

SINGLE VENDOR DECLARATION

Date: 06-12-2023

PO No: TFSPL/PO/23-24/000036

PO Amt :50000 (Without GST)
59000 (With GST)

Vendor Name The new india eletrical & trading company

Product Description: Manual Sheeter Machine

Unit / Project Name: Delhi T1 Bud weisher

Justification:

Only known supplier. (List of the suppliers which were contacted below and the specific reasons why each was not a viable source).

Only known qualified supplier or item. (List the qualifications that each source or items meet. If another supplier offers a similar item, provide the item identification, supplier information and comparable pricing).

Supplier proprietary item. (The selected supplier is the only manufacturer of this item. List the reasons why no substitute item can be used and if no similar item is available)

Franchise / Management / User Dept Directed. (Provide a copy of letter, or memo or e-mail specifically directing this source)
The requirement is for a pasta sheeter machine, and The New India Electrical & Trading Company has this product available.
Consequently, we are awarding this order to The New India Electrical & Trading Company

Item / Rate Contracted. (Provide copy of the contract / agreement)

Prepared By

Approved By

From: nietco . <nietco@hotmail.com>
Sent: 20 December 2023 14:56
To: Abdul Rehman
Cc: Sandeep Bhat; Swapnil Sutar
Subject: Fw: Delhi T1 Budweiser Requirement
Attachments: restaurant_manuale.pdf

Dear Sir,

Greetings from New India Co !!

Thank you for your valuable enquiry,

Please find details:

1 IMPERIA Restaurant Manual Sheeter Machine. Rs. 50,000/- each

TERMS & CONDITIONS :

GST : 18% extra

FREIGHT: Extra as applicable

DELIVERY: Ex-stock, till stocks last

PAYMENT : 100% ADVANCE.

WARRANTY : ONE YEAR ON PARTS FROM THE DATE OF COMMERCIAL INVOICE.

VALIDITY : QUOTE VALID FOR 30 DAYS THERE AFTER SUBJECT TO OUR CONFIRMATION.

HSN 8438

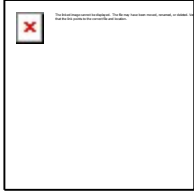
The relevant product catalogue as attached for your more detailed product information.

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Warm Regards,

Prakash Vaswani

Director




The New India Electric & Trading Co.

 +91-22-22651177 | +919833411770

 nietco@hotmail.com

 www.pastamachine.in

 38 Ambalal Doshi Marg, Hamam House, Fort, Mumbai – 400 023



----- Forwarded message -----

From: **Abdul Rehman** <abdul.rehman@k-corp.in>

Date: Wed, Dec 20, 2023 at 2:44 PM

Subject: Delhi T1 Budweiser Requirement

To: nietco@gmail.com <nietco@gmail.com>

Cc: Sandeep Bhat <sandeep.bhat@k-corp.in>, Swapnil Sutar <swapnil.sutar@k-corp.in>

Hi Nietco Team,

Request you to kindly share the quote for the below mentioned EQUIPMENT for our upcoming store at Delhi T1.

ITEM NO	PRODUCT DESCRIPTION	SIZE	MODEL	QTY	Category
K-11A	PASTA SHEETER MACHINE	STD	PASTABIZ(SF 400)	1	Boughtout

Thanks & Regards,

Abdul Rehman

☎ | 📞 +91 9920292129

Travel Food Services Pvt. Limited.

imperia®

Restaurant®



Macchina da pasta manuale per ristoranti: robusta, pratica ed economica.

Manual pasta machine for restaurants: sturdy, easy-to-use, top value for money.

Machine manuelle à pâtes, pour restaurants: robuste, pratique et économique.

Manuelle Nudelmaschine für Restaurants: robust, praktisch und haushälterlich.



Imperia

10057 Sant'Ambrogio di Torino - Italia
www.imperia.com



Restaurant®



Imperia Restaurant per ristoranti, pensioni, comunità, è costruita in acciaio ed è ideale per realizzare la buona pasta fatta in casa con ingredienti genuini.

CARATTERISTICHE PRINCIPALI:

- Lunghezza cilindri impastatori mm.220 (larghezza sfoglia mm.210)
- Apertura massima cilindri mm 5.
- Ingranaggi in acciaio fresato e temperato ruotanti su perni rettificati.
- Cuscinetti speciali autolubrificanti.
- Gruppo riduttore per rendere minimo lo sforzo.
- Regolatore rotante brevettato per 10 spessori di sfoglia, con indicatore numerato.
- Morsetto "tigre" brevettato per il perfetto fissaggio su qualsiasi tavolo di lavoro.
- Produzione oraria 12 kg circa.
- Peso kg 10,300 circa.

Imperia Restaurant manuale può essere fornita con il solo **gruppo impastatore** (parte sfoglia) e gli accessori d'uso: tramoggia, manovella e morsetto; oppure, con gli **apparecchi da taglio Simplex**, a scelta tra le sette misure qui sotto riportate.

All-steel **Imperia Restaurant** is the noodle machine, for restaurants and community.

PRINCIPAL FEATURES:

- Roller length 220 mm (width of sheet 210 mm). (9" inches)
- Maximun roller opening 5 mm. (3/8").
- Hardened steel gears, precision centrea.
- Special self-lubricating bearings.
- Reduction gears to minimize work.
- Patented regulator knob, with 10 numbered thickness setting.
- Patented "Tiger" clamp for perfect grip to any table.
- Output per hour: 12 kg. approx.
- Weight: 10,300 kg. approx

Imperia Restaurant complete with roller unit, tray, handle and clamp. Extra cutters "**Simplex**" available are of seven sizes.

Imperia Restaurant fabriquée entièrement en acier, est la dernière création dans les machines à pâtes pour restaurant, pensions, institutions.

CARACTERISTIQUES PRINCIPALES:

- Largeur des cylindres pétrisseur 220 mm (largeur de l'abaisse 201 mm).
- Max. ouverture des cylindres: 5 mm.
- Engrenages en acier fraisés et trempés, tournant sur pivots rectifiés.
- Roulement special auto-lubrifiant.
- Groupe réducteur pour diminuer l'effort au minimum.
- Regulateur tournant breveté, pour 10 épaisseurs de l'abaisse, avec indicateur numérique.
- Etai à main "Tigre" breveté pour le parfait fixage de la machine sur la table.
- Production horaire: 12 kg. environ.
- Poids: 10,300 Kg. environ.

Imperia Restaurant peut être fournie seulement avec le **groupe pétrisseur** (pour l'abaisse) et avec les accessoire normaux: trémie, manivelle et étai à main, ou avec les **appareilles de coupe Simplex** au choix entre les 7 mesures a côté.

Imperia Restaurant ist aus Stahl hergestellt und das neueste Modell zur Herstellung von Teigwaren für Hotels, Gaststätten, Restaurants, Pensionen und Kantinen.

HAUPTSÄCHLICHE MERKMALE:

- Länge des Walzkneters mm 220 (Teiglänge mm. 210)
- Öffnung des Walzen max mm 5.
- Zahnwerk gefrast und gehärtet aus Stahl rotierend auf geschliffenen Stiften.
- Selbstschmierende Speziallager.
- Durch zusätzliche Übersetzung minimale Anstrengung.
- Patentierter drehbarer Einstellknopf mit Zahlen für 10 verschiedene Stärken des Nudelteiges.
- Patentierte Klammer "Tigre" zur Befestigung der Maschine an jedem Tisch.
- Stundenherstellung: 12 kg z.a.
- Gewicht: 10,300 Kg. z.a.

Imperia Restaurant wird geliefert, nur mit dem Walzknetter, ausgestattet mit dem gewöhnlichen Zubehör. Platte für Teigablage, Handkurbel, Klammer, oder mit den Schneideapparaten "**Simplex**" zur Auswahl in folgenden Massen.

imperia
Simplex®

T.S
Spaghetti
Ø mm. 2



T.1
Capelli d'angelo
mm. 1,5



T.2
Tagliatelle
mm. 2



T.3
Trenette
mm. 4



T.4
Fettuccine
mm. 6,5



T.5
Lasagnette
mm. 12



T.12
Reginette Lasagnette
mm. 12

