

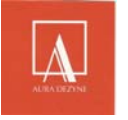


***TENDER DOCUMENT FOR MANUFACTURING, SUPPLY
COMMISSIONING & INSTALLATION OF
KITCHEN EQUIPMENT***

CLIENT : TRAVEL FOOD SERVICES PVT. LTD.

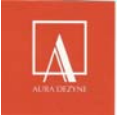
PROJECT : HELLO MERCATO @ T1, DELHI AIRPORT.

CONSULTANTS : **AURADEZYNE**
C-45, North Bombay CHS,
Opp. JW Marriot Hotel,
Juhu Tara Road, Juhu,
Mumbai - 400049
Board : +022 2612 7475
Email: feroz@auradezyne.com



TENDER DOCUMENT

- 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 co-ordinate 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 mid-way 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 Sheet 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 Sheetting 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

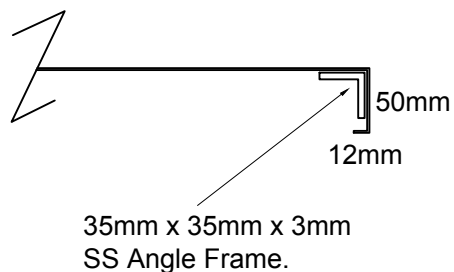
1	Water Immersion Heaters	:	Escort / Spot – Heat / Vileco (Girish Electricals)
2	Stainless Steel Tubing Oil Immersion Heater (Liftable)	:	S.V. Enterprise / Spot – Heat / Vileco (Girish Electricals)
3	Air Heater Encoly Tubing	:	S.V. Enterprise / Spot – Heat / Vileco (Girish Electricals)
4	Thermostat	:	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 / Kirloskar

AURA DEZYNE

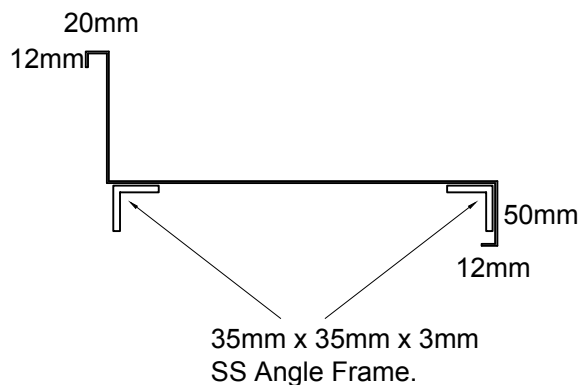
FABRICATED DETAILS SHEET

WORK TOP DETAILS

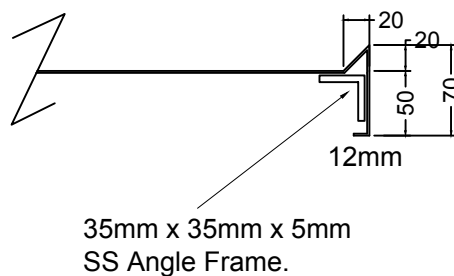
PLAIN TOP



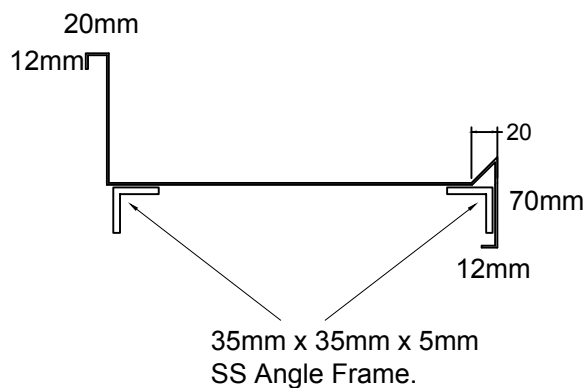
PLAIN TOP WITH SPLASH DETAILS



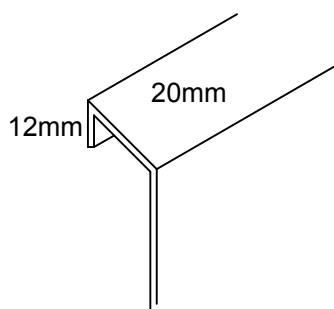
SUNK IN TOP



SUNK IN TOP WITH SPLASH DETAILS

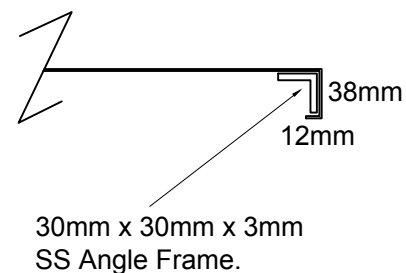
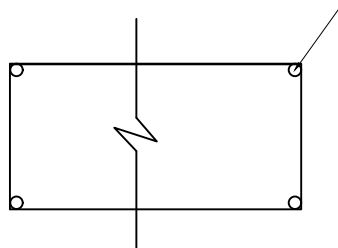


SPLASH DETAILS



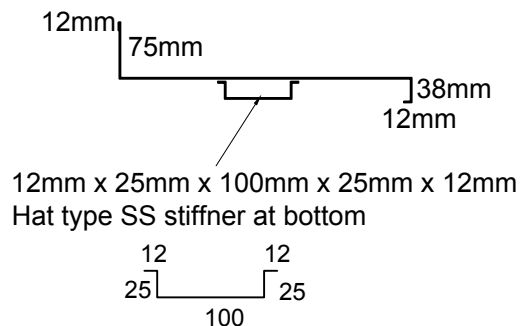
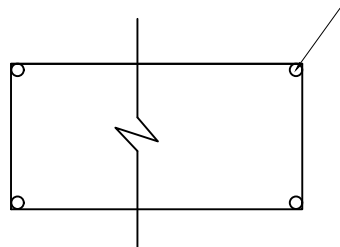
UNDERSHELVES FIXING DETAILS

38mmØ x 16 swg SS pipe / legs
with adjustable nylon bullet feet.



RACK SHELVES FIXING DETAILS

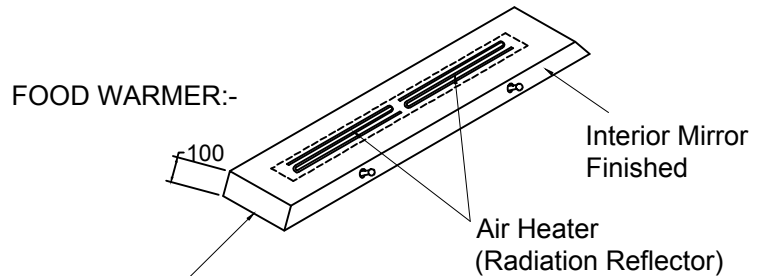
38mmØ x 16 swg SS pipe / legs
with adjustable nylon bullet feet.



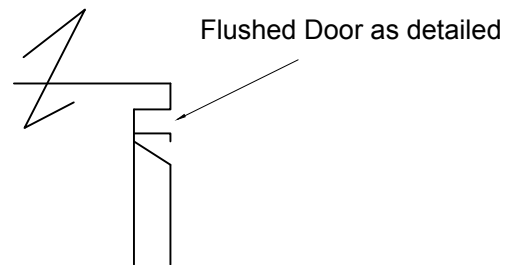
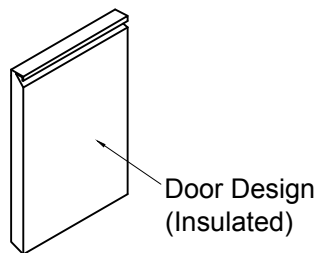
AURA DEZYNE

**PRODUCT : TABLE TOP REFRIGERATOR WITH BAIN MARIE.
TABLE TOP REFRIGERATOR.
REFRIGERATOR PICK UP COUNTER.**

Note:- Please do not provide Build in Lock.
Provision for Extnal 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.

PRODUCT DETAIL SHEET

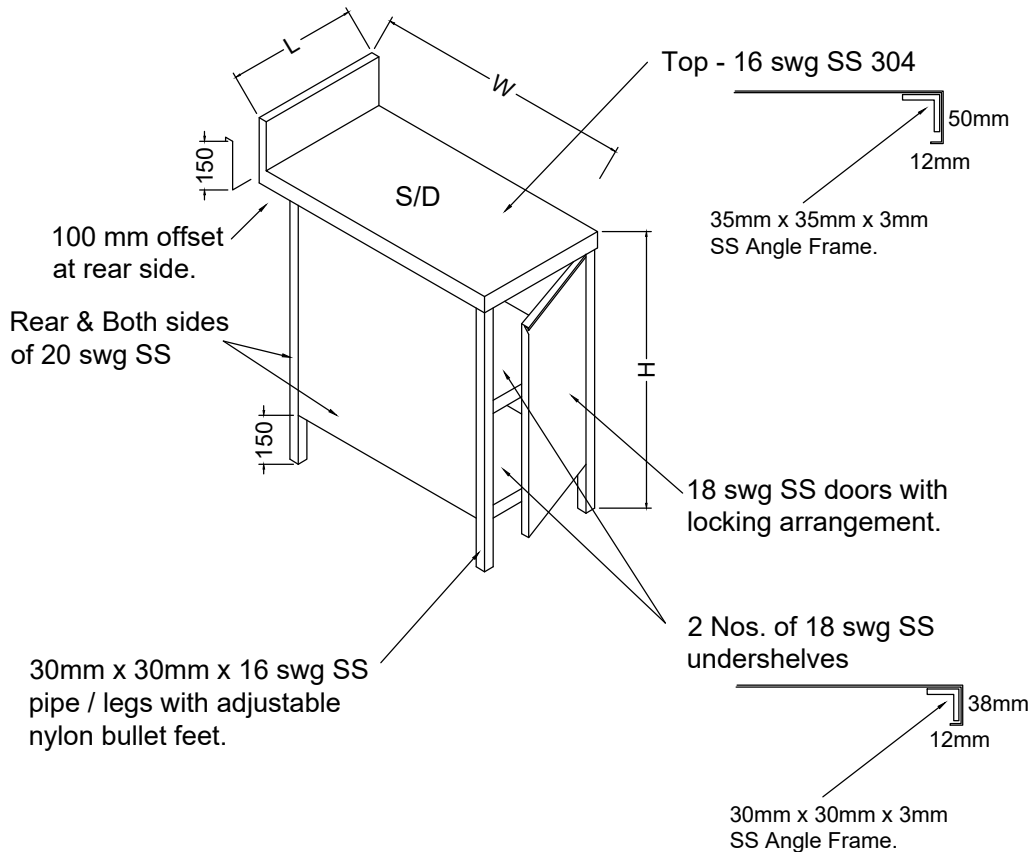


SS WORK TABLE WITH STORAGE CABINET (2 Nos. U/s.)
OVERALL SIZE:-

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
01	400 x 800 x 850 + 150 MM SPL.	1 No.
03	450 x 730 x 850 + 150 MM SPL.	1 No.
15	750 x 500 x 950 + 150 MM SPL.	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

24L ELECTRIC FRYER DUAL TANK MM (SINGLE PHASE)

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
02	400 x 800 x 850 + 250 MM	1 No.
26	400 x 800 x 850 + 250 MM	1 No.
51	400 x 800 x 850 + 250 MM	1 No.

MAKE:- MUKUNDA FOODS PVT. LTD.

24L Electric Fryer Dual Tank MM : Technical Specifications

1. Type	:	Electric (Floor top)
2. Power Supply	:	Single Phase 220V AC, 50Hz
3. Power Socket	:	32A Industrial Socket
4. Rated Power	:	9K Watt (4.5Kw for each Vat, separately controlled)
5. Temperature Range	:	50°C to 195°C
6. Machine Dimensions	:	400 x 800 x 1100 (LWH) in mm
7. Oil Capacity	:	24L
8. Oil Tank	:	2
9. Number of Baskets	:	2
10. Basket Dimensions	:	340 x 140 x 145 (LWH) in mm
11. Temperature Control	:	Automatic
12. Menu	:	12 buttons (6 for each tank)



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FLEXI DRAWER SS UNDER COUNTER REFRIGERATOR.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
04	905 x 700 x 565 MM	1 No.
71	905 x 700 x 565 MM	1 No.

MAKE:- ELANPRO - CBR 1-2

SPECIFICATIONS

Model & Title	:	Flexi Drawer Under Counter
Capacity in Litres	:	78
External Dim. W*D*H(mm)	:	905 x 700 x 565
External W*D*H (Inches)	:	36" x 28" x 22"
Temperature. Range (°C)	:	1°C ~ 4°C / -18°C ~ -21°
Max Ambient Temperature(°C)	:	40°
Castors	:	Yes
Door Lock	:	NA
Baskets/Shelves Quantity	:	2
GN Compatibility	:	2 X GN 1/1
Cooling Mode	:	Frost Free
Material - Inside	:	SS 304
Power Supply	:	230 V / 50Hz



NOTE:- PLEASE PROVIDE 19MM THICK GRANITE TOP ALONG WITH THE ABOVE UNIT, THE SIZE WILL BE 905 x 700 x 19 MM, SAME WILL BE ON TOP OF THE ABOVE UNIT.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

COUNTER TOP 4 ELECTRIC HOT PLATE
OVERALL SIZE:- 800 x 730 x 332 MM HT

ITEM No. 05

Electrolux -371017

QTY. - 01 No.



Electrolux
PROFESSIONAL

Modular Cooking Range Line
700XP 4-Hot Square Plates
Electric Boiling Top Range

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371017 (E7ECEH4Q00)	4-Hot Square Plate (2.6 kW each) electric Boiling Top
371130 (E7ECEH4Q0N)	4-Hot Square Plate (2.6 kW each) electric Boiling Top

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. Four 2.6 kW square cast-iron hot plates hermetically sealed to the one-piece top. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The four 2.6kW cast-iron square plates are hermetically sealed to the one-piece top.
- The special design of the control knob system guarantees against water infiltration.
- IPx4 water protection.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Optional Accessories

- Junction sealing kit PNC 206086
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- 2 cast iron plate bars for electric cooking top PNC 206168
- Full size basket with holder for automatic programmable fryer (only for 371130) PNC 206196
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension for 700 line PNC 206291
- Chimney upstand, 800mm PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 side covering panels for top appliances PNC 216277

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

Page: 1/2

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP 4 ELECTRIC HOT PLATE
OVERALL SIZE:- 800 x 730 x 332 MM HT

FOODHALL
@ T1 DELHI AIRPORT

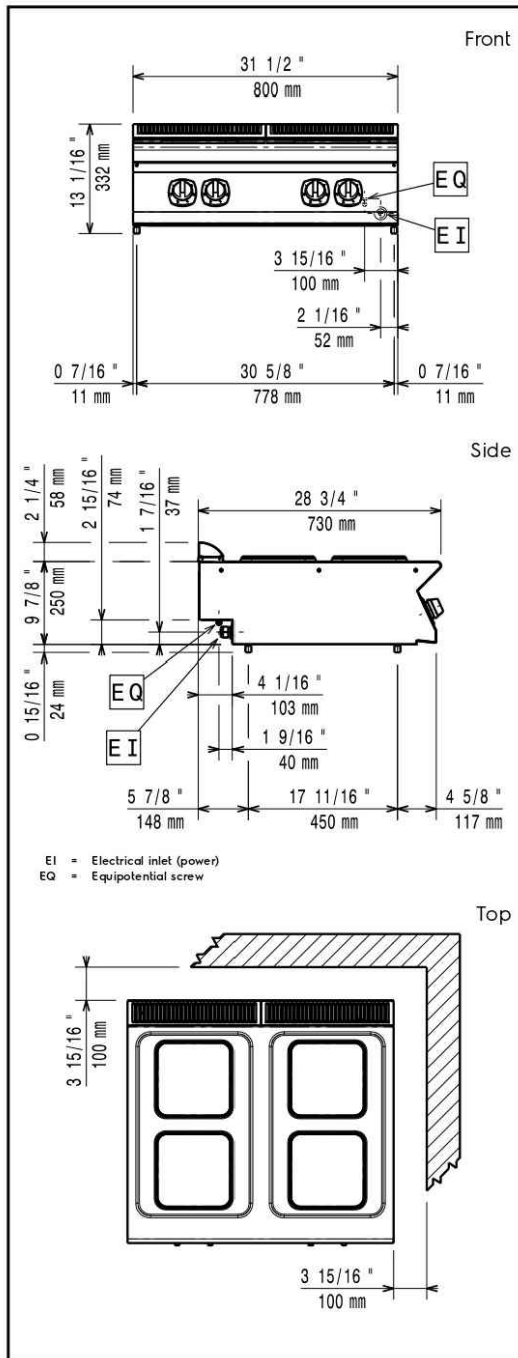
ITEM No. 05

Electrolux -371017

QTY. - 01 No.



Modular Cooking Range Line 700XP 4-Hot Square Plates Electric Boiling Top Range



EI = Electrical inlet (power)
EQ = Equipotential screw

Electric

Supply voltage:	
371017 (E7ECEH4Q00)	380-400 V/3 ph/50/60 Hz
371130 (E7ECEH4Q0N)	230 V/3 ph/50/60 Hz
Total Watts:	10.4 kW
Predisposed for:	
371017 (E7ECEH4Q00)	380-400V 3- 50/60Hz 9-10,4kW

Key Information:

Front Plates Power:	2.6 - 2.6 kW
Back Plates Power:	2.6 - 2.6 kW
Front Plates dimensions:	230x230 230x230
Back Plates dimensions:	230x230 230x230
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	40 kg

Shipping weight:	
371017 (E7ECEH4Q00)	48 kg
371130 (E7ECEH4Q0N)	47 kg
Shipping height:	
371017 (E7ECEH4Q00)	520 mm
371130 (E7ECEH4Q0N)	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	
371017 (E7ECEH4Q00)	0.37 m ³
371130 (E7ECEH4Q0N)	0.38 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group:	
371017 (E7ECEH4Q00)	EH74T
371130 (E7ECEH4Q0N)	N7CEI



Modular Cooking Range Line
700XP 4-Hot Square Plates Electric Boiling Top Range

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2023.12.05

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

FREE STANDING ELECTRIC PASTA COOKER.
OVERALL SIZE:- 800 x 730 x 850 + 50 MM HT

ITEM No. 06

Electrolux -371099

QTY. - 01 No.



Modular Cooking Range Line
700XP Freestanding Electric Pasta
Cooker, 2 Wells 24.5 litres

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371099 (E7PCEH2KF0)

Freestanding electric pasta
cooker, 24.5lt well, 2 wells -
400V

Short Form Specification

Item No. _____

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316-L AISI stainless steel to protect against corrosion. Manual water tap. Height adjustable feet in stainless steel. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the wells.
- Water basins are seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basins.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Water basin in 316-L Stainless steel.
- IPx4 water protection.

Sustainability

- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

Page: 1/2

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

FREE STANDING ELECTRIC PASTA COOKER.
OVERALL SIZE:- 800 x 730 x 850 + 50 MM HT

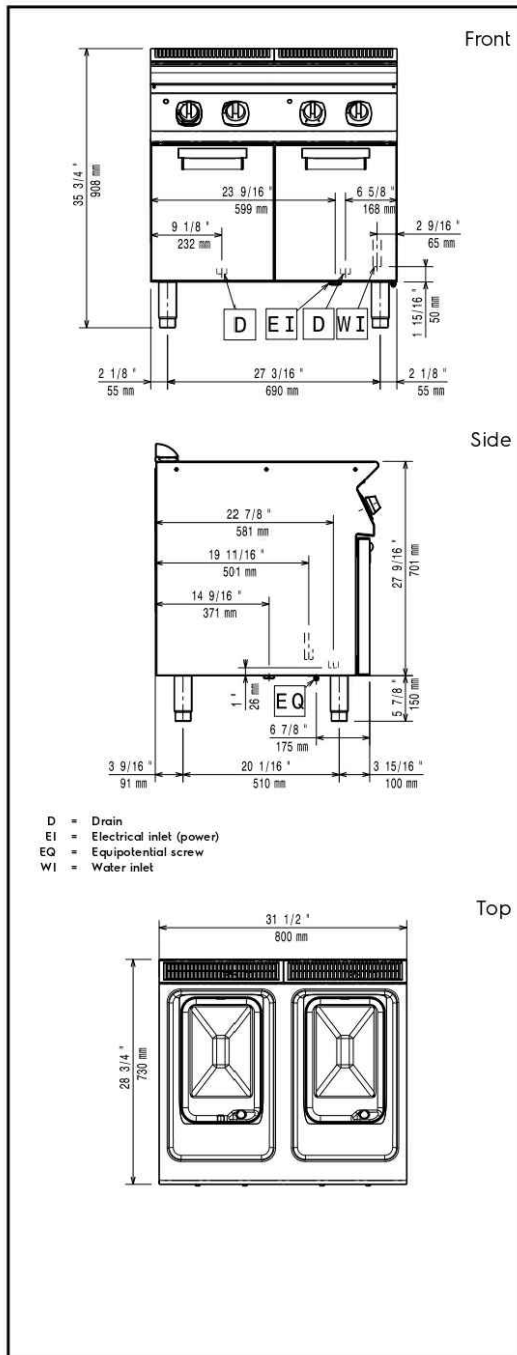
ITEM No. 06

Electrolux -371099

QTY. - 01 No.



Modular Cooking Range Line 700XP Freestanding Electric Pasta Cooker, 2 Wells 24.5 litres



Electric

Supply voltage:

371099 (E7PCEH2KF0)

Electrical power max.:

Total Watts:

Predisposed for:

Water:

Drain "D":

Incoming Cold/hot Water
line size:

Total hardness:

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

Key Information:

Usable well dimensions
(width):

Usable well dimensions
(height):

Usable well dimensions
(depth):

Well Capacity (MAX):

External dimensions, Width:

External dimensions, Depth:

External dimensions, Height:

Net weight:

Shipping weight:

Shipping height:

Shipping width:

Shipping depth:

Shipping volume:

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group:

2023.12.07

EPC72S



Modular Cooking Range Line
700XP Freestanding Electric Pasta Cooker, 2 Wells 24.5 litres
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2023.12.07

PRODUCT DETAIL SHEET



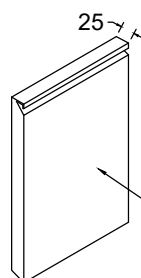
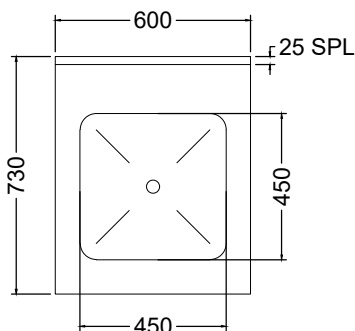
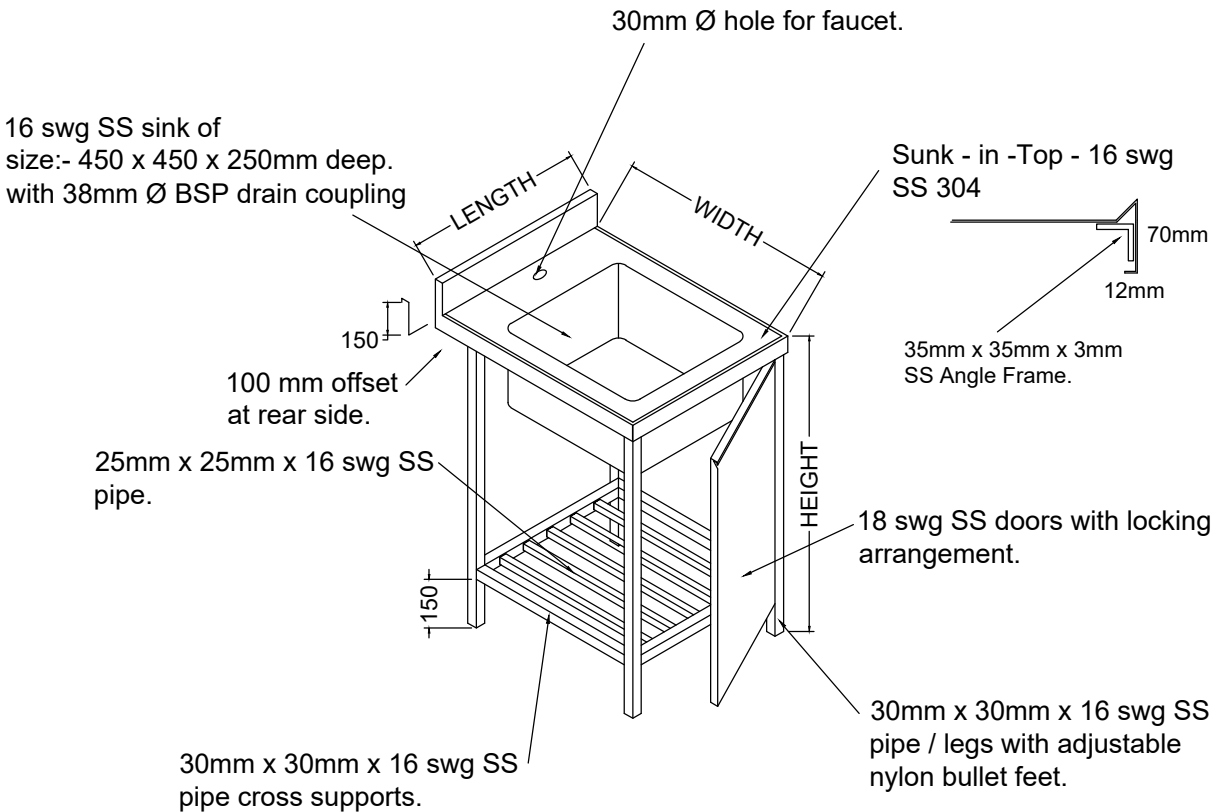
SS SINK UNIT WITH 1 No. U/s. & SHUTTER IN FRONT.

FOODHALL
@ T1 DELHI AIRPORT

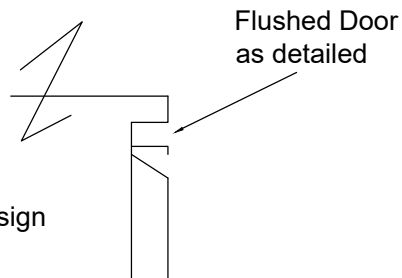
ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
07	600 x 730 x 850 + 150 MM Spl.	1 No.
22	600 x 700 x 850 + 150 MM Spl.	1 No.
47	600 x 700 x 850 + 150 MM Spl.	1 No.

Open from Rear & both sides.



Door Design



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

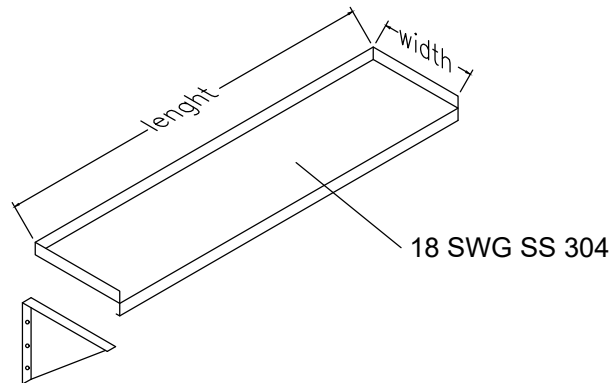


SS WALL SHELF.

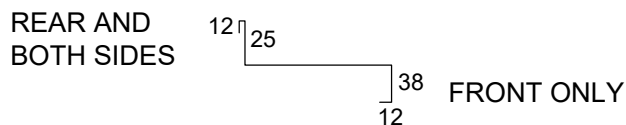
FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
08	600 x 300 MM	1 No.
23	600 x 300 MM	1 No.
48	600 x 300 MM	1 No.
54A	800 x 300 MM	1 No.
56	1360 x 300 MM	1 No.
76	1360 x 300 MM	1 No.
79	750 x 300 MM	1 No.



2 Nos. 14 SWG SS
BRACKETS



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



MICROWAVE OVEN
MENUMASTER MODEL No. RMS 510 TS

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
09	510 x 420 x 310 MM	1 No.
24	510 x 420 x 310 MM	1 No.
49	510 x 420 x 310 MM	1 No.

Product Details:

- 1000 watts of power.
- Five power levels for cooking flexibility.
- Three cooking stages for one touch cooking.
- Multiple users and variable ambient temperatures.
- 20 programmable menu items For Simplifying cooking.



Description:

- Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 20 menu items.
- Certified Oven for Commercial Applications
- Tested to higher standards for a commercial rating required by most commercial insurance policies and health inspectors.
- Interlock safety switch is tested to 4 times the standard of residential ovens.
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures.
- Compared to a residential oven, this oven is more powerful for faster heating and better quality results.
- LED display shall be backlit. Oven shall have 5 power levels and 3 cooking stages.
- Microwave output shall be 1000 watts distributed by one magnetron with a bottom feed rotating stirrer to provide superior even heating throughout the cavity.
- An interior light shall facilitate monitoring without opening the door. The 25.5 Liter (0.9 cubic ft.) cavity shall accommodate a 305 mm (12") platter.

Specifications:

MODEL	RMS510TS
Control System	Touch
Programmable Control Pads	10
Settings Programmable	20
Max. Cooking Time (Min.)	60:00
Power Levels	5
Display	LED
Stage Cooking	Yes, 3
Exterior Dimensions (WxDxH) mm	510 x420 x310
Usable Cavity Space	25.5 Liters (0.9 cu. ft.)
Exterior Finish	Stainless steel
Power Consumption (Watts)	1150 W, 9.6 A
Power Output (Watts)	1000 W
Power Source (V/Hz/A)	230V/50 Hz/ 15 A/1pH
Product Weight (Kg.)	14.5 kg. (32 lbs.)

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

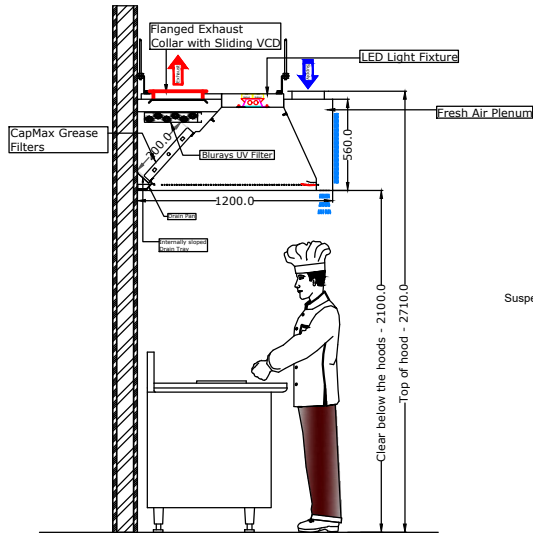


FOODHALL
@ T1 DELHI AIRPORT

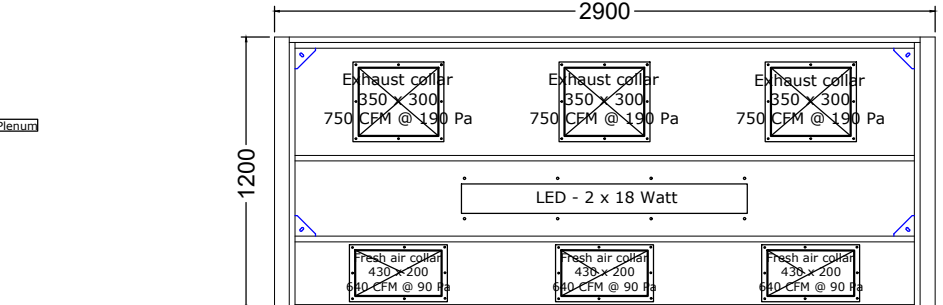
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 2900 x 1200 x 560 + 50 MM

ITEM No. 10

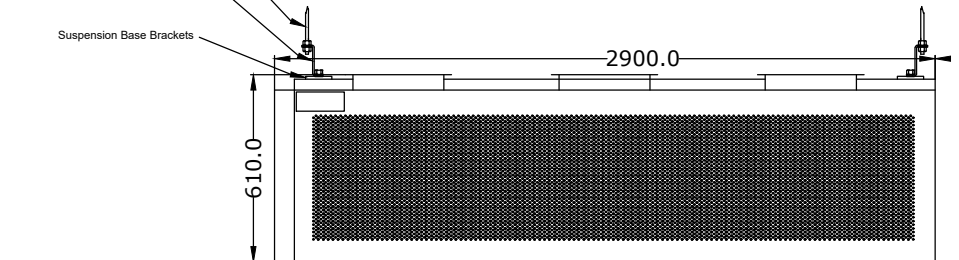
QTY. - 01 No.



SIDE VIEW



TOP VIEW



FRONT VIEW

Removing UV Cassette

UV Cassette can be accessed by removing the CapMax baffle filter to access the UV cassette and lamps embedded in them. On removal of the baffle filters, the limit safety switch will cut off power to the UV lamp to ensure that there is no harmful UV radiation to the personnel attending the hood.

1 - GASKET
2 - TUBE LIGHT CASING
3 - TOUGHENED GLASS (6 mm thick)
4 - GLASS FRAME
5 - M-6 SCREW

LIGHT FIXTURES
2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.

GREASE FILTERS
Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.

Interlock with Panel
UV Shut-off Switch

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4

Exhaust CFM: 3Nos. 750 (Static Pressure at Collar: 190 Pa) each

Fresh Air CFM: 3Nos. 640 (Static Pressure at Collar: 90 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

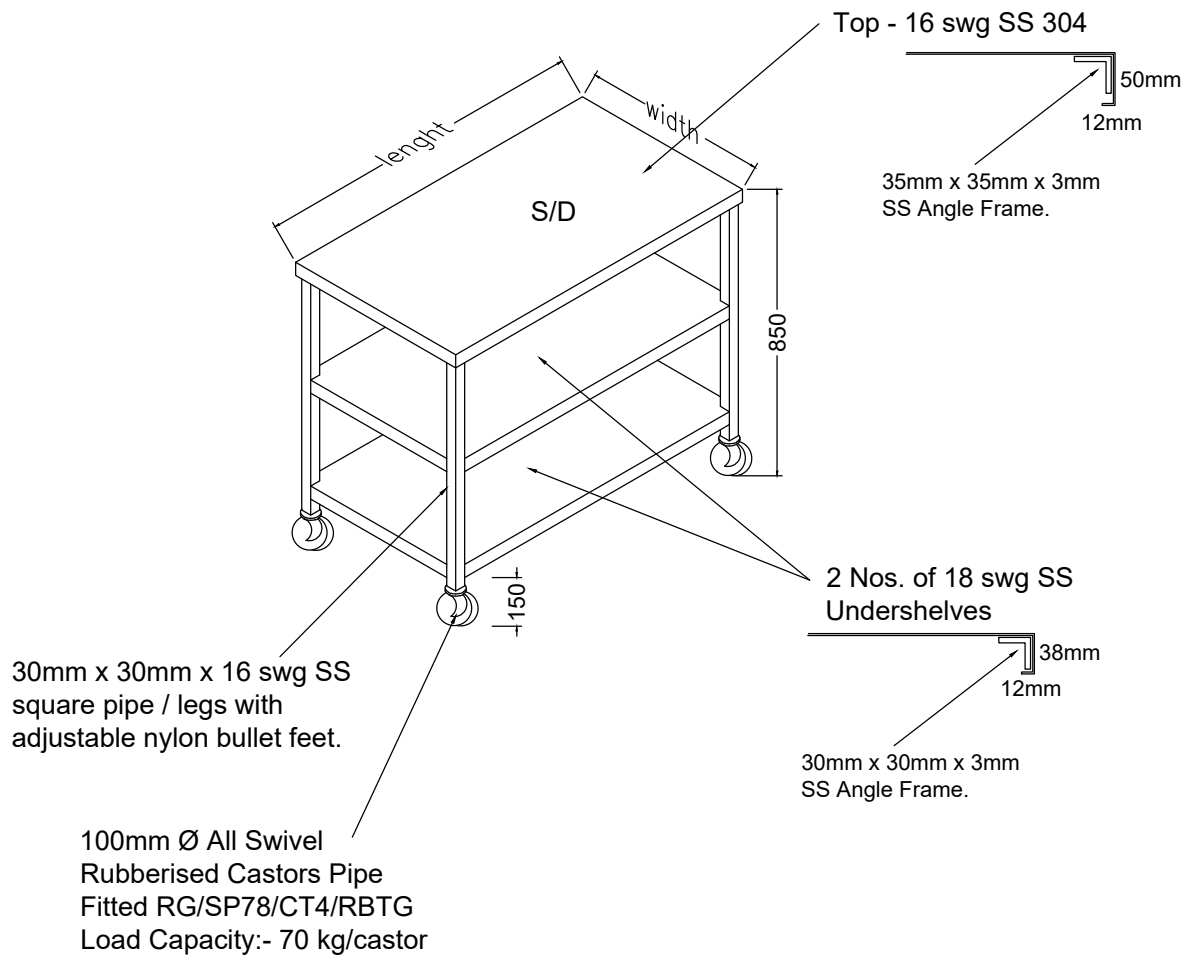


SS WORK TABLE WITH 2 Nos. U/s. ON CASTORS.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
11	900 x 500 x 850 MM	1 No.
67	750 x 500 x 850 MM	2 Nos.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

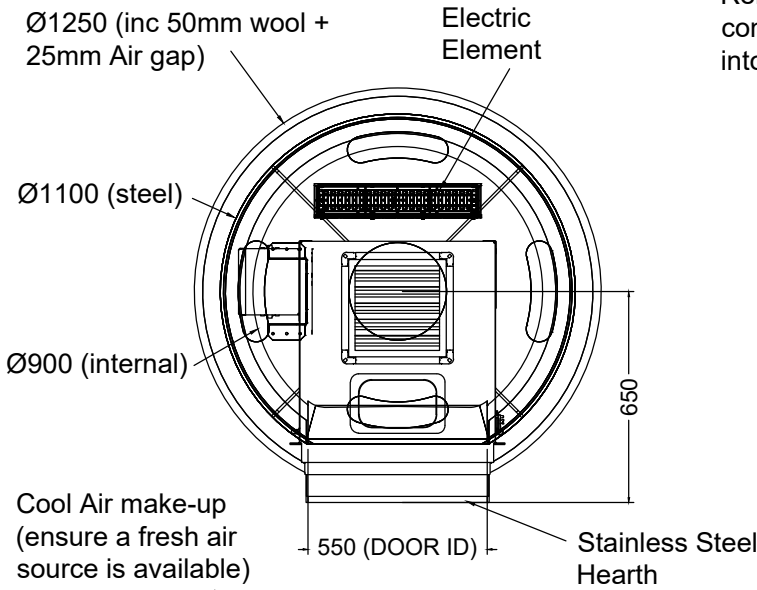
ROUND STONE HEARTH OVEN - ELECTRICAL FIRED.
OVERALL SIZE:- 1250 Ø x 1730 MM HT.

ITEM No.

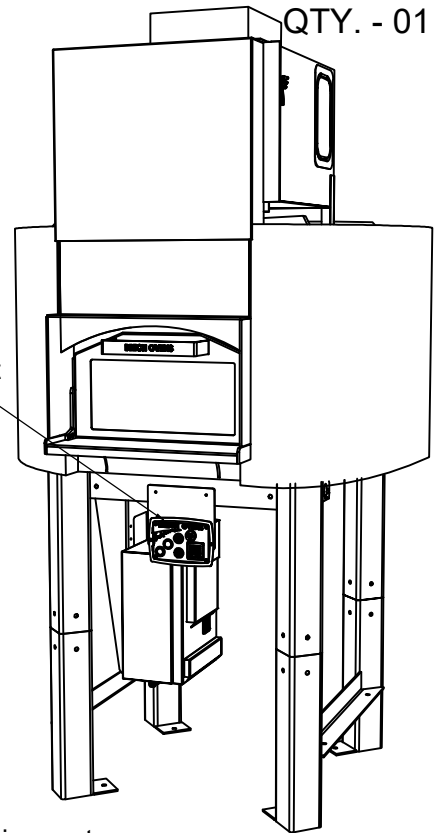
Beech Ovens

Electrical requirement & connection:-
4 core cable - 3 power + earth - no neutral
3 phase (230-440V - specify at order stage)
9 kw Electric element, 32 Amps per phase.

QTY. - 01 No.

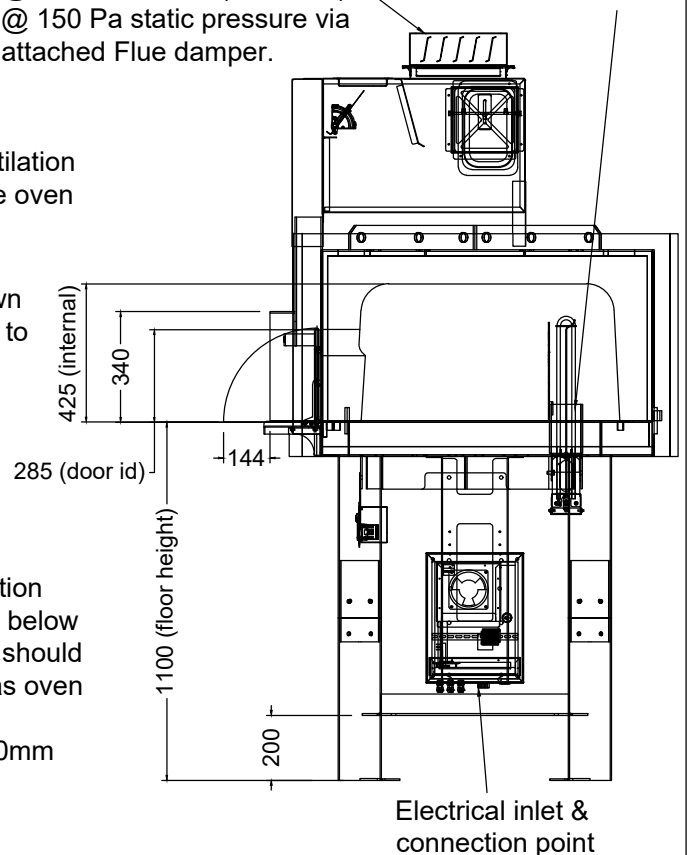
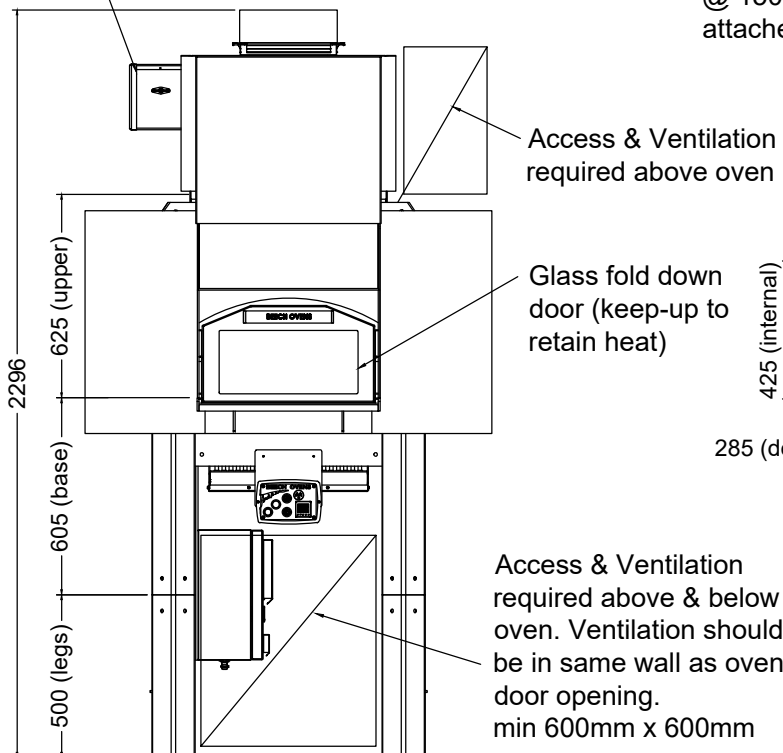


Remote Electrical control panel (mount into front facade)



Exhaust requirements
300 x 300mm Flue connection
@ 150 litres/sec. (540m³/hr)
@ 150 Pa static pressure via attached Flue damper.

Electric element (with shroud)



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

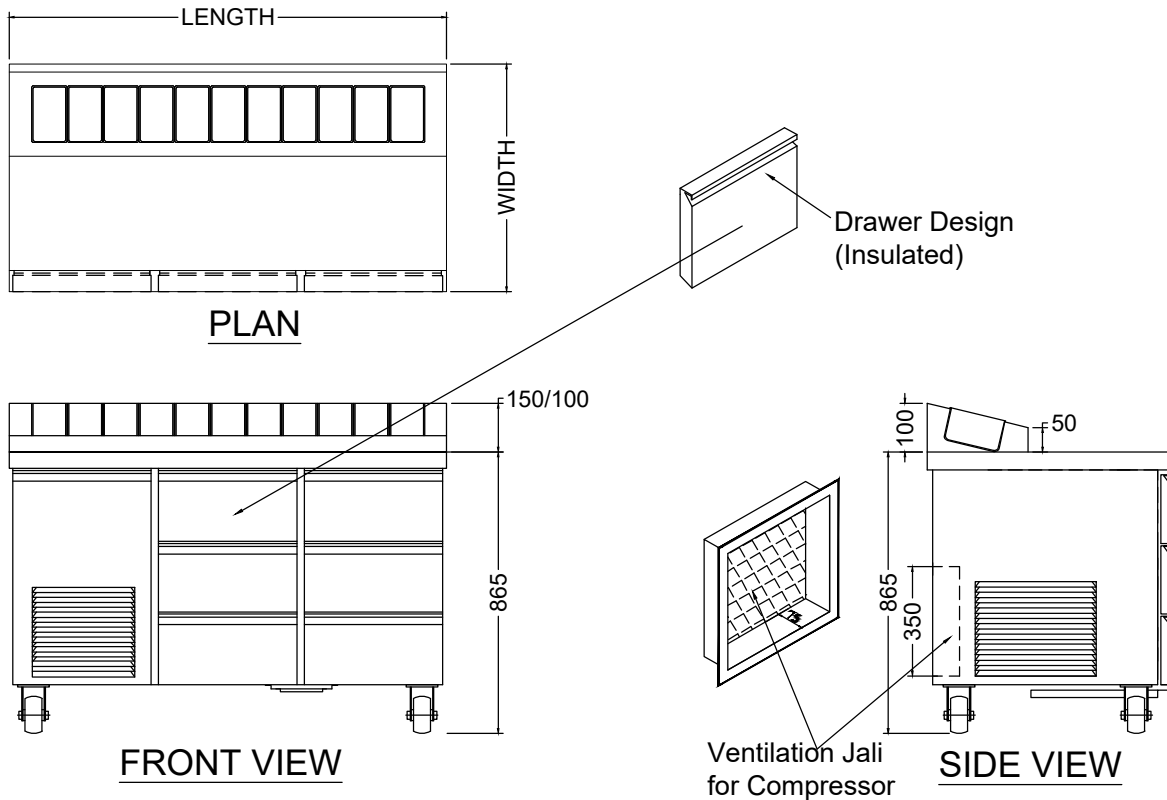


Gn. size. SS WORK TOP REFRIGERATOR COUNTER WITH RAISED COLD BAIN MARIE ON CASTORS. (Drawer Type)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
17	1360 x 700 x 865 + 100 (Compressor on L.H.S.) - 6 DRAWERS (WITH WHITE MARBLE ON TOP) No.	
37	1360 x 700 x 865 + 100 (Compressor on L.H.S.) - 6 DRAWERS	1 No.
55	1360 x 700 x 865 + 150 (Compressor on L.H.S.) - 6 DRAWERS	1 No.



- Top:- 304 Grade, 18 swg Stainless Steel.
- 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. :- Under Counter will be No Frost cooling +2° to +4° at 36° Celsius ambient & Raised Cold bain marie will be Static cooling +2° to +6° at 36° Celsius ambient.
- Drawers :- 304 Grade, 22 swg Stainless Steel, self closing with magnetic gasket.
- Insulation :- PUF Insulation.
- Refrigerant :- R 134 A.
- Refrigeration System :- Hermetically sealed Kirloskar Copelend compressor with AUE fan motor. (cold raised bain marie will be Static and below the bain marie will be No Frost)
- Legs / Castors:- 150mm Ø Heavy Duty Rubberised Castors with Locking arrangement.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

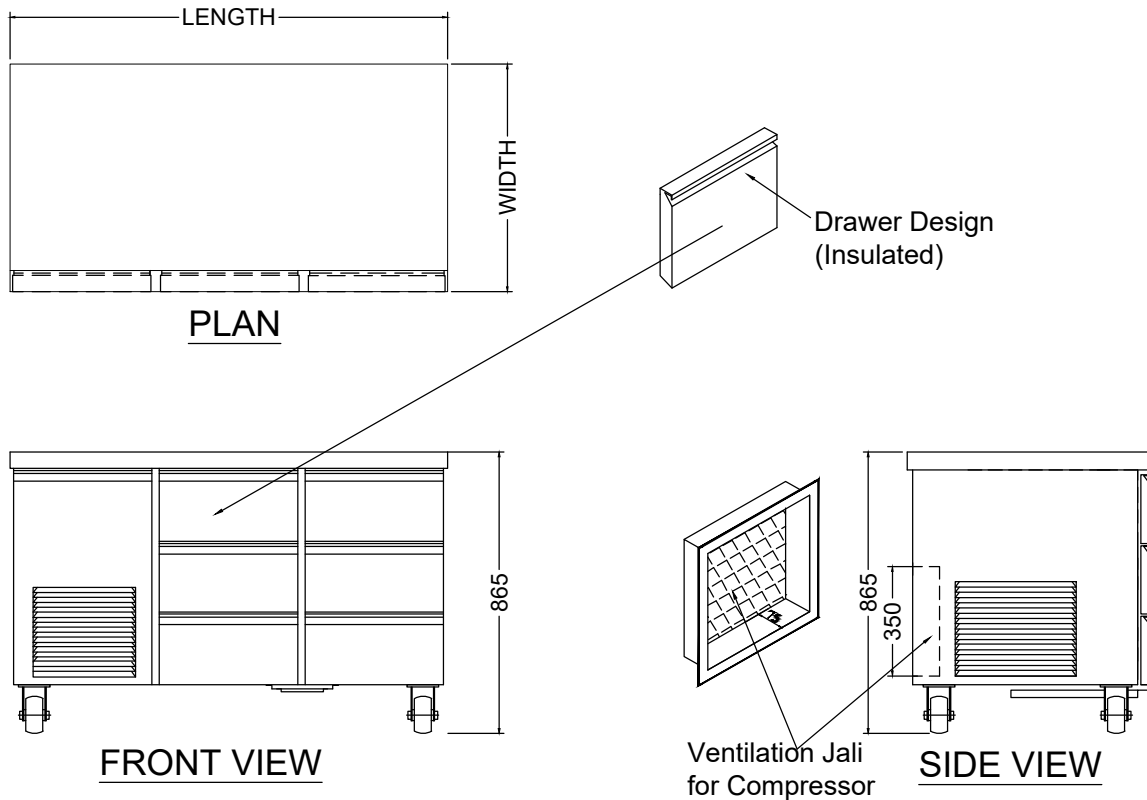


Gn. size. SS UNDER COUNTER FREEZER ON CASTORS. (Drawer Type)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
18	1360 x 700 x 865 MM (Compressor on L.H.S.) - 6 DRAWERS	1 No.
74	1360 x 700 x 865 + 150 MM SPL. (Compressor on L.H.S.) - 6 DRAWERS	1 No.



- Top:- 304 Grade, 18 swg Stainless Steel.
- 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. :- -12° to -15° Celsius.
- Drawers :- 304 Grade, 22 swg Stainless Steel, self closing with magnetic gasket.
- Insulation :- PUF Insulation.
- Refrigerant :- R 134 A.
- Refrigeration System :- Hermetically sealed Kirloskar Copelend compressor with AUE fan motor. STATIC COOLING
- Legs / Castors:- 150mm Ø Heavy Duty Rubberised Castors with Locking arrangement.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



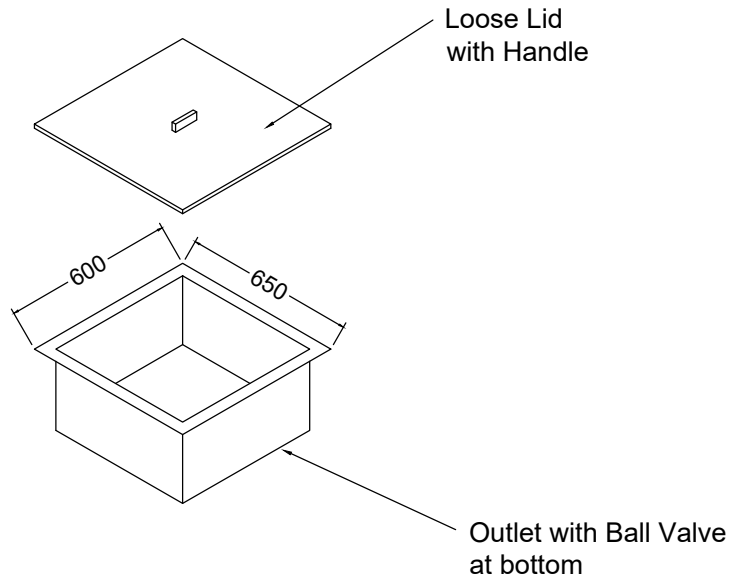
SS INSULATED INBUILT ICE WELL.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
19	600 x 650 x 200 MM	1 No.
44	600 x 650 x 200 MM	1 No.
65	600 x 650 x 200 MM	1 No.

Complete Construction
of 18 swg SS
with Insulated.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

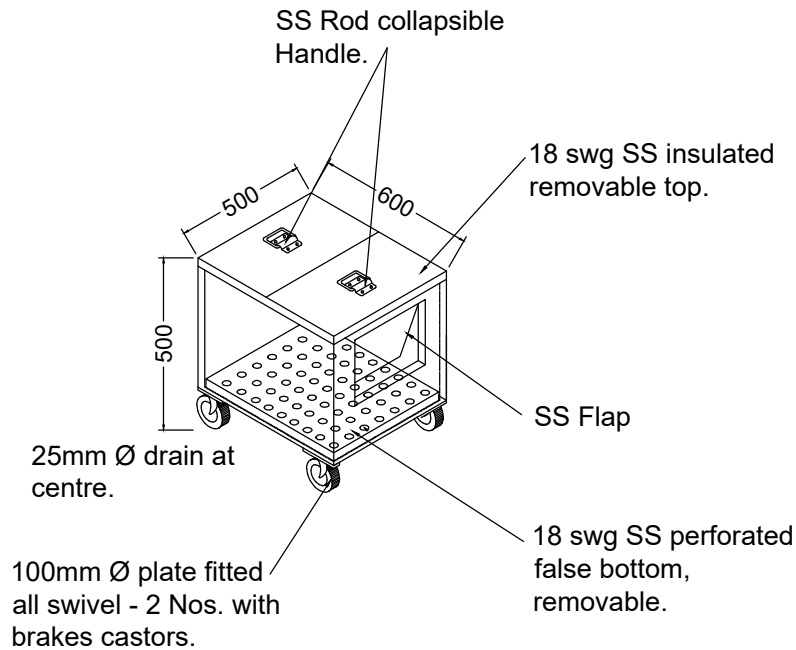


UNDER NEATH SS INSULATED ICE STORAGE BIN ON CASTORS.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
20	500 x 600 x 500 MM	1 No.
45	500 x 600 x 500 MM	1 No.
66	500 x 600 x 500 MM	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

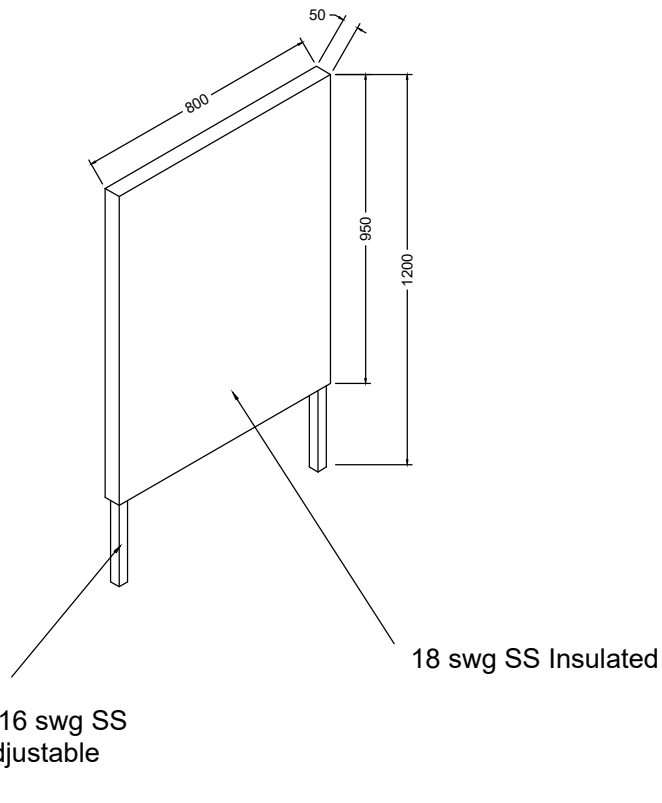


SS 50MM INSULATED PARTITION.
OVERALL SIZE:- 50 x 800 x 1200 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 25

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

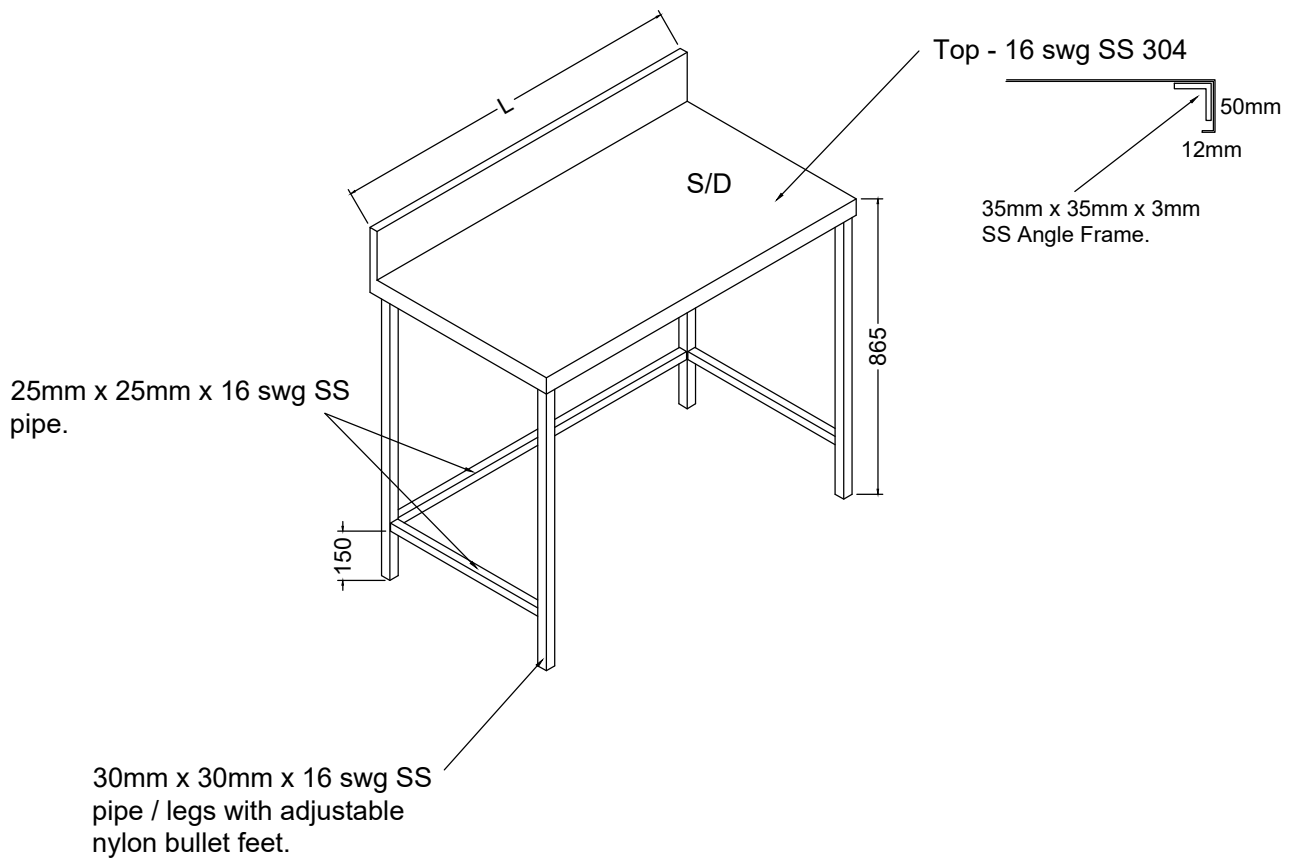


SS WORK TABLE WITH CROSS SUPPORT.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
27	1000 x 700 x 865 + 150 MM SPL,	1 No.
57	900 x 700 x 865 + 150 MM SPL,	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



UNDER NEATH SS 2 Door Back Bar.
OVERALL SIZE:- 900 x 505 x 800 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 28

QTY. - 01 No.



Complete Construction should in stainless steel body and provide an attractive view of the displayed items – bottles or cans. The unit should have 2 doors.

Gross Volume (Litres)	:	200
w*d*h (mm)	:	900 x 505 x 800
Temperature Rang	:	2-10°C
Power (W)	:	280
Lock	:	Yes
Defrost	:	Automatic
No. of Doors	:	2
No. of shelves	:	2
Refrigerant	:	R 134a
Interior Light	:	Yes
Wheels / Castors	:	No

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP ELECTRIC ROTISSERIA OVEN. (3 Spits).
OVERALL SIZE:- 940 x 450 x 845 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 29

QTY. - 01 No.

MODEL NO.:- RBE 120 Q



Description:

The professional electric rotisserie RBE 120 Q can roast 6 large free range chickens or 12 pieces of poultry on 3 spits. This very compact vertical grill is particularly suitable for small butcher's shops and traditional restaurants.

This electric rotisserie is equipped with 6 infrared quartz ramps with independent regulation by 4-position switch. The infrared quartz tubes spread a radiation of 1050 ° C on the meat to be roasted. They thus ensure a cooking at core of poultry or pieces of meat (game, leg of lamb, roast etc.).

Each of the 3 spits of the rotisserie is driven by an independent and ventilated motor.

A large juice-collecting tray receives the cooking juices. It can also keep warm some potatoes which are well watered by the juice of chicken roasted on spit.

The professional electric rotisserie RBE 120 Q is easy to clean: the juice tray is completely removable and washable in a dishwasher. The spits are removed by hand or with 2 hooks.

Customize your electric rotisserie with Roller Grill accessories!

- The English spit B3 is used to cook steaks and pieces of poultry.

- The 100-mm-high feet (CE / UL-NSF) raises your vertical grill to make it easier to clean underneath the rotisserie

Features : 3 spits, 3 infrared quartz tubes, tube protection, halogen lighting, juice tray, switches for spits, commutators, ventilated motors, pilot lights. Delivered without any accessory.

Technical characteristics

Capacity	12 (poulets)
Power	6.6 kW
Overall dimensions	940 x 450 x 845 mm
Weight	53 kg
volts	380 V

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

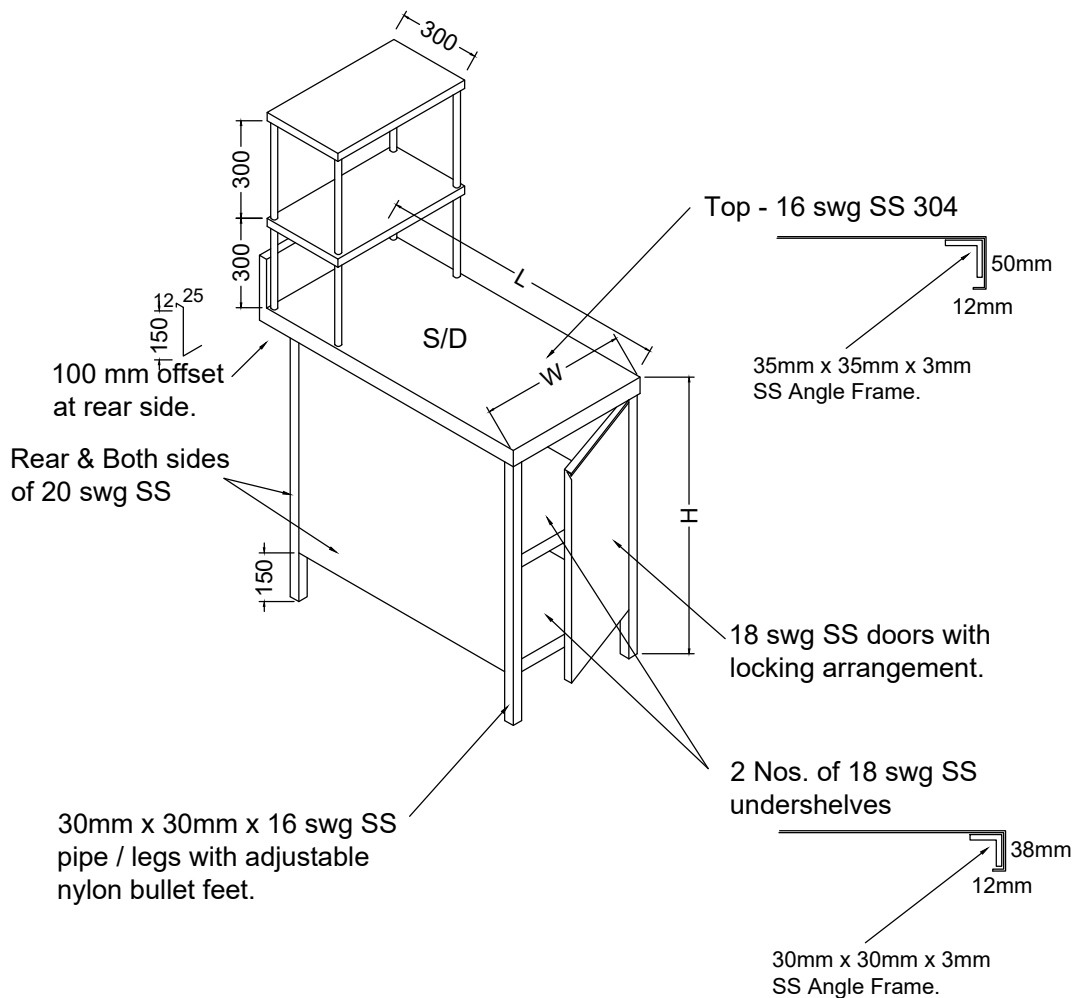


SS WORK TABLE WITH 2 Nos. OVER HEAD SHELVES & STORAGE CABINET (2 Nos. U/s.)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
30	400 x 700 x 865 + 300 + 300 MM (150 MM SPL).	1 No.
50	400 x 700 x 850 + 300 + 300 MM (150 MM SPL).	1 No.
53	400 x 700 x 865 + 300 + 300 MM (150 MM SPL).	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

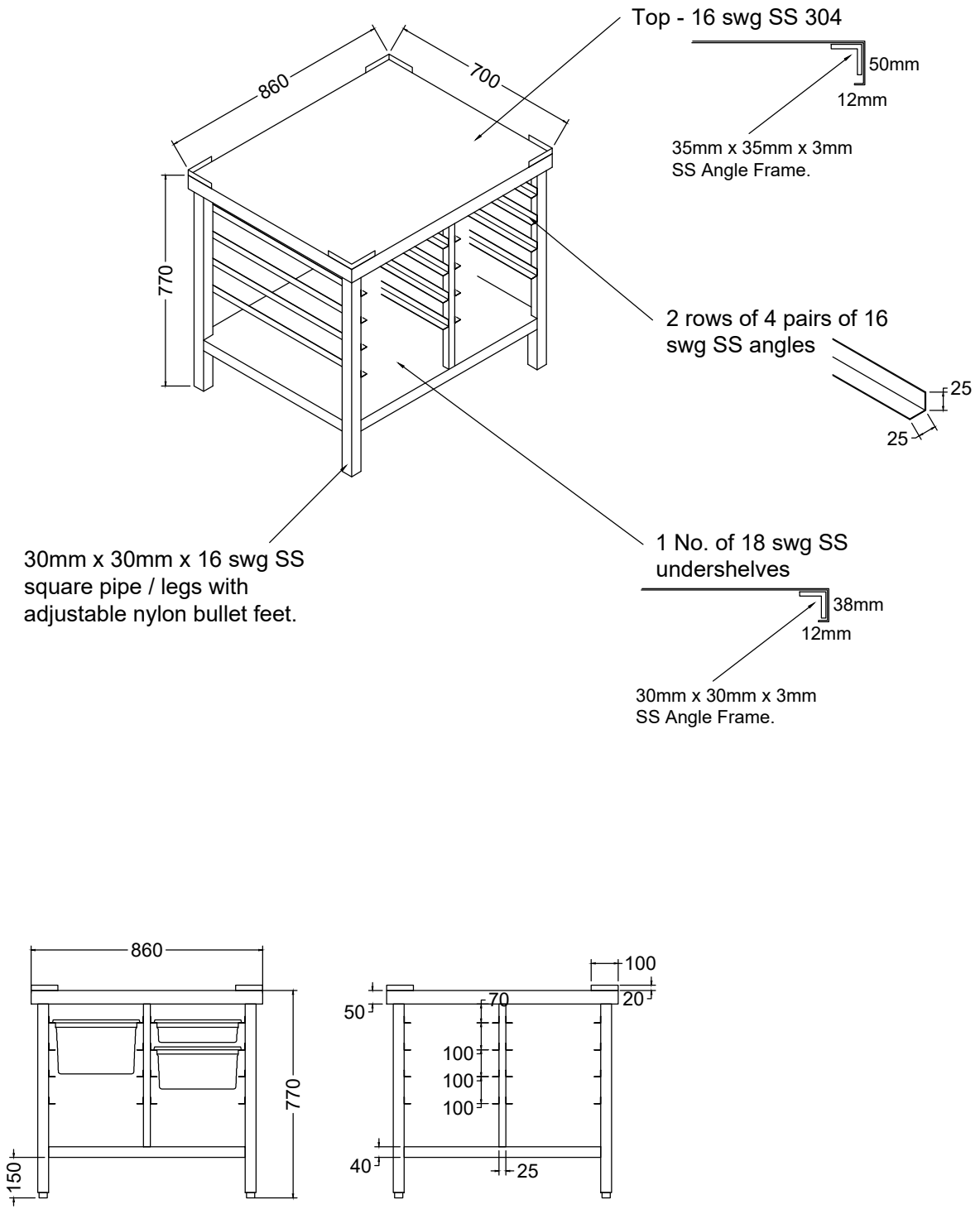
PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

SS STAND FOR COMBI OVEN
OVERALL SIZE:- 860 x 700 x 770 + 20 MM

ITEM No. 31



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

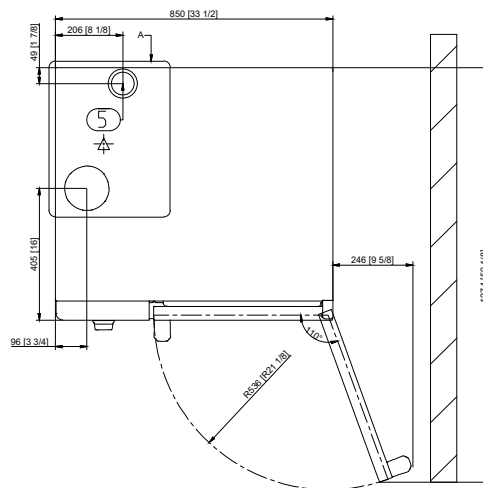
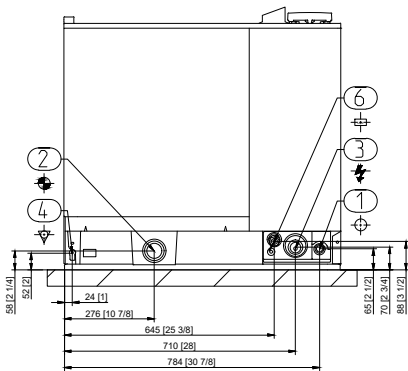
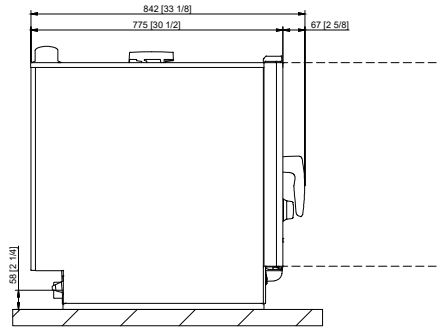
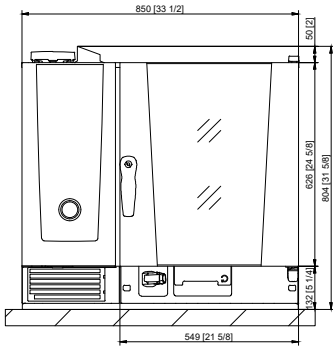


COMBI MASTER PLUS OVEN (1/1 Gn.) 6 Trays
OVERALL SIZE:- 850 x 842 x 804 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 32

iCombi®Pro 61E



Capacity

- > 6 lengthwise insertion for 1/1 GN-Accessories
- > Removable standard racks with 68 mm insertion distance
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C - 300 °C

Technical Specifications

Dimensions and weight

Dimensions (W x H x D)	
Cooking system (body)	850 x 775 x 754 mm
Cooking system (complete)	850 x 842 x 804 mm
Cooking system with packaging	935 x 960 x 955 mm
Maximum working height top rack*	≤ 1.60 m
*with use of an appropriate RATIONAL base frame	
Weight	
Maximum loading quantities/rack	5 kg
Maximum total loading quantities	30 kg
Weight electric unit without packaging	99 kg
Weight electric unit with packaging	117 kg
Weight gas unit without packaging	117 kg
Weight gas unit with packaging	135 kg
Electrical Connection requirements - electric system	
Voltage 3 NAC 415 V	
Electrical connected loads	10.8 kW
Steam mode output	9.771 kW
Convection mode output	10.25 kW
Fuse	16 A
RCD model	F

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

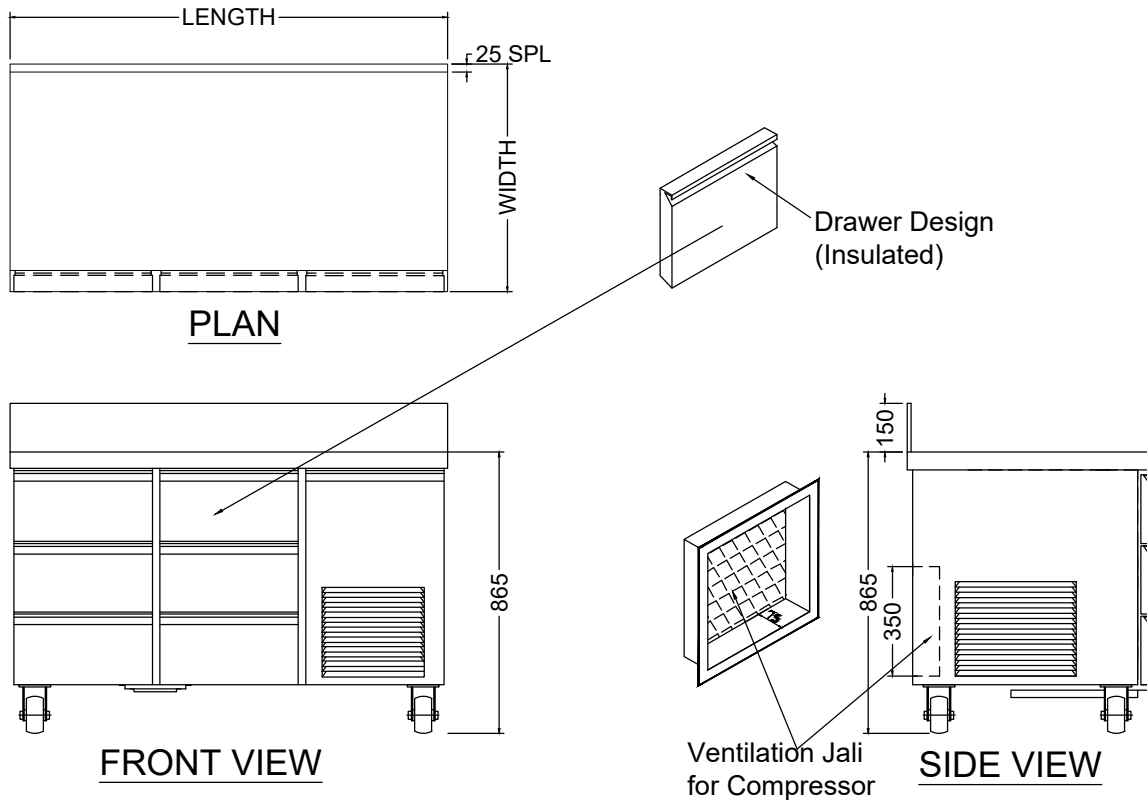


Gn. size. SS WORK TOP REFRIGERATOR ON CASTORS. (Drawer Type)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
33	1360 x 700 x 865 + 150 MM SPL. (Compressor on R.H.S.) - 6 DRAWERS	1 No.
80	1360 x 700 x 865 + 150 MM SPL. (Compressor on R.H.S.) - 6 DRAWERS	1 No.



- Top:- 304 Grade, 18 swg Stainless Steel.
- 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. :- +8° to +10° Celsius.
- Drawers :- 304 Grade, 22 swg Stainless Steel, self closing with magnetic gasket.
- Insulation :- PUF Insulation.
- Refrigerant :- R 134 A.
- Refrigeration System :- Hermetically sealed Kirloskar Copelend compressor with AUE fan motor. STATIC COOLING
- Legs / Castors:- 150mm Ø Heavy Duty Rubberised Castors with Locking arrangement.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP ELECTRIC SHAWARMA MACHINE.
OVERALL SIZE:- 534 x 607 x 950 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 34

QTY. - 02 Nos.



Features

Brand Name :	Indulge
Model No :	PE-2
Operating Voltage :	380V
Type of Product :	Electric Shawarma Machine
Speed :	2.5RPM
Dimension :	534 x 607 x 950 mm
Power:	9.9 kw

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

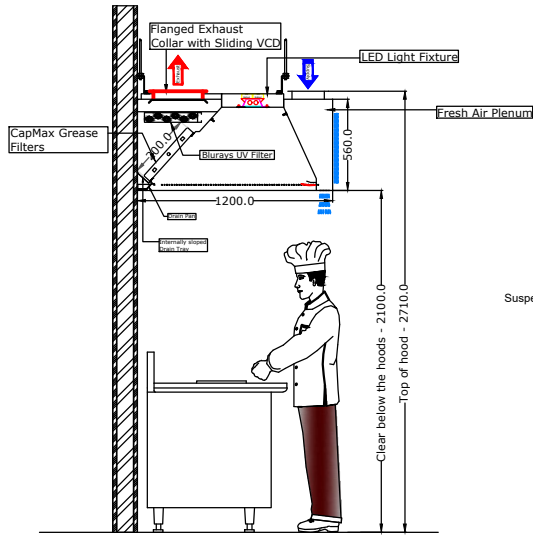


FOODHALL
@ T1 DELHI AIRPORT

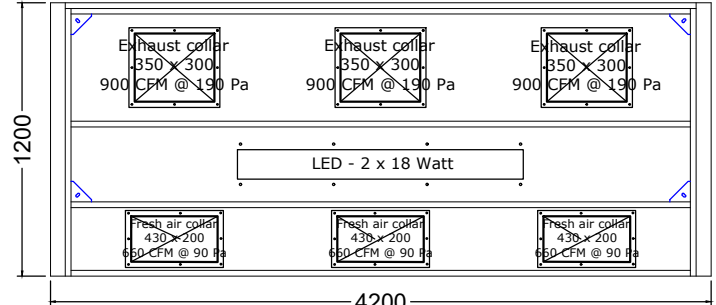
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 4200 x 1200 x 560 + 50 MM

ITEM No. 35

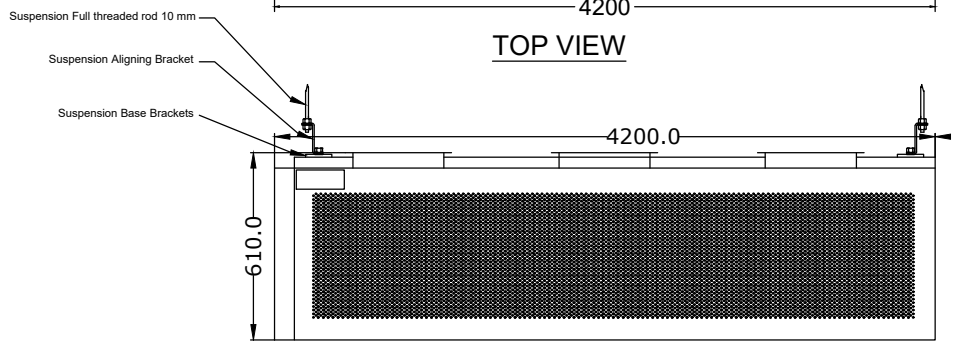
QTY. - 01 No.



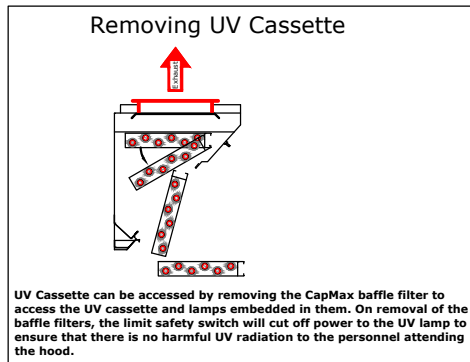
SIDE VIEW



TOP VIEW



FRONT VIEW



<ol style="list-style-type: none"> 1 - GASKET 2 - TUBE LIGHT CASING 3 - TOUGHENED GLASS (6 mm thick) 4 - GLASS FRAME 5 - M-6 SCREW 	<p>LIGHT FIXTURES</p> <p>2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.</p>
<p>GREASE FILTERS</p> <p>Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.</p>	

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4
 Exhaust CFM: 3Nos. 900 (Static Pressure at Collar: 190 Pa) each
 Fresh Air CFM: 3 Nos. 660 (Static Pressure at Collar: 90 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FLEXI DRAWER SS UNDER COUNTER REFRIGERATOR.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
39	1230 x 700 x 565 MM	1 No.
59	1230 x 700 x 565 MM	1 No.

MAKE:- ELANPRO - CBR 1-3

SPECIFICATIONS

Model & Title	:	Flexi Drawer Under Counter
Capacity in Litres	:	116
External Dim. W*D*H(mm)	:	1230 x 700 x 565
External W*D*H (Inches)	:	48" x 28" x 22"
Temperature. Range (°C)	:	1°C ~ 4°C / -18°C ~ -21°
Max Ambient Temperature(°C)	:	40°
Castors	:	Yes
Door Lock	:	NA
GN Compatibility	:	3 X GN 1/1
Cooling Mode	:	Frost Free
Material - Inside	:	SS 304
Power Supply	:	230 V / 50Hz



NOTE:- PLEASE PROVIDE 19MM THICK GRANITE TOP ALONG WITH THE ABOVE UNIT, THE SIZE WILL BE 1600 x 700 x 19 MM, SAME WILL BE ON TOP OF THE ABOVE UNIT.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP ELECTRIC HOT PLATE.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
41	730 x 500 x 230 MM	2 Nos.
61	730 x 500 x 230 MM	2 Nos.

SPECIFICATIONS

Model	:	CE700-501E
Description	:	Electric Griddle
Volts	:	220~240V / 50Hz
Power (W)	:	4400
Thickness	:	1.2cm
Plate	:	Flat
Dimensions (mm)	:	730 x 500 x 230



NOTE:- PLEASE PROVIDE 19MM THICK GRANITE TOP ALONG WITH THE ABOVE UNIT, THE SIZE WILL BE 1600 x 700 x 19 MM, SAME WILL BE ON TOP OF THE ABOVE UNIT.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

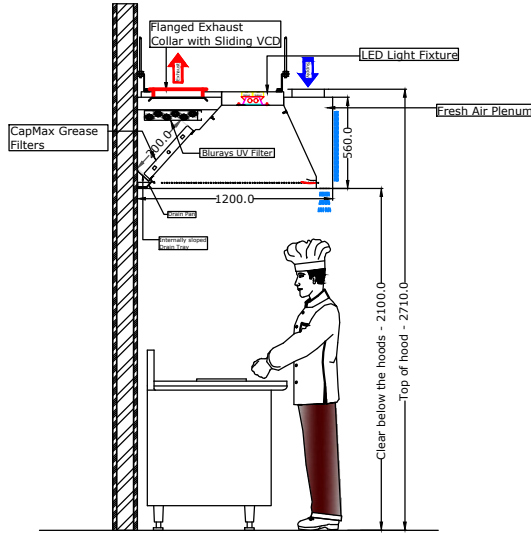


FOODHALL
@ T1 DELHI AIRPORT

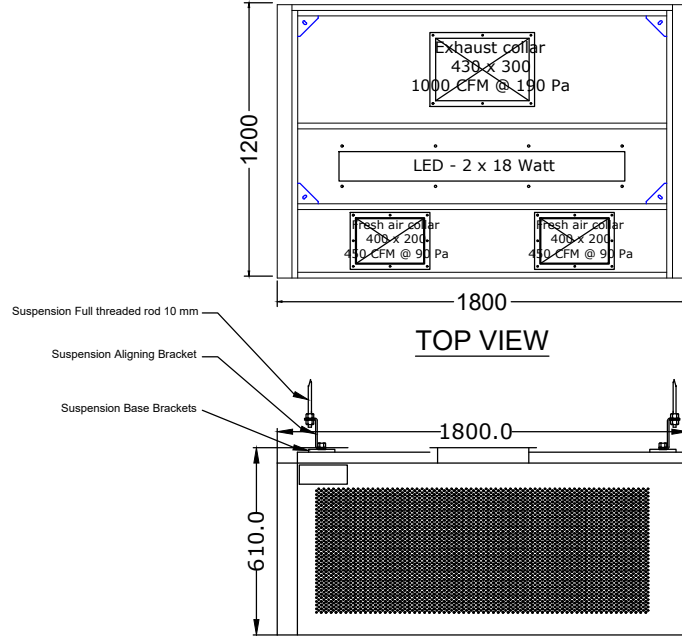
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 1800 x 1200 x 560 + 50 MM

ITEM No. 42

QTY. - 01 No.

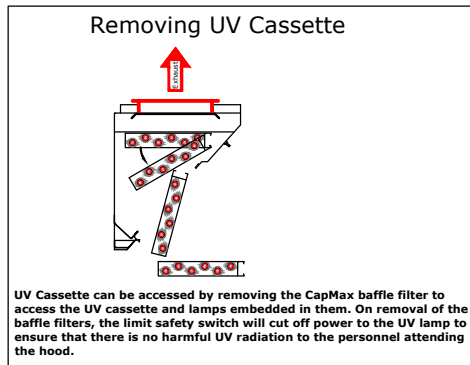


SIDE VIEW



TOP VIEW

FRONT VIEW



<ol style="list-style-type: none"> 1 - GASKET 2 - TUBE LIGHT CASING 3 - TOUGHENED GLASS (6 mm thick) 4 - GLASS FRAME 5 - M-6 SCREW 	<p>LIGHT FIXTURES</p> <p>2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.</p>
<p>GREASE FILTERS</p> <p>Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.</p>	<p>Interlock with Panel</p> <p>UV Shut-off Switch</p>

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4
 Exhaust CFM: 1No. 1000 (Static Pressure at Collar: 190 Pa)
 Fresh Air CFM: 2 Nos. 450 (Static Pressure at Collar: 90 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.
 The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.
 Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.
 Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.
 Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.
 Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.
 Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.
 3-sided Slipstream peripheral jet of fresh air to contain the fumes.
 Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.
 Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.
 For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.
 Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

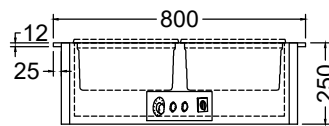
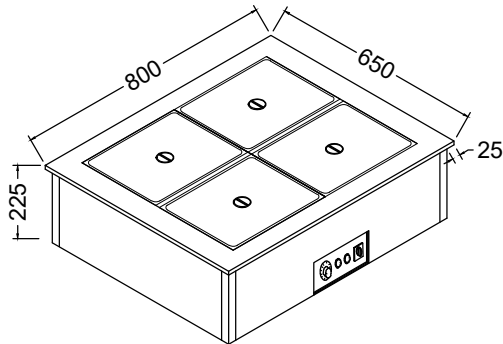


FOODHALL
@ T1 DELHI AIRPORT

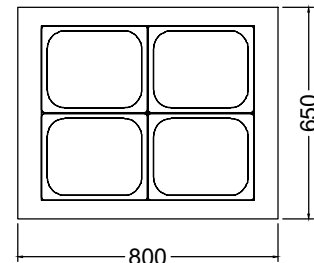
COUNTER TOP SS HOT BAIN MARIE. (INBUILT)
OVERALL SIZE:- 800 x 650 x 250 MM

ITEM No. 43

QTY. - 01 No.

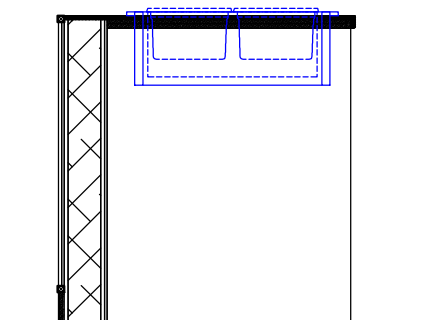


FRONT VIEW



TOP VIEW

- Top:- Plain top with cutout to hold 4 Nos. 1/2 size Gn. Pans x 6" deep with lids. Edge of cutout raise by 12mm to form internal part on which pans will rest.
- Side / Rear:- 18 swg Stainless Steel.
- Foods Pans:- 4 Nos. 1/2 Gn. size Pans, 6" deep with lids.
- Insulation :- High quality Asbeates insulation for Bain Marie.
- Electric :- 3 kw (bainmarie) ON/OFF pilot lamp, thermatic control & lamp.



PLEASE NOTE THE UNIT WILL
BE INSERT ON THE COUNTER
AS SHOWN DETAIL.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

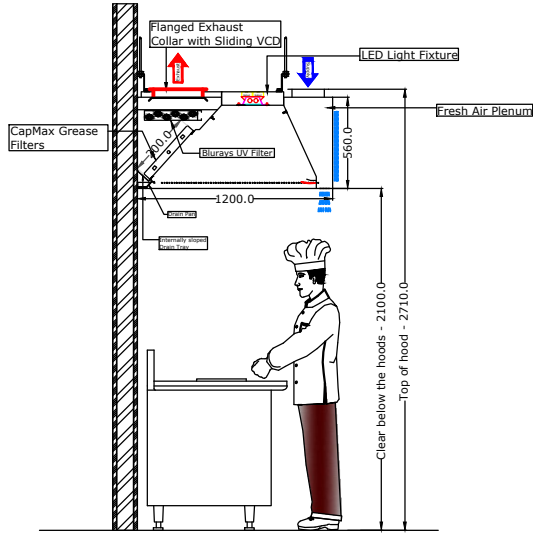


FOODHALL
@ T1 DELHI AIRPORT

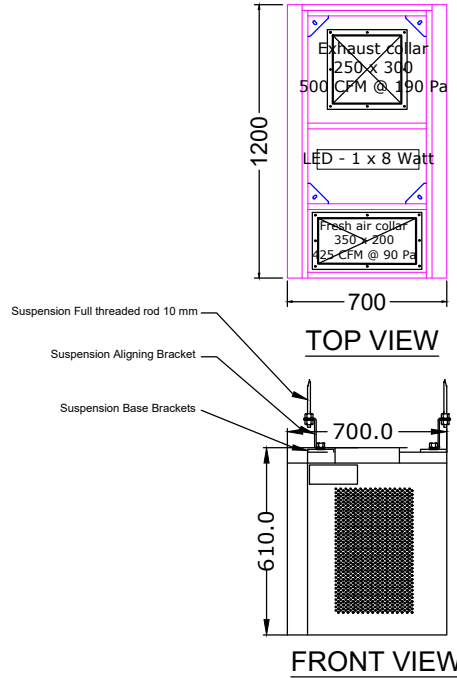
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 700 x 1200 x 560 + 50 MM

ITEM No. 52

QTY. - 01 No.

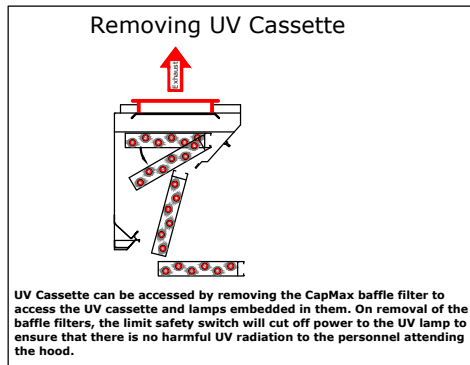


SIDE VIEW



TOP VIEW

FRONT VIEW



<ol style="list-style-type: none"> 1 - GASKET 2 - TUBE LIGHT CASING 3 - TOUGHENED GLASS (6 mm thick) 4 - GLASS FRAME 5 - M-6 SCREW 	<p>LIGHT FIXTURES</p> <p>2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.</p>
<p>GREASE FILTERS</p> <p>Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.</p>	

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4

Exhaust CFM: 1No. 500 (Static Pressure at Collar: 190 Pa)

Fresh Air CFM: 1 No. 425 (Static Pressure at Collar: 90 Pa)

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



SS HOT BAIN MARIE.
OVERALL SIZE:- 800 x 700 x 865 + 150 MM SPL.

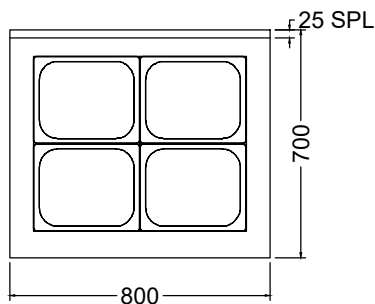
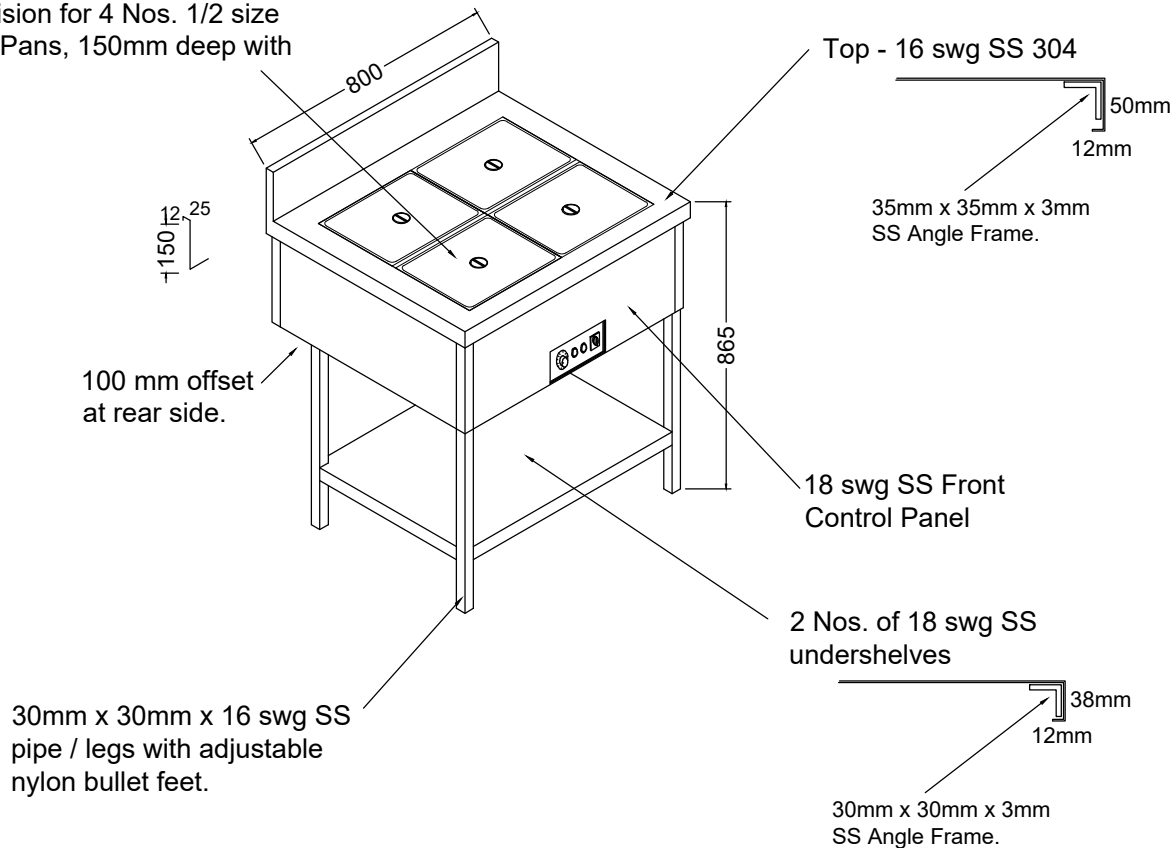
FOODHALL
 @ T1 DELHI AIRPORT

ITEM No. 54

QTY. - 01 No.

- Top:- Plain top with cutout to hold 4 Nos. 1/2 size Gn. Pans x 150mm deep with lids. Edge of cutout raise by 12mm to form internal part on which pans will rest.
- Bain Marie water :- 750 x 575 x 200mm deep approx. for 4 Nos. 1/2 size Gn. Pans with 25mm Ø BSP lever operated drain valve.
- chamber :-
- Side / Rear :- 18 swg Stainless Steel.
- Insulation :- High quality Asbeates insulation for Bain Marie.
- Electric :- 3 kw (bainmarie) ON/OFF pilot lamp, thermatic control & lamp.

Provision for 4 Nos. 1/2 size Gn. Pans, 150mm deep with lids.



TOP VIEW

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

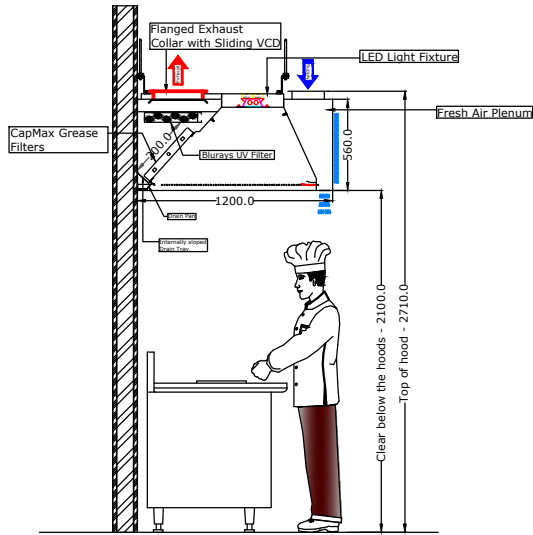


FOODHALL
@ T1 DELHI AIRPORT

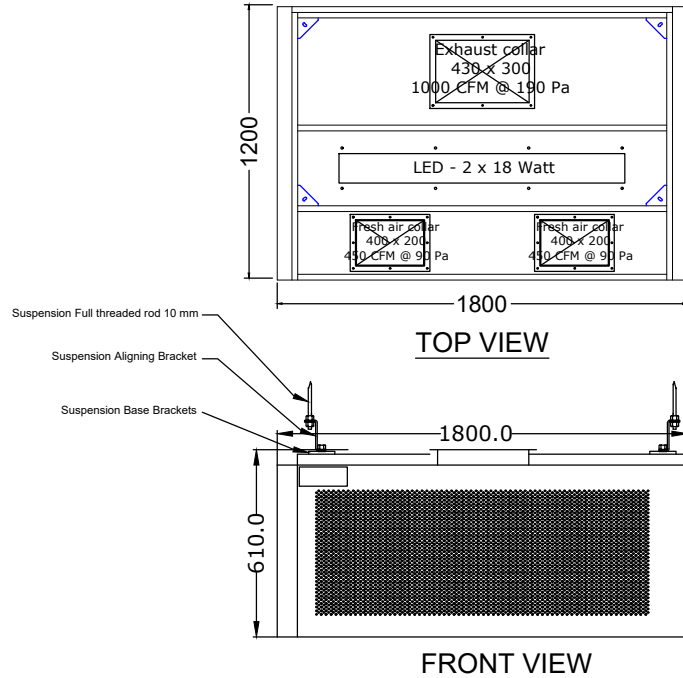
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 1800 x 1200 x 560 + 50 MM

ITEM No. 62

QTY. - 01 No.

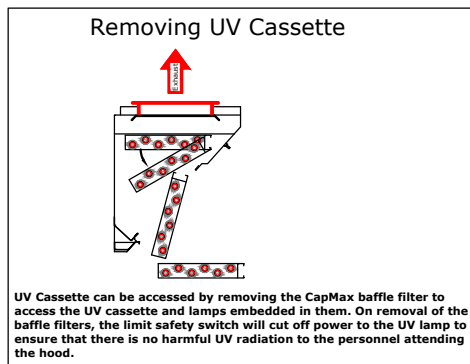


SIDE VIEW



TOP VIEW

FRONT VIEW



<ol style="list-style-type: none"> 1 - GASKET 2 - TUBE LIGHT CASING 3 - TOUGHENED GLASS (6 mm thick) 4 - GLASS FRAME 5 - M-6 SCREW 	<p>LIGHT FIXTURES</p> <p>2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.</p>
<p>GREASE FILTERS</p> <p>Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.</p>	

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4
 Exhaust CFM: 1No. 1000 (Static Pressure at Collar: 190 Pa)
 Fresh Air CFM: 2 Nos. 450 (Static Pressure at Collar: 90 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



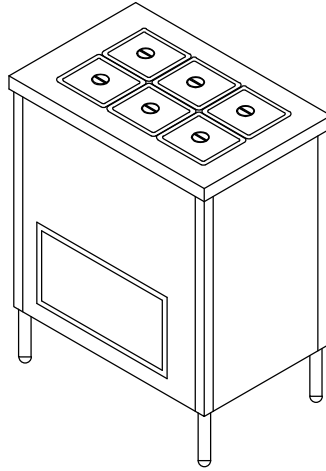
COLD BAIN MARIE
OVERALL SIZE:- 500 x 700 x 900 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 64

QTY. - 01 No.

Provision for 6 Nos. of 1/6
Gn size x 100mm deep
(Static cooling)



Top:-	304 Grade, 18 swg Stainless Steel.
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. :-	Static cooling +2° to +6° at 36° Celsius ambient.
Insulation :-	PUF Insulation.
Refrigerant :-	R 134 A.
Refrigeration System :-	Hermetically sealed Kirloskar Copelend compressor with AUE fan motor. (cold raised bain marie will be Static and below the bain marie will be No Frost)
Legs / Castors:-	150mm Ø Heavy Duty Rubberised Castors with Locking arrangement.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP ELECTRIC HOT PLATE.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
73	550 x 450 x 230 MM	1 No.

SPECIFICATIONS

Model	:	EG 550 F
Description	:	Electric Griddle
Volts	:	220~240V / 50Hz
Power (W)	:	3000
Thickness	:	1.2cm
Plate	:	Flat
Dimensions (mm)	:	550 x 450 x 230



NOTE:- PLEASE PROVIDE 19MM THICK GRANITE TOP ALONG WITH THE ABOVE UNIT, THE SIZE WILL BE 1600 x 700 x 19 MM, SAME WILL BE ON TOP OF THE ABOVE UNIT.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



COUNTER TOP INDUCTION WOK.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 75

QTY. - 02 Nos.

PIW30

The PIW30 is a high-performance induction Wok hob. Designed to accommodate a 300mm dia pan (supplied) the cooking zone extends approx. 30mm above the surface of the vitro-ceramic bowl allowing you to work the food without losing heat. Fitted with a steel rim to both support the pan and protect the glass the PIW30 utilises a full 3Kw giving powerful performance whilst retaining the flexibility of a 13amp plug operation.

Features: 20 pre-set digital control; digital timer; 4mm thick vitro ceramic glass bowl.



SPECIFICATIONS

Weight	:	7kg
Dimensions (mm)	:	390 x 430 x 165
Cooking Surface (mm)	:	300 dia
Power	:	3KW
Inductor rating	:	8 hours at 3KW
Energy efficiency⁹	:	5%

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

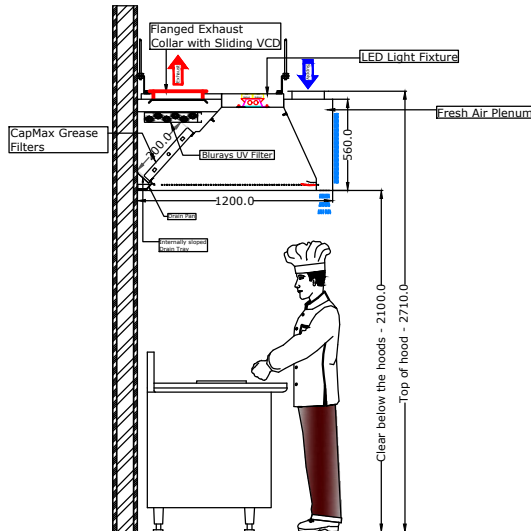


FOODHALL
@ T1 DELHI AIRPORT

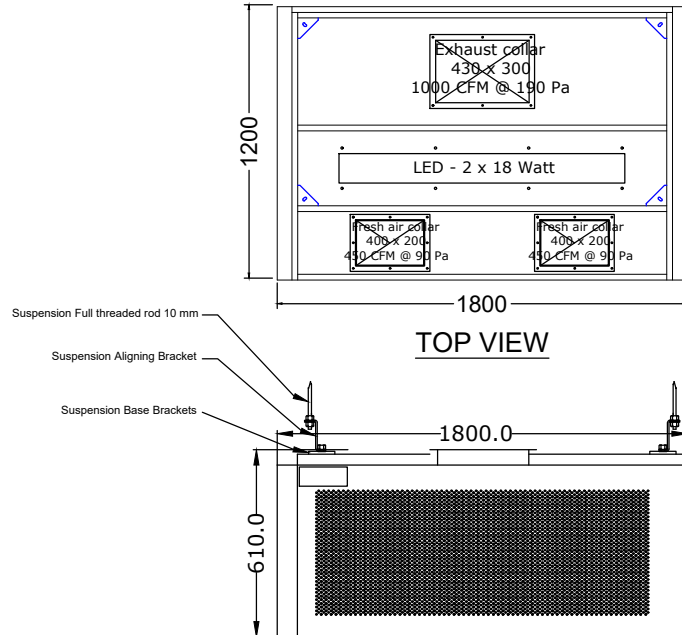
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 1800 x 1200 x 560 + 50 MM

ITEM No. 77

QTY. - 01 No.

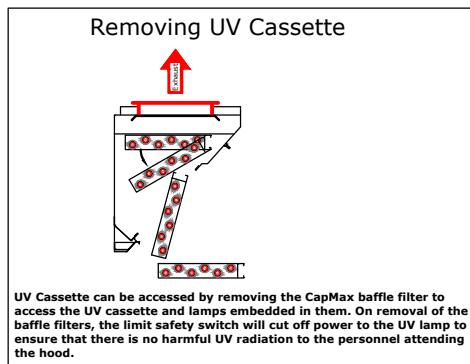


SIDE VIEW



TOP VIEW

FRONT VIEW



<ol style="list-style-type: none"> 1 - GASKET 2 - TUBE LIGHT CASING 3 - TOUGHENED GLASS (6 mm thick) 4 - GLASS FRAME 5 - M-6 SCREW 	<p>LIGHT FIXTURES</p> <p>2 x 18 W LED lamp shall be provided for each Each lamp fixture shall be suitable for 240 V, single phase supply duly wired with Teflon coated .5 mm multi strand wire terminated at connectors in connection box.</p>
<p>GREASE FILTERS</p> <p>Separation of contaminate from the exhausted air is due the concentration and turbulence created as air passes through the special arrangement of baffles at a very low pressure drop and large contact surface.</p>	

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4
 Exhaust CFM: 1No. 1000 (Static Pressure at Collar: 190 Pa)
 Fresh Air CFM: 2 Nos. 450 (Static Pressure at Collar: 90 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.
 The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.
 Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.
 Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.
 Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.
 Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.
 Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.
 3-sided Slipstream peripheral jet of fresh air to contain the fumes.
 Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.
 Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.
 For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.
 Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

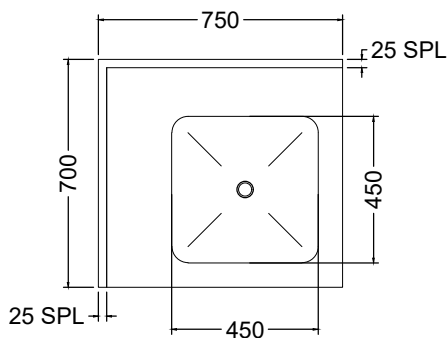
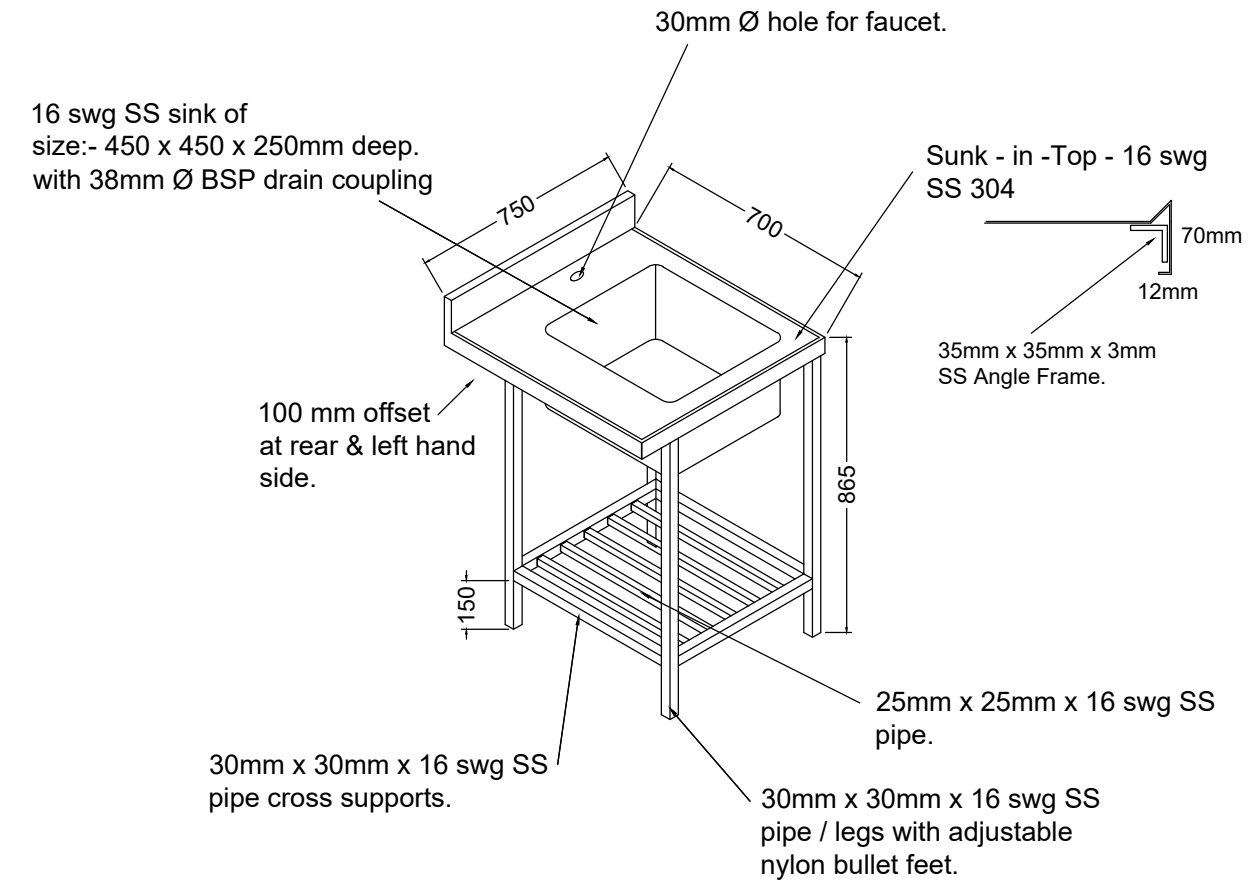


FOODHALL
@ T1 DELHI AIRPORT

SS SINK UNIT WITH 1 No. U/s. & SHUTTER IN FRONT.
OVERALL SIZE:- 750 x 700 x 865 + 150 SPL.

ITEM No. 78

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FLOOR STANDING ELECTRIC DIM SUM STEAMER. (7 kw).
OVERALL SIZE:- 400 x 700 x 850 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 83

QTY. - 03 Nos.



Electric Dim Sum steamer. Model on open stand.

Made entirely of AISI 304 scotch brite stainless steel. Rounded work surface in AISI 304 stainless steel, 1,2 mm thick. AISI 304 pressed tank GN 1/1, cap. 24 lt with rounded corners and overflow pipe. Resistors can be started only if the tank is full of water. Automatic refilling of water in tank and an, if necessary, manual water refilling if the automatic version does not work. AISI 304 perforated plate for placing bamboo baskets and gasket for steam containing. Heating by means of sheathed high-efficiency elements inside the tank. Safety device to block the elements if the water level is below the minimum level. On open stand. Cool-grip knobs made of heat-resistant material.

TECHNICAL DATA

Width (mm)	400
Height (mm)	850
Depth (mm)	700
Volume (m ³)	0.2
Electric power (kW)	7kw, 400V3N-

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

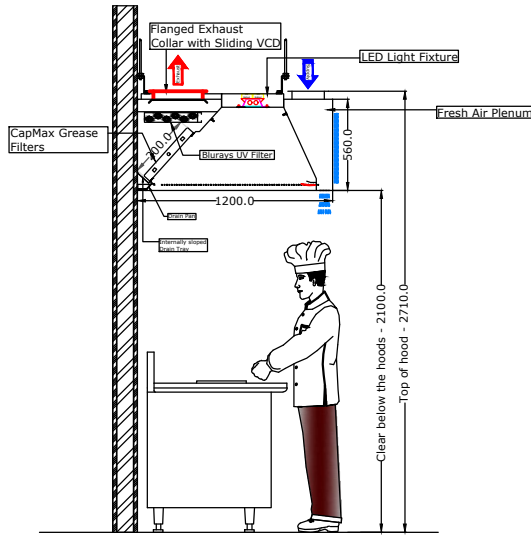


FOODHALL
@ T1 DELHI AIRPORT

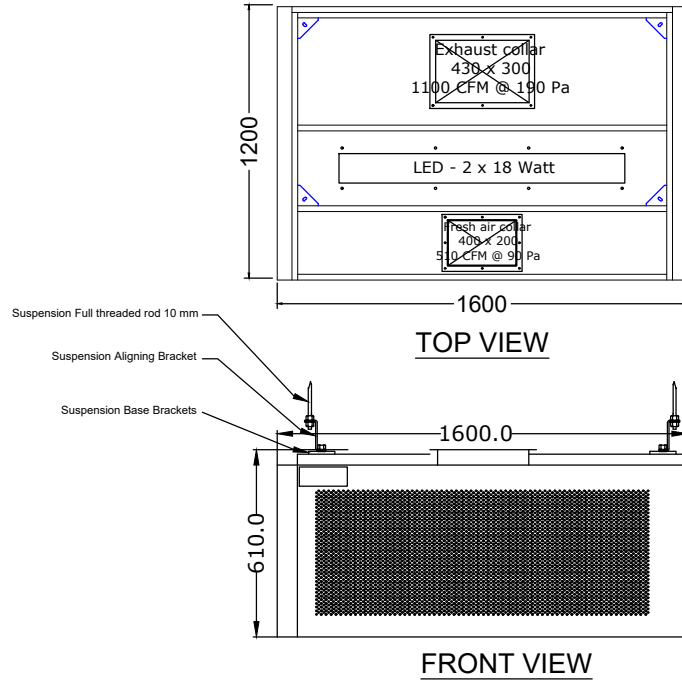
UV DOUBLE SKIN SS EXHAUST HOOD.
OVERALL SIZE:- 1600 x 1200 x 560 + 50 MM

ITEM No. 84

QTY. - 01 No.

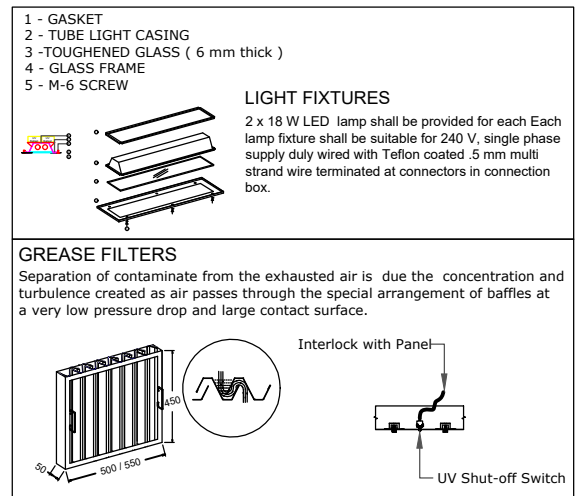
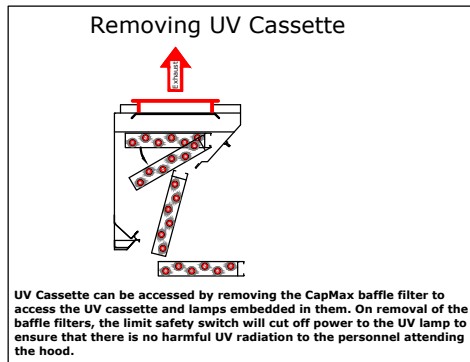


SIDE VIEW



TOP VIEW

FRONT VIEW



MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4

Exhaust CFM: 1No. 1100 (Static Pressure at Collar: 190 Pa)

Fresh Air CFM: 1 No. 510 (Static Pressure at Collar: 90 Pa)

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

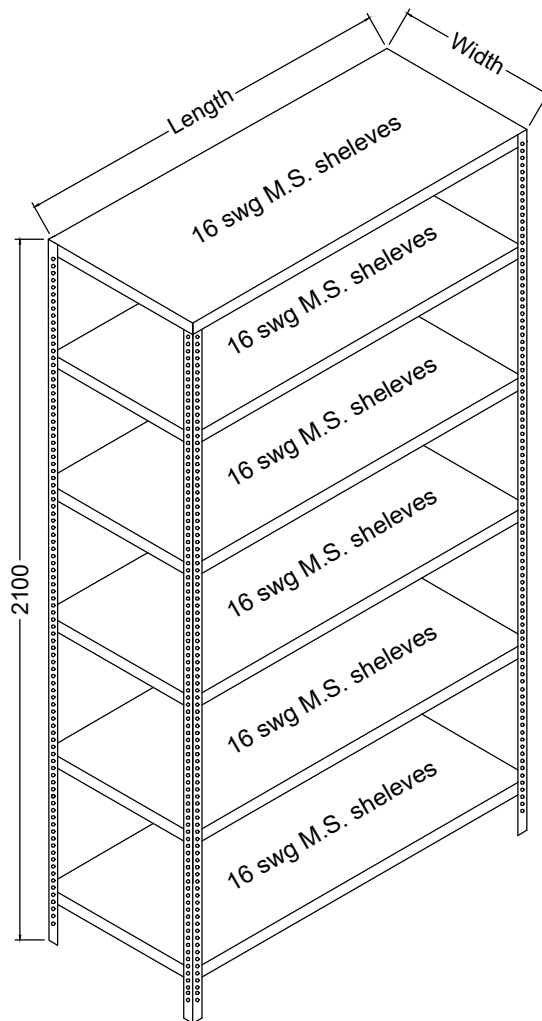


MS SLOTTED ANGLE RACK (6 SHELVES)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
88	900 x 450 x 2100 MM	2 Nos.
89	750 x 450 x 2100 MM	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

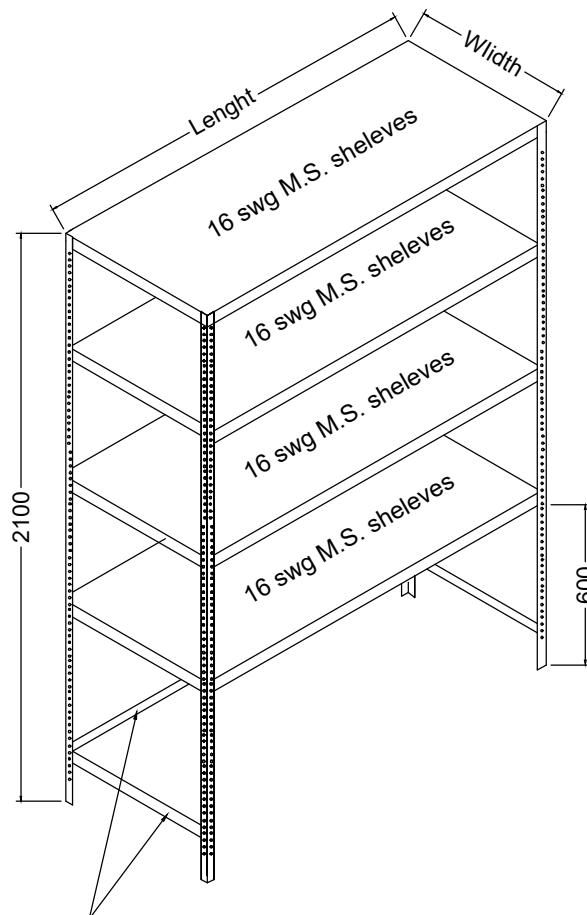


MS SLOTTED ANGLE RACK (4 SHELVES)

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
90	900 x 450 x 2100 MM	2 Nos.



Cross Brassing 2 sides
& rear.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



UNDERNEATH ICE CUBE MACHINE
OVERALL SIZE:- 640 x 600 x 833 MM

FOODHALL
@ T1 DELHI AIRPORT

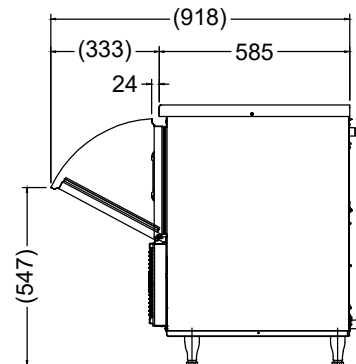
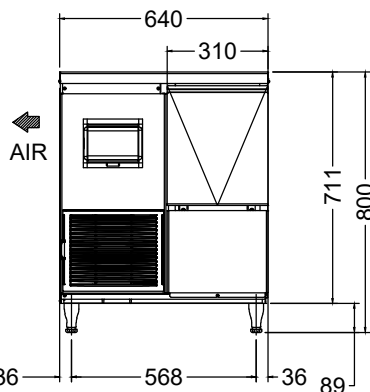
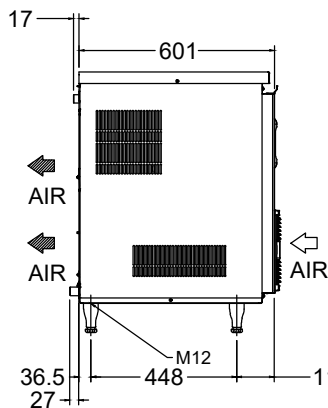
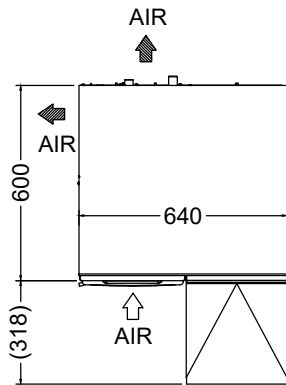
ITEM No. 94

QTY. - 01 No.

HOSHIZAKI - FM - 150KE - N
CAPACITY :- 100 kg /24 hr.



ITEM	HOSHIZAKI NUGGET ICE MAKER
MODEL	FM-150KE-N
POWER SUPPLY	1 Phase 220-240V 50Hz Capacity: 1.46kVA (6.4A)
AMPERAGE	5.1A Starting: 20A
ELECTRIC CONSUMPTION	640W (Power Factor: 58%)
ICE PRODUCTION PER 24h	Approx. 140kg (Ambient Temp. 10°C, Water Temp. 10°C) Approx. 120kg (Ambient Temp. 21°C, Water Temp. 15°C) Approx. 100kg (Ambient Temp. 32°C, Water Temp. 21°C)
SHAPE OF ICE	Nugget
MAX. STORAGE CAPACITY	Approx. 32kg-Levelled (Bin Control Setting Approx. 27kg)
WATER CONSUMPTION PER 24h	Approx. 0.140m (Ambient Temp. 10°C, Water Temp. 10°C) Approx. 0.120m (Ambient Temp. 21°C, Water Temp. 15°C) Approx. 0.100m (Ambient Temp. 32°C, Water Temp. 21°C)
OUTSIDE DIMENSIONS	640mm (W) × 600mm (D) × 800 (798-833)mm (H)
INSULATION FOAM BLOWING AGENT	HFC-free
HEAT REJECTION	1120W (Ambient temp. 32°C, Water temp. 21°C)
CABINET	Stainless Steel, Galvanized Steel (Rear)
ICE MAKING SYSTEM	Thin ice forming inside Cylinder (Flake Ice)
WATER SUPPLY SYSTEM	Direct Connection to Water Main, Inlet: G3/4 (Rear)
DRAIN SYSTEM	Outlet: R3/4 (Rear)
COMPRESSOR	Hermetic
CONDENSER	Fin and Tube type, Air-cooled
EVAPORATOR	Tube coiled around Cylinder (Solder Plated)
REFRIGERANT	R134a/220g
BIN CONTROL	Actuator and Reed Switch (Time delay controlled)
ICEMAKING WATER CONTROL	Float Switch and Solenoid Valve
ELECTRICAL CIRCUIT PROTECTION	10A Circuit Breaker
REFRIGERANT CIRCUIT PROTECTION	Compressor Internal Thermostat Condensing Temperature detected by Thermistor (Auto-reset)
MECHANISM PROTECTION	Micro switch (Manual-reset)
INTERLOCK	Shutdown by Microprocessor (Manual-reset)
WEIGHT	Net: 71kg (Gross 82kg)
PACKAGE	Carton 746 (W) x 706 (D) x 887mm (H)
ACCESSORIES	Scoop, Installation Kit
OPERATING CONDITIONS	Ambient Temp. : 5-40°C, Water Supply Temp. : 5-35°C Water Supply Pressure: 0.05-0.8MPa, Voltage Range: Rated Voltage ±10%



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



2 DOOR BACK BAR COOLER
OVERALL SIZE:- 890 x 535 x 890

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 95

QTY. - 01 No.



Features

Model	: EBB 2D
Descriptions	: 2 Door Back Bar
Dimension (WxDxH)	: 35" x 21" x 35"
Capacity	: 223 Ltrs.
Power Consumption (Watt)	: 230
Temperature Range	: 2°C ~ 10°C
No of Shelf	: 2

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



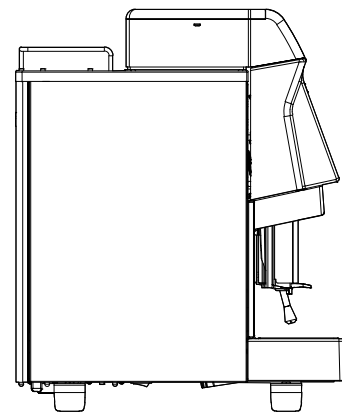
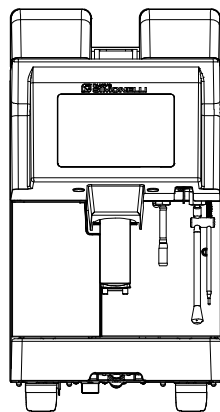
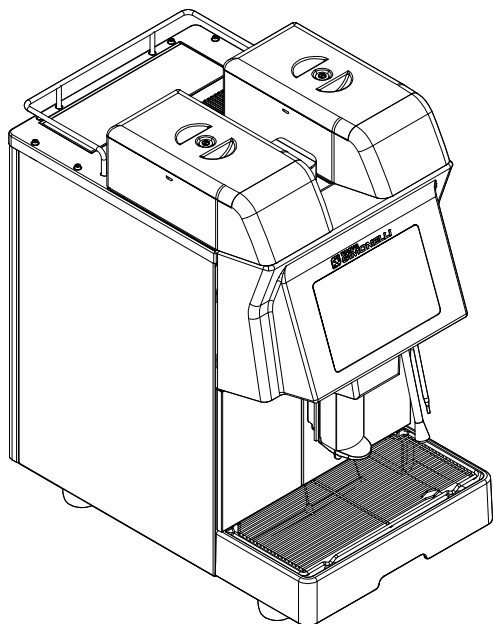
COFFEE MACHINE (FULLY AUTOMETIC)
OVERALL SIZE:- 326 x 520 x 622 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 96

MODEL : PRONTOBAR TOUCH
VERSION: 2 GRINDERS

QTY. - 01 No.



Dimensioni / Dimension	
L (mm) / L (inches)	326—12 13/16"
P (mm) / P (inches)	520—20 7/16"
H (mm) / H (inches)	622—24 1/2"
LA (mm) / LA (inches)	232—9 2/16"
PA (mm) / PA (inches)	280—11 280 / 11"
Voltaggio / Voltage	220 V
Potenza / Power	2800 W
Hourly production	
N. espressos	(fino a) 140 / (up to) 140
N. cappuccinos	(fino a) 100 / (up to) 100
Acqua calda (lt) / Hot water (gall)	10 / 3,2
Gruppo / Group	
Materiale / Material	alluminio + acciaio inox / diecast <i>aluminium + stainless Steel</i>
Termoriscaldato programmabile / <i>Thermally compensated programmable</i>	
Pre-infusione / Pre-infusion	tempo programmabile / <i>programmable time</i>
Capacità camera / Chamber capacity	18gr
Acqua / Water	TANK + AD
Capacità serbatoio / <i>Water tank capacity</i>	5 lt

Macinini / Grinders	
Numero / Number	2
Grinders Tempo macinatura dose / <i>Time grinding dose</i>	5 – 8"
Capacità sylos (Kg) / <i>Bean hopper capacity (lb)</i>	0,8 / 2
Regolazione macinatura / <i>Grinding control</i>	micrometrica / micrometric
Becco erogatore / Nozzle	
Altezza minima (mm) / <i>Minimum high (inches)</i>	70—2 3/4"
Altezza massima (mm) / <i>Maximum high (inches)</i>	140—5 1/2"
Cappuccinatore / Milk foamer	estraibile / extractable
Caldaie / Boilers	
Numero caldaie / Number boilers	2
Materiale / Material	acciaio inox / stainless steel
Capacità / Capacity	1,5 + 0,8 lt
Elettronica / Electronic	
Display / Display	Touch
Lingue / Languages	5
Password / Password	Tecnico / Technician Operatore / User
N. bevande programmabili / N. programm. beverages	24
Menù bevande caffè / Coffee <i>based drink menu</i>	10
Menù bevande latte / <i>Milk based drink menu</i>	5

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



VERTICAL BOTTLE COOLER. (400 Litres)
OVERALL SIZE:- 661 x 610 x 1931

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 97

QTY. - 01 No.



Product Specification

Number Of Doors	1
Cooler Type	Visi Cooler
Brand	Celfrost
No. of Baskets/Shelves	5 Shelves
Model Name/Number	FKG 430
Storage Capacity	400 L
Temperature Range	2 to 10 Deg C
Refrigeration Type	Compressor Refrigerator

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



FOODHALL
@ T1 DELHI AIRPORT

COCKTAIL STATION WITH INSULATED ICE BIN WITH UNDER
SHELF, SPEED RAIL, SINK & SPACE FOR BLENDER.
OVERALL SIZE:- 1100 x 600 x 850 + 100 MM Spl.

ITEM No. 104

QTY. - 01 No.

Note:- required SS removable perforated tray to
rest the ice in insulated ice bin at bottom..

16 swg SS sink of
size:- 330 x 250 x 200mm deep.
with 38mm Ø BSP drain coupling

30mm Ø hole

Removable dividers

Space for
Blender.

Insulated Ice Bin
with sliding Top

Towel
holder.

100 mm offset
at rear side.

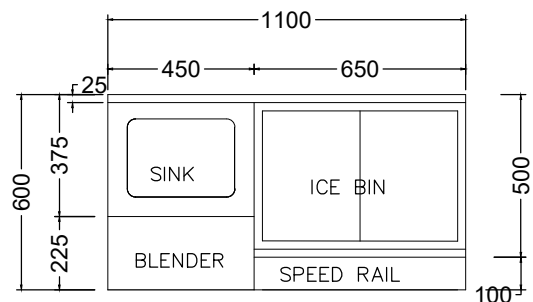
1 No. of 18 swg SS
undershelves

38mm
12mm

30mm x 30mm x 3mm
SS Angle Frame.

Removable
bottle rails

30mm x 30mm x 16 swg SS
square pipe / legs with
adjustable nylon bullet feet.



PLAN

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



BLENDER M/C 2 SPEED

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 105

QTY. - 01 No.



product specifications

Drink Machine two-speed

Item Number: 10011

Motor: ≈2 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 1000 - 1200 W

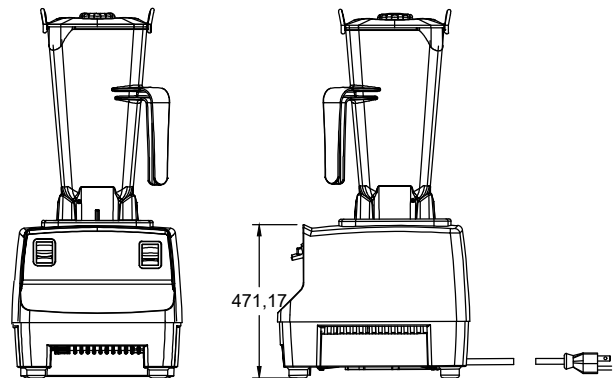
Pack: Includes Drink Machine Two-Speed with 1.4 L high-impact, clear/stackable container, complete with blade assembly and lid, and grey base.

Net Weight: 5.5 kg (6.8 kg with box)

Dimensions: 43.9 x 20.3 x 22.9 cm (H x W x D)

Warranty: Please contact your authorised Vitamix distributor for warranty information.

10011



Additional containers, complete with blade assembly and lid.

Item Number: 756: container 2.0 L
15506: standard container 1.4 L
15640: compact container 0.9 L

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



UNDERNEATH GLASS WASHER (MODEL No. 402090 (ZGWS))
OVERALL SIZE:- 456 x 495 x 700 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 107

QTY. - 01 No.



Warewashing Small Single Skin Glasswasher, 1 cycle, 30b/h

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Warewashing

Small Single Skin Glasswasher, 1 cycle, 30b/h

402090 (ZGWS)

Glasswasher (small), single skin, 1 cycle, 30b/h

Short Form Specification

Item No.

304 AISI stainless steel front panel, wash tank and wash and rinse arms. Double skinned door. Upper and lower rotary washing arms and rinsing arms. Separate washing and rinsing circuits. Built-in 5 litre boiler, washing temperature 55/65°C and hot rinse temperature 80/90°C. 1 washing cycle: 120 seconds. Rinse aid dispenser. Hourly capacity: 30 baskets
Supplied with: n. 1 basket for glasses and n.1 square cutlery container.

Main Features

- Built-in pressure boiler sized to raise incoming water to guarantee a minimum rinsing temperature of 82 °C for sanitizing rinse. No external booster is required.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity wash tank for professional washing.
- Maximum capacity of 30 racks per hour.
- 120 seconds cycle.
- Simple operation control panel.
- Solid double skinned counter-balance stainless steel door with hurt-free handle in plastic.
- Equipped with single phase electrical cable and Schuko plug for easy and fast installation.

Construction

- Robust structure thanks to stainless steel construction.
- Requires only 1 phase 230V supply.
- Completely closed on the back by a cover plate.
- Unit to feature rinse aid dispenser pump.
- Internal components (arms and filter) are easy extractable.

Included Accessories

- 1 of Square basket for glasses 400x400x150mm PNC 864470
- 1 of Insert for 12 saucers, 290x90x75mm PNC 867048
- 1 of Square cutlery container, 89x113x113mm PNC 867049

Optional Accessories

- Square basket for plates, 400x400x110mm PNC 867039
- Inclination insert for glasses, 400x400mm PNC 867044
- Round basket for glasses, 400x180mm PNC 867047
- Square basket with angles for glasses 400x400x150 PNC 867067
- Inclination for glasses 400x400mm PNC 867069

APPROVAL: _____

Zanussi Professional
www.zanussiprofessional.com
zanussiprofessional@electrolux.com

Small Single Skin Glasswasher, 1 cycle, 30b/h
Warewashing

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



UNDERNEATH GLASS WASHER (MODEL No. 402090 (ZGWS))
OVERALL SIZE:- 456 x 495 x 700 MM

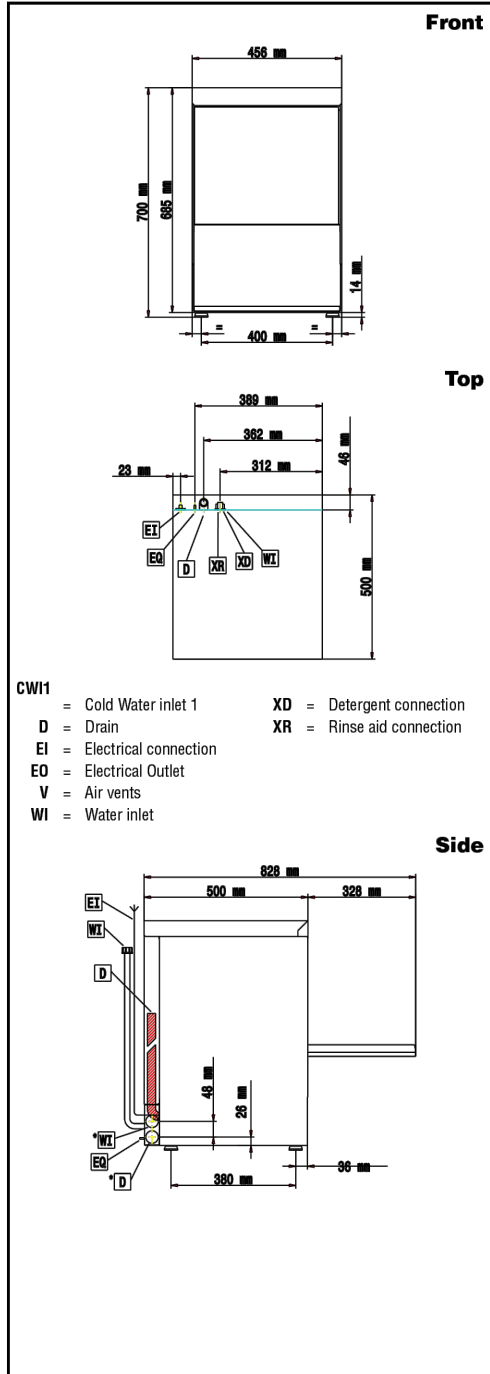
FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 107

QTY. - 01 No.



Warewashing Small Single Skin Glasswasher, 1 cycle, 30b/h



- CWI1**
- = Cold Water inlet 1
 - D** = Drain
 - EI** = Electrical connection
 - EO** = Electrical Outlet
 - V** = Air vents
 - WI** = Water inlet
 - XD** = Detergent connection
 - XR** = Rinse aid connection

Electric

Supply voltage:	230 V/1N ph/50 Hz
402090 (ZGWS)	
Total Watts:	2.7 kW
Boiler heating elements:	2.5 kW
Tank heating elements:	2 kW
Wash pump size:	0.2 kW

Water:

Pressure, bar min/max:	2-5 bar
Water supply temperature:	10-65 °C
Boiler Capacity (lt):	2.5
Incoming water line size:	3/4"
Washing cycle temperature:	60 °C
Washing tank capacity (lt):	16
Hot rinse cycle temperature:	82 °C
Hot rinse cycle water consumption (lt):	2

Key Information:

Baskets per hour:	30
External dimensions, Height:	700 mm
External dimensions, Width:	456 mm
External dimensions, Depth:	495 mm
Net weight:	35 kg
Shipping weight:	40 kg
Shipping height:	850 mm
Shipping width:	620 mm
Shipping depth:	590 mm
Shipping volume:	0.31 m ³
Noise level:	61 dBA
N° of working cycles - sec.:	1 (120)
Cell dimensions - width:	400 mm
Cell dimensions - depth:	400 mm
Cell dimensions - height:	290 mm



Warewashing
Small Single Skin Glasswasher, 1 cycle, 30b/h

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2016.08.26

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

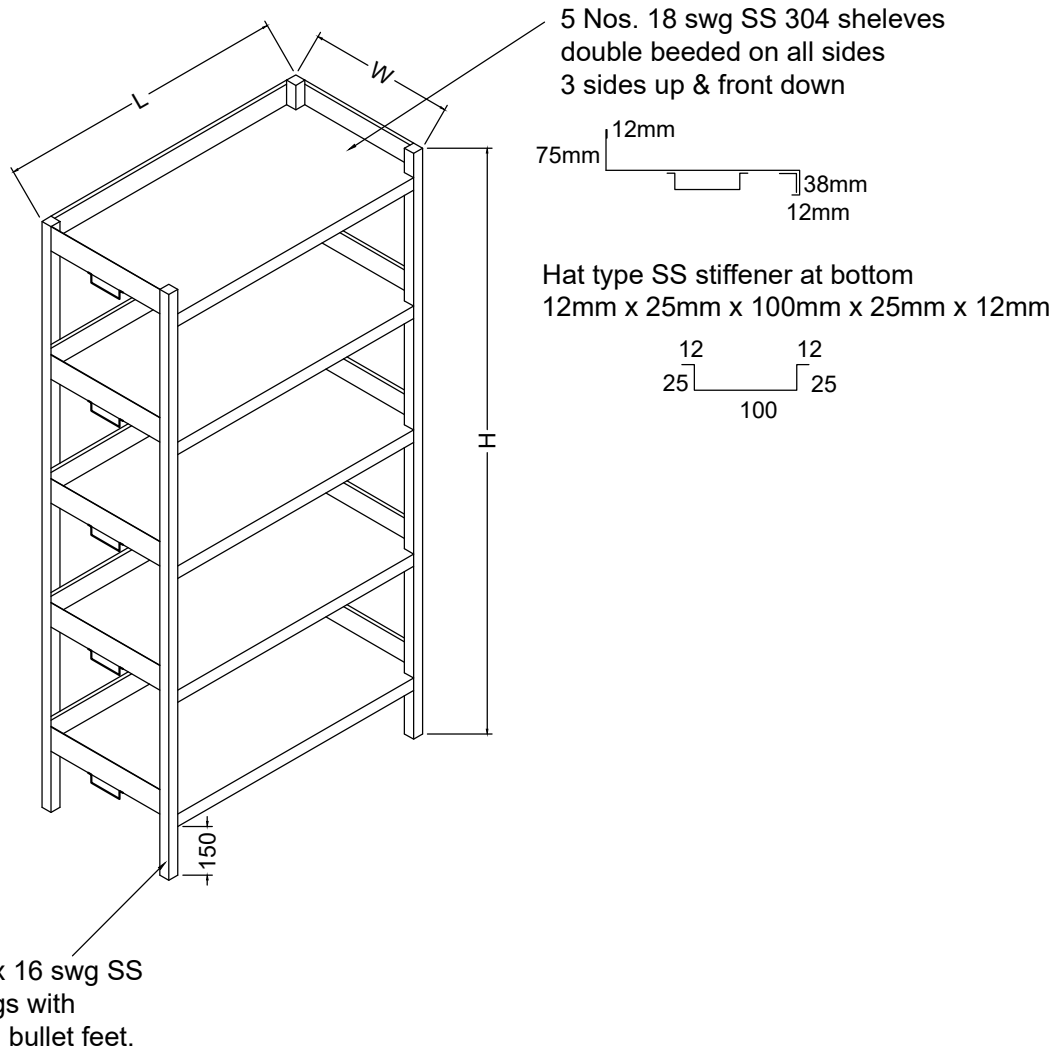


SS STORAGE RACK.
SS CLEAN DISH RACK.

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
109	1050 x 500 x 1800 MM (5 Shelves)	1 No.
110	900 x 500 x 1800 MM (5 Shelves)	2 Nos.
111	900 x 400 x 1800 MM (5 Shelves)	1 No.
112	450 x 400 x 1800 MM (5 Shelves)	1 No.
112	450 x 400 x 1800 MM (5 Shelves)	1 No.
125	1050 x 500 x 1800 MM (5 Shelves)	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

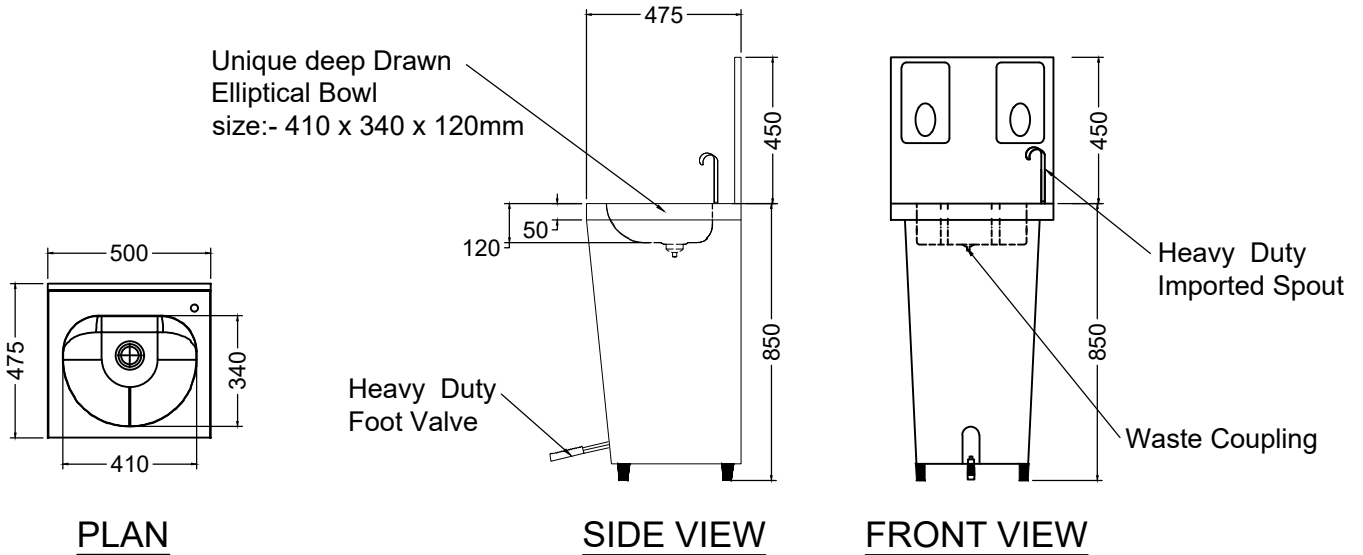
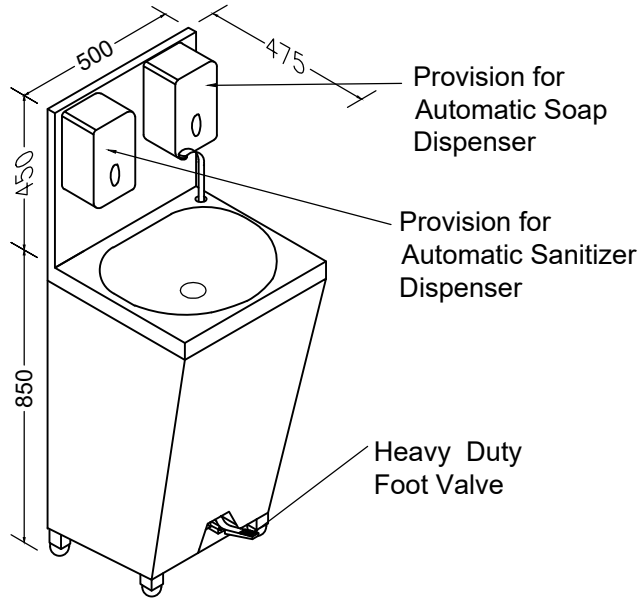


SS FOOT OPERATED HAND WASH SINK.
OVERALL SIZE:- 500 x 475 x 850 + 450 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 114

QTY. - 01 No.



Please provide the Soap & Sanitizer Automatic Dispenser along with the Unit.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



ICE CUBE MAKER
CAPACITY:- 100 Kg/day

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 115

QTY. - 01 No.

Scotsman
Ice Systems

MOFFAT

NU Series Self Contained Dice Ice Machines – up to 100kg

NU 220 AS OX Dice cube 10g, 22mm x 22mm x 22mm

NUH 220 AS OX Half dice cube 6g, 22mm x 22mm x 28mm



Dice cube 10 g
W 22 x D 22 x H 22 mm



Half dice cube 6 g
W 10 x D 22 x H 28 mm



Note: Ice production rate is measured with the water temperature at 10°C and an ambient temperature of 21°C.

- Up to 100kg daily production rate
- 37kg storage bin capacity
- Air cooled version
- Agion Technology resists the growth of microbes and the development of unpleasant odours
- XSafe - Natural Sanitation System
- Vertical evaporator spray-system technology
- Ergonomic access to ice with sliding disappearing door
- One touch cleaning for time and labour saving
- Resistant stainless steel exterior
- Easy access front condenser air filter
- Routine maintenance visible alarm light on front panel
- Includes removable air filter, ice scoop, water and drain hose



CE EAC



agion

LOA

XSafe

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



ICE CUBE MAKER
CAPACITY:- 100 Kg/day

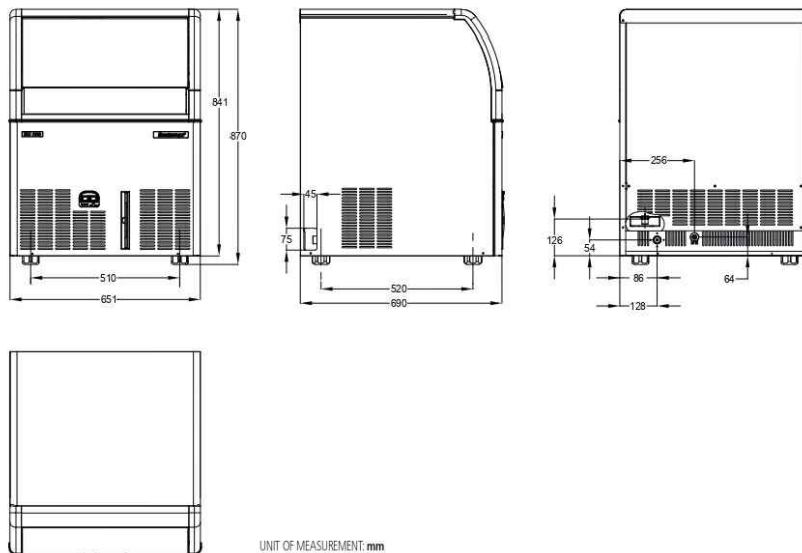
FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 115

QTY. - 01 No.

Scotsman[®]
Ice Systems

NU Series Self Contained Dice Ice Machines – up to 100kg
NU 220 AS OX, NUH 220 AS OX



moffat.com.au

Australia
Moffat Pty Limited
Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au
New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au
South Australia
Telephone 03-9518 3888
vsales@moffat.com.au
Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au
Western Australia
Telephone 08-9413 2400
wasales@moffat.com.au

UNIT OF MEASUREMENT: mm

Ice production per 24 hours
Ambient temperature / Water temperature

	10°C / 10°C	21°C / 10°C	32°C / 21°C
NU 220 AS OX	109	100	70
NUH 220 AS OX	104	98	65

Dimensions

Width: 651mm
Depth: 690mm
Height: 870mm (including feet)
Nett weight: 61kg
Packed weight: 70kg

Water consumption

Air cooled version:
NU 220 AS: 4.8 litres per hour
NUH 220 AS: 4.5 litres per hour

Electrical rating

Air cooled version: 230-240V, 1P+N+E, 50Hz, 600W,
10A cordset supplied
No. Circuit wire: 3
Compressor: 1300W
Energy consumption: 15.6kW/hr

Refrigerant type
R404a

Installation distance from wall

Rear 100mm
Sides 150mm
Operating requirement air temperature 10-43°C

Water connection requirements

Inlet connection: R 3/4"
Cold water: 5-38°C
Pressure: 100-500kPa
Water outlet connection: Ø 3/4"

Important Notice:
Models and specifications are subject to change without notice. This spec sheet is meant for commercial purpose only. For technical documentation please refer to our service manuals.



© Copyright Moffat Ltd
AU.SM.2001

an Ali Group Company



The Spirit of Excellence

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

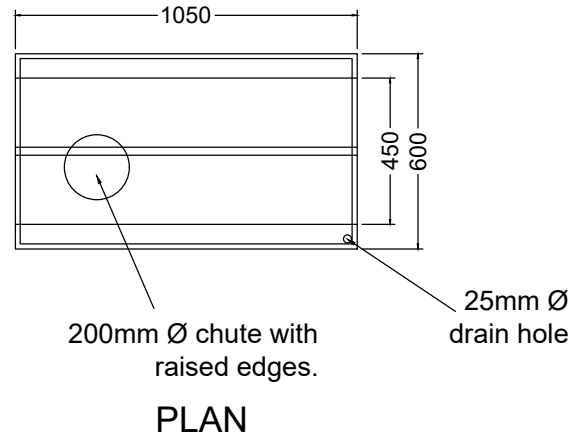
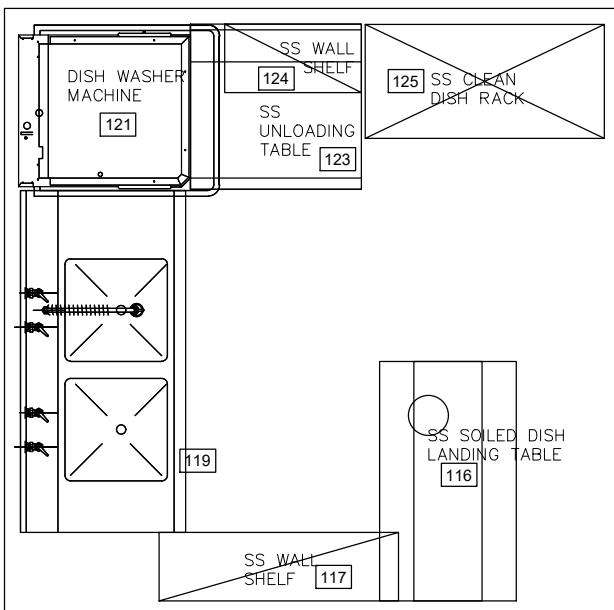
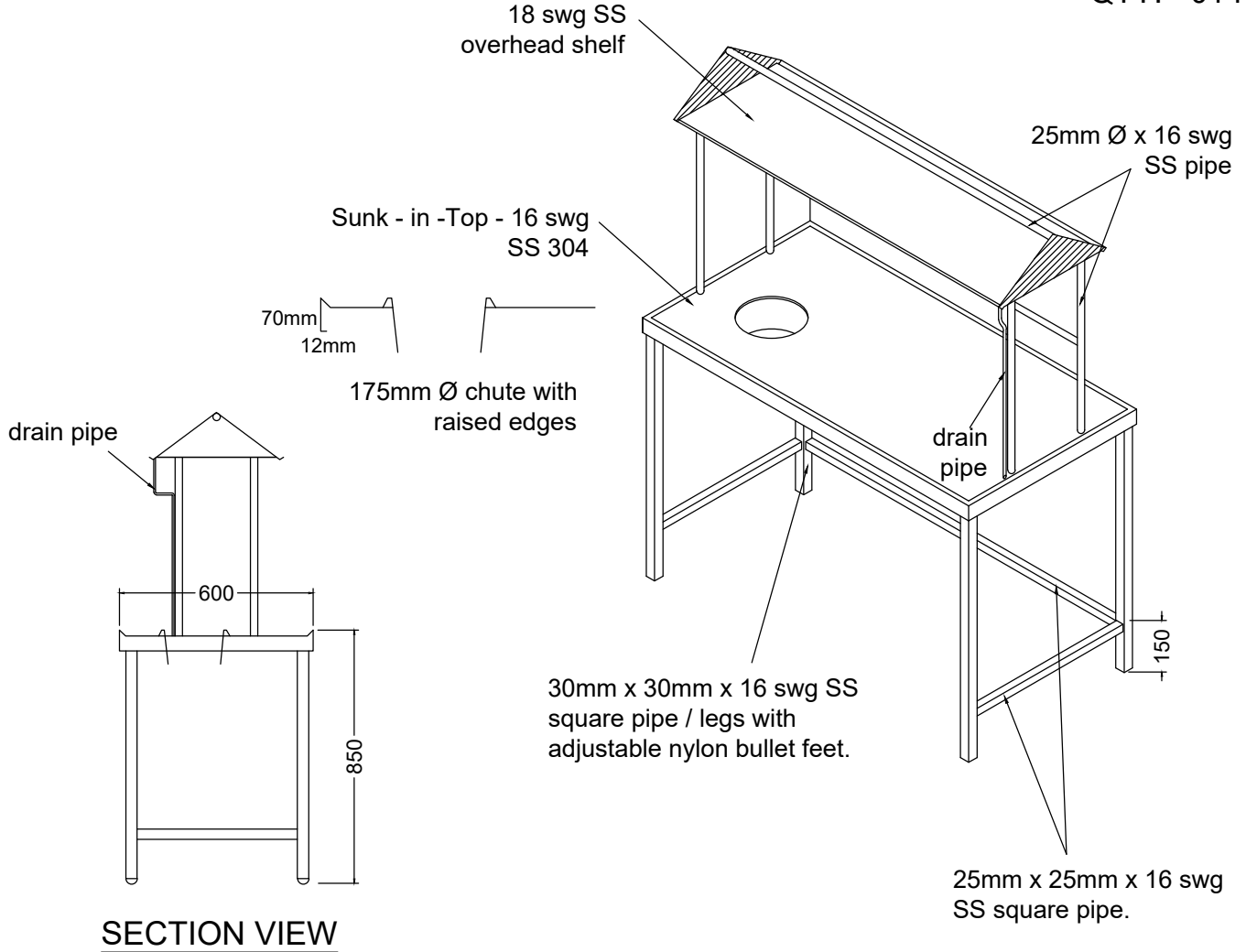


FOOD COURT
@ AURO GALLERIA MALL

SS SOILED DISH LANDING TABLE WITH GARBAGE CHUTE ON L.H.S., 2 Nos. OVER HEAD SHELF FOR RACKS.
OVERALL SIZE:- 1050 x 600 x 850 + 600 + 150 MM

ITEM No. 116

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

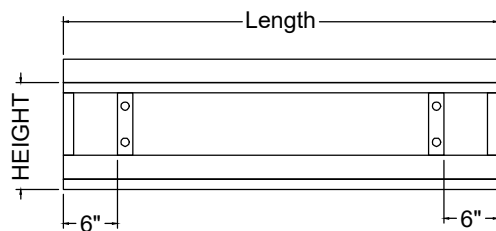
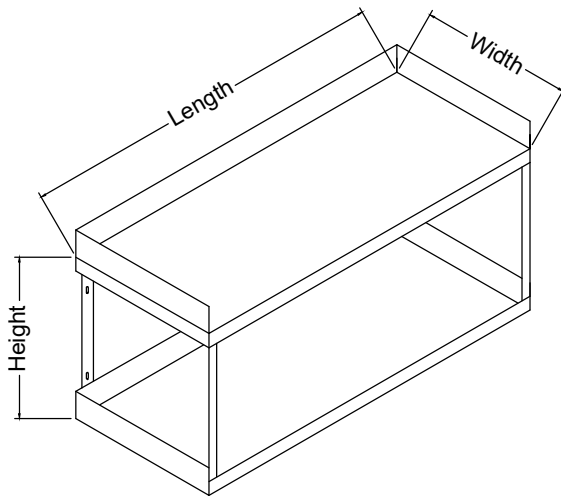


SS DOUBLE WALL SHELVES

FOODHALL
@ T1 DELHI AIRPORT

ITEM No.

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
117	1050 x 300 x 450 MM	1 No.
124	600 x 300 x 450 MM	1 No.
127	1200 x 300 x 450 MM	1 No.



Made of 18 swg Stainless Steel.

Sides & Rear beeded upward 1" and flat 1/2", while front beeded down 1 1/2" and inside 1/2" supported on 16 swg Stainless Steel channels.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

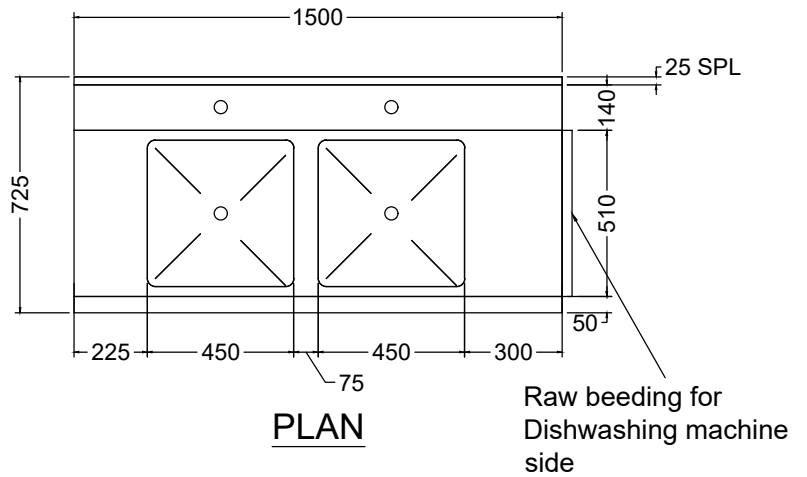
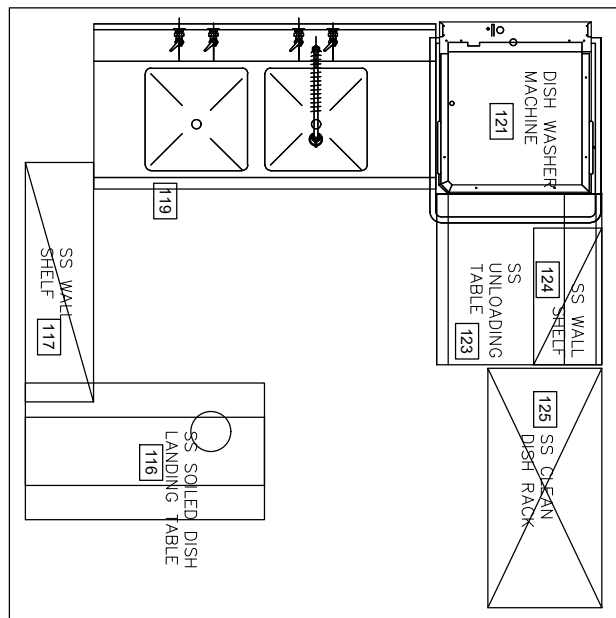
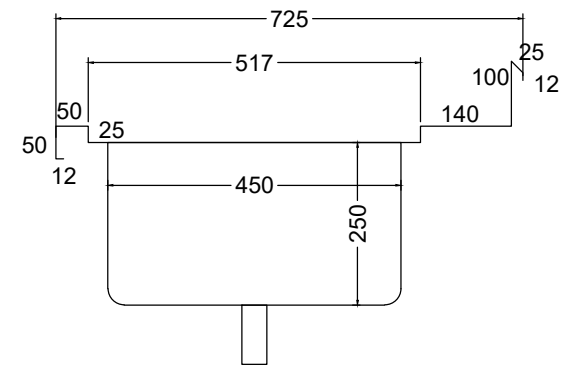
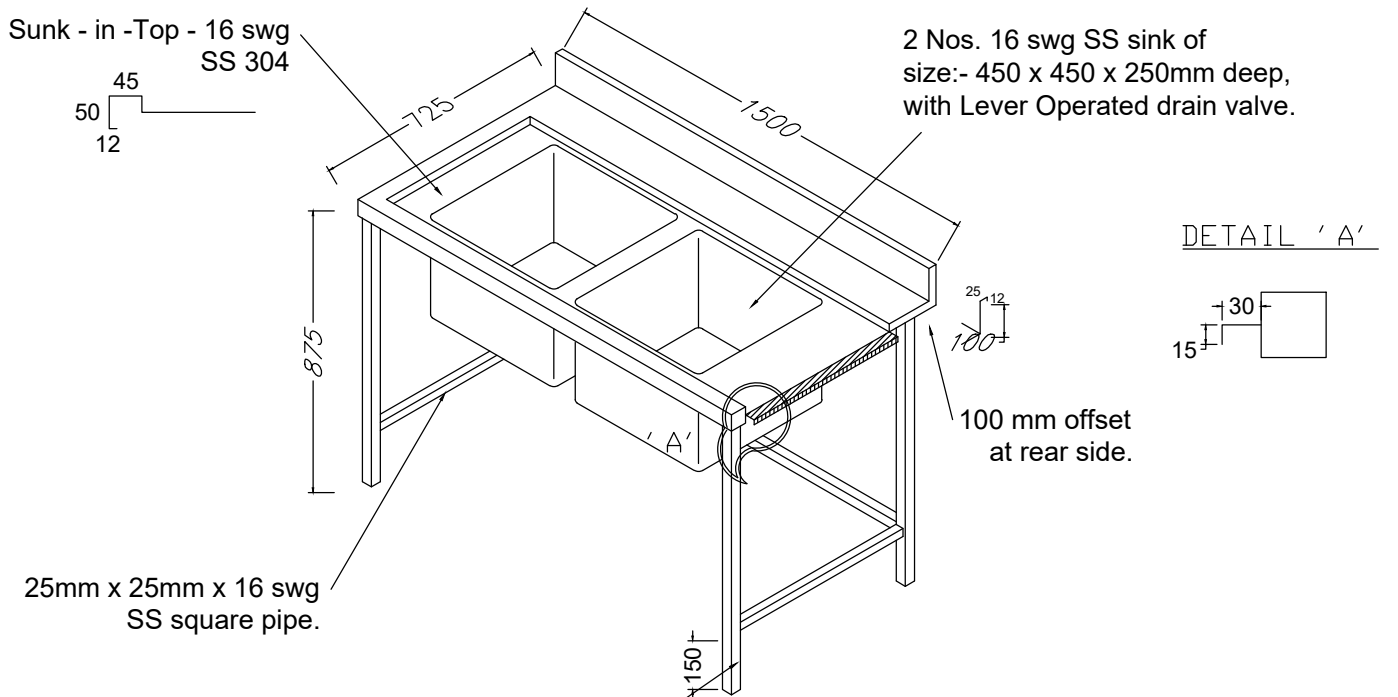


FOODHALL
@ T1 DELHI AIRPORT

SS TWO BOWL SINK UNIT WITH CROSS SUPPORT.
OVERALL SIZE:- 1500 x 725 x 875 + 100 MM SPL.

ITEM No. 119

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

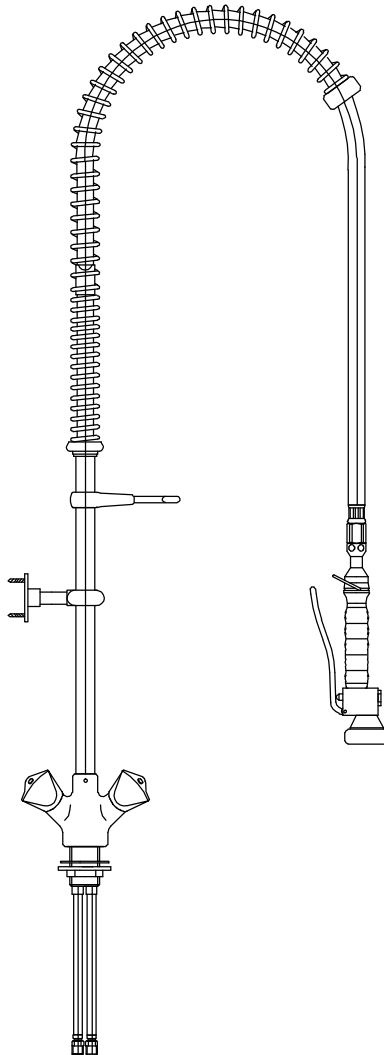


Pre-Rinse Unit
MODEL No :- T&S EX-1DP00-H

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 120

QTY. - 01 No.



Deck mounted type.
20" (510mm) riser brass pipe.
Heavy duty construction.
44" (1118mm) flexible stainless steel hose,
SANTOPRENE inner pipe.
Spray valve.
6" (152mm) or 12" (305mm) wall bracket.
The product includes check valve to prevent cross-flow.
The spray valve conforms to ANSI / ASTM F2324-03.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



DISH WASHER MACHINE (ELECTRIC OPERATED)
MODEL No :- EHT8ROW / CODE No. 505087

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 121

QTY. - 01 No.

Electrolux

**Warewashing
ACTIVE Hood Type Dishwasher
with Guaranteed Rinse System**

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Warewashing

**ACTIVE Hood Type Dishwasher
with Guaranteed Rinse System**

505087 (ZHT7)	ACTIVE Hood Type dishwasher with Guaranteed Rinse System, 1200 plates/h or 67 racks/h
505088 (ZHT6)	ACTIVE Hood Type dishwasher with Guaranteed Rinse System, 1200 plates/h or 67 racks/h - 60Hz

Short Form Specification

Item No. _____

Unit to be Zanussi ACTIVE upright hood type hot water rinsing dishmachine with Guaranteed Rinse System. Electrical characteristics to be 230 volts or 400 volts, three phase 50 or 60Hz operation with three wash cycles of 54/90/150 seconds using 3 liters of fresh 85°C final rinse water per cycle. Rinse temperature and pressure guaranteed by built in atmospheric boiler and built in rinse booster pump. Washing performance is guaranteed by a powerful 0.8 KW wash pump, upper and lower stainless steel revolving washing spray arms. Unit is ACTIVE and feature Guaranteed Rinse System (GRS) eye. Green eye will indicate that all items washed have been properly rinsed. 304 Stainless steel construction to include hood, external, front and side panels, wash tank, tank filter plus wash and rinse arms. Unit shall be field convertible from straight to corner operation.

APPROVAL: _____

Main Features

- ACTIVE model with Guaranteed Rinse System. Atmospheric boiler in ACTIVE model combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water, always at 84°C during the rinse cycle regardless of the inlet water temperature (from 10°C to 60°C) and water pressure of the net work (a minimum of 0.5bar or 7psi).
- The green eye of Guaranteed Rinse System (GRS) provides the operator with an immediate signal after every rinse cycle informing that rinsing has been performed to perfection.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Thermal label compliant approved and compliant with NSF sanitization standards (paragraph 7.1).
- An effective rinse system uses only 3 litres of clean hot water per basket for lower running costs.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Maximum capacity of 47 racks per hour (Thermal label complaint mode) or 67 racks per hour (High Productivity mode).
- 77/90/150 seconds Thermal label complaint cycle.
- 54/90/150 seconds "high productivity" cycle.
- Automatic start on hood closure.
- Open hood on the back side to prevent steam blasts to the operator.
- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- Self-draining wash pump and boiler.
- Simple control panel with digital thermometers indicates wash/rinse temperatures.
- Low noise level.
- Pre-arrangement for HACCP system implementation and Energy Management device.
- Pre-arranged to accept external dispensers.
- Three phase electrical connection, convertible to single phase on-site.
- IPX 4 water protection.
- Suitable to be connected to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling ¹ included in Electrolux Professional Handling System range.

Electrolux

ACTIVE Hood Type Dishwasher with Guaranteed Rinse System

Warewashing

PRODUCT DETAIL SHEET



DISH WASHER MACHINE (ELECTRIC OPERATED)
MODEL No :- EHT8ROW / CODE No. 505087

FOODHALL
@ T1 DELHI AIRPORT

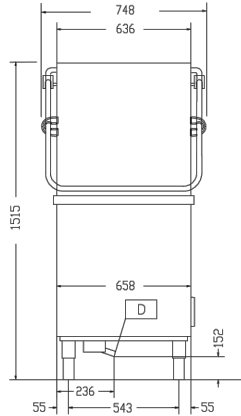
ITEM No. 121

QTY. - 01 No.

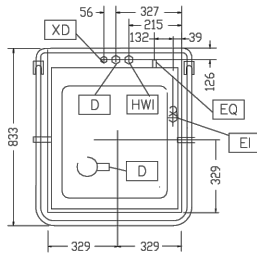
Electrolux

**Warewashing
ACTIVE Hood Type Dishwasher
with Guaranteed Rinse System**

Front

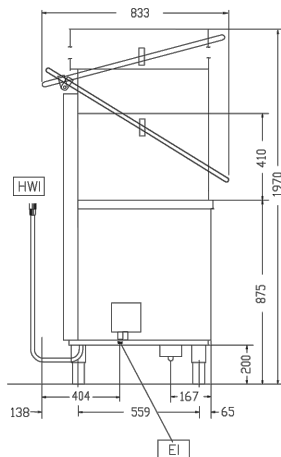


Top



- D** = Drain
- EI** = Electrical connection
- EQ** = Equipotential screw
- HWI** = Hot water inlet
- XD** = Detergent connection
- XI** = Chemicals inlet

Side



Electric

Supply voltage:	
505087 (ZHT7)	400 V/3N ph/50 Hz
505088 (ZHT6)	230 V/3 ph/60 Hz
Convertible to:	
505087 (ZHT7)	230V 1N~; 230V 3~
505088 (ZHT6)	230V 1N~; 400V 3N~
Total Watts:	15.9 kW
Boiler heating elements:	12 kW
Total Amps:	400V/ 3N 22A 230V/ 3 35A 230V/ 1N 57A
Tank heating elements:	3 kW
Wash pump size:	0,8 kW

Water:

Water supply temperature:	10-60 °C
Inlet Water supply pressure:	7 - 102 psi (0.5 - 7 bar)
Water consumption per cycle (lt):	3
Boiler Capacity (lt):	12
Tank Capacity (lt):	42
Drain line size:	40mm

Key Information:

N° of cycles:	3
Duration cycle - High productivity:*	54/90/150 sec.
Duration cycle - Thermal Label compliant:	77/90/150 sec.
Racks per hour - High productivity: *	67
Racks per hour - Thermal Label compliant:	47
Dishes per hour - High productivity: *	1200
Dishes per hour - Thermal Label compliant:	846
Wash temperature (MIN):	55°C
Wash temperature - Thermal Label compliant:	71 °C MIN
Rinse temperature (MIN):	85 °C
Packaging size (WxDxH):	750x840x1520 mm
Noise level:	<68 dBA

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

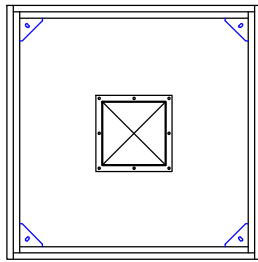


SS HOOD FOR DISH WASHER MACHINE (wall mounted condensate)
OVERALL SIZE:- 1000 x 1000 x 450 + 50 MM

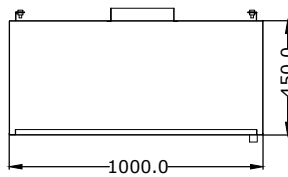
FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 122

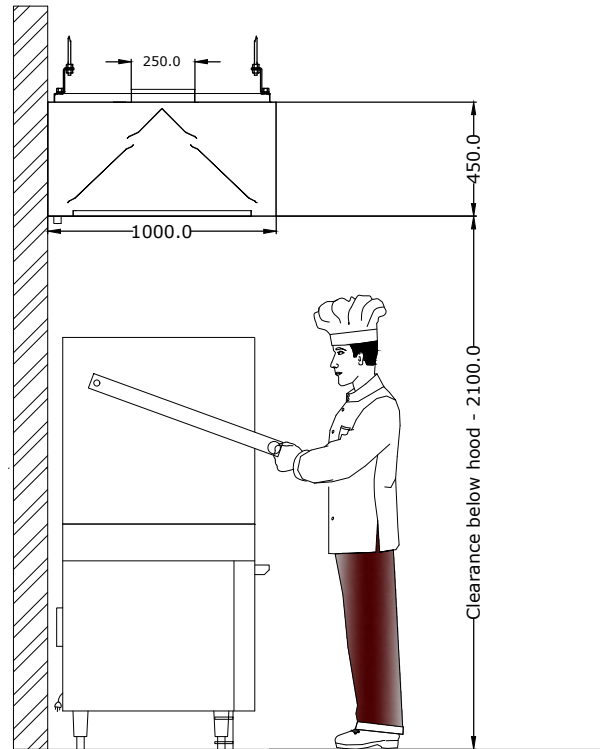
QTY. - 01 No.



TOP VIEW



FRONT VIEW



SIDE VIEW

MOC of hood & filters: 1.0mm thick, SS 304, Pre polished B4

Exhaust CFM: 1No. 750 (Static Pressure at Collar: 100 Pa) each

Hood Material of construction should be SS 304 (20 swg). It should comply with SMACNA leak-proof construction. Hood canopy should comply with ASTM F 1704 for Capture and Containment Performance.

The Exhaust hood profile should be box type compliant to ASHRAE 154, DW - 172.

Hood should have seamless welding finish with watertight construction with no sharp edges and well ground surface for human safety.

Hood construction should include SS angles for assembly during installation. No hardware should be visible inside the hood.

Grease baffle filter should be CapMax profile complying to NFPA 96. The inclination of the filter should be as NFPA 96 i.e., 45-50° with respect to FFL. Any deviation is not valid.

Hood should have rigid spigot connections for Exhaust and Fresh air made of stainless steel 304. Sliding dampers to be constructed inside the exhaust plenum & Exhaust and Fresh air should have pressure sensing port for HVAC T.A.B.

Front facia of the hood should be perforated to supply air to the working area. Man-cooling linear grill should be perforated to ensure equal distribution of fresh air for chef working below hood.

3-sided Slipstream peripheral jet of fresh air to contain the fumes.

Hood lighting fixture should include toughened glass with 6500K LED light with 500 Lux at 1200mm from FFL.

Grease channel should be internally inclined to ensure grease collection at the concealed drain pan. Deflection lip to ensure the smoke to be directed at the baffle filters.

For hood installation, the hood should have structural channels for suspension and corner plate for threaded rod connection & arrangement. Junction box for the UV lamps, ballasts and LED light fixture for electrical connectivity to be supplied.

Blurays UV panel to be mounted at hood proximity and safety sensors to be attached inside exhaust plenum and duct to ensure that operation of the UV lamps only during operation of the kitchen equipment. Blurays UV filters to be used for photolysis of grease, oil and particulate matter during kitchen operation.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

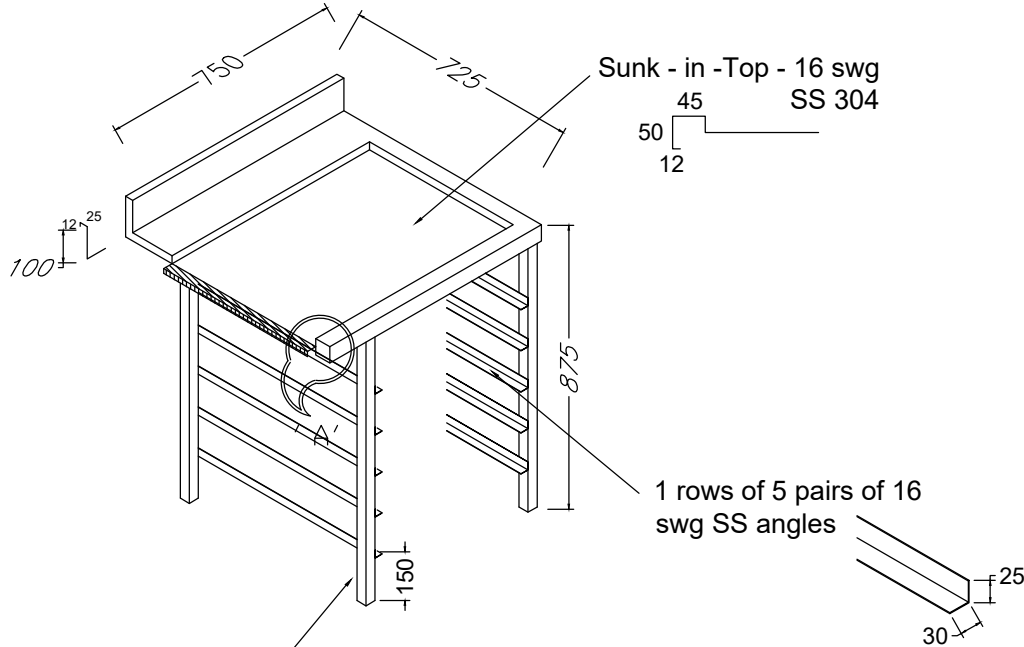


FOODHALL
@ T1 DELHI AIRPORT

SS UNLOADING TABLE WITH RACK HOLDER.
OVERALL SIZE:- 750 x 725 x 875 + 100 MM SPL.

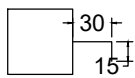
ITEM No. 123

QTY. - 01 No.

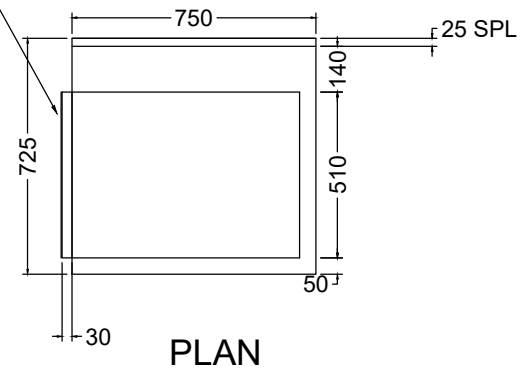
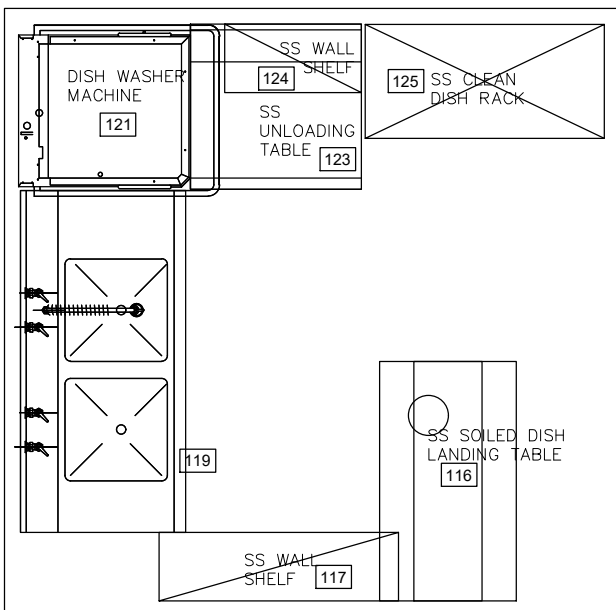


32mm x 32mm x 16 swg SS square pipe / legs with adjustable nylon bullet feet.

DETAIL 'A'



Raw beeding for Dishwashing machine side



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

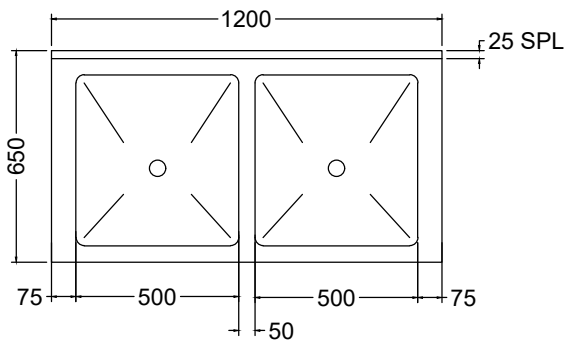
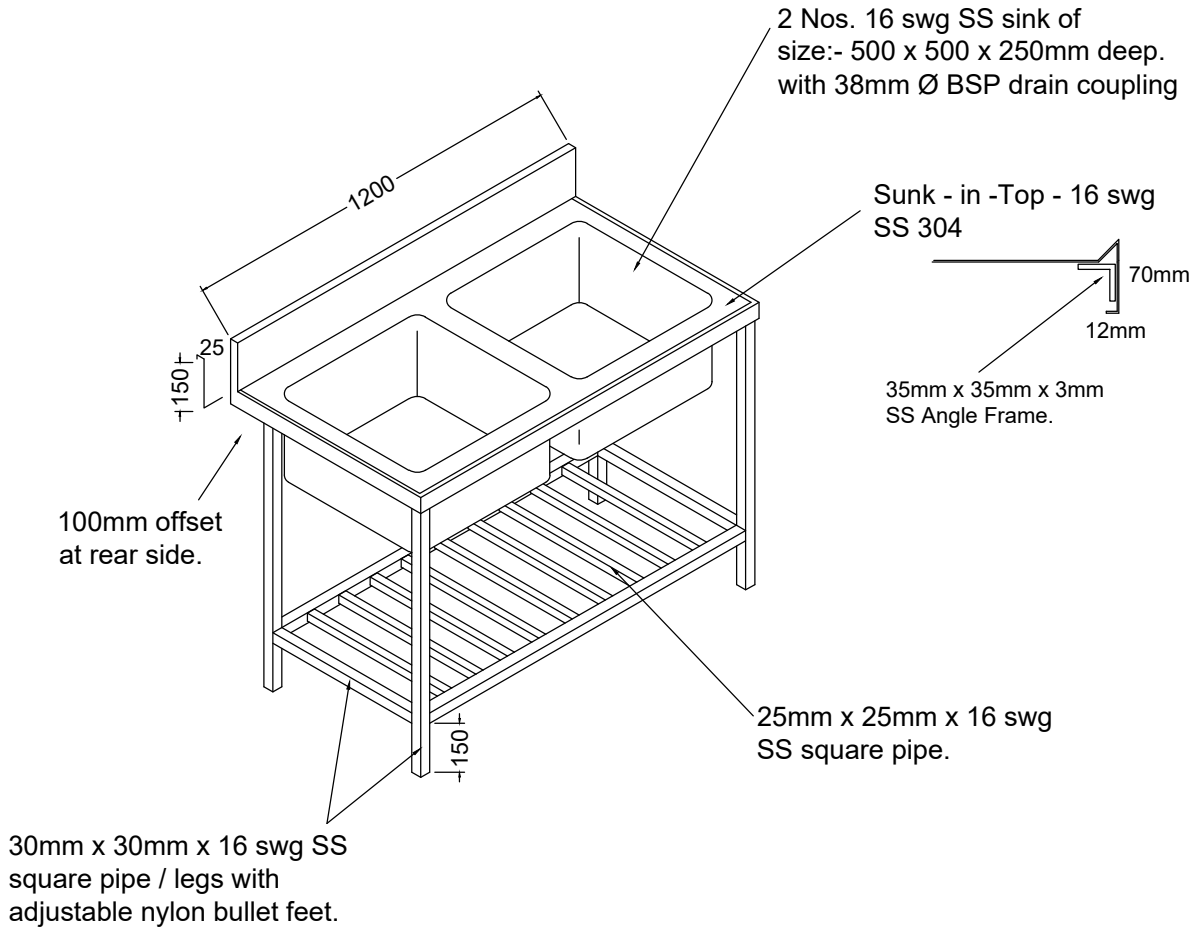


FOODHALL
@ T1 DELHI AIRPORT

SS TWO BOWL SINK UNIT WITH CROSS SUPPORT.
OVERALL SIZE:- 1200 x 650 x 850 + 150 MM SPL.

ITEM No. 126

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

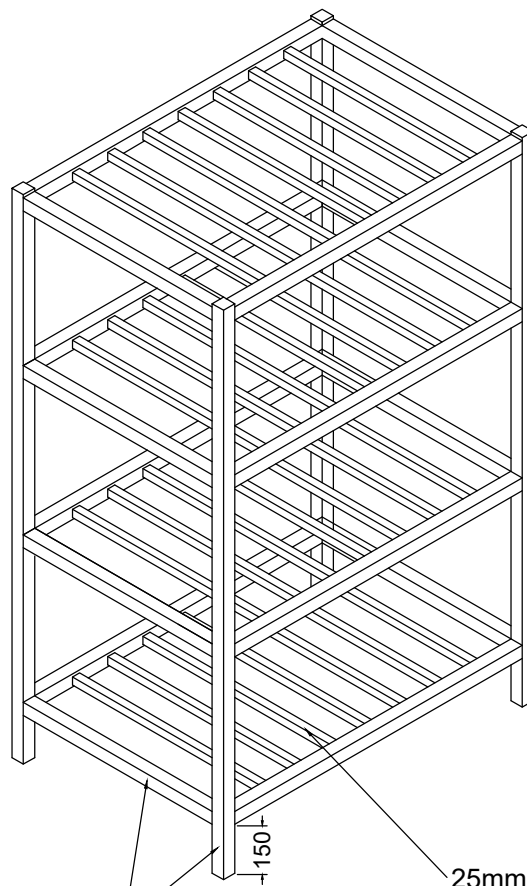


SS POT RACK (4 SHELVES)
OVERALL SIZE:- 1000 x 550 x 1600 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 128

QTY. - 01 No.



32mm x 32mm x 16 swg SS
square pipe / legs with
adjustable nylon bullet feet.

25mm x 25mm x 16 swg
SS square pipe.

NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET

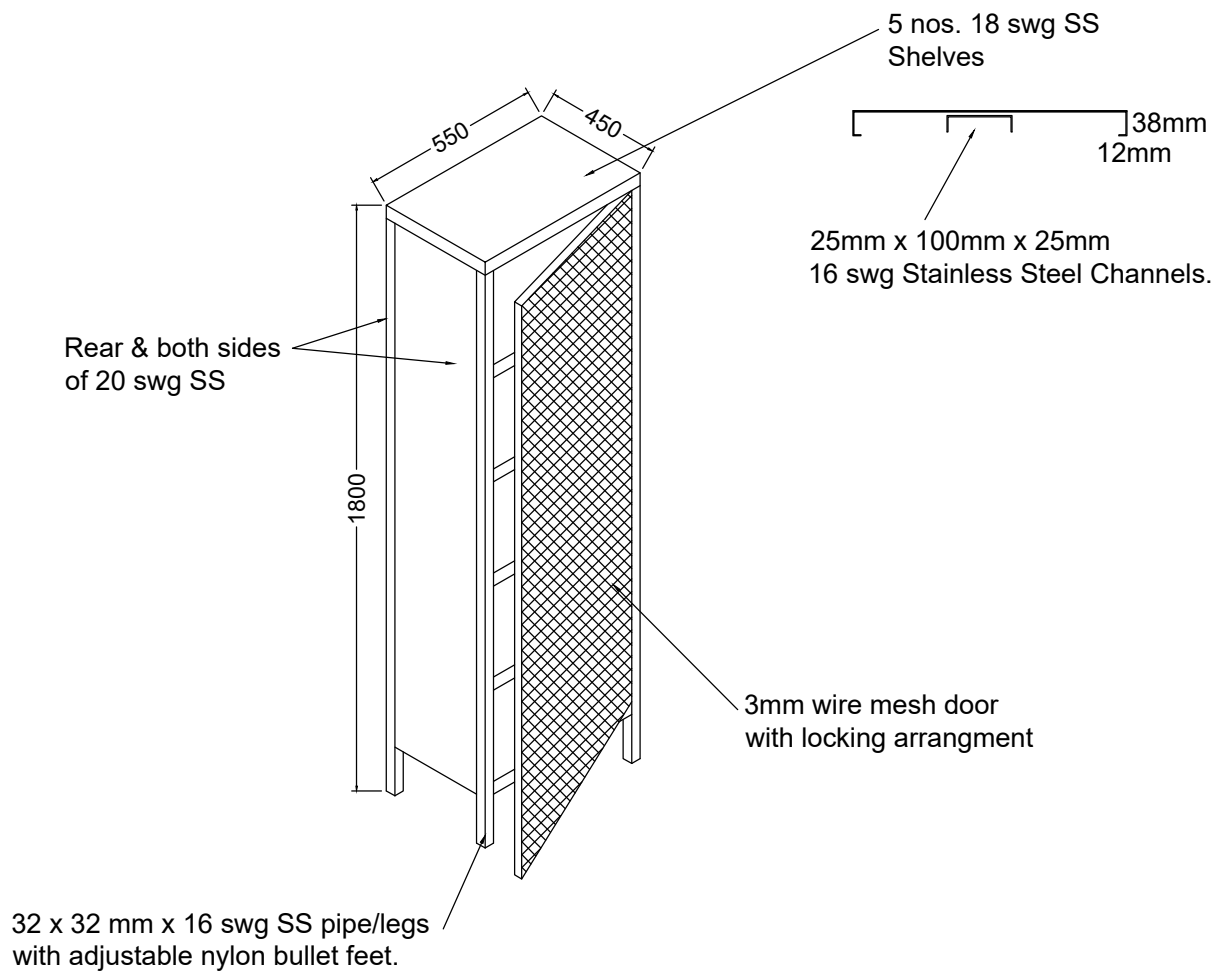


SS STORAGE RACK CABINET WITH DOOR (5 Shelves) Chemical Store.
OVERALL SIZE:- 550 x 450 x 1800 MM

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 129

QTY. - 01 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

PRODUCT DETAIL SHEET



INSECT KILLER

FOODHALL
@ T1 DELHI AIRPORT

ITEM No. 133
QTY. - 01 No.



Standard Model

Size : 24 Inches – 20 watts x 2 tubes

Body : Stainless Steel Body

Dimension : 344mm(H) x 650mm(L) x 242mm(D)

The units should be either Ceiling or Wall mounted type with 2 numbers of ultraviolet tubes of Philips make. It should have a safety switch for discharge. The unit should have a removable collection tray. Moisture proof spaces should be provided between grids. It should have an electrical load 40 W, single phase. The unit should be as supplied by PCI or equivalent.

ITEM No. 134
QTY. - 04 Nos.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

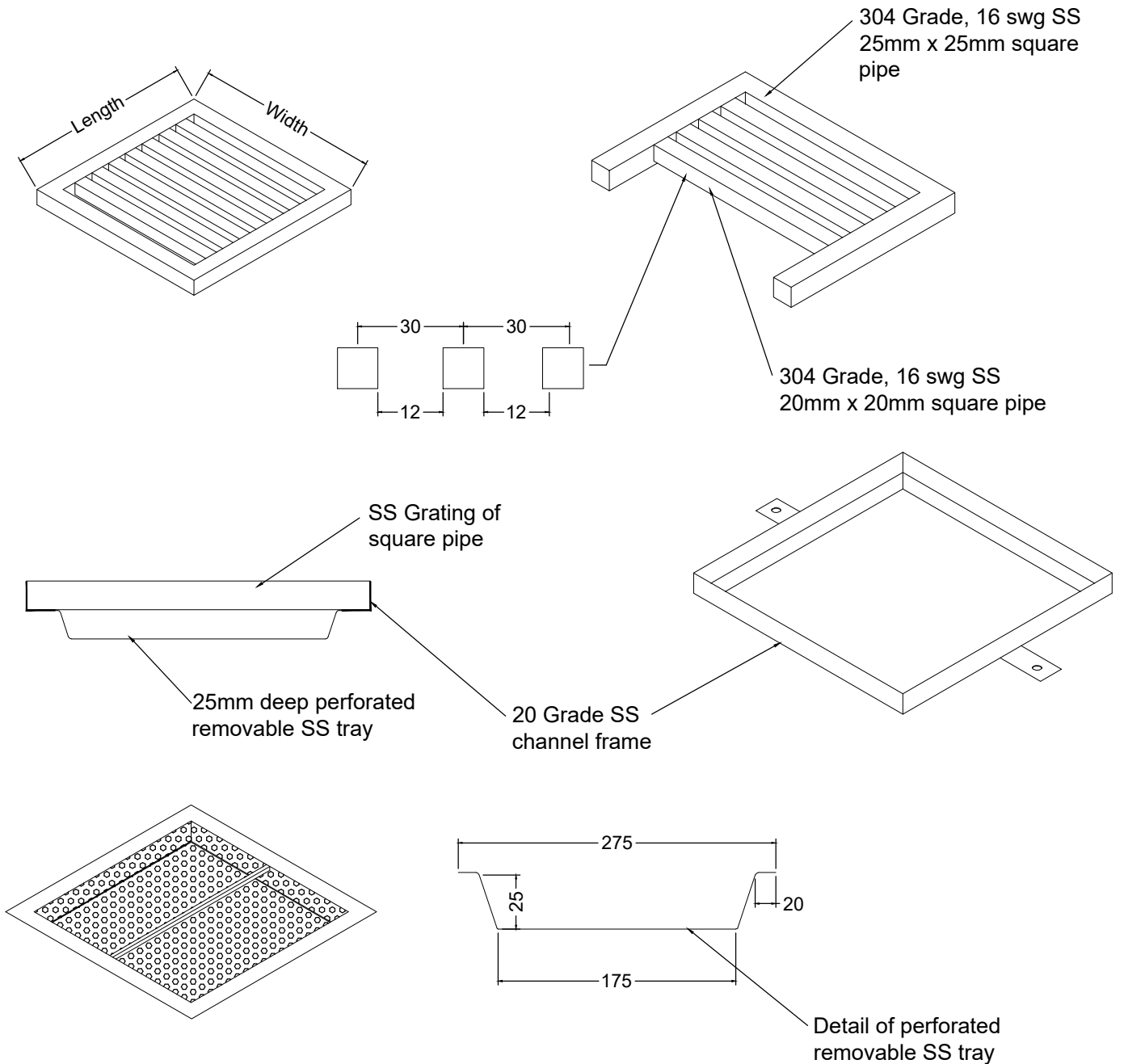
PRODUCT DETAIL SHEET



SS GRATING

FOODHALL
@ T1 DELHI AIRPORT

ITEM NO.	OVERALL SIZE (MM) LENGTH x WIDTH x HEIGHT	QTY.
135	300 x 300	10 Nos.
136	600 x 300	1 No.
136A	1200 x 300	1 No.



NOTE:- TO READ WITH GENERAL METAL SPECIFICATION SHEET AND FABRICATION DETAILS SHEET

KEY Plan



Node L4 Departure level

GENERAL NOTES:

1. THIS DRAWING CAN BE SCALED AS PER THE PAPER SIZE
2. ALL DIMENSIONS ARE IN MM UNLESS SPECIFIED
3. REFER TO BOQ FOR DETAILED SPECIFICATIONS
4. IN CASE OF ANY DISCREPANCY IN THE DRAWING, PLEASE INFORM THE AURA DEZYNE TEAM PRIOR TO EXECUTION.

REV	DESCRIPTION	DATE	DR	CHK	APP
17	REVISED LAYOUT	18.12.2023			
16	REVISED LAYOUT	16.12.2023			
15	REVISED LAYOUT	14.12.2023			
14	REVISED LAYOUT	11.12.2023			
13	REVISED LAYOUT	06.12.2023			
12	REVISED LAYOUT	06.12.2023			
11	REVISED LAYOUT	04.12.2023			
10	REVISED LAYOUT	30.11.2023			
09	REVISED LAYOUT	28.11.2023			
08	REVISED LAYOUT	25.11.2023			
07	REVISED LAYOUT	24.11.2023			
06	REVISED LAYOUT	23.11.2023			
05	REVISED LAYOUT	21.11.2023			
04	REVISED LAYOUT	20.11.2023			
03	REVISED LAYOUT	18.11.2023			
02	REVISED LAYOUT	10.11.2023			
01	REVISED LAYOUT	09.11.2023			

PURPOSE OF ISSUE:

EQUIPMENT LAYOUT

CLIENT:



Travel Food Services Pvt Ltd
 Shiv Sagar Estate, A-Block, 1st floor A.B.
 Road Worli, Mumbai - 400 018
 INDIA.
 www.travelfoodservices.com

MEP CONSULTANT:

CONCEPT DESIGNER:



Aura Dezyne
 C-45, North Bombay C.H.S.,
 Juhu, Mumbai - 400049.
 Tel:- +91 22 26127475

PROJECT:

DIAL PHASE 3A EXPANTION

SHEET TITLE:

EQUIPMENT LAYOUT FOOD HALL
 OF STORE 26 AT L4 LEVEL

NAME	DATE	SIGN
DRAWN BY: FERDZ		
CHECKED BY: FERDZ		
APPROVED BY:		
PROJECT No: Phase 3A Expansion		SHEET SIZE: A1
ISSUE DATE: 05-Oct-2023	SCALE: 1:45	
SHEET No.		REV No: 17



NO OF PAX.: 111
Store 26
408.98 M²

FOODHALL @ T1 DELHI INTERNATIONAL AIRPORT

BILL OF QUANTITY

NO.	ITEM	QTY	OVERALL SIZE (MM) (L x W x H)	MAKE	ELECTRIC							PLUMBING				EXHAUST CFM	FRESH AIR CFM	REMARKS	
									TOTAL OPERATING	SOCKET TYPE	MCB / STARTER	HEIGHT from FFL	INLET						OUTLET
					RATING	CURRENT	KW	QTY					HOT	COLD	RO				
39	Flexi Drawer SS Under Counter Refrigerator.	1	1230 x 700 x 565	Elanpro - CBR 1-3	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		450 mm (Bottom of the plate)							
40	19MM thick Granite Top.	1	1600 x 700																
41	Counter Top Electric Hot Plate.	2	730 x 500 x 230	Karma	1~220 V	32A	4.4	2	8.8	32 A Industrial Type	MCB	600 mm (Bottom of the plate)							
42	UV Double Sink SS Exhaust Hood.	1	1800 x 1200 + 560	Chefmate	1~220 V	16A	1	1	1	16 A Switch Socket		2850 mm (Bottom of the plate)				1000 CFM	850		
43	Inbuilt SS Hot Bain Marie.	1	800 x 650 x 250	Custom Fabricated	1~220 V	16A	3	1	3	16 A Industrial Type	MCB	350 mm (Bottom of the plate)				100mm Ø			
44	SS Insulated Inbuilt Ice Well.	1	600 x 650 x 200	Custom Fabricated												100mm Ø			
45	Under Neath SS Insulated Ice Storage Bin on Castors.	1	500 x 600 x 500	Custom Fabricated												100mm Ø			
46	Register Cash with Cash Drawer & Receipt Printer.	1		IT	1~220 V	1A	0.2 x 3	1	0.6	5 /15 A Switch Socket		200 mm (Bottom of the plate)							
MEXICAN COUNTER																			
47	SS Sink Unit with 1 No. U/s. & Shutter in Front.	1	600 x 700 x 850 + 150 Spl.	Custom Fabricated									12mm Ø	12mm Ø		100mm Ø			
48	SS Wall Shelf.	1	600 x 300	Custom Fabricated															
49	Microwave Oven.	1	510 x 420 x 310	Menu Master-Model No.: RMS 510 TS	1~220 V	9.6A	1.5	1	1.5	16 A Switch Socket		1350 mm (Bottom of the plate)							
50	SS Work Table with 2 Nos. Over Head Shelves & Storage Cabinet (2 Nos. U/s.)	1	400 x 700 x 865 + 300 + 300	Custom Fabricated															
51	24L Electric Fryer Dual Tank MM (Single Phase)	1	400 x 800 x 850 + 250	Mukunda Foods	1~220 V	32A	9	1	9	32 A Industrial Type	MCB	550 mm (Bottom of the plate)							
52	UV Double Sink SS Exhaust Hood.	1	700 x 1200 + 560	Chefmate	1~220 V	16A	1	1	1	16 A Switch Socket		2850 mm (Bottom of the plate)				600 CFM	510		
53	SS Work Table with 2 Nos. Over Head Shelves & Storage Cabinet (2 Nos. U/s.)	1	400 x 700 x 865 + 300 + 300	Custom Fabricated															
54	SS Hot Bain Marie.	1	800 x 700 x 865 + 150 Spl.	Custom Fabricated	1~220 V	16A	3	1	3	16 A Switch Socket		350 mm (Bottom of the plate)				100mm Ø			
54A	SS Wall Shelf.	1	800 x 300	Custom Fabricated															
55	Gn. Size SS Work Top Refrigerator Counter with Raised Cold Bain Marie on Castors. (Drawer Type)	1	1360 x 700 x 865 + 150	Custom Fabricated	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		350 mm (Bottom of the plate)							
56	SS Wall Shelf.	1	1360 x 300	Custom Fabricated															
57	SS Work Table with C/s.	1	900 x 700 x 865 + 150 Spl.	Custom Fabricated															
58	Spare Number																		
59	Flexi Drawer SS Under Counter Refrigerator.	1	1230 x 700 x 565	Elanpro - CBR 1-3	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		550 mm (Bottom of the plate)							
60	19MM thick Granite Top.	1	1600 x 700 x 19																
61	Counter Top Electric Hot Plate.	2	730 x 500 x 230	Karma	1~220 V	32A	4.4	2	8.8	32 A Industrial Type	MCB	550 mm (Bottom of the plate)							
62	UV Double Sink SS Exhaust Hood.	1	1800 x 1200 + 560	Chefmate	1~220 V	16A	1	1	1	16 A Switch Socket		2850 mm (Bottom of the plate)				1000 CFM	850		
63	Front Corian Top Counter.	1		Civil / Carpentry Works															
64	SS Cold Bain Marie	1	500 x 700 x 950	Custom Fabricated	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		550 mm (Bottom of the plate)							
65	SS Insulated Inbuilt Ice Well.	1	600 x 650 x 200	Custom Fabricated												100mm Ø			
66	Under Neath SS Insulated Ice Storage Bin on Castors.	1	500 x 600 x 500	Custom Fabricated												100mm Ø			
67	SS Work Table with 2 Nos. U/s. on Castors.	2	750 x 500 x 850	Custom Fabricated															
68	Visi Cooler.	1		Pepsi	1~220 V	15A	0.7	1	0.7	16 A Switch Socket		1500 mm (Bottom of the plate)							
69	Register Cash with Cash Drawer & Receipt Printer.	1		IT	1~220 V	1A	0.2 x 3	1	0.6	5 /15 A Switch Socket		200 mm (Bottom of the plate)							
ASIAN COUNTER																			
70	Visi Cooler.	1		Pepsi	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		1500 mm (Bottom of the plate)							
71	Flexi Drawer SS Under Counter Refrigerator.	1	905 x 700 x 565	Elanpro - CBR 1-2	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		450 mm (Bottom of the plate)							
72	19MM thick Granite Top.	1	905 x 700 x 19																
73	Counter Top Electric Hot Plate.	1	550 x 450 x 230	Karma	1~220 V	25A	3	1	3	25 A Industrial Type	MCB	750 mm (Bottom of the plate)							
74	Gn. Size SS Work Top Freezer on Castors. (Drawer Type)	1	1360 x 700 x 865 + 150	Celfrost / Elanpro	1~220 V	16A	0.7	1	0.7	16 A Switch Socket		750 mm (Bottom of the plate)							
75	Counter Top Induction Wok.	2	390 x 430 x 165	Roller Grill	1~220 V	16A	3	2	6	16 A Switch Socket		1200 mm (Bottom of the plate)							
76	SS Wall Shelf.	1	1360 x 300	Custom Fabricated															
77	UV Double Sink SS Exhaust Hood.	1	1800 x 1200 + 560	Chefmate	1~220 V	16A	1	1	1	16 A Switch Socket		2850 mm (Bottom of the plate)				1000 CFM	850		

