



IIM SIRMAUR
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INDIAN INSTITUTE OF MANAGEMENT SIRMAUR

भारतीय प्रबंध संस्थान सिरमौर

Dhaura Kuan, Distt. Sirmaur
Himachal Pradesh – 173031, India

धौला कुआँ, जिला .सिरमौर
हिमाचल प्रदेश - 173031, भारत

No. IIMS/PUR/Kitchen Equipment's/11/25-26

Date: 10.09.2025

Request for Quotation

To,
Senior Consultant (Administration),
Indian Institute of Management Sirmaur
Dhaura Kuan, Sirmaur, 173031

Subject: Procurement of the Kitchen Equipment's for furnishing the MDP guest house at IIM Sirmaur, H.P.

We solicit your password protected e-quotation for procurement of Kitchen Equipment's for furnishing the MDP guest house at IIM Sirmaur, H.P. as follows:

Quotation Format (On letter Head Only)				
Sr. No.	Description of Item	Quantity	Unit Price (Incl. of GST & all Rs.)	Total cost (Incl. of GST & all Rs.)
1.	Stock Pot 24"X24"X24"	1 No.		
2.	Work Table 30" X 24"X34"	3 Nos.		
3.	Chapatti Plate 36"X 24"X 34"	1 No.		
4.	Two Range Gas Burner 60"X30"X30"	1 No.		
5.	Under Counter Refrigerator 500 Ltr. (60"X30"X34")	1 No.		
6.	Storage Rack 36"X 12"X60"	4 Nos.		
7.	Storage Rack 44" X 20"X 60"	1 No.		
8.	Pallette 60"X30"X 10"	1 No.		
9.	Bins 24" X24"X 30" (Atta, Dal, Potato, Onion)	4 Nos.		
10.	Two Sink Unit (48"X24"X34" + 6")	1 No.		
11.	Clean Dish Rack 44" X 20" X 60"	1 No.		
12.	Work Table 60" X 24"X 34"	1 No.		
13.	Work Table 40" X 24" X 34"	1 No.		
14.	Work Table 72" X 36" X 30"	1 No.		
15.	Wall Mount SS Rack 72" X 12" X 12"	1 No.		
16.	Gas Pipe Line and Gas Bank	1 No.		
Grand Total Amount (Inclusive of taxes & all other charges)				To be filed by the vendor on their letter head.

NOTE:

- 1) The detailed specification of the requirement mentioned in the above table is attached herewith RFQ at Annexure – A.

1. SCOPE OF WORK:

The scope of work includes Supplying, Installation, Testing & Commissioning (SITC) of MDP Guest House Kitchen equipment at permanent campus of IIM Sirmaur at Dhaulakuan, District Sirmaur (H.P.) as per the material specification given in the RFQ document. Any accessories/consumable items as required, at the site towards installation and satisfactory commissioning of the equipment shall be the responsibility of the bidder.

2. PAYMENT TERMS

- a) The 95% payment will be released on completion of the work and remaining 5% will remain as the security with the institute which will be released one year after completion of the work. (after warranty expiring)
- b) Bills in duplicate should be sent and payment shall be released generally within 30 days, only after it is ensured that work is completed entire satisfaction of IIM Sirmaur. In case any product is found defective, or not of desired quality etc., the same should be replaced by the bidder immediately (maximum 15 days) for which no extra payment shall be made.

3. REQUIREMENT FROM SELECTED BIDDER

The selected bidder will have to provide a test certificate from an NABL accredited laboratory. For such testing a small part of the material supplied shall be sent to a NABL accredited lab suggested by the IIM Sirmaur. No extra payment shall be provided for testing of the material in such eventuality. Such part of the equipment will have to be replaced by the bidder at his own cost.

4. DELIVERY SCHEDULE

The successful bidder should complete the Manufacturing, Supplying, installation, testing and commissioning of the respective ordered items within 30 days at IIM Sirmaur from the receipt of the purchase order. In case of any damage found, the item(s) should be replaced within 15 days at IIM Sirmaur. The bidder has to make own arrangement for unloading of the items. In case of delay in supply by the stipulated date, IIM Sirmaur reserves the right of imposing Liquidated Damages (LD) @ 0.5 % per week, subject to maximum 05 % of the total cost of supply order.

5. SAMPLE TESTING

On delivery of the material, random sample testing of SS-304 part of any equipment may be carried out by the institute from govt. approved labs or NABL Accredited labs for its properties. In any stage, if the material is found not in accordance with the specification, the institute reserves the right to reject all the equipment.

WARRANTY OF QUALITY AND QUANTITY

- a) The successful bidder shall give minimum one-year onsite warranty on supplied items which will be valid after completion of the work on site.
- b) The successful bidder shall certify that all items are as per specification(s), and there are no defects in the process of manufacturing, packaging, transportation, delivery and during installation by the supplier/OEM.

6. OTHER CONDITIONS

- a) IIM Sirmaur reserves the right to accept or reject any or all the tenders in part or in full or may cancel the tender, without assigning any reason thereof.
- b) IIM Sirmaur reserves the right to relax / amend / withdraw any of the terms and conditions contained in the RFQ Document without assigning any reason thereof.
- c) IIM Sirmaur reserves the right to modify / change / delete / add any further terms and conditions prior to issue of purchase order.
- d) IIM Sirmaur reserves the right to place repeat order upto 25% of the quantities within a

period of 12 months from the date of successful completion of purchase order at the same rates and terms subject to the condition that there is no downward trend in prices.

- e) Conditional RFQ (tenders) will not be considered in any case.
- f) In case of doubt in material, the expenditure on testing of material will be borne by the tenderer.

A. Instructions to the participants

1. The vendor has to send this RFQ after filing rates on their letter head in password protected pdf format only to IIM Sirmaur by emailing to purchaseoffice@iimsirmaur.ac.in with subject line:
Quotation for procurement of Kitchen Equipment's for furnishing the MDP guest house at IIM Sirmaur, H.P.
Kindly ensure that the quotation is signed & stamped in the .pdf format (Password protected), and free from any virus or corrupted files.
2. Quotation received without password protected shall not be considered for further process.
3. Quotations should be submitted on or before **02:00 PM by 22.09.2025 (Monday)** and the password has to be shared between **02:30 PM to 03:00 PM** on the same date.
4. **The firm should attach GSTIN & PAN copy along with the quotation.**
5. The selected vendor has to supply the requirements as per specifications.
6. Payment shall be made to the successful vendor after procurement of Kitchen Equipment's for furnishing the MDP guest house at IIM Sirmaur, H.P. and after successful delivery and inspection report submitted by the IIM Sirmaur.
7. **Note: Kindly submit the password protected financial quotes on your letterhead only as per the attached RFQ (Request for Quotation) along with the mentioned details & documents, please.**

Name of Firm _____
Address of the Firm To be filled
GSTIN _____ by the vendors
PAN _____ on their
Email Address letter head
Contact No. _____


Dr. K. Selvanathan
Senior Consultant (Admin.)



Signature & Stamp of the Authorized Signatory

Item No.	Description of Items	Qty.	Unit
1	STOCK POT SITC of Stock pot having specifications: <ul style="list-style-type: none"> • Body Structure: - Made by food grade stainless steel 304 with Non- Magnetic along with dully rusted proofed. • Top made of 14 Gauge. S.S. Top. • Top and body secured to 12/25mm x 75mm x 25/12mm, 1.6 mm Thick S.S. hat type welded • Channel frame work. • Exterior Body 18 Gauge S.S. cladding. • 25mm x 25mm S.S. square pipe under shelf. • One (1) no. 450mm x 450mm Cast iron grate (Removable). • One (1) no. 18 Gauge S.S. drip tray with Integral handle. • Built in pressure Controller regulator. • 38mm x 38mm S.S. square pipe legs. With S.S. adjustable bullet feet. • Having Standard length Gas pipe & regulator for connection to Main gas pipe line • Adjusters shall be of Nylon Adjuster Bullet Feet in Legs. 	1	Nos
2	WORK TABLE WITH 2 U/S <ul style="list-style-type: none"> • 150mm High Rear splash, Back Splash to be Covered with 20 Gauge . S.S. Sheet. • S.S. Top: 16 Gauge • Top and body secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work. • Full width 18 Gauge S.S. Bottom & intermediate shelves. • 4 No. 38mm Dia. S.S. legs with S.S. adjustable bullet feet. • Adjusters shall be of Nylon Adjuster Bullet Feet in Legs. 	3	Nos
3	CHAPPATI PLATE <ul style="list-style-type: none"> • 150mm High Rear splash, Back Splash to be Covered with 20 Gauge . S.S. Sheet. • Full width x 1200mm x 20mm thick M.S. Plate with front gutter & S.S. grease drawer. • Exterior 18 Gauge S.S. cladding. • Built in pressure Controller regulator. • 38mm x 38mm x 16 Gauge S.S. Square pipe legs with S.S. adjustable bullet feet. • 25mm x 25mm S.S. square pipe under shelf. • Having Standard length Gas pipe & regulator for connection to Main gas pipe line • Two (2) no. "V" type H.P. burner with pilot lamp & Control Valve. • 100mm setback Body/legs for Gas pipe routing. 	1	Nos
4	TWO BURNER RANGE <ul style="list-style-type: none"> • 14 Gauge S.S. Top. • 150mm High Rear Splash, Back Splash to be Covered with 20Gauge . S.S. Sheet. • Top and body secured to 12/25mm x 75mm x 25/12mm 1.6 mm Thick S.S. hat type welded channel frame work. • Exterior 18 Gauge S.S. cladding. • Built in pressure Controller regulator. • 38mm x 38mm x 16 Gauge S.S. Square pipe legs with S.S. adjustable bullet feet. • 25mm x 25mm S.S. square pipe with under shelf. • 2 No. 400mm x 400mm Cast iron Grate (Removable). • Two (2) no. 18 Gauge S.S. drip tray with Integral handle. • Two (2) no. H.P. burner with separately pilot lamp. • Having Standard length Gas pipe & regulator for connection to Main gas pipe line • 100mm setback Body/legs for Gas pipe routing. 	1	Nos

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5	UNDER COUNTER REFRIGERATOR	1	Nos
	<ul style="list-style-type: none"> • 150mm High Rear splash, Back Splash to be Covered with 20 Gauge. S.S. Sheet. • Capacity (Litres): 265 • Temperature Range: -2°C ~ 10°C • GN Compatibility: 1 x GN 1/1 • Tropicalized to perform at 38°C Ambient • Compressor: Kirloskar (Immersion), SIEMENS/ Crompton Greaves • Dixell Controller • EBM Fan Motor • SS 304 Food Grade Steel • Castors • Lock • Refrigerant gas: R-134 a. • Four (4) SS removable & Adjustable shelves. • Ventilated Cooling • Environment Friendly Refrigerant • Housing on Right Side. • Four (4) no. 38mm Dia S.S. tubular legs. • Door activated light on – off. Hot gas automatic evaporation of defrost water. • Fully compliant HACCP digital control. • Brand -Voltas/ Blue Star/ Rockwell or Equivalent 	60"x30"x34"	
6	STORAGE RACK	4	Nos
	<ul style="list-style-type: none"> • Five 18 Gauge S.S. Shelves. • All sides marine edges. • S.S. hat type reinforcement. • 38mm x 38mm x 16 Gauge S. S. square pipe uprights. with s.s. adjustable bullet feet • S.S. shelves welded to S.S. square pipe uprights. 	36"x12"x60"	
7	STORAGE RACK	1	Nos
	<ul style="list-style-type: none"> • Five 18 Gauge S.S. Shelves. • All sides marine edges. • S.S. hat type reinforcement. • 38mm x 38mm x 16 Gauge S. S. square pipe uprights. with s.s. adjustable bullet feet • S.S. shelves welded to S.S. square pipe uprights. 	44"x20"x60"	
8	PALLET	1	Nos
	<ul style="list-style-type: none"> • Made by stainless steel Square pipe shelves in dunnage rack • Palate with hairline finishing. • Grating has to be slip-resistant for one side, Plain on the other. • Minimum point load-250 K.G. per square meter. • Spot welding not to be used. • Suitable to be for fitting with type of flooring coming at site. 	60"x30"x10"	
9	ATTA BIN	1	Nos
	<ul style="list-style-type: none"> • 25mm X 25mm 14Gauge S.S. outer frame work. • (4) No. 38mm DIA S.S. pipe legs W/S.S. Adjustable Bullet Feet • As shown front, top, rear, both sides & centre S.S. Rod partition. • 6mm THK. S.S. rod welded to outer frame at 100mm • Front, top rear & sides 6mm thick S.S. rod Cladding. • 16 Gauge S.S. base sloped rear to front. • 18 Gauge S.S. front/top hinged doors w/rod handle. 	24"x24"x30"	

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10	DAL/RICE BIN	1	Nos
	<ul style="list-style-type: none"> • Made by food grade stainless steel SS 304 • 25mm X 25mm 14Gauge S.S. outer frame work. • (4) No. 38mm DIA S.S. pipe legs W/S.S. Adjustable Bullet Feet • As shown front, top, rear, both sides & centre S.S. Rod partition. • 6mm THK. S.S. rod welded to outer frame at 100mm • Front, top rear & sides 6mm thick S.S. rod Cladding. • 16 Gauge S.S. base sloped rear to front. • 18 Gauge S.S. front/top hinged doors w/rod handle. 	24"x24"x30"	
11	ONION BIN	1	Nos
	<ul style="list-style-type: none"> • Made by food grade stainless steel SS 304 • 25mm X 25mm 14Gauge S.S. outer frame work. • (4) No. 38mm DIA S.S. pipe legs W/S.S. Adjustable Bullet Feet • As shown front, top, rear, both sides & centre S.S. Rod partition. • 6mm THK. S.S. rod welded to outer frame at 100mm • Front, top rear & sides 6mm thick S.S. rod Cladding. • 16 Gauge S.S. base sloped rear to front. • 18 Gauge S.S. front/top hinged doors w/rod handle. 	24"x24"x30"	
12	POTATO BIN	1	Nos
	<ul style="list-style-type: none"> • Made by food grade stainless steel SS 304 • 25mm X 25mm 14Gauge S.S. outer frame work. • (4) No. 38mm DIA S.S. pipe legs W/S.S. Adjustable Bullet Feet • As shown front, top, rear, both sides & centre S.S. Rod partition. • a) 6mm THK. S.S. rod welded to outer frame at 100mm • Front, top rear & sides 6mm thick S.S. rod Cladding. • 16 Gauge S.S. base sloped rear to front. • 18 Gauge S.S. front/top hinged doors w/rod handle. 	24"x24"x30"	
13	TWO SINK UNIT	1	Nos
	<ul style="list-style-type: none"> • All SS 304 Grade Construction • 14 Gauge SS Sheet top with sound deadening 38x38x3mm SS Angle Framework. Top (12mm sunken) have marine bend on front side. • Sink Size of 585x600x350 mm with 02 numbers of reputed make faucet and its interconnection and suitable drain pipe up to drain point. • 25 mm Dia SS pipe cross bracing on 3 sides, rear open. • 38 mm SS square pipe legs with adjustable bullet feet. • Splash at against wall, Back Closed with 20 Gauge SS Sheet 	48"x24"x34"+ 6"	
14	CLEAN DISH RACK	1	Nos
	<ul style="list-style-type: none"> • Four (4) no. S.S. pipe shelves. • First shelf 300 A.F.F., Second 900 A.F.F. Third shelf 1375mm A.F.F. & Fourth shelf at 1850mm A.F.F. • Shelf outer tube 32mm dia. S.S. pipe with 25mm dia. S.S pipe welded to outer tube at 75 c/c. • (4) no. 38mm dia. S.S. pipe upright on castor. • (4) no. 150mm dia. Noise free rubberized castors two with brakes. • Wheel Stopper required. 	44"x20"x60"	

15	WORK TABLE WITH 2 U/S	1	Nos
	<ul style="list-style-type: none"> • Body Structure:- Made by food grade stainless steel with non-magnetic steel 304 grade • 150mm High Rear splash, Back Splash to be Covered with 20Gauge . S.S. Sheet. • 16 Gauge S.S. Top. • Top and body secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work. • Full width 18 Gauge S.S. Bottom & intermediate shelves. • 4 No. 38mm Dia. S.S. legs with S.S. adjustable bullet feet. 	60"x24"x34"	
16	WORK TABLE WITH 2 U/S	1	Nos
	<ul style="list-style-type: none"> • Body Structure:- Made by food grade stainless steel with non-magnetic steel 304 grade • 150mm High Rear splash, Back Splash to be Covered with 20Gauge . S.S. Sheet. • 16 Gauge S.S. Top. • Top and body secured 38mm x 38mm x 3mm Thick S.S. welded angle frame work. • Full width 18 Gauge S.S. Bottom & intermediate shelves. • 4 No. 38mm Dia. S.S. legs with S.S. adjustable bullet feet. 	40"x24"x34"	
17	WORK TABLE with 1 U/S	1	Nos
	<ul style="list-style-type: none"> • Body Structure:- Made by stainless steel with non-magnetic steel 304 grade <p>Structure will be made of 35 x 35 x 5 mm S.S angle. Top of the working table will be made of 16SWG S.S. Sheet. With one under shelf made of 18SWG S.S. Sheet. One overhead shelf will be made of 18 SWG S.S Sheet, provided with 1 KW air element to keep dishes warm. Tubular legs made of 1.5" S.S. Square pipe with adjustable bullet feet. Three side covering of the unit will be made of 20 SWG S.S. sheet.</p>	72"x36"x30"	
18	Wall Mount SS Rack	1	No.
	<ul style="list-style-type: none"> • Body Structure:- Made by stainless steel with non-magnetic steel 304 grade <p>Structure will be made of 50 x 50 x 5 mm S.S angle. Top of the shelf shall be made of will be made off with 25 mm Dia SS circular pipe to carry the load of minimum 50 Kg.</p>	72"x12" x12"	
19	GAS PIPE LINE:	45	RMT
	<p>Gas Pipe Line with Accessories suitable for 4 cylinder running mode and 1 on standby mode:</p> <ol style="list-style-type: none"> 1. Cylinder Adapter – reputed make adhering to ISI standard 2. Non Return Valve - reputed make adhering to ISI standard 3. Needle Control Valve - reputed make adhering to ISI standard 4. Manifold Valve - reputed make adhering to ISI standard 5. Cylinder Hose Pipe - reputed make adhering to ISI standard 6. Burner Hose Pipe - reputed make adhering to ISI standard 7. Line Valve - reputed make adhering to ISI standard 8. M.S Pipe - reputed make adhering to ISI standard 9. Pressure Gauge - reputed make adhering to ISI standard 10. Manifold - reputed make adhering to ISI standard 		

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