



# Purchase Order

Order Number PO/23-24/001607

11/14/2023 2:13:01 PM

**Shipped Location**

**Invoice Location**

**Corporate Address**

Vendor No. V0001058

Travel Food Services Kolkata Pvt.Ltd

Travel Food Services Kolkata Pvt.Ltd  
Travel Food Services Kolkata Pvt Ltd.  
83,Gate No-3C,NSCBI Airport

TRAVEL FOOD SERVICES KOLKATA PRIVATE LIMITED  
83, Gate no. 3C, N.S.C.B. INTERNATIONAL AIRPORT

Apple Baking Machinery Pvt. Ltd.  
H No. 03, Bhandari House, Mahatma Gandhi Road,  
Behind New India Co-op. bank, Charkop.  
MUMBAI, India 400067  
India

Travel Food Services Kolkata Pvt Ltd.  
83,Gate No-3C,NSCBI Airport  
Kazi Nazrul Islam Sarani Dum Dum  
Kolkata, India 700052  
India

Kazi Nazrul Islam Sarani Dum Dum  
700052  
India  
IN

VIP Road, Kazi Nazrul Islam Sarani, Dum Dum  
Kolkata, 700052

P.A.N. No. AAWCA4777H  
State Code

Contact Person

State 19  
State Name West Bengal  
Comp GST No. 19AAECT8193L1ZJ

Requisition No.  
PO Entry Date 11/14/2023

Vendor GST No. 27AAWCA4777H1ZY

E-Mail gaurav.bhagaliya@travelfoodservices.com

gaurav.bhagaliya@travelfoodservices.com

Project ID GEN  
PO Type New Asset- Existing Unit

Vendor Inv. No.

ETA:

Payment Terms 100% Advance

Vendor Fax No.

Order Address

GSTIN 19AAECT8193L1ZJ  
No.

Vendor Email in@applebakingsmachinery.in

HSN\SAC										Total Tax	Total Amount		
SNo	Item Code	Code	Item Description	Description 2	Item Category	UOM	Unit Cost	Qty	GST%	VAT %	Excise	Amount(ININR)	(ININR)
1	7000646	84730000	BAKERY PROFFER MACHINE	SINMAG SM-520S		NOS	214,200.00	1	18.00	0.00		0	214200.00
								Total Unit					1.00

Payment term - 70% advance along with GST Remaning after delivery Delivery - Immdiate location - Kolkata airport Freight - at actual

**Total Taxable INR 214,200.00**

Excise Amount 0.00

IGST Amount 38,556.00

Cess 0.00

a) Products to be Supplied by Supplier at own cost  
b) Any deficiency in Documents and Process will be liability of the supplier only

c) Delivery schedule to be taken from the Buyer before Despatching the mater  
d) PLEASE SEND THE ORIGINAL COMMERCIAL/GST INVOICE ALONG WITH THE MATERIAL TO THE DELIVERY ADDRESS.

e) The Payment of taxes will be Released once the Taxes is Credited to our Account or the GST Portal

**Total INR Incl. Taxes 252,756.00**

**Disclaimer** - Unless informed to us it is assumed that you are not registered as MSME with the respective government authority. If you have not yet provided the MSME details along with proof kindly provide the same at the earliest. Alternatively once you get registered then provide us relevant proof to update our records.



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Kazi Nazrul Islam Sarani Dum Dum

Kolkata, India 700052

India

Contact Person

Contact No.

E-Mail gaurav.bhagaliya@travelfoodservices.com

ETA:

Order Address

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E-Mail gaurav.bhagaliya@travelfoodservices.com

Payment Terms 100% Advance

GSTIN 19AAECT8193L1ZJ

No.

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State Name West Bengal

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P.A.N. No. AAWCA4777H

State Code

Vendor GST No. 27AAWCA4777H1ZY

Vendor Inv. No.

Vendor Fax No.

Vendor Email in@applebakingservices.in

ITEM DESCRIPTION	UOM	QTY	APPLE BAKERY		INTERNATIONAL EQUIPMENT			GOODLUCK			NE/JYRA			AVANIYA EQUIPMENTS			JAGANNATH			L1				
			BRAND/MODEL	RATE	AMOUNT	BRAND/MODEL	RATE	AMOUNT	BRAND/MODEL	RATE	AMOUNT	BRAND/MODEL	RATE	AMOUNT	BRAND/MODEL	RATE	AMOUNT	BRAND/MODEL	RATE		AMOUNT			
BAKERY DOUGH MIXER MACHINE - CAPACITY 35-40 LTRS	PCS	1	SINMAG SM2-50T	₹ 317,700	₹ 317,700	SIRMAN HERCULES 40TA	₹ 190,000	₹ 190,000	SINMAG SM-40I	₹ 118,000	₹ 118,000					SINMAG SM-225	₹ 308,100	₹ 308,100	IEC					
TABLE TOP DOUGH SHEETER MACHINE - SINMAG	PCS	1	SINMAG SM-5205	₹ 214,200	₹ 214,200	SINMAG SM-5205	₹ 290,000	₹ 290,000	SINMAG SM-5205	₹ 218,000	₹ 218,000					SINMAG SM-5205	₹ 300,000	₹ 300,000	APPLE					
SEMI AUTOMATIC COMBI OVEN - RATIONAL CMP 202	PCS	1		₹ 0		RATIONAL ICC202E	₹ 1,840,000	₹ 1,840,000	XEBC-10EU-E1RM	₹ 525,000	₹ 525,000	RATIONAL ICC 20-2/1E	₹ 1,930,600	₹ 1,930,600			₹ 1,897,000	₹ 1,897,000	RATIONAL	₹ 1,141,102	₹ 1,141,102	JAGANNATH		
SUBTOTAL				₹ 531,900	₹ 2,320,000			₹ 861,000		₹ 1,930,600							₹ 1,897,000			₹ 1,749,202				
ADD - GST @ 18%				₹ 95,742	₹ 417,600			₹ 154,980										₹ 341,460			₹ 314,856			
GRAND TOTAL				₹ 627,642	₹ 2,737,600			₹ 1,015,980		₹ 2,278,108							₹ 2,238,460			₹ 2,064,058				



Mon 10/16/2023 4:52 PM

INTERNATIONAL EQUIPMENT CO.(SIMRAN) <info@iec-indulge.com>

RE: Kolkata Requirement -

To ■ Priyoranjan Thoi

Cc ■ 'Capex Purchase'; ■ Kamal Saraf; ■ Herambraj Sonawane

Dear Sir,

Please find below our no-regret offer :

- |   |                    |
|---|--------------------|
| 1. Sirman Spiral Mixer (Model : Hercules 40 TA) | @ 1,90,000/- Each  |
| 2. Rational Combi Oven (Model : ICC202E)        | @ 18,40,000/- Each |

+ Packing + Freight + GST

BR

Simran

7011950881

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**From:** Priyoranjan Thoi [<mailto:priyoranjan.thoi@k-corp.in>]

**Sent:** 16 October 2023 16:23

**To:** INTERNATIONAL EQUIPMENT CO.(SIMRAN)

**Cc:** 'Capex Purchase'; Kamal Saraf; Herambraj Sonawane

**Subject:** RE: Kolkata Requirement -

Dear Simran

As discussed, the prices quoted seems high as comparison to other competitive dealers. Would request to share the best lowest prices for the same.

Subject to DELHI Jurisdiction Only

# GOOD LUCK BAKERY MACHINES

Add: Office No-454, IInd Floor, F.I.E. Patparganj Industrial Area  
Delhi-110092

Phone:-011- 42808114, 47603512, Mob-: 9821590447, 8799710197, 8800905578

[www.goodluckbakerymachines.com](http://www.goodluckbakerymachines.com),

e-mails: [sales@goodluckbakerymachines.com](mailto:sales@goodluckbakerymachines.com) : [info@goodluckbakerymachines.com](mailto:info@goodluckbakerymachines.com)

## Proforma Invoice

**Ref.: VK/01#**

M/s Travel Food  
Mr. Priyo Ji  
Mob:-8335858744  
Add:- Kolkata

Date:-15/09/2023

Kind Attention:

We thank you so much for your enquiry. As per our discussion we are enclosing our offer for Bakery Machines as below

S.NO	DESCRIPTIONS	NO.OF UNITS	PRICE	DISCOUNT	FINAL VALUE
1	<b>Sinmag Planetary Mixer (SM-401) (HSN No.84381010)</b> Capacity (litre) : 40 Agitator Speed (rpm) : 105/208/404 Power (kw) : 0.75 (Phase-3) Outside dimension (mm) : 620x670x1000 Weight (Kg) : 170	1	1,65,000/-	47,000/-	1,18,000/-
2	<b>Sinmag Dough Sheeter Table Top (SM-520S) (HSN: 84381010)</b> Table top model Working Width : 500 Conveyor Table length(mm) : 670 Gap Between Rollers(mm) : 0.3-30 Machine tables are in working position (mm): 1460x940x580. Machine table folded up(mm) : 850x940x580 Power : 0.55 (3- Phase ) Weight : 100	1	3,10,000/-	92,000/-	2,18,000/-

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3	<b>XEBC-10EU-E1RM BAKERTOP MIND.Maps™ ONE COUNTERTOP</b> Combi oven Electric 10 trays 600x400 Hinge on the left side 9.5" Touch control panel Voltage: 380-415V 3N~ / 220-240V 3~ <b>Dimensions and weight</b> Width 860 mm Depth 967 mm Height 1162 mm Net weight 136 kg Tray pitch 80 mm <b>Electrical power supply</b> <b>STANDARD</b> Voltage 380-415 V Phase ~3PH+N+PE Frequency 50 / 60 Hz Total power 14,9 kW Max Amp draw 22 A Required breaker size 32 A Power cable requirements* 5G x 4 mm <sup>2</sup> Plug NOT INCLUDED <b>OPTION A</b> Voltage 220-240 V ** Phase ~3PH+PE Frequency 50 / 60 Hz Total power 14,9 kW Max Amp draw 37 A Required breaker size 50 A Power cable requirements* 4G x 10 mm <sup>2</sup>	3	6,25,000/-	1,00,000/-	5,25,000/-
	<b>Total</b>				<b>8,61,000/-</b>
	<b>Gst @ 18%</b>				<b>1,54,980/-</b>
	<b>Grand Total</b>				<b>10,15,980/-</b>
	Transport cost would be extra as per actual				

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e-mails: [sales@goodluckbakerymachines.com](mailto:sales@goodluckbakerymachines.com) : [info@goodluckbakerymachines.com](mailto:info@goodluckbakerymachines.com)

**Note: The above rates are valid till 15 days from Proforma Invoice or Quotation date.**

## Terms & Condition:

1.	Transport & Insurance	The transport cost is extra. Transit Insurance (0.25% of goods value) can be arranged on request and would cost extra.
2.	Installation charges	Installation would be free of cost but you have to pay our engineer for food, stay and up & down travel charges from our office to your destination.
3.	Warranty	Equipment carries a warranty for <b>one year from the date of Invoice</b> . The parts will be replaced free of cost and there will be no service charge under the warranty period. The voltage stabilizer should be commissioned at the time of commissioning as advised by the engineer, if the voltage stabilizer is not available at the time of installation & commissioning, the warranty will not be applicable for any electrical/electronic component that is damaged due to voltage fluctuation. <b>Some parts don't come under warranty like contactor and heating elements and some other parts get damaged due to improper use of machines like belts and other consumable items, these parts will be chargeable.</b> The warranty does not include travelling, local conveyance, boarding and lodging of the technician as well as courier charges for spare parts, the same will be borne by the customer.
4.	After Warranty	After the warranty period, all parts will be chargeable. The service charge will be applicable. In the case of transportation and courier of parts, the cost of courier/transport will be borne by the customer. Travel, Food, and Stay of engineers will be arranged by the customer.
5.	Prices	The prices quoted are Ex-New Delhi warehouse including Custom duty and clearing. It <b>does not include transportation from Delhi warehouse to your bakery, transit insurance, any expenses during transportation, octroi and unloading at the site etc.</b>
6.	Delivery	Based on order confirmation, and stock availability. Otherwise 3-4 months after your order confirmation.
7.	Others	The customer will arrange necessary electric connections, gas tank, pipelines, oil filter, water pipeline, flue and vapour exhaust connection for the machine. As the unloading of machines will be arranged by the customer only and for heavy machines Forklift will be required. Any damage that occurred at the time of shifting, loading and unloading of machines will only be borne by the customer only.
8.	Important Safety Conditions	<b>Required gas pipeline must be carried out by an authorized agency and tested before the deck/convection oven is commissioned.</b>
9.	Payment	(A) 100% Advance payment with your valued order (B) Goods will be dispatched after receiving the total balance payment (C) Payment by Cheque in favour of "GOOD LUCK BAKERY MACHINES" or Through RTGS, the bank details are below: Axis Bank Ltd Account No: 913020045480501,

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		IFSC Code: UTIB0000372 Branch: Karkardooma, New Delhi - 110092.  <b>Important: As per the company policy we do not accept cash in any form, whether advance payment or balance payment. Kindly note that if any amount in cash is handed over to our staff/sales person from Head Office, Branch Office or in any way, our company will not be liable for this, the customer will only be responsible for this kind of act.</b>
10.	Entry Forms	You will arrange to send the necessary e-way bill, and entry permit & inform GST Number well in advance before the transportation of machines from our Delhi Warehouse.
11.	GST Tax (18%)	18% GST is applicable and will be charged during the final invoice.
12.	Offer Validity	<b>The above rates are valid for 15 days from the date of Proforma Invoice or Quotation.</b>
13.	Prices (Ex-Rate)	Based on 1US\$ Exchange Rates Subject to correction at the time of Import For Variation
14.	Jurisdiction	All Matters subject to Delhi Jurisdiction
15.	Technical Specification	Technical specifications are subject to change without notice.
16.	Order Clause	Order once placed cannot be cancelled. If cancel advance amount shall be forfeited.

We hope you would find the above rates are most competitive and favor us with your valued order.

If you have any query please feel free to ask

With Warm Regards

FOR, GOODLUCK BAKERY MACHINES

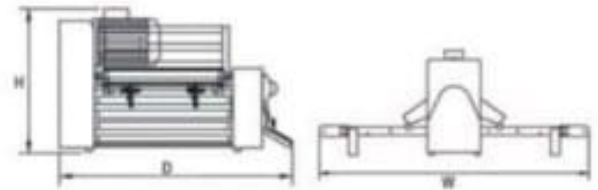
(SONU KUMAR GUPTA)

BAKERY MACHINES



# SHEETER-LIGHT DUTY SERIES

SINMAG  
machines



## Features

- For Danish pastry, croissant and puff pastry etc.
- PVC conveyor belts.
- Manual operation.  
SM-520F:with handle.  
SM-520S/SM-520S-BSL:with push button.
- SM-520S/SM-520F with Ratchet wheel commutator system.
- The safety grid can protect us from injury.
- Remove scrapers without tools conveniently for cleaning.
- SM-520F:mounted on castors with locking system,easily movable.



## Model

SM-520S

SM-500M

SM-520S-BSL

SM-520F

Type		Table Model	Table Model	Table Model	Floor Model
Working Width(mm)		500	500	500	500
Conveyor Table Length(mm)		670	/	/	980
Gap between Rollers(mm)		0.3-30	0.3-50	0.3-30	0.3-30
Machine tables are in working position(mm)	Width	1500	1040	1000	2500
	Depth	950	840	940	940
	Height	580	500	580	1180
Machine tables are folded up (mm)	Width	850	440	/	1200
	Depth	950	760	/	1030
	Height	670	580	/	1750
Power(kw)		0.55	/	0.55	0.55
Weight(kg)		100	60	100	168

# PLANETARY MIXER-BELT DRIVE SERIES

**SINMAG**  
machines

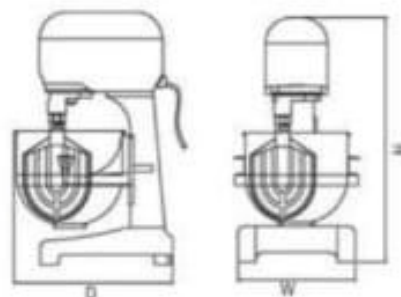
Standard Attachment



Option



SM-201 option spiral hook



**SM-101** Bowl capacity:10 liters

**SM-201** Bowl capacity:20 liters

**SM-401** Bowl capacity:40 liters

## Features

- 3 speeds.
- Mechanical transmission.
- Standard with bowl, whipping ball, beater and hook.
- The machine has to be stopped to change gears.
- With low noise and long life transmission gears.
- Mainly used to prepare biscuit/cookie batter, cake batter and cream whipping.



## Model

**SM-101**

**SM-201**

**SM-401**

Capacity(liter)	10	20	40
Agitator Speed(rpm) 1st/2nd/3rd speed	148/307/509	127/287/534	105/208/404
Power(kw)	0.25	0.375	0.75
Outside Dimension(mm) (W*D*H)	430X430X700	530X510X830	620X670X1000
Weight(kg)	60	100	170
Option	spiral hook	spiral hook	spiral hook



# XEBC-10EU-E1RM

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

Date \_\_\_\_\_

**Model**  
**BAKERTOP MIND.Maps™ ONE COUNTERTOP**

Combi oven	Electric
10 trays 600x400	Hinge on the left side
9.5" Touch control panel	
Voltage: 380-415V 3N~ / 220-240V 3~	



### Description

Technologically advanced combi oven able to handle different baking processes (fresh and frozen bakery and pastry) and cooking process (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration). Thanks to Unox Intensive Cooking technology that guarantees perfect results for each process.

### Standard cooking features

#### Programs

- 1000+ Programs
- **MIND.Maps™**: draw the cooking processes directly on the display

#### Manual cooking

- **Temperature**: 30 °C – 260 °C
- Up to 9 cooking steps
- **CLIMA.Control**: humidity or dry air set by 10%
- Delta T cooking with core probe

### Advanced and automatic cooking features

#### Unox Intensive Cooking

- **DRY.Maxi™**: rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **CLIMALUX™**: total control of the humidity in the cooking chamber





# XEBC-10EU-E1RM

## Key features

- **ROTOR.Klean™**: automatic washing system
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

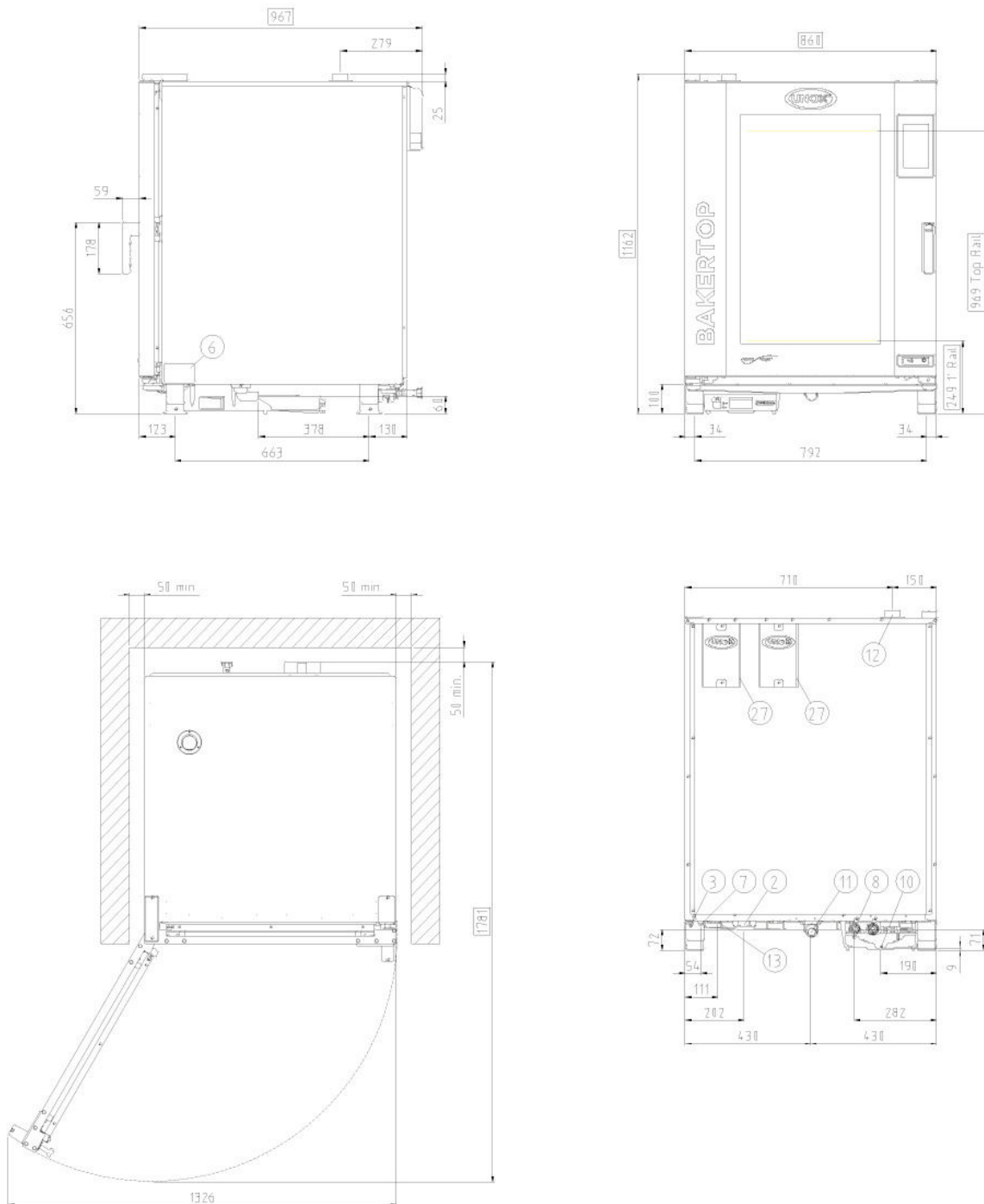
## App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app**: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

## Accessories

- **Ventless hood**: steam condensing hood
- **Waterless hood**: filters odours and absorbs latent heat coming out of the cooking chamber without using water
- **Activated Carbon filter for waterless hoods**
- **DECKTOP**: traditional baking on stone, convection baking and combi cooking
- **LIEVOX**: Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **Neutral cabinet**: recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand**: the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **QUICK.Load** and trolley system
- **Baking Essentials**: special trays
- **DET&Rinse™ PLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRA**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- **Wi-Fi / Ethernet**: Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

# XEBC-10EU-E1RM



## Dimensions and weight

Width	860 mm
Depth	967 mm
Height	1162 mm
Net weight	136 kg
Tray pitch	80 mm

## Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4" female NPT water inlet
10	Rotor.KLEAN™ inlet

11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet



# XEBC-10EU-E1RM

## Electrical power supply

### STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	14,9 kW
Max Amp draw	22 A
Required breaker size	32 A
Power cable requirements*	5G x 4 mm <sup>2</sup>
Plug	NOT INCLUDED

### OPTION A

Voltage	220-240 V **
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	14,9 kW
Max Amp draw	37 A
Required breaker size	50 A
Power cable requirements*	4G x 10 mm <sup>2</sup>
Plug	NOT INCLUDED

### \*\*Electric connection kit

Item	XUC128
Voltage	220-240 V
Phase	~3PH+PE

\*Recommended size - observe local ordinance. Cable not included.

## Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures.

**Line pressure:** Drinking water inlet: 3/4" NPT\*, line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

### Inflow water specifications

Free chlorine	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1000 μS/cm
Total hardness	≤ 30° dH
Chlorides	≤ 120 ppm

### Steam circuit: inflow water specifications

Total hardness	≤ 8 °dH
Chlorides	≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

\*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

## Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

TRAVEL FOOD SERVICES  
K CORP HOSPITALITY  
SHIV SAGAR ESTATE, A  
BLOCK, 1ST FLOOR, DR  
ANNIE BESANT RD,  
WORLI, MUMBAI,  
MAHARASHTRA  
400018

Date: 15 September 2023  
Mob: 9702415737  
Mail:mumbai.purchase1@k-corp.in

**KIND ATTN.:- MR. HERAMBRAJ**

Dear Sir,

We thank you for your telephonic call to our office. As per your requirement, we are enclosing our offer as below:

- 1: SINMAG SPIRAL MIXER MODEL SM2-25**
- 2: SINMAG SPIRAL MIXER MODEL SM2-50T**
- 3: SINMAG TABLE TOP DOUGH SHEETER MODEL SM520S**

The equipment is our high quality and can give you the highest quality bakery products. We are sending a soft copy of the catalogues with technical specifications for reference.

We can discuss on telephone our proposal and then decide the machinery would like to place us order for.

We look forward to your valuable order.

With Kind Regards,

**FOR APPLE BAKING MACHINERY PVT. LTD.**

(DIRECTOR)

**OFFER NO: ABMENQ/0000473/22-23**

<b>QTY.</b>	<b>DESCRIPTION</b>	<b>UNIT PRICE</b>	<b>AMOUNT</b>
1	<b>SINMAG SPIRAL MIXER MODEL SM2-25</b> <b>(HSN No. 84381010) Ex Stock</b> Floor Model Working Width : 600 mm. Conveyor Table Length : 1400 mm. Power : 0.75 Kw Power required : 415V-50Hz-3Ph Weight : 260 Kgs.	Rs. 252000  <b>Discounted Price</b>	Rs. 252000 Ex- Mumbai Warehouse  <b>Rs.214200</b>
1	<b>SPIRAL MIXER MODEL SM2-50T</b> <b>(HSN No.: 84381010) Ex Stock</b> Capacity Flour: 25Kgs. Capacity Dough: 50 Kg Spiral Power: 3 Kw Bowl Power: 0.75kw Power Required: 415V-50Hz-3Ph. Spiral Speed(rpm): 1st 135, 2nd 270 Bowl Speed (rpm) :1st 17.8, 2nd 17.8 Net Weight: 285Kgs. Dimensions: 640 W X 1080 D X 1220 H mm.	Rs. 373500  <b>Discounted Price</b>	Rs. 373500 Ex- Mumbai Warehouse  <b>Rs.317700</b>
1	<b>DOUGH SHEETER TABLE TOP MODEL SM-520S</b> <b>(HSN No.: 84381010) (EX Stock)</b> Table Top Model Working Width(mm): 500. Conveyor Table Length(mm): 670. Gap between Rollers(mm): 0.3-30. Power(mm): 0.55. Power required: 415V-50Hz-3Ph Weight(kg): 168. Working Position(mm): 1500W X 950D X 580H Folded Position(mm): 850 W X 950 D X 670 H Dough Temperature: Minimum+5deg.C Frame Cover: Mild Steel Conveyor Table Length: 980 Mm Power: 0.56 Kw Power required: 415V-50Hz-3Ph Weight: 158 Kgs Dimension: 261 W x 103 D x 117 H cm. Capacity: Maximum 5.5 kg. Total Dough Block Dough Temperature : Minimum+5 deg.C  <b>NOTE:</b> <b>GST@18% Extra.</b> <b>Transport charges Extra at actual.</b> <b>Installation charges included in the prices.</b>	Rs. 252000  <b>Discounted Price</b>	Rs. 252000 Ex- Mumbai Warehouse  <b>Rs.214200</b>



## TERMS OF SUPPLY (IMPORTED EQUIPMENT)

- 1. INSTALLATION CHARGES** Installation charges are included in the prices. The machines should be ready for installation when our technician visits your bakery by proper electric, water, gas or diesel, chimney etc. connections – details of which can be availed through our service engineer On: 02246088673/ 09323419147.
- 2. WARRANTY** Equipment carries a warranty for one year from date of delivery. The Warranty will not be applicable if any Electrical / Electronic component is damaged due to voltage fluctuation  
It Includes replacement of spare parts having manufacturing defects and labor cost of our technician.  
It does not include traveling, local conveyance, lodging and boarding expenses of the technician as well as transport cost of spares parts.
- 3. PRICES** It includes loading of machines on truck at our warehouse, but does not include transport and unloading at your factory.
- 4. INSURANCE** Transit Insurance at 0.25% will be done on your behalf from our warehouse to your bakery / Invoice address.
- 5. DELIVERY** Machine delivery will be mutually decided while finalize the order.
- 6. FAILURE TO TAKE DELIVERY OF MACHINES IN STIPULATED TIME** Delivery of machines should be taken within maximum **15 DAYS** after intimation by E-mail/Proforma/whatsapp to you. As amount of 2% of the invoice value will be levied per month, in case of failure to take delivery of the machines within stipulated time.
- 7. ENTRY DOCUMENTS** You will arrange to send necessary way bill, entry permit, & inform GST number in advance before transport of machines from our Ex-New Mumbai Warehouse.
- 8. PAYMENT**  
(a) An amount of 60 % payment with your order.  
(b) Balance payment along with GST before delivery from Principal company  
(c) Payment by DD in favor “**Apple Baking Machinery Pvt. Ltd.**” Payable at Mumbai OR Deposited in our Bank: HDFC Bank A/C No: **50200063770206**, RTGS/NEFT/IFSC NO.: HDFC0000423, Grant Road Branch, Mumbai 7.
- 9. GST TAX (18%)** 18% GST is applicable.
- 10. OFFER VALIDITY** 30 Days subject to reconfirmation thereafter.
- 11. PRICES** Based on 1 US\$ = Rs.83.00. Subject to correction at the time of import for variation. Any difference between \$ USD to ₹ Rupees will be directly levied upon you at the time of shipment.
- 12.** All matters subject to Mumbai jurisdiction.
- 13.** Technical specification subject to change without notice. Machine nomenclature, name plate, technical details are subjected to change without prior intimation.
- 14.** Order once placed cannot be cancelled and advance payment received will not be refunded.

We await your kind order & assure you of our best service at all time.

With Kind Regards,

**FOR APPLE BAKING MACHINERY PVT. LTD.**

(DIRECTOR)

# SPIRAL MIXER SERIES

## Spiral Mixer Fixed Bowl

Features:

- Digital Control Panel
- Excellent mixing result.
- Switch for Manual & Automatic function.
- Mounted on castors, easily movable.
- Stainless Steel Hook ^ Bowl.

Model		SM2-25	SM2-50T	SM2-80T	SM2-120T	SM2-200T
Capacity (Kg)	Flour	12.5	25	50	75	125
	Dough	25	50	80	120	200
Power (Kw)	Spiral	2.2	3	4.5	9	12
	Bowl		0.37	0.75	0.55	1.5
Spiral Speed (rpm)	1st Speed	140	135	125	110	98
	2nd Speed	280	270	250	220	196
Bowl Speed (rpm)	1st Speed	12.8	17.8	17.2	13	11
	2nd Speed	25.5	17.8	17.2	13	11
Dimension (mm)	Width	560	640	765	830	980
	Depth	850	1080	1280	1465	1580
	Height	1120	1220	1335	1570	1580
Weight (Kg)		130	320	385	610	1300



## Spiral Mixer With Removable Bowl

Features:

- Digital Control
- Machine Head goes up vertically
- Hydraulic lifting system for machine head.
- 3 Timers for programming reverse direction & both speeds.
- Bowl drive by transmission wheel with rubber coating
- Bowl is pulled automatically against the transmission wheel by means of a hydraulic system.
- Besides digital control panel, manual switch is equipped in case the former one has problem
- Stainless Steel Hook and Bowl



Model		SM-120α	SM-200αT
Capacity (Kg)	Flour	75	125
	Dough	120	200
Power (Kw)	Spiral	9	12
	Bowl	0.75	1.5
Spiral Speed (rpm)	1st Speed	110	105
	2nd Speed	220	210
Bowl Speed	1st Speed	13	11
Dimension (mm)	Width	780	1020
	Depth	1600	1780
	Height	1380	1330
Weight (Kg)		1300	1350
Bowl Lifter		Optional	



RELIABLE PARTNER IN BAKERY MACHINERY & SERVICES

SINMAG

APPLE BAKING MACHINERY PVT. LTD.

Corr. Address: Shradha Heights C.H.S Ltd. B-Wing, 101/1st Floor, Teli Galli, Opp. CT Chatwani Hall, Andheri (E), Mumbai 400069  
Tel. No.: +91-022 46088673/9323419147/9324408411/9967469824 : E-mail: sale@applebakingmachinery.in, info@applebakingmachinery.in

# DOUGH SHEETER SERIES

## LIGHT DUTY DOUGH SHEETER

### Features:

PVC Conveyor Belt.

Manual Operation.

SM-520S with Button, SM520-F with Handle.

Conveyor Table could be lifted up for space saving when not in operation.

Scrapers can be removed without tools, convenient for cleaning.

SM-520F mounted on castors with locking system, easily movable.

Safety Guard protects from injury.

Speed 50 cm/Sec.



**SM-520S**



**SM-520F**

<b>Model</b>		<b>SM-520S</b>	<b>SM-520F</b>	<b>SM-520</b>	<b>SM-630</b>
TYPE		Table Model	Floor Model	Floor Model	Floor Model
Working Table Width (mm)		500	500	500	600
Conveyor Table Length (mm)		670	980	980	1400
Gap between Rollers (mm)		0.3 - 30	0.3 - 30	0.3 - 30	0.3 - 30
External dimension (mm) (Machine tables are in working position)	Width	1460	2610	2610	3300
	Depth	940	1030	1030	1130
	Height	580	1170	1170	1170
External dimension (mm) (Machine tables are folded up)	Width	850	1200	1300	2000
	Depth	940	1030	1030	1130
	Height	670	1750	1700	1980
Power (Kw)		0.55	0.55	0.75	0.75
Weight (Kg)		100	168	220	260

## HEAVY DUTY DOUGH SHEETER

### Features

Conveyor Belt (mm).

Catch trays at both ends.

Driving by chain wheel avoids conveyor belt slip.

Gear driving in oil bath enable heavy duty operation.

Scrapers can be removed without tools, convenient for cleaning.

Machine can be operated by both manual lever & footboard.

Conveyor table could be lifted up for space saving when not in operation.

Speed 50 cms/sec.



**SM-520 / SM-630**



**SINMAG**

**APPLE BAKING MACHINERY PVT. LTD.**

**QUOTATION**

QTN NO:- NTSU/23/429

DATE: 17/10/2023

To,  
Travel Food services pvt. Ltd

Delivery: EXW Bhivandi

Payment: 100% advance

Contact: +91 8655 888 056

Email: sales@nejyra.com

Our GSTIN: 27AAHCN3934E1ZH

GSTIN -

Kind Attn: Mr.Heramb - 9702415737

NEJYRA TECHNICAL SERVICES PVT LTD

Bank Name : ICICI BANK


Branch : KALINA, MUMBAI

Account No : 371205001887

IFSC Code : ICIC0003712

Dear Sir / Madam,

We thankfully refer your inquiry as required, we are pleased to put forward our quote with special prices for your requirement as under :-

SR.NO.	DESCRIPTION	SPECIFICATIONS	SYMBOLIC IMAGE	QTY	UNIT PRICE	TOTAL PRICE
1	COMBI OVEN MAKE:- RATIONAL MODEL:- ICC 20-2/1E STOCK:-READY AS PER AVAILABILITY	Voltage: 3 NAC 400 V 50/60HZ Connected Load: 67.9 kW Capacity: 40 Tray 1/1GN 68mm insertion distance Dimensions(mm): 1082 x 1872 x 1117 mm		1	19,30,600	19,30,600
<b>SUM TOTAL @18%</b>						<b>19,30,600.00</b>
Wooden packing Charges Extra at Actual						0.00
FREIGHT						0.00
GST @18%						3,47,508.00
ROUND OFF						0.00
<b>GRAND TOTAL</b>						<b>22,78,108.00</b>

**TERMS & CONDITION :-**Freight : **AT ACTUAL**

Unloading : Unloading and Re-positioning of equipment at under client scope.

Purchase Order : P.O. should be raised in favour of **NEJYRA TECHNICAL SERVICES PRIVATE LIMITED**

Transit Insurance 1% extra (if required transit Insurance), the responsibility of completing the document / formalities if required by surveyor in case of transit damage shall be customer scop

Installation : Free but all Electrical / Water / Drain / Gas connection etc. should be ready by client before Installation request.

Warranty : TWO years from the date of invoice for manufacturing defect.

Jurisdiction : Subject to Mumbai Jurisdiction.

Offer Validity : **QUOTATION IS VALID FOR 30 DAYS ONLY.**

We hope that this quote will be in line with your requirement. In case any further assistance, feel free to contact us.

Thanking you and assuring you of best products backed by most professional services.

Sincerely,

For **NEJYRA TECHNICAL SERVICES PRIVATE LIMITED***Shweta*

Business Development Executive

+91 8655 888 056



**Travel Food Services Private Ltd. - Purchase Requisition Form - Capeex/Opex- (Property Based)**

This sheet is for all product categories required for one destination

Approved On: \_\_\_\_\_

Date: 01-05-2023

PRF Ref No. : /KOL/17(Pur-)

To: Purchase Division : Following Purchase is being requisitioned and needs to be procured. No further confirmations are required and the materials can be delivered at site.

Property / Department Name: TFS -Production

8820450672

Delivery Address : TFS KOLKATA

District:KollState :WB

Contact Numbers :

Location/City: KOLKATA

RATE

S. No	Item Name	Item Specification	Unit	Quantity	Location	
1	Bakery Dough Mixer machine	Sirman 40875866T HERCULES 50 TA 2V 55 qt / 88 lb. Two-Speed Spiral Dough Mixer with Tilting Head and Removable Bowl - 2 hp. 220V, 3 Phase	Nos	1	Main Kitchen	

**Special Remarks if any:**

Special services are needed for any item if any:  
Also specific suppliers to not to be used:

**Purchaser Approved By**

**Purchase Requisition received by:**

Name:

Name:

Contact Number:

Contact Number:

Signature:

Signature:

User Div:

User Div:

Dt:

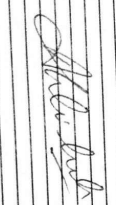
Dt:

Place:

Place:

**Queries if any:**

**Product approvals required if any:**



**Travel Food Services Private Ltd. - Purchase Requisition Form - (Property Based)**

This sheet is for all product categories required for one destination

Date: 01-05-2023 Approved On: \_\_\_\_\_

PRF Ref No. /KOL/17(Pur-)

To: Purchase Division : Following Purchase is being requisitioned and needs to be procured. No further confirmations are required and the materials can be delivered at site.

Property / Department Name: ITS -Production

Delivery Address : ITS KOLKATA

District/Kol/State -WB Contact Numbers : \_\_\_\_\_

8820456622

S.No	Item Name	Item Specification	Unit	Quantity	Location	DATE
1	Smag table top dough sheeter machine	Smag Dough Sheeter Table Top (SM-528)	Nos	1	Main Kitchen	

Special Remarks if any: \_\_\_\_\_  
 Special services expected for any item if any: \_\_\_\_\_  
 Specific supplier desired for any of the above products if any: \_\_\_\_\_  
 Any specific suppliers to not to be used: \_\_\_\_\_

*Purchase Requisitioned By*  
 PRODUCTION  
 User Div. : PRODUCTION  
 Dt: 01-05-2023  
 Place : Kolkata  
 For Purchase: Immediate Requirement  
 Purchase Notes: \_\_\_\_\_  
 Queries if any: \_\_\_\_\_  
 Product Approvals required if any: \_\_\_\_\_

*Purchase Approved By*  
 Contact Number: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 User Div- \_\_\_\_\_  
 Dt: \_\_\_\_\_  
 Place: \_\_\_\_\_

*Purchase Requisition received by:*  
 Name: \_\_\_\_\_  
 Contact Number: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Dt: \_\_\_\_\_  
 Place: \_\_\_\_\_



Travel Food Services Private Ltd.- Purchase Requisition Form - (Capex/Opex - (Property Based))

This sheet is for all product categories required for one destination

Date: 01-05-2023

Approved On:

PRF Ref No. /KOL/17(Pu-)

To: Purchase Division : Following Purchase is being requisitioned and needs to be procured. No further confirmations are required and the materials can be delivered at site.

Property / Department Name: TFS -Production

Delivery Address : TFS KOLKATA

District/Kol|State -WB

Contact Numbers :

8820450622

S.No	Item Name	Item Specification	Unit	Quantity	Location	RATE
1	Combi Oven	415 V, 18.6 Kw Stainless Steel Rational, 19 Tray Combi Oven, Steam/Dimension: Medium, Model Name/Number: SCCTDIE	Nos	1	Travel Club Lounge Domestic	

Special Remarks if any:-

Special services expected for any item if any:

Specific supplier desired for any of the above products if any:

Purchase Requisitioned By: \_\_\_\_\_ (to be used)

PRODUCTION

Contact Number:

8820450622

PRODUCTION

DR: 01-05-2023

Place - Kolkata

For Purchase Immediate Requirement

Purchase Note:

Quoted if any:

Quoted if any:

Quoted if any:

Purchaser Approved By: \_\_\_\_\_

Contact Number:

Signature:

User Div:

DR:

Place:

Purchaser Requisition received By: \_\_\_\_\_

Contact Number:

Signature:

User Div:

DR:

Place: