

# NATIONAL INSTITUTE OF TECHNOLOGY KARNATAKA, SURATHKAL

## DEPARTMENT OF NITK SURATHKAL HOSTELS

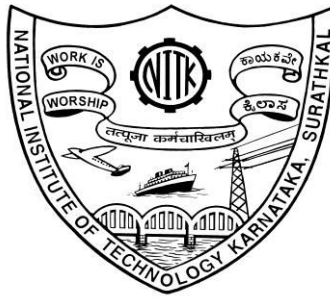
POST SRINIVASNAGAR, MANGALORE – 575 025 (D K)  
A DEEMED UNIVERSITY

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## TENDER DOCUMENT

Tender Notification . No.002/NITK/Hostel/2018-19/A3 Dated 03-05-2019

**Name of Goods : Kitchen Utensils & Equipments for New PG Hostel**

Estimated amount put to Tender : Rs 32 lakhs

E M D Amount : Rs 74,000=00

Time for Supply of item : 30 Days.  
after release of Purchase order

Last Date for submission of tender : 03-06-2019 **before 3.00 PM**

Address for Submission of Tender : Professor In-Charge, NITK Surathkal Hostels;  
Hostel Office, 1<sup>st</sup> Floor, VIIth Hostel Block  
Srinivasnagar, Mangalore – 575025 (DK)  
Karnataka (Ph. 0824-2473848)

Date of opening of technical bid : 07-06-2019 at 3.30 PM (if possible)



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Tender Notification.No : 002/NITK/Hostel/2018-19/A3

Date: 03-05-2019

**NOTICE INVITING TENDER (NIT)**

The National Institute of Technology Karnataka, Surathkal (in short – NITK, Surathkal) is an autonomous body under Ministry of HRD Govt of India , a Deemed University , imparting Technical Education and engaged in Research Activities. It is proposed to procure the items for the departmental academic/research activities.

Sealed Tenders are invited for the following items in **two cover system** (i.e., Technical bid and financial bid) subject to the following terms and conditions, from the reputed manufacturers or its authorised dealers so as to reach this office on or before scheduled date and time. The tender (Technical bid) will be opened on the same day if possible in the presence of bidders or their authorized agents who may choose to be present. The financial bid of only such bidders whose technical bid is accepted shall be opened on the same day or later pre-informed date.

**1. Name of Goods : Kitchen Utensils & Equipments for New PG Hostel**

**2. Estimated Cost : Rs 32 Lakhs (Rupees thirty two lakhs only)**

**3. E M D : Rs 74,000=00 (Rupees seventy four thousand)**

4. Time for completion of Supply after Placing Purchase Order : 30 days

**5. Last date at time for submission of Tender : 03-06-2019 before 03:00 PM**

**6. Tender to be submitted at the following address :**

Professor In-Charge, NITK Surathkal Hostels; Hostel Office, 1<sup>st</sup> Floor, VIIth Hostel Block  
Srinivasnagar, Mangalore – 575025 (DK); Karnataka (Ph. 0824-2473848)

7. Place, Date and Time of opening of technical bid:

Date :07-06-2019

Time : 3:30 PM

VENUE: Board Room

Note: Institute shall not be responsible for any postal delay about non-receipt /non delivery of the bids or due to wrong addressee.

**[Signature of HOD With Seal]**

**(-sd-)**

## **SECTION 1 : INSTRUCTION TO BIDDER (ITB)**

### **1. The bid should be submitted in two cover system-Technical Bid and Financial Bid:**

**1.1 Envelope No.1 – Technical Bid:** The agencies should give details of their technical soundness and provide list of customers of previous supply of similar items to Universities, Institutes or Government Departments/ Undertakings/ public sectors with contact details. The details of the agency/ profile should be furnished along with the copy of all related documents. This envelope should be sealed and duly super-scribed as “**Envelope No. 1 – Technical Bid**”. Full name and address of the agency should also be mentioned on envelope and should be addressed to The Director, NITK, Surathkal.

### **1.2. Documents to be submitted in the technical bid :**

- a) The agency should possess Licence certificate for manufacture /supply of the item.
- b) List of Owner/partners of the firm and their contact numbers
- c) The agency should possess Income tax PAN number.
- d) The agency should possess VAT registration and TIN number.
- e) Catalogue of the Product with detailed product specifications.
- f) List Service Centres
- g) List of customers with contact details.
- h) The average annual turnover should not be less than 30% of the estimated cost put to tender/quotation for the job work. The copy of the Balance sheet, Profit & Loss A/c., Trade or Manufacturing A/c for the last 3 years should be enclosed
- i) **Warranty Period Offered for the tendered item to be specified. If the Warranty period is not conforming with the schedule of requirements given in section 3 of the document, the bid is liable to be treated as non-responsive and rejected.**
- j) **EMD in original form valid for minimum six months, through Bank Guarantee only drawn on any scheduled bank in favour of “Director NITK, Surathkal”, payable at Surathkal should be submitted. EMD shall bear no interest. Any bid not accompanying with EMD is liable to be treated as non-responsive and rejected.**
- k) **Contract form given in section 5 need to be submitted.**

**The above documents should be furnished in the technical bid envelope.**

**2. Envelope No.2 – Financial bid:** The agencies should submit their financial bid as per the format given in Section 4 of the Notice Inviting Tender in this cover. The rate should be quoted both in words and figures. All the pages of the financial bid should be signed affixing the seal. All corrections and overwriting should be initialled. This envelope should be duly superscribed as “**Envelope No. 2 – Financial bid**”. Full name and address of the agency should also be mentioned on the envelope and should be addressed to The Director, NITK, Surathkal.

**Both the Envelope No. 1 and 2 should be kept in another separate envelope duly superscribed with the following details.**

**(i) Tender Notification Number (ii) " Tender for the supply of....."., (iii) Not to Open before (Date and Time)**

**Mention “Kind Attention : Contact Person’s Name and Phone Number ” , and submit at the address given in the Notice Inviting Tender.**

- 3 The tender will be acceptable only from the **manufacturers or its authorised supplier.**
4. The Institute **reserves the right to visit to the factory** before or after issue of supply order to satisfy itself regarding quality of production . In case of any remarks /default noted, the EMD will be forfeited even if pre-qualified.
5. **The Financial bid shall be in the format of Price Schedule given in Section 4. The Contract form as per format given in section 5 shall be submitted. Incomplete or conditional tender will be rejected.**
6. Details of item to be carried out, approximate quantity and the specifications are mentioned in “**Section 3** ” appended to this Notice Inviting Tender.
7. **The item to be used is strictly according to the specification and subject to test by the institute/concerned authorities. It must be delivered and installed in good working condition.**
8. The Institute **reserves the right to cancel or reduce the quantity** included in the schedule of requirements at any time after acceptance of the tender with a notice. The Contractor/Supplier shall have no claim to any payment of compensation or otherwise whatsoever, on account of any profit or advantage which he might have derived from the execution of the work/supply in full but he did not derive in consequence of the foreclosure of the whole or part of the works.
9. **Performance Security of 5 % of contract value in terms of Bank Guarantee by scheduled banks shall be given by the successful bidder for the total period of Warranty.**
9. **Release of EMD :** The EMD shall be released after receipt of performance security from successful bidder.
- 11 **Validity of bids:** The rate quoted should be valid for a minimum of 90 days.  
No claim for escalation of rate will be considered after opening the Tender.
12. **Imports : In case, Goods are to be Imported, the Indian agent should furnish authorisation certificate by the principles abroad for submission of the bid in response to this Notice Inviting Tender.**
13. Clarification of Tender Document:  
A prospective bidder requiring any clarification of the Tender Document may communicate to the contact person given in this notice inviting tender. The contact person will respond to any request for clarification for the Tender Document received not later than 5 working days prior to the last date for the receipt of bids
14. Amendment of Tender document: At any time prior to the last date for receipt of bids, Institute may for any reason, whether at its own initiative or in response to a clarification requested by prospective bidder, modify the Tender document by an amendment.
15. **Institute may at its own discretion extend the last date for the receipt of bids.**

16. The bids shall be written in English language and any information printed in other language shall be accompanied by an English translation, in which case for the purpose of interpretation of the bid , the English translation shall govern.
17. The Institute reserves the right of accepting any bid other than the lowest or even rejecting all the bids. The decision of the Institute Purchase Committee is final in all matters of tender and purchase.
18. The bidder should give the following declaration while submitting the Tender.

### **DECLARATION**

I/we have not tampered/modified the tender forms in any manner. In case , if the same is found to be tampered/modified, I /we understand that my/our tender will be summarily rejected and full Earnest money deposit will be forfeited and I /we am/are liable to be banned from doing business with NITK, Surathkal and / or prosecuted.

**Signature of the Bidder :** \_\_\_\_\_

**Name and Designation :** \_\_\_\_\_

**Business Address :** \_\_\_\_\_

\_\_\_\_\_

**Place :**

**Seal of the Bidder's Firm**

**Date :**

19. Any other details required may be obtained from the contact person given in the notice inviting tender during the office hours.

## **SECTION 2 : CONDITIONS OF CONTRACT.**

1. The rates should be quoted for preferably FOR destination from supply within India.
2. In case of import both CIF and/ or FOB rate should be quoted . All components of expenditure to arrive at Bangalore need to be explicitly specified.
- 3 The bidder shall indicate the excise duty exemption for the goods if applicable.
- 3 The institute is eligible for customs duty exemption, excise duty exemption, issuance of form D.
4. The rate quoted should be on unit basis. Taxes and other charges should be quoted separately, considering exemptions if any.
5. Rate quoted should be inclusive of Testing, commissioning and Installation of equipment and Training.
6. Payment: No advance payment will be made. Payment will be made only after the supply of the item in good and satisfactory condition and receipt of performance security by supplier.  
**In case of Imports, the payment will be made through LC / Sight Draft / After Installation, and performance security need to be submitted at the time of LC commitment / issue of sight draft.**
7. Guarantee and Warrantee period should be specified for the complete period conforming to the section 3 of this tender document.
8. Period requirement for the supply and installation of item should be specified conforming to the section 3 of this tender document.
9. In case of dispute, the matter will be subject to Mangalore Jurisdiction only.

### **SECTION 3 : SCHEDULE OF REQUIREMENTS, SPECIFICATIONS AND ALLIED DETAILS**

[ To be filled up by the Department / Center of NITK, Surathkal ]

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Item(s) Name to be Procured : **Kitchen Utensils & Equipments for New PG Hostel**

Type (Equipment / Software / Furniture / Others) : Others

Brief Specifications of the Item(s)  
(Attach Additional Sheet if necessary) : Additional sheets attached

Quantity : ---

Any other details / requirement : ---

Warranty Period required : -- 01 -- year

Delivery Schedule expected  
after release of Purchase order  
(in Weeks) : 30 days

EMD (in Rupees) : Rs.74,000=00

Performance Security to be given  
by Successful Bidder after release of  
Purchase Order (in Rupees) : Rs.1,60,000=00

## SECTION 4 : PRICE SCHEDULE

[ To be used by the bidder for submission of the bid ]

- 
- |     |   |   |
|-----|---|---|
| 1.  | Item Name   | : |
| 2.  | Specifications<br>(Conforming to Section 3 of<br>Tender document- Enclose additional<br>sheets if necessary)  | : |
| 3.  | Currency and Unit Price   | : |
| 4.  | Quantity  | : |
| 5.  | Item Cost (Sl No. 3 * Sl. No. 4 )   | : |
| 6.  | Taxes and Other Charges<br>(i) Specify the type of taxes and duties<br>in percentages and also in figures.<br>(ii) Specify Other Charges in figures.  | : |
| 7.  | <b>Warranty Period</b><br><b>(Conforming to the Section 3 of</b><br><b>Tender document- This should be</b><br><b>mentioned in technical bid also in</b><br><b>order to get qualified for financial bid)</b> | : |
| 8.  | Delivery Schedule<br>(Conforming to the Section 3 of<br>Tender document   | : |
| 9.  | Name and address of the Firm for<br>placing purchase order  | : |
| 10. | Name and address of Indian authorized<br>agent ( in case of imports only)   | : |

**Signature of the Bidder :** \_\_\_\_\_

**Name and Designation :** \_\_\_\_\_

**Business Address :** \_\_\_\_\_

**Place :**

**Date :**

**Seal of the Bidder's Firm**



## SECTION 5 : CONTRACT FORM

[ To be provided by the bidder in the business letter head]

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1. (Name of the Supplier's Firm) hereby abide to deliver the by the delivery schedule mentioned in the section 3 tender document for supply of the items if the purchase order is awarded.
2. The item will be supplied conforming to the specifications stated in the tender document without any defect and deviations.
3. Warranty will be given for the period mentioned in the tender document and service will be rendered to the satisfaction of NITK, Surathkal during this period.

**Signature of the Bidder :** \_\_\_\_\_

**Name and Designation :** \_\_\_\_\_

**Business Address :** \_\_\_\_\_  
\_\_\_\_\_

**Place :**

**Seal of the Bidder's Firm**

**Date :**

## UENSILS FOR PG HOSTEL MESS (NEW) OF NITKS HOSTELS

Sl. No.	Description of items		Guage	Veg. mess Required	Non Veg. mess Required
<b>I. Stainless Steel Articles:</b>				Qty	Qty
1	Dining Thatu (Sample Attached - 1)	15" dia	22	400	400
2	Tiffin Plates (Sample Attached -2)	10" dia	22	400	400
3	Lota	200ml	22	400	400
4	Tea Spoon	Standard size		500	500
5	Water Jug	2Ltr Capacity	22	12	12
6	Bucket (No.9)	5 Ltr capacity	24	6	6
7	Rice Basin	Standard size	22	5	5
8	Topu	10 Ltr	22	4	4
9	Topu	5 Ltr	22	6	6
10	Katara with handle	(25 ltr)	20	3	3
11	Kadai (22", 2 <sup>1</sup> / <sub>2</sub> dia & 1' deep)		22	1	1
12	Katories	(50ml)	22	500	500
13	Thermal Jar	(25 Ltrs)		4	4
14	Water Drum with Tap	(35 Ltr)	22	2	2
15	Deep Thatu	(15")	22	12	12
16	Container (Dabba) 1 <sup>1</sup> / <sub>2</sub> Ltrs		22	12	12
17	Rice Huttu		22	3	3
18	Rice Spoon		22	5	5
19	Deep Spoon	20" handle	22	6	6
20	Bhaji Spoon		22	6	6
21	Kaitatte (Mug)(2Ltrs)		22	3	3
22	Kaimarige	Standard size	22	3	3
23	Pickle bowl (No.8)	3 inch dia	22	6	6
24	Seru (Measure)	Standard size	22	1	1
25	Potato peeler			6	6
26	Halwa kisane	Standard size	22	1	1
27	steel stool( 4 legs)	2 feet Height		2	2
28	steel stool( 4 legs)	4 feet Height		2	2
29	Preasure cooker (Prestige)	20 Litres		1	1
30	Plucker (chimta)			3	3
31	Hot box (Chapathi)	10 Litres		3	3
32	Lemon Squeezer (Heavy Duty)			3	3
33	Strainer			2	2
34	Tea strainer			2	2
<b>II. Aluminium Articles:</b>					
35	Thopu with lids (1 <sup>1</sup> / <sub>4</sub> ' height + 2 <sup>1</sup> / <sub>4</sub> ' dia)	40 Litres		4	4
36	Thopu with lids	20 Litres		4	4
37	Thopu with lid Big (1 <sup>1</sup> / <sub>2</sub> ' height + 3' dia)			1	1
38	Hindolium Kadai Big (1' height + 2 <sup>1</sup> / <sub>2</sub> ' dia)	Big		1	1
39	Hindolium Kadai Big (1' height + 2' dia)	Small		1	1
40	Table Tray	Standard size		4	4
41	Thatu (A set of Different Sizes)	Set		2	2
42	Rice Tub with Holes (Strainer)	10 Litres		3	3

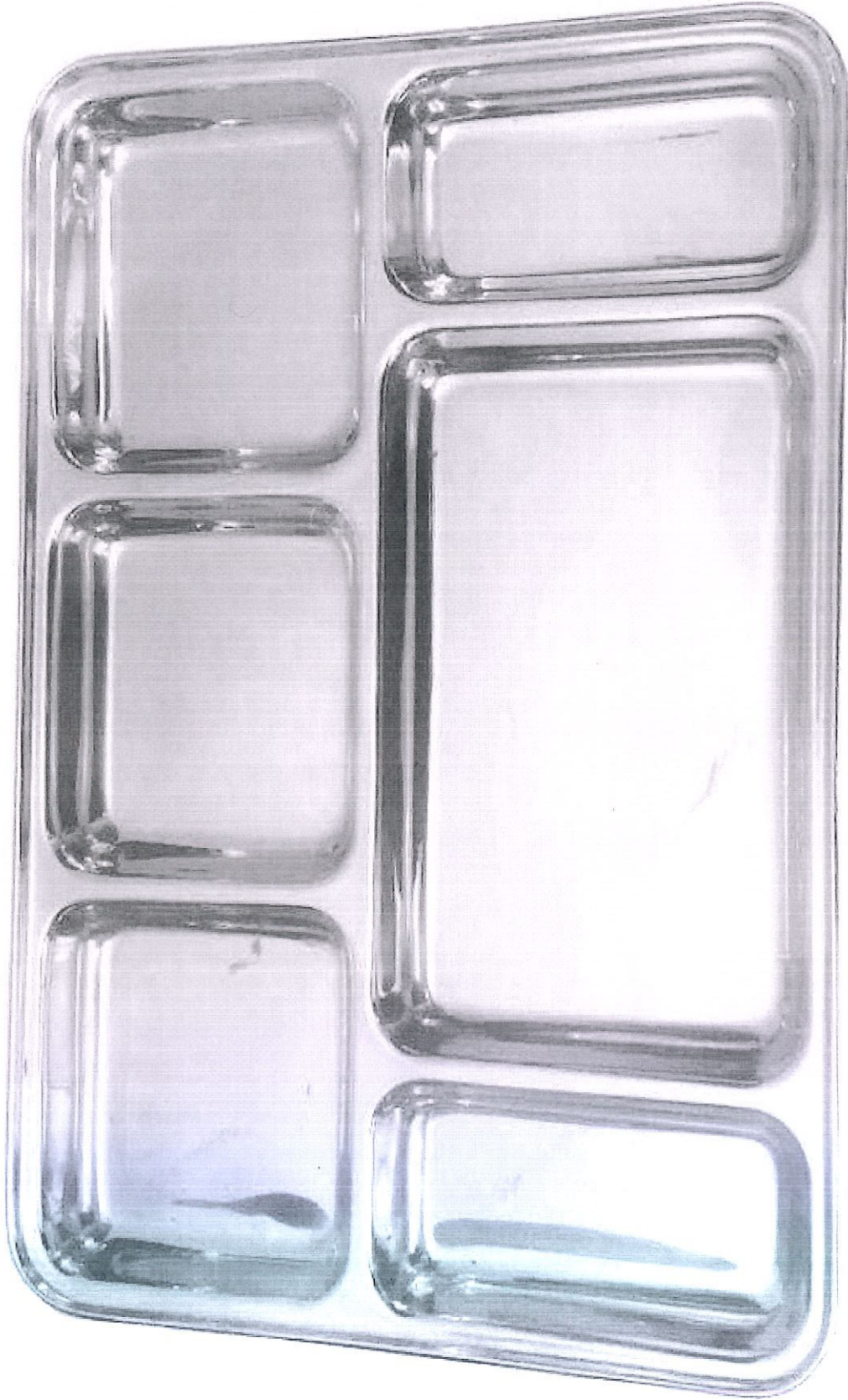


43	Rice Tub with Holes(Strainer)	20 Litres		3	3
44	Kaithatte (Mug)	Standard size		3	3
45	Bucket	12 Litres		3	3
46	Katara (2 ft. Height 1 <sup>1</sup> / <sub>4</sub> ft dia)			2	2
47	Container (Dabba)	50 kg capacity		6	6
	<b>Iron Articles:-</b>				
48	Poori making Kadai (Big)AV 45 Kg.	(Big)AV 45 Kg.		2	2
49	Poori taking Jara			2	2
50	Dosa Sattuga			3	3
51	Kailatha	(Big)		3	3
52	Kailatha	(Small)		3	3
53	Masala taking Kadai	(Medium)		2	2
54	Masala taking Kadai	(Small)		2	2
55	Knife (Vegetable cutting)			12	12
	<b>Wooden Articles:</b>				
56	Bill Hook Knife (Katti)			1	1
57	Heramane (Scrapper)			1	1
58	Chapathi Roller			6	6
	<b>Kitchen Equipments</b>				
59	Dough Kneading Machine	40 kgs		1	1
60	Pulverizer made out of St. Steel body with container	3 H.P. capacity		1	1
61	Potato peeler - of 22swg SS with ISI marked 1.5 HP motor	20 kgs		1	1
62	Hot Bain Marrie with 6 Counter	84"x26"x34"+12"		1	1
63	Wet Grinder with coconut scraper (Heavy duty)	20 ltr		2	2
64	Vegetable cutting M/c with stand with 10 cutter blades of 8" dia	1.5 HP motor		1	1
65	Spoon sterilizer with four compartments			1	1
66	Chapathi work table of ceramic with 1 u/s			1	1
67	Deep Freezer (Steel Body)	400 litres		1	1
68	Mixie 3 jar heavy duty canteen purpose	1000 wats		1	1
69	Water Purifier with RO+UV			1	1
70	Water Cooler - 120 Ltrs			1	1
71	Platform Scale (Digital)100 kg weighing capacity			1	1
72	Single Burner cooking range (Heavy Duty)	30"x3"x24" Ht		4	4
73	Chapathi/Dosa Tawa	60"x30"x34"		1	1
74	Work Table with one under self '	72"x30"x34'		1	1
75	Storage Rack with 5 selves	60"x24"x72"		3	3
76	Soiled dish collection Table	60"x30"x34"		1	1
77	Soiled dish collection Trolley	30"x18"x34"		2	2
78	Rice Vessel 160 Ltrs	160 Ltrs		1	1
79	Milk Vessel 80 Ltrs - (double jacketed)	80 Ltrs		1	1
80	Sambar Vessel 160 Ltrs	160 Ltrs		1	1
81	Pot Rack	72"x24"x72"		1	1
82	Stainless Steel Dining Table with integrated stool	72"x36"x30"		15	15
83	Steam Generator ( 48 KW Cap.)			1	1
84	Steam Line with accessories	<b>Measurement Required</b>			
85	Three Sink Washing Unit	72"x24"x34"		1	1
86	Storage range with 4 selves			2	2

		Measurement Required		
87	Gas line with accessories			
88	Idli box (480 idlies)steam operated			1 1
89	Refrigerator (480 litres)			1 1
90	Cutting Board (Plastic) Heavy duty			2 2
91	Phulka making Machine (gas operated)			1 1



1



The various containers should be One inches deep.

2

**Stainless Steel Food Snack Plate**

