COMPANY NAME: TRAVEL FOOD SERVICES PVT. LTD. TENDER DOCUMENT FOR UNA KITCHEN'S KARIMS & NOODLE WOK EQUIPMENTS

- 1. GENERAL TERMS AND CONDITIONS
- 2. GENERAL METAL SPECIFICATIONS
- 3. INDIVIDUAL EQUIPMENT SPECIFICATIONS
- 4. BOQ OF KITCHEN EQUIPMENT
- 5. KITCHEN LAYOUT

GENERAL TERMS AND CONDITIONS

Prices:

- Quoted prices shall be in Indian Rupees.
- Prices quoted should be basic ex-factory prices.
- All other additional Extras to be mentioned separately.

Delivery:

- Tenderer shall clearly indicate the production time required for the said volume of the order in terms of weeks from the date or receipt of order.
- Delivery of material induces responsibility of off-loading the goods and shifting the goods at the location of installation.

Site Study / Measurement:

It will be responsibility of the Tenderer to take site visit for its study and detail measurement before starting the manufacturing of the equipment and coordinate with the consultant for smooth progress of the work. Fitting of equipment in to given locations will be total responsibilities of the manufacturer which must be noted. Oversized and / or undersized equipment due to site conditions will be rejected and appropriate size of product shall be fabricated by the supplier at his cost.

Samples of fittings:

To be used like Handles; locks; faucet hinges etc. Shall be sent for an approval of the consultant prior to use.

Approval of Shop Floor Drawings:

All the Individual Drawings should be sent to consultant for his approval. All the Drawings wherever changes are indicated by the consultant shall be rectified and sent back to the consultant for his approval.

Midway Inspection:

Though it is not insisted, it will be in the interest of the supplier to organize midway inspection by consultant to avoid changes on completed products. Expenditure for this Inspection shall be to Supplier's Account.

Final Inspection:

On completion of the final products supplier shall organize for Factory Inspection of all the products prior to dispatch. Expenditure for this Inspection shall be to Supplier's Account.

Commissioning:

Supplier shall organize for complete manpower for Commissioning and expenditure for lodging boarding shall be to Supplier's Account.

Penalty Clause:

Delivery period being essence 2% of the order value shall be charged for every day's delay as penalty and shall be adjusted in the final Bill.

Deviation to Specifications:

Any deviation to the specifications given in tender document must be clearly listed out point wise on separate sheet, in following format.

ITEM'S NUMBER AND NAME	TENDER SPECIFICATION	OFFERED SPECIFICATIONS

Payments Terms:

- 25% Advance against Bank Guarantee.
- 50% Against Delivery of complete order at site.
- 20% Against Commissioning.
- · 05% After 6 months of working.

Spare Parts:

Supplier should provide recommended list of spare for 1st year with quantity and shall quote for it separately.

AMC Contract:

Tenderer shall send along with this offer a separate offer for comprehensive AMC contract of products supplied for three years on completion of the guarantee period.

Client :

Reserves the rights of accepting the tender in part or rejecting it fully without giving any reasons.

GENERAL METAL SPECIFICATIONS FOR KITCHEN EQUIPMENT

TOPS:

Made of 16 swg. 304 Quality 18/8 Grade Stainless Steel duly 120 Grit matt polished with all resulting edges rounded with no bur or other excess material left. Top will be turned down 50mm and 12mm underneath in channel shape on all exposed sides, in case of sunk in tops wherever mentioned the sides shall be raised by 20mm on all exposed sides, where tables are placed against walls, they will be turned up at back approximately 100/150mm splash back returned 25mm at 45° to wall with all exposed ends closed, argon arc welded and smooth polish.

UNDERSIDES:

Undersides of all Stainless Steel Tops for Table Counters, Sinks, Dish and Pot Tables will be mounted on 30mm x 30 mm x 5mm Stainless Steel Angle frame work with cross supports at maximum of 750mm span, duly secured by welding. The underside will be suitably sound deadened by treating with a coat of aluminum carboxide rubberized paint, finished with silver paint.

UNDERSHELVES:

Under shelves wherever called for will be constructed of 18 swg 304 Quality Stainless Steel Sheeting uniformly matt polished with 120 Grit and reinforced with 30mm x 30mm x 3mm Stainless Steel angle frame. All shelves will be turned down 38mm and 12mm underneath on all sides with resulting corners cutout to fit contour of leg. Shelves for Hot case will be perforated.

FRAMEWORK:

Units with side panels shall have framework of 30mm x 30mm x 3mm Stainless Steel Angles maximum distance will be 750mm.

LEGS/UPRIGHTS:

All Legs/Uprights will be constructed of 38mm Ø 16 swg Stainless Steel 304 B salem quality tubes spaced not more than 1800mm on center. All Legs will be fitted with Ferro nylon adjustable to approximately 30mm Height. Units more than 1800 mm in length will have 3 pairs of Uprights.

CROSS BRACINGS:

Front to back forming a 'H' frame wherever required will be constructed of 25mm Ø mm 16 swg Stainless Steel 304 tubes. All Cross Bracings will run horizontal and level between all legs approximately 150mm above floor level. All joints will be completely welded around entire perimeter forming a complete seal, with all welds ground and polished to match adjacent work.

SINKS:

All Sinks will be constructed of 16 swg 304 quality Stainless Steel with radius corners, argon arc welded, smooth ground and uniformly finished, duly fitted with 38 mm Ø BSP drain coupling and 1½" BSP Ball Valve, and /OR faucet as mentioned in Individual Input listing.

STAINLESS STEEL STORAGE RACK:

Shelves will be made of 18 swg 304 Stainless Steel Sheeting. The Rack will have number of shelves as specified in the description and reinforced with 25mm x 100mm x 25mm inverted 16 Swg Stainless Steel channel. Uprights of 38mm Ø x 16 swg Stainless Steel pipes fitted with nylon bullet feet.

BAIN MARIEWATER CHAMBER AND GN PANS.:

Made from 18 swg Stainless Steel 304, radius corner construction argon arc welded fitted with 25 mm Ø BSP lever operated drain valve for easy drain out and provided with cavity to house water immersion heater for efficient heating & duly insulated suitably. The unit will have a water sensor. The G/N pan used will be Imported and each with flat lid. (if possible to have cut for ladle)

INTERIOR OF HOT CABINET/PLATEWARMER:

All vertical interior panels of Hot Cabinet's and Plate Warmers will be constructed of 20 swg 304 Quality, 18/8 Grade Stainless Steel double beeded panels duly insulated with 1" thick glass wool insulation with thermostatic control from 0-110° C. Thermostat is of EGO make (Germany) miniature circuit breaker is to be used for protection. The control panel is die pressed and to be flush with the front. The heating elements at the bottom shall be covered with full size stainless steel perforated panel.

SLIDING DOORS:

Wherever provided to Ambient Cabinets as Non - Insulated the same will be constructed of 18 swg Stainless Steel 304, beeded panels and Insulated doors will be constructed of 20 swg Stainless Steel 304, beeded sandwiched panels duly mounted on top hung easy rolling nylon rollers and Stainless Steel guiding rails below.

BLINDER /ENCLOSURES:

Made of 20 swg Stainless Steel Sheeting uniformly polished and duly beeded from all sides.

OVERHEAD SHELVES:

Wherever provided will be made of 18 swg Stainless Steel 304 double beeded on all sides duly reinforced and fixed on 25mm x 25 mm 16 swg Stainless Steel pipes at the height specified and reinforced with 20mm x 60mm x 20mm 16 swg Stainless Steel channels

WALL SHELVES:

Made of 18 swg Stainless Steel Sheeting 304 with 25mm and 12mm double beeding all 3 sides and double beeded downwards at front duly secured with 16 swg Stainless Steel wall brackets. The brackets are fixed by anchor fasteners on wall.

WALL STORAGE CABINET:

Provided with of 18 swg Stainless Steel 304, Hinged Doors wherever mentioned not exceeding 400mm length. Doors shall be provided with pad lock facility. The construction shall be reinforced beeded panels and shall be fixable with anchor fasteners on wall.

FRONT/CONTROL PANEL:

All equipment will have the front panel made of 18 swg Stainless Steel 304, duly beeded and die pressed 20 swg Stainless Steel recessed control panel for safety operation, wherever provided.

SS POT RACK:

Sides and Uprights of 38 mm Ø Stainless Steel 304 pipes while Shelves made of 25 mm Ø Stainless Steel 304, pipes fitted at 100 mm C to C distance.

ELECTRICALS:

All electrically operated equipment will be thermostatically controlled with indicating bulbs duly fitted with best quality Brand Heaters or equivalent and heat resistant fiber coated copper wire. Miniature circuit breaker is used for protection of the equipment heaters. Electrical Hot Plates are manually controlled without thermostat.

GAS EQUIPMENT:

All gas equipment will be duly connected with best quality copper pig tails, needle valves and burners will be off heavy duty industrial type and to be operated at 0.3 kg /cm² (4.5 PSIG) gas pressure. The main line will be of 25 mm Ø BSP 'C' Class ERW M/ S Pipe and pressure tested. All gas equipment's will have pilot.

INSULATION:

All equipment will be suitably insulated with 25mm thick high quality mineral glass wool/asbestos/cerwool. Oven, bulk cookers will be insulated with 65mm thick glass wool.

ARGON WELDING:

Argon welding should be used for fabrication of equipment. The welded joints are smooth polished.

GRANITE TOPS:

Wherever called for will be of 20mm thick Black/White marble duly placed on neoprene rubber strips and framed with 16 swg Stainless Steel all sides to prevent slipping.

FREEZING EQUIPMENT

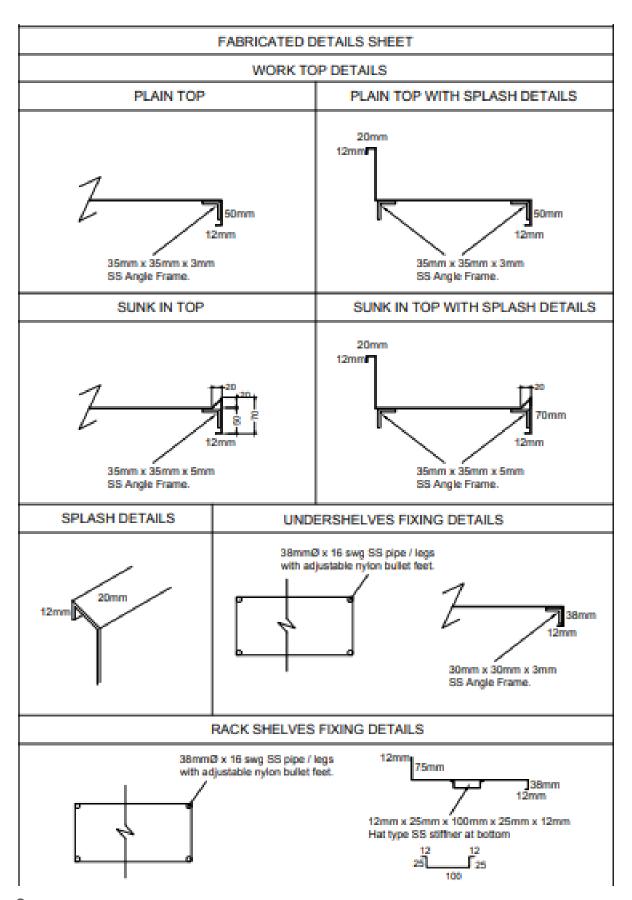
All frameworks will be Stainless Steel angle duly covered with 20 swg Stainless Steel Salem quality. Inner 22 swg 304 quality with PUF insulation fitted with Kirloskar hermetically sealed compressor.

FITTING

All nuts, bolts, screws to be of SS 304.

DETAILS OF ELECTRICAL, GAS & PLUMBING INPUTS TO BE USED

-	Water Immersion Heaters		Forest / Cont. Host / Miless / Olideb Floridade)
1	water immersion neaters		Escort / Spot – Heat / Vileco (Girish Electricals)
2	Stainless Steel Tubing Oil		S.V. Enterprise / Spot – Heat / Vileco (Girish
	Immersion Heater (Liftable)		Electricals)
	Illinersion neater (Lintable)		Liocalogi
3	Air Heater Encoly Tubing	:	S.V. Enterprise / Spot – Heat / Vileco (Girish
			Electricals)
4	Thermostat	••	EGO Make / Zumo
5	Rotary Switch	•••	Thakur / Trinity Electricals / Kay Bee
6	Neon Indicating Lamps	••	S.V. Enterprise
7	Burners	•••	Standard Make / United Make
8	Castors	:	Rexello Castors / Bombay Star
9	Compressors	:	Kirloskar Copeland / Shriram
	-		·
10	Faucet	:	Jaquar / Cieko / ARK
11	Motor		Crompton / Siemens / New India / Hindustan /
" "	THE STATE OF THE S		Kirloskar



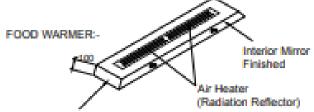
PRODUCT: TABLE TOP REFRIGERATOR WITH BAIN MARIE.

TABLE TOP REFRIGERATOR.

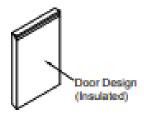
REFRIGERATOR PICK UP COUNTER.

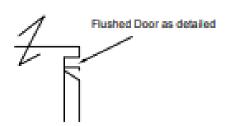
Note:- Please do not provide Build in Lock. Provision for Extmal Locking to be provided.





18 swg SS 304 grade R.R. with 750 watt. Air heater with toggle switch on both sides.





Top:- 304 Grade, 18 swg Stainless Steel.

Refrigerated Pan:- Double walled 20 swg Stainless Steel Coiled Pan.

Containers:- Gastronorm size as referred in Individual drawings.

Over Head Shelves:- 304 Grade, 18 swg Stainless Steel, double beaded on all sides duly reinforced and fixed on

25mm Ø, 16 swg Stainless Steel tubular pipes.

Food warmers:- -

Outer/Inner Body:- 20/22 swg Stainless Steel.

Temp. Indicator.- Special non- clogging electronic indicator with built in power supply with ON/OFF switch on

the front panel of the compressor.

Temp. :- 4" to 8" Celsius.

Doors:- 304 Grade, 22 swg Stainless Steel, spring loaded, self closing door with magnetic gasket.

Insulation > PUF Insulation. Refrigerant > R 134 A.

Refrigeration System :- Hermetically sealed Kirloskar Copelend compressor with AUE fan motor.

Plain Top shall be Forced Draft Cooling Unit.

Unit with Refrigerated bain Marie shall have Static Cooling.

Pan resting : Made of 10mm x 15mm x 10mm, 16 swg Stainless Steel channel pairs with 15mm top edge

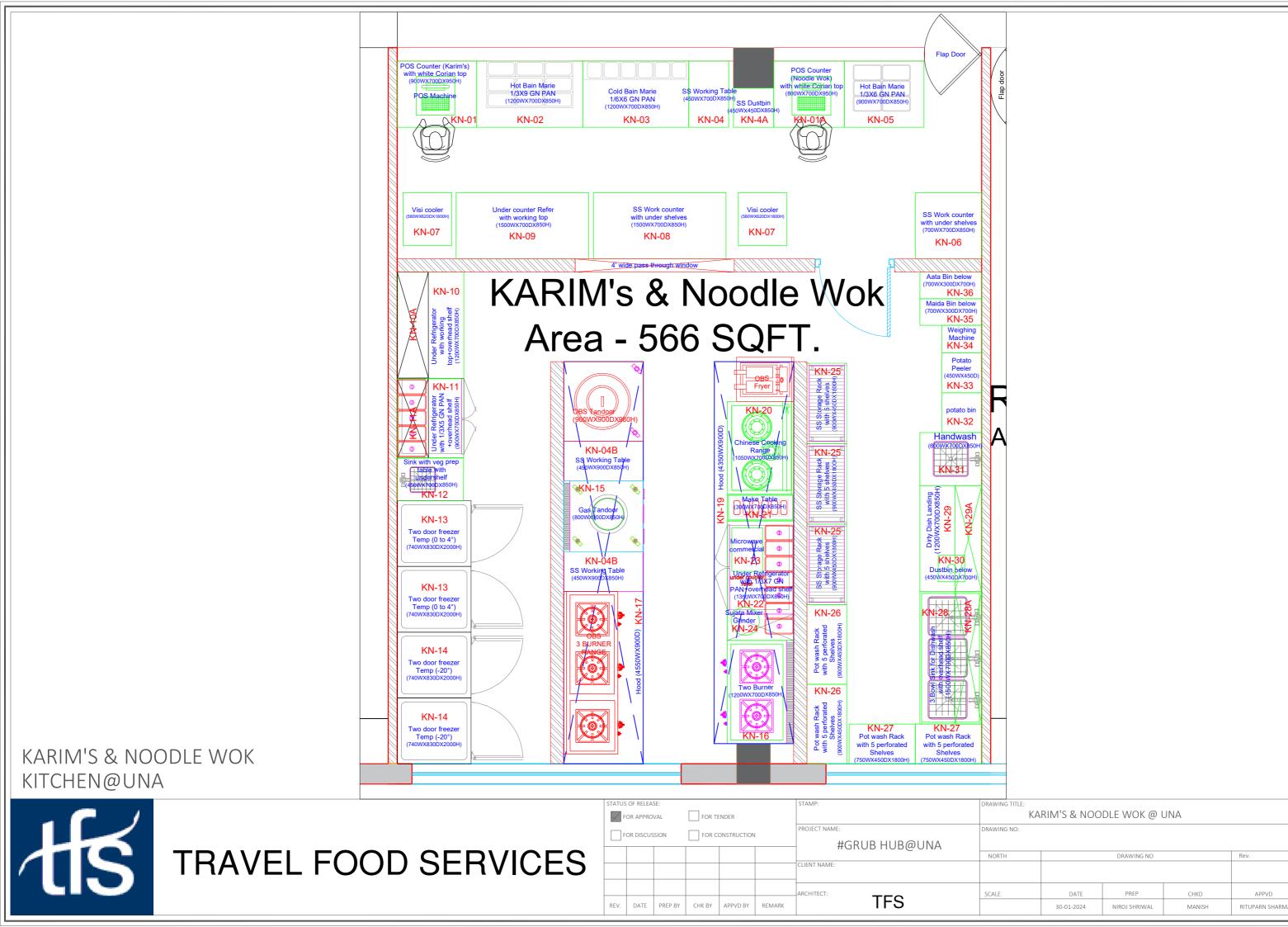
cut to rest the pan before sliding. 6 pairs behind each door fitted equidistant on Stainless

Steel channel for proper air circulation.

Base Frame:- 32mm x 32mm SS square pipes or 30mm x 30mm x 3mm SS Angle Frame (304 swg)
SS Rack:- 3 Nos. Stainless Steel racks of Stainless Steel rods provided in each compartment.

sides and 2 cross supports of 6mm, while shelf of 4mm Stainless Steel rods.

Legs / Castors:- 150mm Ø Heavy Duty Rubberised Castors with Locking arrangement.



#GRUB HUB@UNA

					#GRUB HUB	@UNA						
S. No.	Equipment	Dimensions	Qty	Category	Wattage(KW)	Elec. Point Ht.	Water Supply Ht.	Drain	Gas & GLDS Point	Exhaust	BRAND	R
KARIMS	& NOODLE WOK											_
KN-02	HOT BAIN MARIE WITH 1/3x9 GN PAN	1200Wx700Dx850H	1	Fabrication	2	450MM/FFL	450MM/FFL	YES				
KN-03	COLD BAIN MARIE WITH 1/6x6 GN PAN	1200Wx700Dx850H	1	Fabrication	0.5KW	450MM						
KN-04	SS WORK COUNTER WITH UNDER SHELVES	450Wx700Dx850H	1	Fabrication]
KN-04A	SS DUSTBIN	450Wx450Dx850H	1	Fabrication]
KN-04B	SS WORK COUNTER WITH UNDER SHELVES	450Wx900Dx850H	2	Fabrication								
KN-05	HOT BAIN MARIE WITH 1/3x6 GN PAN	900Wx700Dx850H	1	Fabrication	2	450MM/FFL	450MM/FFL	YES				
KN-06	SS WORK COUNTER WITH UNDER SHELVES	700Wx700Dx850H	1	Fabrication								
KN-07	VISI COOLER	580Wx620Dx1800H	2	Refrigeration	0.5KW	2150MM					BLUESTAR	
KN-08	SS WORK COUNTER WITH UNDER SHELVES	1500Wx700Dx850H	1	Fabrication								
KN-09	UNDER COUNTER REFER WITH WORKING TOP	1500Wx700Dx850H+100 HIGH	1	Refrigeration	0.5KW	450MM					BLUESTAR	
KN-10	UNDER COUNTER REFER WITH WORKING TOP	1200Wx700Dx850H+100 HIGH	1	Refrigeration	0.5KW	450MM					BLUESTAR	
KN-10A	OVERHEAD SHELF	1200Wx300D	1	Fabrication								1
KN-11	UNDER COUNTER REFER WITH 1/3X5 GN PAN+OHS	900Wx700Dx850H+100 HIGH	1	Refrigeration	0.5KW	450MM					BLUESTAR	
KN-11A	OVERHEAD SHELF	900Wx300D	1	Fabrication								1
KN-12	SS SINK WITH VEG PREP TABLE TOP WITH UNDER SHELF	450Wx700Dx850H+100 HIGH	1	Fabrication			450MM/FFL	YES				
KN-13	REACH IN FREEZER (TWO DOOR) (0 to 4°) TEMP	740Wx830DX2000H	2	Refrigeration	2	1500MM/FFL					CELFROST	
KN-14	REACH IN FREEZER (TWO DOOR) (-20°) TEMP	740Wx830DX2000H	2	Refrigeration	2	1500MM/FFL					CELFROST	
KN-15	GAS TANDOOR	800Wx900Dx850H+100 HIGH	1	Tandoor					GAS 250MM			t
KN-16	TWO BURNER RANGE	1200Wx700Dx850H+100 HIGH	1	Fabrication			450MM/FFL (RO)		GAS 250MM			1
KN-17	EXHAUST HOOD	4550WX900D	1	Fabrication	1	IN CEILING				CFM-3500		1
KN-19	EXHAUST HOOD	4350WX900D	1	Fabrication	1	IN CEILING				CFM-3500		1
KN-20	CHINESE COOKING RANGE	1050Wx700Dx850H	1	Fabrication			300MM CW(RO)	AFF	GAS 250MM			1
KN-21	TABLE WITH INSERT	300Wx700Dx850H	1	Fabrication								1
KN-22	UNDER COUNTER REFER WITH 1/3X7 GN PAN+OHS	1350Wx700Dx850H+100 HIGH	1	Refrigeration	0.5KW	450MM					BLUESTAR	
KN-23	MICROWAVE OVEN 25 LTRS	AS/SELECTION	1	Boughtout	2.0KW	1500MM					CELFROST	1
KN-25	SS DRY STORAGE RACK WITH 5 SHELVES	900Wx450Dx1800H	3	Fabrication								1
KN-26	SS POT WASH RACK WITH 5 PERFORATED SHELVES	900Wx450Dx1800H	2	Fabrication]
KN-27	SS POT WASH RACK WITH 5 PIPE SHELVES	750Wx450Dx1800H	2	Fabrication								
KN-28	3 BOWL POT WASH SINK	1500Wx700Dx850H+200 HIGH	1	Fabrication			1200MM (H/C)-2+2	YES				1
KN-28A	WALL MOUNTED POT RACK SHELF	1500Wx300D	1	Fabrication								1
KN-29	DIRTY DISH LANDING	1200Wx700Dx850H	1	Fabrication								1
KN-29A	WALL MOUNTED POT RACK SHELF	1200Wx300D	1	Fabrication								1
-	i e e e e e e e e e e e e e e e e e e e	•		•								_

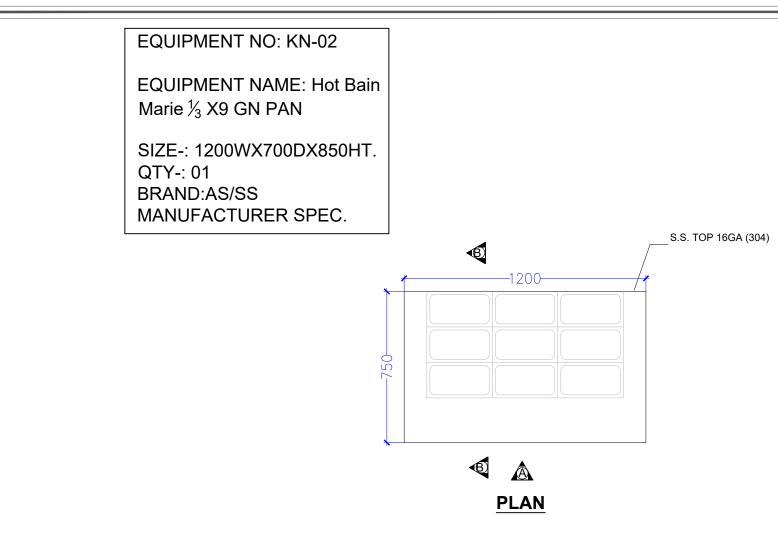
to be match with obs tandoor

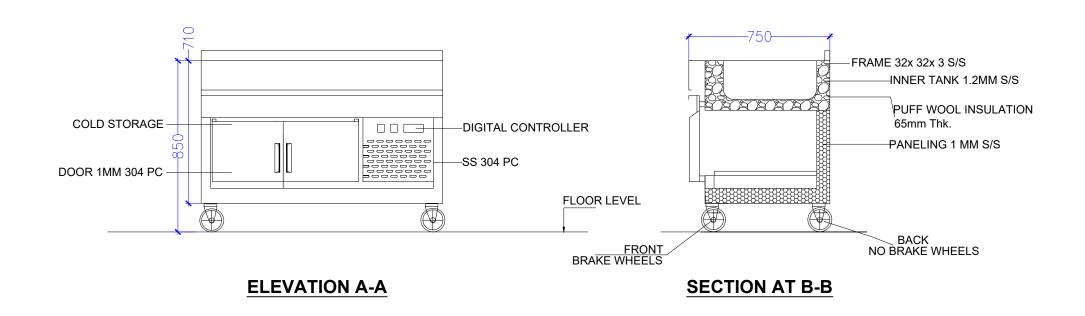
SS DUSTBIN BELOW	450Wx450Dx750H	1	Fabrication							
HANDWASH SINK	600Wx700Dx850H+200 HIGH	1	Fabrication			450MM/FFL	YES			
POTATO BIN (AS/SELECTION)	450Wx450Dx850H	1	Fabrication							
WEIGHING MACHINE	AS/SELECTION	1	Boughtout	0.35	450MM/FFL					METIS
ATTA BIN ON WHEEL	700Wx300Dx700H	1	Fabrication							
MAIDA BIN ON WHEEL	700Wx300Dx700H	1	Fabrication							
HT OUT ITEMS:										
MIXER GRINDER (AS/SEL.)	SUJATA MAKE	1	Boughtout	2	1200MM					SUJATA
DRAIN THROUGH GRATING	300x300	6	OGT							
AIR CURTAIN (MITZVAH)	900WX300D	1	Boughtout							
FLY CATCHER	AS/SELECTION	2	Boughtout							
OGT	600Wx400Dx300H	1	OGT							
LONG BODY MIXER FOR DISHWASH SINK	AS/SELECTION	3	Boughtout							
JUICE DISPENSER	AS/SELECTION	1	Boughtout	0.5	1200MM					UGOLINI
LASSI DISPENSER	AS/SELECTION	1	Boughtout	0.5	1200MM					UGOLINI
TOTAL EL	ECTRIC LOAD (KW)			13.35						
	HANDWASH SINK POTATO BIN (AS/SELECTION) WEIGHING MACHINE ATTA BIN ON WHEEL MAIDA BIN ON WHEEL HT OUT ITEMS: MIXER GRINDER (AS/SEL.) DRAIN THROUGH GRATING AIR CURTAIN (MITZVAH) FLY CATCHER OGT LONG BODY MIXER FOR DISHWASH SINK JUICE DISPENSER LASSI DISPENSER	HANDWASH SINK POTATO BIN (AS/SELECTION) WEIGHING MACHINE ATTA BIN ON WHEEL MAIDA BIN ON WHEEL MIXER GRINDER (AS/SEL.) DRAIN THROUGH GRATING AIR CURTAIN (MITZVAH) OGT LONG BODY MIXER FOR DISHWASH SINK JUICE DISPENSER AS/SELECTION 450Wx300Dx850H AS/SELECTION 450Wx450Dx850H AS/SELECTION 450Wx450Dx850H AS/SELECTION 450Wx450Dx850H AS/SELECTION 450Wx450Dx850H AS/SELECTION AS/SELECTION AS/SELECTION AS/SELECTION AS/SELECTION	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 POTATO BIN (AS/SELECTION) 450Wx450Dx850H 1 WEIGHING MACHINE AS/SELECTION 1 ATTA BIN ON WHEEL 700Wx300Dx700H 1 MAIDA BIN ON WHEEL 700Wx300Dx700H 1 HT OUT ITEMS: SUJATA MAKE 1 MIXER GRINDER (AS/SEL.) SUJATA MAKE 1 DRAIN THROUGH GRATING 300x300 6 AIR CURTAIN (MITZVAH) 900WX300D 1 FLY CATCHER AS/SELECTION 2 OGT 600Wx400Dx300H 1 LONG BODY MIXER FOR AS/SELECTION 3 DISHWASH SINK AS/SELECTION 1 JUICE DISPENSER AS/SELECTION 1 LASSI DISPENSER AS/SELECTION 1	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication POTATO BIN (AS/SELECTION) 450Wx450Dx850H 1 Fabrication WEIGHING MACHINE AS/SELECTION 1 Boughtout ATTA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication MAIDA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication HT OUT ITEMS: MIXER GRINDER (AS/SEL.) SUJATA MAKE 1 Boughtout DRAIN THROUGH GRATING 300x300 6 OGT AIR CURTAIN (MITZVAH) 900WX300D 1 Boughtout FLY CATCHER AS/SELECTION 2 Boughtout OGT 600Wx400Dx300H 1 OGT LONG BODY MIXER FOR DISHWASH SINK AS/SELECTION 3 Boughtout JUICE DISPENSER AS/SELECTION 1 Boughtout LASSI DISPENSER AS/SELECTION 1 Boughtout	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication POTATO BIN (AS/SELECTION) 450Wx450Dx850H 1 Fabrication WEIGHING MACHINE AS/SELECTION 1 Boughtout 0.35 ATTA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication MAIDA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication HT OUT ITEMS: MIXER GRINDER (AS/SEL.) SUJATA MAKE 1 Boughtout 2 DRAIN THROUGH GRATING 300x300 6 OGT GGT Boughtout FLY CATCHER AS/SELECTION 2 Boughtout FLY CATCHER AS/SELECTION 2 Boughtout OGT CGT GOT AS/SELECTION 3 Boughtout DISHWASH SINK AS/SELECTION 3 Boughtout 0.5 LASSI DISPENSER AS/SELECTION 1 Boughtout 0.5	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication POTATO BIN (AS/SELECTION) 450Wx450Dx850H 1 Fabrication WEIGHING MACHINE AS/SELECTION 1 Boughtout 0.35 450MM/FFL ATTA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication MAIDA BIN ON WHEEL 700Wx300Dx700H 1 Fabrication Tabrication Tabrication	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication 450MM/FFL	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication 450MM/FFL YES	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication 450MM/FFL YES	HANDWASH SINK 600Wx700Dx850H+200 HIGH 1 Fabrication 450MM/FFL YES

NOTE:

- 1. All the dimension needs to be physically measured at site by the vendor before commencing the production..
- 2. G/N Pan Requirement will be shared by concerned brand.

_							
	1 3 BURNER RANGE	EXISTING OBS	1	EXISTING	450MM/FFL (RO)	GAS 250MM	





STATUS OF RELEASE:						STAMP:	DRAWING TITLE:							
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN							
FOR DISCUSSION FOR CONSTRUCTION					ı	PROJECT NAME: UNA FOOD COURT	DRAWING TITLE:	arim's & noo	DLE WOK EQU	JIPMENT DETA	IL			
							NORTH		DRAWING NO		Rev.			
						CLIENT NAME:								
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD			
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA			

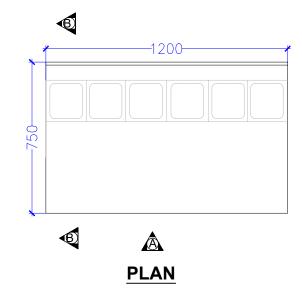
EQUIPMENT NAME: Cold Bain Marie 1/6 X6 GN PAN

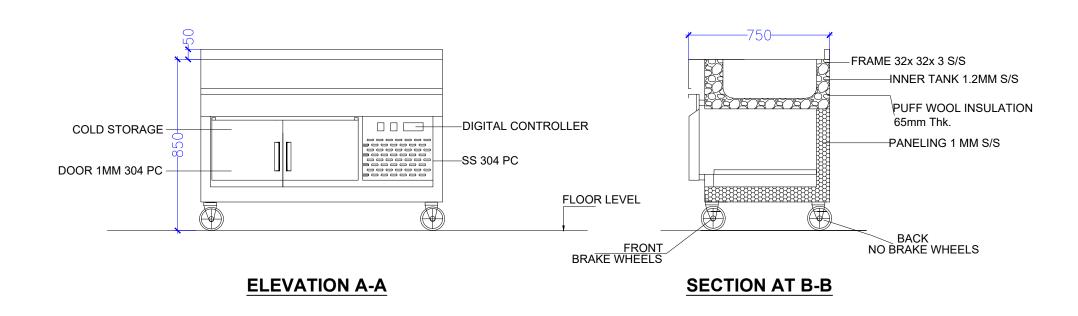
SIZE-: 1200WX700DX850HT.

QTY-: 01

BRAND:AS/SS

MANUFACTURER SPEC.





STATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:							
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN							
F	FOR DISCUSSION FOR CONSTRUCTION				I	PROJECT NAME: - UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL							
						011/11/00/2/00/11	NORTH		DRAWING NO		Rev.			
						CLIENT NAME:								
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD			
REV.	DATE	PREP BY	СНК ВҮ	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA			

EQUIPMENT NAME: SS Work counter with under shelves

SIZE-: 450WX700DX850HT.

QTY-: 01

BRAND: AS/SS

MANUFACTURER SPEC.

EQUIPMENT NO: KN-04B

EQUIPMENT NAME: SS Work counter with under shelves

SIZE-: 450WX900DX850HT.

QTY-: 02

BRAND: AS/SS

MANUFACTURER SPEC.

EQUIPMENT NO: KN-04A

EQUIPMENT NAME: SS

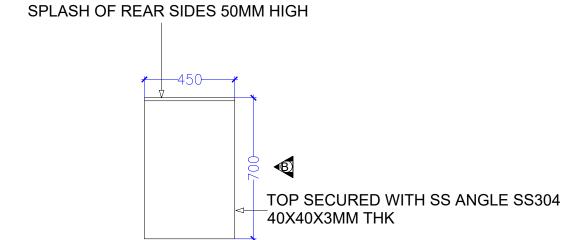
DUSTBIN

SIZE-: 450WX450DX850HT.

QTY-: 01

BRAND: AS/SS

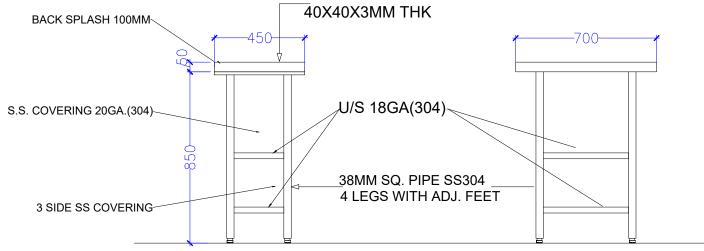
MANUFACTURER SPEC.





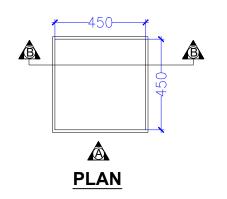
A

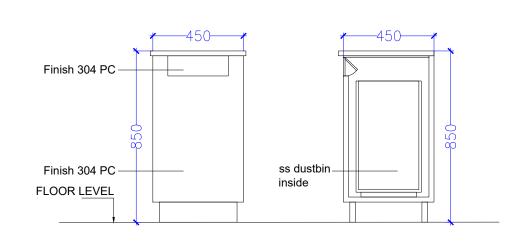
TOP MADE OF 16G SS304 SS SHEET



ELEVATION A

ELEVATION B





ELEVATION A

SECTION

STATL	IS OF RELEA	SE:				STAMP:	DRAWING TITLE:				
	FOR APPRO	VAL	FOR TE	ENDER			KA	RIM'S & NOO	DLE WOK KIT	CHEN	
	FOR DISCUS	SSION	FOR C	ONSTRUCTION	I		DRAWING TITLE: KA				
					1	UNA FOOD COURT	EC	QUIPMENT DE	TAIL		
							NORTH		DRAWING NO		Rev.
						CLIENT NAME:					
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA

EQUIPMENT NAME: Hot Bain

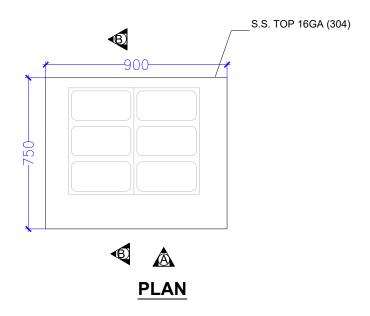
Marie 1/3 X6 GN PAN

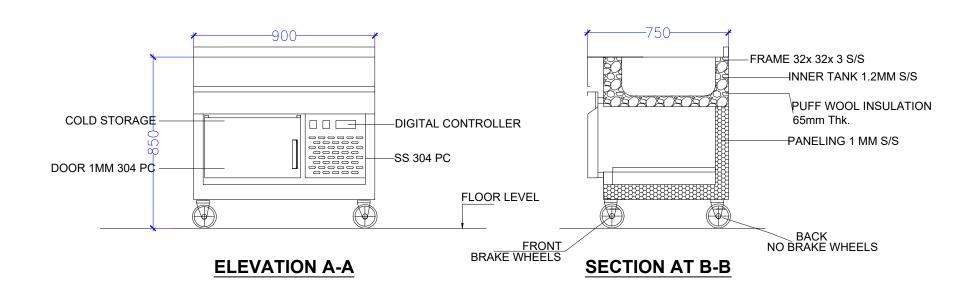
SIZE-: 900WX700X850HT.

QTY-: 01

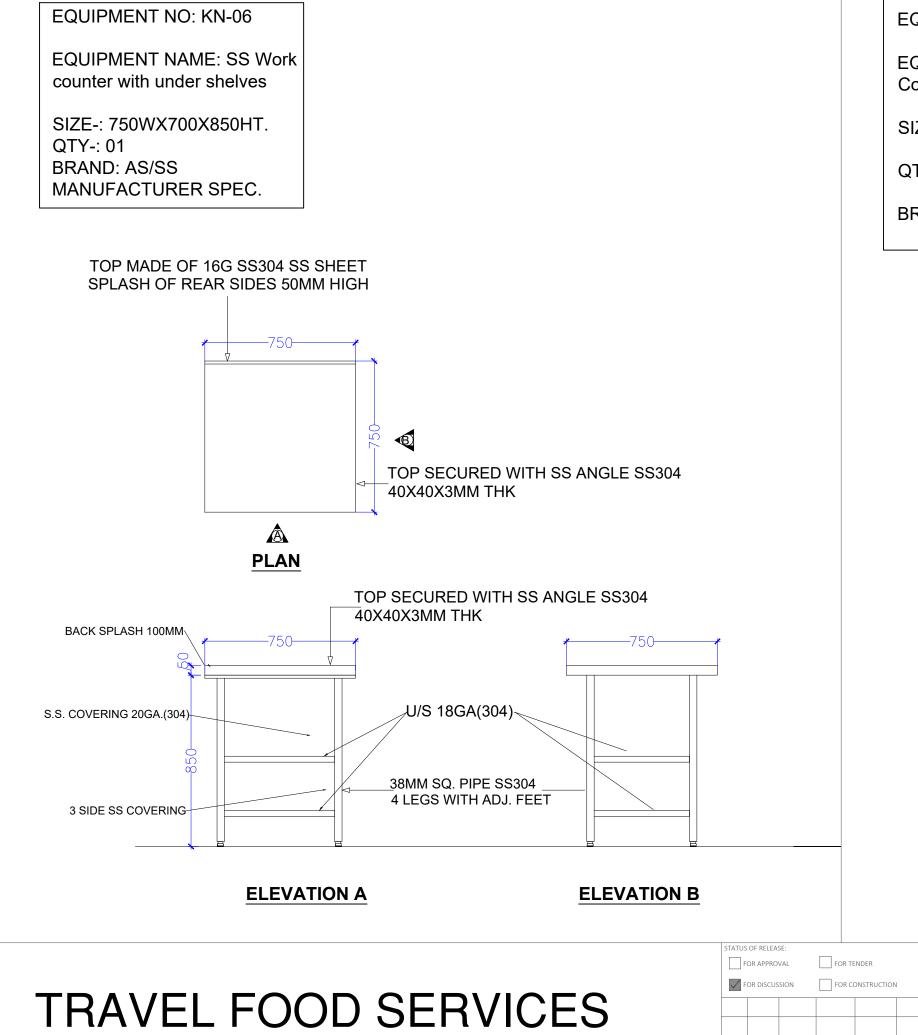
BRAND: AS/SS

MANUFACTURER SPEC.





STATUS OF RELEASE:						STAMP:	DRAWING TITLE:							
F	OR APPRO	VAL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN							
F	FOR DISCUSSION FOR CONSTRUCTION					PROJECT NAME: UNA FOOD COURT	DRAWING TITLE: KA							
						ONATOOD COOK!	NORTH	QUIPMENT DE	DRAWING NO		Rev.			
						CLIENT NAME:								
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD			
REV.	REV. DATE PREP BY CHK BY APPVD BY REMARK		TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA						



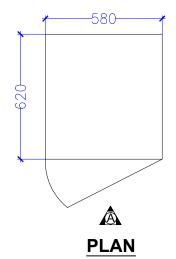
EQUIPMENT NAME: Visi

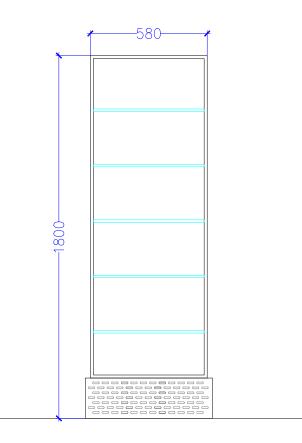
Cooler

SIZE-: 580WX620DX1800HT.

QTY-: 02

BRAND: BLUESTAR

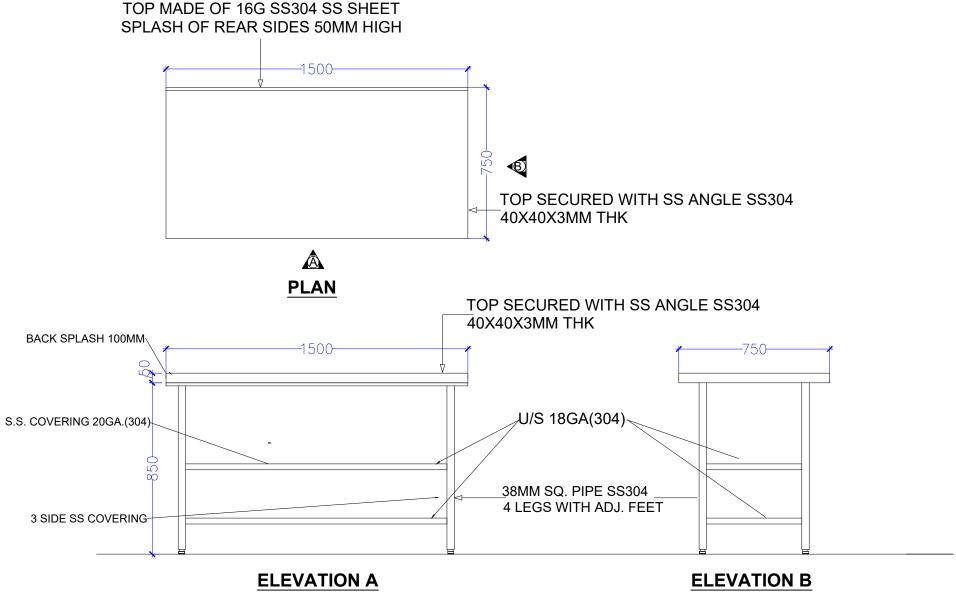




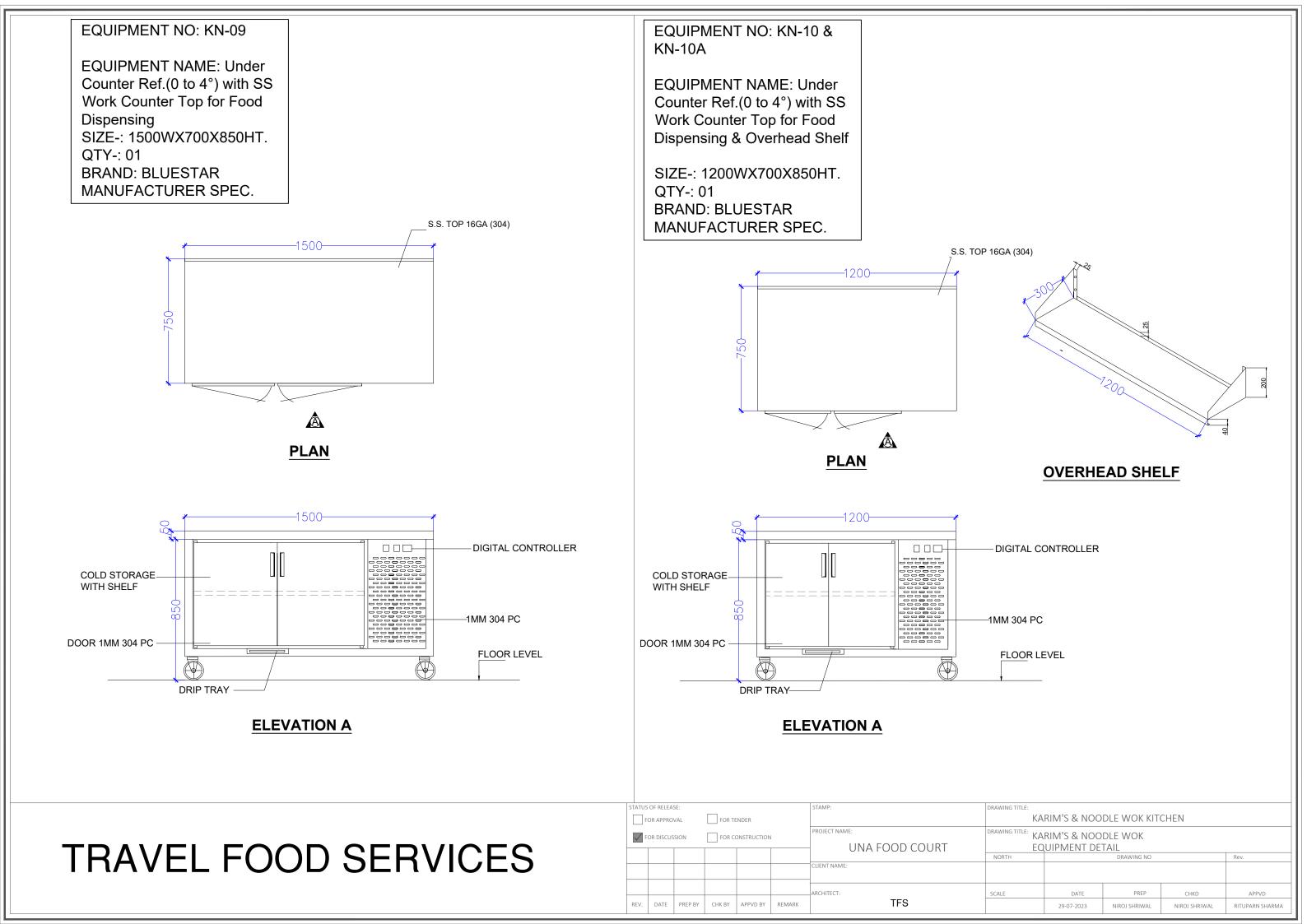
ELEVATION A

STATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:						
F	OR APPRO\	/AL	FOR TE	NDER			KARIM'S & NOODLE WOK KITCHEN						
FOR DISCUSSION FOR CONSTRUCTION								ARIM'S & NOO					
						UNA FOOD COURT	E	EQUIPMENT DETAIL					
							NORTH DRAWING NO Rev.				Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		





STATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:						
F	OR APPROV	/AL	FOR TE	NDER			KARIM'S & NOODLE WOK KITCHEN						
F	FOR DISCUSSION FOR CONSTRUCTION				I	PROJECT NAME: - UNA FOOD COURT		ARIM'S & NOO QUIPMENT DE					
						ONATOOD COOK!	NORTH	OII WILINI DE	DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		



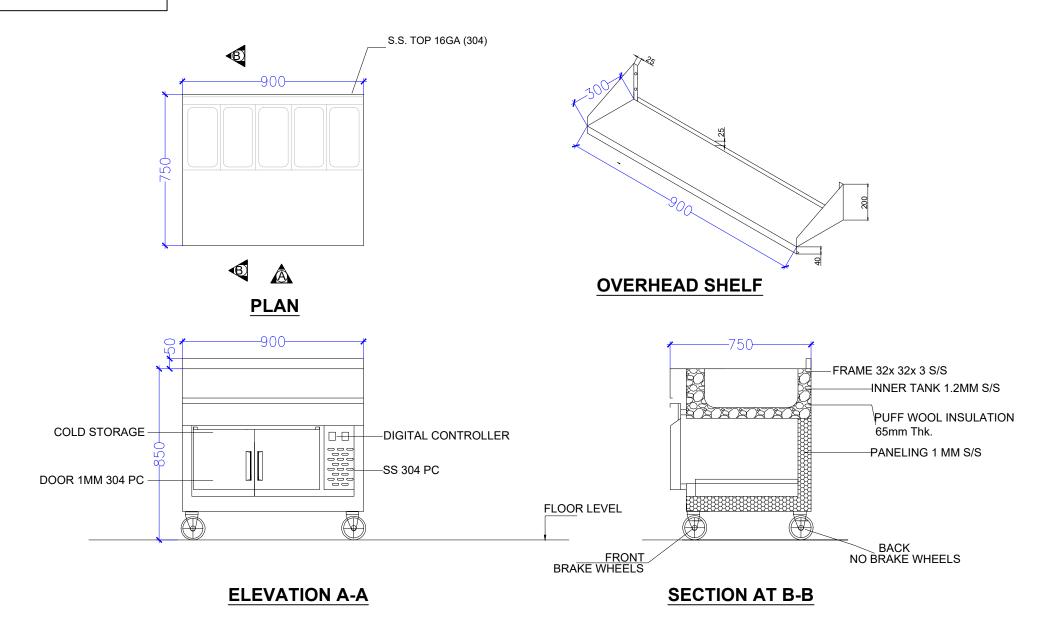
EQUIPMENT NO: KN-11 & KN-11A

EQUIPMENT NAME: Under refrigerator with $\frac{1}{3}$ X5 GN PAN & overhead shelf

SIZE-: 900WX700X850HT.

QTY-: 01 BRAND:AS/SS

MANUFACTURER SPEC.



STATUS OF RELEASE:						STAMP:	DRAWING TITLE:						
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN						
F	FOR DISCUSSION FOR CONSTRUCTION					PROJECT NAME: UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL						
						ONATOOD COOKT	NORTH	DRAWING NO Rev.					
							NORTH		DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		

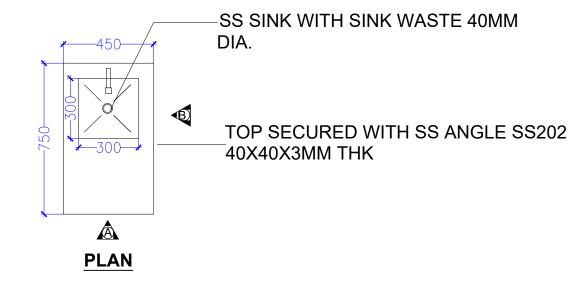
EQUIPMENT NAME: Sink with veg prep table with under shelf

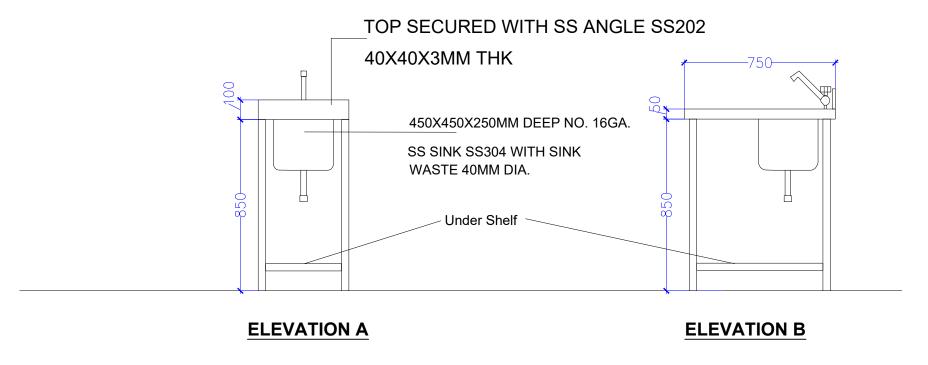
SIZE-: 450WX700X850HT.

QTY-: 01

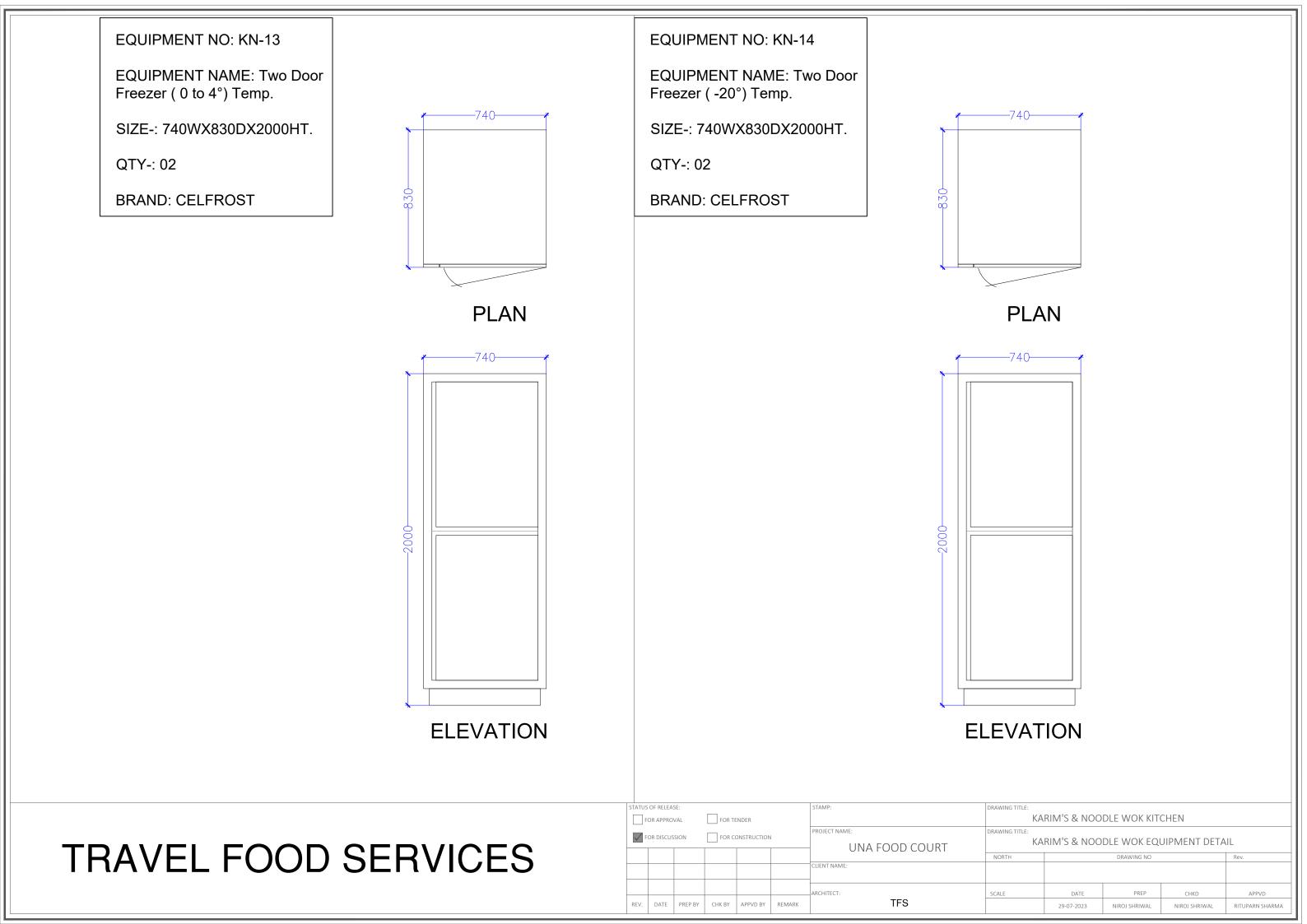
BRAND: AS/SS

MANUFACTURER SPEC.





STATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:						
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN						
F	FOR DISCUSSION FOR CONSTRUCTION				I	PROJECT NAME: - UNA FOOD COURT		ARIM'S & NOO QUIPMENT DE					
						ONATOOD COOK!	NORTH	OII WILINI DE	DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		



EQUIPMENT NAME: Gas

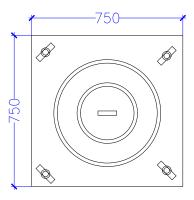
Tandoor

SIZE-: 800WX900X850HT.

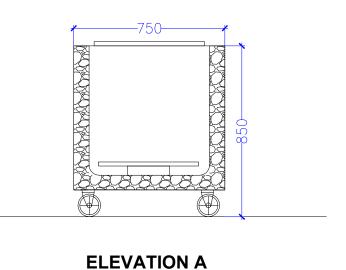
QTY-: 01

BRAND: AS/SS

MANUFACTURER SPEC.



PLAN



EQUIPMENT NO: KN-16

EQUIPMENT NAME: Two

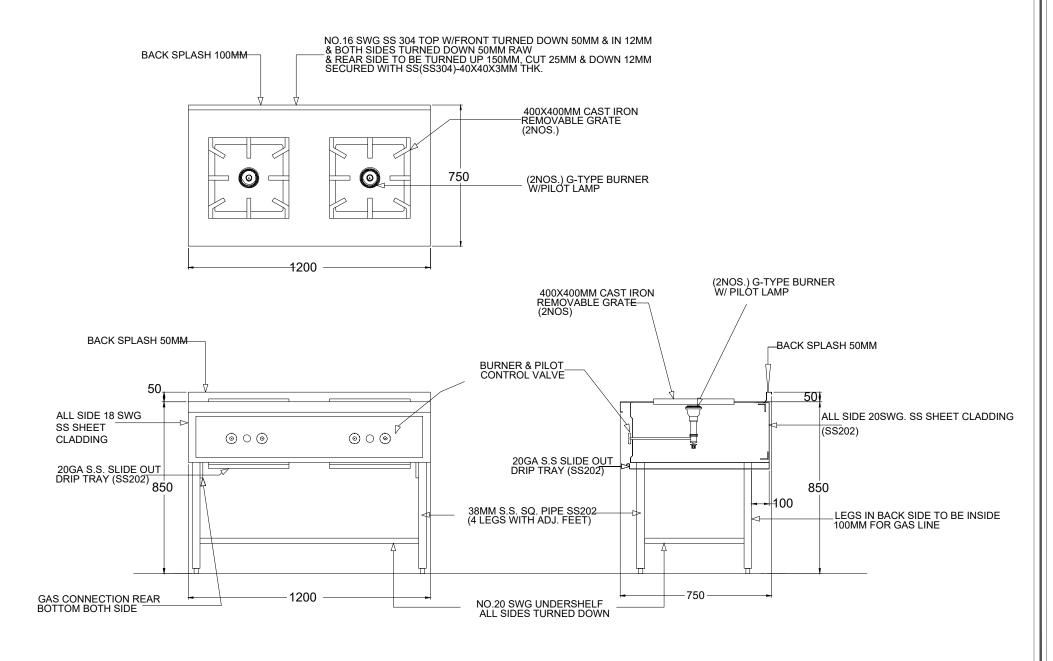
Burner Range

SIZE-: 1200WX700X850HT.

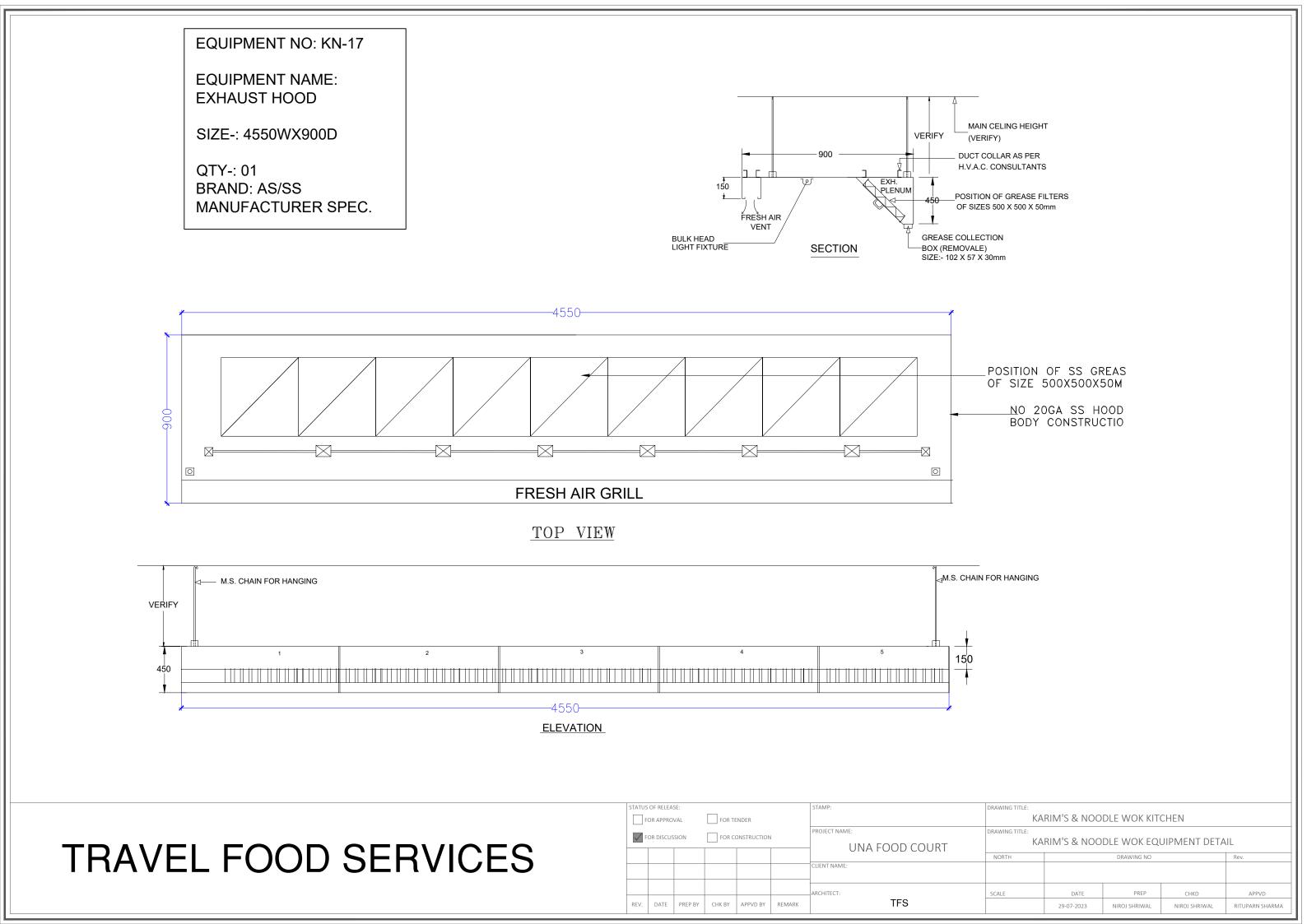
QTY-: 01

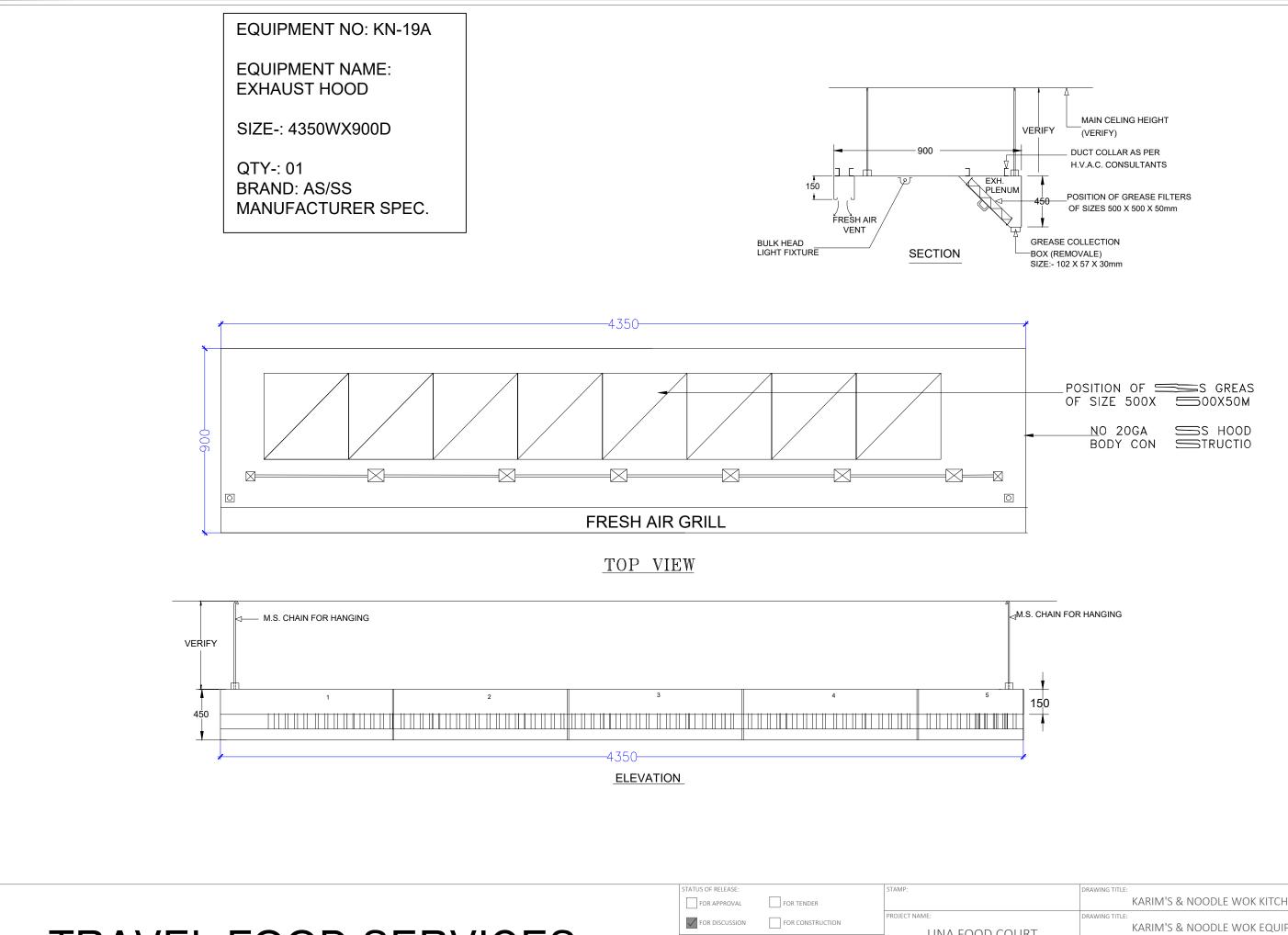
BRAND: AS/SS

MANUFACTURER SPEC.

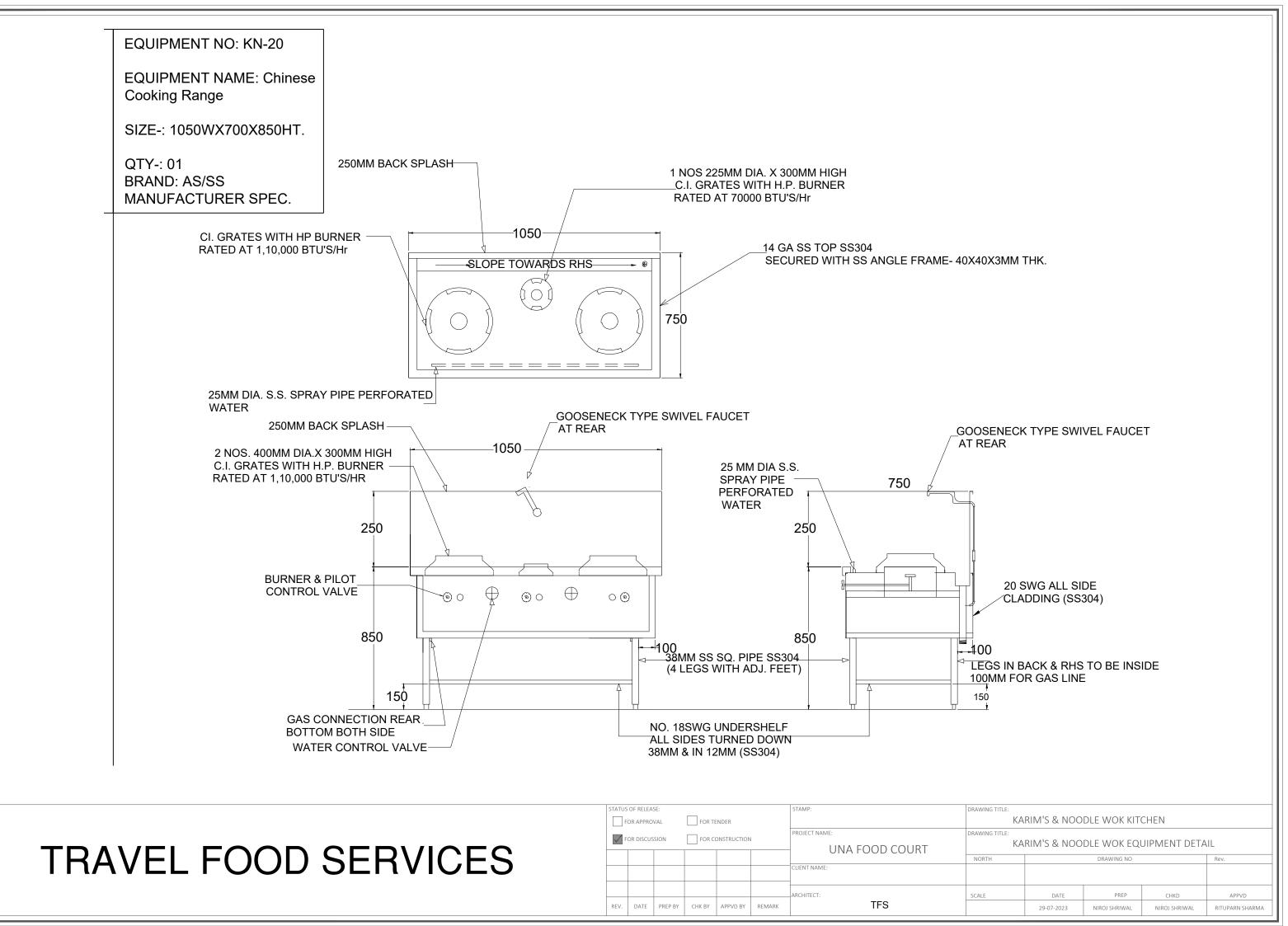


STATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:						
F	FOR APPROVAL FOR TENDER			NDER			KARIM'S & NOODLE WOK KITCHEN						
	FOR DISCUSSION FOR CONSTRUCTION			NICTRITICTION		PROJECT NAME:	DRAWING TITLE:						
	FOR DISCUSSION FOR CONSTRUCTION					UNA FOOD COURT	KA	RIM'S & NOO	DLE WOK EQI	JIPMENT DETA	JL		
							NORTH		DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		





F	FOR APPROVAL FOR TENDER						KARIM'S & NOODLE WOK KITCHEN					
F	FOR DISCUSSION FOR CONSTRUCTION					PROJECT NAME: - UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL					
							NORTH		DRAWING NO		Rev.	
						CLIENT NAME:						
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD	
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA	



EQUIPMENT NAME: Table

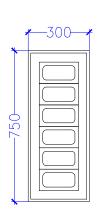
with Insert

SIZE-: 300WX700X850H

QTY-: 01

BRAND: AS/SS

MANUFACTURER SPEC.



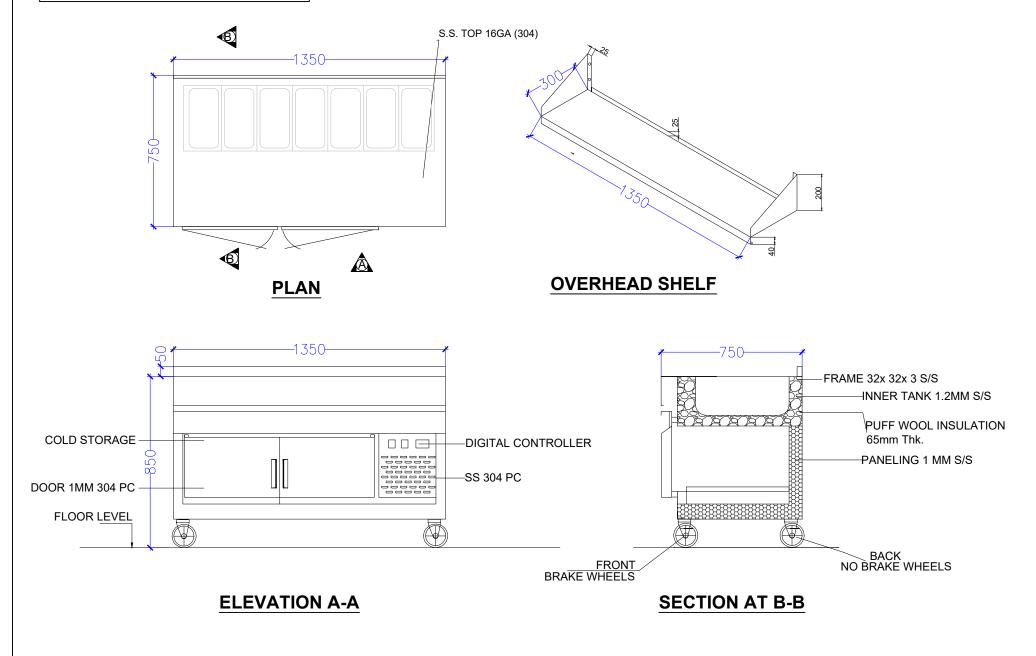
EQUIPMENT NO: KN-22

EQUIPMENT NAME: Under Counter Ref.(0 to 4°) with 1/3X7 GN PAN & Overhead Shelf

SIZE-: 1350WX700X850HT.

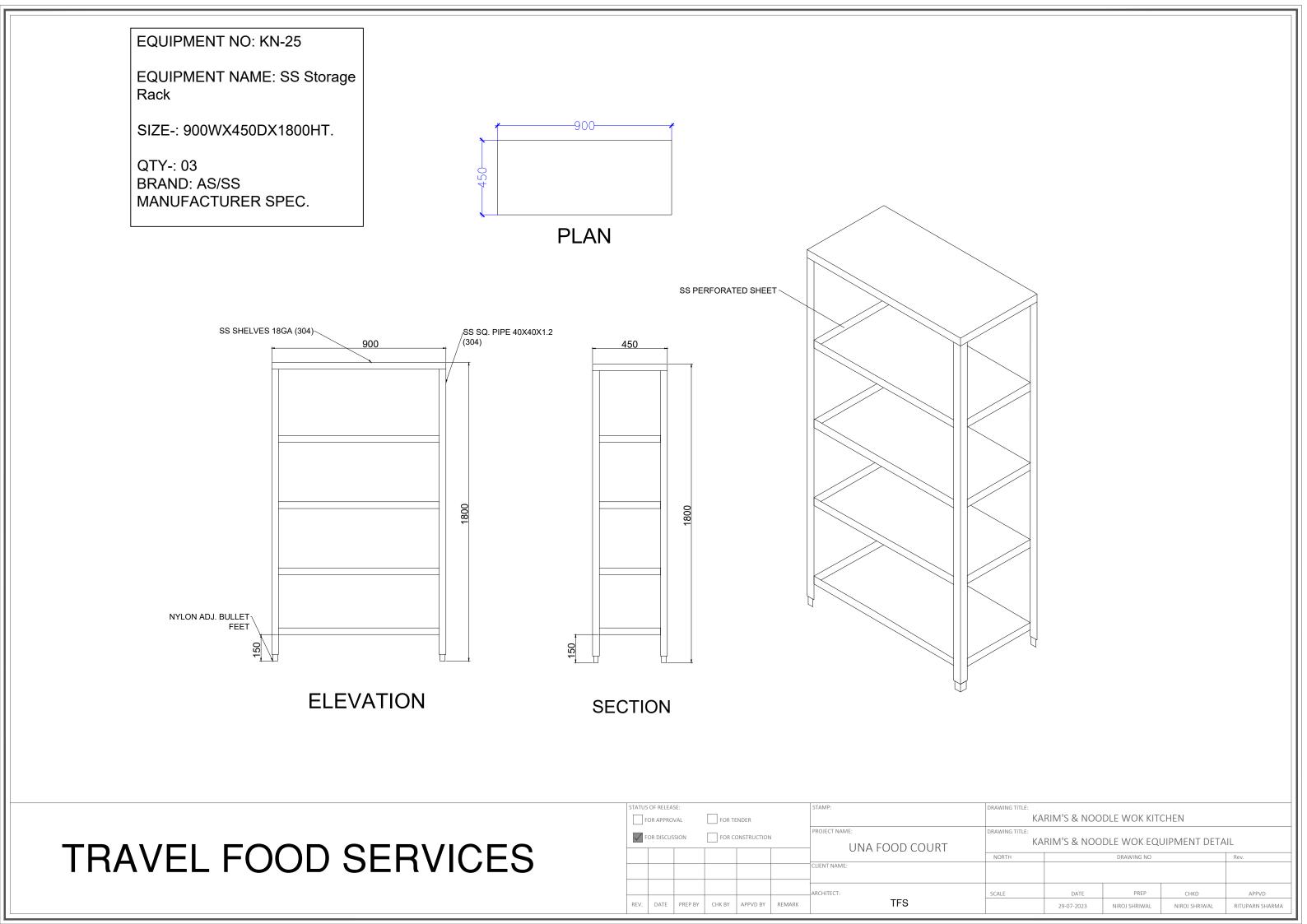
QTY-: 01

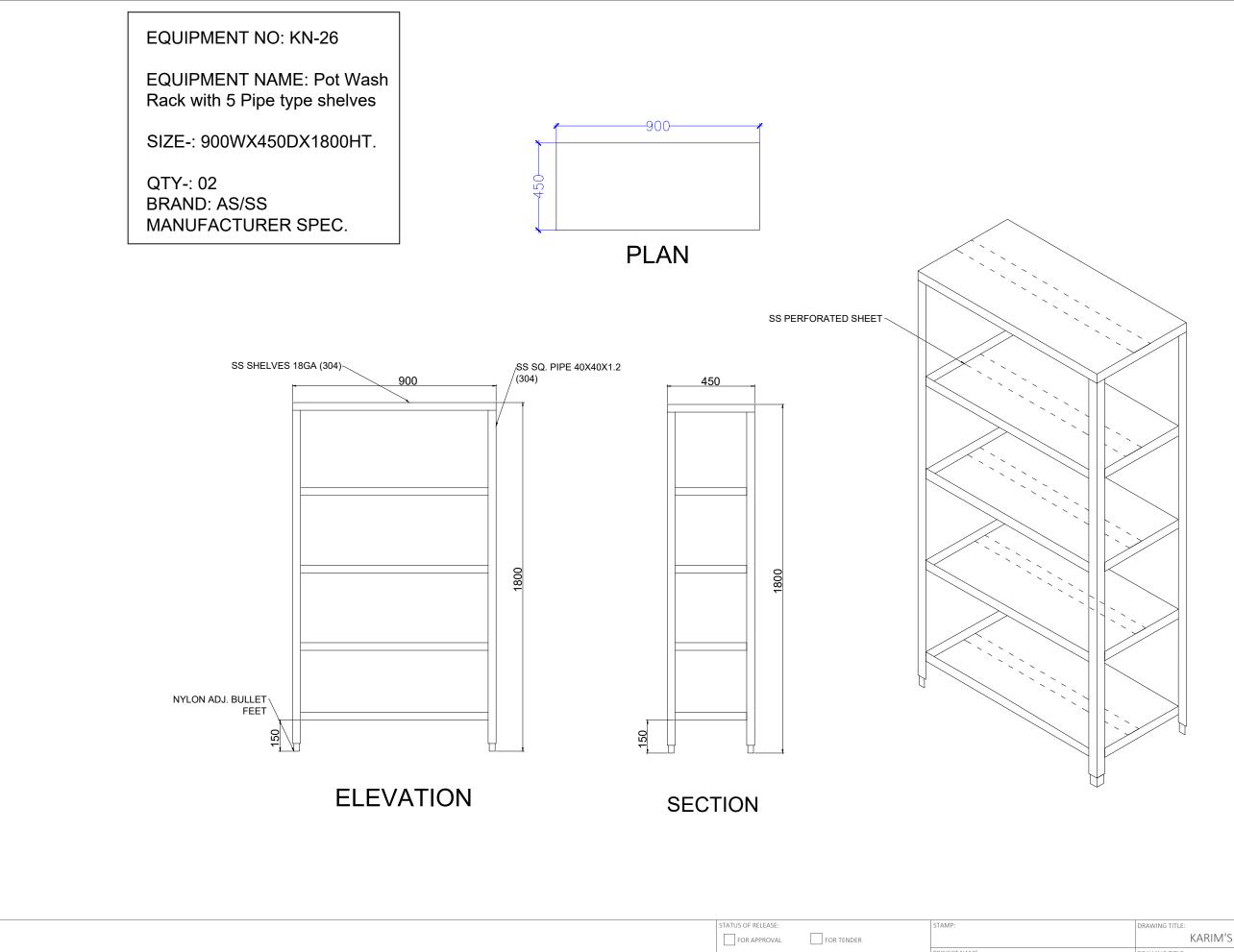
BRAND: BLUESTAR MANUFACTURER SPEC.



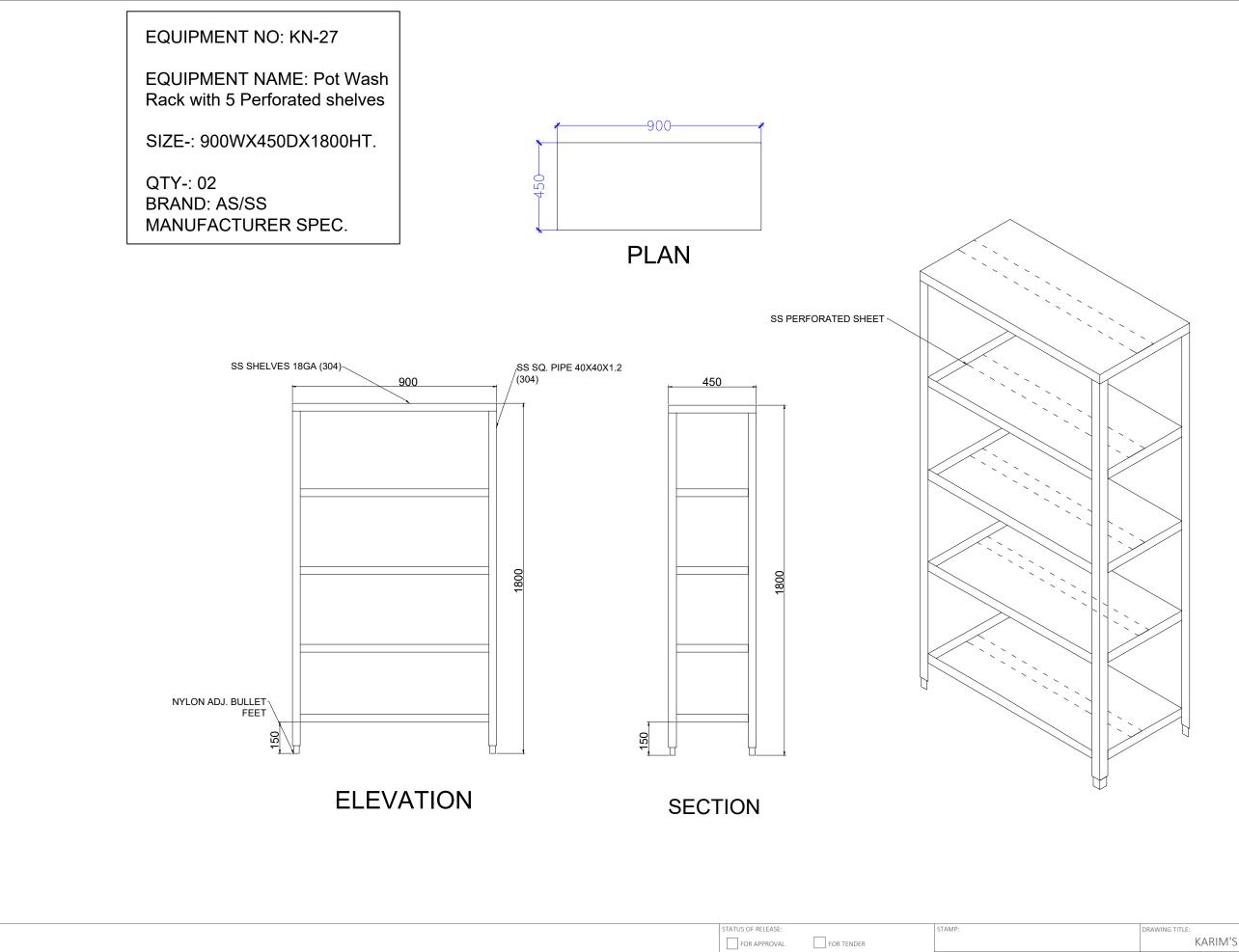
STATUS OF RELEA	ASE:				STAMP:	DRAWING TITLE:						
FOR APPRO	FOR APPROVAL FOR TENDER					KARIM'S & NOODLE WOK KITCHEN						
FOR DISCU	ISSION	FOR CO	ONSTRUCTION UNA FOOD COURT DRAWING TITLE: KARIM'S & NOODLE WOK EQ				EQUIPMENT DETAIL					
					ONATOOD COOK!	NORTH		DRAWING NO		Rev.		
					CLIENT NAME:							
					ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV. DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		

EQUIPMENT NO: KN-23 EQUIPMENT NO: KN-24 EQUIPMENT NAME: EQUIPMENT NAME: MIXER MICROWAVE GRINDER SIZE-: AS/SEL. SIZE-: AS/SEL. QTY-: 01 QTY-: 01 **BRAND: CELFROST BRAND: SUJATA MAKE** KARIM'S & NOODLE WOK KITCHEN FOR TENDER KARIM'S & NOODLE WOK EQUIPMENT DETAIL TRAVEL FOOD SERVICES UNA FOOD COURT TFS REV. DATE PREP BY CHK BY APPVD BY





STATUS	STATUS OF RELEASE:					STAMP:	DRAWING TITLE:						
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN						
F	FOR DISCUSSION FOR CONSTRUCTION				l	PROJECT NAME: UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL						
							NORTH		DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		



STATES OF RELEASE.						377411	DIVAVVIIVO IIILL.					
FC	FOR APPROVAL FOR TENDER						KARIM'S & NOODLE WOK KITCHEN					
✓ F	OR DISCUS	SION	FOR C	ONSTRUCTION		PROJECT NAME: - UNA FOOD COURT	DRAWING TITLE:	JIPMENT DETA	AIL			
						UNA FOOD COURT	NORTH		DRAWING NO		Rev.	
							NORTH		DRAWING NO		Rev.	
						CLIENT NAME:						
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD	
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA	

EQUIPMENT NO: KN- 28 & 28A

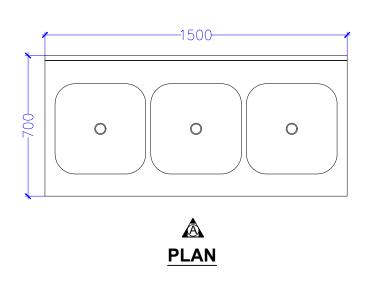
EQUIPMENT NAME: 3 Bowl Sink for Dishwash with overhead shelf & below OTG

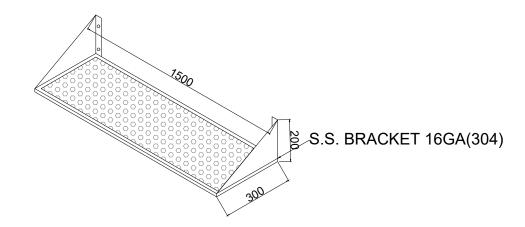
SIZE-: 1500WX700DX850HT.

QTY-: 01

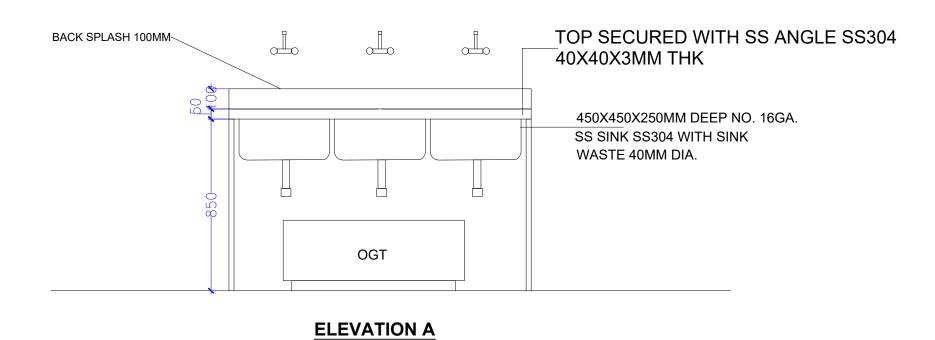
BRAND: AS/SS

MANUFACTURER SPEC.

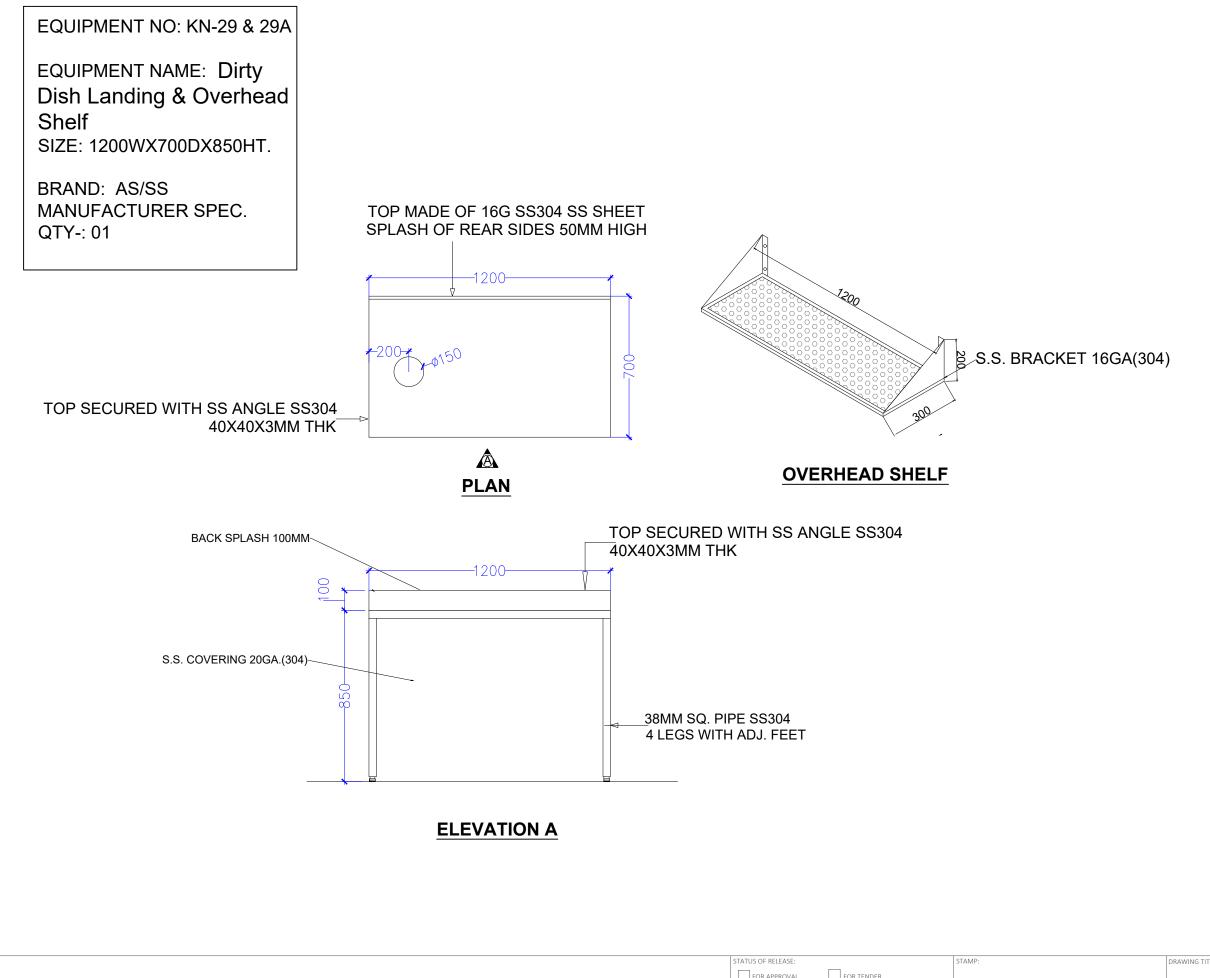




OVERHEAD SHELF



STATUS	STATUS OF RELEASE:					STAMP:	DRAWING TITLE:						
F	OR APPROV	/AL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN						
F	FOR DISCUSSION FOR CONSTRUCTION				l	PROJECT NAME: UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL						
							NORTH		DRAWING NO		Rev.		
						CLIENT NAME:							
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD		
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA		



STATU	STATUS OF RELEASE:					STAMP:	DRAWING TITLE:					
	FOR APPRO	VAL	FOR TE	ENDER			KARIM'S & NOODLE WOK KITCHEN					
	FOR DISCUSSION FOR CONSTRUCTION				I	PROJECT NAME: UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL					
						OW/ TOOD COOK!	NORTH		DRAWING NO		Rev.	
						CLIENT NAME:						
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD	
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA	

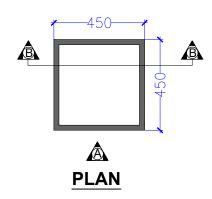
EQUIPMENT NO: KN-30

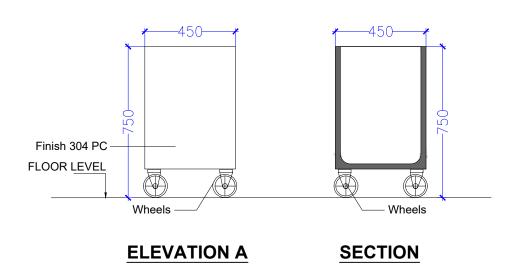
EQUIPMENT NAME: SS
DUSTBIN

SIZE-: 450WX450DX750HT.

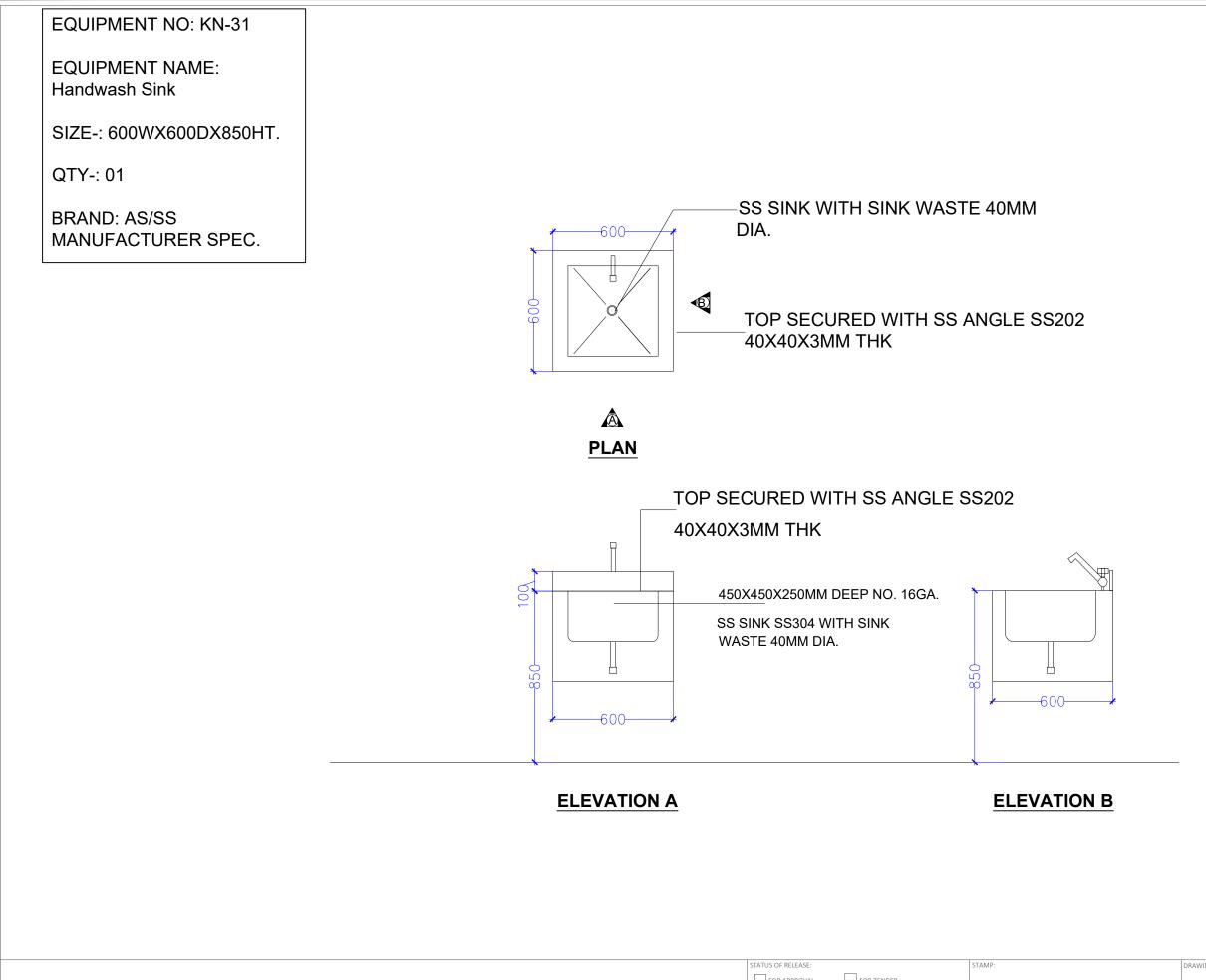
QTY-: 01

BRAND: AS/SS MANUFACTURER SPEC.





TATUS	OF RELEAS	SE:				STAMP:	DRAWING TITLE:							
F	FOR APPROVAL FOR TENDER						KARIM'S & NOODLE WOK KITCHEN							
	FOR DISCUSSION FOR CONSTRUCTION					PROJECT NAME:	DRAWING TITLE:							
M F	FOR DISCUSSION FOR CONSTRUCTION				I	UNA FOOD COURT	KA	RIM'S & NOO	DLE WOK EQU	JIPMENT DETA	IL			
							NORTH		DRAWING NO		Rev.			
						CLIENT NAME:								
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD			
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA			



STATUS OF RELEASE:						STAMP:	DRAWING TITLE:					
	OR APPROV	VAL.	FOR TE	NDER			KARIM'S & NOODLE WOK KITCHEN					
	FOR DISCUSSION FOR CONSTRUCTION					PROJECT NAME: - UNA FOOD COURT	DRAWING TITLE: KARIM'S & NOODLE WOK EQUIPMENT DETAIL					
						011/11/00/200111	NORTH		DRAWING NO		Rev.	
						CLIENT NAME:						
						ARCHITECT:	SCALE	DATE	PREP	CHKD	APPVD	
REV.	DATE	PREP BY	CHK BY	APPVD BY	REMARK	TFS		29-07-2023	NIROJ SHRIWAL	NIROJ SHRIWAL	RITUPARN SHARMA	

