



An ISO 9001
Company

Bharat Heavy Electricals Limited

(High Pressure Boiler Plant)

Tiruchirappalli – 620014, TAMIL NADU, INDIA

CAPITAL EQUIPMENT / MATERIALS MANAGEMENT

ENQUIRY NOTICE INVITING TENDER	Phone: +91 431 257 76 53 Fax : +91 431 252 00 31 Email : skaruna@bheltry.co.in Web : www.bhel.com
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TWO PART BID	Enquiry Number:	Enquiry Date:	Due date for submission of quotation:
Tender to be submitted in two Parts	2741500007	20.11.2015	16.12.2015

You are requested to quote the Enquiry number date and due date in all your correspondence. This is only a request for quotation and not an order.

Please note that under any circumstances both delayed offer and late offers will not be considered. Hence vendors are requested to ensure that the offer is reaching physically our office before 14.00 hrs on the Date of tender opening.

Item	Description	Quantity
10	Idli Steamer	01
20	Bain Marie	01
30	Dish Washer Equipment	01

as per the technical specification & commercial conditions applicable (to be downloaded from web site www.bhel.com or <http://tenders.gov.in>)

Important points to be taken care during submission of offer

1. There is no EMD for this Tender.
2. The Compliance form for Acceptance of Commercial Terms & Conditions to be filled and enclosed along with the offer failing which, the offer will not be considered for evaluation.
3. All updates, amendments, corrigenda, etc., (if any), for each tender will be posted only on the above websites from time to time, as and when required, until each tender is opened. There will be no publication of such updates, amendments, corrigenda, etc., through newspapers or any other media.

BHEL's General guidelines / instructions (refer MM/CE/GENL/001) including bank guarantee formats and list of consortium banks, commercial terms check-list can be downloaded from BHEL web site <http://www.bhel.com> or from the Government tender website <http://tenders.gov.in> (public sector units > Bharat Heavy Electricals Limited page) under above Enquiry reference.

Tenders should reach us before 14:00 hours on the due date. Tenders will be opened at 14:30 hours on the due date. Tenders would be opened in presence of the tenderers who have submitted their offers and who may like to be present.

Yours faithfully,
For **BHARAT HEAVY ELECTRICALS LIMITED**


Sr. Engineer / MM / Capital Equipment

BHEL - POWER PLANT PIPING UNIT THIRUMAYAM - 622507

Part A: Pre-Qualification Criteria for Idly Steamer

SI No	BHEL's Requirements	Vendor's Response
1	The bidder should be either a manufacturer with capabilities in respect to personnel, equipment and manufacturing facilities or an authorized dealer of reputed OEMs of Idly Steamer.	
2	In case of dealers, the bidder has to produce valid dealership certificate.	
3	The bidder shall have a minimum 3 years of continuous experience in the supply of Idly Steamer for factory canteen. Bidder shall indicate the actual no. of years of experience in this field.	
4	The bidder should have supplied at least 2 nos of Idly Steamer in the last 3 years. Bidder to indicate the model and quantity supplied along with purchase order copies.	
5	Performance certificate : Bidder to provide a performance certificate from any one customer for satisfactory performance of the Idly Steamer with capacity of at least 100 idlies for a minimum period of one year from the date of commissioning (as on the original date of opening of this order)	
6	Servicing facility to be available in India. Details on service- After-sales set up in India. (Address of Agent/ Service centers). To be furnished compulsorily.	
7	BHEL reserves the right to verify the information provided by the vendor. In case the information provided by vendor is found to be false/incorrect, the offer shall be rejected.	


S. SADAGOPAN
SR. MGR / ADMN / HR
PERU / 0151
TIRUMAYAM - 622 507

BHEL - POWER PLANT PIPING UNIT THIRUMAYAM - 622507

Part B: Technical Specification for Idly Steamer

Sl. No.	Parameters	Specification	Vendor's Response
1	Application	Preparation of Idly	
2	Description	The equipment is required to prepare Idlies in factory canteen by using Steam heating .	
3	Capacity	The Capacity should be 300 nos. (approx) of Idlies at a time. The equipment should have suitable number of compartments and required number of idly plates, . The baking time of idlies in one stroke, i.e. 300 nos. at a time, should not exceed 15 minutes.	Vendor to provide details with Drawing/catalogue
4	Construction detail	1. Front: 16 swg Food grade SS304 sheet	Vendor to confirm
		2. Inner Shell : 16swg Food grade SS Sheet 316 AISI	Vendor to confirm
		3. Outer Body : 18 swg Food grade SS Sheet 304 AISI	Vendor to confirm
		4. Doors: 18swg Food grade SS Sheet 304 AISI With Rubber Packing	Vendor to confirm
		5. Lock : Steel Plating Latch Handle Lock (Brass)	Vendor to confirm
		6. Idly Plates : Rectangular 18 swg Food grade Sheet 316 AISI- 15 nos. of idly plates in each compartment. Extra additional plates quantity: equal to total number idly plates to be supplied additionally along with the main equipment,	Vendor to confirm
		7. Plain Plates : suitable intermediate plain plates and required quantity to be provided.	Vendor to confirm and specify
		8. Stand : 16SWG SS Sheet Frame .	Vendor to confirm
		9. Legs : 16 SWG SS 1 1/2 " Square pipe	Vendor to confirm
		10. No of idly Per plate 20 Nos.	Vendor to confirm
		11. idly size : 50 gram	
		12. Operated by Steam (0.9 bar, 100 degree C with), steam will be provided by boiler (Capacity : 200 Kg/Hour which is under BHEL's scope	
		13. Dimensions of the equipment (L X B X H)	Vendor to specify
5	Features	1. Condensed Water drainage facility to be provided and Slope to be provided in the roof sheet to move the condensed water to one end and drain without dripping on idlies in each compartment.	Vendor to provide details with Drawing/catalogue
		2. Easy Cleaning provisions to be provided.	
		3. Individual door in each compartment with lock	
		4. Independent operation of each compartment to be ensured/facilitated.	
		5. Individual steam inlet for each compartment.	
6	Inspection	Chemical composition specification certificate should be furnished during inspection . Equipment will be inspected at vendor work prior to dispatch.	Vendor to confirm
7	Commissioning	The equipment shall be commissioned at PPPU, BHEL, Thirumayam by vendor. Vendor shall impart necessary training to BHEL personnel during commissioning.	Vendor to confirm
8	Guarantee	Vendor shall provide guarantee for 12 months from date of commissioning or 18 months from date of supply whichever is earlier.	Vendor to confirm


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Part A: Pre-Qualification Criteria for Baine marie

Sl. No.	BHEL's Requirements	Vendor's Response
1	The bidder should be either a manufacturer having capabilities with respect to personnel, equipment and manufacturing facilities or an authorised dealer of reputed OEMs of Baine marie.	
2	In case of dealers, the bidder has to produce valid dealership certificate.	
3	The bidder should have supplied at least 2 nos. of Bain Marie in the last 3 years. Bidder to indicate the model and quantity supplied along with purchase order copies.	
4	Performance certificate : Bidder to provide a performance certificate from any one customer for satisfactory performance of the Bain marie for a minimum period of one year from the date of commissioning (as on the original date of opening of this order)	
5	Servicing facility to be available in India. Details on Service- After-sales set up in India. (Address of Agent/ Service centres) to be furnished compulsorily.	
6	BHEL reserves the right to verify the information provided by the vendor. In case the information provided by vendor is found to be false/incorrect, the offer shall be summarily rejected.	
7	P&L Statement and Balance sheet for last three years to be provided (Evaluation in respect of Financial standing of the vendor will done in consultation with Finance). Bidder to agree to the same.	

Solanki

PANKAJ SOLANKI
SR EXECUTIVE (HR)
Admin
PPPU - BHEL
THIRUMAYAM - 622507

Part B: Technical Specification for Bain Marie



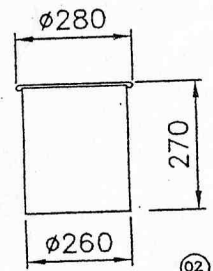
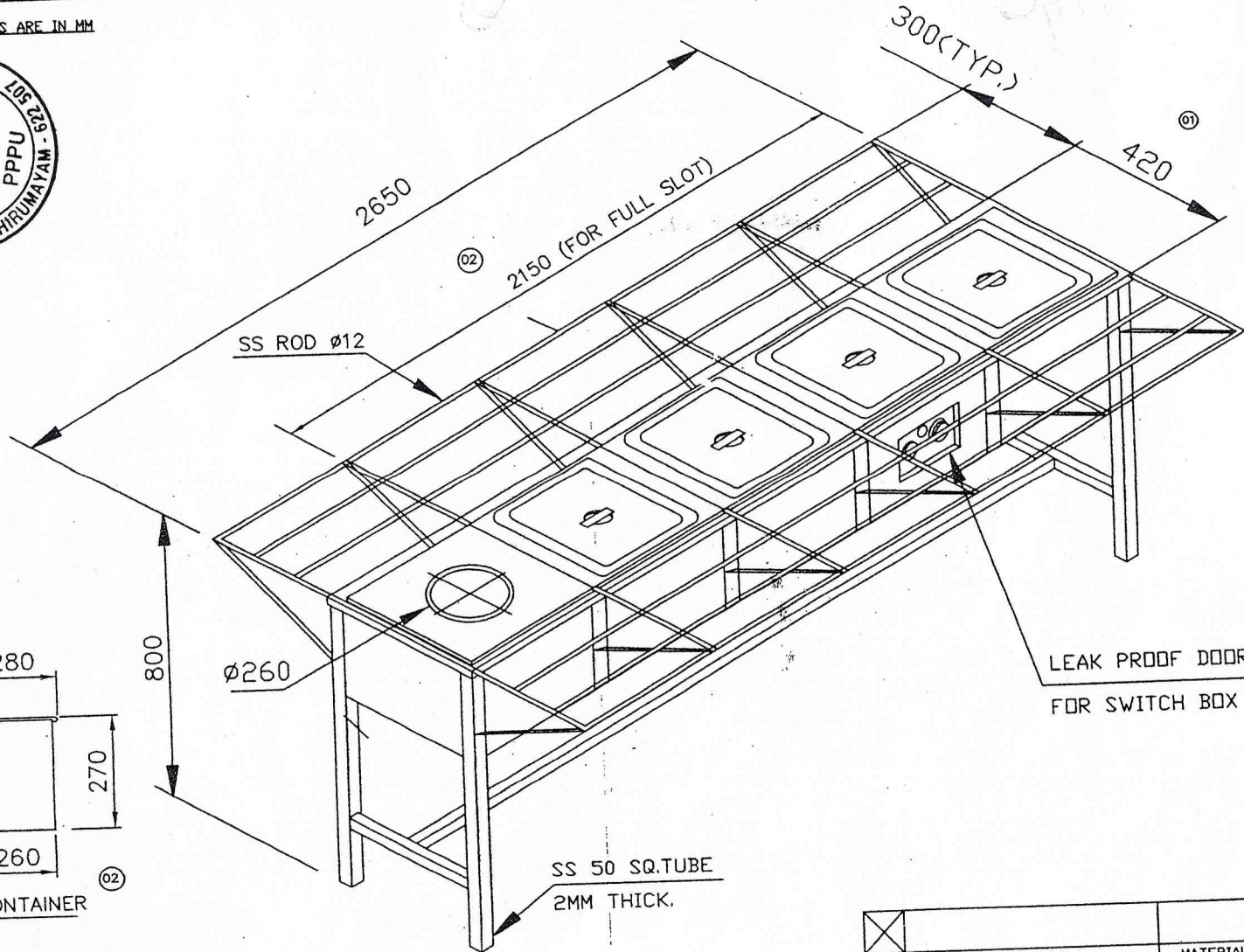
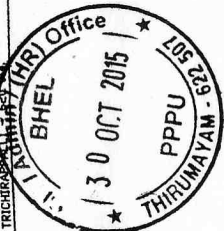
Sl. No.	Parameters	Specificaion (All dimensions in MM)	Vendor's Response
1	Application	Bain Marie is required for the purpose of keeping the food items warm for a period of time.	
2	Description	Bain Marie comprises of a large pan containing fluid/water with electrical heating facility to maintain the water temperature at the prescribed level. The large pan has enough space to accommodate Four Nos. of 20 Litre capacity rectangular bowls/pans. During usage, the bowls will contain food items and should be partially immersed in suitably hot water so as to keep the food items warm for a period of time. In addition to the four rectangular pans, a cylindrical pan of Dia (260 mm) needs to be provided which have to be placed outside the hot water tank and will be utilized for keeping food items such as Curd, pickles etc. which do not need warming.	
3	Specification	<p>As per drawing (No: 3M20C6013538 REV 02- enclosed)</p> <ol style="list-style-type: none"> 1. SS 304 Large Pan/ Water container (150 mm depth) to accommodate four 20 Litres Rectangular bowls (dimensions as per the drawing) 2. SS 304 Rectangle bowl SS 304 -20 SWG with Lid-18 SWG and curd container with lid. 3. Total No.of SS Rectangular bowl : 4 Nos.(Size 530MM X 420 MM- Depth 136mm) 4. Curd container - Dia 260 X 230 Height (Cylindrical vessel) 5. On & Off switch to be provided at the bottom side, fully covered in a SS 304 Steel box with manual open and close mechanism. 6. 1/2 Inch dia pipe (SS 304) with SS isolation valve (Ball valve) to be provided for drainage purpose in the bottom side. 7. SS rods structure on either side of water container (as specified in the drawing). 8. All dimensions are in MM except otherwise specified. 9. All the material to be used is SS304. 	
4	Power supply	<ol style="list-style-type: none"> 1. Electrical Heater with Adjustable Thermostatic control. (good quality heater coil 230 V AC, 3 KW ,Single phase) 2. The Heating should be provided so as to maintain the water temperature to keep the food items suitably warm. Thermostatic system shall be designed to operate in the adjustable range of heating temperature from around 60 degree C to maximum set temperature (i.e. Heating to be provided as and when temperature falls below 60 degree and should stop once it crosses the maximum set temperature) and should also have the provision for making temperature range adjustments. 	
5	Inspection	Raw material and chemical composition certificate should be furnished before inspection. Equipment will be inspected at vendor works prior to dispatch. Vendor should intimate the readiness of bain marie well in advance so that we can depute our engineers for inspection.	
6	Guarantee	Vendor shall provide guarantee for 12 months from date of commissioning/installation or 18 months from date of supply whichever is earlier.	

Pankaj Solanki

PANKAJ SOLANKI
SR EXECUTIVE(HR)
 Admin
 PPPU - BHEL
 THIRUMAYAM - 622507

CAUTION: THIS DRAWING IS OUR SOLE PROPERTY AND SHOULD NOT BE USED IN ANY FORM FOR ANY PURPOSE WITHOUT THE WRITTEN PERMISSION OF BHARAT HEAVY ELECTRICALS LIMITED TRICHY.

ALL DIMENSIONS ARE IN MM



CURD CONTAINER

NOTE:

01. RECTANGLE BOWL 20LIT.CAPACITY.
02. RECTANGLE BOWL 20 SWG. WITH LID.
03. COUNTER FABRICATED 16 SWG THICK SS 304
04. ELECTRICAL HEATER WITH THERMOSTATIC CONTROL (REMSON HEATER COIL 230 AC 3KW)
05. TOTAL NO.OF REC.BOWL:4NDS.(SIZE 530x420MM-GN 1/1)
06. DRAIN PIPE TO BE PROVIDED IN THE BOTTOM SIDE

No of Pieces	DESCRIPTION	MATERIAL	STANDARD	NET.WT.IN KGS.	DRAWING No.		ITEM No.
	REFERENCE:		ALTERATIONS:	DCN REF	DATE	SIGN.	INDEX
			DIMN.420 WAS 325				(01)
			DIMN.2150 WAS 2120		06/06/12	CSJ	(02)
			PROVISION FOR CURD CONTAINER				
SCALE	DRAWN G.Govindaraj						
	CHEK R.Ramamoorthy						
	APPD C.S.Jayasheelan						
	DATE 27/05/08						
MACHINE: CANTEEN					TYPE: CANTEEN EQUIPMENT		
TITLE: BAIN-MARIE (FOOD WARMER)					DRAWING No:		REV.
					3M20C6013538		02
					Sheet No:		No of Sheets

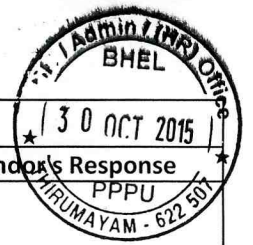


Part A: Pre-Qualification Criteria for Dish Washer (Sink)

SI No	BHEL's Requirements	Vendor's Response
1	The bidder should be either a manufacturer capabilities with respect to personnel, equipment and manufacturing facilities or an authorised dealer of reputed OEMs of Dish washer (sink)	
2	In case of dealers, the bidder has to produce valid dealership certificate.	
3	The bidder shall have a minimum 3 years of Continuous experience in the supply of dish washer (Sink) for industrial canteen. Bidder shall indicate the actual no. of years of experience in this field.	
4	The bidder should have supplied at least 2 nos of Dish washer (Sink) in the last 3 years. Bidder to indicate the model and quantity supplied along with purchase order copies.	
5	Performance certificate : Bidder to provide a performance certificate from any one customer for satisfactory performance of the Dish Washer(Sink) for a minimum period of one year from the date of commissioning (as on the original date of opening of this order)	
6	Servicing facility to be available in india. Details on service- After-sales set up in india. (Address of Agent/ Service centres). To be furnished mandatory.	
7	BHEL reserves the right to verify the information provided by the vendor. In case the information provided by vendor is found to be false/incorrect, the offer shall be rejected.	

S. Sadagan

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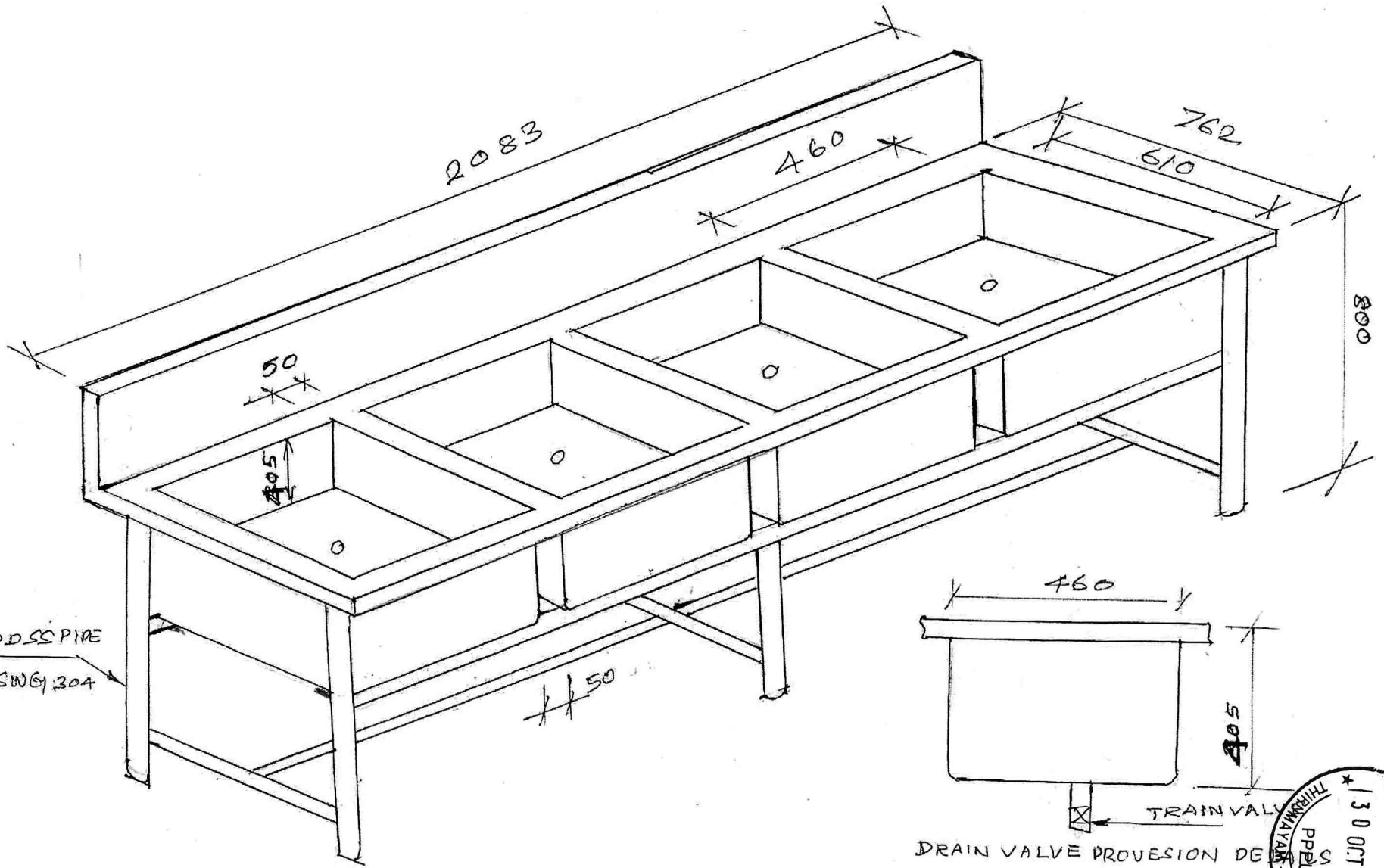


Part B: Technical Specification for Dish Washer (Sink)

Sl. No.	Parameters	Specification	Vendor's Response
1	Application	To provide efficient and hygienic cleaning of plates, kattories and other canteen dining utensils.	
2	Description	The Dish washer consists of four sinks to enable efficient and hygienic cleaning of plates, khattories and other canteen dinning utensils. Hot water is already available in the canteen which will be supplied to all the sinks for cleaning . The sink should be provided with drain valve so that water can be drained out as and when required and fresh water can be filled in the sink container. The sink system has be provided with leg/Support to a reasonable height as per the sketch.	
3	Dimension	Materials : SS 304 , 16 swg Sheet utensils Sinks- Rectangle Shape (Sink Size : 610L X 460 WX 405 H .mm) Indicative Sketch enclosed	
		SS Channel bottom supports - 6 legs of 1.5" OD- 14 swg thick pipe (Welded). Unit with SS - ball valves, 1.25"X 1.25" 1/4" SS Angle frame .	
		Top made of SS - 304 quality 16 swg with 6" splash back on rear side, other side raised foldings.	
		Extra: One over head shelf on three sides; half inch stiff folded+ Two inch level with front side.	
		Separate 1/2 inch SS304 drain valve in each sinks	
4	Inspection	Raw material and chemical composition certificate should be furnished. Equipment will be inspected at vendor work prior to dispatch.	
5	Power supply	No power supply /only Steam inlets to be provided	
6	Drawing	Indicative Drawing is enclosed (vendor to confirm)	
7	Commissioning	The equipment shall be Supplied at PPPU, BHEL, Thirumayam by vendor. Vendor shall impart necessary training to BHEL personnel	
8	Guarantee	Vendor shall provide guarantee for 12 months from date of supply.	

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1 1/2 OD SS PIPE
14 SWG 304

460
405
DRAIN VALVE PROVISION DE
BHEL - PPPU - TTM.

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PPPU / BHEL
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