VAPOUR HOOD ii) Capacity - between 60 to 80 racks / Hr.
Pg-66	H.2. COLD ROOM – WALK IN REFRIGERATOR i) Operating Temperature: -2 °C +2 °C iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High iv) Internal floor in non-slip, plastic coated, galvanized steel sheet. vii) Refrigerant R404a.	i) Operating Temperature should be +2°C to +6°C as this is a refrigerator and temperature cannot go below 2°C. iii) Size should be approximate as final size will be as per the final drawing approved. iv) Internal Floor should be Kota Tiles for better durability and ease of cleaning vii) Refrigerant should be R407C as R404a is used in freezer not chiller.	H.2. COLD ROOM – WALK IN REFRIGERATOR i) Operating Temperature: -2 °C +6 °C iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High approx iv) Internal floor Kota tiles vii) Refrigerant R407C.
Pg-66	H.3. FREEZER ROOM – WALK IN FREEZER iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High	iii) Size should be approximate as final size will be as per the final drawing approved.	H.3. FREEZER ROOM – WALK IN FREEZER iii) Unit of size 3000 mm x 2600 mm Deep x 2200 mm High approx Added Para : Size should be approximate as final size will be as per the final drawing approved.
Pg-66	iv) Internal floor in non-slip, plastic coated, galvanized steel sheet.	iv) Internal Floor should be Kota Tiles for better durability.	iv) Internal Floor should be Kota Tiles for better durability.
Pg-66	4. UPRIGHT FREEZER i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High iii) Operating temperature min.: -22 °C Operating temperature max.: -15 °C	i) Unit size should be approximate. iii) Operating temperature min.: -22 °C and maximum should be flexible between 15°C-18°C as different company provides different operating temperature.	4. UPRIGHT FREEZER i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High approx iii) Operating temperature min.: -22 °C Operating temperature max.between : -15 °C-18°C
Pg-66	5. UPRIGHT REFRIGERATOR i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High iii) Operating temperature min.: -2 °C Operating temperature max.: 10 °C	i) Unit size should be approximate. iii) Operating temperature should be flexible as different companies have different operating temperature also this	5. UPRIGHT REFRIGERATOR i) Unit of size 750 mm Wide x 800 mm Deep x 2000 mm High approx iii) Deleted ix) Internal temp : +2 to + 8 Deg Celsius.

	ix) Internal tem -2 to + 8 Deg Celsius. xi) R404a gas in refrigeration circuit	is a refrigerator hence -2 °C temperature is not feasible. ix) Internal temperature, please clarify as operating temperature is already mentioned. xi) Refrigerant should be R134a as R404a is used in Freezer.	xi) R134a gas in refrigeration circuit
Pg-68	3. REFRIGERATED TROLLEY	This equipment is not required in dietary service	Deleted
Pg-74 Sl. No. 111	Macerator – 2	We will already be using drain gratings before releasing any water into drain thus blocking any solid particles, hence we do not need macerator, which is usually needed in factories or drains of big size.	Deleted
Pg-73 Point No. 102, 103 & 104	102. Dining Tables – 25 103. Chairs – 200 104. Sofa Set - (two 3-seater sofas with one table in each set) - 12	Please clarify the make & model or specification of these items.	102. Deleted 103. Deleted 104. Deleted
Annexure-01			
14	Foot Activated Hand Wash Sink Unit-2	Suggested Quantity to be Offered: 1	Foot Activated Hand Wash Sink Unit-1
21	Wall Shelf-4	Suggested Quantity to be Offered: 2	Wall Shelf-2
22	Work Table-15	Suggested Quantity to be Offered: 8	Work Table-8
27	Tilting Wet Grinder-1	Suggested Quantity to be Offered: 2	Tilting Wet Grinder-2
29	Pulveriser-1	Suggested Quantity to be Offered: 2	Pulveriser-2
30	Vacuum Packing Machine-1	Suggested Quantity to be Offered: 0	Deleted
31	Combi Oven 40GN – 1	Suggested Quantity to be Offered: 0	Deleted
32	Combi Oven 20GN – 1	Suggested Quantity to be Offered: 2	Combi Oven 20GN – 2
36	Tilting Pressurised Braising Pan-1	Suggested Quantity to be Offered: 0	Deleted
37	Exhaust Hood for Tilting Pressurised Braising Pan-1	Suggested Quantity to be Offered: 0	Deleted
40	Automatic Chapati Maker 1500-2000 Chapati/Hr – 1	Suggested Quantity to be Offered: 2 (1000 Chapati/Hr)	Automatic Chapati Maker (1000 Chapati/Hr)- 2
42	Chapatti Collection Trolley - 2	Suggested Quantity to be Offered: 3	Chapatti Collection Trolley - 3
43	Chapatti Plate cum Puffer – 2	Suggested Quantity to be Offered: 1	Chapatti Plate cum Puffer – 1
44	Spreader Table – 4	Suggested Quantity to be Offered: 2	Spreader Table – 2
48	High Power Grill -1	Suggested Quantity to be Offered: 0	Deleted
53	Dosa Plate Gas Operated -2	Suggested Quantity to be	Dosa Plate Gas Operated -1

		Offered: 1	
54	Exhaust Hood for Dosa Plate -2	Suggested Quantity to be Offered: 1	Exhaust Hood for Dosa Plate -1
59	Bread Slicer	Suggested Quantity to be Offered: 1	Bread Slicer-1
67	Mobile Clean Dish Racks - 4	Suggested Quantity to be Offered: 6	Mobile Clean Dish Racks - 6
70	SS Storage Rack – 4	Suggested Quantity to be Offered: 12	SS Storage Rack – 12
77	SS Table - 4	Suggested Quantity to be Offered: 2	SS Table - 2
79	SS Drawers - 6	Suggested Quantity to be Offered: 4	SS Drawers - 4
80	Service Trolley - 8	Suggested Quantity to be Offered: 10	Service Trolley - 10
82	Refrigerated Trolley -1	Suggested Quantity to be Offered: 0	Deleted
85	Stainless Steel Serving Plates with Compartments – 1000	Suggested Quantity to be Offered: 800	Stainless Steel Serving Plates with Compartments – 800
88	Drain Trough Gratings – 6	Suggested Quantity to be Offered: 30-35	Drain Trough Gratings – 30-35
89	Insect Light Traps for Pest Control – 8	Suggested Quantity to be Offered: 10	Insect Light Traps for Pest Control – 10
92	Ice Cube Machine - 2	Suggested Quantity to be Offered: 1	Ice Cube Machine - 1
94	Rice Cooker – 2	Suggested Quantity to be Offered: 1	Rice Cooker – 1
100	RO System - 2	Suggested Quantity to be Offered: 1	RO System - 1
101	Spoons stainless steel (304) – 1000	Suggested Quantity to be Offered: 800	Spoons stainless steel (304) – 800
102	Cling foil Paper Napkins	Suggested Quantity to be Offered: Consumable Item – Need not be quoted here	Deleted
103	Chapatti Wrap	Suggested Quantity to be Offered: Consumable Item – Need not be quoted here	Deleted
105	Forks Stainless Steel – 1000	Suggested Quantity to be Offered: 800	Forks Stainless Steel – 800
106	Butter Knife Stainless steel (304) – 100	Suggested Quantity to be Offered: 50	Butter Knife Stainless steel (304) – 50
111	Macerators - 2	Suggested Quantity to be Offered: 0	Deleted
119	Soiled Dish Trolley – 2	Suggested Quantity to be Offered: 3	Soiled Dish Trolley – 3
	Query	In the diet plan it is not mentioned whether protein powder will be procured by the vendor or the same will be supplied directly by the hospital dietary department. Kindly clarify so that rates can be calculated accordingly.	Clarified as : "To be procured by vendor"