Institute of Hotel Management, Catering Technology and Applied Nutrition

Veer Savarkar Marg, Dadar (W), Mumbai-400 028. India.

Email: director@ihmctan.edu / purchases@ihmctan.edu

TENDER NOTICE

NIT NO: IHM-ATC/Kitchen Equipment/2025-26 **Dated: 09/06/2025**

Name of Work : Supply, Installation, Commissioning and handing over of Food Service Equipment for IHMCTAN ATC

Location : IHMCTAN, Veer Savarkar Marg, Dadar West, Mumbai 400 028.

Application mode :Online via https://ihmmumbai.ewizard.in and the tender documents can also be downloaded from the institute's official website www.ihmctan.edu.

Estimated Cost : Rs. 20,00,000/-

EMD : Rs. 20,000/-

Tender Submission Deadline : 26.06.2025.

Tender Opening Date : 27.06.2025 at 11 a.m.

Online / Manual Tender Schedule		
Sr. No.	**Stages Name**	**Start Date and Time**
1	Start of downloading of tender document	11th June, 2025 11.00 AM.
2	Closure of downloading of tender document	26th June, 2025 05.00 PM.
3	Last date and time of online submission of Bid.	26th June, 2025 05.00 PM.
4	Last Date of EMD, Tender Fee submission Online/Offline Mode to Cashier	26th June, 2025 04.00 PM.
5	TENDER OPENING Technical & Financial	27th June, 2025 11.00 AM.

Eligibility Criteria for the manufacturers

(i) The Bidder must have their office/shop/establishment in Mumbai and must conform to norms of the Government pertaining to registration and taxation.

(ii) Bidder must have minimum three years' experience of supply of the equipment or similar equipment as mentioned in the tender document.

(iii) The bidder must not be blacklisted by any Government Departments/ PSUs/ Autonomous organizations. An Undertaking duly attested byExecutive Magistrate/ notary public shall be furnished.

(iv) Copies of at least two Purchase orders of Rs. 10 Lakhs or above issued by Government Departments/PSUs/Autonomous/any renowned private enterprise organization during last preceding three financial years (2022-23, 2023-24 and 2024-25) with proof of the supply shall be furnished.

(v) Bidder must have minimum turnover of Rs. 50 lakhs during last three preceding financial years (2022-23, 2023-24 and 2024-25). The Bidder should submit in this regard copy of Balance Sheet /Profit & Loss Account statement duly certified by the Chartered Accountant.

TENDER TERMS & CONDITIONS

The tender is subject to the following terms and conditions:

1. The Earnest Money Deposit (EMD) will be forfeited in case, after the acceptance of the tender, the tenderer fails to execute the agreement, commence the work within the stipulated time, or fails to comply with any other terms and conditions specified in the tender document.
2. All rates will be inclusive of taxes and delivery charges. All items will be supplied at the Institute premises.
3. The institute reserves the right to reject any or all the tenders without assigning any reason whatsoever and no representation shall be entertained on this account.
4. Each tender will be accepted subject to the existing tax laws prevalent in the State of Maharashtra and must state their tax registration number.
5. The technical and financial bids will be opened on 27th June 2025, at 11.00 AM.
6. FOR WIRE TRANSFER RTGS/NEFT)/ONLINE MODE

   Name of the beneficiary: IHMCTAN ATC
   Name of the bank: STATE BANK OF INDIA
   Branch: SHIVAJI PARK BRANCH
   Bank IFSC code: SBIN0001429
   Account No.:10419537037
   Type of Account: Current Account

GENERAL DIRECTIONS TO TENDERERS

a) Tenderers have to give exact specification of the equipment, the contents and the design of the equipment and the schedule of rates.

b) The institute does not bind itself to accept the lowest bidder.

c) Successful tenderer or tenderers shall supply equipment in such quantities and as per specifications and of the requisite quality as any ordered on him from time to time. The quantities mentioned in the schedule are only indicative of the estimated requirements of the Institute, and the Institute does not bind itself to purchase/to complete any or all the quantities indicated therein.

d) If any equipment is not available or the Tenderer does not want to quote for it, clear remarks to this effect must be made against such articles.

e) Tenderers are requested to fill in the tender carefully after noting the size by numbers etc. of equipment mentioned in the specifications. Workout the amount tendered for each item and total up for all the tendered items.

f) Each bidder shall submit only one bid for the work. A bidder who submits more than one bid will cause disqualification of all the bids submitted by the bidder.

g) If information submitted in bid is found to be misrepresented, incorrect or false, at any time during the processing of the contract or during the tenure of the contract including the extended period if any, it will cause disqualification of the bid submitted by the bidder.

h) Successful tenderers will be required to deliver articles under the terms of contract at the institute's premises which shall be inclusive of taxes and delivery charges/cartage/freight etc.

i) All future Corrigendum's, addendums, amendments, extensions of bid submission date with regard to this Bid, if any, shall be published only at website www.ihmctan.edu . All the bidders are requested to look at the said website for this purpose regularly.

List of Documents to be submitted by the Bidder

1. Covering Letter on Company Letterhead
2. Signed and Stamped Copy of Tender Document (as a token of acceptance)
3. Bidder's Profile (Name, Address, Contact Details, etc.)
4. Valid Registration Certificate of the Firm/Company
5. Copy of PAN Card
6. Copy of GST Registration Certificate
7. Income Tax Return (ITR) for the last 3 financial years
8. Audited Balance Sheets for the last 3 financial years
9. Work Experience Certificates (Similar nature of work completed in the last 5 years with value and client details)
10. List of Ongoing Projects (if any)
11. Manufacturer's Authorization Letter (if applicable)
12. Earnest Money Deposit (EMD) Receipt / Proof of Submission
13. Undertaking for Non-Blacklisting
14. Declaration for Acceptance of Terms and Conditions
15. Technical Brochures/Catalogues of the items (in case of equipment supply)
16. Affidavit for Correctness of Information submitted in the bid
17. Bank Details for refund of EMD (if required)

CONDITIONS OF CONTRACT FOR TENDERER

Scope of work
The scope of work covered under this tender shall be for **Supply, installation, Commissioning and handing over of Food Service Equipment**

- **Kitchen equipment contractor (K.E.C.) Scope of work**
  Supply of 1 set of detailed fabrication roughing in drawings with utilities /services requirements to institute for approval.
  All Site measurement and verification will be done by vendor.

  Vendor has to submit All Shop Drawing and elevation drawing for the project of fabrication and selected equipment.

- **Equipment**
  Equipment shall be as per the specifications and Bills of Quantity. The Tenderer can quote for any or all equipment. However, preference will be given to complete offers with commissioning, supervision, training (wherever required), guarantee and after sales service.

- **Placing of Order & Division of Work**
  The institute reserves unconditional right to place order to any of the Tenderers as pertheir evaluation and the institute's decision would be final and binding. The institute reserves the right to reject any or all offers without assigning any reason whatsoever, and also to re-invite the tenders, should it be necessary in its judgement. The institute reserves the right to split-up the scope of work among more than one Tenderer, if desired.

- **Delivery Schedule**
  The Tenderer should indicate the exact schedule of delivery of equipment from the date of placing the order. The schedule, once agreed upon, shall be binding on the Contractor. **Maximum** delivery period **60 days** from date of placement of order.

- **Validity:**
  The bids should be **valid for acceptance at least 90 days** from the due date of submission. The institute reserves the right not to place the orders during this period. However, the discretion to extend the validity of the offer at institutes' request shall bewith the Tenderer.

- **Payment Schedule**

  The payment to the successful bidder shall be released as per the following stages:

  a) **30% of the total contract value** shall be paid **upon issuance of the Work Order and confirmation of acceptance** by the supplier.

  b) **40% of the total contract value** shall be paid **after successful delivery and inspection** of the kitchen equipment at the site by the Institute's authorized personnel.

  c) **25% of the total contract value** shall be paid **after successful installation, commissioning, and completion** of all work to the satisfaction of the Institute.

  d) **5% of the total contract value** shall be **retained as Performance Security** for a period of **12 months** from the date of successful commissioning. This amount shall be released only after ensuring satisfactory performance and no defects during this period.

- **Mode of Payment**
  All payments will be made through **electronic bank transfer** or **account payee cheque** upon submission of the necessary documents and certificates duly verified and approved.

- **Taxes, Duties and Levies:**
  All taxes, duties and levies, clearance fees, inland transportation, wharfage or any other posts applicable up-to the point of delivery at Site shall be deemed to have been included by the Tenderer in the quoted rates.

- **Maintenance & After Sales Service**
  The Tenderer should give an **undertaking to provide a free Breakdown** and Repair Service during a minimum period of 24 months after the commissioning / Certification of the equipment supplied and installed by him. The Tenderer shall submit with his bid, organizational details to show his capacity to provide proper and effective after-sales service.

- **Site Verification Co-ordination:**
  The awarded tenderer shall appoint a Site Representative who shall be responsible for addressing all queries, ensuring that the work is executed as per the drawings provided in the tender document and verifying the same at the site.
  Any markings made by the awarded tenderer shall be carried out in consultation with the Institute. Any changes, tiling layouts, or site measurements must be confirmed and jointly verified on site. All fabrication drawings for custom-built items shall be submitted to the institute for approval.

- **Workmanship:**
  All materials, equipment, etc. shall be **new and as specified** and shall be undamaged when handed over to the institute. All workmanship shall be of the best quality of craftsmen skilled in their respective trades and will have to be as per manufacturing specifications as mentioned in this tender. Appliances shall be of rigid construction, free from objectionable vibrations and quiet in operation. They should also be of merchandisable quality so that they are usable for the purpose they have been bought.

- **Guarantee**
  The successful Tenderer shall submit a guarantee to the institute against manufacturing defects and for good and satisfactory performance, valid for a defect liability period of **minimum 24 months**, for all parts whether manufactured by the supplier of the equipment or not – but used in the equipment so supplied, **after the date of commissioning**. In case of any defect observed during operations, the Tenderer shall be informed and he shall make good the equipment free of cost. All expenses involved in making good including transportation of personnel and equipment shall be borne by the Supplier. The Tenderer offering guarantee for 18 months or more shall get preference, other conditions remaining the same.

- **Damage or Loss in Transit**
  In case of damage/loss of equipment during transit, the Tenderer shall make good the same by fastest mode of transport at his own cost and risk so that completion of the Project is not delayed.

- **Penalty**
  In the event of delay in delivery, installation, or commissioning of the equipment beyond the stipulated time as mentioned in the work order or tender terms, a penalty shall be imposed at the rate of **0.5% of the total contract value per week of delay**, subject to a maximum of **10% of the total contract value**.

- **Tender Submission**
  The Tenders shall be submitted at the designated office of the institute within the due date and the time stipulated in the tender invitation. The complete Tender Document shall be submitted in a sealed envelope, marked

  "TENDER FOR KITCHEN EQUIPMENT OF IHMCTAN ATC"

  and shall be addressed to "The Principal, Institute of Hotel Management, Catering Technology and Applied Nutrition, Veer Savarkar Marg, Dadar (W), Mumbai 400 028.

  All the pages (including drawings and specifications) in the tender documents shall be stamped by the Tenderer and included in his tender submission. The Form of Tender shall be signed (and stamped) by the authorized signatory failing which the tender shall be rejected.

GENERAL METAL SPECIFICATIONS FOR KITCHEN EQUIPMENT

1. TOPS

WORK TABLE TOPS to be Made of 16 Swg/ ALL HOT COOKING RANGES TOPS made of 14g. 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 2"and ½" underneath in channel shape on all exposed sides, in case of Sunk in tops wherever mentioned the sides shall be raised by ¾" on all exposed sides, where tables are placed against building walls, they will be turned up at back approximately 4" returned ¾" at 45 degree to wallwith all exposed ends closed, argon arc welded and smooth polish.

ALL BACKSPLASH TO BE CLOSED FROM REAR END FILLED WITH PUFF INSULATION OR SUITABLE MATERIAL

2. UNDERSIDES

Undersides of all Stainless Steel Tops for Table Counters, Sinks, Dish and Pot Tables will be mounted on 35mm x 35 mm x 3mm **S.S 202 Angle frame work** with cross supports at maximum of 30" span, duly secured by welding. The underside will be suitably sound deadened. For tables would be 30 x 30 x 3mm for ranges 40 x 40 x 5mm the underside suitably sound deadened by 2mm thick two way tape. with hat type 18g SS 304 stiffener.

3. UNDERSHELVES

Undershelves wherever called for will be constructed of 18 Swg. 304 Quality, 18/8 Grade Stainless Steel Sheeting uniformly matt polished with 120 Grit and reinforced All shelves will be turned down 1 ½" and ½" underneath on all sides with resulting corners cutout to fit contour of leg. Shelves for Hot case will be perforated. with undershelf with hat type 18g SS 304 stiffener.

4. FRAME WORK

Units with Side panels shall have framework S.S 202 Angle Frame Work For tables would be 30 x 30 x 3mm for ranges it would be 40 x 40 x 5mm thick.

5. LEGS/UPRIGHTS

All Legs/Uprights will be constructed of 16g SS 304 40X40 mm SQ. pipe Quality Stainless Steel tubes spaced not more than 6 Feet on Center. All Legs will be fitted with Ferro nylon adjustable to approximately 1 ½" bullet feet. Units more than 6 Feet in length will have 3 pairs of Uprights.

6. CROSS BRACINGS

Front to back forming a 'H' frame where required will be constructed of Q16G SS 304 25X25MM Stainless Steel tubes. All Cross Bracings will run horizontal and level between all legs approximately 6" above floor level. All joints will be welded and all welds ground and polished to match adjacent work.

7. SINKS

All Sinks will be constructed of 16 Swg, 304 Quality 18/8 Grade Stainless Steel with radius corners, argon arc welded, smooth ground and uniformly finished, duly fitted with 1 ½" Dia. BSP drain coupling , 1 ½" BSP Ball Valve, and /OR faucet as mentioned in Individual Input Listing.

8. STAINLESS STEEL STORAGE RACK

Shelves will be made of 18 Swg.304 Quality Stainless Steel Sheeting. The Rack will have number of shelves as specified in the description and reinforced with 1" x 4" x 1" inverted 16 Swg. 304 Quality 18/8 Grade Stainless Steel channel. Uprights of 1 ½" Dia. Stainless Steel pipes fitted with Nylon bullet feet. All shelves shall of 18g SS 304 with inverted stiffener of 1X4X1 18g SS 304. uprights of 40X40 16g SS 304 pipe.

9. BAIN MARIE WATER CHAMBER AND GN PANS.

Made from 18 Swg. 304 Quality, 18/8 Grade Stainless Steel, argon arc welded fitted with 1" 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 G/N pan used will be imported and each with flat lid. All G/N pans as specified in listed to be supplied with bain marie. SS 304 quality complete Teflon coated wiring with miniature circuit breaker installed in loop with contractor.

10. INTERIOR OF HOT CABINET/PLATE WARMER

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 0-110ºc. Thermostat is of EGO make (Germany). Miniature Circuit Breaker is to be used for protection. The control panel is to be flush with the front. The heating elements at the bottom shall be covered with full size stainless steel perforated panel.

11. SLIDING DOORS

Wherever provided to Ambient Cabinets as Non - Insulated the same will be constructed of 18 Swg. 304 Quality, 18/8 Grade Stainless Steel beeded panels and Insulated Doors will be constructed of 20 Swg. 304 Quality 18/8 Grade Stainless Steel beeded sandwiched panels duly mounted on top hung easy rolling nylon rollers and Stainless Steel guiding rails below.

12. BLINDER /ENCLOSURES

Made of 20 Swg. 304 Quality, 18/8 Grade Stainless Steel Sheeting uniformly polished and duly beeded from all sides.

13. OVERHEAD SHELVES

Wherever provided will be made of 18 Swg. 304 Quality, 18/8 Grade Stainless Steel double beeded on all sides duly reinforced and fixed on 16 Swg. 304 Quality 18/8 Grade Stainless Steel tubular pipes at the height specified 16g SS 304 32 x 32 mm SQ pipe.

14. WALL SHELVES

Made of 16 Swg. 304 Quality, 18/8 Grade Stainless Steel Sheeting with 1 ½" double beeding on all 3 sides and double beeded downwards at front duly secured with 16 Swg. 304 Quality, 18/8 Grade Stainless Steel wall brackets. The brackets are fixed by anchor fastner on wall.

15. WALL STORAGE CABINET

Provided with of 18 Swg. 304 Quality, 18/8 Grade Stainless Steel Hinged Doors wherever mentioned. Doors shall be provided with Pad Lock Facility. The construction shall be reinforced beeded panels and shall be fixable with anchor fasteners on wall.

16. FRONT/CONTROL PANEL

All Equipment will have the front panel made of 18 Swg. Stainless Steel duly beeded and die pressed 20 Swg. 304 Quality, 18/8 Grade Stainless Steel recessed control panel for safety operation, wherever provided.

17. SS POT RACK

Sides and Uprights of 1 ½" Dia. St. 304 Quality, 18/8 Grade Steel Pipes while shelves made of ¾" Dia. St. Steel pipes fitted at 4" C to C Distance. Uprights of 16g SS 304 40x40mm SQ pipe. shelves outer frame of 16g SS 304 40x20mm. Inner shelves members of 16g SS 304 15x15mm.Center to center gap would be 3".

18. ELECTRICALS

All Electrically Operated Equipment will be thermostatically controlled with indicating bulbs duly fitted with best quality Brand Heaters and heat resistant coated copper wire. Miniature circuit breaker is used for protection of the heaters. Electrical Hot Plates are manually controlled with thermostat. Teflon coated wire, water immersion heaters.

19. 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. Gas manifold shall be cng compatable of ss 304 seamless pipe with 27mm OD 3mm thick. All gas burners shall be of "united" or " standard" make.

20. INSULATION

All Equipment will be suitably insulated with 1" thick high quality mineral glass wool / asbestos / cerwool. Oven, Bulk Cookers will be insulated with 3" thick glass wool.

21. GRANITE TOPS

Wherever called for will be of ¾" thick black marble or coloured granite duly placed on neoprene rubber strips and framed with 16 Swg. Stainless Steel all sides to prevent slipping.

22. REFRIGERATED EQUIPMENT

Top	:	18/8 Swg. Stainless Steel for Table Top Refrigerator; 304 18/8 Grade.
Interior of the Units	:	22 Swg. Stainless Steel ; 304 18/8 Grade.
Exterior of the Units	:	22 Swg. Stainless Steel; 304 18/8 Grade.
Doors	:	PUF Insulated Double Walled. Self-Closing, Spring Loaded Doors. 22 Swg. Stainless Steel; 304 18/8Grades.
Insulation	:	High Density PUF Insulation.
Stainless Steel Racks	:	2 Racks behind each Door made of Stainless Steel rods. Sides & two cross supports 6mm while Shelf of 4mm Stainless Steel rods.
Overhead Shelves	:	304 Grade; 18 Swg. Stainless Steel double beeded on all sides duly reinforced and fixed on 25 mm 16 Swg.Stainless Steel Square pipes.
Legs	:	6" long; 1 ½" Diameter Stainless Steel Pipes with Nylon bullet feet.
Condensing Unit, Fan motor	:	Kirloskar Copeland Condensing Unit along with hermetically sealed Compressor & Italian Fan Motor.
Refrigerated Bain -Marie	:	PUF Insulated Double Walled. 20 Swg. Stainless Steel.
Containers	:	Gastronorm Size.
Digital Temperature Indicator	:	Electronic Temperature Indicator.
Cooling	:	Frost free cooling
Imported Refrigeration	:	Brand to be specified with make model all unit to be supplied with castor wheels and cold bain maire well to have all gn pans supplied with unit.

23. INDUCTION / ELECTRICAL COOKING SURFACE: -

A) Units shall have a framework constructed using **35 mm x 35 mm x 3 mm S.S. 202 angle sections** with side panels.

B) All SS Housing top 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.

C) Undershelves wherever called for will be constructed of 18 Swg. 304 Quality, 18/8 Grade Stainless Steel Sheeting uniformly matt polished with 120 Grit and reinforced. All shelves will be turned down 1 ½" and ½" underneath on all sides with resulting corners cutout to fit contour of leg. Shelves for Hot case will be perforated.

D) All induction of rated KW to be of reputed make. Flame O 'NIL' or Sarvotech or equivalent make with warranty of 18 months. All rating above 6kw to be designed 3 phase rating N + E.

E) All construction of SS Equipment specification to match the specified construction detail.

24. EXHAUST HOOD :-

a. WALL MOUNTED HOOD : Providing & fixing 18 Gauge S. S. (304) Regular Kitchen Exhaust Hoods including both side S. S. Baffle type openable/washable grease filters, on both side (2" thick with 20 gauge Frame & 24 gauge Louvers) Oil tray, S.S Volume Control Dampers, Anchor, Fastener, Hangers, provided with 304 s.s. tube light fitting with fire proof cover etc..

b. VAPOUR TYPE EXHAUST HOOD : Providing & Fixing Steam Vapour Hood Fabricated from Stainless Steel 304 Grit 320 brushed; Sheet Thickness 1.0 – 1.2 mm complete with Hanging Brackets, Exhaust Spigots (70 mm high)

c. BOX TYPE HOOD/ISLAND TYPE HOOD : Providing & Fixing 18 Gauge S. S. (304) with Kitchen Exhaust Hoods including both side S. S. Baffle type openable/washable grease filters, (2" thick with 20 gauge Frame & 24 gauge Louvers) Oil tray, S.S Volume Control Dampers, Anchor, Fastener, Hangers, provided with 304 s.s. tube light fitting with fire proof cover etc.
   Section of Hood will be Box Type

KITCHEN ELECTRICAL LOAD STATEMENT FOR IHM-DADAR				
BOX NO.	**NO. OF POINT**	**NAME OF EQUIPMENT**	**ACTUAL LOAD**	**SPARE**
DISH WASH				
SB-01	5/15 AMP	AIR CURTAIN	500	
SB-02	5/15 AMP	FILTER	350	
SB-03	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
SB-04	20 AMP	GYSER	2500	
SB-05	5/15 AMP	WATER COOLER	850	
	5/15 AMP	SPARE		500
KITCHEN				
SB-06	5/15 AMP	2 DOOR VERTICAL FREEZER (ON CASTOR)	850	
	5/15 AMP	SPARE		500
SB-07	5/15 AMP	ICE CUBE MACHINE	850	
	5/15 AMP	SPARE		500
SB-08	5/15 AMP	CHEST TYPE FREEZER	850	
	5/15 AMP	SPARE		500
SB-08A	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
SB-09	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
SB-10	20 AMP	HOTCASE CABINET	850	
	20 AMP	RR HEAT LAMP	1000	500
	20 AMP	RR HEAT LAMP	1000	
SB-11	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	DATA/TEL			
SB-12	5/15 AMP	3 DOOR U/C FRIDGE (ON CASTOR)	850	
	5/15 AMP	LED LIGHTS	1000	
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	DATA/TEL			
SB-12A	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
SB-13	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
	DATA/TEL			

SB-14	20 AMP	OTG OVEN	1700	
	20 AMP	SPARE		500
SB-15	5/15 AMP	2 DOOR U/C FRIDGE WITH COLD BAIN MARIE (ON CASTOR)	850	
	5/15 AMP	SANDWICH GRILLER	2000	
	5/15 AMP	SPARE		500
	5/15 AMP	SPARE		500
BUFFET COUNTER				
SB-16	20 AMP	INDUCTION	3500	
	20 AMP	SPARE		500
SB-17	20 AMP	INDUCTION	3500	
	20 AMP	SPARE		500
SB-18	20 AMP	INDUCTION	3500	
	20 AMP	SPARE		500
SB-19	20 AMP	INDUCTION	3500	
	20 AMP	SPARE		500
3 PHASE				
PH-01	**3 PHASE**	DISH WASHER	10000	
PH-02	**3 PHASE**	COMBI OVEN	12000	
PH-03	**3 PHASE (DOL)**	EXHAUST AIR BLOWER	3500	
PH-04	**3 PHASE (DOL)**	FRESH AIR BLOWER	2500	
PH-05	**3 PHASE**	EXHAUST SCRUBBER	2000	
PH-06	**SBL**	KITCHEN LIGHT	1000	
TOTAL ACTUAL LOAD			**61000**	
TOTAL SPARE LOAD			**16000**	
70% OF THE TOTAL ACTUAL LOAD TO BE CONSIDERED			**42700**	
60% OF THE TOTAL SPARE LOAD TO BE CONSIDERED			**9600**	
TOTAL LOAD TO BE CONSIDERED			**52300**	
DEMAND TOTAL LOAD TO BE CONSIDERED KILO WATT			**52.30**	

* Electrical Load of applicable equipment may be considered